

Common Market *Wedding Menu*



*97 Willard Street,
Quincy, MA 02169*

*www.commonmarketrestaurants.com
Phone (617) 773-9532 or (617) 472-9311*

Find us on   

Wedding Buffet Menu

Baked Stuffed Haddock

Chicken Marsala

Chicken Piccata

Salmon in Orange Ginger Sauce

(choose two from the above)



(items below are also included in buffet)

Pasta Primavera or Pasta Marinara

Roasted Potatoes or Rice of the Day

Seasonal Vegetables

Tossed Salad or Caesar Salad

Assorted Artisan Bread Basket

Coffee and Tea

Dessert Not Included

\$55.00 per person

Included in the Wedding Buffet Package:

- *Server gratuities*
- *Mass. meals tax*
- *Room charge*
- *Wedding room setup*
- *White cloth chair covers*
- *Cake cutting and serving*
- *Full length luxury linens*
- *Champagne toast*
- *Dance floor*
- *A personal attendant for your reception*

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

Guaranteed Minimum 40 People

*In order to hold your date, a \$500 deposit
is required at time of booking.*

Please confirm your attendance 5 days in advance.

Final payment will be due at this time.

This will be your minimum guarantee.

Prices quoted are subject to change without notice.

Buffet Enhancements

Chef Carving Stations

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

<i>Carving Turkey with Cranberry Relish</i>	<i>\$10</i>
<i>Baked Country Ham with Pineapple Sauce</i>	<i>\$10</i>
<i>Pork Tenderloin with Cinnamon Apple Relish</i>	<i>\$11</i>
<i>Salmon on Cedar Plank w/ Orange Ginger Glaze</i>	<i>\$12</i>
<i>Roast Sirloin with Horseradish Sauce</i>	<i>\$16</i>
<i>Beef Tenderloin with Béarnaise Sauce</i>	<i>\$20</i>

(tax and gratuity are included in the above prices)



Other Function Offerings

<i>House Wine</i>	<i>\$20 per bottle</i>
<i>Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon Blanc & White Zinfandel</i>	
<i>See manager for other wine selections</i>	
<i>Additional hour</i>	<i>\$150 per hour</i>
<i>Piano player</i>	<i>\$150 for 3 hours</i>

*Wine station and open bar are available.
Please see our manager for suggestions*

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

Wedding Hors d'oeuvres

Hot Hors d'oeuvres (stationary)

(Priced 50 pieces per order)

<i>Chicken Satay</i>	\$95
<i>Beef Satay</i>	\$95
<i>Mini Beef Wellington</i>	\$135
<i>Scallops Wrapped in Bacon</i>	\$135
<i>Baby Lamb Chops</i>	\$180
<i>Spanakopita Filos</i>	\$85
<i>Asparagus Asiago in Filo</i>	\$85
<i>Italian Bruschetta</i>	\$85
<i>Vegetable Spring Rolls</i>	\$85
<i>Coconut Chicken</i>	\$95

Cold Hors d'oeuvres (stationary)

(Priced 50 pieces per order)

<i>Iced Shrimp with Cocktail Sauce</i>	\$180
<i>Fresh Melon with Prosciutto</i>	\$85
<i>Tomato, Basil & Mozzarella Stacks</i> <i>w/ Balsamic or Pesto sauce</i>	\$85

Others

<i>Artisan Cheese & Crackers</i>	\$4/person
<i>Artisan Cheese, Fruit & Crackers</i>	\$6/person

If you would like your reception's hors d'oeuvres passed among your guests, there will be an additional charge of \$40.00 per server.

Prices quoted are subject to change without notice.

Wedding Stations

Ask us about our additional stations to make your wedding extra special

- Martini Bar Station
- Wine Station
- Dessert Bar Station
- Shellfish Station

Wedding Dinner Plated Selections

Selection is limited to any two entrees

Chicken Piccata

Chicken Marsala

Broiled Schrod

Baked Stuffed Haddock

Above selections are available for \$49.00 per person



Baked Stuffed Shrimp

Grilled Salmon

Filet Mignon

Grilled Swordfish

Grilled Pork Tenderloin

Above selections are available for \$59.00 per person



Roast Prime Rib of Beef

Baked Stuffed Scallops

Surf & Turf (Filet & Two Baked Stuffed Shrimp)

Above selections are available for \$67.00 per person

Prices include: Garden or Caesar salad, vegetable, potato, artisan breads, coffee & tea.

Prices quoted are subject to change without notice.

