

CENTURY HOUSE



BREAKFAST, BRUNCH AND LUNCHEON MENU

2026



1974 - 2024

ABOUT OUR HOSPITALITY

Century House, a family owned and operated business, has become a well known tradition since 1974. As a family, along with our dedicated staff, we continuously strive to offer the finest hospitality from the moment you enter our facility. Your business is our top priority and we take great pride in offering our customers a memorable experience.

The Goulart Family

EVENTS INCLUDE

Event Specialist

Day of Event Coordinator

White Linen Table Clothes

Linen Napkins in a Variety of Colors

Our Centerpieces

Full Bar Service

On Site Parking

ADDITIONAL SERVICES

White Spandex Chair Cover \$3 per chair

Chivari Chair \$7 per chair

Removal and Storage Fee of our Chairs

When Renting from Outside Vendor

Crystal Room \$200

Terrace Room \$200

Ballroom \$500

Plate Charger Handling \$1 per Charger

Please Review the Terms and Conditions Page

BREAKFAST AND BRUNCH MENU

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

Not Available For Weddings

Minimum of 35 persons

Starters

Assorted Cheese and Crackers with Fresh Fruit | 7

Fresh Sliced Fruit, Grapes and Berries | 7

PROSECCO MIMOSA BAR | 175

Orange, Cranberry and Pineapple Mimosas

Includes one pre-mixed iced carafe of each flavor and garnishes

Additional Mimosa Carafe | 32

Additional Beverage Offerings

Bloody Mary | 30 per carafe Sangria | 32 per carafe

BREAKFAST BUFFET

Not Available Saturday or Sunday

Scrambled Eggs

Bacon • Sausage Links

French Toast

Breakfast Potatoes

Corn and Blueberry Muffins

Fresh Baked Rolls

Orange Juice ~ Coffee ~ Tea

28

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

32

BRUNCH BUFFET

Scrambled Eggs • Baked Honey Ham

Bacon or Sausage Links

Breakfast Potatoes

Chicken, Broccoli and Penne Pasta

Baked Scrod

Bourbon Baked Beans

Corn and Blueberry Muffins

Fresh Baked Rolls

Orange Juice ~ Coffee ~ Tea

34

DELUXE BRUNCH BUFFET

Fresh Fruit Cup with Orange Sherbet

Scrambled Eggs

Eggs Benedict

Bacon • Sausage Links

French Toast or Pancakes

Breakfast Potatoes

Chicken Piccata Penne

Grilled Atlantic Salmon

Corn and Blueberry Muffins

Fresh Baked Rolls

Assorted Danish

Orange Juice ~ Coffee ~ Tea

46

*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 7% MASSACHUSETTS & LOCAL SALES TAX. PRICES SUBJECT TO CHANGE

SHOWER PACKAGES

(Inclusive shower packages are optional)

