



EAT
DRINK
MINGLE
GROUP.COM



Pricing Guide

BRUNCH
BUFFET

\$37
PER PERSON

ALL DAY
BUFFET

\$39
PER PERSON

THREE
COURSE
PLATED

\$39-\$57
PER PERSON



GET IN TOUCH FOR YOUR SPECIAL EVENT

617-481-9825 / events@eatdrinkminglegroup.com

-BRUNCH BUFFET-

\$37 PER PERSON

INCLUDES COFFEE AND TEA

FIRST COURSE

INCLUDES MINI CROISSANTS AND BLUEBERRY COFFEE CAKE

CHOOSE ONE:

SEASONAL FRESH FRUIT

CAESAR SALAD

ENTRÉES

INCLUDES BACON, SAUSAGE AND HOMEFRIES

CHOOSE TWO:

VEGETABLE FRITATTA

PEPPERS, TOMATO, SPINACH AND CHEESE

NEW ENGLAND BREAKFAST

FRENCH TOAST TOPPED WITH FRESH FRUIT AND MAPLE SYRUP

FRIED CHICKEN & WAFFLE

MAPLE SYRUP, BACON JAM AND HERB BUTTER

CHICKEN, BROCCOLI & ZITI

CARMELIZED SHALLOT, ROMANO CHEESE AND PENNE PASTA

ADD THIRD ENTRÉE ~ \$7 PER PERSON

ADD DESSERT PLATTER ~ \$7 PER PERSON

PRICES ARE SUBJECT TO CHANGE AND DO NOT INCLUDE TAX OR GRATUITY

GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

-ALL DAY BUFFET-

\$39 PER PERSON

INCLUDES COFFEE AND TEA

FIRST COURSE

INCLUDES ROLLS AND BUTTER

CHOOSE ONE:

CHEFS SEASONAL SOUP OR CLAM CHOWDER

CAESAR SALAD

MINI WEDGE SALAD

MEDITERRANEAN SALAD

ENTRÉES

INCLUDES A STARCH AND SEASONAL VEGETABLE

CHOOSE TWO:

CHICKEN PICATTA

BOLOGNESE

CHICKEN MARSALA

SHORT RIB

CHICKEN FRANÇAISE

GRILLED MARINATED FLANK STEAK

CHICKEN, BROCCOLI & ZITI

GRILLED ATLANTIC SALMON

HALF CHICKEN

PAN SEARED HADDOCK

SEASONAL VEGETABLE RAVIOLI

BAKED HADDOCK

VEGETABLE PASTA PRIMAVERA

ADD THIRD ENTRÉE ~ \$7 PER PERSON

ADD DESSERT PLATTER ~ \$7 PER PERSON

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GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

-THREE COURSE PLATED DINNER-

PER PERSON

PLACE CARDS MUST BE PROVIDED FOR ENTRÉE SELECTIONS

INCLUDES COFFEE AND TEA

FIRST COURSE

INCLUDES ROLLS AND BUTTER

CHOOSE ONE:

CHEFS SEASONAL SOUP OR CLAM CHOWDER

CAESAR SALAD

MINI WEDGE SALAD

MEDITERRANEAN SALAD

ENTRÉES

CHOOSE TWO:

\$39

CHICKEN MARSALA

CHICKEN FRANÇAISE

CHICKEN, BROCCOLI & ZITI

VEGETABLE PASTA PRIMAVERA

\$52

NEW YORK SIRLOIN

FILET MIGNON

\$42

GRILLED ATLANTIC SALMON

LOBSTER RAVIOLI

PAN SEARED SCALLOPS

\$57

NEW ZEALAND BABY RACK OF LAMB

SURF AND TURF

1/2 POACHED LOBSTER TAIL OR 2 SHRIMP SCAMPI STYLE

DESSERT

CHOOSE ONE:

BELGIAN CHOCOLATE CAKE

TUSCAN BREAD PUDDING

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GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

-ADD ON-
STATIONARY

PRICED PER PERSON

- \$7 SEASONAL FRESH FRUIT
- \$9 SEASONAL FRESH VEGETABLES
- \$10 IMPORTED AND DOMESTIC CHEESE & GRAPES
- \$7 DESSERT PLATTER BROWNIES, CANNOLIS AND BREAD PUDDING

PASSED HOR D'OURVES

PRICED PER PIECE
20 PIECE MINIMUM

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|---------------------------------|---|
| \$5.25 LOLLIPOP LAMB CHOPS | \$4.25 SHORT RIB CROSTINI |
| \$5.25 BEEF TENDERLOIN CROSTINI | \$3.25 SESAME FRIED CHICKEN SKEWERS |
| \$4.25 SHRIMP COCKTAIL | \$3.25 CHICKEN PARMESEAN SKEWERS |
| \$4.25 BABY CRAB CAKES | \$3.25 CHIMICHURRI CHICKEN SKEWERS |
| \$4.25 COCONUT SHRIMP | \$3.25 PORK DUMPLINGS |
| \$4.25 SCALLOPS & BACON | \$3.25 BRIE, APPLE & JAM CROSTINI |
| \$4.25 STEAK & CHEESE CANNOLI | \$3.25 BRUSCHETTA |
| \$4.25 GINGER BEEF TERYAKI | \$3.25 STUFFED MUSHROOM
<small>SAUSAGE OR VEGETARIAN</small> |

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