Common Market

Wedding Menu



97 Willard Street, Quincy, MA 02169

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



# Wedding Buffet Menu

Baked Stuffed Haddock Chicken Marsala Chicken Piccata Salmon in Orange Ginger Sauce (choose two from the above)

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(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 \$70.00 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 \$100 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 <u>per person</u> in addition to your buffet selection)

Carving Turkey with Cranberry Relish	\$10 per person
Baked Country Ham with Pineapple Sauce	\$10 per person
Pork Tenderloin with Cinnamon Apple Relish	\$11 per person
Salmon on Cedar Plank w/ Orange Ginger Glaze	\$14 per person
Roast Sirloin with Horseradish Sauce	\$18 per person
Beef Tenderloin with Béarnaise Sauce	\$22 per person

(tax and gratuity are included in the above prices)



# Other Function Offerings

House Wine \$20 per bottle Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon Blanc See manager for other wine selections

Additional hour Piano player

\$150 per hour \$150 for 2 hours

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)

Chicken Satay \$95	)
Beef Satay \$95	5
Mini Beef Wellington \$15	0
Scallops Wrapped in Bacon \$13	5
Baby Lamb Chops \$19	15
Spanakopita Filos \$85	5
Asparagus Asiago in Filo \$85	<b>,</b>
Italian Bruschetta \$85	<b>,</b>
Vegetable Spring Rolls \$85	<b>,</b>
Coconut Chicken \$95	5

Cold Hors d'oeuvres (stationary)

(Priced 50 pieces per order)	
Iced Shrimp with Cocktail Sauce	\$180
Spicy Grilled Shrimp with Mango Guacamole	\$180
Fresh Melon with Prosciutto	\$85
Tomato, Basil & Mozzarella Stacks	\$85
w/ Balsamic or Pesto sauce	

## Others

Artisan Cheese & Crackers	\$4/person
Artisan Cheese, Fruit & Crackers	\$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 Grilled Pork Tenderloin

Above selections are available for \$65.00 per person

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Baked Stuffed Shrimp Grilled Salmon Filet Mignon Grilled Swordfish Above selections are available for \$75.00 per person

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Roast Prime Rib of Beef Baked Stuffed Scallops Surf & Turf (Filet & Two Baked Stuffed Shrimp) Above selections are available for \$85.00 per person

Prices include: Garden or Caesar salad, vegetable, potato, artisan breads, coffee & tea. Prices quoted are subject to change without notice.

A \$100 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)

Chicken Satay	\$95
Beef Satay	\$95
Mini Beef Wellington	\$150
Scallops Wrapped in Bacon	\$135
Baby Lamb Chops	\$195
Spanakopita Filos	\$85
Asparagus Asiago in Filo	\$85
Italian Bruschetta	\$85
Vegetable Spring Rolls	\$85
Coconut Chicken	\$95

### Cold Hors d'oeuvres (stationary) (Priced 50 pieces per order)

(There so phets per oraci)	
Iced Shrimp with Cocktail Sauce	\$180
Spicy Grilled Shrimp with Mango Guacamole	\$180
Fresh Melon with Prosciutto	\$85
Tomato, Basil & Mozzarella Stacks w/ Balsamic or Pesto sauce	\$85
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# Others

Artisan Cheese & Crackers	\$4/person
Artisan Cheese, Fruit & Crackers	\$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

Choose Two:

- Roast Turkey w/ Cranberry Relish
- Baked Country Ham w/ Pineapple Sauce
- Seafood Primavera Station w/ Alfredo sauce

• Roast Sirloin w/ Horseradish Sauce

- Pork Tenderloin w/ Cinnamon Apple Relish
- Pasta Primavera Station w/ Alfredo Sauce
- Shrimp Scampi Pasta Station
- Package also Includes:

• Dinner Rolls

Caesar, Tossed or Chopped Salad

• Coffee & Tea

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

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
- Asparaqus Asiago in Filo

- Tomato, Basil & Mozzarella Stacks
- Iced Shrimp Cocktail
- Assorted Cheese & Cracker Display
- Fresh Melon & Prosciutto
- Spicy Grilled Shrimp with Mango Guacamole

\$95.00 per person (There is a minimum guarantee of 40 guests)

#### A \$100 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)

# Cold Hors d'oeuvres

## Wine Menu

## Champagne & Sparkling Wines

Bins #		Split	Glass	Bottle
401	LaMarca Prosecco	10		29
403	Freixenet Cordon Negro (Spain)			32
405	Korbel Brut (California)			38
407	Moet et Chandon Imperial Extra Dry			69

## White Wines & Blush Wines

128	Pinot Grigio, Santa Margherita, Italy	13.5	42
139	Savignon Blanc, Oyster Bay, New Zealand	10	34
101	Chardonnay, Josh Cellars, California	9.75	33
119	Chardonnay, Kendall-Jackson, Vintner's Reserve, California)	11	35
154	Rosé, Fleur de Mer, France	12	39
152	Reisling, Dr. Loosen Bros. (Germany)	11	5 35
			5

#### Red Wines

210	Red Blend, Conundrum Red, California	9	32
218	Chianti Classico, Coltibuono, Italy	10	34
231	Pinot Noir, MacMurray Ranch, Russian River	13	39
205	Cabernet Savignon, Josh Cellars, California	11	37
228	Cabernet Savignon, Liberty School, Paso Robles	12	38

# 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 quarantee.
- 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.
- Additional private room available for bride or ceremony is a \$500 fee.
- We ask that you do not use confetti or paper rose petals during any function 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 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.
- 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 quests.
- 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 at www.commonmarketrestaurants.com

#### 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 2<sup>nd</sup> 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, <sup>1</sup>/<sub>2</sub> mile down on Willard Street