



Private Event Menu

Brunch Fare

(priced per person)

Cinnamon French Toast

Malted Waffles

Fluffy Scrambled Eggs

Crispy American Bacon

Hand Cut Seasoned Potatoes

Irish Sausage

Fresh Fruit Platter

Continental Breakfast

Includes; bagels, pastries, muffins, assorted cereals, coffees & teas

Champagne Mimosa or adult Fruit Punch

Non Alcoholic Fruit Punch

Fresh Brewed Coffee , Tea

Orange Juice

Hors d'oeuvres

(priced by dozen. 3 dozen minimum)

Mini Crab Cakes

Shrimp Cocktail

Fried Chicken Tenders

Boneless Buffalo Wings

Jumbo Drumsticks

Chicken Satay

Beef Teriyaki

Spanikopita

Pigs in a Blanket

Seafood Stuffed Mushrooms

Herb Stuffed Mushrooms

Italian Style Meatballs

Mini Pizzas

Vegetable Crudites

Cheese & Cracker Platter

Buffet Soups & Salads

(priced per person)

Clam Chowder

Cream of Tomato & Basil

Cream of Mushroom

Chicken & Farmhouse Vegetable

Cream of Broccoli & Cheddar

Garden Salad

Crisp romaine and green leaf lettuce with tomatoes, cucumbers, Julienne Carrots

Caesar Salad

Crisp romaine tossed with our famous Caesar dressing and topped with croutons

Cobb Salad

Red Bliss Potato Salad

Tossed with red onions, hard boiled eggs and spices in a pickle and mustard mayonnaise

Tortellini Salad

Chilled tortellini tossed with chopped bacon, tomato, carrots and herbed dressing

Dressings: Honey Mustard, Chunky Bleu Cheese, Balsamic Vinaigrette, Lemon Vinaigrette and Ranch

Entrees

(priced per person)

Chicken Broccoli Penne

Tender boneless chicken breast sautéed with fresh broccoli, garlic and white wine, tossed with penne and Parmesan cheese

Chicken & Bowtie Pasta

Grilled Chicken Marsala

Boneless chicken breast sautéed with button mushrooms, finished with Marsala cream

Slow Baked Salmon

Slow Baked Salmon served with a Lemon Butter Sauce

Herb Crusted Haddock

Slow Roasted Chicken

Garlic herb roasted chicken breast served with a Thyme Jus

Marinated Roast Beef au Jus

Tender slices of roast beef served in a traditional au jus

Roasted Turkey Breast

Corned Beef & Cabbage

Meat Lasagna

Oven baked layers of wide noodles with ground beef, marinara and melted mozzarella

Vegetable Lasagna

Oven-roasted vegetables layered with wide noodles, marinara and melted mozzarella

Deli Cold Cut Platter

Smoked turkey breast, Honey Baked Virginia ham, slow roasted beef and Swiss cheese Cheddar Cheese with lettuce, tomato and onion platter

Accompaniments

(priced per person)

Rice Pilaf

Mashed Potatoes

Roasted Potatoes

Sauteed Seasonal Vegetables

Buttery Green Beans

Candied Carrots

Dinner Rolls

Desserts

(priced per person)

Chocolate Cake

Carrot Cake

Assorted Brownies & Cookies

Beverages

(priced per person)

Champagne Toast

Wine Cellar (Red)

White

Blush

Sparkling Water

Fresh Brewed Coffee & Tea

Pitcher of Soda

***If you have a particular item or idea in mind and do not see it listed, please ask!
We will do our best to accommodate your wishes for a fabulous event.***

Deposits and Payments

We ask for a deposit in the amount of 10% (with \$200 minimum) to reserve your function date. This deposit is non-refundable but will be credited towards the total function charges. Minimum food purchase or a room fee of \$300 may be required to reserve the function space. Payment in full is required 2 working days prior to the function by cash, credit card, money order or certified check. Any additional charges incurred the day of the function must be paid on that day.

Guarantees

The exact number of guests for your function must be confirmed 5 business days prior to the function. Once final confirmation has been made, the number of attendees may not be reduced. The Green Briar will however be prepared to serve additional guests of up to 5%.

Massachusetts Meals Tax and Service Charge

All food and beverage sales are subject to 5% tax, 15% gratuity and 4% administrative.

Liquor Regulations

The Green Briar holds a liquor license granted by the City of Boston and is responsible for complying with its regulations. Neither patrons nor patrons' guests are allowed to bring alcoholic beverages into the facilities. Nobody under the age of 21 will be allowed to consume alcoholic beverages. A positive MA license is required. The Green Briar reserves the right to refuse service at any time.

Food Regulations

The Green Briar does not allow food to be brought into the facility with the exception of cakes for special events. There is a 50 cent per person cake cutting fee for all cakes brought in by guests. Due to health and liability issues The Green Briar does not permit the taking of any leftover food from functions.

Displays and Decorations

All displays and/or decorations are subject to approval.

Beverage Options

Open Bar, includes unlimited service of all brands of liquor, domestic and imported beer and wine, bartending fees and 18% gratuity, paid by the host at the conclusion of the event, or *Cash Bar*, paid per drink by each individual guest. There is a \$30 bartending fee for each bartender.

Liability and Security

The Green Briar reserves the right to oversee private functions. Liability for damage to the premises will be charged to the persons responsible for the booking.

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