

# BELFRY INN & BISTRO



## PRIVATE LUNCHEONS AT THE BELFRY

6 Jarves Street  
PO Box 2211  
Sandwich, MA 02563  
Phone: 508.888.8550

# HISTORY OF THE ABBEY



A stunning setting for your next event, the Abbey Building is the home of the Belfry Inn & Bistro. Built in 1901, it was the third Catholic Church in Sandwich.

The interior of the Abbey was transformed from an open space with an aisle leading to an altar, with sixteen sets of pews on each side, to an intimate dining space. A second floor was added providing space for six guestrooms and additions on the two rear roofs provided two additional rooms. The Abbey is an architectural and aesthetic tour de force. This grand space has been segregated ingeniously and imaginatively into dining and lodging spaces. Guests and dining patrons enter into a soaring space, warmly lit with retrofitted ecclesiastical lighting, handsomely accented by ground level amber stained-glass windows.

A wonderfully unique space that is the perfect backdrop for your event, the Abbey has been an integral part of numerous celebrations. A warm, inviting and memorable space that will leave you and your guests with many fond memories for years to come.

# PASSED HORS D'OEUVRES

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Priced per piece, minimum 25 pieces per selection.

## Cold Passed

- Herb Crusted Sirloin | \$5.00**  
Gorgonzola Crème, Garlic Crostini
- Jumbo Shrimp Shooter | \$5.50**  
Cucumber Dill Gazpacho
- Tomato Bruschetta | \$4.00**  
Goat Cheese, Basil, Balsamic
- Maine Lobster Slider | \$8.00**  
Brioche Bun, Tarragon Aioli
- Local Cape Oysters | \$4.75**  
Mignonette, Cocktail, Lemon
- Smoked Salmon Bruschetta | \$5.25**  
Chive Cream Cheese, Caper, Shallot
- Endive Gorgonzola + Apple | \$4.00**  
Walnuts, Rosemary Honey
- Prosciutto + Mozzarella | \$4.00**  
Balsamic, Basil
- Pear Gorgonzola Bruschetta | \$4.00**  
Balsamic Onions
- Sesame Seared Ahi Tuna | \$5.75**  
Seaweed Salad, Chili Aioli

## Hot Passed

- Belfry Angus Slider | \$5.75**  
Gorgonzola, Aioli, Brioche Bun
- Herb Lamb Lollipop | \$7.50**  
Mint Horseradish Sauce
- Vegetable Spring Roll | \$5.00**  
Mango Chili Dipping Sauce
- Pulled Pork "Bahn Mi" | \$5.50**  
Pickled Carrot & Radish
- Raspberry / Brie Puff | \$4.00**  
Crispy and Flaky
- Crab Stuff Mushroom | \$5.00**  
Parmesan Cheese
- Crispy Coconut Shrimp | \$5.25**  
Horseradish Marmalade
- Maryland Style Crab Cake | \$6.00**  
Remoulade Sauce
- Bacon Scallop | \$5.25**  
Maple Syrup Drizzle
- Baked Oyster | \$5.25**  
Parmesan, Smoked Bacon, Spinach

Prices and menu selections subject to change. Consumption of raw or undercooked fish or shellfish increases the risk of contracting food borne illness. All prices are subject to a 23% Administrative Fee and 7% MA Meal Tax.



# STATIONARY DISPLAYS

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## **French Style Cheese Board**

Gourmet Crackers, Fig Jam, Dried Fruits, Caramelized Nuts

***\$13 per Person***

## **Cold Smoked Salmon**

Lemon Chive Cream Cheese, Capers, Red Onion, Dill, Gourmet Crackers

***\$15 per Person***

## **Lemon Hummus**

Feta Cheese, Cured Olives, Cucumber, Tomatoes, Toasted Pita

***\$11 per Person***

## **Organic Farm Vegetable Crudités**

Blue Cheese Aioli, Hummus, Buttermilk Ranch

***\$11 per Person***

## **New England Seafood**

Jumbo Shrimp, Local Oysters, Crab Cocktail with Citrus Cocktail

Sauce, Red Wine Mignonette, Lemon

***\$27 per Person***

***(add chilled Lobster Cocktail + \$Market Price)***

## **Exotic Fruits & Berries**

Mint Scented Vanilla Yogurt

***\$11 per Person***

## **Vegetable Antipasto**

Marinated Olives, Fresh Mozzarella, Tomato Basil Salad,

Grilled Vegetables, Balsamic Mushrooms

***\$14 per Person***

## **Charcuterie Board**

Gourmet Italian Cured Meats, Marinated Artichokes & Olives, Spicy Mustard,

Rustic Crackers

***\$16 per Person***

Stationary Displays require a minimum of 20 guests. Prices and menu selections subject to change. Consumption of raw or undercooked fish or shellfish increases the risk of contracting food borne illness. All prices are subject to a 23% Administrative Fee and 7% MA Meal Tax.

# SANDWICH LUNCH

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All Plated Sandwich Lunches Include: Warm Rolls & Vermont Butter, Starter (Soup or Salad), Sandwich, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea.