MIMOSA BRUNCH

Social Hour

Complimentary

Mimosas • Bloody Marys' • Sangrias • Sodas

Brie and Raspberry in Phyllo

Assorted Mini Quiche

Avocado Toast Crostini ~ Caprese Skewers

Brunch Buffet

Scrambled Eggs

Bacon • Sausage

Breakfast Potatoes • French Toast

Chicken Piccata

Baked Scrod Chouriço

Fresh Seasonal Vegetables

Corn and Blueberry Muffins

Fresh Baked Rolls

Orange Juice ~ Coffee ~ Tea

Dessert

Assorted Mini Pastry Station

56

ROYAL LUNCHEON

Social Hour

Complimentary

Mimosas • Bloody Marys' • Sangrias • Sodas

Brie and Raspberry in Phyllo

Assorted Mini Quiche

Avocado Toast Crostini ~ Caprese Skewers

Luncheon Buffet

Bourbon Tenderloin Steak Tips

Parmesan Crusted Chicken

Baked Scrod Chouriço

Roasted Sweet Potato Medley

Penne Alla Vodka

Fresh Seasonal Vegetables

Toasted Focaccia Bread

Arugula Salad

with lemon vinaigrette and shaved parmesan

Coffee ~ Tea

Dessert

Assorted Mini Pastry Station

56

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LUNCHEON MENU

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

Not Available For Weddings

Minimum of 35 Persons

Starters

Choice of Soup | 6

New England Clam Chowder | 7

Gourmet Cheese and Crackers with Fresh Fruit | 7

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

LUNCHEON BUFFET 1

Not Available Saturday or Sunday

Italian Meatballs

Chicken, Broccoli and Penne Pasta

Italian Sausage

Red Bliss Potato Salad

Tossed Garden Salad

Dessert

Coffee ~ Tea

28

LUNCHEON BUFFET 2

Chicken Piccata

Baked Scrod

Penne Alla Vodka

Toasted Focaccia Herb Bread

Gemelli Bruschetta Salad

Arugula Salad

with lemon vinaigrette and shaved parmesan

Dessert

Coffee ~ Tea

32

LUNCHEON BUFFET 3

Azorean Slow Braised Pork (Cacoila)

Baked Scrod Chouriço

Portuguese Style Roast Potato

Portuguese Style Rice

Tossed Garden Salad

Chick Pea Salad

Fresh Baked Portuguese Bread

Dessert

Coffee ~ Tea

32

LUNCHEON BUFFET 4

Grilled Chicken Caprese

Lemon Herb Salmon

Bell Pepper Confetti Rice

Herbed Fingerling Potatoes

Roasted Seasonal Vegetables

Toasted Focaccia Herb Bread

Mixed Salad Greens

with craisins and zinfandel vinaigrette

Dessert

Coffee ~ Tea

34

LUNCHEON BUFFET 5

Pork Meat Alentejana

(Carne de Porco à Alentejana)

Roasted Chicken or Chicken Mozambique

Fried Fish Fillets

Portuguese Style Rice

Tossed Garden Salad

Chick Pea Salad

Fresh Baked Portuguese Bread

Dessert

Coffee ~ Tea

36

LUNCHEON BUFFET 6

Bourbon Tenderloin Steak Tips

Parmesan Crusted Chicken

Baked Stuffed Scrod

Red Bliss Mashed Potato

Rice Pilaf

Roasted Seasonal Vegetables

Tossed Garden Salad

Fresh Baked Bread

Dessert

Coffee ~ Tea

40

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LUNCHEON PLATED ENTRÉES

ENTREES INCLUDE

Choice of Soup, Tossed Salad or Fruit Cup
Choice of Potato or Rice • Choice of Vegetable
Dessert
Coffee & Tea

Refer to the Selection Page for Above Choices
Entrees 2 Choices

CHICKEN

Chicken, Broccoli and Penne Pasta | 25

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

Chicken Pie | 27

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

Stuffed Boneless Breast of Chicken | 32

a house favorite with Traditional or Portuguese stuffing

Chicken Mozambique | 34

a spicy portuguese dish with wine and garlic traditionally served with rice and fries

Chicken Piccata | 34

breast of chicken sautéed with lemon white wine butter sauce and capers

Chicken Marsala | 34

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

Chicken Cordon Bleu | 34

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

SEAFOOD

New England Baked Scrod | 32

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

Baked Stuffed Scrod | 34

Fresh native scrod stuffed with seafood stuffing and topped with mozambique sauce

Baked Scrod Chouriço | 34

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

Grilled Atlantic Salmon | 36

fresh atlantic salmon with lemon butter

Shrimp Scampi or Mozambique | 36

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

Baked Scallops | 38

lightly breaded tender sea scallops with clarified butter

BEEF

French Meat Pie | 27

a traditional French Canadian house recipe finished with brown gravy

Tenderloin Steak Tips | 36

broiled tenderloin tips sweet bourbon glaze

Roast Sirlion of Beef | 38

slow roasted, petite cut and served with pan gravy

Petite Prime Rib of Beef, au jus | 44

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

Red Bliss Mashed Potatoes
Baked Potato
Roasted Red Bliss Potatoes
Herb Roasted Fingerling Potatoes
Rice Pilaf
Portuguese Style Rice
Sweet Bell Pepper Rice
Baked Stuffed Potato add 4.00

