

**PARTNERS
RESTAURANT
& CATERING**

WELCOME!

DINNER MENU

Thank you for considering Partners Restaurant & Catering for your upcoming function. We have many selections to choose from. We will do our best to help you select a menu to fit your needs and budget.

We can customize a menu for birthday celebrations, Bridal and Baby Showers, Mexican, Italian, German (Oktoberfest) Themed functions, Game Dinners, International Nights, Picnics, Barbeques and the list goes on!

The menu pricing is based on service using quality paper supplies.
China, glassware and linens, tables, etc. are extra.
Rental prices can range anywhere from \$3.50 to \$8.00 per person.

Some clients prefer to have us set-up their functions without using any service personnel. The customer can also pick up the items, hot or cold, at no additional charge. (6.25% MA Tax will apply)

DINNER MENU

All dinners will include: A choice of appetizer, a salad choice, pasta, rice or potato selection, Chef's choice vegetable, rolls and butter, a choice of dessert and coffee or tea!

You may choose up to two entrees. If a third entrée is desired add \$3.00 to the price for additional labor cost.

APPETIZER ~ Choose 1

Fresh Fruit Cup
Minestrone, Tortellini or Italian Wedding Soup
Tortellini Alfredo
Penne Pasta with Vodka Sauce
Eggplant Rollatini – extra charge
Shrimp Cocktail –extra charge

SALAD~Choose 1

Crisp Garden Greens with our House Dressing
Caesar Salad with Freshly Shredded Parmesan
Antipasto Salad – extra charge
Crostoni with Bruschetta - extra charge

ENTRÉE CHOICES

Aged Filet Mignon – Market Price
Roast Prime Rib of Beef – Market Price
Sliced Top Round of Beef with Portabella Mushroom Gravy - 17.00
Yankee Pot Roast Jardinière - 17.00
Beef Bourguignon – 16.00
Beef Stroganoff - 16.00
Stuffed Breast of Chicken with Cornbread Stuffing - 17.00
Chicken Francaise - 18.00
Chicken Cordon Bleu - 18.00
Roasted ½ Chicken - 16.50
Fresh Roast Turkey with Stuffing - 16.00
Chicken Parmesan - 16.00
Baked Stuffed Pork Chop - 16.00
Herb Crusted Roast Loin of Pork - 18.00
Roast Pork Loin with a Cornbread Apple Stuffing - 18.00
Breaded Pork Cutlet with a Madeira Demi-Glace - 16.00
Baked Ham with Pineapple Teriyaki Glaze - 16.00
Baked Scrod with Cracker Crumb Topping - 18.00
Nacho Crusted Tilapia - 18.00
Stuffed Sole with a Lobster Sauce – Market Price

DINNER MENU

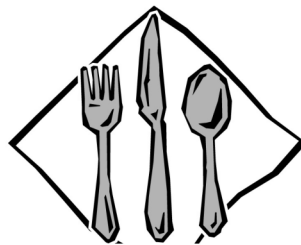
POTATO, RICE OR PASTA ~ Choose 1

Whipped Potato,
Baked Potato
Rice Pilaf
Chef's House Rice
Garlic Oven Roasted Red Bliss Potatoes
Buttered Noodles

CHEF'S CHOICE VEGETABLE

DESSERT ~ Choose 1

Hot Apple Crisp with Whipped Cream
Assorted Fresh Pies
Chocolate Mousse
Ice Cream
Cheesecakes, Cannolis or Specialty Cakes—extra charge



PARTNERS RESTAURANT & CATERING

GENERAL TERMS & PAYMENT INFORMATION

The menu pricing is based on service using quality paper supplies.

China, glassware and linens, tables, etc are extra. Rental prices can range anywhere from \$3.50 to \$8.00 per person.

Linen and china rentals requests must be made 2 weeks prior to the function.

Please add 6.25% MA Tax and 18% House Fees to all charges.

Payments: A 1/3 non-refundable deposit is required to hold your function date. The balance is due 7 days prior to function. A confirmed menu and guaranteed count is required 7 days prior to the event. Actual billing is based on the guaranteed count or actual number served, whichever is greater.

A credit card is needed on file for any incidental charges. We accept American Express, Visa and MasterCard.

Labor charges will be determined by party size & length of the event.

Venue rental and kitchen fees are the client's responsibility.

Travel: Some travel charges may apply.

Food Service: Any leftover food remains the property of the caterer.

Thank You.