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

Our Wedding Package includes:

- *Server gratuities*
- *Mass. meals tax*
- *White cloth chair covers*
- *Champagne toast*
- *Dance floor*
- *Cake cutting and serving*
- *Full length luxury linens*
- *Room charge*
- *Wedding room set up*
- *A personal attendant for your reception*

Wedding Hors d'oeuvres

Hot Hors d'oeuvres (stationary)

(Priced 50 pieces per order)

<i>Chicken Satay</i>	\$95
<i>Beef Satay</i>	\$95
<i>Mini Beef Wellington</i>	\$135
<i>Scallops Wrapped in Bacon</i>	\$135
<i>Baby Lamb Chops</i>	\$180
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<i>Asparagus Asiago in Filo</i>	\$85
<i>Italian Bruschetta</i>	\$85
<i>Vegetable Spring Rolls</i>	\$85
<i>Coconut Chicken</i>	\$95

Cold Hors d'oeuvres (stationary)

(Priced 50 pieces per order)

<i>Iced Shrimp with Cocktail Sauce</i>	\$180
<i>Fresh Melon with Prosciutto</i>	\$85
<i>Tomato, Basil & Mozzarella Stacks</i>	\$85

Others

<i>Artisan Cheese & Crackers</i>	\$4/person
<i>Artisan Cheese, Fruit & Crackers</i>	\$6/person

If you would like your reception's hors d'oeuvres passed among your guests, there will be an additional charge of \$40.00 per server.

Prices quoted are subject to change without notice.

Wedding Stations

Ask us about our additional stations to make your wedding extra special

- Martini Bar Station
- Wine Station
- Dessert Bar Station
- Shellfish Station

Wedding Station Menu

Chef Stations

Choose One:

- Beef Tenderloin w/ Béarnaise Sauce
- Roast Sirloin w/ Horseradish Sauce

Choose Two:

- Roast Turkey w/ Cranberry Relish
- Pork Tenderloin w/ Cinnamon Apple Relish
- Baked Country Ham w/ Pineapple Sauce
- Pasta Primavera Station w/ Alfredo Sauce
- Seafood Primavera Station w/ Alfredo sauce
- Shrimp Scampi Pasta Station

Package also Includes:

- Caesar, Tossed or Chopped Salad
- Dinner Rolls
- Coffee & Tea

~ Assorted Pastry Station available for an additional \$5.00 per person ~

Hors d'oeuvres

Passed & Stationary (Choose Five)

Hot Hors d'oeuvres

- Beef Satay w/ General Tso Sauce
- Chicken Satay w/ Orange Ginger Sauce
- Spanakopita Filos
- Scallops & Bacon
- Spring Rolls w/ Plum Dipping Sauce
- Individual Beef Wellington
- Coconut Chicken
- Asparagus Asiago in Filo

Cold Hors d'oeuvres

- Tomato, Basil & Mozzarella Stacks
- Iced Shrimp Cocktail
- Assorted Cheese & Cracker Display
- Fresh Melon & Prosciutto

\$70.00 per person

(There is a minimum guarantee of 40 guests)

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

The price also includes:

- Our personal wedding consultant
- Room, bar & dance floor setup
- White cloth chair covers
- We will cut & serve your cake at no additional charge
- Champagne toast
- Price includes all food taxes & food gratuities (does not include bar gratuities)

Additional Wedding Information

- A non-refundable \$500 deposit is required at the time of booking.
- Please confirm your attendance 5 days in advance. This will be your minimum guarantee.
- Final payment will be due 5 days before event.
- If you have a seating plan or itinerary, it must be submitted to us 5 days in advance.
- For dinner plated selections, in addition to seating plan, we will need the name of guests at each table as well as their dinner selections.
- Due to local health codes, remaining buffet food cannot be taken from the restaurant.
- We ask that you do not use confetti or paper rose petals during any function or there will be a \$50.00 fee. Also, we ask that you do not 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 you want to use candles, you need to obtain a permit from the Quincy Fire Department and bring the permit to us.
- We have a variety of private rooms to accommodate different sized functions. We will book your function in the room most suitable for you and your guests.
- Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.
- Some of our items contain nuts.
- Any substitutions will be charged a fee per substitution per person.
- Guests will have use of room for 4 hours. Each additional hour will be an hourly charge of \$150/hour.
- Prices are subject to change without notice

Please visit our website for information and door to door directions at www.commonmarketrestaurants.com

Directions To

The Common Market Restaurants

97 Willard Street, Quincy MA 02169

(617) 773-9532

From the North

- Take 93 South to exit 9 (West Quincy/Bryant Ave. exit).
- Take 2nd left onto Robertson Street
- At set of lights, take left onto Willard Street...
- The Common Market is on the left at the corner of Robertson & Willard Streets

From the South

- Take 93 North heading toward Boston
- Take exit 8 (Furnace Brook Parkway exit)
- Follow the "Willard Street" signs up a hill and back down a hill.
- At "Stop" sign, proceed straight.
- The Common Market is on the left, ½ mile down on Willard Street



Wine List

Sparkling Wines

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

White Wines

107 White Blend, Conundrum White, <i>California</i>	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, <i>Marlborough</i>	9	32
139 Sauvignon Blanc, Oyster Bay, <i>New Zealand</i>	10	34
115 Sauvignon Blanc, Whitehaven, <i>Marlborough</i>		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', <i>California</i>	11	35
153 Chardonnay, Sonoma Cutrer, <i>Russian River</i>	11.75	39
154 Rose, Fleur de Mer, <i>France</i>	12	39
303 White Zinfandel, Berlinger, <i>Lodi</i>	9.5	24

Red Wines

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