



PRIVATE EVENT MENU



Nikki DiGuilio
Event Coordinator
781-433-9028
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The Biltmore & Main family welcomes the opportunity to host your next special event! Whether you are celebrating a birthday party, corporate function or retirement party, we have the perfect semi-private space to accommodate your group. We have an exceptional event staff ready to assist you and all of your needs for your next event up to 200 guests. Our 60-seat dining room has a stunning stand-alone fireplace, and large communal tables to allow you to enjoy your guests with an inviting set-up.

Interested in hosting an outdoor event? We have just the place for you! Our unique 40-seat Beer Garden is the perfect place to drink good beer and eat even better food while celebrating whatever it is that is near and dear to your heart. Let Biltmore & Main take care of all of your event needs while you sit back and enjoy yourself and your guests!!

Easy, Affordable, Enjoyable. We look forward to being a part of your special time!

Off-Site Catering also Available!

Biltmore & Main
530 Main Street. Reading, MA 01867
biltmoreandmain.com



Pricing, Fees & Additional Information

At Biltmore & Main we do not have rental charges in order to reserve any of our space's. Pricing is based on a food & beverage minimum which is determined by a multitude of factors. Please inquire with our Event Coordinator regarding what the minimum would be for your event.

A 7% tax, 20% gratuity and 5% admin fee are added to the final bill.

Biltmore & Main does not require a deposit and we typically do not pre-charge anything. A final bill will be presented at the end of your event (this is subject to change based on your specific event). We do require a contract in order to confirm your hold.

A final head count and finalized menu is required two weeks prior to your event.

Contact Information

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Event Space

Semi Private Back Dining Room

Seated: Up to 35 guests

Cocktail Reception: Up to 40 Guests



Full Dining Room

Seated: Up to 60 guests

Cocktail Reception: Up to 80 Guests



Outside Patio (Seasonal)

Seated: Up to 40 guests

Cocktail Reception: Up to 50 Guests

*guests permitted to use the outdoor space until 10:00pm due to Town of Reading regulations



Full Venue Buyout

Inquire Within



Event Menus

Brunch

Buffet Options (priced per person)

Cold

Bagels & Cream Cheese \$5pp

Yogurt Bar \$4pp

plain & strawberry yogurt, granola

Hot

Scrambled Eggs \$3pp

Thick Cut French Toast \$5pp

butter, maple syrup

Corn Beef Hash \$5pp

Veggie Frittata \$5pp

eggs, cheddar, assorted vegetables

Waffles \$5pp

butter, maple syrup, whipped cream

Bacon, Sausage, or Ham \$4pp

Home Fries, Tater Tots or Roast Potatoes \$3pp

Salads

Mixed Green Salad \$2pp

cucumber, tomato, carrot, red onion, house dressing

Caesar Salad \$3pp

parmesan, croutons, creamy dressing, anchovies

Sandwich Platters

Small Platters – 25 portions

Large Platters – 50 portions

Assorted Club Sandwiches \$50/\$100

turkey, ham

Assorted Tea Sandwiches \$40/\$80

cucumber, chicken salad

Wrap Selection \$50/\$100

blt, california, egg salad

Premium Hot Sandwiches \$60/\$120

your selection of 3: ham & cheese, chicken parmesan, buffalo chicken, eggplant parmesan

A La Carte (priced per piece)

Chicken Satay Skewers \$3

Teriyaki Beef Skewers \$4

Bruschetta Crostini \$3

Mac Fritters \$2.50

homemade mac & cheese, sriracha aioli

Deviled Eggs \$1.50

topped with bacon bits

Sliders (priced per piece)

Hamburger \$3

Cheeseburger \$4

Shrimp Salad \$7

Stationary Platters

Small Platters – 25 portions

Large Platters – 50 portions

Hot

Calamari \$60/\$120

crispy squid, cherry peppers, marina

Popcorn Chicken \$50/\$100

served with bistro sauce

Chili Nachos \$50/\$100

pico de gallo, sour cream, guacamole

Chicken Wings or Chicken Tenders \$60/\$120

your choice of sauce (bbq, buffalo, teriyaki or plain) bleu cheese dressing or ranch

Cold

Fruit Platter \$45/\$90

chefs' selection of seasonal fruit

Cheese Platter \$60/\$120

chefs' selection of cheeses with crostini

Crudité \$45/\$90

raw vegetables served with your choice of hummus and/or ranch

Grilled Vegetable Platter \$50/\$100

grilled vegetables with balsamic glaze

Dinner

Appetizers (priced per piece)

Chicken Satay Skewers \$3

Teriyaki Beef Skewers \$4

Bruschetta Crostini \$3

Mac Fritters \$2.50

homemade mac & cheese, sriracha aioli

Deviled Eggs \$1.50

topped with bacon bits

Sliders (priced per piece)

Hamburger \$3

Cheeseburger \$4

Shrimp Salad \$7

Stationary Apps

Small Platters – 25 portions

Large Platters – 50 portions

Hot

Calamari \$60/\$120

crispy squid, cherry peppers, marinara

Popcorn Chicken \$50/\$100

served with bistro sauce

Chili Nachos \$50/\$100

pico de gallo, sour cream, guacamole

Chicken Wings or Chicken Tenders \$60/\$120

your choice of sauce (bbq, buffalo, teriyaki or plain) bleu cheese dressing or ranch

