



The History of Massasoit

The person after whom the College is named is Massasoit (or "great chief"), who was a chief of the Wampanoag tribe at the time of the Pilgrims' arrival. Massasoit's story has been enhanced by legend, but the help he afforded the first settlers is beyond dispute.

One version of the story of Massasoit begins in March of 1621 when an English speaking Indian named Samoset entered the town of Plymouth and greeted the settlers with the words, "Welcome, Englishmen!"

Samoset, Massasoit's representative, prepared the way for the arrival of Massasoit, who proceeded to negotiate an agreement of non-aggression and mutual assistance with the English. This treaty has been called the first formal act of diplomacy in the history of New England.

Massasoit Community College

Massasoit Community College was founded in September, 1966. The College, consisting of 358 students and 22 faculty, held its first classes in the Charles M. Frolio School in North Abington, and in June, 1968, the first graduation was held for 137 students. Additional campuses were later established at the former Howard School in West Bridgewater and the Miramar School in Duxbury.

Groundbreaking for the first five buildings of the permanent Brockton Campus occurred in 1969, and by 1972 the campus was officially opened. During this time, the College received its first accreditation from the New England Association of Schools and Colleges. By 1978, the five remaining buildings of the campus were completed.

In 1985, the Blue Hills Technical Institute, itself in existence since 1966, formally merged with Massasoit Community College, and is now the Canton Campus.

In 2009, the Massasoit Community College's Workforce Development Division moved to the Conference Center. The Conference Center is available for a vast array of community service and corporate events. We also emphasize working with local groups to promote workforce development opportunities for the college's service region.

The Conference Center at Massasoit

Conveniently located at 770 Crescent Street (Route 27) in Brockton, The Conference Center at Massasoit (formerly Christo's II) opened in 1997 as a full service facility for business meetings, civic, educational, state, cultural profit and non-profit organizations. With two full service bars, new Wi-Fi compatibility and over 7,200 square feet of floor space, the Conference Center can accommodate all of your needs. Our full-time experienced staff stands ready to prepare and serve a wide variety of food and beverages.

The Conference Center at Massasoit: A Place Where People Come Together.

RESERVATION FORM

Formal Request & Reservation Form

**Thank you for your request for the use of the Conference Center at Massasoit.
A \$100.00 non-refundable deposit is required with the return of this Reservation Form.
To reserve your function date, please return this form, ASAP by fax, and return the original
with your deposit.**

Today's Date _____

Organization/Agency making request: _____

Is this public _____ MCC _____ profit _____ non-profit _____

Tax Exempt Number on ST-2: _____ ST-2 AND ST-5 MUST BE PROVIDED FOR EXEMPTION

Contact Person (title) _____

Address _____

Phone _____ Fax _____

Email address _____

Date(s) requested _____ Time(s) of event _____

Number of guests / participants expected? _____

Please answer all questions yes or no:

Will food be requested?

Will alcohol be served?

Will there be entertainment? (If yes, please specify)

Would you like a dance floor?

Will a fee or admission be charged to participants?

Will you require media?

Title of Event _____

Detailed purpose of Event _____

TO SECURE YOUR FUNCTION DATE, RETURN WITH A \$100.00 DEPOSIT

Please make check payable to Massasoit Community College and remit to:

The Conference Center at Massasoit

770 Crescent Street

Brockton, MA 02302

Fax. No.: 508-427-6532

EVENT PLANNING

EVENT PLANNING INFORMATION

The following information is designed to help you plan your event at the Conference Center at Massasoit

EVENT SPACE & FOOD SERVICES

- a. If you have not filled out the Formal Request and Reservation form, please do so and return it promptly to the Conference Center at Massasoit. A \$100.00 non-refundable deposit is required with this form. Your date will not be reserved without the deposit being paid. Upon receipt of your deposit, you will receive an Agreement Invoice. This must be signed and returned to the Conference Center within 10 business days.
- b. All setup requirements, Media Services, Food Service requests, and all other detail of your event are to be discussed with Conference Center Director and Event Planner, Linda Bean. Linda can be reached at (508) 588-9100 Ext. 1860.
- c. A **final guest count** must be given to the Conference Center at least 7 days prior to your event. If guests are added after that date, a 50% surcharge per entree will be charged.
- d. A **6.25% Massachusetts Meals Tax will be charged for all Food Services unless a copy of Exempt form ST-2 or ST-5 are on file, two weeks prior to the scheduled event date, at the Conference Center.**
- e. A **15% Gratuity** will be added to the final Food Service Invoice.
- f. **Full payment of all charges must be paid at least 5 business days prior to your event.**
- g. Functions that run more than one half hour past the Reservation time will be charged an additional fee based on labor costs.
- h. Tablecloths requested for non-food related tables will be charged at \$5.00 each.
- i. Room charges will be in effect when not ordering from Lunch and Dinner menus.
- j. Capacity for ballroom is 672. Round tables seat 8-10 guests comfortably.
- k. Dance floor charges are \$100 per function.
- l. Police details are required when alcohol is served, at all night functions, for events with more than 150 attendees, or at the discretion of the Director.

Please make all checks payable to Massasoit Community College and remit to:

The Conference Center at Massasoit
770 Crescent Street
Brockton, MA 02302



Agreement & Terms and Conditions

Event #

This Agreement is made and entered into on this _____ day of _____, 2010 between **Massasoit Community College** (hereafter called MCC) an agency of the Commonwealth of Massachusetts and _____ (hereafter called the User) for the use of the The Conference Center at Massasoit.

