



**BARRETT'S  
FIRESIDE GRILLE  
& FUNCTION FACILITY**

# *Private Events*

BARRETT'S FIRESIDE GRILLE & FUNCTION FACILITY  
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## *The Cranberry Ballroom*



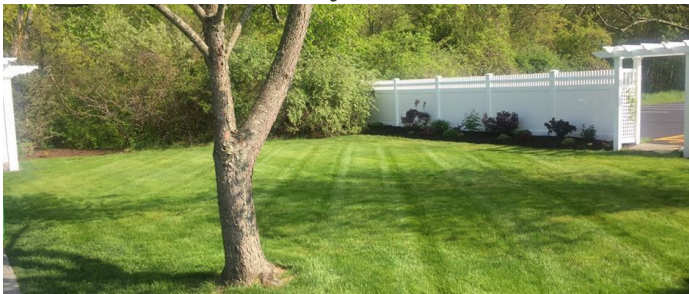
## *The Red Coach Room*



## *The Hearthside Room*



## *The Garden*



## FACILITY INFORMATION

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### *The Cranberry Ballroom*

Minimum Capacity: 50 people | Maximum Capacity: 175 people

### *The Red Coach Room*

Minimum Capacity: 30 people | Maximum Capacity: 60 people

### *The Hearthside Room*

Minimum Capacity: 30 people | Maximum Capacity: 50 people

*Not available on Saturday evenings*

### *The Garden (seasonal)*

Minimum Capacity: 40 people | Maximum Capacity: 175 people

## FUNCTION POLICIES

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### TERMS

A non-refundable deposit is required on all functions. Final payment on all functions will be required seven days prior to the event. Accepted forms of payment are credit card, certified bank check, money order or cash. **Personal Checks may not be submitted as final payment.**

### MENUS

When planning your event at the Fireside Grille, you can choose from various menus, which are described in the following pages. Our expert culinary staff can also customize a menu to suit your particular needs and tastes. We will need your menu selection two weeks prior to the event and a final count with full payment one week prior. Your guest count may be increased, but not decreased. Substitutions are priced accordingly.

### FOOD & BEVERAGE POLICY

Our insurance policy requires that ALL FOOD (an occasion cake being the only exception) must be provided by The Fireside Grille and consumed on premises. No food will be allowed to be taken off the premises. Additionally, you may be responsible to read and sign our policy for responsible alcohol service. We reserve the right to monitor and limit the amount of alcohol consumed by guests. We also "ID" when necessary to ensure that guests consuming alcohol are of legal Massachusetts age. **No alcohol may be brought onto the premises.**

### CHARGES

All prices are subject to State/Local meals tax and 18% gratuity. All prices are subject to change without notice pending fluctuating market prices.

### ROOM CHARGE FEE

The room charge is based upon the number of guests and food and beverage minimums. If no food is ordered, there is a fee of \$150 per hour.

### ENTERTAINMENT

We reserve the right to approve all entertainment for private functions.

### DECORATIONS

We reserve the right to approve all decorations for private functions. There will be a \$100 clean up fee if confetti is used.

### GUARANTEES

The Fireside Grille must be notified of the EXACT number of guests 7 days prior to the scheduled event. Final guarantees are not subject to reductions.

### EQUIPMENT RENTAL

We will be happy to discuss and arrange any equipment needs that you may require for your special event.

## HORS D'OEUVRES

### HOT *Listed price is per 50 pieces*

Baked Stuffed Mushrooms	\$90	Tomato Basil Bruschetta	\$90
Scallops Wrapped in Bacon*	\$150	Braised Short Rib Sliders	\$90
Homemade Crab Cakes*	\$130	Prime Rib Spring Rolls	\$110
Coconut Fried Shrimp*	\$130	Teriyaki Beef Kabobs	\$105
Clam Chowder Shooters	\$80	Italian Meatballs	\$90
Caprese Skewers	\$80	Beef Tenderloin Crostini*	\$150
Asparagus in Filo Dough	\$85	Italian Chicken Skewers	\$90
Spanakopita	\$90	Chicken tenders (plain/Bufalo)	\$90

