



Shower Function Menu



97 Willard Street
Quincy, MA 02169
617-773-9532

Find us on   

SHOWER BUFFET

Baked Stuffed Haddock

Chicken Marsala

Pasta Marinara

Rice of the Day

Seasonal Vegetables

Tossed Salad

Rolls & Butter

Coffee & Tea

Dessert Not Included

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

\$27.95 per person

Bridal & Baby Showers Only
Available Monday—Friday Evenings
And Saturday Days Only
Guaranteed Minimum of 40 people

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

- 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.
- If you have a seating plan, it must be submitted 3 days in advance.
- No substitutions please.
- Due to local health codes, remaining buffet food cannot be taken from restaurant.
- We ask that you do not use confetti or paper rose petals for any function or there will be a \$50.00 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 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 the permit to us.
- Prices are subject to change without notice.
- We have a variety of private rooms to accommodate different sized functions. We will book your function in the room we feel is most suitable for you and your guests.
- Per health department order, we need to inform our customers that consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Some of our items contain nuts.

Enhancements For Your Buffet

(all prices are per person in addition to your buffet selection)

Cheese & Crackers	\$3.00 per person
Cheese, Fruit & Crackers	\$4.00 per person
Sliced Roast Beef au jus.....	\$4.00 per person
Dessert (<i>frozen dessert w/ fudge sauce</i>).....	\$3.00 per person
Assorted Cookie & Brownie Trays.....	\$3.50 per person

(tax and gratuity are included in the above prices)

Carved Meat 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
Cedar Plank Salmon - orange ginger glaze.....	\$12.00 per person
Roast Sirloin of Beef – horseradish sauce.....	\$16.00 per person
Roast Tenderloin of Beef – béarnaise sauce.....	\$20.00 per person

(tax and gratuity are included in the above prices)

Hot Hors d'oeuvres

(Priced 50 pieces per order)

Vegetable Spring Rolls	\$85.00
Scallops wrapped in Bacon	\$135.00
Baby Lamb Chops	\$180.00
Italian Bruschetta.....	\$85.00
Coconut Chicken.....	\$95.00
Spanikopita Filos	\$85.00
Mini Beef Wellington.....	\$135.00
Chicken Satay	\$85.00
Beef Satay	\$85.00

Cold Hors d'oeuvres

(Priced 50 pieces per order)

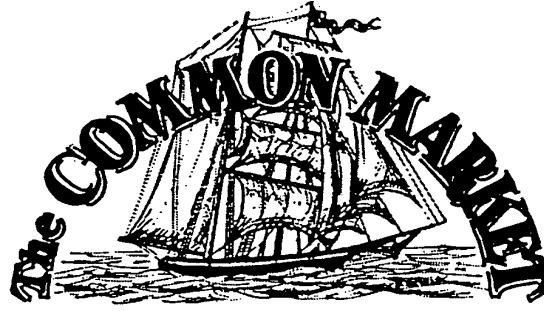
Iced Shrimp	\$180.00
Italian Bruschetta.....	\$85.00
Fresh Melon with Prosciutto.....	\$85.00

Other Special Offerings

Special Function Bottles of Wine.....	\$20.00/bottle
Non-alcoholic Punch Station.....	\$6.00 per person
Alcoholic Punch Station.....	\$8.00 per person
Prosecco Bar Station	\$9.00 per person
Sangria or Mimosa Station.....	\$8.00 per person
Champagne Toast	\$6.00 per person

Wine station and open bar available. Please ask a manager for details.