Whereas MCC, in the furtherance of its community service mission, permits the use of the Conference Center in Brockton, MA and the User represents a community interest compatible with the mission of the college, therefore, this Agreement is entered into under the following Terms & Conditions:

1. MCC authorizes the User access to the Conference Center on the date(s) and time(s) as noted:

Date(s): _____
Time(s): _____
of Guests: _____

2. The User declares the purpose of the Event as follows:

3. The User agrees to sign, include payment for the "Total deposits due", and return this Agreement within ten (10) business days.

Non-refundable Deposit _____ (Exclude State & Government Agencies)
Facility Use - Room _____
Maintenance _____
Other Fee _____
Police Detail _____
Food Services _____ (Billed separately)

*** Extra meals ordered, after final count is submitted, are subject to a 50% surcharge.**

Payment received / waived _____
Total deposits due _____ **\$0.00 Please remit payment with signed agreement**
(\$100.00 of which will be non-refundable)

4. We will work closely with you to ensure the success of your event. However, we also must at all times take whatever steps we deem necessary to protect our legitimate business interests. To assist in properly planning and finalizing your event it is important that you be aware of the following policies and guidelines. We look forward to hosting your function and assure you that our staff will offer your group the utmost in professional event planning assistance. We value you as a customer and want you to return to our facility again and again.

5. **Deposit:** A non-refundable deposit of \$100 is required along with a completed FORMAL REQUEST FORM when your event is booked. An Agreement will be sent to you. This Agreement must be signed immediately and returned within ten (10) business days, with the total deposits specified in Section #3. The signed Agreement will ensure the exact date and time of your event are reserved for you.



6. Service Charge and Meals Tax: All catering services are subject to a 15% Gratuity and a 6.25% Massachusetts sales tax. Non-profit agencies must supply us with Tax Exempt Forms ST-2 and ST-5 two (2) weeks prior to the scheduled event date, in order to be exempt from the sales tax. If these are not on file, you will be charged.

7. Schedule of Payment: Four (4) weeks prior to your event, 50% of the estimated balance is due. Final payment must be remitted by Money Order, Credit Card (we do not accept American Express), or Bank Check five (5) business days before your event. This payment policy will be strictly enforced. State agencies using a purchase requisition must have purchase orders in place two (2) weeks prior to the scheduled event.

8. Prices: Banquet food & beverage prices will be guaranteed when your order is placed with the Director. This should happen no earlier than twelve (12) months and no later than sixty (60) days prior to your event. Until your menu is confirmed, all prices are subject to change.

9. Food Service & Non-food Service charges: In addition to the costs indicated in Section #3, the User agrees to be responsible for the cost of food and beverages. It is understood that charges may be assessed for additional services, room and supplies requested after the date of this agreement.

10. Extra Charges: Dance Floor, Staging, Police Detail (when alcohol is served, and at all day and night functions with more than 150 attendees, or at the discretion of the Director). Extra maintenance for events ending after 5:00 PM on weekdays or any time on weekends will be charged accordingly.

11. Linens: Standard linens are included in the menu cost. There is a charge of \$5.00 per cloth for linens not required for food service.

12. Function Time: Daily space is held for use in four (4) hour increments from 8:30 AM to 4:30 PM and evenings in four (4) hour increments until midnight unless designated differently in the agreement.

13. Exclusive Caterer: The Conference Center has a master Chef and professional catering staff. All food, beverage and alcoholic beverages of all types shall be supplied by the Conference Center without exception. No alcoholic beverages can be brought on site or taken off site at any time. All alcohol will be served with strict compliance to Mass General Laws. Pursuant to Board of Health regulations, removing leftover food or beverage from the function facility is strictly prohibited.

14. Guarantee: Your guaranteed guest count must be confirmed a minimum of seven (7) days prior to the start of your event. We need to properly set the room, order food and beverage, and staff your event. This guaranteed figure is the minimum number of meals for which you will be charged. You will be charged for this guaranteed amount even if the actual attendance is less. Should you have additional guests above the guarantee, our catering kitchen will make a reasonable effort to accommodate them. We do not prepare "extra meals" and you should plan accordingly. **Any late food service charges will be subject to a 50% surcharge per meal.**

15. Menu: The Conference Center Director will assist you in choosing your menu. Lunches are available before 2:00 P.M. Monday through Friday only. Breakfast is offered before 11 AM daily, Monday through Friday only. Our extensive menu is designed to offer a variety of choices for your guests; however, should you desire a special menu we would be more than happy to work with you to meet your specific needs. All food service requires a minimum of 25 guests daily / 100 at night. Room charges may be assessed if your final count is less than 50% of your estimated amount of guests.

16. Allergies and Dietary Restrictions: Please be advised that it is the sole responsibility of the User(s) to inform the Conference Center Director of any allergies or dietary restrictions you or your guests might have, at least one (1) week prior to the scheduled event. The Center will make reasonable efforts to accommodate specific dietary requests and reserves the right to adjust food service charges accordingly.

17. Consumer Advisory: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness". All food provided at the Center will meet state regulations. Therefore, the Center shall not permit the serving of raw or undercooked menu items.



