



97 Willard Street, Quincy, Ma 02169

*Retirement*   
*& School Reunion*   
*Function Menu*

Open Monday through Saturday  
for lunch & dinner  
Closed on Sundays

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

[www.commonmarketrestaurants.com](http://www.commonmarketrestaurants.com)

Find us on   

# **BUFFET MENU**

*Hors D'oeuvres*

**HONEY BBQ CHICKEN POPPERS**

**BEEF SATAY**

**VEGETARIAN SPRING ROLLS**

**SPANIKOPITA FILOS**

*Buffet also includes:*

**BAKED STUFFED HADDOCK**

**CHICKEN MARSALA**

**PASTA PRIMAVERA ALFREDO**

**RICE of the DAY**

**SEASONAL VEGETABLES**

**TOSSED SALAD or CAESAR SALAD**

**DINNER ROLLS**

**COFFEE & TEA**

*(Dessert Not Included)*

**\$29.95** per person

Also included in the Buffet Package are:

- Meals Tax & Gratuity
- Room Charge
- Linens
- Cake Cutting
- TV, DVD Player & Screen (if needed)
- Podium & Sound System
- No projector available

*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 3 days in advance.*

*This will be your minimum guarantee.*

*Prices quoted are subject to change without notice.*

*A \$50 administrative fee will be added to your bill*

## Enhancements for Your Buffet

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

Sliced Roast Beef au jus.....	\$4.00 per person
Dessert (frozen dessert with fudge sauce).....	\$3.00 per person
Assorted Cookie & Brownie Trays.....	\$3.50 per person

*Dessert may be added or you can bring a cake at no extra charge.  
(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 – cranberry relish.....	\$10.00 per person
Baked Country Ham – pineapple sauce.....	\$10.00 per person
Pork Tenderloin – cinnamon apple relish.....	\$11.00 per person
Salmon ~ Cedar Plank w/ 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)*

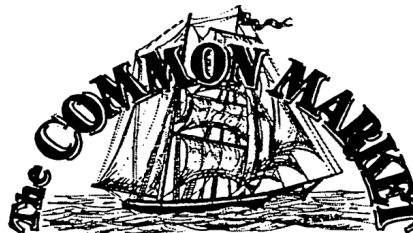
## Other Function Offerings

Special Function Bottles of Wine.....	\$20.00/bottle
Piano Player.....	\$150.00 for 3 hours
Dance Floor.....	\$150.00
Extra hour for function.....	\$150.00 per hour

*Wine station is also available. We will setup a display of wine bottles and glasses  
and refill as needed. 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*



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*Please visit our website for information, pictures of rooms,  
directions, etc. at [www.commonmarketrestaurants.com](http://www.commonmarketrestaurants.com)*

## Additional Hors d'oeuvres

CHEESE TORTELLINI MARINARA	FRESH MELON & PROSCIUTTO
ITALIAN MEATBALLS	ASIAN POT STICKERS
CHICKEN WING DINGS	ASPARAGUS ASAIGO IN FILO

*Any of the above listed items may be added to 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 .....	\$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 Hors d'oeuvres

Cheese and Crackers.....	\$3.00/person
Cheese, Fruit, and Crackers.....	\$4.00/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.*

*Please see our other Function Menus.*

*A \$50 administrative fee will be added to your bill*

*Prices quoted are subject to change without notice.*

DIRECTIONS TO  
THE COMMON MARKET RESTAURANTS  
97 WILLARD STREET, QUINCY  
(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

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 for  
½ mile down on Willard Street  
The Common Market is on the left

*Please visit our website for information, pictures of rooms,  
directions, etc. at [www.commonmarketrestaurants.com](http://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 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.
- 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 3 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

# 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