

Berkshire Culinary Group

Breakfast & Brunch

Minimum 30 People

Additional Fee for Parties Under 30 People

The Legion Continental \$14 – Served Buffet Style

Seasonal Fruit Salad,

Assortment of Fresh Danish Pastries, Bagels with Cream Cheese,

Maine Blueberry Muffins,

Breakfast Beverage Station

(Locally Roasted Organic Coffees, Gourmet Tea Assortment, Choice of Two Fresh Juices: Orange, Cranberry, or Apple)

The County Breakfast \$17.5 – Served Buffet Style

Seasonal Fruit Salad,

Breakfast Potatoes,

Applewood Smoked Bacon *or* Maple Sausage Links,

Scrambled Eggs & Toppings Bar

Blueberry Muffins,

Bagels with Cream Cheese,

Breakfast Beverage Station

(Locally Roasted Organic Coffees, Gourmet Tea Assortment, Choice of Two Fresh Juices: Orange, Cranberry, or Apple)

Breakfast Enhancements & Suggestions

French Toast \$3, Buttermilk Pancakes \$3, Breakfast Sandwiches \$4, Assorted Quiche \$5

Ashmere Brunch \$26

Seasonal Fruit Salad,

Breakfast Potatoes,

Applewood Smoked Bacon *or* Maple Sausage Links,

Chef's Quiche of the Day,

Blueberry Muffins,

Assorted Finger Sandwiches,

Bountiful Salads:

Fancy Garden Salad with House Dressings, Chef's Deli Salad,

Hot Entrees:

Macaroni & Cheese,

Boston Cod, (Add \$4)

Lemon-Pepper Marinated Chicken, (Add \$4)

Brunch Beverage Station

(Locally Roasted Organic Coffees, Gourmet Tea Assortment) (Orange Juice)

Menu prices valid only for event(s) that take place in 2024. Prices subject to change

Contact us: 413.446.7319 - www.berkshireculinarygroup.com

All Prices, Services and Menus Subject To Terms As Defined By BCG Event Contract and BCG General Conditions Notice

Please inform us if anyone in your group has a food allergy

Berkshire Culinary Group

Luncheon Chef's Tables - Buffet Style Service

Minimum 40 People - Additional Fee for Parties Under 40 People

Soup, Salad & Artisan Breads \$15

Choose Two Hearty Soups:

New England Clam Chowder, Cream of Broccoli, Chicken & Pasta, Veggie Chili, Beef Chili, Creamy Wild Mushroom, Beef Barley

Berkshire Garden Bar: Chopped Greens, an Array of Fresh Seasonal Vegetables, Dressings and Accoutrements
Warm Artisan Breads, Locally Roasted Organic Coffees, Locally Blended Teas, Chef's Dessert Selection

Soup & a Half \$18 (Up To Three Sandwich Choices)

Choose One Hearty Soup:

New England Clam Chowder, Cream of Broccoli, Chicken & Pasta, Veggie Chili, Beef Chili, Creamy Wild Mushroom, Beef Barley

Sandwiches and Tacos Assembled On Fresh Breads & Tortillas (Gluten Free Bread Available on Request)

Deli Ham & Swiss, Smoked Turkey & Smoked Gouda, Roast Beef & Cheddar, Seafood Salad, Tuna Salad, Curry Chicken Salad, Mini Falafel Taco, Grilled Portabella Tacos, Pork and Guac Tacos, Chicken Caesar Wrap, Veggies & Chipotle Hummus Wrap

Accompaniments: Tomato, Cheese & Pickle Tray – Condiment Assortment, Shire Kettle Chips, Locally Roasted Organic Coffees, Locally Blended Teas, Chef's Dessert Selection

The Nessacus \$24 (Two Entrée Selections)

Choice of Salad:

Cape Cod Spinach, Caesar Salad, Mixed Baby Greens, Tortellini Salad, Macaroni Salad, Potato Salad, Fresh Fruit Salad, Spicy Remoulade Coleslaw

