



RESTAURANT

at Bedford Farms

HORS D'OEUVRES LIST

COLD HORS D'OEUVRES

per piece - 25 minimum

Fresh julienned Vegetables with a Ranch dip	1.75
Melon slice wrapped in prosciutto	2.00
Cocktail Shrimp w/traditional red cocktail sauce & lemon (passed or on ice)	1.50
Raw Bar display (2 Shrimp, 2 Oysters on the half shell, 2 Crab claws per person plus red sauce, lemon & horseradish)	14.50

Mediterranean / house specials

Dried pear slice with Boursin & grapes	2.50
Dried pear slice with D'Artagnan foie gras mousse, micro green & truffle oil	2.50
Smoked Salmon tartare crostini with horseradish cream & fresh dill	2.50
Smoked Salmon crostini with cream cheese & sundried tomato pesto	2.95
Watercress & mashed potato cake topped with smoked salmon & roasted tomato	2.50
Grilled Eggplant & fresh Vermont Goatcheese crostini	2.25
Chicken & humus with pita slices	1.75
Calamata Olive tapenade crostinis	1.75
Warm date stuffed with Boursin cheese, drizzled with balsamic glaze	2.75

HOT HORS D'OEUVRES

per piece - 25 minimum

Fresh Maine Crab Cake with Louis dipping sauce	2.75
New England Sea Scallop wrapped in bacon	2.75
Mushroom cap stuffed with fresh crabmeat	2.75
Sautéed shrimp with a green curry sauce, served in Chinese spoons	2.50
Vegetable roll with a jalapeno-, lime dipping sauce	1.75
Beef Tenderloin on toast with BBQ sauce	2.50
"Meat & Potatoes" Beef tenderloin slice on potato chips with horseradish cream	2.50
Smoked Kielbasa slice with BBQ dipping sauce	1.25

Mediterranean / house specials

Lobster gazpacho served in a spoon (house specialty!)	2.50
Phyllo cup with a wild and domestic mushrooms ragout & truffle oil (vegetarian)	1.75
Phyllo cup with Duck & Mushrooms, sautéed with Cream Sherry & Hunter Sauce	1.95
Shrimp sautéed w/garlic, butter, white wine & herbs, presented in a spoon	2.50
Skewered Chicken tenderloin with a peanut dipping sauce	2.25
Spanikopita (spinach & feta cheese baked in phyllo dough)	1.95
Baked Brie display with fresh fruit and French bread	3.50
Baked Brie crostini topped with sweet strawberry slice	1.75

ALL PRICES ARE SUBJECT TO 5% TAX AND 18 % SERVICE CHARGE, WHICH WILL BE AUTOMATICALLY ADDED TO THE BILL. ALL BILLS ARE DUE AT THE CLOSE OF THE EVENT. WE ACCEPT ALL MAJOR CREDIT CARDS. PERSONAL CHECKS AND DIRECT BILLING ONLY WITH PRIOR APPROVAL. ALL PRICES ARE SUBJECT TO CHANGE. THE RECEIPT OF A DEPOSIT SHALL CONSTITUTE CONSENT TO ALL OF THE ABOVE TERMS BY BOTH PARTIES. RESERVATION AGREEMENTS ARE CONTINGENT UPON THE ABSENCE OF LABOR DISPUTES AND/OR ACCIDENTS OF ANY CAUSES BEYOND OUR CONTROL. THE LIBRARY HOLDS UP TO 42 PP. FOR A SIT-DOWN FUNCTION AND UP TO 80 PEOPLE FOR A STAND-UP AFFAIR (COCKTAIL PARTY). THE MAIN DINING ROOM HOLDS UP TO 100 PEOPLE FOR A SIT-DOWN FUNCTION AND UP TO 200 PEOPLE FOR A COCKTAIL PARTY.

