



RESTAURANT
at Bedford Farms

HORS D'OEUVRES LIST

COLD HORS D'OEUVRES

per piece - 25 minimum

Cocktail shrimp with traditional red cocktail sauce & lemon (passed or on ice)	1.50
Raw bar display (2 shrimp, 2 oysters on the half shell, 2 crab claws per person) plus red cocktail sauce, lemon & horseradish	14.50
Melon (seasonal) slices wrapped in prosciutto	2.00
Fresh julienned vegetables with a blue cheese or ranch dip	1.75

MEDITERRANEAN / HOUSE SPECIALS

Artichoke, goat cheese, capers, garlic & smoked Spanish paprika tartlets	2.25
Steak tartare (w/capers, mustard, onion & egg yolk) in phyllo cups	2.25
Beef carpaccio wrapped around sun dried tomato, Parmesan cheese & horseradish cream	2.00
Belgium Endive with crab meat, dill & a hint of mayonnaise	2.75
Thinly sliced pork with Portabella, honey, sesame & ginger on goyza chips	2.00
Fresh tuna tartare on seaweed salad & ponzu-soy sauce on goyza chips	2.75
Smoked salmon tartare crostini with horseradish cream & fresh dill	2.50
Smoked salmon tartare crostini with cream cheese & sundried tomato pesto	2.95
Grilled eggplant & Vermont goat cheese crostini	2.50
Kalamata olive tapenade crostini (vegetarian)	1.75
Warm Medjool dates filled with Boursin cheese & drizzled with a balsamic glaze	2.75

HOT HORS D'OEUVRES

per piece - 25 people minimum

Maine crab cakes with a Louis dipping sauce	2.95
New England sea scallops wrapped in bacon	2.95
Baked mushroom caps stuffed with crabmeat	2.95
Shrimp scampi served on spoons	1.95
Vegetable rolls with a jalapeno- lime dipping sauce (vegetarian)	1.95
Beef tenderloin slices on potato chips with BBQ sauce	2.50
"Meat & potatoes", beef tenderloin slices on potato chips with horseradish cream	2.50
Smoked kielbasa slices with a BBQ dipping sauce	1.25

MEDITERRANEAN / HOUSE SPECIALS

Lobster gazpacho shooters	2.50
Wild & domestic mushrooms ragout w/truffle oil in phyllo cups (vegetarian)	1.75
Duck & mushrooms sauteed with cream Sherry & hunter sauce in phyllo cups	2.25
Skewered grilled chicken tenderloin with a peanut dipping sauce	2.25
Spanakopitas (feta cheese & spinach baked in phyllo dough)	1.95
Baked Brie display with fresh fruit & French bread	3.00
Baked Brie crostini with sweet strawberry slices & fig jam & orange marmalade	2.00

All prices are subject to 7% tax (6.25% sales tax & .75 Bedford meals tax) and 18% service charge which will be automatically be added to the bill at the close of the event.

20 NORTH ROAD - BEDFORD, MA 01730 - 781-275-0700 . WWW.DALYAS.COM



Special Birthday or Retirement Luncheon

in honor of

Name of Person or Company

This is a sample menu.

The price is \$24.50 per person plus gratuity and tax.

Each guest will get a printed menu and can order from it the day of the lunch (up to 25 people, more than that need a pre-count). Many other choices are available as well, including sandwiches.

MENU

choice of

SOUP OF THE DAY

or

HOUSE SALAD OF MIXED GREENS

with lemon vinaigrette

Fresh restaurant made country bread and whipped butter included

choice of

GRILLED FILLET OF BLACK PEARL ATLANTIC SALMON

with seasonal vegetables, couscous with raisins & a white wine butter sauce

or

ARANCHINI (vegetarian)

saffron risotto fritters with Fontina, vegetables of the day, fresh tomato sauce & Parmesan

or

BONELESS CHICKEN BREAST

pan sauteed with a Brandy- butter sauce with lemon, capers, fresh herbs & fresh pear.

served with seasonal vegetables & garlic mashed potatoes

or

"MEDITERRANEAN" SHORT RIBS

braised in Guinness, red wine & rosemary. served with garlic mashed potatoes with Feta & truffle oil, and braised vegetables

choice of

COUPE "LYDIA"

Bedford Farms coffee ice cream, coffee- brandy sauce, chocolate bits & whipped cream

or

WARM CHOCOLATE BOURBON PECAN BREAD PUDDING

Bedford Farms vanilla ice cream & Bourbon sauce

COFFEE, TEA, DECAF



DINNER MENU SUGGESTIONS FOR GROUPS OF 15 PP OR MORE

\$38.00 PER PERSON

THIS PRICE REFLECTS AN AVERAGE OF 20% DISCOUNT ON OUR REGULAR MENU PRICES

menu includes appetizer, entree, dessert and coffee or tea.

APPETIZERS

MIXED GREEN SALAD or **CAESAR SALAD**
with a lemon vinaigrette dressing or with Spanish white anchovies

SOUP OF THE DAY

ENTREES

FILLET OF BLACK PEARL ATLANTIC SALMON

SEA SCALLOPS (add \$10.00)

ROASTED HALF CHICKEN

VEGETARIAN ENTREE

GRILLED SIRLOIN STEAK

MEDITERRANEAN SHORT RIBS

GRILLED LAMB LOIN

5 OZ. GRILLED BEEF TENDERLOIN

10 OZ. GRILLED BEEF TENDERLOIN (add \$10.00)

all entrees are prepared as per the current menu on the date of the dinner

DESSERTS

COUPE "LYDIA"

(our house dessert for 32 years) Bedford Farms coffee ice cream, coffee- brandy sauce, whipped cream & chocolate bits

FRESH LEMON MOUSSE

with seasonal berries & raspberry sauce

CREME CARAMEL "ALEXANDRA"

with caramel sauce & almond tuille, add \$1.00

WARM CHOCOLATE BOURBON PECAN BREAD PUDDING "NATHANIEL"

with Bourbon sauce & Bedford Farms vanilla ice cream, add \$1.00

DECADENCE CHOCOLATE CAKE "DANIELLE"

flourless, dense, chocolate mousse "cake" with white chocolate sauce, add \$2.00

SPECIAL OCCASION CAKE

Bedford Farms vanilla ice cream & raspberry sauce, add \$3.00 (3 days notice)

COFFEE, DECAF, TEA

ADD OUR SOUP OF THE DAY FOR ONLY \$6.00 PP. (33% DISCOUNT)

see current dinner menus for preparation details, however, all entrees will be prepared as per the menu on the day of the event. All menus include our fresh home made country & focaccia bread & whipped butter.

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