Please choose one (1) starter (soup OR salad), two (2) sandwich choices and one (1) dessert:

## Soup

**Littleneck Chowder** | Oyster Crackers

## Salads

**Strawberry Salad** | Organic Baby Greens | Almonds | Blue Cheese | Balsamic Vinaigrette

**Classic Caesar Salad** | Shaved Parmesan Cheese | Garlic Croutons | Classic Caesar Dressing

**Mixed Organic Greens** | Heirloom Tomato | Cucumber | Red Onion | Goat Cheese | Sherry Vinaigrette

## Sandwiches (choose two)

*(Served with Crispy French Fries)*

**Grilled Lemon Tarragon Chicken** | Brioche Bun | Tomato | Arugula | Roasted Garlic Aioli

**Herb Roast Beef Tri-Tip** | French Baguette | Arugula | Tomato Aioli | Olive Tapenade

**Roast Turkey, Brie & Pesto** | French Baguette | Tomato | Balsamic Onion | Arugula

**Tomato, Basil, Fresh Mozzarella** | Spinach Wrap | Balsamic Onion | Arugula Pesto

## Desserts (choose one)

**Vanilla Crème Brûlée**

**Sweet Key Lime Tart**

**Chocolate Mousse**

**\$41 per Person**

Plated sandwich lunches require a minimum of 20 guests. Prices and menu selections subject to change. Consumption of raw or undercooked fish or shellfish increases the risk of contracting food borne illness. All prices are subject to a 23% Administrative Fee and 7% MA Meal Tax.

# PLATED LUNCH

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All Plated Lunches Include: Warm Rolls & Vermont Butter, Starter (Soup or Salad), Entrée, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea.

Please choose one (1) starter (soup OR salad), up to (3) entrées and one (1) dessert:

**Choice of 1 Entrée | \$41 per Person**

**Choice of 2 Entrées | \$56 per Person**

**Choice of 3 Entrées | \$63 per Person**

## Soup

**Littleneck Chowder | Oyster Crackers**

## Salads

**Romaine “Wedge” | Bacon Crumbles | Tomato | Blue Cheese | Buttermilk Dressing**

**Classic Caesar Salad | Shaved Parmesan | Garlic Croutons | Classic Caesar Dressing**

**Organic Greens | Tomato | Cucumber | Red Onion | Goat Cheese | Sherry Vinaigrette**

## Entrées

**Napoleon of Grilled Eggplant | Mozzarella | Roast Peppers | Balsamic Onion | Basil Pistou**

**Garlic & Herb Chicken Breast | Rosemary Potatoes | Seasonal Vegetable | Wild Mushroom Jus**

**Cracker Crusted Local Cod Loin | Potato Puree | Seasonal Vegetable | Lemon Beurre Blanc**

**Grilled Faroe Island Salmon | Herbed Rice Pilaf | Seasonal Vegetable | Herb Beurre Blanc**

**Petite Hanger Steak | Yukon Potato Gratin | Seasonal Vegetable | Bordelaise Sauce**

## Desserts

**Vanilla Crème Brûlée**

**Sweet Key Lime Tart**

**Chocolate Mousse Parfait**

Plated lunches require a minimum of 20 guests. Prices and menu selections subject to change. Consumption of raw or undercooked fish or shellfish increases the risk of contracting food borne illness. All prices are subject to a 23% Administrative Fee and 7% MA Meal Tax.

# LUNCH BUFFETS

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All Lunch Buffets Include: Warm Rolls & Vermont Butter,

## **Create Your Own Lunch Buffet**

**Choice of 1 Entrée | \$41 per Person**

**Choice of 2 Entrées | \$56 per Person**

**Choice of 3 Entrées | \$63 per Person**

## **Entrée Selections**

**Tortellini Pomodoro | Tomato | Mozzarella | Basil**

**Cracker Crusted Local Cod Loin | Lemon Beurre Blanc**

**Seared Faroe Island Salmon | Warm Corn & Tomato Salsa**

**Lemon & Tarragon Chicken Breast | Poultry Jus**

**Cider Roasted Organic Pork Loin | Calvados Jus**

## **Salads (choose one)**

**Hearts of Romaine Caesar Salad | Shaved Parmesan | Croutons | Classic Caesar Dressing**

**Organic Greens | Cucumber | Baby Tomato | Aged Sherry Vinaigrette**

**Strawberry Arugula Salad | Almonds | Gorgonzola Cheese**

**Fresh Mozzarella, Basil & Vine Ripe Tomato Caprese**

Buffet Lunches require a minimum of 25 guests and are designed for a service time of 90 minutes. Prices and menu selections subject to change. Consumption of raw or undercooked fish or shellfish increases the risk of contracting food borne illness. All prices are subject to a 23% Administrative Fee and 7% MA Meal Tax.

All Lunch Buffets Include: Warm Rolls & Vermont Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea.

## **Sides (choose two)**

**Green Beans Almondine**

**Roasted Asparagus** | Shaved Parmesan

**Creamy Whipped Northeast Potatoes**

**Roasted Potatoes** | Rosemary & Garlic

**Wild Rice Pilaf** | Herbs & Butter

## **Desserts (choose one)**

**Mini Fruit Tart**

**Petite Key Lime Tart**

**Mini Chocolate Mousse**

**Chocolate Dipped Strawberries**

## **Enhancements**

**Chef Carved Sirloin of Angus Beef** | Red Wine Sauce | Grain Mustard | Horseradish Cream  
*\$36 per person + \$150 Chef Attendant Fee*

**Chef Carved Angus Tenderloin** | Mushroom Cabernet Jus | Grain Mustard | Horseradish Cream  
*\$40 per person + \$150 Chef Attendant Fee*

**Butter Poached 1 ½ Pound Maine Hard-Shell Lobster** | Drawn Butter | Lemon  
*\$Market Price (one lobster per person)*

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