



## **PRIVATE EVENTS**

*The Perfect Event Starts Here*

WAXY'S LEXINGTON  
94 HARTWELL AVENUE  
LEXINGTON, MA 02421

General Manager Julie Doherty  
Assistant GM Margery Laungrath  
TEL. 781.861.9299  
[Lexington@Waxypubgroup.com](mailto:Lexington@Waxypubgroup.com)



## WELCOME

Thank you for your interest in Waxy's for your special event. It is our pleasure to forward our Private Event Portfolio for your review. Our entire staff is dedicated to ensuring your special event is one to be remembered.

Waxy's brings a tradition of excellence in culinary delights, exceptional service and ambiance with specific attention to detail. Whether you are planning an intimate gathering for ten or an elaborate affair for 300, we look forward to making your event truly special.

Should we be honored with the opportunity to host your Special Event, we are dedicated to carrying our tradition of excellence through every detail. Please contact us to arrange a tour of our restaurant and discuss the many outstanding features associated with Waxy's. Please visit our website at [www.waxys.com](http://www.waxys.com).

## OUR FACILITIES

Waxy's can accommodate both small and large private parties. The location of the event within the restaurant will depend on the date and the number of guests.

## MENUS

When planning a special event with us you can choose from various menus which are described on the following pages. Our expert culinary staff can also customize a menu to suit your needs and tastes. Vegetarian and allergy options can also be customized with our Executive Chef for your event.

## FULL VENUE

Waxy's is a memorable location for weddings, corporate functions, and private event needs. If you wish to host a private event, Waxy's can be closed to the public. A full venue buy-out of the restaurant will include: The Dublin room and bar area, the entire dining room, main bar and patio area (where applicable). We can offer a seated or buffet lunch and dinner and passed and stationed hors d'oeuvres. We will tailor our unique menu to your group's needs, paired with the perfect wine, beer or cocktail selections. For buy-out events a food and beverage minimum does apply and is based upon the day and time of the week.



## HOST YOUR NEXT EVENT AT WAXY'S

- GRADUATIONS
- FAMILY REUNIONS
- BRIDAL & BABY SHOWERS
- REHEARSAL DINNERS
- ANNIVERSARIES
- MEMORIALS
- BIRTHDAYS
- YOUTH SPORTS OUTINGS
- OFFICE PARTIES
- CORPORATE EVENTS
- RETIREMENTS
- WEDDINGS
- CHRISTENINGS
- BAR & BAT MITZVAHS
- AWARDS BANQUETS
- FUND RAISERS
- BUSINESS MEETINGS
- HOLIDAY PARTIES



# WAXY'S

## EVENT SPACE

The Dublin Room is an impressive event space located upstairs from our restaurant with a separate bar area, private restrooms, and elevator access. The tasteful decor is well appointed with hardwood floors, dark wood accents, tray ceilings, etched glass doors, antique brass chandeliers, and granite/slate restrooms. Our experienced and knowledgeable staff will cater to your every need providing a "One-of-a-kind" event with an exceptional level of service. Waxy's Lexington, can accommodate all your event needs.



## SET UP INFORMATION

|                   | Dimensions | Sq. Ft. | Banquet | Classroom | Cocktail | U-Shape | Theater |
|-------------------|------------|---------|---------|-----------|----------|---------|---------|
| The Dublin Room   | 75 X 25    | 1875    | 120     | 90        | 180      | 80      | 120     |
| Dublin Room North | 45 X 25    | 1125    | 60      | 50        | 80       | 40      | 70      |
| Dublin Room South | 30 X 25    | 750     | 40      | 30        | 60       | 50      | 50      |

## FOOD MINIMUMS

*The following minimums apply or the difference will be added as a room rental fee. (incl. deposit)*

|                   | Lunch (All Days)<br>Open- 4PM | Dinner (Sun-Wed)<br>4 PM-Close | Dinner (Thrs-Sat)<br>4 PM-Close |
|-------------------|-------------------------------|--------------------------------|---------------------------------|
| The Dublin Room   | \$1200                        | \$1,400                        | \$2,100                         |
| Dublin Room North | \$600                         | \$900                          | \$1,400                         |
| Dublin Room South | \$400                         | \$700                          | \$1,000                         |

## AUDIO VISUAL EQUIPMENT

*(Included at no additional cost)*

Internet Hub | Wireless Internet (WiFi) | Ipod Audio Connection  
Podium | Projection Screen (available in Dublin North)

## ENHANCEMENTS

*(Available at an additional cost)*

Upgraded Table Linens | Satin Damask Table Overlay  
Chair Covers & Bows | Wooden Dance Floor | Upgraded Place Settings | Ice Sculptures | Seasonal Fresh Flower Centerpieces

## SCHEDULE YOUR NEXT MEETING

|                   |       |
|-------------------|-------|
| The Dublin Room   | \$500 |
| Dublin Room North | \$365 |
| Dublin Room South | \$265 |

Price includes four hours in our private event space, set up & break down, access to Audio Visual Equipment and water station.