18. MCC, Non-profit Organizations, State or Government Agencies: These groups will not be charged a room fee for use of the Center when ordering from our regular lunch or dinner menus.

19. Audiovisual: All media reservations should be made at the time of your booking. The Conference Center has a variety of media support on premises. The facility is equipped with a sound system, Wi-Fi and a lighting dimmer system for each room.

20. Displays and Decorations: All displays and decorations shall be subject to the approval of the Director. The Center does not permit the affixing of anything to the walls, light fixtures, or ceiling of any room with nails, staples, tape or any other material. No glitter, confetti, or bubble blowing is allowed in the facility. Pursuant to state health regulations, no animals, other than certified service animals, are permitted on the premises. The City of Brockton's fire department expressly prohibits the use of candles in the facility.

21. Entertainment: The Center has been granted an Entertainment License by the City of Brockton. One of the provisions of that license is that we must monitor and approve all planned entertainment and fully comply with all applicable laws and regulations. Accordingly, the Center shall be provided with written notification of all planned entertainment no less than seven (7) days prior to the scheduled event.

22. Liability, Insurance and Security: The Conference Center reserves the right to inspect, monitor and control all functions. For certain functions, the Center reserves the right to require additional security service and/or damage deposit. These expenses will be charged back to the User. The Conference Center also reserves the right to require the User to maintain personal injury and property damage liability insurance in the amount of at least one million dollars (\$1,000,000.00) per occurrence and three million dollars (\$3,000,000.00) in the aggregate. Said policy(s) shall specify the Conference Center and the College as named-insured parties. The User agrees to indemnify and hold the College, the Conference Center, its Board of Trustees, its officers, agents, employees, and students harmless for any and all loss, damages, suits, claims, costs, expenses, demands, judgments of liability of whatsoever kind or nature, arising out of this agreement, including but not limited those attributable to the negligence, reckless or intentional conduct of the User, its officers, agents, employees, guests or subcontractors. The User shall at no time be considered an agent or representative of the Center or MCC.

23. Lost or Damaged Items: The Conference Center assumes no responsibility for the damage or loss of any merchandise or articles left on the premises prior to or following any function. Security arrangements should be made for all merchandise or articles set up prior to the event, or left unattended for any length of time.

24. Additional Policies:

- a. College facilities may not, **under any circumstances**, be used by individuals or groups, private or public, profit or non-profit, for the purpose of conducting political fund-raising activities as provided for in Chapter 55, Massachusetts General Laws.
- b. The User agrees to strictly enforce and abide by state law and MCC's policies regarding the consumption of alcoholic beverages and smoking.
- c. MCC must approve of all advertising related to this function which directly or indirectly refers to the college, the Conference Center or this location **prior to the publication thereof**.

25. Cancellation Policy: MCC reserves the right to cancel any permission to use its facilities at its discretion at any time and without cause. The User agrees that all costs incurred by the User associated with the cancellation shall be born by the User.

- a. If the User cancels an event less than 6 months prior to the date of the scheduled function, all deposits received up to that time will be forfeited unless the reserved space can be rebooked; whereupon 50% of said deposit will be refunded **(excluding a \$100 Non-refundable deposit)**.
- b. Functions canceled within thirty (30) days of the scheduled event shall be subject to a cancellation fee of 50% of the estimated lost revenues. Functions canceled after the guarantee date shall be subject to 100% of the lost revenue.
- c. Cancellations due to weather conditions must be confirmed with the Conference Center Director 24 hours in advance of the scheduled event. A "no school" announcement for Massasoit Community College does not affect the operation of the Conference Center. Unless a state of emergency is declared, the Conference Center will be open. The Director will be in contact with the User if severe weather conditions are forecast.
- d. If MCC cancels an event for any reasons, all monies paid by the User will be refunded.



Upon signing this Agreement, the User also agrees to all "Terms and Conditions".

In witness whereof, the parties hereto set their hands:

Massasoit Community College:

By: _____ Date _____
Linda J. Bean, Director of Conference Center at Massasoit

User By: _____ Date _____

Title

Address: _____

Please sign and return the above agreement, with total deposits, within 10 business days to:

The Conference Center at Massasoit
770 Crescent Street
Brockton, MA 02302

Please make checks payable to Massasoit Community College.

MASS Vendor Code: VTMAFUND90

*"Thank you for choosing the Conference Center at Massasoit.
We look forward to helping you plan a most memorable event."
Linda Bean, Director*



**MASSASOIT FOOD SERVICE
CATERING MENU**

Breakfast Buffets

(Available before 10 A.M.)