### COLD *Listed price is per 50 pieces*

Antipasto Skewers	\$90	Fruit Kabobs with Dip	\$90
Shrimp Cocktail*	\$175	Crudit� Dippers	\$85
Deviled Eggs	\$80	Garden or Caesar Salad	\$3 pp
Smoked Salmon Cucumber Cups	\$80	Greek or Antipasto Salad	\$4 pp

### *Cocktail Hour Package*

Choice of four unlimited passed hors d'oeuvres from above and a gourmet cheese and assorted cracker display

\$12 pp | one hour only

*\* Available only in conjunction with a plated or buffet dinner*

### MIRRORED DISPLAYS *Serves 50 guests*

FRESH FRUIT & CHEESE with assorted crackers	\$125	GOURMET CHEESES with assorted crackers	\$100
FRESH VEGETABLES CRUDIT� with roasted garlic cream dip	\$100	CHARCUTERIE with cured meats, cheeses and accompaniments	\$150
HUMMUS with fresh vegetables and pita chips	\$100		

*\* Not available as part of cocktail hour package*

*\* Butler-style available upon request*

PP: PER PERSON

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Prices do not include Massachusetts meals tax or 18% gratuity, and are subject to change without notice.*

## HORS D'OEUVRES - STATIONS

### SALAD STATION *\$4 per person*

Create your own salad with fresh ingredients, dressings, toppings and assorted rolls

### TUSCAN TABLE *\$6 per person*

Assorted Italian meats and cheeses, olives, grilled artichoke hearts, caprese salad, hummus, herbed olive oil and rustic breads

### SOUP STATION *\$5 per person*

Choice of two: clam chowder, lobster bisque, butternut squash bisque (seasonal), cream of tomato, gazpacho, portuguese kale or cheddar and ale

### RAW BAR *market price*

Shrimp, oysters, littlenecks and lobster tails

### CARVING STATION *\$50 chef charge*

ROASTED NEW YORK SIRLOIN | \$12 pp  
with horseradish cream sauce or bleu cheese herbed butter and assorted rolls

ROASTED TURKEY BREAST | \$7 per person  
with gravy, cranberry sauce and assorted rolls

ROASTED BEEF TENDERLOIN | \$16 per person  
with bearnaise sauce and assorted rolls

ROASTED PRIME RIB AU JUS | \$14 per person  
with horseradish cream sauce, au jus and assorted rolls

BAKED VIRGINIA HAM | \$6 per person  
honey dijon sauce or roasted pineapple brown sugar sauce and assorted rolls

APPLE BOURBON GLAZED PORK LOIN | \$6 per person  
with homemade apple chutney and assorted rolls

### MASHED POTATO BAR *\$4 per person*

Roasted garlic, cheddar cheese, caramelized onions, crumbled bacon, scallions, sour cream and gravy

### PASTA STATION *\$50 chef charge, \$10 per person*

Fresh linguine, ziti & baby shells served with a selection of marinara, gorgonzola cream and a traditional scampi. Toppings of parmesan cheese, caramelized onions, peppers, broccoli, mushrooms and spinach. add shrimp \$5 per person | add chicken \$4 per person

### LAST CALL SNACK *\$5 per person*

Cheeseburger sliders and french fries, served 30 minutes before your events conclusion

### TO-GO STATION *\$4 per person*

Homemade cookies and freshly brewed coffee packaged to-go

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## MORNING BUFFETS

Minimum guest count 35, if under 35 guests please add \$2 per person

### THE ALL AMERICAN *\$17 per person*

Croissants and danishes, fresh fruit kabobs, scrambled eggs, sausage or bacon, oven-roasted red potatoes, hot and cold beverage station