Home Style Entrées:

Swedish Meatloaf with Traditional Swedish Meatball Sauce, Herb Marinated & Roasted Chicken, Maple Bourbon Glazed Chicken, Boston Cod (add \$2), Crab Stuffed Sole (add \$2), Barbecued Pulled Pork, Baked Penne & Ricotta, Breu-Hous Macaroni & Cheese, Eggplant Parmesan, Sliced Top Round of Beef (add \$2), Chicken Parmesan

Chef Selected Side Dish

Accompaniments: Artisan Breads & Butter, Locally Roasted Organic Coffees, Locally Blended Teas, Chef's Dessert Selection

The Housatonic Deli \$18

Assorted Cold Cuts and Accoutrements,
Bakery Rolls, Deli Salad, Shire Kettle Chips,
Chef's Dessert

Lunch Buffet Enhancements & Suggestions

Add Any Fresh Salad Selection for just \$2, Choose From:

Cape Cod Spinach, Caesar Salad, Mixed Baby Greens, Tortellini Salad, Macaroni Salad, Potato Salad, Fresh Fruit Salad, Spicy Remoulade Coleslaw

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Berkshire Culinary Group

Chef's Tables - Buffet Style Service

Minimum 30 People - Additional Fee for Parties Under 30 People

The Wahconah \$26 (Two Entrée Selections)

Salad Selections: Choose One

Tossed Salad, Classic Caesar

Entrée Selections: (Choose Two Entrée Selections)

Stuffed Chicken, Swedish Meatloaf, Maple Bourbon Glazed Chicken, Chicken Marsala, Boston Cod, Roasted Atlantic Salmon w/tzatziki or Maple Dijon Glaze (add \$3), Tortellini a la Vodka, Crab Rangoon Mac and Cheese, Chorizo Mac and Cheese, Beef Tips Bourguignon, Beef Medallions Au Poivre (add \$2), Chicken Saltimbocca, Pasta Primavera, Ginger Shrimp Stir Fry, Sage Roasted Turkey,* Maple Glazed Ham,* Rosemary Pork Loin,* Slow Roasted Beef Au Jus*

Chef Selected Starch & Vegetable Accompaniments

Fresh Baked Artisan Breads & Rolls

Chef's Dessert Selection

Beverage Station: Locally Roasted Organic Coffees, and a Selection of Locally Blended Teas

***Chef's Carvery Upgrade** Add a Chef Attended Station, Selections Include: Sage Roasted Turkey, Maple Glazed Ham, Rosemary Pork Loin, Slow Roasted Beef Au Jus (\$2 as an *Included Menu Selection* - \$9 as an *Additional Menu Selection*)

Create a Memorable Welcome for Your Special Event

Add an elegant display to Your Event, Perfect for Cocktail Hours!

Elegant Welcome Displays

Imported & Domestic Cheeses w/ Fresh Fruit Garnish and Cracker Assortment \$5
Vegetable Crudités \$3

We Offer an Extensive Array of Ala Carte Hors d' Oeuvres, Sure to Add "Wow" to Your Event!

LINEN FEES: YOUR CHOICE OF COLOR IN FABRIC NAPKINS & TABLECLOTHS \$13/TABLE

OR

PAPER LINENS: \$5/TABLE WHITE ONLY (LEGION KEEPS THIS FEE)

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Berkshire Culinary Group

Casual Chef's Tables - Buffet Style Service

Minimum 30 People - Additional Fee for Parties Under 30 People

"Perfect for Memorial Gatherings, Rehearsal Dinners, Company Outings, Family Reunions & Lazy Days"

Menu Available for Indoor or Pavilion Events

Pinegrove Paradiso \$17

Fancy Tossed Italian Salad,
Traditional Penne Pasta,
House Marinara and Creamy Alfredo Sauce,
Italian Meatballs,
Warm Artisan Breads,
Chef's Dessert Selection (Cannolis)

