Williams Restaurant Banquet Menu

Make your next event unforgettable. From beginning to end we will work with you to make your event picture perfect. We cater to your every need whatever your event may be. Our banquet menu has many options but if there is something else you are looking for we can customize it to your needs!

Anniversaries, Corporate Meetings, Wedding Rehearsal Dinners, Class Reunions, Graduation Parties, Baby Showers, Retirement parties, Birthday Parties, Christmas Parties, Seminars

> We can accommodate parties from 20-100 people Contact our event planner at 978-632-7794 or email us at info@williams-restaurant.com

Rooms are booked for up to 3 hours at no charge. Anything over will be \$50/hr.

There is a \$100 room setup fee if both rooms are used.

Full Linens: \$.50/person - White Chair Covers: \$2.00/person

Prices below do not include 6.25% Massachusetts Meal Tax or 20% gratuity

Please make your server aware of any Gluten or Food allergies that you may have. Consuming raw or undercooked meats, poultry, or seafood may increase the risk of food borne illness.

Appetizers

	50 Pieces	100 Pieces
Jumbo Shrimp Cocktail	\$160	\$290
Potato Skins	\$100	\$185
Cheese Sticks	\$110	\$205
Coconut Shrimp	\$110	\$205
Italian Meatballs	\$100	\$185
	25 Pieces	50 Pieces
Chicken Fingers	\$80	\$145
Boneless Buffalo Finger	\$85	\$155
	Full Tray (serves 25 people)	
Vegetable Tray		\$45
Assorted Cheese and Cracker Tray		\$ 50

Luncheon Finger Roll Platter

\$17 per Person (minimum 20 people) Choose Three of the following...

Tuna Salad, Chicken Salad, Seafood Salad, Egg Salad, Sliced Ham, Sliced Turkey

Includes Garden Salad, Pasta Salad, Potato Salad, and Coffee or Garden Salad, Soup de Jour, and Coffee

Dinner Entrees Choose any Two Entrees (for parties of 15-25)

Baked Haddock topped with seasoned cracker crumbs	\$25
Baked Salmon topped with seasoned cracker crumbs	\$25
Baked Stuffed Shrimp (4) jumbo shrimp stuffed with seafood stuffing	\$24
Chicken Parmesan served over penne pasta with garlic bread	\$24
Chicken Marsala pan seared chicken breasts tossed with mushrooms in a marsala wine sauce, served with mashed potato and vegetable	\$24
Chicken Piccata pan seared chicken breasts sautéed with capers in a lemon herb white wine sauce, served with rice and vegetable	\$24
Vegetable Stir Fry fresh sautéed mushrooms, onions, peppers, and broccoli served over rice, choice of pasta, or gluten free pasta	\$21
Pot Roast topped with beef gravy	\$22
New York Sirloin Steak 100z	\$29
Ribeye Steak 140z	\$32

All Entrees include bread rolls, Garden Salad, Potato, Vegetable, Coffee, and Dessert

Dinner Buffet's

(minimum 25 people)

ITALIAN \$23

Italian Meatballs
Chicken Cacciatore served with Penne Pasta
Roasted Sausage with Onions and Peppers
Served with Garden Salad, Garlic Bread topped with Melted Cheese,
Coffee and Dessert

COUNTRY \$25

Oven Roasted Chicken
BBQ Spare Ribs
Baked Ham topped with Brown Sugar Pineapple Glaze
Served with Oven Roasted Potatoes, Vegetable,
Garden Salad, Bread Rolls,
Coffee and Dessert

COMBINATION \$26

Baked Haddock
Top Round of Beef w/ Mushroom Gravy
Baked Stuffed Chicken
Served with Mashed Potato, Vegetable,
Garden Salad, Bread Rolls,
Coffee and Dessert

EXECUTIVE \$34

Roast Prime Rib Au Jus Chicken Picatta over Penne Pasta Baked Haddock Served with Mashed Potato, Vegetable, Garden Salad, Bread Rolls, Coffee and Dessert