



97 Willard Street, Quincy, Ma 02169

Phone: (617)773-9532

Function Menu

Open Monday through Saturday for lunch & dinner
Closed on Sundays

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

www.commonmarketrestaurants.com

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

\$21.95 per person

Also included in the Buffet Package are:

- Linens
- Room Charge
- Meals Tax & Gratuity
- Administrative Fee

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

Dessert (ice cream pie with fudge sauce).....\$2.50 per person

Dessert (three chocolate mousse trilogy).....\$5.95 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)

Whole Roasted Turkey – Cranberry Relish..... \$5.50 per person

Baked Country Ham – Pineapple Sauce..... \$5.50 per person

Pork Tenderloin – Cinnamon Apple Relish.....\$6.50 per person

Roast Sirloin of Beef – Horseradish Sauce.....\$9.95 per person

Steamship Round of Beef - Horseradish Sauce..... \$10.95 per person

Roast Tenderloin of Beef – Béarnaise Sauce.....\$12.95 per person

(tax and gratuity are included in the above prices)

Other Function Offerings

Special Function Bottles of Wine.....	\$18.00/bottle + 15% gratuity
Piano Player.....	\$150.00 for 3 hours
Dance Floor.....	\$150.00
Extra hour for function.....	\$125.00 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.
Open bar is also available. Price is based on consumption.
Please ask a manager for details
(15% gratuity will be added to all liquor & beverage open bars and wines)

Please visit our website for information, virtual tours, 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 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.

SIT DOWN DINNER SELECTIONS

Selection is limited to two entrees and must be pre-ordered

CHICKEN PICCATA
BAKED STUFFED CHICKEN
BROILED SCHROD

CHICKEN MARSALA
CHICKEN CORDON BLEU
BAKED STUFFED HADDOCK

Above selections are available for \$25.00 per person

BAKED STUFFED SHRIMP
GRILLED SWORDFISH

GRILLED SALMON
BAKED STUFFED SCALLOPS

Above selections are available for \$30.00 per person

SIRLOIN STEAK
ROAST PRIME RIB OF BEEF

FILET MIGNON
SURF & TURF

Above selections are available for \$35.00 per person

Also included in the sit down selections are:

- Tossed salad, vegetable & potato
- Coffee & tea, dinner rolls
- Linens & Room Charge
- Meals Tax & Gratuity
- Administrative Fee

Dessert (ice cream pie with fudge sauce).....\$2.50 per person

Dessert (three chocolate mousse trilogy).....\$5.95 per person

Dessert may be added or you can bring a cake at no extra charge.

Appetizers may be added for an additional charge:

Clam Chowder \$4.00 per person

Fruit Cup \$3.50 per person

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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
- Steamship Roast Beef w/ horseradish sauce

CHOOSE TWO

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

Package also includes:

- Caesar Salad Station or Tossed Salad Station
- Dinner Rolls

HORS D'OEUVRES - passed & stationary (choose any five)

HOT HORS D'OEUVRES

- Beef Satay w/ sesame ginger sauce
- Chicken Satay w/ peanut sauce
- Spanakopita fillos
- Scallops & Bacon
- Spring Rolls w/ pineapple sauce
- Seafood Cakes w/ bistro sauce
- Mini cheeseburgers & hot dogs
- Individual Beef Wellingtons

COLD HORS D'OEUVRES

- Tomato, Basil & Mozzarella Stacks
- Iced Shrimp Cocktail
- Assorted Cheese & Cracker display
- Smoked Salmon, cucumber dill cream cheese on bread
- Roast beef, caramelized onions, gorgonzola on toast
- Ahi tuna w/ wasabi & orange ginger sauce on wontons
- Fresh melon & prosciutto
- Iced cherrystones

DESSERT STATION

- Individual Assorted French Pastries
- Fresh Fruit Display
- Individual Chocolate Mousse
- Coffee & Tea Station

\$45.00 per person

(There is a minimum guarantee of 40 guests for our station package)

The price also includes:

- Price 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 \$125.00 per hour

HORS D'OEUVRES FUNCTION

Your choice of any four for \$16.00 per person.

Guaranteed minimum of 40 people on hors d'oeuvres functions.

CHEESE AND FRUIT TRAY

ITALIAN MEATBALLS

CHICKEN WING DINGS

ASIAN POT STICKERS

FRESH MELON & PROSCUITTO

CHICKEN SATAY w/ dipping sauce

BEEF SATAY w/ dipping sauce

CHEESE TORTELLINI MARINARA

SPANIKOPITA FILOS

BAKED STUFFED MUSHROOMS

Also included in the hors d'oeuvres function price are:

- Linens
- Room Charge
- Meals Tax & Gratuity
- Administrative Fee

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)

Seafood cakes with bistro sauce.....	\$85.00
Stuffed mushrooms with crabmeat.....	\$85.00
Scallops wrapped in bacon	\$95.00
Clams casino.....	\$95.00
Crab cakes with bistro sauce.....	\$125.00
Artichoke hearts stuffed with lobster.....	\$140.00
Baby lamb chops.....	\$150.00

COLD HORS D'OEUVRES

(Priced 50 pieces per order)

Iced Shrimp with cocktail sauce.....	\$150.00
Cold Smoked Salmon Platter with condiments.....	\$85.00
Italian Bruschetta.....	\$75.00
Fresh Melon with proscuitto.....	\$75.00
Iced Cherrystones with cocktail sauce.....	\$110.00

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.

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.

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 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

Our website has a link to Mapquest in which
you can get “door to door” directions.
www.commonmarketrestaurants.com