Entrée Additions:

Sweet Sausage, Peppers & Onions, (add \$3)
Herb Grilled Limoncello Chicken, (add \$3)
Veggie, Meat, or Cheese Lasagna, (add \$3)
Chicken or Eggplant Parmesan (add \$4)

Greenridge Cookout \$21

Hand Pressed Beef Burgers,
Veggie Burgers,
Shire Mini Hot Dogs and Toppings,
Tossed Garden Salad with House Dressings,
Old Fashioned Potato Salad,
Berkshire BBQ Baked Beans,
Corn on the Cob,
Shire Kettle Chips,
Chef's Dessert Selection

Taco Bar \$21

Chipotle Beef
Cilantro Lime Chicken
Black Beans
Spanish Rice
Churros
Cheese Quesadillas

Substitute: Vegetarian option, Roasted Portabellas or refried beans for above protein if necessary

Accompaniments: Flour tortillas, Shredded lettuce, Shredded Cheese, Fresh Jalapenos, House Made Salsa, Guacamole, Sour Cream, Sliced Olives, Hot Sauce, House fried corn tortilla chips

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Berkshire Culinary Group

Casual Chef's Tables (Continued) - Buffet Style Service

Minimum 30 People - Additional Fee for Parties Under 30 People

"Perfect for Memorial Gatherings, Rehearsal Dinners, Company Outings, Family Reunions & Lazy Days"

Menu Available for Indoor or Pavilion Events

The All-American Pig Roast \$40 (Note - Minimum 60 Guests)

Whole Roasted Local Hog, Shire Fresh Sauces,
Tossed Garden Salad with House Dressings,
Mediterranean Pasta Salad,
Potato Salad,
BBQ Baked Beans,
Coleslaw,
Hawaiian Rolls,
Chef's Dessert Selection

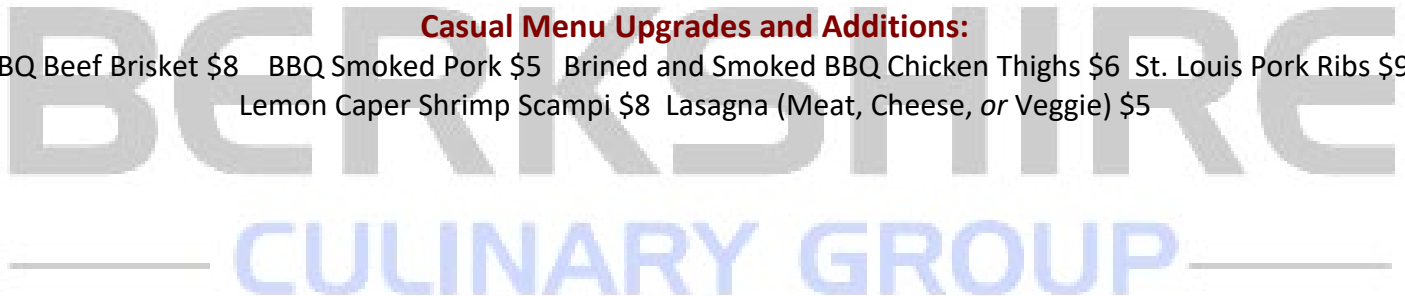
The Dalton Community Banquet \$24

Sliced Top Round of Beef Au Jus,
Tossed Garden Salad with House Dressings,
Bakery Rolls,
Mashed Potatoes,
Garlicky Green Beans,
Chef's Dessert



Casual Menu Upgrades and Additions:

BBQ Beef Brisket \$8 BBQ Smoked Pork \$5 Brined and Smoked BBQ Chicken Thighs \$6 St. Louis Pork Ribs \$9
Lemon Caper Shrimp Scampi \$8 Lasagna (Meat, Cheese, or Veggie) \$5



