



Private Event Menu

1073 Main St. Weymouth MA. 02190

781-335-3100



Hynes
RESTAURANT GROUP

Executive Chef: Scott Boragine & Rich McInerney

Winter 2025

Plated Meal

(Please Select 3 Entrées)

Please Select a Starch & Vegetable Listed Below

For Groups Larger Than 25, Entrée Item Counts Are Requested in Advance

Slow-Roasted Prime Rib MKT
Herb-Seasoned, Slow-Roasted, Natural Jus

Wood-Grilled Marinated Tenderloin Tips \$34
Chef's Secret 48 Hour Marinade

Oak-Grilled New York Sirloin \$44
Center Cut & Lightly Seasoned

Surf & Turf \$59
Twin Grilled Petite Filets, Twin Grilled Jumbo Shrimp,
Béarnaise Sauce

Stuffed Chicken \$29 *Complete Dish
Breaded & Flash-Fried Chicken Stuffed with Baked Ham,
Swiss, Veloute Sauce, Garlic Mashed Potatoes, Asparagus

Filet of Broiled Haddock \$30
Fresh Fine Breadcrumbs, Herbs, Lemon Butter

Grilled Swordfish Steak \$36
Lump Crab Meat, Asparagus, Homemade Béarnaise

Stockholders' Famous 2 Pound Baked Stuffed Lobster MKT
Sautéed Scallops, Grilled Shrimp, Seafood Stuffing

Choice of Starch:

Baked Potato
Delmonico Potatoes

Choice of Vegetable:

Green Beans
Butternut Squash

*For a List of Appetizers & Salad Selection, Please See Page 2.

Vegetarian options are also available upon request.

All guests are served coffee or tea upon request.

All tables will be served warm, fresh focaccia bread with seasoned olive oil and our house bean dip.

Appetizers

Fresh Garden Salad

Mesclun Greens, Carrot, Cucumber,
Tomato, Onion, Black Olive, Italian
Dressing
\$9 per person

Traditional Caesar Salad

Romaine, Garlic & Herb Croutons,
Parmesan & Romano Cheese, Classic
Caesar Dressing
\$9 per person

Chicken Vegetable Soup

\$11 per person

New England Clam Chowder

\$11 per person

Artisan Cheese & Cracker Assortment with Fresh Fruit

\$8 per person

Sea Scallops & Bacon

Fresh Local Sea Scallops wrapped in
Applewood Smoked Bacon
\$17 per order (8)

Jumbo Chicken Wings

Buffalo, Teriyaki, Garlic Parmesan
or Spiced Honey \$17 per order

Boneless Chicken Tenders

Buffalo, Teriyaki, Spiced Honey or
Garlic Parmesan
\$17 per order

Macaroni & Cheese Fritters

Elbow Pasta, Breadcrumbs, Homemade
Cheese Sauce
\$16 per order

Seafood Stuffed Mushrooms

Fresh Mushroom, Homemade Seafood
Stuffing & Sauce
\$15 per order

Spanakopita

Fresh Pastry, Spinach, Combination of
Cheeses
\$15 per order (8)

Southwestern Chicken Spring Rolls

Spiced Diced Chicken, Roasted Corn,
Black Beans, Vegetables, Sweet & Spicy
Sauce
\$16 per order (8)

Homemade Apple Crisp

Granny Smith Apples, Vanilla Ice Cream,
Caramel, Fresh Whipped Cream
\$10 per person

Buffet

**Must Have a Minimum of 30 Guests*

Lunch: \$27.00

Dinner: \$30.00

***Available Until 4PM**

***Choice of Soup & Salad:**

- 1) Garden Salad or Caesar Salad
- 2) New England Clam Chowder or Chicken Vegetable Soup

**Clam Chowder is an additional \$5.00 per person*

3) ***Choice of Pasta:**

Chicken, Broccoli & Ziti
(White Wine Garlic or Alfredo)

or

Chicken Marsala
Mushrooms & Asparagus

or

Blackened Chicken Pasta
Roasted Red Peppers, Baby Spinach, Cajun Spice

4) **Broiled Haddock**

Fresh Fine Breadcrumbs, Herbs, Lemon Butter

- 5) Delmonico Potatoes *or* Roasted Red Bliss Potatoes

- 6) Medley of Fresh Seasonal Vegetables

***Rib Eye Carving Station with Chef: \$20 per person additional**

***Assortment of Fresh Fruits & Cheese: \$8 per person**

All guests are served coffee and tea upon request.

