

Cocktail Hour **ADD-ON**

PASSED APPS \$120 Per 20 People

Grilled Skirt Steak Red Onion Jam Crostini

***Classic Arancini** Prosciutto, Peas, Mozzarella

Lobster Arancini Scallion, Saffron Aioli

Charred Corn Tostada Avocado Mousse

Burrata Pepparonata, Basil

Crab Cakes Spicy Aioli

Grilled Marinated Mushrooms

Balsamic Shallot Jam

Tuna Crudo Cucumber, Chili Oil

***House Smoked Salmon**

Miso Cream Cheese, Spicy Orange Preserve

151 Burger Sliders House-made Pickles,

White Cheddar

Lobster Sliders Brioche Bun** (MARKET PRICE)

PREMIUM STATIONARY DISPLAYS

CHARCUTERIE PLATTER

Sliced Meats and Salami

House Pickled Vegetables

Grilled Artisan Bread

\$175 Per 20 People

CRUDITES

Raw and Marinated Vegetable

Harissa Buttermilk Ranch

\$120 Per 20 People

CHEESE PLATTER

House Made Preserves

Grilled Artisan Bread

\$175 Per 20 People

DIPS AND SPREADS

Red Pepper Feta, Hummus

French Onion, Pita Chips

\$120 Per 20 People

SOUTH SHORE SEAFOOD TOWER

Two Dozen Oysters 12 Shrimp Cocktail and

4 Lobster Tails

****MARKET PRICE****

Banquet **INFORMATION**

Deposit and Payment:

A non-refundable deposit of \$150.00 is required at the time of booking, without this deposit your reservation is not guaranteed. This deposit will be held and charged on the date of the event. Full payment is due at the completion of your event. We accept all credit cards or cash.

Guarantee Due Date and Menu Selection:

Menu selection shall be arranged 14 days in advance of the event. A final guaranteed count shall be furnished 7 days prior to the event and CANNOT BE REDUCED AND WILL BE CHARGED after this time. This count represents the minimum number of guests for which you will be billed. Additional attendees will be billed per head after that fact on the day of the event.

Banquet Space:

Rooms are rented with a 4-hour limit. A maximum of one additional hour may be purchased for \$200.00. Additional hour must be booked ahead of time with the banquet manager.

Food and Beverage:

Due to insurance and health code regulations, all food and beverage must be provided by Grille 151. Any exceptions must be approved by Grille 151 Management. In accordance with Massachusetts State Law, alcoholic beverages may not be brought in or removed from the premises. We reserve the right to refuse alcohol service to anyone at any time. We reserve the right to discontinue bar service at any event if minors are found with alcohol in their possession. Proper identification is required.

Entertainment:

Customer must notify us of and approve any entertainment to perform in our banquet space prior to the date of the scheduled event.

Decorations:

You may provide your own decorations or floral arrangements. All decorations must comply with local fire laws. Please do not affix decorations or signs to the walls, doors, fixtures, or ceilings. Table confetti is not allowed. Linens will be provided at an additional charge and color options are available upon request. We do provide options of table décor for an additional charge.

Gratuity and Tax:

A 25% Administrative Fee as well as 7% Massachusetts and Local Meal Tax will be added to each event. This includes gratuity for the on-site staff. If you feel your service went above and beyond this amount, you are welcome to add gratuity to your invoice as you wish.

Brunch Buffet

GRILLE 151



Brunch Buffet

\$22.95/per person

the PRIVATE DINING ROOM

CONTINENTAL CHEF SELECTION OF
HOUSE MADE PASTRIES, MUFFINS
AND BAGELS WITH ACCOMPANIMENTS



1ST COURSE

Choose **one** of the following:

Salads:

Mixed Green Salad
Caesar

Soups:

Clam Chowder

Greek Yogurt Parfait

ENTREES

Scrambled Eggs, Bacon, Sausage and
Home Fried Potatoes
Home Made Biscuits

Choose **one** of the following:

Pancakes – Plain, Chocolate Chip or
Blueberry
French Toast
Chicken Broccoli and Ziti
San Marzano Tomato Basil Pasta

ADDITIONS \$4PP

Chicken Fingers
Chicken Wings
Meatballs

DESSERTS \$2PP

Blondie Platter
Cookie Brownie Platter

****Additional Options Available Upon Request****

SPECIAL TOUCHES

Linens \$50 Flat Fee
Hosted Beverage \$3PP
Deluxe Dessert \$3PP
Mimosa Bowl \$120 Per Fill
Sangria Bowl \$120 Per Fill
Punch (Non-Alcoholic) \$50 Per Fill
Champagne Toast \$6 PP

American
KITCHEN
AND
COCKTAILS

Please contact our Event Coordinator,
Donna Girouard at
Donna@grille151.com
or 781-783-4512.

Thank you for considering Grille 151! Please alert us of any know food allergies for your guests. All prices are subject to change due to market pricing and availability. Each event is subject to a 20% Gratuity, 5% Administration fee and 7% State and Local Tax.