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Berkshire Culinary Group Ala Carte Hors d' Oeuvres

Cold Selections

Displays	Serves 50 Guests	Serves 100 Guests
Elegant Cheese Display	\$325	\$625
Vegetable Crudités Display	\$150	\$250
Seasonal Fruit Platter	\$190	\$360
Bakery Breads & Spreads	\$95	\$175
Grand Antipasto Display	\$325	\$625
Finger Sandwiches	\$200	\$375

	Four Dozen *	Each Additional Dozen / Order *
Beef Carpaccio	\$95	\$20
Smoked Salmon & Cream Cheese on Crostino	\$95	\$20
Cucumber Canapés with Dilled Cream Cheese	\$75	\$15
Tomato or Bleu Cheese Bruschetta	\$95	\$25
Balsamic Roasted Figs with Bleu Cheese	\$140	\$35
Stuffed Grape Leaves	\$95	\$25
Shrimp and Cheese Grits Martini	\$150	\$35
Shrimp Cocktail Over Ice <i>(About 55 / order)</i>	\$85*	\$85*

Hot Selections

	Four Dozen *	Each Additional Dozen / Order *
Crab Stuffed Mushrooms	\$110	\$30
Italian Bread Stuffed Mushrooms	\$95	\$25
Italian Sausage Stuffed Mushroom Caps	\$110	\$30
Jumbo Scallops Wrapped In Applewood Bacon	\$225	\$60
Shrimp Wrapped In Bacon	\$155	\$38
Oysters Rockefeller	\$250	\$65
Duck Confit Tarte Spoons	\$165	\$45
Szechuan Duck Wings	\$135	\$35
Chicken Tenders	\$135	\$35
Chicken Saté	\$110	\$30
Mini Cheese Quesadilla	\$90	\$25
Mini Chicken Quesadilla	\$130	\$35
Sweet & Sour Kielbasa <i>(About 100 / order)</i>	\$125*	\$125*
Fried Ravioli <i>(About 50 / order)</i>	\$75*	\$75*
Meatballs Marinara or Swedish Sauce <i>(About 80 / order)</i>	\$90*	\$90*
Mini Vegetable Spring Rolls <i>(About 36 / order)</i>	\$80*	\$80*
Steamed Oriental Pot Stickers <i>(About 30 / order)</i>	\$50*	\$50*
Mini Quiche <i>(About 50 / order)</i>	\$90*	\$90*
Spanakopita <i>(About 25 / order)</i>	\$50*	\$50*

*Items served with minimums other than four dozen

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Additional Signature Menus Available

**Memorial Gatherings,
New England Lobster Bake,
Cocktail Events,
Pig Roast,
Game Dinner,**

**Let Us Create a Theme or Customize a Menu for You!
*Please Consult with Your Special Event Coordinator***

Berkshire Culinary Group General Terms and Conditions Notice

You must contact the Dalton American Legion and secure a date with them prior to contacting BCG. Legion Rental Hall fee in 2024 will be \$250. BCG does not have anything to do with this fee.

We require a non-refundable deposit upon booking your event, which will be credited to your final invoice.

Full payment of expected charges must be settled at least ten (10) days prior to event.

We require a signed and executed copy of: The BCG event contract, all event and event change orders.

Guaranteed minimum number of guests are due ten (10) days prior to your event, final guest counts are due seven (7) days prior to your event.

Changes to room and facility setup less than twenty-four hours before your event may be subject to additional fees. Taxes are not included in menu prices.

Please inform us if someone in your group has a food allergy.

Menu prices cannot be guaranteed for more than ninety days, due to possible market fluctuations. Menu prices valid for events that take place in 2024.

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TIPS ARE NOT INCLUDED IN PRICING

Visit our website for additional menus: www.berkshireculinarygroup.com

Contact us: 413.446.7319 – matt@berkshireculinarygroup.com