



Legendary tales. Timeless occasions.

BANQUET LUNCH MENU

This menu is not available on Sundays

Includes bakery basket, chef's choice of potato & vegetable, and coffee with dessert

FIRST COURSE

Please select one for the group

New England Clam Chowder	Onion Soup
Mixed Green Salad, House Vinaigrette	Caesar Salad with Croutons

MAIN COURSE

Please select one or two for the group

If more than 2 entrees are selected, a surcharge of \$2 per person will be applied for each additional

Roast Prime Rib of Beef, Au Jus, Luncheon Cut \$ 31.95
Wayside Inn Yankee Pot Roast, Jardinière \$ 30.95
Boneless Breast of Chicken, Cranberry Stuffing \$27.95
Old Fashion Chicken Pie, Pastry Crust \$25.95
Roast Native Turkey, Sausage & Cornbread Stuffing, Giblet Gravy \$25.95
Baked Boston Schrod , Lemon Butter Sauce \$ 27.95
Baked Salmon, with Dijonaise Crust \$27.95
Seasonal Vegetarian Ravioli (exempt from surcharge) \$25.95
Children's Chicken fingers with French Fries (exempt from surcharge) \$15.95

DESSERT

Please select one for the group

Deep Dish Apple Pie, Whipped Cream
Baked Indian Pudding, Vanilla Ice Cream
Chocolate Ganache Cake with Walnuts
Ice Cream, Strawberry Sauce

Fresh Strawberry Shortcake (\$2.50 additional)

**The Wayside Inn requires menu planning four weeks in advance of the function. Then a guaranteed count, including the breakdown of entree selection, four days prior to your function*

**To inform the servers of your guest's menu choice, the easiest method is to provide the Inn with name cards using colored stickers to indicate meal choice (red= beef, blue= fish, green= vegetarian and yellow= chicken).*

Current State and Local Meal Taxes and 18% Gratuity will be added to the above prices

Prices Subject to Change

A Non-refundable Deposit is required for all events.