



97 Willard Street, Quincy, Ma 02169

(617) 773-9532 or (617) 472-9311

## *Function Menu*

Open Monday through Saturday for lunch & dinner  
Closed on Sundays

97 Willard Street  
Quincy, MA 02169

(617) 773-9532 or (617) 472-9311

[www.commonmarketrestaurants.com](http://www.commonmarketrestaurants.com)

Find us on   

## **BUFFET FUNCTIONS**

BAKED STUFFED HADDOCK

CHICKEN MARSALA

PASTA MARINARA

RICE of the DAY

SEASONAL VEGETABLES

TOSSED SALAD or CAESAR SALAD

ROLLS & BUTTER

COFFEE & TEA

Dessert Not Included

\$30.00 per person

Also included in the Buffet Package are:

- Linens
- Room Charge
- Meals Tax & Gratuity

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

Buffet menu has a guaranteed minimum of 40 people

In order to hold your date, 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.

Prices quoted are subject to change without notice.

### **Enhancements For Your Buffet**

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

Sliced Roast Beef au jus..... \$4.00 per person

Ziti, Chicken & Broccoli (as a substitution)..... \$3.00 per person

Dessert (frozen dessert with fudge sauce)..... \$3.00 per person

Assorted Cookie & Brownie Trays..... \$3.50 per person

*(tax and gratuity are included in the above prices)*

### **Chef Carving Station 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

Salmon - Cedar Plank - 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)*

## **Other Function Offerings**

Special Function Bottles of Wine.....	\$20.00/bottle
Piano Player.....	\$150.00 for 2 hours
<i>Extra hour of Piano Player.....</i>	<i>\$75.00 - each additional hour</i>
Dance Floor.....	\$150.00
Extra hour for function.....	\$150.00 per hour

## ***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 is also available.*

We will setup a display of wine bottles and glasses and refill as ordered.

Price is based on consumption.

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

Open bar is also available. Price is based on consumption.

Please ask a manager for details

Please visit our website for information, pictures of rooms, directions, etc. at:  
[www.commonmarketrestaurants.com](http://www.commonmarketrestaurants.com)

- Per health department order, consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Some of our menu items contain nuts.
- We ask that you do not use confetti filled balloons, paper confetti or paper rose petals for any functions or there will be a \$100.00 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 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 permit to us.
- We have a lovely variety of private rooms to accommodate groups from 25 to 125 people. We will work with you to book your function in the room we feel will be most comfortable for you and your guests. Please confirm your attendance 3 days in advance. This will be your minimum guarantee. In order to reserve our largest dining room on a Friday night or Saturday night, there is a minimum guarantee of 80 people.
- A non-refundable deposit of \$100.00 is required at the time of the booking. If your function requires a seating plan, it must be given to us in advance. Prices quoted are subject to change without notice.

*Prices quoted are subject to change without notice*

## **SIT-DOWN DINNER SELECTIONS**

*Selection is limited to two entrees and must be pre-ordered*

CHICKEN PICCATA  
BAKED STUFFED HADDOCK  
ZITI CHICKEN BROCCOLI (Alfredo)

CHICKEN MARSALA  
BROILED SCHROD

*Above selections are available for \$31.00 per person*

GRILLED SWORDFISH  
GRILLED SALMON

*Above selections are available for \$38.00 per person*

PETIT FILET MIGNON  
BAKED STUFFED SHRIMP

*Above selections are available for \$46.00 per person*

ROAST PRIME RIB OF BEEF  
SURF & TURF  
BAKED STUFFED SCALLOPS

*Above selections are available for \$50.00 per person*

Also included in the sit-down selections are:

- Tossed salad, vegetable & potato
- Coffee & tea, dinner rolls
- Linens & Room Charge
- Meals Tax & Gratuity

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

*Dessert may be added or you can bring a cake at no extra charge.*

Dessert (frozen dessert with fudge sauce).....\$3.00 per person

*Appetizers may be added for an additional charge:*

Clam Chowder \$5.00 per person      Fruit Cup \$4.00 per person

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# RECEPTION STATION MENU

## CHEF STATIONS

*(stations served by chefs in your function room)*

### CHOOSE ONE

- Roast Tenderloin w/ béarnaise sauce
- Roast Sirloin of Beef w/ horseradish sauce

### CHOOSE TWO

- Roast Turkey w/ cranberry relish
- Baked Country Ham w/ pineapple sauce
- Seafood Primavera Station w/ alfredo sauce
- Pork Tenderloin w/ cinnamon apple relish
- Pasta Primavera Station w/ alfredo sauce
- Shrimp Scampi Pasta Station

*Package also includes:*

- Caesar Salad Station or Tossed Salad Station
- Seasonal Vegetable
- Dinner Rolls
- Rice of the Day

