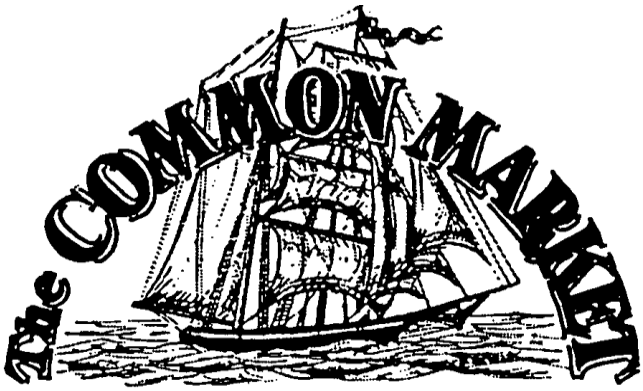


97 Willard Street, Quincy, Ma 02169

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

Function Menu

Open Monday through Saturday for lunch & dinner

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

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

Find us on

CLASSIC BUFFET FUNCTION

BAKED STUFFED HADDOCK

CHICKEN MARSALA

PASTA MARINARA

RICE of the DAY

SEASONAL VEGETABLES (GF)

TOSSED SALAD or CAESAR SALAD (GF)

ROLLS & BUTTER

COFFEE & TEA

Dessert Not Included

$36.00 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 5 days in advance.
This will be your minimum guarantee.
Remaining buffet food cannot be taken from restaurant
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 (GF)……..$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 (GF avail) – cranberry relish…….. $10.00 per person
Baked Country Ham (GF) – pineapple sauce……..$10.00 per person
Pork Tenderloin (GF) – cinnamon apple relish…… $11.00 per person
Salmon - Cedar Plank (GF avail) - orange ginger glaze.$14.00 per person
Roast Sirloin of Beef (GF) – horseradish sauce.……. $18.00 per person
Roast Tenderloin of Beef (GF) – béarnaise sauce……$22.00 per person
(tax and gratuity are included in the above prices)

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

Dessert Not Included

Room charge, cake cutting,
tax and gratuity included in price

$39.95 per person

Available Monday - Friday Evenings And 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

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 do not 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 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 5 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 — CHICKEN MARSALA
BAKED STUFFED HADDOCK — BROILED SCHROD
ZITI CHICKEN BROCCOLI (Alfredo)

Above selections are available for $36.00 per person

GRILLED SWORDFISH (GF) — GRILLED SALMON (GF)

Above selections are available for $45.00 per person

PETIT FILET MIGNON (GF) — BAKED STUFFED SHRIMP

Above selections are available for $55.00 per person

ROAST PRIME RIB OF BEEF (GF) — SURF & TURF (GF)
BAKED STUFFED SCALLOPS

Above selections are available for $60.00 per person

Also included in the sit-down selections are:

- Tossed salad, vegetable & potato (GF)
- 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 person — Fruit Cup (GF) $5.00 per person

- 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.
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Prices quoted are subject to change without notice

RECEPTION STATION MENU

CHEF STATIONS

(stations served by chefs in your function room)

CHOOSE ONE

- Roast Tenderloin w/ béarnaise sauce (GF)
- Roast Sirloin of Beef w/ horseradish sauce (GF)

CHOOSE TWO

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

Package also includes:

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

****

HORS D'OEUVRES

passed & stationary (choose any five)

HOT HORS D'OEUVRES

- Beef Satay w/ general tso sauce (GF avail)
- Chicken Satay w/ orange ginger sauce (GF avail)
- Spanakopita Filos
- Scallops & Bacon
- Spring Rolls w/ plum sauce
- Coconut Chicken w/ pineapple sauce
- Italian Bruschetta w/ balsamic glaze
- Baby Lamb Chops (GF)
- Asparagus Asiago in Filo
- Mini Beef Wellingtons

COLD HORS D'OEUVRES

- Tomato, Basil & Mozzarella Stacks (GF)
- Iced Shrimp Cocktail (GF)
- Assorted Cheese & Cracker Display
- Fresh Melon & Prosciutto
- Spicy Grilled Shrimp w/ mango guacamole (GF)

****

DESSERT STATION

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

$65.00 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 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/ plum sauce
- Baby Lamb Chops (GF)
- Italian Bruschetta w/ balsamic glaze
- Asparagus Asiago in Filos
- Beef Satay w/ general tso sauce (GF avail)
- Chicken Satay w/ orange ginger sauce
- Spanakopita Filos

COLD HORS D'OEUVRES

- Tomato & Mozzarella Stacks
  - w/ balsamic glaze (GF) or
  - w/ basil pesto sauce
- Assorted Cheese, Fruit & Cracker Display
- Iced Shrimp Cocktail w/ cocktail sauce (GF)
- Spicy Grilled Shrimp w/ mango guacamole (GF)

DESSERT STATION (included)

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

$45 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 (GF avail) – cranberry relish…… $10.00 per person
Baked Country Ham (GF) – pineapple sauce…… $10.00 per person
Pork Tenderloin (GF) – cinnamon apple relish…… $11.00 per person
Salmon - Cedar Plank (GF avail) - orange ginger glaze… $14.00 per person
Roast Sirloin of Beef – horseradish sauce (GF)..……$18.00 per person
Roast Tenderloin of Beef (GF) – 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

GATHERING & BITES MENU

Guaranteed minimum of 25 people on "Gathering & Bites" Menu.
Items are refillable as needed

CRISPY CHICKEN SLIDERS w/ crunchy slaw & pickles

CHEESEBURGER SLIDERS

BREADED CHICKEN TENDERS

SHORT RIB TACOS (GF) w/ sweet sauce, cotija, spicy slaw, fresnos

ITALIAN MEATBALLS MARINARA

BUFFALO CAULIFLOWER (V)

RIGATONI ALLA VODKA SAUCE

VEGETABLE SPRING ROLLS (V) w/ dip sauce

CEASAR SALAD

CHOPPED SALAD

CAFÉ CHEESE PIZZA (V)

CAFÉ PEPPERONI PIZZA

CRISPY ORANGE CHICKEN BITES

Your choice of <u>any five</u> for $35.00 per person.

Also <u>included</u> in the menu price are:

- Linens
- Room Charge
- Meals Tax & Server Gratuity

A $50 administrative charge will be added to your bill

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

HORS D'OEUVRES FUNCTION

Your choice of any six for $33.00 per person.
Guaranteed minimum of 25 people on hors d'oeuvres functions.

CHEESE AND FRUIT TRAY (GF)
ITALIAN MEATBALLS
CHICKEN WINGS
ASIAN POT STICKERS
FRESH MELON & PROSCUITTO (GF)
CHICKEN SATAY(GF avail) w/ dip sauce
BEEF SATAY (GF avail) w/ dip sauce
CHEESE TORTELLINI MARINARA
SPANIKOPITA FILOS
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/plum dipping sauce…….	$ 85.00
Scallops wrapped in bacon …….	$135.00
Baby Lamb Chops (GF) ……...……	$195.00
Beef Satay w/ general tso sauce (GF avail)……	$ 85.00
Chicken Satay w/ orange ginger sauce (GF avail)…..…….	$ 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 (GF) ……	$180.00
Fresh Melon with Prosciutto (GF) ……..	$85.00
Spicy Grilled Shrimp with mango guacamole (GF) ……..	$180.00
Tomato, Basil & Mozzarella Stacks (GF) ……	$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

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	35

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

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