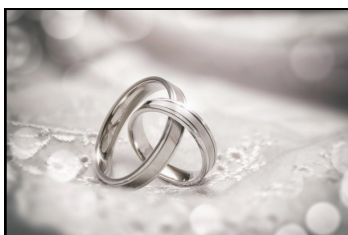


Common Market *Wedding Menu*



*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 (GF)

(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 (GF)

Tossed Salad or Caesar Salad (GF)

Assorted Artisan Bread Basket

Coffee and Tea

Dessert Not Included

\$70.00 per person

(includes meals tax & gratuity)

There is a \$2000 wedding fee which includes:

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

Guaranteed Minimum 40 People

*In order to hold your date, a \$1000 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 (GF avail)</i>	<i>\$10 per person</i>
<i>Baked Country Ham with Pineapple Sauce (GF)</i>	<i>\$10 per person</i>
<i>Pork Tenderloin with Cinnamon Apple Relish (GF)</i>	<i>\$11 per person</i>
<i>Salmon on Cedar Plank w/ Orange Ginger Glaze (GF avail)</i>	<i>\$14 per person</i>
<i>Roast Sirloin with Horseradish Sauce (GF)</i>	<i>\$18 per person</i>
<i>Beef Tenderloin with Béarnaise Sauce (GF)</i>	<i>\$22 per person</i>

(tax & 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</i>	

See manager for other wine selections

<i>Additional hour</i>	<i>\$300 per hour</i>
<i>Piano player</i>	<i>\$150 for 2 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> (GF avail)	\$95
<i>Beef Satay</i> (GF avail)	\$95
<i>Mini Beef Wellington</i>	\$150
<i>Scallops Wrapped in Bacon</i>	\$135
<i>Baby Lamb Chops</i>	\$195
<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> (GF)	\$180
<i>Spicy Grilled Shrimp with Mango Guacamole</i> (GF)	\$180
<i>Fresh Melon with Prosciutto</i> (GF)	\$85
<i>Tomato, Basil & Mozzarella Stacks</i> (GF) <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 \$50.00 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 \$65.00 per person (includes meals tax & gratuity)



Baked Stuffed Shrimp

Grilled Salmon (GF)

Filet Mignon (GF)

Grilled Swordfish (GF)

Above selections are \$75.00 per person (includes meals tax & gratuity)



Roast Prime Rib of Beef (GF)

Baked Stuffed Scallops

Surf & Turf (Filet & Two Baked Stuffed Shrimp) (GF)

Above selections are \$85.00 per person (includes meals tax & gratuity)

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

Prices quoted are subject to change without notice.

There is a \$2000 wedding fee which includes:

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

Wedding Hors d'oeuvres

Hot Hors d'oeuvres (stationary)

(Priced 50 pieces per order)

<i>Chicken Satay</i> (GF avail)	\$95
<i>Beef Satay</i> (GF avail)	\$95
<i>Mini Beef Wellington</i>	\$150
<i>Scallops Wrapped in Bacon</i>	\$135
<i>Baby Lamb Chops</i> (GF)	\$195
<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> (GF)	\$180
<i>Spicy Grilled Shrimp with Mango Guacamole</i> (GF)	\$180
<i>Fresh Melon with Prosciutto</i> (GF)	\$85
<i>Tomato, Basil & Mozzarella Stacks</i> (GF) <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 Station Menu

Chef Stations

Choose One:

- Beef Tenderloin w/ Béarnaise Sauce (GF)
- Roast Sirloin w/ Horseradish Sauce (GF)

Choose Two:

- Roast Turkey w/ Cranberry Relish
- Pork Tenderloin w/ Cinnamon Apple Relish (GF)
- Baked Country Ham w/ Pineapple Sauce (GF)
- 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 \$8.00 per person ~

Hors d'oeuvres

Passed & Stationary (Choose Five)

Hot Hors d'oeuvres

- Beef Satay w/ General Tso Sauce (GF)
- Chicken Satay w/ Orange Ginger Sauce (GF)
- 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 (GF)
- Iced Shrimp Cocktail (GF)
- Assorted Cheese & Cracker Display
- Fresh Melon & Prosciutto (GF)
- Spicy Grilled Shrimp with Mango Guacamole (GF)

*\$95.00 per person (includes meals tax & gratuity)
(There is a minimum guarantee of 40 guests)*

There is a \$2000 wedding fee which includes:

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

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

Additional Wedding Information

- A non-refundable \$1000 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 \$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 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 \$300/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 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