

Cocktail Hour **ADD-ON**

PASSED APPS

Grilled Skirt Steak Red Onion Jam Crostini

Classic Arancini Prosciutto, Peas, Mozzarella

Lobster Arancini Scallion, Saffron Aioli

Charred Corn Tostada Avocado Mousse

Burrata Pepperonata, 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

Scallops & Bacon

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

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 the 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 after this date. This count represents the minimum number of guests for which you will be billed. Additional attendees will be billed per head 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 for approval any entertainment.

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.

Lunch Buffet

GRILLE 151



Lunch Buffet

\$22.95/per person

the
PRIVATE DINING ROOM



SALADS

Choose **one** of the following:

Garden
Caesar

PASTA DISHES

Choose **one** of the following:

Penne Bolognese
Chicken Broccoli and Ziti
Mac and Cheese
San Marzano Tomato Basil Pasta

American
KITCHEN
—AND—
COCKTAILS

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

ENTREES

Choose **one** of the following:

Bone-In Statler Chicken
Slow Roasted Pork Loin
Chicken or Eggplant Parmesan
Lemon Garlic Chicken
Smothered Steak Tips Add \$4PP

SIDES

Choose **one** of the following:

Roasted Potato
Whipped Potato
Green Beans
Roasted Broccoli
Seasonal Vegetables

DESSERTS

Choose **one** of the following:

Blondie Platter
Cookie Platter

ADDITIONAL OPTIONS

Chicken Fingers Add \$3PP
Chicken Wings Add \$3PP
Meatballs Add \$2PP

ADDITIONAL SANDWICH OPTIONS

Choose **two** of the following, add \$4PP

Chicken, Ham or Egg Salad
Roast Beef
Turkey
Ham

SPECIAL TOUCHES

Linens \$50 Flat Fee
Hosted Beverage \$3PP
Deluxe Dessert \$3PP
Mimosa Bowl \$120 Per Fill
Sangria Bowl \$120 Per Fill
Non-Alcoholic Punch \$70 Per Fill
Champagne Toast \$6 PP

Thank you for considering Grille 151! Please alert us of any known food allergies for your guests. All prices are subject to change due to market pricing and availability. Each event is subject to a 25% Administration fee which includes gratuity and a 7% State and Local Tax.