



PATRICK'S FUNCTION MENU

BUFFET CHOICES

SIMPLY BREAKFAST BUFFET \$14 per guest

Scrambled Eggs, Home Fried Potatoes, Bacon and Sausage, Assorted Breads and Pastries.

ELEGANT BRUNCH BUFFET \$23 per guest

Scrambled Eggs, Home Fried Potatoes, Bacon and Sausage, Assorted Breads and Pastries, Fresh Fruit Salad, French Toast, Omelet Station.

Includes a Mimosa Cocktail for every guest .



Buffets Include Coffee, Tea and Choice of Two Juices: Orange, Cranberry, Tomato, or Apple



Additional Suggestions priced per guest

Pancakes \$3 French Toast \$3.50 Fresh Fruit Tray \$2.50

Omelet Station \$4 Mini Quiches \$ 2 Eggs Benedict \$4

Mimosa, Pomegranate Champagne Cocktail, Bloody Mary \$3 - \$4

LUNCH BUFFET \$13 per guest

Choice of Deli Platter or Assorted Wraps, Choice of Garden Salad, Caesar Salad, or Home Made Soup, Potato Chips, Raw Veggie Platter or Fresh Fruit Salad.

DINNER BUFFET \$ 24 per guest

Choice of Three Entrées, Choice of Garden Salad, Caesar Salad, or Home Made Soup, Two Starch Choices, Fresh Seasonal Vegetable, Rolls with Butter

~Also available in lunch portions with choice of two entrees and one starch ~ \$18 per guest



Buffets Include Coffee, and Hot Tea, Assorted Cookies and Brownies



Additional Suggestions priced per guest

Cole Slaw, Potato Salad, Pasta Salad, Fruit Salad \$1.50

Deli Platter or Assorted Wraps \$4 Specialty Salad \$3

Hot Entrée Buffet Choices

Roast Beef	Chicken Pecan with a Raspberry Glaze	
Roast Turkey	Chicken Picatta	Baked Stuffed Sole
Baked Ham	Chicken Marsala	Grilled Salmon
Prime Rib (add \$4)	Chicken Almondine with hollandaise	Vodka Penne
Eggplant Parmigiana	Pasta Primavera	Cheese Lasagna

Starch Choices

Red Mashed Potato	Rice Pilaf	Fettucini Alfredo (\$2)
Roasted Red Potato	Pasta with Marinara	
Twice Baked Potato	Pasta with Garlic and Olive Oil	

Plated Dinners

*choices require a pre-order with a minimum number of 10 orders.

BEEF CHOICE

*Filet Mignon	\$27	Prime Rib Au Jus	\$23
Roast Beef	\$20	Jack Daniels Glazed Tenderloin	\$27

AuJus or with mushroom gravy

CHICKEN CHOICE

Chicken Almondine	\$17	Chicken Marsala	\$18
Chicken Picatta	\$16	*Chicken Oscar	\$19
Chicken Pecan	\$17	Chicken Francaise	\$17

FISH CHOICE

Sole Almondine	\$18	Grilled Salmon with Lemon Dill Sauce	\$20
Baked Stuffed Cod	\$22	Baked Stuffed Shrimp	\$22

VEGETARIAN CHOICE

Pasta Primavera	\$15
Eggplant Parmigiana	\$16
Vegetable Napoleon	\$14

SURF AND TURF

Grilled Sirloin with Grilled Shrimp	\$24
*Filet Mignon with Baked Stuffed Shrimp	\$27



Plated Dinners Include Choice of Garden Salad, Caesar Salad, or Home Made Soup, Choice of Starch, Fresh Seasonal Vegetables, Rolls with Butter. Includes Coffee and Hot Tea, Assorted Cookies and Brownies



Additional Dessert Suggestions

Apple Crisp Peach praline Pie Chocolate cake Assorted Mini Cheesecakes (add \$2.50)

Appetizer Platters

Priced per 25 piece platter

Italian Style Meatballs	\$30	Baked Brie in Phyllo with Raspberry Sauce	\$50
Chicken Chunks	\$35	Scallops Wrapped In Bacon	\$55
Shrimp Cocktail	\$55	Seafood Stuffed Mushrooms	\$35
Swedish Meatballs	\$35	Mini Crab Cakes with Hollandaise Sauce	\$55
Chicken Satay	\$25	Spinach and Artichoke Dip with Tortilla Chips	\$40
Mini Bruschetta	\$25	Mini Spring Rolls	\$40
Chicken Quesadilla	\$35	Assorted Mini Quiche	\$25
Jalapeno Poppers	\$35		

Vegetable Platter	Small- (15-30 guests) \$30	Large- (30+ guests) \$65
Cheese and Pepperoni Platter	Small- (15-30 guests) \$50	Large- (30+ guests) \$95
Specialty Cheese Board		
with fruit and crackers	\$85	
Hot Wings with Celery and Blue Cheese		
25 Piece- \$24.50	75 Piece- \$67	
50 Piece- \$44	100 Piece- \$86	

For Your Information



All Prices are subject to Massachusetts Sales Tax and a suggested 18% Gratuity.

Parties of more than twenty must be seated in our function room.

There is a \$100 room fee to rent the private room for the evening.

A \$100.00 non-refundable room deposit is due upon booking your event and can be put towards the final bill.

A final count and menu is required one week prior to the event.



For questions or to book an event please contact :

Shana Powell

(413) 499-1994

(413) 822-9876

spowell516@gmail.com