VEGETABLES

Corn
Broccoli Florets
Glazed Baby Carrots
Green Beans Almondine
Green Bean and Baby Carrot Medley
Broccoli and Carrot Medley
Smashed Turnips and Carrots
Fresh Seasonal Vegetables
Choice of Two Vegetables add 2.50

DESSERTS

Your Cake with complimentary Cake Cutting and Serving

Vanilla Ice Cream served with Your Cake/Cupcakes add | 2

Assorted Pastry with Buffet

Vanilla Ice Cream served with Choice of Sauce
Chocolate Sauce • Strawberry Sauce • Raspberry Sauce

Choice of :
Rice Pudding • Grape Nut Pudding • Chocolate Mousse

DESSERT UPGRADES

**SERVED IN PLACE OF INCLUDED DESSERT

PLATED DESSERTS

Flan Pudding 2 • Cheesecake with Topping 2 • Vanilla Crepe Cake 2 • Apple Pie or Brownie a la Mode 3
Red Velvet Cake Bistro 3 • Tiramisu Cake Bistro 3 • Peanut Butter Pie Bistro 3
Deluxe Carrot Cake 4 • Fudge Divine Lava Cake 4 • Chocolate Dreaming Cake Gluten Free 5
Triple Truffle Chocolate Cake 5 • Mini Pastry Platter 5

GOURMET DESSERT STATION

Create your custom dessert station by selecting from our list of offered specialty desserts including mini pastries, dessert cups and cake pops



ICE CREAM SUNDAE BAR

Available for Ballroom Events Only

Minimum 150 Guests

Featuring Acushnet Creamery's Award Winning Ice Cream
Choice of Three Homemade Flavors served with Assorted Toppings
Chocolate, Coffee, Vanilla, Coffee Oreo, Cookie Dough, Cookie Monster
Raspberry (Sugar Free) | 10

BEVERAGES

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

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

House Champagne
26.00 per bottle

Additional Wine and Champagne Choices Available Upon Request

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

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TERMS AND CONDITIONS

DEPOSITS

Deposits are required for all function rooms and are NON-REFUNDABLE and NON-TRANSFERABLE. There is no charge for the rental of the room, the deposit is deducted from the final bill. Weddings are required to provide an additional deposit equal in amount to the original deposit nine months before the reception date. The client is responsible to place this second deposit within the requested time frame.

PAYMENT

Final payment must be made in the form of cash, bank check or credit card. Payment of the remaining balance is due the day of the function. Final payments made by personal check must be made two weeks prior to your function. All functions are responsible for payment of the guaranteed number of guests and for any extra guests in attendance. Century House is NOT responsible for guests not in attendance or guests that arrive after the scheduled serving time.

It is your responsibility to meet the minimum number of guests required for the contracted function room. Room minimums are based on adult count. If the minimum is not met there will be an assessed per person food and beverage fee for the count deficit.

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CANCELLATIONS

In the event that you cancel your function and Century House is unable to re-book your contracted room you will be responsible to pay a cancellation fee of equal value to your first deposit.

ARRANGEMENTS

Final arrangements should be made by appointment no later than two weeks prior to your function. Please be advised that weddings must schedule this appointment in advance and meet with one of our wedding coordinators at least three weeks prior to their event. Wedding appointment times are Tuesday-Friday between 10:00am-4:00pm. It is the client's responsibility to schedule appointments and finalize arrangements.

Final menu selections and guaranteed number of guests attending should be given one week prior to the function. All vendors must be included in the final count if you're having them dine at your event. No cancellations of the guaranteed count will be accepted the day of the function.

All items pertinent to your function such as seating plan, cake knife, toast glasses, etc., should be brought in at least two days before your function.

