

**PARTNERS  
RESTAURANT  
& CATERING**

*W*EDDING  
SIT-DOWN DINNER

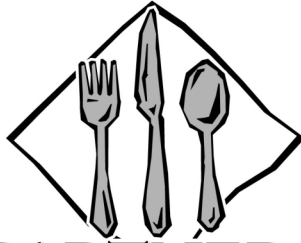
Thank you for considering Partners Restaurant & Catering for your upcoming wedding. Our reputation for success is earned through 26 years of planning events and preparing wonderful food for you and your guests.

We bring a wealth of experience and knowledge to planning your wedding. Our experienced 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

WEDDING



**PARTNERS  
RESTAURANT  
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Gourmet Cheese Display  
Four Passed Hors D'oeuvres  
Four-Course Dinner  
Brewed Coffee & Teas  
Assorted Bread 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)

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.

## 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 Tzatziki \$ mkt  
Sushi \$2.00

# WEDDING ~ COURSES

## RAW BAR STATION / \$12

(Minimum of 75 guests)

Fresh Shucked Oysters, Clams, Shrimp Cocktail, Marinated Mussels, Calamari Salad, Snow Crab Claws with Mignonette, Horseradish, Cocktail Sauce, Tabasco & Lemon (Add Sushi \$3)

## ADDITIONAL STATIONS AVAILABLE UPON REQUEST

Carving Station, Pasta Station, Soup Station, Mexican and More.

### APPETIZERS

*Your Choice of One:*

Homemade Soup—Minestrone, Chicken & Rice, Beef Barley, Italian Wedding

Melon with Prosciutto

Fresh Fruit Salad (with Sherbet \$.50)

Crostini Trio—Bruschetta, Cannellini Bean & Caponata

Clam Chowder \$1

French Onion Soup \$1

Tortellini Alfredo \$1

Lobster Bisque \$2

Chilled Shrimp with Cocktail Sauce \$5

### SALADS

*Choose One:*

House Garden Salad

Classic Caesar Salad

Crisp Greens with Craisins, Feta & Almonds

Iceberg Wedge with Bleu Cheese \$1

Greek Salad \$1

Classic Spinach Salad \$1

Antipasto Salad \$2

Caprese Salad (in season) \$2

### POTATOES / RICE

*Please make choice of One:*

Classic Mashed Potatoes

Garlic Oven-Roasted Potatoes

Garlic Mashed Potatoes

Traditional Baked Potato

Rice: Pilaf, Basmati, White, Brown

Potatoes Au Gratin \$1

Chef's Risotto of the Day \$1

### VEGETABLES

*Chef's Choice as Determined by Menu:*

Vegetable Medley

Italian Blend

Braised Carrots

Steamed Broccoli Parmesan

Sauteed Zucchini & Summer Squash

Butternut Squash

Fresh Asparagus \$1

Grilled Vegetables \$1

## PASTA COURSE / \$2

Pastas: Ziti, Penne, Bowtie, Rigatoni, Angel Hair, Fettucini

Sauces: Marinara, Alfredo, Carbonara, Aglio e Olio and Pesto, Bolognese

# WEDDING ~ ENTREES

## POULTRY

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

Chicken Siena

Layered Chicken Cutlet topped with  
Eggplant, Prosciutto & Provolone

## MEAT

Roast Prime Rib of Beef with Au Jus

Corn Bread Stuffed Pork Loin  
with Natural Sauce

Maple Pork Loin - bacon wrapped, sliced

Sliced Top Round with Mushroom Gravy

Grilled Petit Filet Mignon with Mushroom  
Demi Glace

Grilled New York Strip Steak

Topped with Onion Threads, Portobello  
Mushrooms & Gorgonzola \$2.50

Herb Marinated Veal Chop \$3.00  
with Roasted Shallot Demi Glace

## SEAFOOD

Stuffed Filet of Sole with Lobster Sauce

Baked Scrod with Cracker Crumb Topping

Orange Ginger Glazed Salmon  
with Sweet Chili Soy Reduction

Blackened Salmon Filet  
with Pineapple Salsa

Grilled Swordfish  
with Lemon Dill Aioli \$2.50

Baked Seafood-Stuffed Shrimp \$2.50

## VEGETARIAN

Eggplant Rollatini

Polenta Wedge with Oven-Roasted Vegeta-  
ble Medley, Roasted Red Pepper Coulis

Cheese Ravioli Purses  
with Basil Cream Sauce

Artichoke Francaise over Pasta

Dinner Includes:  
A Basket of Freshly  
Baked Breads & Rolls

Brewed Coffees  
& Assorted Hot Teas

# WEDDING SWEET ENDINGS

## DESSERTS

*For a sweet ending:*

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

**CHOCOLATE FONDUE FOUNTAIN** / \$6.95

Dark Chocolate Fondue  
Dipping Items to Include;  
Fresh Strawberries  
Kiwi Slices  
Bananas  
Assorted Fancy Cookies  
Pretzels  
Marshmallows  
Dried Fruits  
Assorted Biscotti  
Pineapple Chunks  
..... and more

**VIENNESE DESSERT TABLE** / \$9

(Minimum 50 Guests)  
Assorted Cheesecakes  
Mocha Hazelnut Cake  
Chocolate Cake  
Chocolate Truffle Mousse Cake  
Amaretto Almond Mousse Cake  
Mini Eclairs  
Angel Food Cake with Fresh Fruit  
Mini Cannolis  
Assorted Italian Pastries  
Tiramisu  
Chocolate Covered Strawberries

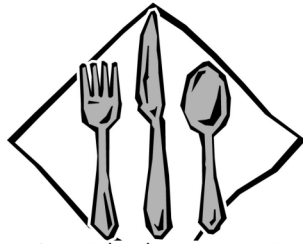
**ESPRESSO / CAPPUCINO**

**COFFEE STATION** / \$6.50

Attended station will offer ;  
Espresso,  
Cappuccino  
Flavored Coffees

**CHOCOLATE CORDIAL CUPS**

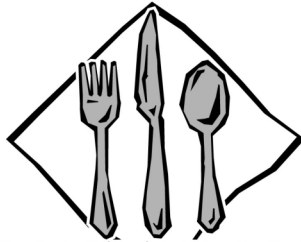
Served Tableside  
Choose Three Cordials: / \$3.00  
Grand Marnier, Frangelico, Sambuca,  
Amaretto, Bailey's, Kahlua



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**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.



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## 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*