

STATIONARY DISPLAYS

Meat & Cheese Display Sliced meats, house made preserves, grilled artisan bread: **\$11 per person**

Veggie Display Raw seasonal vegetables with buttermilk ranch: **\$5 per person**

Mediterranean Display Marinated vegetables, hummus, spinach artichoke dip, red pepper hazelnut dip, pita chips, marinated olives: **\$7 per person**

Seafood Tower Two Dozen Oysters 12 Shrimp Cocktail and 4 Lobster Tails ****MARKET PRICE****

COCKTAIL HOUR PACKAGES

Includes your choice of three different appetizers, one display of your choice, high top cocktail tables with linens.

20 guests or less \$500.00

20-40 guests \$1,000.00

40-60 guests \$1,500.00

Grilled Steak Crostini

Charred Corn Tostada

Grilled Marinated Mushroom Crostini

Salmon Tartar

Burger Sliders

Scallops & Bacon

Meatballs

Caprese Skewer

Arancini

Crab Cakes

Custom menus also available with special pricing.

Ask about our 3 course dinner menu (maximum 20 people).

Banquet INFORMATION

Deposit and Payment:

A credit card is required at time of booking. A non-refundable cancellation fee of \$150 will be charged if the event date is cancelled within 60 days prior to the date of your event. If the event is cancelled within 30 days you will be responsible for a \$400 cancellation fee. Your reservation is not guaranteed without this card on file. Full payment is due on the day of your event. We accept all credit cards and cash.

Guarantee Due Date and Menu Selection:

Menu selection and final headcount shall be arranged 10 days in advance of the event. After this date the headcount CANNOT BE REDUCED. This will be the minimum number of guests for which you will be billed. Additional attendees will be billed per head on the day of event.

Banquet Space:

Rooms are rented with a 3-hour limit. Additional time can be purchased ahead of time with the event coordinator. You will be allowed into the room 1 hour prior to your event to decorate and set up.

Food and Beverage:

Due to insurance and health code regulations, all food and beverage must be provided by Grille 151. Any exceptions must be approved by Grille 151 Management. In accordance with Massachusetts State Law, alcoholic beverages (including favors) may not be brought in or removed from the premises. We reserve the right to refuse alcohol service to anyone at any time. We reserve the right to discontinue bar service at any event if minors are found with alcohol in their possession. Proper identification is required. There is a flat rate of \$25 for our cake cutting fee.

Entertainment:

Customer must notify us for approval any entertainment.

Decorations:

You may provide your own decorations or floral arrangements. All decorations must comply with local fire laws. Please do not affix decorations or signs to the walls, doors, fixtures, or ceilings. Confetti is not allowed on the tables or in balloons. Any violation will be subject to an additional cleaning fee. Linens will be provided at an additional charge and color options are available upon request. We do provide options of table décor for an additional charge.

Gratuity and Tax:

A 25% Administrative Fee as well as 7% Massachusetts and Local Meal Tax will be added to each event. This includes gratuity for the on-site staff. If you feel your service went above and beyond this amount, you are welcome to add gratuity to your invoice as you wish.

Event Menu

GRILLE 151



\$39.95 /per person
(includes coffee, tea, dinner rolls
with butter) 1st course, 2 entrees,
2 sides, dessert and white linens

in the
PRIVATE DINING ROOM



1ST COURSE

Choose **one** of the following:

Greek Salad
Caesar Salad
Garden Salad
Clam Chowder

ENTREES

Choose **two** of the following:

Bone In Statler Chicken
Roasted Pork Loin
Chicken or Eggplant Parm
Lemon Garlic Chicken with Penne
Chicken Broccoli and Penne
Chicken Piccata
Penne Bolognese
Mac & Cheese (add buffalo chicken
for \$4 per person)
Additional entree: \$5 per person

SIDES

Choose **two** of the following:

Roasted Potato Roasted Broccoli
Mashed Potato Mixed Seasonal Veggie
Rice Green Beans
Penne w/Sauce Carrots

Additional side: \$3 per person

DESSERTS

Choose **one** of the following:

Blondie Platter
Cookie Platter
Brownie Platter
\$2.00 per person fee for outside desserts.
This includes service, utensils, plates &
napkins provided by Grille 151.

SANDWICH OPTIONS

Choose **two** of the following, \$4 per person

Chicken, ham or egg salad
Roast beef
Roasted Turkey
Ham
Pulled Pork

BUFFET ENHANCEMENTS

\$10 per person	\$5 per person
Steak Tips	Chicken Fingers
Baked Haddock	\$3 per person
Pan Seared Salmon	Meatballs
Roasted Turkey Breast	

SPECIAL TOUCHES

Napkin color options: \$50 flat fee

Bottled Table Water (Still or Sparkling)
\$8/bottle

Table Side Wine price to be determined based
on choice of wine

Sangria Pitcher \$150 (per fill)

Mimosa Bar \$180 (includes 4 juices and 3
bottles of Prosecco) with fresh berries. Additional
bottles \$40.

Champagne toast \$6 per person

Deluxe Dessert \$5 per person

White Flower Wall Rental \$250

Neon Sign Rental \$50

American
KITCHEN
AND
COCKTAILS

Please contact our Event Coordinator, Donna Girouard at
Donna@grille151.com or 781-788-4512.

Rev. 6/25

Thank you for considering Grille 151! Please alert us of any known food allergies for your guests. All prices are subject to change due to market pricing and availability. Each event is subject to a 25% Administration fee which includes gratuity and a 7% State and Local Tax.