Monday to Friday – Minimum service of 25

THE CONTINENTAL

Chilled Orange Juice
Fresh Baked Breakfast Pastries
Coffee / Tea / Decaf
\$ 4.25 paper*

THE MINI

Fresh Baked Breakfast Pastries
Coffee / Tea / Decaf
\$ 3.25 paper *

Add a Fresh Fruit Tray to the above.... \$2.00 per person

**\$1.00 discount with lunch order*

COFFEE SERVICE (1 hour)

Coffee / Tea / Decaf
\$ 1.75 paper

COFFEE REFRESH

Coffee / Tea / Decaf
\$ 1.25

GRAND BREAKFAST BUFFET

Chilled Orange Juice
Fresh Baked Pastries
Sliced Fresh Fruit
Fluffy Scrambled Eggs
Home Fries
Ham, Bacon, or Sausages
French Toast or Pancakes
Toasted English Muffins
Coffee Service
\$ 13.95 china / \$ 12.95 paper

PETITE BREAKFAST BUFFET

Chilled Orange Juice
Fresh Baked Pastries
Fluffy Scrambled Eggs
Home Fries
Ham, Bacon, or Sausages
French Toast or Pancakes
Toasted English Muffins
Coffee Service
\$ 11.95 china / \$ 10.95 paper

Bottled Water \$1.50

HEALTHIER BREAKFAST OPTIONS

- 1. Fruit and Yogurt Parfait:** *Sliced fruit mixed with vanilla yogurt topped with granola... \$2.95 per person*
- 2. Yogurt Breakfast Bar:** *Vanilla & Strawberry yogurt, fresh sliced fruit with toppings of granola, cranberries, coconut, and mango & raspberry sauce... \$5.95 per person*
- 3. Assorted yogurt cups.... \$1.75 per person**
- 4. Assorted Greek yogurt cups.... \$2.75 per person**

Prices are per person. Please add 15% gratuity. 6.25% of Mass. sales tax will be assessed unless a Tax Exempt Certificate is on file two weeks prior to the scheduled event date.

"Consuming raw or undercooked beef, fish, milk, pork, eggs or shellfish may increase your risk of food borne illness per Brockton Board of Health."

Please be advised that it is the sole responsibility of the client(s) to inform the Food Service / Conference Center Director of any allergies or dietary restrictions you or your guests might have at least one week prior to the scheduled event.

We will make reasonable efforts to accommodate those needs and reserve the right to adjust food service charges accordingly.



MASSASOIT FOOD SERVICE CATERING MENU

Budget Luncheon Buffets

(Available until 2 P.M.)

Monday to Friday – Minimum service of 25

These Budget Luncheon Buffets are served with your choice of homemade soup, salad or fruit cup. Dessert is a platter of cookies & brownies. Beverage is a coffee service (canned soda is available for an additional \$0.50 per person).

For a healthier choice, you may add one of the Whole Grain Salad Trays listed below for an additional \$1.50 per person.

Your choice of: Three Grain Salad, Bulgur Orange Salad or Quinoa Salad

Hearty Buffet.....\$12.95 china / \$10.95 paper

Coleslaw and potato chips included. Please choose one:

Option 1: *Individually made sandwiches (Roast Beef, Roast Turkey, Baked Ham, Tuna Salad)*

with your choice of rolls, breads or roll-ups and a pickle tray

Option 2: *Platters of sliced Cheeses, Roast Beef, Roast Turkey, Baked Ham and Tuna Salad with fresh breads and rolls and a sliced lettuce/tomato/pickle tray*

This buffet can be served with whole grain and whole wheat breads on request

Frugal Gourmet.....\$10.95 china / \$8.95 paper

*Coleslaw, a pickle tray, potato chips and finger roll sandwiches with your choice of two fillings: Tuna Salad, Chicken Salad, Chopped Lobster & Seafood Salad, Ham & Pickle Salad, or Egg Salad
To upgrade this buffet to whole grain / whole wheat breads please add \$1.00 per person*

The Executive.....\$13.95 china / \$11.95 paper

Combination of these two sandwiches sautéed to a light golden brown:

Monte Cristo Sandwiches: Turkey, Ham, Swiss cheese dipped in egg batter, served with a creamy sauce

Ruben Deli Sandwiches: Thinly sliced Corned Beef, Swiss cheese, Sauerkraut, and Russian dressing on dark rye served with French Fries and a pickle tray

On the Lite Side.....\$11.95 china / \$9.95 paper

Homemade soup and salad, Quiche (Choice of two: Ham & Cheese, Spinach & Cheese, Broccoli & Cheese, or Seafood), assorted warm rolls & butter and a fresh fruit platter

Prices are per person. Please add 15% gratuity. 6.25% of Mass. sales tax will be assessed unless a Tax Exempt Certificate is on file two weeks prior to the scheduled event date.

"Consuming raw or undercooked beef, fish, milk, pork, eggs or shellfish may increase your risk of food borne illness per Brockton Board of Health."

Please be advised that it is the sole responsibility of the client(s) to inform the Food Service / Conference Center Director of any allergies or dietary restrictions you or your guests might have at least one week prior to the scheduled event.

We will make reasonable efforts to accommodate those needs and reserve the right to adjust food service charges accordingly.



**MASSASOIT FOOD SERVICE
CATERING MENU**

Hot Luncheon Buffets

(Available until 2 P.M.)

Monday to Friday – Minimum service of 25

These Hot Luncheon Buffets are served with:

Your choice of homemade soup, salad, or fruit cup. Assorted rolls & butter are included. For dessert options please see below.
Beverage is a coffee service (canned soda is available for an additional \$0.50 per person).