Brunch Buffet

**Must Have a Minimum of 30 Guests*

\$28

Includes:

Scrambled Eggs
French Toast
Baked Haddock
Homefries

Assorted Muffins and Danish
Fresh Fruit Salad
Bacon, Sausage and Ham

*Includes Coffee, Tea & Juice

Choice of One Entree:

Chicken Scampi

Roasted Red Peppers, Tomato, Scallions, Sherry Butter Sauce, Penne

Chicken, Broccoli & Ziti
White Wine Garlic or Alfredo

Chicken or Beef Marsala

Asparagus, Mushrooms, Marsala Wine Sauce, Penne

Chicken or Beef Stir-fry

Mushrooms, Peppers, Onions, Carrots, Broccoli, Rice

Beef Au Poivre

Prime Rib, Mushrooms, Cognac Peppercorn Cream Sauce, Penne

Appetizer Buffet

**Must Have a Minimum of 30 Guests*

**Please Select Four Items*

\$25

Seafood Stuffed Mushrooms

Sea Scallops & Bacon

Spanakopita

Chicken Wings

(Buffalo, Spiced Honey, Garlic Parmesan or Teriyaki)

Spring Rolls

Macaroni & Cheese Fritters

Stockholders' Meatballs

Additional options are available for an appetizer buffet.
Please Inquire.

*Option to Have the Food Passed is Available Upon Request
Servers pass food continuously throughout the event alternating items each time.
Servers also cocktail continuously throughout the event.

Lighter Fare Buffet

**Must Have a Minimum of 30 Guests*

\$25

Includes:

Assortment of Fresh Fruit

Includes:

Chicken Vegetable Soup

Choice of Two Salads:

Garden

Caesar

Potato

Pasta

Choice of Three Sandwiches:

*Served Wrapped or Club-Style:

Chicken Salad

Turkey Salad

Tuna Salad

Roast Turkey

Roast Beef

Italian Cold Cuts

*Choose Bread

Sun-Dried Tomato Wrap, Spinach Wrap, Plain Wrap, White Bread,
Honey Wheat Bread or Dark Rye Bread.

*Finger sandwiches are also available upon request.

Additional Notes Concerning Private Events:

Consuming raw or undercooked eggs, beef, seafood, shellfish or chicken may increase the risk of foodborne illness.

Before placing your order, please notify us of any food allergies.

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All events require a "guaranteed guest count" prior to each event. Events will be charged the greater of a.) the number of guaranteed guests or b.) the actual number of guests in attendance.

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Center Cut & Lightly Seasoned

Surf & Turf \$59
Twin Grilled Petite Filets, Twin Grilled Jumbo Shrimp,
Béarnaise Sauce

Stuffed Chicken \$29 *Complete Dish
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Swiss, Veloute Sauce, Garlic Mashed Potatoes, Asparagus

Filet of Broiled Haddock \$30
Fresh Fine Breadcrumbs, Herbs, Lemon Butter

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Lump Crab Meat, Asparagus, Homemade Béarnaise

Stockholders' Famous 2 Pound Baked Stuffed Lobster MKT
Sautéed Scallops, Grilled Shrimp, Seafood Stuffing

Choice of Starch:

Baked Potato
Delmonico Potatoes

Choice of Vegetable:

Green Beans
Butternut Squash

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Tomato, Onion, Black Olive, Italian
Dressing
\$9 per person

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Parmesan & Romano Cheese, Classic
Caesar Dressing
\$9 per person

Chicken Vegetable Soup

\$11 per person

New England Clam Chowder

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Artisan Cheese & Cracker Assortment with Fresh Fruit

\$8 per person

Sea Scallops & Bacon

Fresh Local Sea Scallops wrapped in
Applewood Smoked Bacon
\$17 per order (8)

Jumbo Chicken Wings

Buffalo, Teriyaki, Garlic Parmesan
or Spiced Honey \$17 per order

Boneless Chicken Tenders

Buffalo, Teriyaki, Spiced Honey or
Garlic Parmesan
\$17 per order

Macaroni & Cheese Fritters

Elbow Pasta, Breadcrumbs, Homemade
Cheese Sauce
\$16 per order

Seafood Stuffed Mushrooms

Fresh Mushroom, Homemade Seafood
Stuffing & Sauce
\$15 per order

Spanakopita

Fresh Pastry, Spinach, Combination of
Cheeses
\$15 per order (8)

