

# *Gateways Inn & Restaurant*

## *Function Dinner Menu*

*3-Course Dinner Pricing is Structured Based upon the  
Choice of Entrée Plate: Meat, Fish, Poultry or Pasta.*

*Dinners include a First Course, generally Soup or Salad.  
The Entrée Course is accompanied by a Potato or Other Starch, a Vegetable and a Sauce.*

*Generally a 3 Choice selection of Entrée is offered.*

*For groups of 50 or more it is advisable for only one Entrée Item to be offered.*

*Some Choices have a supplemental cost above the Function Dinner Price.*

*The Dessert Course is one choice.*

*For Weddings, generally the Dessert is the Wedding Cake.*

*Pricing includes cutting and plating of the cake, but not the cake itself.*

*Prices are exclusive of Taxes (6.25%), and Gratuity (20%).*

*Function Room Fee is \$100, plus taxes (6.25%).*

*Wedding Facility Fee is \$500, plus taxes.*

### *Salads*

- ❖ *Mixed Mesclun Salad-  
Choice of Vinaigrettes: Lemon, Balsamic, Sherry, Cider, Fruit  
Choice of: Nuts, Croutons, or Fruits*
- ❖ *Arugula, Shaved Fennel, Parmesan, Balsamic Vinaigrette*
- ❖ *Caesar Salad, Croutons, Shaved Parmesan*
- ❖ *Roasted Beets Salad with Chevre*
- ❖ *Salad of Pear, Prosciutto, & Camembert Cheese*
- ❖ *Roasted Asparagus, Prosciutto, Shaved Parmesan*
- ❖ *Baby Spinach with Bacon Lardoons, Sherry Vinaigrette*
- ❖ *Vegetable Antipasto*
- ❖ *Lober Salad, Cucumbers, Tarragon-Crème Fraiche Sauce\**

### *SOUPS*

- ❖ *Vegetable Puree (Such as Butternut Squash, Cauliflower, or Asparagus)*
- ❖ *Consomme Type*
- ❖ *Minestrone Type*

### *OTHER FIRST COURSE CHOICES\**

- ❖ *Foie Gras Torchon with Seasonal Fruits*
- ❖ *Scallops with Potato Puree, Truffle Oil, Peas*
- ❖ *Sesame Shrimps on Asian Cabbage Salad*
- ❖ *Grilled Quail with Wild Mushrooms*

## **PASTAS**

- ❖ *Gnocchi with Parmesan and Cream Sauce*
- ❖ *Gnocchi with Wild Mushrooms, Parmesan*
- ❖ *Spinach & Ricotta Ravioli with Marinara Sauce*
- ❖ *Risotto with Seasonal Vegetables*
- ❖ *Risotto with Seafood*

*\*Additional Price for these Choices  
(\$4.00 per person)*

## **Entrée Meat & Fish**

### **\$50.00 per Person**

- ❖ *Roasted Chicken Breast*
- ❖ *Boneless Chicken Breast*
- ❖ *Chicken Milanese*
- ❖ *Salmon Fillet: Roasted, Grilled, or Poached*
- ❖ *Broiled Codfish or Haddock*
- ❖ *Pork Tenderloin*
- ❖ *Pork Chop*

### **\$52.00 per Person**

- ❖ *Sirloin Steak*
- ❖ *Beef Tenderloin*
- ❖ *Sliced Beef Tenderloin*
- ❖ *Rack of Lamb*
- ❖ *Lamb Shank*
- ❖ *Day Boat Scallops*
- ❖ *Halibut*
- ❖ *Lobster Tail*
- ❖ *Roasted Prime Rib*
- ❖ *Veal Osso Buco*
- ❖ *Duck Breast*
- ❖ *Mini Surf & Turf-Lobster & Beef*
- ❖ *Whole Roasted Fish: Branzino or Snapper*

### **\$56.00 per Person**

- ❖ *Whole Lobster: 1 1/4lb.*
- ❖ *Leg of Lamb*
- ❖ *Veal Chop*
- ❖ *Sea Bass*
- ❖ *Tuna Steak*
- ❖ *Soft Shell Crabs*
- ❖ *Alaskan King Crab*
- ❖ *Surf & Turf -Lobster & Beef*