Designer Buffet.....\$15.95 china | \$13.95 paper

Choose two entrees:

Jack Daniels Chicken	Chicken Picata	Roast Sirloin	Cheese Lasagna
Chicken Supreme	Roast Stuffed Turkey	Broiled Sirloin Tips	Meat Lasagna
Chicken Marsala	Baked Virginia Ham	Baked Scrod	Cheese Ravioli
	Loyster Ravioli	Butternut Squash Ravioli	

Choose two sides:

Glazed Baby Carrots	Stir-Fry Seasonal Vegetables	Garlic Smashed Potatoes	Baked Ziti
Green Beans Almondine	Peas w/ Pearl Onions	Baked Potatoes w/Sour Cream	Rice Pilaf
Buttered Niblets Corn	Oven Roasted Red Bliss Potatoes	Whipped Potatoes	Baked Beans
Zucchini Parmesan	Fresh Butternut Squash (seasonal)		

That's Italian..... \$14.95 china | \$12.95 paper

(Included in the buffet is the Chef's famous Cheesy Garlic Bread)

Choose one entree:

Chicken Parmesan	Chicken Picata	Chicken Marsala	Meatballs	Italian Sausages
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Choose two sides:

Lasagna w/ Meat	Stuffed Shells	Butternut Squash Ravioli	Cheese Ravioli
Lasagna w/ Cheese	Bowtie Pasta Alfredo	Baked Rigatoni Marinara	Loyster Ravioli
Baked Ziti			

Desserts: choose one

Raspberry Truffle Ice Cream Pie	Vanilla Ice Cream w/Strawberries or Chocolate Sauce	Oreo Ice Cream Pie
NY Cheesecake w/Strawberries	Homemade Carrot Cake w/Cream Cheese Frosting	Strawberry Shortcake*
Mississippi Mud Pie	Apple Brown Betty or Apple Crisp w/Vanilla Ice Cream	Mini Pastries*

Decadent Chocolate Mousse Cake

*\$1.00 extra per person

Prices are per person. Please add 15% gratuity. 6.25% of Mass. sales tax will be assessed unless a Tax Exempt Certificate is on file two weeks prior to the scheduled event date.

"Consuming raw or undercooked beef, fish, milk, pork, eggs or shellfish may increase your risk of food borne illness per Brockton Board of Health."

Please be advised that it is the sole responsibility of the client(s) to inform the Food Service / Conference Center Director of any allergies or dietary restrictions you or your guests might have at least one week prior to the scheduled event.

We will make reasonable efforts to accommodate those needs and reserve the right to adjust food service charges accordingly.



MASSASOIT FOOD SERVICE CATERING MENU

Luncheon Served Meals

(Available until 2 P.M.)

Monday to Friday – Minimum service of 25

Our Luncheon specials are plated and served on china, with your choice of homemade soup, salad, or fresh fruit cup.

Assorted rolls and butter are included. For dessert option please see below.

Beverage is a coffee service (canned soda is available for an additional \$0.50 per person).

<i>Baked Scrod</i>	\$14.95	<i>Chicken Supreme</i>	\$13.95
<i>Roast Sirloin</i>	\$14.95	<i>Deep Fried Chicken</i>	\$13.95
<i>Yankee Pot Roast</i>	\$13.95	<i>Chicken Cordon Bleu</i>	\$14.95
<i>Chicken Picata</i>	\$13.95	<i>Chicken Marsala</i>	\$13.95
<i>Sirloin Tips</i>	\$15.95	<i>Jack Daniels Chicken</i>	\$13.95
<i>Vegan Ravioli</i>	\$14.95	<i>Vegetarian Strip Stir-Fry</i>	\$14.95

Side Dishes: Choice of two

<i>Whipped Potatoes</i>	<i>Garlic Smashed Potatoes</i>
<i>Oven Roasted Red Bliss Potatoes</i>	<i>Rice Pilaf</i>
<i>Stir-Fry Seasonal Vegetables</i>	<i>Zucchini Parmesan</i>
<i>Green Beans Almondine</i>	<i>Glazed Carrots</i>
<i>Buttered Niblets Corn</i>	<i>Peas w/ Pearl Onions</i>
<i>Fresh Butternut Squash (seasonal)</i>	

Desserts: choose one

<i>Raspberry Truffle Ice Cream Pie</i>	<i>Vanilla Ice Cream w/Strawberries or Chocolate Sauce</i>	<i>Oreo Ice Cream Pie</i>
<i>NY Cheesecake w/Strawberries</i>	<i>Homemade Carrot Cake w/Cream Cheese Frosting</i>	<i>Strawberry Shortcake*</i>
<i>Mississippi Mud Pie</i>	<i>Apple Brown Betty or Apple Crisp w/Vanilla Ice Cream</i>	<i>Mini Pastries*</i>

Decadent Chocolate Mousse Cake

**\$1.00 extra per person*

SPLIT MENU CHARGE

We will be delighted to provide a split menu for your function for an additional fee.
Choose one entrée and add one additional entree for an extra charge of \$2.00 per meal
Add two entrees for an additional charge of \$3.00 per meal

Prices are per person. Please add 15% gratuity. 6.25% of Mass. sales tax will be assessed unless a Tax Exempt Certificate is on file two weeks prior to the scheduled event date.

"Consuming raw or undercooked beef, fish, milk, pork, eggs or shellfish may increase your risk of food borne illness per Brockton Board of Health."

Please be advised that it is the sole responsibility of the client(s) to inform the Food Service / Conference Center Director of any allergies or dietary restrictions you or your guests might have at least one week prior to the scheduled event.

We will make reasonable efforts to accommodate those needs and reserve the right to adjust food service charges accordingly.



