



# Pricing Guide

<p>BRUNCH BUFFET</p> <p>39</p> <p>PER PERSON</p>	<p>ALL DAY BUFFET</p> <p>45</p> <p>PER PERSON</p>	<p>THREE COURSE PLATED</p> <p>52 - 69</p> <p>PER PERSON</p>
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PRICES SUBJECT TO CHANGE  
DOES NOT INCLUDE TAX & GRATUITY

# BRUNCH BUFFET

· 39 PER PERSON ·  
INCLUDES COFFEE AND TEA

## first course

*Includes Mini Croissants & Blueberry Coffee Cake*

### CHOICE OF ONE

SEASONAL FRESH FRUIT

CAESAR SALAD

MEDITERRANEAN SALAD

## entrées

*Includes Bacon, Sausage, & Homefries*

### CHOICE OF TWO

VEGETABLE FRITATTA

*peppers, tomato, spinach*

SCRAMBLED EGGS

*fluffy farm fresh eggs*

TUSCAN BREAD FRENCH TOAST

*topped with fresh fruit and maple syrup*

FRIED CHICKEN & WAFFLE

*maple syrup and herb butter*

CHICKEN, BROCCOLI & PENNE

*caramelized shallot, romano cheese and penne pasta*

ADD THIRD ENTRÉE · 8 PER PERSON  
ADD DESSERT PLATTER · 9 PER PERSON

# ALL DAY BUFFET

· 45 PER PERSON ·  
INCLUDES COFFEE AND TEA

## first course

*includes rolls & butter*

### CHOICE OF ONE

NEW ENGLAND CLAM CHOWDER  
CAESAR SALAD  
MINI WEDGE SALAD  
MEDITERRANEAN SALAD

## entrées

*includes a starch and seasonal vegetable*

### CHOICE OF TWO

CHICKEN PICCATA  
CHICKEN PARMESAN  
CHICKEN MARSALA  
CHICKEN FRANCESE  
CHICKEN BROCCOLI  
*above dishes served with pasta*  
STATLER CHICKEN  
BOLOGNESE  
SHORT RIB  
MARINATED FLANK STEAK  
ATLANTIC SALMON  
BAKED HADDOCK  
VEGETABLE PASTA PRIMAVERA  
VEGAN OR CHEESE RAVIOLI

ADD THIRD ENTRÉE · 8 PER PERSON  
ADD DESSERT PLATTER · 9 PER PERSON

# PLATED THREE COURSE DINNER

GIVE YOUR GUESTS A CHOICE OF TWO ENTREES  
(PLACECARDS MUST BE PROVIDED FOR ENTREE SELECTIONS)  
INCLUDES COFFEE AND TEA

## first course

*includes rolls & butter*

CHOICE OF ONE

NEW ENGLAND CLAM CHOWDER  
CAESAR SALAD  
MINI WEDGE SALAD  
MEDITERRANEAN SALAD

## entrées

*includes a starch and seasonal vegetable*

CHOICE OF TWO

• **52 PER PERSON**

CHICKEN MARSALA  
CHICKEN FRANCESE  
CHICKEN, BROCCOLI & PENNE  
BAKED HADDOCK  
GRILLED ATLANTIC SALMON  
VEGETABLE PASTA PRIMAVERA

• **69 PER PERSON**

FILET MIGNON  
NEW YORK SIRLOIN  
NEW ZEALAND BABY RACK OF LAMB  
LOBSTER RAVIOLI  
SURF AND TURF

*2 shrimp scampi style or lobster (priced upon request)*

## dessert

CHOICE OF ONE

BELGIAN CHOCOLATE CAKE  
TUSCAN BREAD PUDDING

# COCKTAIL STYLE EVENT

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· 45 PER PERSON ·  
INCLUDES COFFEE AND TEA

## pasta pans

### CHOICE OF TWO

CHICKEN PICCATA  
CHICKEN PARMESAN  
CHICKEN MARSALA  
CHICKEN FRANCESE  
CHICKEN, BROCCOLI & PENNE  
BOLOGNESE  
VEGETABLE PASTA PRIMAVERA  
CHEESE RAVIOLI

## passed hor d'oeuvres

### CHOICE OF THREE

PORK DUMPLINGS  
BABY CRAB CAKES  
GINGER BEEF TERIYAKI  
BEEF TENDERLOIN CROSTINI  
SESAME FRIED CHICKEN SKEWERS  
CHICKEN PARMESAN SKEWERS  
CHIMICHURRI CHICKEN SKEWERS  
BRIE, APPLE & JAM CROSTINI  
STEAK AND CHEESE CANNOLI  
SAUSAGE OR VEGETABLE STUFFED MUSHROOM

ADD SALAD OR CLAM CHOWDER ~ 7 PER PERSON

## stationary display

*priced per person - minimum 25*

SEASONAL FRESH FRUIT · 7

VEGETABLE CRUDITÉS · 8

*includes homemade hummus*

CHEF'S GOURMET CHEESE, CRACKERS & GRAPES · 10

DESSERT PLATTER · 9

*mini brownies, cannolis, cheesecakes, and bread pudding*

## passed hor d'oeuvres

*20 pieces minimum*

LOLLIPOP LAMB CHOPS

BEEF TENDERLOIN CROSTINI

SCALLOPS AND BACON

BABY CRAB CAKES

*\$7 per piece*

SHRIMP COCKTAIL

COCONUT SHRIMP

STEAK AND CHEESE CANNOLI

GINGER BEEF TERIYAKI

*\$5 per piece*

PORK DUMPLINGS

SESAME FRIED CHICKEN SKEWERS

CHICKEN PARMESAN SKEWERS

CHIMICHURRI CHICKEN SKEWERS

BRIE, APPLE & JAM CROSTINI

SAUSAGE OR VEGETABLE STUFFED MUSHROOM

*\$4 per piece*

## carving station

**PRIME RIB**

*au jus, hollandaise, horseradish*

*\$21 per person*