CHOOSE ONE: French toast casserole, pancakes or Belgian waffles with maple syrup

### BREAKFAST BRUNCH *\$22 per person*

Fresh fruit kabobs, garden salad, scrambled eggs, sausage or bacon, oven roasted red potatoes, apple crisp, hot and cold beverage station

CHOOSE ONE: French toast casserole, Belgian waffles or pancakes with maple syrup

CHOOSE TWO ENTRÉES: Chicken, broccoli and ziti alfredo, chicken marsala, baked stuffed chicken, baked stuffed shells, pasta primavera, honey baked ham with brown sugar pineapple glaze, sliced roast beef with mushroom gravy, roasted turkey with gravy.

roasted sirloin with red wine demi-glace  
roasted tenderloin with bernaise sauce  
roasted prime rib au jus  
shrimp & scallop damonico

Add \$7 per person  
Add \$9 per person  
Add \$8 per person  
Add \$5 per person

### HIGH TEA *\$21 per person*

Mimosa punch, imported and domestic cheeses and assorted crackers, assorted specialty teas and coffee

ON EACH TABLE: Assorted tea sandwiches (cream cheese & cucumber, chicken salad with golden raisins, turkey with brie and apple), miniature quiche, assorted scones with jam, deviled eggs and assorted pastries.

## *Interludes & Extras*

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### FRESH OMELET STATION *\$50 chef charge, \$4 per person*

Cheese, peppers, onions, tomatoes, mushrooms, broccoli, diced ham, sausage and bacon, cooked by one of our chef's directly in front of your guests

### CORPORATE EXPRESS COFFEE BREAK *\$8 per person*

Coffee, decaf coffee, tea, bottled water, mini danish & muffins

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## SPECIALTY BUFFETS

Minimum guest count 35, if under 35 guests please add \$2 per person

### THE COCKTAIL PARTY *\$20 per person*

Fresh fruit, imported and domestic cheeses and assorted crackers display, assorted pastries, coffee & tea

CHOICE OF THREE HAND PASSED HORS D'OEUVRES:

Baked Stuffed Mushrooms, Spanakopita, Chicken Tenders (Plain or Buffalo), Italian Meatballs, Tomato Basil Bruschetta, Caprese Skewers, Asparagus Wrapped in Filo Dough, Italian Chicken Skewers, Teriyaki Beef Kabobs with Pineapple, Steak and Cheese Spring Rolls, Coconut Fried Shrimp, Clam Chowder Shooters, Short Rib Sliders

### THE CASUAL *\$22 per person*

- Imported and domestic cheeses and assorted crackers display
- Assorted wrap sandwiches or deli platter (roast beef, turkey, smoked ham, cheese, lettuce, tomato, onion, condiments, knot rolls)
- Tossed salad, chicken tenders (plain or Buffalo), baked stuffed shells
- Homemade brownies, pickles, homemade potato chips
- Coffee, decaf coffee, tea and soda station

### THE LIGHT LUNCH *\$18 per person*

Pickles, potato chips, homemade brownies, coffee, decaf coffee and tea

CHOICE OF ONE: Garden salad, pasta salad or potato salad

CHOICE OF THREE ASSORTED FINGER SANDWICHES OR WRAPS:

Ham & cheese, chicken salad, seafood salad, tuna salad, turkey or roast beef

### THE TOUR OF ITALY *\$25 per person*

Antipasto salad, warm garlic rolls, oven roasted italian vegetables, fresh ziti pasta with marinara sauce, baked stuffed shells, meatballs, chicken parmesan, cannoli, coffee and tea

### THE NEW ENGLAND *\$25 per person*

Choice of garden salad or New England clam chowder, buttermilk biscuits, potatoes au gratin, roasted turkey with stuffing and cranberry sauce, Virginia baked ham with pineapple brown sugar glaze, vegetable du jour, apple crisp with whipped cream, coffee and tea

### SOUTH OF THE BORDER *\$25 per person*

Corn chowder, Southwest bean salad, Spanish rice, and build-your-own taco or fajita featuring grilled chicken or skirt steak, condiments, corn and flour tortillas, and churros

