

# CENTURY HOUSE



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**BREAKFAST, BRUNCH AND LUNCHEON MENU**

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**2020**

Acushnet, MA

## ABOUT OUR HOSPITALITY

### **Thank you for your interest in our facility**

Century House is a family owned and operated business since 1975. Throughout the years, Century House has become a well known tradition and we have set high expectations as a banquet facility. We have continually strived for excellence in quality and service. Your business is very important to us and we take great pride in offering our customers the very best at an affordable price.

The Goulart Family

## BANQUETS INCLUDE

### Function Specialist

An experienced coordinator will assist in organizing all the details of your function and answer any questions throughout the planning stages.

### Banquet ~ Coordinator

Serves as a liaison the day of your function to facilitate the arrangements.

### White Linen Table Cloths

### Linen Napkins in a Variety of Colors

### Bud Vases with Fresh Flowers

### Bar Service

### Banquet Rooms ~ No Rental Charge

**Please Review the Information, Term and Condition Pages**



# CENTURY HOUSE BREAKFAST AND BRUNCH MENU

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

Not Available For Weddings

Minimum of 30 Persons

## BEGINNING SELECTIONS

Gourmet Cheese and Crackers with Fresh Fruit 3.95

Assorted Fresh Sliced Fruit and Grapes 3.50

Assorted Breakfast Pastries 3.50

Champagne Mimosa 19.95 per carafe ~ Bloody Mary 19.95 per carafe

### BREAKFAST BUFFET

Not Available for Anniversaries

Scrambled Eggs

Bacon • Sausage Links

French Toast Sticks

Breakfast Potatoes

Corn and Blueberry Muffins

Fresh Baked Rolls

Orange Juice ~ Coffee ~ Tea

18.95

### DELUXE BREAKFAST BUFFET

Fresh Fruit Cup with Orange Sherbet

Scrambled Eggs

Bacon • Sausage Links

French Toast or Pancakes • Breakfast Potatoes

Corn and Blueberry Muffins

Fresh Baked Rolls

Assorted Danish

Orange Juice ~ Coffee ~ Tea

21.95

### BRUNCH BUFFET

Scrambled Eggs • Baked Honey Ham

Bacon or Sausage Links

Breakfast Potatoes

Chicken, Broccoli and Penne Pasta

Baked Scrod

New England Style Baked Beans

Corn and Blueberry Muffins

Fresh Baked Rolls

Orange Juice ~ Coffee ~ Tea

21.95

### DELUXE BRUNCH BUFFET

Fresh Fruit Cup with Orange Sherbet

Scrambled Eggs • Eggs Benedict

Baked Honey Ham • Bacon or Sausage Links

French Toast or Pancakes

Breakfast Potatoes • Baked Beans

Chicken, Broccoli and Penne Pasta

Seafood Newburg w/toast

Corn and Blueberry Muffins

Fresh Baked Rolls

Assorted Danish

Orange Juice ~ Coffee ~ Tea

29.95

## ADDITIONAL BUFFET SELECTIONS

Assorted Danish 1.50 • Cinnamon Buns 1.75 Assorted Toasted Bagels with cream cheese 2.00

Fresh Sliced Fruit or Fruit Salad in Buffet 3.00 • Cheese Quiche 2.50 • Eggs Benedict 2.50

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

ALL PRICES SUBJECT TO 20% ADMINISTRATION FEE AND 6.25% MASSACHUSETTS SALES TAX. PRICES SUBJECT TO CHANGE

## SHOWER PACKAGES

(Inclusive shower packages are optional)

### MIMOSA BRUNCH

#### Social Hour

Complimentary

Mimosas • Bloody Marys' • Sangrias • Sodas

Gourmet Cheese and Crackers with Fresh Fruit  
Corn and Blueberry Muffins • Assorted Danish  
Orange and Cranberry Juice Station

