



# BRUNCH MENU

413-786-0975  
catering@partnersrestaurant.com

## & CATERING

### ~ Upon Arrival ~

Coffee, Tea & Assorted Juices  
Signature Assortment of Freshly Baked Muffins,  
Tea Breads, Pastries & Freshly Sliced Fruit

### MENU (1)

Scrambled Eggs with Cheddar Cheese  
Oven Roasted Home Fried Potatoes  
Caramel Oven-Baked French Toast  
Choice of Meat:  
Bacon, Baked Ham, Sausage Links or Kielbasa

\$16 / pp

### MENU (2)

Assorted Quiche  
Caramel Oven-Baked French Toast  
Oven Roasted Home Fried Potatoes  
Choice of Meat:  
Bacon, Baked Ham, Sausage Links or Kielbasa

\$17 / pp

#### GENERAL TERMS & PAYMENT CONDITIONS

Minimum 50 people.

Please add 6.25% MA Tax and 20% House Charge.

The menu pricing is based on service using quality paper supplies. Rental of china, glass, silver and linens are extra. Requests for rentals must be made 2 weeks prior to the function.

Payments: A \$150.00 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.

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

Additional labor charges will be determined by party size & event and location. 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. Please notify us if anyone in your party has a food allergy.

### ~ MENU ADDITIONS ~

#### **Chef Attended Carving Station**

(add \$75. for attendant)

Sliced to Order: Choose One  
Roasted Turkey, Virginia Baked Ham,  
Roast Pork Loin with Cornbread Stuffing,  
or Top Round of Beef  
Add \$5 / pp

Roast Prime Rib of Beef

Add \$6 / pp

#### **Omelet Station**

A selection of Meats, Vegetables & Cheeses  
Chef prepared eggs any style.  
Add \$5 / pp

#### **Entrées**

Chicken Francaise

Chicken Marsala

Baked Scrod with Crumb Topping

Stuffed Filet of Sole with Lobster Sauce

Beef Stroganoff

Choose 1—Add \$4 / pp

Choose 2—Add \$6 / pp

#### **Sides**

Potatoes Gratin Add \$2 / pp

Green Salad Add \$1.50 / pp

Caesar Salad Add \$1.50 / pp

Vegetable Medley Add \$1.50 / pp

Spinach & Strawberry Salad

with Orange Dressing Add \$3 / pp

#### **Plated & Served**

Fresh Berry Martini with Yogurt & Granola

Add \$3 / pp