MASSASOIT FOOD SERVICE CATERING MENU

Custom Dinner Buffets

Dinner Food Service prices are in effect any time after 2 P.M. daily and all day on weekends
(A minimum guest count of 100 is required for food service after 5 P.M. weekdays and all day on weekends)

Sometimes you might prefer a less formal service for your guests that offers a variety of food options. May we suggest our
Custom Dinner Buffets to enhance your culinary experience.

These Custom Dinner Buffets are served on china & come with your choice of homemade soup, salad, or fresh fruit cup. An
assortment of rolls & specialty breads is included. You also have a choice of a coffee or a soda service.

For dessert options please see below.

Designer Buffet.....\$21.95

Choose two entrees:

<i>Jack Daniels Chicken</i>	<i>Chicken Massasoit</i>	<i>Roast Sirloin</i>	<i>Cheese Lasagna</i>
<i>Chicken Supreme</i>	<i>Baked Virginia Ham</i>	<i>Broiled Sirloin Tips</i>	<i>Meat Lasagna</i>
<i>Chicken Marsala</i>	<i>Baked Salmon</i>	<i>Baked Scrod</i>	<i>Cheese Ravioli</i>
<i>Chicken Picata</i>	<i>Roast Stuffed Turkey</i>	<i>Butternut Squash Ravioli</i>	<i>Lobster Ravioli</i>

Choose two sides:

<i>Glazed Baby Carrots</i>	<i>Stir-Fry Seasonal Vegetables</i>	<i>Garlic Smashed Potatoes</i>	<i>Whipped Potatoes</i>
<i>Green Beans Almondine</i>	<i>Peas w/ Pearl Onions</i>	<i>Baked Potatoes w/Sour Cream</i>	<i>Rice Pilaf</i>
<i>Buttered Niblets Corn</i>	<i>Oven Roasted Red Bliss Potatoes</i>	<i>Delmonico Potatoes</i>	<i>Zucchini Parmesan</i>
	<i>Fresh Butternut Squash (seasonal)</i>		

That's Italian..... \$20.95

Choose one entree:

<i>Chicken Parmesan</i>	<i>Chicken Picata</i>	<i>Chicken Marsala</i>	<i>Meatballs</i>	<i>Italian Sausages</i>
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Choose two sides:

(Included in the buffet is the Chef's famous Cheesy Garlic Bread)

<i>Lasagna w/ Meat</i>	<i>Stuffed Shells</i>	<i>Butternut Squash Ravioli</i>	<i>Cheese Ravioli</i>
<i>Lasagna w/ Cheese</i>	<i>Bowtie Pasta Alfredo</i>	<i>Baked Rigatoni Marinara</i>	<i>Lobster Ravioli</i>
<i>Baked Ziti</i>			

Desserts: choose one

<i>Raspberry Truffle Ice Cream Pie</i>	<i>Vanilla Ice Cream w/Strawberries or Chocolate Sauce</i>	<i>Oreo Ice Cream Pie</i>
<i>NY Cheesecake w/Strawberries</i>	<i>Homemade Carrot Cake w/Cream Cheese Frosting</i>	<i>Strawberry Shortcake*</i>
<i>Mississippi Mud Pie</i>	<i>Apple Brown Betty or Apple Crisp w/Vanilla Ice Cream</i>	<i>Mini Pastries*</i>

Decadent Chocolate Mousse Cake

**\$1.00 extra per person*

Prices are per person. Please add 15% gratuity. 6.25% of Mass. sales tax will be assessed unless a Tax Exempt Certificate is on file two weeks prior to the scheduled event date.

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We will make reasonable efforts to accommodate those needs and reserve the right to adjust food service charges accordingly.



MASSASOIT FOOD SERVICE CATERING MENU

Dinner Entrees

Dinner Food Service prices are in effect any time after 2 P.M. daily and all day on weekends
(A minimum guest count of 100 is required for food service after 5 P.M. weekdays and all day on weekends)

*Our Dinner entrees are plated and served on china, with your choice of homemade soup, salad or fresh fruit cup.
An assortment of rolls & specialty breads is included. You also have a choice of a coffee or a soda service.*

Prime Rib, au Jus

A boneless cut seasoned with Chef Jeff's special blend of spices and herbs roasted to perfection....\$24.95

Roast Top Sirloin of Beef

Thinly sliced tender portions of roast beef topped with delicate Bordelaise sauce....\$21.95

Sirloin Tips

Grilled marinated sirloin tips with a Bourbon demi-glaze and fresh sautéed mushrooms....\$23.95

New York Sirloin

Grilled New York sirloin steak seasoned with our Chef's special blend of spices...\$23.95

Filet Mignon

Seasoned Filet Mignon, grilled to perfection, served in a red wine demi-glaze with fresh sautéed mushrooms....\$26.95

Chicken Marsala

Medallions of tender chicken served in a classic wine and mushroom sauce....\$18.95

Chicken Cordon Bleu

*A boneless and skinless breast of chicken stuffed with imported ham and Swiss cheese, sautéed until golden brown,
then baked and topped with a volute sauce....\$20.95*

Massasoit Stuffed Chicken

A boneless chicken breast stuffed with dressing and cranberry sauce, then baked and topped with a light supreme sauce....\$20.95

Chicken Picata

A boneless breast of chicken sautéed and served with a sauce of wine, lemon butter and capers....\$18.95

