

97 Willard Street, Quincy, Ma 02169

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



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

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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

\$32.00 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	\$6.00 per person		
Ziti, Chicken & Broccoli (as a substitution)	\$4.00 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	\$14.00 per person		
Roast Sirloin of Beef – horseradish sauce	\$18.00 per person		
Roast Tenderloin of Beef – béarnaise sauce	\$22.00 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
Extra hour of Piano Player	\$75.00 - each additional hour
Dance Floor (installed)	\$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	\$7.00 per person
Alcoholic Punch Station	\$10.00 per person
Prosecco Bar Station	\$10.00 per person
Sangria or Mimosa Station	\$9.00 per person
Champagne Toast	\$7.00 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

- 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 <u>do</u> <u>not</u> use any tacks or tape when decorating a room. If you bring in a balloon arch, you must also leave with the balloon arch. You will be charged a \$50 fee, if it doesn't leave with you. Hosts are usually allowed into a function room <u>one hour</u> 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.

SIT-DOWN DINNER SELECTIONS

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

CHICKEN PICCATA BAKED STUFFED HADDOCK CHICKEN MARSALA BROILED SCHROD

ZITI CHICKEN BROCCOLI (Alfredo)

Above selections are available for \$33.00 per person

GRILLED SWORDFISH

GRILLED SALMON

Above selections are available for \$39.00 per person

PETIT FILET MIGNON

BAKED STUFFED SHRIMP

Above selections are available for \$49.00 per person

ROAST PRIME RIB OF BEEF

SURF & TURF

BAKED STUFFED SCALLOPS

Above selections are available for \$52.00 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 Dessert (Cookie & brownie tray).....\$3.50 per person

Appetizers may be added for an additional charge:Clam Chowder \$6.50 per personFruit Cup \$5.00 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

CHOOSE TWO

- Roast Turkey w/ cranberry relish
- Baked Country Ham w/ pineapple sauce
- Seafood Primavera Station w/ alfredo sauce
- Roast Sirloin of Beef w/ horseradish 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

HORS D'OEUVRES

passed & stationary (choose any five)

HOT HORS D'OEUVRES

- Beef Satay
- Chicken Satay
- Spanakopita Filos
- Scallops & Bacon
- Spring Rolls
- Coconut Chicken
- Italian Bruschetta
- 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
- Spicy Grilled Shrimp w/ Mango Guacamole

DESSERT STATION

• Cookie & Brownie Tray

rownie Tray • Individual Assorted French Pastries • Coffee & Tea Station

\$56.00 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

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 <u>any eight from hors d'oeuvre list below)</u>

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
- Spicy Grilled Shrimp w/ Mango Guacamole

DESSERT STATION (included)

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

\$40 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	\$14.00 per person
Roast Sirloin of Beef – horseradish sauce	\$18.00 per person
Roast Tenderloin of Beef – béarnaise sauce	\$22.00 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 <u>any six</u> for \$28.00 per person. Guaranteed minimum of 40 people on hors d'oeuvres functions.

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

Also <u>included</u> 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	\$195.00
Beef Satay w/ General Tso sauce	\$ 85.00
Chicken Satay w/ Orange Ginger sauce	\$ 85.00
Italian Bruschetta	\$ 85.00
Mini Beef Wellington	\$150.00

COLD HORS D'OEUVRES

(Priced 50 pieces per order)

Iced Shrimp with cocktail sauce	\$180.00
Spicy Grilled Shrimp with Mango Guacamole	\$180.00
Fresh Melon with Prosciutto	\$85.00
Tomato, Basil & Mozzarella Stacks	\$85.00
w/ Balsamic glaze or Pesto sauce	

OTHER HORS D'OEUVRES

Cheese and Crackers	\$4.00/person
Cheese, Fruit, and Crackers	\$5.00/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

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 2nd 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



Wine List

Sparkling Wines

	split	bottle
LaMarca, Prosecco	10	29
Domaine Chandon, Brut Fresco	10	
Freixenet Cordon Negro, Spain		32
Korbel, Brut, <i>California</i>		38
Moet et Chandon Imperial, Extra Dry		69
	Domaine Chandon, Brut Fresco Freixenet Cordon Negro, <i>Spain</i> Korbel, Brut, <i>California</i>	LaMarca, Prosecco10Domaine Chandon, Brut Fresco10Freixenet Cordon Negro, Spain10Korbel, Brut, California10

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, Germany	11	35
101	Chardonnay, Josh Cellars, California	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, Italy	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, Lodi		32	
237	Malbec Pasquel Toso, <i>Mendoza</i>	10.5	35	