DALYA'S

RESTAURANT AT BEDFORD FARMS
20 NORTH ROAD * BEDFORD MA. 01730 * (781) 275-0700

Special Birthday or Retirement Luncheon Menu

for

NAME of PERSON or COMPANY

THIS IS A SAMPLE MENU

**THE PRICE IS \$24.50 PER PERSON PLUS GRATUITY & TAX.
EACH GUEST WILL GET A PRINTED MENU AND CAN ORDER
THE APPETIZER, ENTREE AND DESSERT AT THE START OF LUNCH
MANY OTHER CHOICES ARE AVAILABLE, INCLUDING SANDWICHES**

MENU

choice of

SOUP OF THE DAY

or

HOUSE SALAD OF MIXED GREENS

with balsamic vinaigrette

choice of

GRILLED FILLET OF BLACK PEARL ATLANTIC SALMON

with seasonal vegetables, couscous with raisins & white wine butter sauce

or

MUSHROOM RISOTTO

(vegetarian entree) grilled asparagus, wild & domestic mushrooms,
Parmesan, tomato, truffle oil

or

BONELESS CHICKEN BREAST

pan sautéed with a Brandy- butter sauce with lemon, capers, fresh herbs,
& fresh pear. Served with seasonal vegetables & garlic mashed potatoes

or

“MEDITERRANEAN” SHORT RIBS

braised in Guinness, red wine & rosemary; garlic mashed potatoes with truffle oil
& Feta cheese; braised vegetables

COUPE “LYDIA”

Bedford Farms coffee ice cream, coffee-brandy sauce, chocolate bits & whipped cream

or

WARM CHOCOLATE BOURBON PECAN BREAD PUDDING

Bedford Farms vanilla ice cream & Bourbon sauce

COFFEE, TEA, DECAF.

B E D F O R D * W E D N E S D A Y * M O N T H 1 0 * 2 0 1 0

DALYA'S

American & Mediterranean cuisine

DINNER MENU SUGGESTIONS FOR GROUPS 15 PP OR MORE

\$38.00 PER PERSON

THIS PRICE REFLECTS AN AVERAGE 20 % DISCOUNT OFF OUR REGULAR MENU PRICES
menu includes appetizer, entree, dessert and coffee or tea.

APPETIZERS

MIXED GREEN SALAD
with a lemon vinaigrette dressing

or

CAESAR SALAD
with Spanish white anchovies

or

SOUP OF THE DAY

ENTREES

FILLET OF BLACK PEARL ATLANTIC SALMON

SEA SCALLOPS (add \$10.00)

ROASTED HALF CHICKEN

VEGETARIAN ENTREE

GRILLED TOP SIRLOIN STEAK

MEDITERRANEAN SHORT RIBS

GRILLED LAMB LOIN

10 oz. GRILLED BEEF TENDERLOIN (add \$10.00)

DESSERTS

COUPE "LYDIA"

(Our house dessert for 32 years) Bedford Farms coffee ice cream, coffee- Brandy sauce, whipped cream & chocolate bits

FRESH LEMON MOUSSE

with seasonal berries & raspberry sauce

CREME CARAMEL "ALEXANDRA"

with caramel sauce & almond tuille, add \$1.00

WARM CHOCOLATE PECAN BREAD PUDDING

with Bourbon sauce & vanilla ice cream, add \$1.00

SPECIAL OCCASION CAKE

Bedford Farms vanilla ice cream, & raspberry sauce, add \$3.00 (3 days notice)

DECADENCE CHOCOLATE CAKE "DANIELLE"

flourless, dense, chocolate mousse "cake", served with a white chocolate sauce, add \$2.00

COFFEE, DECAF, TEA

ADD OUR SOUP OF THE DAY FOR ONLY \$6.00 pp. (33% discount!)

See current dinner menu for preparation details. Other menu configurations are always available.

All menus include our freshly and home baked country- and focaccia breads.

20 NORTH ROAD BEDFORD MA. 01730 * 781-275-0700 * WWW.DALYAS.COM