Hog Wings \$60/\$120

pork lollipops, sweet & spicy, hoisin sauce

Pretzel Bites \$40/\$80

house mustard

Cold

Fruit Platter \$45/\$90

chefs' selection of seasonal fruit

Cheese Platter \$60/\$120

chefs' selection of three cheeses and with crostini

Cured Meat Plate \$70/\$140

chefs' selection of three cured meats with crostini

Crudité \$45/\$90

raw vegetables served with your choice of hummus and/or ranch

Grilled Vegetable Platter \$50/\$100

grilled vegetables with balsamic glaze

Pico and Guacamole \$45/\$90

with house made tortilla chips

Pizza

Approx 8 portions each

Short Rib \$13each

bbq onions, jack cheese, house bbq sauce

Chicken Bacon Ranch \$13each

roast chicken, bacon, ranch, mozzarella, red onion

Margherita \$12each

mozzarella, marina, sliced tomato, basil

Onion Goat Cheese \$13each

caramelized onions, goat cheese, mozzarella, balsamic glaze

Taco Bar (priced per person)

Beef, Chicken & Fish \$10pp

Beef & Chicken \$8pp

All of the fixings on the side:

pico, guacamole, shredded cheese, spicy mayo, lettuce & pickled veggies

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Dinner Continued

Buffet (priced per person)

Salads

Caesar Salad \$3pp

parmesan, croutons, creamy dressing, anchovies

Mixed Greens Salad \$2pp

cucumber, tomato, carrot, red onion, house dressing

Mediterranean Salad \$3pp

mixed greens, crisp romaine, imported olives, tomatoes, feta, red onion, cucumbers, chick peas, greek dressing

Pasta

Mac and Cheese \$6pp

Chef's Choice Seasonal Pasta \$7pp

Meat & Fish

On The Bone Roast Lemon Chicken \$7pp

Marinated & Grilled Steak Tips \$8pp

Seared Salmon Filet \$8pp

Vegetarian

Pasta Primavera \$7pp

Sides

Yukon Gold Mashed Potatoes \$3pp

Herb Roasted Potatoes \$3pp

Sautéed Season Vegetables \$3pp

Desserts

Chefs assortment of mini desserts \$5pp

Carrot Cake \$7 per piece

Chocolate Cake \$7 per piece

Beverages

All drinks are charged by consumption

Customized Menu

Anything that is offered on our menus can also be used for an event!

We are more than happy to customize any three course or personalized menus to best meet your menu needs!



3 Course Lunch or Dinner Options

Classic

\$25 per person

First Course

(choose one)

Soup of the Day

Garden Salad

Second Course

(choose one)

Half Roast Chicken

mashed potatoes & seasonal vegetables

Baked Cod

mashed potatoes & seasonal vegetables

Vegetables Risotto

Third Course

Chocolate Cake

Balanced

\$35 per person

First Course

(choose one)

Mediterranean Salad

mixed greens, crisp romaine, imported olives, tomatoes, feta, red onion, cucumbers, chick peas, greek dressing

Soup of the Day

Hummus Dip

Second Course

(choose one)

Steak Tips

mashed potatoes and seasonal vegetables

Half Roast Chicken

mashed potatoes and seasonal vegetables

Vegetable Risotto

Third Course

Chocolate Cake

Main

\$60 per person

First Course

(choose one)

Caesar Salad

parmesan, croutons, creamy dressing, anchovies

Tomato Bisque

Fried Calamari

crispy squid, cherry peppers, marinara

Second Course

(choose one)

Filet Mignon

roasted potatoes, seasonal vegetables, herb butter

Teriyaki Salmon

teriyaki glaze, mashed potatoes

Seasonal Vegetarian Ravioli

Third Course

Chocolate Cake

Catering Menu

Appetizers

platters – approx. 25 people

Calamari \$60

crispy squid, cherry peppers, marina

Chicken Wings \$60

choice of sauce: buffalo, bbq or teriyaki

Chicken Tender \$60

choice of sauce: buffalo, bbq or teriyaki

Hummus \$50

pita bread, fresh vegetables

Guacamole \$45

pico de gallo, corn torilla chips

Pizza

8 pieces each

Short Rib \$13each

bbq onions, jack cheese, house bbq sauce

Chicken Bacon Ranch \$13each

roast chicken, bacon, ranch, mozzarella, red onion

Margherita \$12each

mozzarella, marina, sliced tomato, basil

Onion Goat Cheese \$13each

caramelized onions, goat cheese, mozzarella, balsamic glaze

Salad

For approx. 25 people

Caesar Salad \$60

parmesan, croutons, creamy dressing, anchovies

Mediterranean Salad \$60

mixed greens, crisp romaine, imported olives, tomatoes, feta, red onion, cucumbers, chick peas, greek dressing

Beet \$70

red & yellow roasted beets, walnuts, fried goat cheese medallion, honey vinaigrette

Long Life \$60

quinoa, green lentils, black beans, red beets, tomato, cucumber, lemon vinaigrette

Sandwich Platters

priced per item

Assorted Club Sandwiches \$5each

turkey, ham

Assorted Tea Sandwiches \$4each

cucumber, chicken salad

Wrap Selection \$5each

blt, california, egg salad

Premium Hot Sandwiches \$5each

your selection of 3: ham & cheese, chicken parmesan, buffalo chicken, eggplant parmesan

Sides

For approx. 25 people

French Fries \$30

Waffle Fries \$50

Tater Tots \$40

Dessert

priced per item

Chocolate Chip Cookies \$2each

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