Fresh Fruit Cup with Orange Sherbet 1st course

#### Brunch Buffet

Scrambled Eggs

Ham • Bacon • Sausage

Breakfast Potatoes • French Toast

Country Fried Boneless Breast of Chicken with Creamy Gravy

New England Baked Scrod

Broccoli and Baby Carrot Medley

Fresh Baked Rolls

Coffee ~ Tea

#### Dessert

Assorted Mini Pastry Station

38.00

### ROYAL LUNCHEON

#### Social Hour

Complimentary

Mimosas • Bloody Marys' • Sangrias • Sodas

Gourmet Cheese and Crackers with Fresh Fruit  
Crudit  Medley - Fresh Deluxe Cut Vegetables with Dip  
Toasted Bruschetta and Vegetable Spring Rolls

#### Luncheon Buffet

Lemon Herb Boneless Breast of Chicken

New England Baked Scrod

Roasted Sweet Potato Medley

Fresh Seasonal Vegetables

Whole Wheat Flatbread Wraps

Roasted Turkey / Honey Ham

Baby Spinach Salad with White Zinfandel Vinaigrette

Mediterranean Orzo Salad

Coffee ~ Tea

#### Dessert

Assorted Mini Pastry Station

38.00

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# CENTURY HOUSE

# LUNCHEON MENU

**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 4.00

Gourmet Cheese and Crackers with Fresh Fruit 3.95

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

## BEVERAGE

Pepsi, Diet Pepsi, Sierra Mist and Fruit Punch 7.00 per pitcher

### LUNCHEON BUFFET 1

Not Available for Anniversaries

Italian Meatballs

Chicken, Broccoli and Penne Pasta

Freshly Baked Finger Rolls

Chicken Salad / Tuna Salad / Ham Salad

Red Bliss Potato Salad

Tossed Garden Salad

Assorted Pastry or Ice Cream

Coffee ~ Tea

18.95

### LUNCHEON BUFFET 2

Balsamic Glazed Chicken with Fresh Mozzarella

New England Baked Scrod

Sweet Bell Pepper House Rice

Green Bean and Baby Carrot Medley

Freshly Baked Focaccia Herb Bread

Italian Antipasto Chopped Salad

Assorted Pastry or Ice Cream

Coffee ~ Tea

22.95

### 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

21.95

### 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

23.95

### LUNCHEON BUFFET 5

Smothered Tenderloin Steak Tips

Lemon Herb Breast of Chicken

Baked Stuffed Scrod

Red Bliss Roasted Potato / Rice Pilaf

Sautéed Vegetable Medley

Tossed Garden Salad

Assorted Rolls

Assorted Pastry or Ice Cream

Coffee ~ Tea

25.95

## CUSTOMIZING LUNCHEON BUFFETS

Sliced Roast Tukey and Honey Ham in place of Salad Rolls 1.00

Whole Wheat Flat Bread Wraps in place of Salad Rolls 2.00

Seafood Salad or Egg Salad in place of Tuna Salad .75

## 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 16.95

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

#### Chicken Pie 17.95

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

#### Lemon Herb Chicken Breast 18.95

Breast of chicken marinated in lemon rosemary

#### Stuffed Boneless Breast of Chicken 19.95

A house favorite with Traditional or Portuguese stuffing

#### Tuscan Chicken 19.95

Breast of chicken roasted with Italian seasonings and topped with bacon

#### Chicken Mozambique 19.95

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

#### Chicken Francaise 20.95

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

#### Chicken Cordon Bleu 20.95

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

#### Chicken Marsala 20.95

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

### SEAFOOD

#### Baked Scrod 19.95

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

#### Baked Scrod Nantucket 20.95

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

#### Baked Scrod Chourico 20.95

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

#### Petite Stuffed Fillet of Sole 21.95

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

#### Baked Scallops 24.95

Lightly breaded tender sea scallops with clarified butter

#### Shrimp Scampi 24.95

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