Jack Daniels Bourbon Glazed Chicken

A boneless breast of chicken, bourbon glazed with a special sauce of mandarin oranges and cherries....\$19.95

Chicken Supreme

*A boneless, skinless breast of chicken seasoned with special herbs, sautéed, baked, and topped with
our famous golden supreme sauce....\$19.95*

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MASSASOIT FOOD SERVICE CATERING MENU

Dinner Entrees (cont'd)

Dinner Food Service prices are in effect any time after 2 P.M. daily and all day on weekends
(A minimum guest count of 100 is required for food service after 5 P.M. weekdays and all day on weekends)

Roast Turkey Dinner

A traditional New England classic served with all the New England fixings....\$21.95

Baked Boston Scrod

Lightly seasoned and crumbed, baked until golden brown, topped with lemon butter....\$21.95

Baked Stuffed Jumbo Shrimp

Four jumbo shrimps stuffed with Chef Jeff's filling, served with drawn butter and lemon....\$24.95

Surf & Turf with Prime Rib

Two jumbo baked stuffed shrimps and a 10 oz slice of boneless prime rib au jus, served with drawn butter and lemon....\$27.95

Surf & Turf with New York Sirloin

Two jumbo baked stuffed shrimps and a New York sirloin served with drawn butter and lemon....\$27.95

Surf & Turf with Filet Mignon

Two jumbo baked stuffed shrimps and a Filet Mignon served with drawn butter and lemon....\$29.95

Baked Virginia Ham

Perfectly baked, served with a sumptuous Hawaiian pineapple glaze....\$18.95

Pork Tenderloin

Lightly breaded, sautéed and served with a delicate black pepper sauce....\$21.95

Vegan

Vegan Ravioli in a natural tomato herb sauce served with steamed vegetables\$20.95

Vegetarian

Stir-fry vegetables and vegetarian seitan strips in a Bourbon sauce\$20.95

SPLIT MENU CHARGE

We will be delighted to provide a split menu for your function for an additional fee.
Choose one entrée and add one additional entree for an extra charge of \$2.00 per meal
Add two entrees for an additional charge of \$3.00 per meal

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MASSASOIT FOOD SERVICE CATERING MENU

Dinner Accompaniments

Appetizers: choose one

<i>Garden Salad</i>	<i>Greek Salad</i>
<i>Baby Spinach Salad</i>	<i>Caesar Salad</i>
<i>Chicken or Beef Rice Soup</i>	<i>Italian Wedding Soup</i>
<i>Chef's Special Minestrone Soup</i>	<i>Kale Soup</i>
<i>Clam Chowder (\$1.00 extra per person)</i>	<i>Fresh Fruit Cup</i>

Side dishes: choice of two

<i>Rice Pilaf</i>	<i>Whipped Potatoes</i>
<i>Oven Roasted Red Bliss Potatoes</i>	<i>Garlic Smashed Potatoes</i>
<i>Baked Potatoes w/ Sour Cream</i>	<i>Delmonico Potatoes</i>
<i>Baby Glazed Carrots</i>	<i>Green Beans Almondine</i>
<i>Buttered Niblets Corn</i>	<i>Peas w/ Pearl Onions</i>
<i>Sir-Fry Seasonal Vegetables</i>	<i>Zucchini Parmesan</i>
<i>Fresh Butternut Squash (seasonal)</i>	

Desserts: choose one

<i>Raspberry Truffle Ice Cream Pie</i>	<i>Vanilla Ice Cream w/Strawberries or Chocolate Sauce</i>	<i>Oreo Ice Cream Pie</i>
<i>NY Cheesecake w/Strawberries</i>	<i>Homemade Carrot Cake w/Cream Cheese Frosting</i>	<i>Strawberry Shortcake*</i>
<i>Mississippi Mud Pie</i>	<i>Apple Brown Betty or Apple Crisp w/Vanilla Ice Cream</i>	<i>Mini Pastries*</i>
	<i>Decadent Chocolate Mousse Cake</i>	
	<i>*\$1.00 extra per person</i>	

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MASSASOIT FOOD SERVICE CATERING MENU

Hors D'oeuvres

Each selection is approximately 50 pieces. Industry standard is 6 to 8 pieces per person for one-hour service.

Hot Hors D'oeuvres (passed by wait staff)

<i>Assorted Mini Quiche</i>	\$78	<i>Chicken Fingers w/Marinara Sauce</i>	\$75
<i>Boneless Buffalo Strips</i>	\$95	<i>Bourbon Cocktail Meatballs</i>	\$55
<i>Scallops & Bacon</i>	\$85	<i>Cheddar Poppers</i>	\$55
<i>BBQ Chicken Wings</i>	\$60	<i>Stuffed Mushrooms</i>	\$75
<i>Mini Beef Wellington</i>	\$145	<i>Spanikopita</i>	\$90
<i>Stir Fry Wontons w/Ginger Sauce</i>	\$78	<i>Crab Claws w/ Cocktail Sauce</i>	\$105
<i>Beef / Chicken Teriyaki</i>	\$102	<i>Clams Casino</i>	\$120
<i>Assorted Knishes w/ Sauces</i>	\$85	<i>Egg Rolls w/ Sweet & Sour Sauce</i>	\$60
<i>Blue Crab Cakes</i>	\$100	<i>Thai Spring Rolls w/Mustard Sauce</i>	\$85
<i>Oriental Shrimp Bites w/Sweet&Sour Sauce</i>	\$75	<i>Potato Pancakes w/ Herbed Sour Cream</i>	\$65
<i>Sesame Chicken Sate w/ Thai Sauce</i>	\$102		