Southwestern Chicken Spring Rolls

Spiced Diced Chicken, Roasted Corn,
Black Beans, Vegetables, Sweet & Spicy
Sauce
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(White Wine Garlic or Alfredo)

or

Chicken Marsala
Mushrooms & Asparagus

or

Blackened Chicken Pasta
Roasted Red Peppers, Baby Spinach, Cajun Spice

4) **Broiled Haddock**

Fresh Fine Breadcrumbs, Herbs, Lemon Butter

- 5) Delmonico Potatoes *or* Roasted Red Bliss Potatoes

- 6) Medley of Fresh Seasonal Vegetables

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Homefries

Assorted Muffins and Danish
Fresh Fruit Salad
Bacon, Sausage and Ham

*Includes Coffee, Tea & Juice

Choice of One Entree:

Chicken Scampi

Roasted Red Peppers, Tomato, Scallions, Sherry Butter Sauce, Penne

Chicken, Broccoli & Ziti
White Wine Garlic or Alfredo

Chicken or Beef Marsala

Asparagus, Mushrooms, Marsala Wine Sauce, Penne

Chicken or Beef Stir-fry

Mushrooms, Peppers, Onions, Carrots, Broccoli, Rice

Beef Au Poivre

Prime Rib, Mushrooms, Cognac Peppercorn Cream Sauce, Penne

Appetizer Buffet

**Must Have a Minimum of 30 Guests*

**Please Select Four Items*

\$25

Seafood Stuffed Mushrooms

Sea Scallops & Bacon

Spanakopita

Chicken Wings

(Buffalo, Spiced Honey, Garlic Parmesan or Teriyaki)

Spring Rolls

Macaroni & Cheese Fritters

Stockholders' Meatballs

Additional options are available for an appetizer buffet.
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Lighter Fare Buffet

**Must Have a Minimum of 30 Guests*

\$25

Includes:

Assortment of Fresh Fruit

Includes:

Chicken Vegetable Soup

Choice of Two Salads:

Garden

Caesar

Potato

Pasta

Choice of Three Sandwiches:

*Served Wrapped or Club-Style:

Chicken Salad

Turkey Salad

Tuna Salad

Roast Turkey

Roast Beef

Italian Cold Cuts

*Choose Bread

Sun-Dried Tomato Wrap, Spinach Wrap, Plain Wrap, White Bread,
Honey Wheat Bread or Dark Rye Bread.

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Center Cut & Lightly Seasoned

Surf & Turf \$59
Twin Grilled Petite Filets, Twin Grilled Jumbo Shrimp,
Béarnaise Sauce

Stuffed Chicken \$29 *Complete Dish
Breaded & Flash-Fried Chicken Stuffed with Baked Ham,
Swiss, Veloute Sauce, Garlic Mashed Potatoes, Asparagus

Filet of Broiled Haddock \$30
Fresh Fine Breadcrumbs, Herbs, Lemon Butter

Grilled Swordfish Steak \$36
Lump Crab Meat, Asparagus, Homemade Béarnaise

Stockholders' Famous 2 Pound Baked Stuffed Lobster MKT
Sautéed Scallops, Grilled Shrimp, Seafood Stuffing

Choice of Starch:

Baked Potato
Delmonico Potatoes

Choice of Vegetable:

Green Beans
Butternut Squash

*For a List of Appetizers & Salad Selection, Please See Page 2.

Vegetarian options are also available upon request.

All guests are served coffee or tea upon request.

All tables will be served warm, fresh focaccia bread with seasoned olive oil and our house bean dip.

