



97 Willard Street Quincy, MA 02169 617-773-9532



SHOWER BUFFET

Baked Stuffed Haddock Chicken Marsala Pasta Marinara Rice of the Day Seasonal Vegetables Tossed Salad Rolls & Butter Coffee & Tea

Dessert Not Included

Room charge, cake cutting, tax and gratuity <u>included</u> in price

\$27.95 per person

Bridal & Baby Showers Only Available Monday—Friday Evenings And Saturday Days Only Guaranteed Minimum of 40 people

A \$50 administrative charge will be added to your bill

- A non-refundable \$100 deposit is required at time of booking.
- Please confirm your attendance 3 days in advance. This will be your minimum guarantee.
- If you have a seating plan, it must be submitted 3 days in advance.
- No substitutions please.
- Due to local health codes, remaining buffet food cannot be taken from restaurant.
- We ask that you do not use confetti or paper rose petals for any function or there will be a \$50.00 fee. Also, we ask that you <u>do not</u> use any tacks or tape when decorating a room. Hosts are usually allowed into a function room one hour prior to a function in order to decorate if they wish.

Functions are for four hours. If you want to use candles, you need to obtain a permit from the Quincy Fire Department and bring the permit to us.

- Prices are subject to change without notice.
- We have a variety of private rooms to accommodate different sized functions. We will book your function in the room we feel is most suitable for you and your guests.
- Per health department order, we need to inform our customers that consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Some of our items contain nuts.

Enhancements For Your Buffet

(all prices are per person in addition to your buffet selection)

Cheese & Crackers	\$3.00 per person
Cheese, Fruit & Crackers	\$4.00 per person
Sliced Roast Beef au jus	\$4.00 per person
Dessert <i>(frozen dessert w/ fudge sauce)</i> Assorted Cookie & Brownie Trays	\$3.00 per person \$3.50 per person

(tax and gratuity are included in the above prices)

Carved Meat For Your Buffet

(all prices are per person in addition to your buffet selection)

Carving Turkey – cranberry relish	\$10.00 per person	
Baked Country Ham – pineapple sauce	\$10.00 per person	
Pork Tenderloin – cinnamon apple relish	\$11.00 per person	
Cedar Plank Salmon - orange ginger glaze	\$12.00 per person	
Roast Sirloin of Beef – horseradish sauce	\$16.00 per person	
Roast Tenderloin of Beef – béarnaise sauce	\$20.00 per person	
(tax and gratuity are included in the above prices)		

Hot Hors d'oeuvres

(Priced 50 pieces per order)

Vegetable Spring Rolls	\$85.00
Scallops wrapped in Bacon	
Baby Lamb Chops	\$180.00
Italian Bruschetta	\$85.00
Coconut Chicken	\$95.00
Spanikopita Filos	\$85.00
Mini Beef Wellington	\$135.00
Chicken Satay	\$85.00
Beef Satay	\$85.00

Cold Hors d'oeuvres

(Priced 50 pieces per order)

Iced Shrimp	\$180.00
Italian Bruschetta	\$85.00
Fresh Melon with Prosciutto	\$85.00

Other Special Offerings

Special Function Bottles of Wine	\$20.00/bottle
Non-alcoholic Punch Station	\$6.00 per person
Alcoholic Punch Station	\$8.00 per person
Prosecco Bar Station	\$9.00 per person
Sangria or Mimosa Station	\$8.00 per person
Champagne Toast	\$6.00 per person

Wine station and open bar available. Please ask a manager for details.

(18% gratuity will be added to all liquor & beverage open bars and wines)



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SIT DOWN SELECTIONS

*Please select 2 of the following items

BAKED STUFFED HADDOCK served with salad, vegetable & potato

CHICKEN MARSALA served with salad, vegetable & potato

ZITI, CHICKEN & BROCCOLI ALFREDO *served with salad*

CEASAR SALAD with GRILLED CHICKEN

All the above selections include:

Dinner Rolls Coffee & Tea Room Charge Massachusetts Meals tax Server Gratuity

(Dessert Not Included)

\$29.95 per person

A \$50 administrative charge will be added to your bill



Wine List

Sparkling Wines

		split	bottle
401	LaMarca, Prosecco	10	29
402	Domaine Chandon, Brut Fresco	10	
403	Freixenet Cordon Negro, Spain		32
405	Korbel, Brut, <i>California</i>		38
407	Moet et Chandon Imperial, Extra Dry		69

White Wines

107	White Blend, Conundrum White, California	9	32
132	Pinot Grigio, Ecco Domani, <i>Italy</i>	10	34
128	Pinot Grigio, Santa Margherita, <i>Italy</i>	13.5	42
328	Sauvignon Blanc, The Crossings, Marlborough	9	32
139	Sauvignon Blanc, Oyster Bay, New Zealand	10	34
115	Sauvignon Blanc, Whitehaven, Marlborough		36
152	Riesling, Dr Loosen, <i>Germany</i>	11	35
101	Chardonnay, Josh Cellars, <i>California</i>	9.75	33
155	Chardonnay, William Hill, <i>California</i>	10.5	35
119	Chardonnay, Kendall Jackson 'Vintners Reserve', California	11	35
153	Chardonnay, Sonoma Cutrer, Russian River	11.75	39
154	Rose, Fleur de Mer, France	12	39
303	White Zinfandel, Berlinger, Lodi	9.5	24

Red Wines

225	Red Blend, Conundrum Red, California	9	32
210	Red Blend, Apothic, California	10	34
218	Chianti Classico, Coltibuono, <i>Italy</i>	10	34
291	Pinot Noir, Angeline, California	10	34
205	Pinot Noir, Guenoc, California	11	37
231	Pinot Noir, Macmurray, Russian River	13	39
217	Merlot, Fetzer Vineyards, Valley Oaks	10	35
219	Cabernet Sauvignon, Hess Select, California	10.75	36
205	Cabernet Sauvignon, Josh Cellars, California	11	37
228	Cabernet Sauvignon, Liberty School, Paso Robles	12	38
236	Zinfandel, Seven Deadly Zins, <i>Lodi</i>		32
237	Malbec Pasquel Toso, <i>Mendoza</i>	10.5	35