



EAT  
DRINK  
MINGLE  
GROUP



# Pricing Guide

BRUNCH  
BUFFET

39

PER PERSON

ALL DAY  
BUFFET

39

PER PERSON

THREE  
COURSE  
PLATED

45 - 65

PER PERSON



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PRICES SUBJECT TO CHANGE  
DOES NOT INCLUDE TAX & GRATUITY

# -BRUNCH BUFFET-

39 PER PERSON

INCLUDES COFFEE AND TEA

## FIRST COURSE

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INCLUDES MINI CROISSANTS AND BLUEBERRY COFFEE CAKE

CHOOSE ONE:

SEASONAL FRESH FRUIT

CAESAR SALAD

MEDITERRANEAN SALAD

## ENTRÉES

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INCLUDES BACON, SAUSAGE AND HOMEFRIES

CHOOSE TWO:

VEGETABLE FRITATTA

PEPPERS, TOMATO, SPINACH AND CHEESE

SCRAMBLED EGGS

FLUFFY FARM FRESH EGGS

TUSCAN BREAD FRENCH TOAST

TOPPED WITH FRESH FRUIT AND MAPLE SYRUP

FRIED CHICKEN & WAFFLE

MAPLE SYRUP, BACON JAM AND HERB BUTTER

CHICKEN, BROCCOLI & PENNE

CARMELIZED SHALLOT, ROMANO CHEESE AND PENNE PASTA

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ADD THIRD ENTRÉE ~ 10 PER PERSON

ADD DESSERT PLATTER ~ 9 PER PERSON

# -ALL DAY BUFFET-

39 PER PERSON

INCLUDES COFFEE AND TEA

## FIRST COURSE

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INCLUDES ROLLS AND BUTTER

CHOOSE ONE

CHEFS SEASONAL SOUP OR CLAM CHOWDER

CAESAR SALAD

MINI WEDGE SALAD

MEDITERRANEAN SALAD

## ENTRÉES

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INCLUDES A STARCH AND SEASONAL VEGETABLE

CHOOSE TWO

CHICKEN PICATTA

BOLOGNESE

CHICKEN MARSALA

SHORT RIB

CHICKEN FRANCESE

MARINATED FLANK STEAK

CHICKEN, BROCCOLI & PENNE

ATLANTIC SALMON

STATLER CHICKEN

BAKED HADDOCK

VEGAN OR CHEESE RAVIOLI

VEGETABLE PASTA PRIMAVERA

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ADD THIRD ENTRÉE ~ 10 PER PERSON

ADD DESSERT PLATTER ~ 9 PER PERSON

# -PLATED THREE COURSE DINNER-

PLACE CARDS MUST BE PROVIDED FOR ENTREE SELECTIONS  
INCLUDES COFFEE AND TEA

## FIRST COURSE

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INCLUDES ROLLS AND BUTTER

CHOICE OF ONE

CHEF'S SEASONAL SOUP OR CLAM CHOWDER

CAESAR SALAD

MINI WEDGE SALAD

MEDITERRANEAN SALAD

## ENTRÉES

CHOICE OF TWO

CHICKEN MARSALA

CHICKEN FRANCESE

CHICKEN, BROCCOLI & PENNE

NEW YORK SIRLOIN

FILET MIGNON

GRILLED ATLANTIC SALMON

LOBSTER RAVIOLI

VEGETABLE PASTA PRIMAVERA

45

NEW ZEALAND BABY RACK OF LAMB

SURF AND TURF

2 SHRIMP SCAMPI STYLE OR LOBSTER (PRICED UPON REQUEST)

65

## DESSERT

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CHOICE OF ONE

BELGIAN CHOCOLATE CAKE

TUSCAN BREAD PUDDING

CHEF'S SEASONAL CHEESECAKE

# -ADD ON- STATIONARY DISPLAY

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PRICED PER PERSON - MINIMUM 25

- 9 SEASONAL FRESH FRUIT
- 9 VEGETABLE CRUDITES  
INCLUDES HOMEMADE HUMMUS
- 10 CHEF'S GOURMET CHEESE, CRACKERS & GRAPES
- 10 DESSERT PLATTER  
MINI BROWNIES, CANNOLIS AND BREAD PUDDING

## PASSED HOR D'OEUVRES

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LOLLIPOP LAMB CHOPS  
BEEF TENDERLOIN CROSTINI  
20 PIECES MINIMUM, 160  
8 PER PIECE

SHRIMP COCKTAIL  
BABY CRAB CAKES  
COCONUT SHRIMP  
SCALLOPS & BACON  
STEAK & CHEESE CANNOLI  
GINGER BEEF TERIYAKI  
20 PIECES MINIMUM, 120  
6 PER PIECE

SESAME FRIED CHICKEN SKEWERS  
CHICKEN PARMESAN SKEWERS  
CHIMICHURRI CHICKEN SKEWERS  
BRIE, APPLE & JAM CROSTINI  
PORK DUMPLINGS  
STUFFED MUSHROOM  
Sausage or Vegetable  
20 PIECES MINIMUM, 100  
5 PER PIECE

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## CARVING STATION

PRIME RIB  
AU JUS, HOLLANDAISE, HORSERADISH  
19 PER PERSON