Appetizers

Fresh Garden Salad

Mesclun Greens, Carrot, Cucumber,
Tomato, Onion, Black Olive, Italian
Dressing
\$9 per person

Traditional Caesar Salad

Romaine, Garlic & Herb Croutons,
Parmesan & Romano Cheese, Classic
Caesar Dressing
\$9 per person

Chicken Vegetable Soup

\$11 per person

New England Clam Chowder

\$11 per person

Artisan Cheese & Cracker Assortment with Fresh Fruit

\$8 per person

Sea Scallops & Bacon

Fresh Local Sea Scallops wrapped in
Applewood Smoked Bacon
\$17 per order (8)

Jumbo Chicken Wings

Buffalo, Teriyaki, Garlic Parmesan
or Spiced Honey \$17 per order

Boneless Chicken Tenders

Buffalo, Teriyaki, Spiced Honey or
Garlic Parmesan
\$17 per order

Macaroni & Cheese Fritters

Elbow Pasta, Breadcrumbs, Homemade
Cheese Sauce
\$16 per order

Seafood Stuffed Mushrooms

Fresh Mushroom, Homemade Seafood
Stuffing & Sauce
\$15 per order

Spanakopita

Fresh Pastry, Spinach, Combination of
Cheeses
\$15 per order (8)

Southwestern Chicken Spring Rolls

Spiced Diced Chicken, Roasted Corn,
Black Beans, Vegetables, Sweet & Spicy
Sauce
\$16 per order (8)

Homemade Apple Crisp

Granny Smith Apples, Vanilla Ice Cream,
Caramel, Fresh Whipped Cream
\$10 per person

Buffet

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3) ***Choice of Pasta:**

Chicken, Broccoli & Ziti
(White Wine Garlic or Alfredo)

or

Chicken Marsala
Mushrooms & Asparagus

or

Blackened Chicken Pasta
Roasted Red Peppers, Baby Spinach, Cajun Spice

4) **Broiled Haddock**

Fresh Fine Breadcrumbs, Herbs, Lemon Butter

- 5) Delmonico Potatoes *or* Roasted Red Bliss Potatoes

- 6) Medley of Fresh Seasonal Vegetables

***Rib Eye Carving Station with Chef: \$20 per person additional**

***Assortment of Fresh Fruits & Cheese: \$8 per person**

All guests are served coffee and tea upon request.

Brunch Buffet

**Must Have a Minimum of 30 Guests*

\$28

Includes:

Scrambled Eggs
French Toast
Baked Haddock
Homefries

Assorted Muffins and Danish
Fresh Fruit Salad
Bacon, Sausage and Ham

*Includes Coffee, Tea & Juice

Choice of One Entree:

Chicken Scampi

Roasted Red Peppers, Tomato, Scallions, Sherry Butter Sauce, Penne

Chicken, Broccoli & Ziti
White Wine Garlic or Alfredo

Chicken or Beef Marsala

Asparagus, Mushrooms, Marsala Wine Sauce, Penne

Chicken or Beef Stir-fry

Mushrooms, Peppers, Onions, Carrots, Broccoli, Rice

Beef Au Poivre

Prime Rib, Mushrooms, Cognac Peppercorn Cream Sauce, Penne

Appetizer Buffet

**Must Have a Minimum of 30 Guests*

**Please Select Four Items*

\$25

Seafood Stuffed Mushrooms

Sea Scallops & Bacon

Spanakopita

Chicken Wings

(Buffalo, Spiced Honey, Garlic Parmesan or Teriyaki)

Spring Rolls

Macaroni & Cheese Fritters

Stockholders' Meatballs

Additional options are available for an appetizer buffet.
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Servers also cocktail continuously throughout the event.

Lighter Fare Buffet

**Must Have a Minimum of 30 Guests*

\$25

Includes:

Assortment of Fresh Fruit

Includes:

Chicken Vegetable Soup

Choice of Two Salads:

Garden

Caesar

Potato

Pasta

Choice of Three Sandwiches:

*Served Wrapped or Club-Style:

Chicken Salad

Turkey Salad

Tuna Salad

Roast Turkey

Roast Beef

Italian Cold Cuts

*Choose Bread

Sun-Dried Tomato Wrap, Spinach Wrap, Plain Wrap, White Bread,
Honey Wheat Bread or Dark Rye Bread.

