

**PARTNERS  
RESTAURANT  
& CATERING**

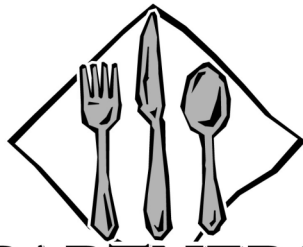
## *W*EDDING *B*UFFET

Thank you for considering Partners Restaurant & Catering for your upcoming wedding. Our reputation for success is earned through 26 years of planning events and preparing wonderful food for you and your guests.

We bring a wealth of experience and knowledge to planning your wedding. Our qualified staff will be happy to assist you in determining which menu would best meet your needs. You can count on Partners to help alleviate the stress of coordinating your event and ensuring every detail of your day is catered to.

For more detailed information and assistance in planning your special day please call us! If you can dream it we can achieve it!

Thank You for considering  
Partners Restaurant & Catering



**PARTNERS  
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*WEDDING BUFFET*

Gourmet Cheese Display  
Four Passed Hors D'oeuvres  
Buffet Dinner  
(Choice of Two Entrees)  
Brewed Coffee & Teas  
Assorted Breads Basket  
Dessert

*Included...*

Personal Event Consultant  
White Table Linens  
Napkin Color Selection  
China, Glass & Silverware

\$ 50.00 / pp

*"Love is a symbol of eternity.  
It wipes out all sense of time,  
destroying all memory of a beginning  
And all fear of an end."*

# WEDDING ~ SOCIAL HOUR

## GOURMET CHEESE DISPLAY

(included)

An assortment of international & domestic cheeses, pepperoni, assorted vegetable crudités, crostini & crackers  
(Included)

## BUTLER-PASSED HORS D'OEUVRES

Your choice of four items

Crab Stuffed Cherry Tomatoes  
Asparagus Wrapped with Prosciutto  
Belgian Endive Boats with Waldorf Chicken Salad  
Deviled Eggs  
Fantail Fried Shrimp with Cocktail Sauce  
Mini Bruschetta  
Fruit Kebobs with Pina Colada Dip  
Teriyaki Beef Skewers  
Sesame Chicken Skewers  
Spinach & Walnut Stuffed Mushrooms  
Mini Chicken Cordon Bleu Bites  
Crabmeat Rangoons  
Mini Vegetable Egg Rolls  
Scallops Wrapped in Bacon  
Thai Chicken Satay with Spicy Peanut Sauce  
Spanakopita  
Risotto Balls with Pesto Dip  
Mini Quiches  
Vegetable Pot Stickers  
Crabcakes \$1  
Clams Casino \$1.25  
Ground Lamb Pops with Tatziki \$ mkt  
Sushi \$2.00

Upgrade to:

### ELITE GREETING / \$1

The Gourmet Cheese Display with the addition of fresh seasonal fruits and fancy snack mix.

### ADD ANY OR ALL!

Of the following served with appropriate breads, crackers or chips: / \$1 ea.

Hummus, Bruschetta, Horseradish Cheddar Spread, Guacamole, Classic Salsa, Fruit Salsa, Artichoke Parmesan Dip, House Herbed Mixed Nuts.

### CLASSIC ANTIPASTO / \$2

Prosciutto, Salami, Sopressata, Fontinella, Mozzarella, Roasted Red Peppers, Pepperoncini, Marinated Mushrooms, Marinated Artichokes Hearts, Imported Olives and Breads and assorted condiments.

# WEDDING ~ BUFFET

## SALAD

(Choose One)

Crisp Green Salad  
served with your choice of  
(2) two dressings pre-set  
at each table.

(on Buffet)

Tossed Green Salad  
Classic Caesar Salad  
Crisp Greens with  
Dried Cranberries, Feta & Almonds

## ENTREES

(please select two)

### MEAT

Stuffed Pork Loin  
Yankee Pot Roast of Beef  
Carved Steamship Round of Beef  
Roast Turkey\*  
Carved Steamship Round of Pork  
Beef Stroganoff  
Top Round of Beef\*

Prime Rib of Beef\* / add \$4.95  
Tenderloin of Beef / add \$ 7.95

\* Available carved

## CHICKEN

Chicken Francaise  
Boneless Breast of Chicken Supreme  
Country Fried Chicken  
Chicken Florentine  
Chicken Parmesan  
Chicken Roulade with Spinach, Ricotta and  
Roasted Red Peppers  
Chicken Saltimbocca  
Chicken Francaise  
Chicken Marsala  
Grilled Chicken Breast with Chimichurri  
Fresh Roast Turkey with Gravy

