



97 Willard Street, Quincy, Ma 02169

*Bereavement &
Celebration of Life Menu*

Open Monday through Saturday for lunch & dinner

**Sunday functions available upon request.
Please inquire with a manager for more information.**

**97 Williard Street
Quincy, MA 02169
(617) 773-9532 or (617) 472-9311
www.commonmarketrestaurants.com**

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BEREAVEMENT / CELEBRATION OF LIFE BUFFET FUNCTION MENU

BUFFET INCLUDES

Baked Stuffed Haddock
Chicken Marsala
Pasta Marinara
Rice of the Day
Seasonal Vegetables (GF)
Tossed Salad (GF)
Dinner Rolls
Coffee or Tea

Dessert Not Included

Room Charge, Tax and Gratuity Included In Price

\$29.95 per person

Guaranteed minimum of 40 people

A \$50.00 administrative fee will be added to your bill.

Available Monday - Saturday lunch

Sunday functions available upon request.

Please inquire with a manager for more information

Remaining buffet food cannot be taken from restaurant

Dessert Choices

Ice Cream with Sauce ~ \$3.00 per person

Assorted Cookie & Brownie Trays ~ \$3.50 per person

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Restaurant (617) 773-9532

**BEREAVEMENT / CELEBRATION OF LIFE
SIT DOWN SELECTIONS**

**Please select 2 items*

Baked Stuffed Haddock
served with salad, vegetable & potato

Chicken Marsala
served with salad, vegetable & potato

Ziti, Chicken & Broccoli Alfredo

Caesar Salad with Grilled Chicken

All the above selections include:

- *Dinner Rolls*
- *Coffee & Tea*
- *Room Charge*
- *Linens*
- *Massachusetts Meals Tax*
- *Gratuity*

\$32.95 per person

Add-on Dessert Option

Ice cream with sauce ~ \$3.00 per person

Assorted Cookie & Brownie Trays ~ \$3.50 per person

A \$50.00 Administrative fee will be added to your bill.

Available Monday through Saturday lunch

SIGNATURE BUFFET FUNCTION

LEMON RICOTTA PANCAKES

with confectionary sugar, blueberry compote

CHICKEN PICCATA

lemon wine sauce, capers

BROCCOLI & CHEDDAR MINI QUICHE (GF)

SIMPLE GREENS SALAD (GF)

BREAKFAST POTATOES

HARVEST GRAIN BOWL

*warmed brown rice, quinoa, farro, roasted vegetables,
avocado, pickled onions, toasted seeds, cilantro pepita dressing*

NORTH COUNTRY BACON (GF)

FRESH FRUIT DISPLAY (GF)

COFFEE & TEA SERVED

Room charge, tax and gratuity included in price

\$39.95 per person

Dessert Not Included / Dessert Choices
Ice Cream with Sauce ~ \$3.00 per person
Assorted Cookie & Brownie Trays ~ \$3.50 per person

Available Monday - Saturday Days

Sunday functions available upon request.

Please inquire with a manager for more information

Guaranteed Minimum of 40 people

Remaining buffet food cannot be taken from restaurant

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

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

Red Wines

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