



CENTURY HOUSE

REPAST MENU

BREAKFAST AND BRUNCH MENU

MINIMUM OF 30 PERSONS

BREAKFAST

Scrambled Eggs
 Bacon • Sausage Links
 Breakfast Potatoes
 Corn and Blueberry Muffins
 Fresh Baked Rolls
 Orange Juice ~ Coffee ~ Tea
 14.95

BRUNCH

Scrambled Eggs • Baked Honey Ham
 Bacon or Sausage Links • Breakfast Potatoes
 Chicken, Broccoli and Penne Pasta • Baked Beans
 Corn and Blueberry Muffins
 Fresh Baked Rolls
 Orange Juice ~ Coffee ~ Tea
 17.95

DELUXE BREAKFAST

Fresh Fruit Cup with Orange Sherbet
 Scrambled Eggs
 Bacon • Sausage Links
 French Toast or Pancakes • Breakfast Potatoes
 Corn and Blueberry Muffins
 Fresh Baked Rolls
 Orange Juice ~ Coffee ~ Tea
 17.95

DELUXE BRUNCH

Minimum of 50 persons

Fresh Fruit Cup with Orange Sherbet
 Scrambled Eggs • Baked Honey Ham
 Bacon or Sausage Links • French Toast or Pancakes
 Chicken, Broccoli and Penne Pasta • Breakfast Potatoes
 Baked Beans • Baked Scrod
 Corn and Blueberry Muffins • Assorted Danish
 Fresh Baked Rolls
 Orange Juice ~ Coffee ~ Tea
 23.95

LUNCHEON BUFFETS

MINIMUM OF 30 PERSONS

LUNCHEON 1

Swedish Meatballs
 Chicken a la King or Chicken Wings
 Choice of 2 salad sandwiches on freshly baked finger rolls
 Chicken Salad • Tuna Salad • Ham Salad • Egg Salad
 Red Bliss Potato Salad or Penne Pasta Salad
 Assorted Pastry
 Fruit Punch ~ Coffee ~ Tea
 14.95

LUNCHEON 3

Baked Lasagna
 Boneless Lemon Pepper Chicken Breast
 Sautéed Vegetable Medley
 Petite Italian Finger Roll
 Ham, Salami, Bologna, Green Bell Pepper, Onion and Cheese
 Caesar Salad
 Assorted Pastry
 Fruit Punch ~ Coffee ~ Tea
 17.95

LUNCHEON 2

Smothered Steak Tips • Italian Meatballs
 Chicken, Broccoli and Penne Pasta
 Choice of 2 salad sandwiches on freshly baked finger rolls
 Chicken Salad • Tuna Salad • Ham Salad • Egg Salad
 Tossed Garden Salad
 Assorted Pastry
 Fruit Punch ~ Coffee ~ Tea
 17.95

LUNCHEON 4

Choice of Soup Served Family Style
 Smothered Tenderloin Steak Tips
 Baked Scrod • Stuffed Breast of Chicken
 Red Bliss Roasted Potato • Rice Pilaf
 Sautéed Vegetable Medley
 Assorted Pastry
 Fruit Punch ~ Coffee ~ Tea
 Fresh Baked Rolls
 23.95

PLATED LUNCHEON ENTREES

Choice of Soup served Family Style or Garden Salad
Vegetable • Chicken Rice • Minestrone • Chicken Supreme • Kale

Chicken Pie

Made from scratch, chunks of chicken smothered in gravy topped with a golden pie crust 15.95

Lemon Pepper Chicken

Boneless breast of chicken roasted with lemon pepper seasonings and finished with pan roasted gravy and fresh lemon juice 16.95

Stuffed Breast of Chicken

A house favorite with Traditional or Portuguese stuffing 17.95

Baked Scrod

A house favorite for over 40 years, fresh native scrod baked with seasoned cracker crumbs 17.95

Tenderloin Steak Tips

Flame broiled tenderloin tips with sautéed tri colored bell peppers, mushrooms and onions 20.95

Bourbon Tenderloin Steak Tips

Flame broiled tenderloin tips glazed with sweet bourbon sauce 20.95

Baked Scallops

Lightly breaded tender sea scallops with clarified butter 22.95

Choice of 1 Entrée

ABOVE ENTREES SERVED WITH

Choice of Potato or Rice

Mashed Potato • Baked Potato • Rice Pilaf • Wild Rice

Choice of Vegetable

Glazed Baby Carrots • Corn • Broccoli and Baby Carrot Medley

Fresh Baked Rolls

Choice of Dessert

Chocolate Mousse • Grape Nut Pudding • Vanilla Ice Cream with Chocolate Sauce

Coffee and Tea



CENTURY HOUSE

107 South Main Street
Acushnet, Massachusetts 02743
www.centuryhouse.biz
functions@centuryhouse.biz

Telephone (508) 995-3221

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