



# Private Event Menu

1073 Main St. Weymouth MA. 02190

781-335-3100



Executive Chef: Scott Boragine & Rich McInerney

Spring 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** \$33  
Chef's Secret 48 Hour Marinade

**Oak-Grilled New York Sirloin** \$42  
Center Cut & Lightly Seasoned

**Surf & Turf**  
Twin Grilled Petite Filets, Twin Grilled Jumbo Shrimp, \$48  
Béarnaise Sauce

**Roasted Statler Chicken** \*Complete Dish \$29  
Bone-in Chicken Breast, Sliced Pan-Fried Potatoes, Mushrooms,  
Onions, Spinach, Roasted Tomatoes, Gorgonzola Crème

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

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

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

## 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 or Spiced Honey  
\$17 per order

## Boneless Chicken Tenders

Buffalo, Teriyaki or Spiced Honey  
\$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

\*Available Until 4PM

Dinner: \$30.00

**\*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, Prosciutto, Toasted Pine Nuts

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, Prosciutto, 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 or Tenders

(Buffalo, Spiced Honey 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.*

*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.*