FACILITY

Century House standard room setup includes: our table and chair setup in accordance to your function, white linen tablecloths, choice of our colored napkins, all pertinent tableware, centerpiece (fresh flower vase for daytime functions, hurricane globe with candle for evening functions), skirting (i.e. Head table, buffet table etc.) and bar service.

Century House and its employees are not responsible for additional room setup (i.e. 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 premise (both inside and outside). Any items left after the event at Century House will be deemed unwanted. Client is solely responsible for removing all items at the end of the event.

Children must always be supervised by an adult and may not be left unattended at any time (i.e. common area).

Client agrees to keep the premise in the same condition as at the commencement of the function excluding the normal activities of an event. Client is responsible that their hired vendors adhere to this policy.

No Food/Beverages are allowed on the dance floor to ensure the safety of all guests. Client agrees to uphold this policy.

TERMS AND CONDITIONS

DECORATIONS

Please be advised that taping, tacking, nailing, and any other adherence to the walls, ceiling, or paint is prohibited.

No smoke machines, confetti, glitter nor balloons containing confetti, paper, sprinkles, or glitter is allowed. Helium tanks cannot be left on premise.

No Open flames.

A complete list of all items/decorations/services being brought into the facility must be submitted to management for approval at least two weeks prior to the function.

It is the client's responsibility to clean up and remove all decorations at the end of the event.. Clients have 30 minutes after the event end to remove all of their belongings.

Please be advised that decorations, backdrops, photobooth etc. take up guest space and therefore the room may not be able to accommodate it's maximum capacity.

Cake, cupcake, and candy tables must be monitored so that no additional cleanup is required by Century House.

In the event, that the room requires excessive cleanup up beyond our standard procedures, the customer will be assessed a cleanup fee.

VENDORS

All outside vendors including but not limited to: DJ, Band, Photobooth, Up Lighting, Florist, Bakery/Cake, Linen must provide a certificate of liability insurance.

For deliveries and setup, vendors are not allowed into the venue any earlier than 1 1/2 hours prior to the evening functions and 1 hour prior to daytime functions. No early arrival or delivery will be allowed.

Century House is not responsible to communicate setup, delivery, and pickup of outside vendor's property.

Century House is not responsible for setup, storage, breakdown or removal of discarded items.

Vendors have 30 minutes after the event end to remove all of their belongings.

Please be advised that it is your responsibility to communicate Century House's policy with your outside vendors and ensure that they adhere to these policies.

FOOD

Due to Food Safety recommendations of the FDA issued food code and board of health guidelines NO BULK FOOD is allowed to leave the premise by patrons. We do not pack, hold, or release leftover food to customers.

Century House is not responsible to provide food to late arriving guests.

No Outside Food/Beverages (except cake/cupcakes) are allowed to be brought on premise.

Please notify Century House of any food allergies in advance.

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 the premise for distribution (i.e. liquor favors) in compliance with MASSACHUSETTS STATE LIQUOR LAW. Guests are not permitted to remove any alcoholic beverages from the venue. 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. No Alcohol can be brought onto our premise (including our exterior grounds / parking lot) for consumption and client agrees to uphold this policy and is responsible for all guests in attendance. If violated Century House reserves the right to terminate the event.

Non - Alcohol drinking functions requesting no bar service add \$3.00 per person.

SMOKING POLICY

Century House is a Non Smoking Facility. No smoking or other use of tobacco products including, but not limited to, cigarettes or e-cigarettes (vaping) is not permitted in any part of the building.

FUNCTION ROOM INFORMATION

<u>Facility</u>	<u>Minimum Number</u>	<u>Maximum Number</u>	<u>Deposit</u>
Ballroom	130	400	1000.00
Terrace Room	35	130	500.00
Crystal Room	35	100	500.00
Day Reception		11:00 AM - 4:00 PM	
Evening Reception		6:30 PM - 12:00 PM	



CENTURY HOUSE

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