*(continued)*

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## TRADITIONAL BUFFETS

Minimum guest count 35, if under 35 guests please add \$2 per person

### THE TOO COOL *\$22 per person*

#### CHOICE OF TWO ENTRÉES:

Mozzarella sticks, chicken tenders (plain or Buffalo), baked mac n cheese, baked ziti, meatballs, cheeseburger sliders, potato skins, crab rangoon or steak and cheese spring rolls, ice cream sundae bar & soda bar

#### CHOICE OF TWO SIDES:

Mashed potatoes, loaded mashed potatoes, french fries, onion rings, cheesy bread, sweet potato fries or rice

### THE BARRETT *\$26 per person*

#### CHOICE OF SALAD:

Garden, Caesar, pasta salad or potato salad

#### CHOICE OF STARCH:

Garlic mashed potatoes, rice pilaf, oven roasted red bliss, potato au gratin

#### CHOICE OF VEGETABLE:

Green beans amandine, fresh mixed vegetables, maple-glazed carrots, broccoli au gratin

#### CHOICE OF TWO ENTREES:

Chicken broccoli & ziti alfredo, chicken piccata, chicken marsala, chicken parmesan, baked stuffed chicken supreme, roasted turkey with stuffing, honey baked ham with brown sugar and pineapple glaze, bacon wrapped meatloaf, sliced roast beef with mushroom demi-glace, baked mac n' cheese, baked stuffed shells, or pasta primavera **(For shrimp and scallops delmonico, steak tips with sauteed peppers and onions, or roasted prime rib au jus please add \$5 per person)**

#### CHOICE OF DESSERT:

Cheesecake with raspberry glaze, red velvet cupcake, chocolate fudge cake, mississippi mud pie, seasonal cake (carrot or lemon blueberry), or your special occasion cake served with vanilla ice cream. **(Price includes warm rolls and butter as well as coffee/tea)**

## THE SUPREME FEAST

*\$35 per person*

Garden salad or clam chowder, rolls and butter, potato au gratin, vegetable du jour, seafood casserole, chicken marsala, roasted prime rib au jus, cheesecake with raspberry glaze, coffee and tea

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## PLATED ENTREES

All dinner entrées include assorted dinner rolls and honey butter, choice of soup or salad, potato, vegetable, dessert, coffee and tea (luncheon menu not available sundays or after 4pm)

## FIRST COURSE

CHOOSE ONE: Garden salad, Caesar salad, soup du jour, New England clam chowder (add \$1 pp)

### BEEF *Listed price is per person*

PRIME RIB | lunch \$27, dinner \$33  
with au jus and horseradish cream

STEAK TIPS | lunch \$22, dinner \$28  
with mushrooms, peppers and onions

NEW YORK SIRLOIN | lunch \$27, dinner \$33  
with a portobella mushroom demi-glace

FILET MIGNON | lunch \$31, dinner \$37  
with a port wine demi-glace

BURGUNDY BRAISED SHORT RIB | lunch \$20, dinner \$26  
with a burgundy demi-glace

GARLIC ROSEMARY RUBBED FLANK STEAK | lunch \$19, dinner \$25  
with garlic demi

### SEAFOOD *Listed price is per person*

GRILLED SALMON | lunch \$21, dinner \$27  
with lemon beurre blanc

SURF & TURF | available for dinner only \$39/\$37  
baked stuffed shrimp with filet mignon or prime rib

SEAFOOD PAELLA | lunch \$22, dinner \$28  
in a saffron tomato broth

TRADITIONAL BAKED COD | lunch \$29, dinner \$25  
with seasoned bread crumbs

### POULTRY *Listed is price per person*

CHICKEN ARREZIO | lunch \$20, dinner \$25  
stuffed chicken breast wrapped in bacon, topped with a sweet marsala wine sauce

HONEY DIJON CHICKEN | lunch \$19, dinner \$24  
with dijon mustard cream sauce

ROSEMARY LEMON STALER CHICKEN | lunch \$19, dinner \$24  
with lemon beurre blanc

