



97 Willard Street, Quincy, Ma 02169

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

Function Menu

Open Monday through Saturday for lunch & dinner
Closed on Sundays

97 Willard Street
Quincy, MA 02169

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

www.commonmarketrestaurants.com

Find us on   

BUFFET FUNCTIONS

BAKED STUFFED HADDOCK

CHICKEN MARSALA

PASTA MARINARA

RICE of the DAY

SEASONAL VEGETABLES

TOSSED SALAD or CAESAR SALAD

ROLLS & BUTTER

COFFEE & TEA

Dessert Not Included

\$30.00 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 3 days in advance.

This will be your minimum guarantee.

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..... \$4.00 per person

Ziti, Chicken & Broccoli (as a substitution)..... \$3.00 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 – 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 - 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 2 hours |
| <i>Extra hour of Piano Player.....</i> | <i>\$75.00 - each additional hour</i> |
| Dance Floor..... | \$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..... | \$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 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 or paper rose petals for any function or there will be a \$50.00 fee. Also, we ask that you do not use 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.

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 \$31.00 per person

GRILLED SWORDFISH

GRILLED SALMON

Above selections are available for \$38.00 per person

PETIT FILET MIGNON

BAKED STUFFED SHRIMP

Above selections are available for \$46.00 per person

ROAST PRIME RIB OF BEEF

SURF & TURF

BAKED STUFFED SCALLOPS

Above selections are available for \$50.00 per person

Also included in the sit-down selections are:

- Tossed salad, vegetable & potato
- 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

Appetizers may be added for an additional charge:

Clam Chowder \$5.00 per person

Fruit Cup \$4.00 per person

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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
- Roast Sirloin of Beef w/ horseradish sauce

CHOOSE TWO

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

Package also includes:

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

HORS D'OEUVRES

passed & stationary (choose any five)

HOT HORS D'OEUVRES

- Beef Satay
- Chicken Satay
- Spanakopita Filos
- Scallops & Bacon
- Spring Rolls
- Coconut Chicken
- Baby Lamb Chops
- Asparagus Asiago in Filo
- Mini Beef Wellingtons

COLD HORS D'OEUVRES

- Tomato, Basil & Mozzarella Stacks
- Iced Shrimp Cocktail
- Assorted Cheese & Cracker display
- Fresh Melon & Prosciutto

DESSERT STATION

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

\$50.00 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/ Asian plum sauce
- Baby Lamb Chop
- Italian Bruschetta w/ balsamic glaze
- Asparagus Asiago in Filos
- Beef Satay w/ General Tso sauce
- Chicken Satay w/ orange ginger sauce
- Spanakopita Filos

COLD HORS D'OEUVRES

- Tomato & Mozzarella Stacks
 - w/ balsamic glaze or
 - w/ basil pesto sauce
- Assorted Cheese, Fruit & Cracker Display
- Iced Shrimp Cocktail w/ cocktail sauce

DESSERT STATION (included)

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

\$38 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 – 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 - 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)

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

HORS D'OEUVRES FUNCTION

*Your choice of any six for \$25.00 per person.
Guaranteed minimum of 40 people on hors d'oeuvres functions.*

| | |
|--------------------------|--------------------------------|
| CHEESE AND FRUIT TRAY | CHICKEN SATAY w/ dipping sauce |
| ITALIAN MEATBALLS | BEEF SATAY w/ dipping sauce |
| CHICKEN WING DINGS | CHEESE TORTELLINI MARINARA |
| ASIAN POT STICKERS | SPANIKOPITA FILOS |
| FRESH MELON & PROSCUITTO | 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/Asian plum dipping sauce..... | \$85.00 |
| Scallops wrapped in bacon | \$135.00 |
| Baby Lamb Chops | \$180.00 |
| Italian Bruschetta..... | \$85.00 |
| Mini Beef Wellington..... | \$135.00 |

COLD HORS D'OEUVRES

(Priced 50 pieces per order)

| | |
|---|----------|
| Iced Shrimp with cocktail sauce..... | \$180.00 |
| Fresh Melon with Prosciutto..... | \$85.00 |
| Tomato, Basil & Mozzarella Stacks..... | \$85.00 |
| <i>w/ Balsamic glaze or Pesto sauce</i> | |

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.

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

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

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 Savignon, Hess Select (Napa) Ripe, plump and generous with its currant and plum flavors. | | | 36 |
| 233 | Cabernet Savignon, Mondavi Private Selection (California) Elegant and supple with pretty flavors and polished tannins. | | | 30 |
| 228 | Cabernet Savignon, 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 |