

# CENTURY HOUSE



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## LUNCHEON MENU

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2019

Acushnet, MA



**Available Tuesday — Sunday served 11:00 am — 3:00 pm**

**Not Available For Weddings**

**Minimum of 30 Persons**

### BEGINNING SELECTIONS

Choice of Soup Served Family Style or Fresh Fruit Cup with Sherbet 3.00

Gourmet Cheese and Crackers with Fresh Fruit 4.25

Assorted Cold or Hot Hors D' Oeuvres (banquet menu)

### BEVERAGE

Pepsi, Diet Pepsi, Sierra Mist and Fruit Punch 6.50 per pitcher

#### LUNCHEON BUFFET 1

Not Available for Anniversaries

Italian Meatballs

Chicken, Broccoli and Penne Pasta

Choice of 2 salad sandwiches on freshly baked finger rolls

Chicken Salad • Tuna Salad • Ham Salad

Red Bliss Potato Salad

Tossed Garden Salad

Assorted Pastry or Ice Cream

Coffee ~ Tea

17.95

#### LUNCHEON BUFFET 2

Chicken Scampi

New England Baked Scrod

Cheese Tortellini with Garlic Oil

Rice Pilaf

Broccoli and Baby Carrot Medley

Caesar Salad

Fresh Baked Rolls

Assorted Pastry or Ice Cream

Coffee ~ Tea

20.95

#### LUNCHEON BUFFET 3

Regional Pork Medallions (Bifanas)

Shrimp Mozambique (Camarão)

Portuguese Style Roast Potato (Batatas Assadas)

Portuguese Style Rice (Arroz)

Tossed Garden Salad

Bread and Butter (Pão e Manteiga)

Assorted Pastry or Ice Cream

Coffee ~ Tea

19.95

#### LUNCHEON BUFFET 4

Pork with Littleneck Clams (Carne de Porco à Alentejana)

Roasted Chicken or Chicken Mozambique (Galinha)

Fried Fish Fillets (Filletes De Peixe Frito)

Portuguese Style Rice (Arroz)

Tossed Garden Salad (Salada)

Bread and Butter (Pão e Manteiga)

Assorted Pastry or Ice Cream (Sobremesa)

Coffee ~ Tea

22.95

#### LUNCHEON BUFFET 5

Sirloin Tips with Mushroom and Onions

Tuscan Roast Boneless Breast of Chicken

New England Baked Scrod

Red Bliss Roasted Potato • Rice Pilaf

Sautéed Vegetable Medley

Tossed Garden Salad

Assorted Rolls

Assorted Pastry or Ice Cream

Coffee ~ Tea

24.95

### CUSTOMIZING LUNCHEON BUFFETS

Sliced Ham and Turkey on Finger Rolls in place of Salad Rolls .95

Ham and Turkey Wraps in place of Salad Rolls 1.25

Seafood Salad in place of Tuna Salad .50

## LUNCHEON PLATED ENTRÉES

### ENTREES INCLUDE

Choice of Soup, Garden Salad or Fruit Cup  
Choice of Potato or Rice • Choice of Vegetable  
Dessert  
Coffee & Tea

**Refer the Selection Page for Above Choices**

**Entrees 2 Choices**

### CHICKEN

#### Chicken, Broccoli and Penne Pasta 15.95

Sautéed chicken breast, broccoli and penne pasta with garlic and parmesan

#### Chicken Pie 16.95

Made from scratch, chunks of chicken smothered in gravy topped with a light pie crust

#### Lemon Rosemary Chicken Breast 17.95

Breast of chicken marinated in lemon rosemary

#### Stuffed Boneless Breast of Chicken 18.95

A house favorite with Traditional or Portuguese stuffing

#### Tuscan Chicken 18.95

Breast of chicken roasted with Italian seasonings and topped with bacon

#### Chicken Mozambique 18.95

A spicy Portuguese dish with wine and garlic traditionally served with rice and fries

#### Chicken Francaise 19.95

Breast of chicken in a light egg batter sautéed in a white wine lemon sauce

#### Chicken Cordon Bleu 19.95

Breast of chicken stuffed with ham and swiss cheese served with supreme sauce

#### Chicken Marsala 19.95

Breast of chicken sautéed with garlic, mushrooms and sweet marsala wine sauce

### SEAFOOD

#### Baked Scrod 18.95

A house favorite for over 40 years, fresh native scrod baked with seasoned cracker crumbs

#### Baked Scrod Nantucket 19.95

Fresh native scrod baked with seasoned cracker crumbs, sherry wine and topped with a blend of cheese

#### Baked Scrod Chourico 19.95

Fresh native scrod baked with lemon butter and topped with our cornbread chourico stuffing

#### Petite Stuffed Fillet of Sole 20.95

Fresh sole stuffed roentine style with our own crabmeat stuffing and finished with lobster sherry cream sauce

#### Baked Scallops 23.95

Lightly breaded tender sea scallops with clarified butter

#### Shrimp Scampi 23.95

Butterfly Jumbo Shrimp with shallots, scallion, garlic, clarified butter and white wine

### BEEF

#### French Meat Pie 16.95

A traditional French Canadian house recipe finished with brown gravy

#### Tenderloin Steak Tips 20.95

Broiled Tenderloin Tips smothered or sweet bourbon glaze

#### Roast Sirlion of Beef 23.95

Slow roasted, petite cut and served with pan gravy

#### Petite Prime Rib of Beef, au jus 24.95

Slow roasted, petite cut and served with pan au jus

\*Before placing your order, please inform your server if a member of your party has a food allergy.