## SEAFOOD

Baked Scrod with Cracker Crumb Topping  
Orange Ginger Glazed Salmon  
with Sweet Chili Soy Reduction  
Blackened Salmon Filet  
with Pineapple Salsa  
Stuffed Filet of Sole Almondine  
Sole Francaise  
Sole Roulade  
Maryland Crab Cakes  
Baked Scrod  
Seafood Newburg  
Seafood Mornay  
Stuffed Filet of Sole with Lobster Sauce  
Baked Seafood-Stuffed Shrimp \$2.50

# WEDDING ~ BUFFET

## PASTA

(choice of one)

Rigatoni, Ziti or Penne with choice of one sauce

Bolognese Sauce, Pesto, Vodka Cream Sauce, Marinara

Stuffed Shells with Homemade Meat Sauce or Marinara

Pasta Primavera, Vegetable

Fettuccine Alfredo

Tortellini Alfredo

## STARCH

(choice of one)

Garlic Mashed Potatoes

Baked Potatoes

Potatoes Au Gratin \$1

Classic Mashed Potatoes

Garlic Oven Roasted Potatoes

Chef's Rice Pilaf

Basmati, White or Brown Rice

Oven-Roasted Fingerling Potatoes \$1

## VEGETABLES

(choice of one)

Steamed Broccoli Parmesan

Green & Yellow Beans Almondine

Zucchini Marinara

Buttered Peas Italian-Style

Vegetable Medley

Green Beans

Braised Carrots

Buttered Corn

Butternut Squash

Sauteed Zucchini & Summer Squash

Fresh Asparagus \$1

## DESSERT

(please choose one)

Your Wedding Cake, Plated & Served

Apple Crisp with Whipped Cream

White Chocolate Mousse, Berry Garnish

Ice Cream Parfait

Apple Strudel

Whiskey Bread Pudding

Bananas Foster

Brownie ala Mode with Fudge Sauce

Chocolate Mousse

Strawberry Shortcake

Cheesecake with Strawberries

A La Mode / \$1

Chocolate Lava Cake / \$4

Pecan Pie \$3

## FOR YOUR CONSIDERATION

Upgraded Linens- Price Upon Request

White Chair Covers with Sash

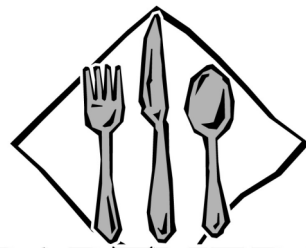
(choice of colored sash) \$7

### \$50.00 Per Person

Minimum number of 75 guests.

Maximum number of 140 guests.

A 18% House Charge and  
6.25% Massachusetts sales tax  
will be added to all prices.



## **PARTNERS RESTAURANT & CATERING**

### **WEDDING RECEPTION GENERAL CONDITIONS**

- We require a non-refundable deposit of \$ 1,000. upon booking your event. The deposit will be credited towards your final bill.
- We also require a non-refundable partial payment 6 months prior to your event date. This payment is approximately 20% of the estimated value of your event and will be credited towards your final bill. (No credit cards.)
- Our prices do not include a 18% house charge and 6.25% Massachusetts tax, which will be added to all services.
- Venue rental and kitchen fees are the responsibility of the client.
- We require a guaranteed number of guests 14 days before your event. Final counts and payment by certified check are required 5 days before your event.
- A credit card number must be secured for any incidentals that may occur during the day of your event.
- Prices cannot be guaranteed for more than 90 days due to possible market fluctuations. Changes will not exceed 10 % annually.

# ACCOLADES

*"..... Our guests are still talking about the wonderful food. Many said it was the best event they have attended in years. In fact one woman said she never attended an event so beautifully done. Thank you for everything. We had a fantastic night! I am recommending you to everyone I meet!*

*Ann*

*Dear Mark & Sarah ~*

*I can't begin to thank you for giving us an amazing wedding banquet, it was simply marvelous!! The food was awesome, the tables set perfectly, the wait staff was kind & professional.. everything was done to perfection.*

*Thank you ever so much!!*

*Sincerely,*

*Joanne*