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## HORS D'OEUVRES

*passed & stationary (choose any five)*

### HOT HORS D'OEUVRES

- Beef Satay
- Chicken Satay
- Spanakopita Filos
- Scallops & Bacon
- Spring Rolls
- Coconut Chicken
- Baby Lamb Chops
- Asparagus Asiago in Filo
- Mini Beef Wellingtons

### COLD HORS D'OEUVRES

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

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## DESSERT STATION

- Cookie & Brownie Tray
- Individual Assorted French Pastries
- Coffee & Tea Station

***\$50.00 per person***

*(There is a minimum guarantee of 40 guests for our station package)*

The price also includes:

All food taxes & food gratuities (doesn't include bar gratuities)

Room and bar setup

No charge to cut and serve cake if you want to bring one in

Length of function is four hours... additional function time is \$150.00 per hour

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

## **HORS D'OEUVRES RECEPTION MENU**

*There is a minimum guarantee of 40 guests for our hors d'oeuvres reception package  
Passed and stationary selections (**choose any eight from hors d'oeuvre list below**)*

### ***HOT HORS D'OEUVRES***

- Coconut Chicken w/ pineapple Sauce
- Scallops & Bacon
- Mini Beef Wellingtons
- Spring Rolls w/ Asian plum sauce
- Baby Lamb Chop
- Italian Bruschetta w/ balsamic glaze
- Asparagus Asiago in Filos
- Beef Satay w/ General Tso sauce
- Chicken Satay w/ orange ginger sauce
- Spanakopita Filos

### ***COLD HORS D'OEUVRES***

- Tomato & Mozzarella Stacks
  - w/ balsamic glaze or
  - w/ basil pesto sauce
- Assorted Cheese, Fruit & Cracker Display
- Iced Shrimp Cocktail w/ cocktail sauce

### ***DESSERT STATION (included)***

An elegant assortment of mini European pastries, fresh fruit tarts, decadent petits, cookies & brownies displayed with a coffee station

**\$38 per person** (*includes taxes and gratuities*)

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

### ***Additional Add-On Stations For Your Reception***

*(all prices are per person and included tax & gratuity)*

Tortellini Pasta – marinara or alfredo sauce.....	\$ 6.00 per person
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
Salmon - Cedar Plank - 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)

*All room and bar setup included in price but does not include any bar gratuities  
No charge to cut and serve cake if you want to bring one in.*

Length of function is four hours...additional function time is \$150.00 per hour

## **HORS D'OEUVRES FUNCTION**

*Your choice of any six for \$25.00 per person.  
Guaranteed minimum of 40 people on hors d'oeuvres functions.*

CHEESE AND FRUIT TRAY	CHICKEN SATAY w/ dipping sauce
ITALIAN MEATBALLS	BEEF SATAY w/ dipping sauce
CHICKEN WING DINGS	CHEESE TORTELLINI MARINARA
ASIAN POT STICKERS	SPANIKOPITA FILOS
FRESH MELON & PROSCUITTO	ASPARAGUS ASIAGO IN FILO

Also included in the hors d'oeuvre function price are:

- Linens
- Room Charge
- Meals Tax & Gratuity

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

*Any of the above listed items may be added to a sit-down function or a buffet function for \$4.00 each per person. They are refilled as needed. The following hot and cold hors d'oeuvres are also available:*

### **HOT HORS D'OEUVRES**

*(Priced 50 pieces per order)*

Vegetable Spring Rolls w/Asian plum dipping sauce.....	\$85.00
Scallops wrapped in bacon .....	\$135.00
Baby Lamb Chops .....	\$180.00
Italian Bruschetta.....	\$85.00
Mini Beef Wellington.....	\$135.00

### **COLD HORS D'OEUVRES**

*(Priced 50 pieces per order)*

Iced Shrimp with cocktail sauce.....	\$180.00
Fresh Melon with Prosciutto.....	\$85.00
Tomato, Basil & Mozzarella Stacks.....	\$85.00
<i>w/ Balsamic glaze or Pesto sauce</i>	

### **OTHER HORS D'OEUVRES**

Cheese and Crackers.....	\$3.00/person
Cheese, Fruit, and Crackers.....	\$4.00/person

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

If you would like to add a chef carving station to your hors d'oeuvres function ask a manager for your options. Prices quoted are subject to change without notice.

Length of function is four hours...additional function time is \$150.00 per hour



## 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



DIRECTIONS TO  
THE COMMON MARKET RESTAURANTS

97 WILLARD STREET, QUINCY  
(617) 773-9532 or (617) 472-9311

FROM THE NORTH

Take 93 South to exit 9  
(West Quincy/Bryant Ave. exit)  
Take 2<sup>nd</sup> left  
At set of lights, take a left  
The Common Market is on the left

FROM THE SOUTH

Take 93 North heading toward Boston  
Get off at 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