ALL PRICES SUBJECT TO 18% SERVICE CHARGE AND 6.25% MASSACHUSETTS SALES TAX. PRICES SUBJECT TO CHANGE

# SELECTIONS

## SOUPS

All Soups served Family Style

Vegetable • Chicken Rice • Minestrone • Chicken Supreme • Kale  
New England Clam Chowder add 1.00

## POTATA AND RICE

Mashed Potatoes • Baked Potato  
Roasted Potatoes • Roasted Red Bliss Potatoes  
Rice Pilaf • Portuguese Style Rice  
Long Grain Wild Rice  
Red Bliss Smashed Potatoes add .50  
Baked Stuffed Potato add .95

## VEGETABLES

Corn • Glazed Baby Carrots • Peas and Carrots  
Green Beans Almondine or Italian Style  
Green Beans and Baby Carrots  
Broccoli and Carrot Medley • Broccoli Florets  
Turnips and Carrots • Peas and Pearl Onions  
Sautéed Vegetable Medley add .75  
Choice of Two Vegetables add 1.25

## DESSERTS

Vanilla Ice Cream served with Choice of:

Chocolate Sauce • Strawberry Sauce • Raspberry Sauce

Rice Pudding • Grape Nut Pudding • Chocolate Mousse

Flan Pudding add .95 • Apple Pie a la Mode add 1.50

Cheesecake with Topping add 1.50 • Key Lime Pie add 1.75

Tiramisu add 1.75 • Deluxe Carrot Cake add 1.75 • Double Chocolate Layer Cake add 1.75

Turtle Cheesecake Divine add 2.75 • Swiss Chocolate Chalet Cake add 2.50

Gourmet Pastry Platter add 2.50 • Gourmet Pastry Station add 2.95

## BEVERAGES

House Wine, Robert Mondavi Woodbridge 19.95 per bottle  
White Zinfandel, Chardonnay, Pinot Noir, Pinot Grigio  
Cabernet Sauvignon, Merlot

House Wine Portuguese, Monte Das Talhas 19.95 per bottle  
Vinho Regional Alentejano Vinho Branco and Vinho Tinto

House Champagne 19.95 per bottle

Additional Wine and Champagne Choices Available Upon Request

Pepsi, Diet Pepsi, Sierra Mist and Orange 6.50 per pitcher

# TERMS AND CONDITIONS

## **Deposit**

Banquet rooms available to our patrons free of charge. We suggest that you make your reservation early. A deposit is required on all rooms and is NON - REFUNDABLE. Weddings are required to provide an additional \$200.00 deposit 90 days before the reception date. All deposits are deducted from the final bill

## **Payment**

All functions are responsible for payment of the guarantee and any extra amount the day of the function. The payment is for the number of meals to be served that date and scheduled time. Century House is not responsible for guest not in attendance.

Final payment must be made in the form of cash, money order, bank check or credit card MC/VISA, AMEX or DIS. Payment of remaining balance is due the day of the function. Final payments made by personal check must be made one week prior to your function.

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## **Arrangements**

Final arrangements should be made by appointment no later than two weeks prior to your function. Final menu selections and guaranteed number of guest attending should be given one week prior to the function. No cancellations of the guaranteed count will be accepted day of the function.

All items pertinent to function such as seating plans, cake knife, toast glasses, etc., should be brought in at least two days before your function.

Century House standard room setup includes: table and chair setup in accordance to your function, white linen table cloths, variety of colored napkins, all pertinent tableware settings, fresh flower vase for daytime functions, hurricane globe with candle for evening functions, skirting (ex. Head table, buffet table etc.) and bar service.

Century House and its employees are not responsible for additional room setup, such as room decorations, cake setup, table decorating and assembly of centerpieces.

Century House shall not assume the responsibility for the damage or loss of any merchandise or articles brought onto the property of, or inside the facility.

Please be advised that taping, tacking, and nailing to the walls, ceiling, or paint is prohibited. No confetti or glitter. Violation of these terms will result in additional fees.

## **Food**

Due to Food Safety recommendations of the FDA issued food code and board of health guidelines NO BULK FOOD is allowed to leave premises by patrons.

## **Liquor**

Century House holds a license granted by the state of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted to be brought onto or removed from premise for distribution (example: liquor favors) in compliance with MASSACHUSETTS STATE LIQUOR LAW. Patrons under the age of 21 will not be allowed the service of alcoholic beverages and we also reserve the right to stop serving alcoholic beverages to anyone at any time. Non - Alcohol drinking functions requesting no bar service add \$1.00 per person.

## FUNCTION ROOM INFORMATION

<u>Facility</u>	<u>Minimum Number</u>	<u>Maximum Number</u>	<u>Deposit</u>
Ballroom	150	550	500.00
Terrace Room	30	150	250.00
Crystal Room	30	100	250.00
Day Reception	11:00 AM - 4:30 PM		
Evening Reception	6:30 PM - 12:00 PM		



# CENTURY HOUSE

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