OVEN-ROASTED TURKEY DINNER | lunch \$18, dinner \$22  
with a traditional stuffing, gravy and cranberry sauce

## SIDES

CHOOSE ONE STARCH: Mashed potatoes, oven-roasted red bliss potatoes, au gratin potatoes, fingerling potatoes, or baked mac n' cheese

CHOOSE ONE VEGETABLE: Green beans amandine, Vermont maple-glazed French carrots, seasonal mixed vegetables, butternut squash or Brussels sprouts with prosciutto

CHOOSE ONE DESSERT: Cheesecake with raspberry glaze, red velvet cupcake, chocolate fudge cake, Mississippi mud pie, seasonal cake (carrot or lemon blueberry), or your special occasion cake served with vanilla ice cream **(For assorted pastries please add \$3 per person)**

## TREAT YOURSELF *Listed is price per person*

Substitute a “treat yourself” dessert display for a dessert included with your dinner for a price adjustment.

### BUBBLE BAR | \$7

Chilled champagne with strawberries, blueberries, raspberries, blackberries, pears, orange juice, pineapple juice, cranberry juice, raspberry liquor, peach liquor and orange liquor

### POPCORN BAR | \$3

Caramel popcorn, buttered popcorn, toffee popcorn, kettle cooked popcorn, seasoning salts, and more to mix up a delicious and fun treat!

### CANDY BAR | \$5

Assorted candies (colorful or custom to match your theme) displayed in apothecary jars

### CHOCOLATE FOUNTAIN DISPLAY | \$6

Choice of five treats to dip: cheesecake pieces, bananas, strawberries, biscotti, rice krispy treats, pretzel rods, shortbread cookies, Nutter Butter cookies, marshmallows, poundcake or brownie.

### ICE CREAM SUNDAE BAR | \$6

Choice of three flavors: vanilla, chocolate, strawberry, cookie dough, mint chip, oreo, or rainbow sherbet

Available Toppings: chocolate sprinkles, oreos, hot fudge, caramel, whipped cream and candy toppings

### S'MORES BAR | \$6

Graham crackers, chocolate bars and jumbo marshmallows with skewers and a flame for roasting

## PARTY ENHANCERS

Petite Fours	\$3 pp
Cupcake Tower	\$5 pp
Candy Bar	\$5 pp
Bloody Mary Bowl (Serves 25)	\$85
Sangria Bowl (Serves 25)	\$75
Mimosa Bowl (Serves 25)	\$65
Perk Iced Espresso (Serves 25)	\$60

## FINISHING TOUCHES

### CUSTOM LINENS | \$50 charge

Complimentary sandalwood tablecloths and ivory napkins are included with every function. Ivory or white tablecloths and a variety of napkin colors are available for a small fee.

### CHAIR COVERS | \$2 per chair

Ivory or white chair covers available to really dress up your occasion (sashes also available for an additional fee)

### UPLIGHTING (BALLROOM ONLY) | \$100 charge

Ambient uplighting in your choice of color to enhance the feel of your event.

### CUSTOM CHALKBOARD ART | \$75 charge

Have our on-site artist design chalkboards for both entrances for your event based on the theme.

### LANTERN CENTERPIECES | \$30 charge

Elegant and dramatic lantern centerpieces with white pillar candles to dress up every table.

### SLIDESHOW (BALLROOM ONLY) | complimentary

Our cranberry ballroom is equipped with two embedded 60” LED TV’s for your use. Customize your event with a slide show that will dazzle your guests, or a Power Point for your convenience at your business event. Ask the function coordinator for details. Projector and screen also available.

### MP3 HOOKUP (BALLROOM ONLY) | complimentary

Have a playlist already created for your event? Just hook up to our Bose surround sound via our dock and you’re all set.

### WIRELESS MICROPHONE BALLROOM ONLY | complimentary

Perfect for business events or for a toast at your special occasion.

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