Cold Hors D'oeuvres (passed by wait staff)

<i>Shrimp Cocktail</i>	<i>market</i>	<i>Individual Assorted Canapés</i>	\$90
<i>Crabmeat & Cherry Tomato</i>	\$65	<i>Melon & Prosciutto Rolls</i>	\$85
<i>Salmon / Caviar en croute</i>	\$105	<i>Smoked Turkey en croute</i>	\$90

Display Hors D'oeuvres (each selection served about 25)

<i>Cheese Spread & Crackers</i>	\$60	<i>Fresh Vegetable Crudités</i>	\$65
<i>Imported & Domestic Cheese & Fresh Fruit Tray</i>	\$95	<i>Specialty Gourmet Pastries</i>	\$90
<i>Assorted Mini Pastries</i>	\$70	<i>Antipasto</i>	\$78
<i>Fresh Fruit Tray</i>	\$60	<i>Caesar or Greek Salad</i>	\$60

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DIRECTIONS & ACCOMODATIONS

From Boston:

- Take Southeast Expressway to Rte. 93S to Rte. 24S to Exit 19A (Harrison Blvd.)
- At 3rd set of lights, bear right onto Rte. 28S.
- Go straight on Rte. 28S for 3.2 miles and take left at lights onto Crescent St. (Crescent St. becomes Rte. 27S at next light.)
- Continue straight on Rte. 27S for approximately 1.5 miles.
- Conference Center will be on the left, adjacent to **Christo's Restaurant**.
- The parking lot is in the rear of the Conference Center

From Cape Cod:

- Take Rte. 3N to Exit 9.
- Bear right onto 3A N to Rte. 106 to Rte. 27N.
- Go 11 miles on Rte. 27N to Junction of Rte. 14.
- Take Left onto Rte. 14W for 4.7 miles.
- At the Junction of Rte. 27, take left onto Rte. 27N.
- Go approximately 0.3 miles. Conference Center will be on the right, adjacent to **Christo's Restaurant**.
- The parking lot is in the rear of the Conference Center.

From Southeastern Mass:

- Take Rte. 24N to Exit 17A (Rte. 123E)
- Follow Rte. 123E for 2.5 miles.
- When the road turns into one way with 3 lanes, move into middle lane and take left at lights.
- Immediately move into the right hand land and take right at next set of lights.
- At 2nd set of lights, the road becomes Rte. 27S.
- Continue straight on Rte. 27S for approximately 1.5 miles
- Conference Center will be on the left, adjacent to **Christo's Restaurant**.
- The parking lot is in the rear of the Conference Center.

From Western Mass:

- Take either Rte. 2E or Rte. 90E (Mass. Turnpike) to Rte. 495S to Rte. 24N to Exit 17A (Rte. 123E).
- Follow Rte. 123E for 2.5 miles.
- When the road turns into one way with 3 lanes, move into middle lane and take a left at the lights.
- Immediately move into right lane and take right at next lights.
- At 2nd set of lights, the road becomes Rte. 27S.
- Continue straight on Rte. 27S for approximately 1.5 miles.
- Conference Center will be on the left, adjacent to **Christo's Restaurant**.
- The parking lot is in the rear of the Conference Center

From Northern Mass:

- Take either Rte. 95, 93, or Rte. 3S to Rte. 93S to Rte. 24S to Exit 19A (Harrison Blvd.)
- At 3rd set of lights, bear right onto Rte. 28S.
- Go straight on Rte. 28S for 3.2 miles and take left at lights onto Crescent St. (Crescent St. becomes Rte. 27S at next light.)
- Continue straight on Rte. 27S for approximately 1.5 miles
- Conference Center will be on the left, adjacent to **Christo's Restaurant**
- The parking lot is in the rear of the Conference Center.

Alternate Rte. 3 Directions:

- Take 93S to Rte. 3 S
- Take Exit 16B to merge onto Rte. 18/Main St. toward Abington, continue to follow Rte. 18 for 6.3 miles
- Turn right at Brockton Ave/Rte. 123. Continue to follow Rte. 123 for 2.5 miles
- Turn left at Quincy St. (at Walgreen's)
- Turn right onto Crescent St/Rte. 27 (at Christo's)
- The Conference Center is on your right.
The parking lot is in the rear

Area Hotels:

Holiday Inn - Brockton

195 Westgate Drive, Brockton, MA 02301
www.holidayinn.com
888-465-4329

Residence Inn by Marriot Brockton

124 Liberty Street, Brockton, MA 02301
www.marriot.com
508-583-3600

Holiday Inn – Rockland

929 Hingham St., Rockland, MA 02370
www.holidayinn.com
888-465-4329

Comfort Inn – Rockland

850 Hingham St., Rockland, MA 02370
www.comfortinn.com
877-424-6423

Best Western Inn – Rockland

909 Hingham St., Rockland, MA 02370
www.rocklandhi.com
888-878-5660

**PLEASE AVOID PARKING IN THE CRESCENT STREET PLAZA AND AT CHRISTO'S
RESTAURANT LOCATED NEXT DOOR TO THE CONFERENCE CENTER
Please duplicate this for your guests**