### BEEF

#### French Meat Pie 17.95

A traditional French Canadian house recipe finished with brown gravy

#### Tenderloin Steak Tips 21.95

Broiled Tenderloin Tips smothered or sweet bourbon glaze

#### Roast Sirlion of Beef 24.95

Slow roasted, petite cut and served with pan gravy

#### Petite Prime Rib of Beef, au jus 26.95

Slow roasted, petite cut and served with pan au jus

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## SELECTIONS

### SOUPS

All Soups served Family Style

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

### POTATO 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 2.50

### VEGETABLES

Corn • Glazed Baby Carrots • Peas and Carrots  
Green Beans Almondine  
Green Beans and Baby Carrots  
Broccoli and Carrot Medley • Broccoli Florets  
Turnips and Carrots • Peas and Pearl Onions  
Sautéed Vegetable Medley add 1.00  
Choice of Two Vegetables add 2.00

### DESSERTS

Vanilla Ice Cream served with Choice of:

Chocolate Sauce • Strawberry Sauce • Raspberry Sauce

Rice Pudding • Grape Nut Pudding • Chocolate Mousse

Flan Pudding add 2.00 • Apple Pie or Brownie a la Mode add 3.50

Cheesecake with Topping add 3.00 • Salted Caramel Vanilla Crunch Cake add 5.50

Tiramisu add 3.00 • Deluxe Carrot Cake add 3.00 • Double Chocolate Layer Cake add 3.00

Turtle Cheesecake Divine add 6.00 • Triple Truffle Chocolate Cake add 4.50

Gourmet Pastry Platter add 5.00 • Gourmet Pastry Station add 6.00

### BEVERAGES

House Wine, Robert Mondavi Woodbridge 20.95 per bottle  
White Zinfandel, Chardonnay, Pinot Noir, Pinot Grigio  
Cabernet Sauvignon, Merlot

House Wine Portuguese, Bacalhôa JP Azeitão (Stubal) 20.95 per bottle  
White, Rose, Red

House Champagne 20.95 per bottle

Additional Wine and Champagne Choices Available Upon Request

Pepsi, Diet Pepsi, Sierra Mist and Orange 7.00 per pitcher

# INFORMATION

Room Time: 11:00 am — 4:00 pm

The room will be available for decorating after 10:00 am the day of the function. No tacking, taping or nailing to the ceilings or walls. No use of command strips and hooks. No use of poster putty (sticky tack) on ceilings or walls. Use of glitter, confetti or balloons containing either is prohibited.

Backdrop or theme walls (example donut wall) must be self standing.

If a candy or cupcake table is being offered to your guest please keep that area clean. If the carpet or flooring in that area is unreasonably littered and soiled with candy or frosting a cleaning fee will be added to your bill.

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.

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.

Century House is not responsible for guest not in attendance.



CENTURY HOUSE

107 South Main Street  
Acushnet, Massachusetts 02743  
[www.centuryhouse.biz](http://www.centuryhouse.biz)  
[functions@centuryhouse.biz](mailto:functions@centuryhouse.biz)

Telephone (508) 995-3221



# 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 \$500.00 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.

## **Vendors**

All outside vendors including DJ, Band, Photo Booth, Up Lighting, Florist, Bakery/Cake must deliver and setup no earlier than 1 1/2 hours prior to the function. Delivery, setup and removal of rental items is at the discretion of Century House.

## **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 \$3.00 per person.

## **Wedding Ceremonies**

A Fee of \$500 will be charged for wedding ceremonies held on premise. The fee is for room setup and additional administration services.

## FUNCTION ROOM INFORMATION

<u>Facility</u>	<u>Minimum Number</u>	<u>Maximum Number</u>	<u>Deposit</u>
Ballroom	150	550	750.00
Terrace Room	30	150	500.00
Crystal Room	30	100	350.00
Day Reception	11:00 AM - 4:30 PM		
Evening Reception	6:30 PM - 12:00 PM		



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