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Breaded & Flash-Fried Chicken Stuffed with Baked Ham,
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Sautéed Scallops, Grilled Shrimp, Seafood Stuffing

Choice of Starch:

Baked Potato
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Choice of Vegetable:

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Dressing
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Sea Scallops & Bacon

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Boneless Chicken Tenders

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Tuna Salad

Roast Turkey

Roast Beef

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Cheese Sauce
\$16 per order

Seafood Stuffed Mushrooms

Fresh Mushroom, Homemade Seafood
Stuffing & Sauce
\$15 per order

Spanakopita

Fresh Pastry, Spinach, Combination of
Cheeses
\$15 per order (8)

Southwestern Chicken Spring Rolls

Spiced Diced Chicken, Roasted Corn,
Black Beans, Vegetables, Sweet & Spicy
Sauce
\$16 per order (8)

Homemade Apple Crisp

Granny Smith Apples, Vanilla Ice Cream,
Caramel, Fresh Whipped Cream
\$10 per person

Buffet

**Must Have a Minimum of 30 Guests*

Lunch: \$27.00

Dinner: \$30.00

***Available Until 4PM**

***Choice of Soup & Salad:**

- 1) Garden Salad or Caesar Salad
- 2) New England Clam Chowder or Chicken Vegetable Soup
*Clam Chowder is an additional \$5.00 per person

3) ***Choice of Pasta:**

Chicken, Broccoli & Ziti
(White Wine Garlic or Alfredo)

or

Chicken Marsala
Mushrooms & Asparagus

or

Blackened Chicken Pasta
Roasted Red Peppers, Baby Spinach, Cajun Spice

4) **Broiled Haddock**

Fresh Fine Breadcrumbs, Herbs, Lemon Butter

- 5) Delmonico Potatoes *or* Roasted Red Bliss Potatoes
- 6) Medley of Fresh Seasonal Vegetables

***Rib Eye Carving Station with Chef: \$20 per person additional**

***Assortment of Fresh Fruits & Cheese: \$8 per person**

All guests are served coffee and tea upon request.

Brunch Buffet

**Must Have a Minimum of 30 Guests*

\$28

Includes:

Scrambled Eggs
French Toast
Baked Haddock
Homefries

Assorted Muffins and Danish
Fresh Fruit Salad
Bacon, Sausage and Ham

*Includes Coffee, Tea & Juice

Choice of One Entree:

Chicken Scampi

Roasted Red Peppers, Tomato, Scallions, Sherry Butter Sauce, Penne

Chicken, Broccoli & Ziti
White Wine Garlic or Alfredo

Chicken or Beef Marsala

Asparagus, Mushrooms, Marsala Wine Sauce, Penne

Chicken or Beef Stir-fry

Mushrooms, Peppers, Onions, Carrots, Broccoli, Rice

Beef Au Poivre

Prime Rib, Mushrooms, Cognac Peppercorn Cream Sauce, Penne

Appetizer Buffet

**Must Have a Minimum of 30 Guests*

**Please Select Four Items*

\$25

Seafood Stuffed Mushrooms

Sea Scallops & Bacon

Spanakopita

Chicken Wings

(Buffalo, Spiced Honey, Garlic Parmesan or Teriyaki)

Spring Rolls

Macaroni & Cheese Fritters

Stockholders' Meatballs

Additional options are available for an appetizer buffet.
Please Inquire.

*Option to Have the Food Passed is Available Upon Request
Servers pass food continuously throughout the event alternating items each time.
Servers also cocktail continuously throughout the event.

Lighter Fare Buffet

**Must Have a Minimum of 30 Guests*

\$25

Includes:

Assortment of Fresh Fruit

Includes:

Chicken Vegetable Soup

Choice of Two Salads:

Garden

Caesar

Potato

Pasta

Choice of Three Sandwiches:

*Served Wrapped or Club-Style:

Chicken Salad

Turkey Salad

Tuna Salad

Roast Turkey

Roast Beef

Italian Cold Cuts

*Choose Bread

Sun-Dried Tomato Wrap, Spinach Wrap, Plain Wrap, White Bread,
Honey Wheat Bread or Dark Rye Bread.

*Finger sandwiches are also available upon request.

Additional Notes Concerning Private Events:

Consuming raw or undercooked eggs, beef, seafood, shellfish or chicken may increase the risk of foodborne illness.

Before placing your order, please notify us of any food allergies.

Buffet food items may not be taken to go following an event.

All events require a "guaranteed guest count" prior to each event. Events will be charged the greater of a.) the number of guaranteed guests or b.) the actual number of guests in attendance.

Prices do not include Massachusetts Meals Tax of 7.0% or Gratuity of 20%.

Prices or menu details may be subject to change or adjustment without notice.