## Entrée Pastas

### \$50.00 per Person

- ❖ *Penne with Roasted Tomatoes, Garlic, & Fresh Mozzarella*
- ❖ *Fettuccine with Wild Mushrooms*
- ❖ *Tagliatelle with Clams, Garlic & White Wine Sauce*
- ❖ *Fettuccine with Shrimps & Fennel in Lobster Broth*
- ❖ *Spinach & Ricotta Ravioli with Roasted Cherry Tomatoes & Garlic*
- ❖ *Wild Mushroom Tortelloni with Butter & Sage Sauce*
- ❖ *Gnocchi with Pancetta, Mushrooms & Vegetables*
- ❖ *Papardelle with Meat Ragu*
- ❖ *Risotto with Vegetables*
- ❖ *Lasagna with Béchamel & Prosciutto*

## Starches

- ❖ *Mashed Potatoes:*
- ❖ *With Garlic, Fontina, Olive or Buttermilk*
- ❖ *Yukon Potato Gratin*
- ❖ *Yukon & Pancetta Hash*
- ❖ *Fingerling Potatoes*
- ❖ *Roasted Red Bliss Potatoes*
- ❖ *Creamy Polenta*
- ❖ *Crispy Polenta*
- ❖ *Petite Green Lentils*
- ❖ *Gnocchi*
- ❖ *Sweet Potatoes, Yams*
- ❖ *Tuscan White Beans*
- ❖ *Black Turtle Beans*
- ❖ *Basmati Rice*
- ❖ *Wild Rice*
- ❖ *Cous-Cous*

## Vegetables

*(All Vegetables are subject to Seasonal Availability. In case of price fluctuations we reserve the right to make appropriate substitutions).*

*Following is a suggested listing:*

- ❖ *Asparagus*
- ❖ *English Peas*
- ❖ *Carrots*
- ❖ *Fennel*
- ❖ *Butternut or Acorn Squash*
- ❖ *Summer Squash*
- ❖ *Zucchini*
- ❖ *Broccoli, Broccolini*
- ❖ *Cauliflower*
- ❖ *Spinach or Other Greens*
- ❖ *Green Beans*
- ❖ *Mushrooms*

## Sauces

### **For Beef:**

- ❖ *Hollandaise/ Béarnaise*
- ❖ *Red Wine Jus*
- ❖ *Peppercorn*
- ❖ *Mushroom*
- ❖ *Blue Cheese*
- ❖ *Foie Gras\**
- ❖ *Truffle\**

### **For Fish & Poultry:**

- ❖ *Hollandaise/ Béarnaise*
- ❖ *Lemon Butter*
- ❖ *Herb Butter*
- ❖ *Lemon, Parsley, Caper*
- ❖ *Herb Infused Olive Oil*
- ❖ *Red Pepper*
- ❖ *Truffle Broth\**

### **For Lamb:**

- ❖ *Natural Lamb Jus*
- ❖ *Mint*
- ❖ *Tomato & Black Olive*
- ❖ *Fruit Chutney*
- ❖ *Cumin Spiced Yogurt*

### **For Pork:**

- ❖ *Honey Mustard Gastrique*
- ❖ *Sour Cherry*
- ❖ *Whole Grain Mustard*

*\*Increased Price for these choices  
(\$3.00 per person)*

## Desserts:

### **Chocolate:**

- ❖ *Chocolate Soufflé Cake*
- ❖ *Chocolate Hazelnut Tart*
- ❖ *Dark Chocolate Crème Brullee*
- ❖ *White Chocolate Crème Brullee*
- ❖ *Chocolate Truffle Cake*
- ❖ *White or Milk Chocolate Mousse*

***Fruits:***

- ❖ *Seasonal Fruit Tart*
- ❖ *Apple or Pear Tart Tatin*
- ❖ *Lemon Curd or Lemon Cream Tart*
- ❖ *Fruit Crisp*
- ❖ *Short Cake with Mixed Berries*
- ❖ *Banana Cream Tart*
- ❖ *Pineapple Tart Tatin*

***Other Desserts:***

- ❖ *Vanilla Crème Brullee*
- ❖ *Rose Panna Cotta*
- ❖ *Vanilla Panna Cotta*
- ❖ *Pecan Pie Tart*
- ❖ *Cheesecake*
- ❖ *Ricotta Cheesecake*
- ❖ *Tiramisu*
- ❖ *Profiteroles*

***Dessert Sampler:***

*Plate of 3 Different Mini-Desserts*

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