(18% gratuity will be added to all liquor & beverage open bars and wines)



97 Willard Street, Quincy, Ma 02169

SIT DOWN SELECTIONS

**Please select 2 of the following items*

BAKED STUFFED HADDOCK

served with salad, vegetable & potato

CHICKEN MARSALA

served with salad, vegetable & potato

ZITI, CHICKEN & BROCCOLI ALFREDO

served with salad

CEASAR SALAD with GRILLED CHICKEN

All the above selections include:

Dinner Rolls

Coffee & Tea

Room Charge

Massachusetts Meals tax

Server Gratuity

(Dessert Not Included)

\$29.95 per person

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

Wine Menu

Champagne & Sparkling Wines

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

White Wines & Blush Wines

107	Pinot Grigio, Ecco Domain (Venezie) Floral nose with delicate hints of fig and honeysuckle fruit.			30
132	Pinot Grigio, Danzante (Venezie) Ripe and elegant with excellent flavors.			29
128	Pinot Grigio, Santa Margherita (Italy) Dry wine, pale straw-yellow in color with pleasant golden apple aftertaste.			42
328	Savignon Blanc, Edna Valley (Central Coast) Cool climate regions of Australia offer herbaceous and crisp flavors to present a fresh and well balanced wine.			32
139	Savignon Blanc, Oyster Bay (New Zealand) Bursting with fresh flavors of grapefruit and citrus			30
115	Savignon Blanc, Whitehaven (Marlborough) Vibrant currant-leaf and gooseberry aromas, some pungent herbaceous nuances and a hint of ripe citrus			34
152	Reisling, Dr. Loosen Bros. (Germany) Pure Reisling – the crisp, fruity grape that has made German wine famous for centuries			32
101	Chardonnay, Robert Mondavi Private Selection (California) Tight, crisp with wonderful citrus, pear and melon flavors.			30
155	Chardonnay, William Hill (Central Coast) A refreshing style with pretty green apple flavors.			32
119	Chardonnay, Kendall-Jackson, Vintner's Reserve (California) Tropical mango and pineapple flavors with aromas of peach, apple and pear. Richly layered and balanced throughout with a lingering finish.			34
184	Chardonnay, Fess Parker (Santa Barbara) Tasty flavors of apples and pears. Rich, mouthfeel and elegant.			34
153	Chardonnay, Sonoma - Cutrer (Russian River) Round and succulent, highlighted by ripe pear, honey and Gravenstein apple.			39
154	Rosé, Fleur de Mer (France) Showcases ripe fruit nuances of peach, pear and apple.			32
303	White Zinfandel, Beringer (Lodi) Light and refreshing with a fruit finish			24

Red Wines

210	Red Blend, Apothic (California) Intense aromas and flavors of rhubarb and black cherry complemented by hints of mocha and vanilla.			34
218	Chianti Classico, Coltibuono (Italy) Opulent aromas and intense flavors of fresh blackberry w/ a hint of herbs. Soft, smooth finish.			32
231	Pinot Noir, MacMurray Ranch (California) Concentrated fruit flavors of deep black cherry shaded by toasted oak with richness and depth on the finish.			38
291	Pinot Noir, Fess Parker (Santa Barbara) Gorgous aromas of dark fruits. Luscious mouthfeel and a rich finish.			36
216	Pinot Noir, Cloudline (Oregon) Bright, fresh red fruits, including strawberry and raspberry with an earthy quality.			38
217	Merlot, Fetzer Vineyards (Valley Oaks) <u>Well focused</u> with ripe black cherry and plum, and hints of spice.			30
225	Shiraz, Rosemont (Australia) Beautiful fruit flavors with a peppery finish.			30
219	Cabernet Sauvignon, Hess Select (Napa) Ripe, plump and generous with its currant and plum flavors.			36
233	Cabernet Sauvignon, Mondavi Private Selection (California) Elegant and supple with pretty flavors and polished tannins.			30
228	Cabernet Sauvignon, Liberty School (Paso Robles) Fantastic aromas of blackberry and cherry. Full bodied with a long finish.			38
205	Pinot Noir, Guenoc (California) Guenoc's Pinot Noir is filled with fruity flavors of ripe raspberry, Bing cherry, smoked meats and delicate rose petal.			27
236	Zinfandel, Seven Deadly Sins (California) Vibrant, sweet bouquet of raspberry jam, molasses and cinnamon toast.			32
237	Malbec, Paqual Torso (Argentina) Deep violet red color. Intense aromas of plum and black cherries. It won't disappoint you.			32