



2026 Tour Bus Buffet Luncheon

485 Springfield Street, Feeding Hills, MA 01030

Email: contact@partnersrestaurant.com

Phone: (413) 301-8944

Cheese & Cracker station upon guest arrival.

Preset Crisp Garden Salad with House Dressing

Buffet Entrees

Choice of Two Entrees— \$ 34.99 Inclusive

Choice of Three Entrees—\$38.99 Inclusive

Chicken:

Chicken Francaise—egg battered with a lemon white wine butter

Chicken Marsala—with mushrooms in a Marsala wine demi glace

Cape Cod Stuffed Chicken Medallions—Craisin Cornbread Stuffing, Chicken Veloute

Chicken Milanese

Oven-Baked Buttermilk Fried Chicken

Seafood:

Stuffed Sole with Lobster Sauce

Baked Scrod—with cracker crumb topping

Seafood Casserole—includes shrimp, scallops, and cod with lemon and white wine crumb topping

Beef & Pork:

Sliced Top Round—with mushroom demi glace

Yankee Pot Roast—with rich brown gravy

Beef Stroganoff—with a creamy mushroom gravy

Swedish Meatballs

Herb Crusted Pork Loin

Pork Milanese

Vegetarian:

Pasta Primavera

Vegetable Lasagna

Choice of One Dessert—To be preset at each place setting

Chocolate Mousse with Whipped Cream

Strawberry Mouse with Whipped Cream

Warm Apple Crisp with Whipped Cream

NY Style Cheesecake with Strawberry Sauce

**All buffet menus include assortment of rolls & breads to be preset on tables.
All entrees are served with fresh seasonal vegetable and chef's choice potato or rice.
Includes selection of Coffee, Tea, Iced Tea and Lemonade station.**

Other alcoholic and nonalcoholic beverages available for purchase.

Menu is available from 10:30am-2:30pm. Pricing is based on a minimum of 40 people.

GENERAL TERMS & PAYMENT CONDITIONS

Minimum 40 people. Surcharges apply for under minimum.

All buffets include china, glass & silver as well as white linen tablecloths and white paper napkins.

We require the final menu and guaranteed guest count seven days prior to your function. You will be charged for the guaranteed count or amount served, whichever is greater. You are unable to reduce the guest count once the guaranteed guest count has been received.

Menu pricing cannot be guaranteed for more than 60 days.

We reserve the right to re quote after this time.

Deposits: We require a \$250.00 deposit at the time of booking. The deposit will be deducted from your total.

Payments: Final payments must be made in full seven days prior to your function. A credit card is needed on file for any incidental charges. There is a 3% discount for all payments paid in full by cash or check. We accept Cash, Check, Visa, MasterCard and American Express.

Cancellations: All cancellations must be provided to White Glove Caterers Inc. in writing. Cancellations for any reason made three days or less in advance of your function, including force majeure, will forfeit the deposit. If you choose to reschedule at the time of cancellation, we will require a \$150.00 administrative fee. The remainder of the deposit may be applied towards a future date within the same calendar year.

Food Service: Any leftover food remains the property of the caterer. Please notify us if anyone in your party has a food allergy. Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please ask for conditions regarding tour leader and bus driver meals.