## SMALL BITES & COCKTAIL FARE

Full tray serves 18-20 and Half tray serves 8-10

### GREETING STATIONS

#### DOMESTIC & IMPORTED CHEESE DISPLAY

Assorted local and International cheese selection served with variety of crackers  
Full Tray \$225 Half Tray \$125

#### CRUDITÉ PLATTER

Fresh garden vegetables consists of carrots, cucumber, celery, tomatoes & broccoli served with ranch dipping sauce Full Tray \$175 Half Tray \$95

#### HUMMUS PLATTER

Roasted red pepper hummus, carrot and celery sticks, feta cheese & olives served with tortilla chips and toasted pita V Full Tray \$175 Half Tray \$95

#### SEAFOOD BRUSCHETTA

Fresh shrimp, crab, & flaked salmon mixed with cucumber, avocado, red onion & peppers infused in a zesty marie rose sauce, dusted with sweet paprika served on sour dough crostini Full Tray \$300 Half Tray \$175

#### CAPRESE PLATTER

Thick sliced tomato, mozzarella, and fresh basil with a balsamic vinaigrette drizzle Full Tray \$130 Half Tray \$75

#### SPINACH AND ARTICHOKE DIP

Swiss cheese, cheddar cheese and cream cheese, blended with baby spinach and roasted artichoke dusted with parmesan and accompanied with tortilla chips Full Tray \$225 Half Tray \$125

### STATIONARY/PASSED

**ANGELS ON HORSEBACK\*** 50 PC \$175 / 100 PC \$300  
Jumbo sea scallops wrapped in apple-wood smoked bacon served over a puree of sweet potatoes, crispy brussel sprout leaves and a drizzle Kentucky bourbon sauce

**SHRIMP COCKTAIL\*** 50 PC \$150 / 100 PC \$250  
Fresh chilled Shrimp served with caramelized lemon wedges & spicy cocktail sauce resting on a bed of shredded lettuce and grape tomatoes

**CHICKEN TENDERS** 50 PC \$90 / 100 PC \$165  
Breaded and golden fried chicken tenders can be tossed in one of our signature sauces or served plain with sauce on the side

**CHICKEN WINGS** 50 PC \$100 / 100 PC \$175  
Crispy fried jumbo wings served plain or can be tossed with choice signature sauce

Wing & Tender Signature Sauces: Sweet Chili Mango, Traditional Buffalo, Garlic Parmesan, Teriyaki Pineapple, Fire Alarm or BBQ

**MEATBALLS** 50 PC \$100 / 100 PC \$180  
Traditional homemade meatballs smothered in marinara sauce, dusted with parmesan cheese and oven baked

### STATIONARY/PASSED

**CHICKEN SKEWERS** 50 PC \$100 / 100 PC \$185  
Marinated chicken breast, zucchini ribbons, cherry tomato and fresh buffalo mozzarella on a rosemary sprig

**DEVILS ON HORSEBACK** 50 PC \$175 / 100 PC \$300  
Lightly grilled cajun jumbo shrimp wrapped in applewood smoked bacon, resting delicately on a bed of sweet wild seaweed and drizzled with a mild cucumber and wasabi dressing GF

**SPANAKOPITA** 50 PC \$125 / 100 PC \$230  
Wilted baby spinach and feta cheese wrapped in pastry dough

**MINI BEEF WELLINGTONS** 50 PC \$225 / 100 PC \$400  
Tender beef and seasoned mushroom filling enrobed in a puff pastry dome

**STUFFED MUSHROOMS** 50 PC \$125 / 100 PC \$230  
Wilted baby spinach & feta cheese stuffed mushroom caps

**CRAB CAKES** 50 PC \$175 / 100 PC \$300  
Bite size homemade crab cakes served with a garlic sauce Dijon aioli

**PETITE QUICHE** 50 PC \$125 / 100 PC \$230  
Assorted quiche tartlets include Loraine, herb cheese, spinach and mushroom

**PETITE PHYLLO FRANKS** 50 PC \$135 / 100 PC \$240  
Mini beef franks wrapped in puff pastry served with honey mustard dressing

**CAPRESE SKEWERS** 50 PC \$75 / 100 PC \$130  
Marinated mozzarella with vined ripe pear tomatoes complimented with fresh basil and a balsamic reduction

**ASSORTED CROSTINI** 50 PC \$100 / 100 PC \$175  
Parmesan toast topped with tomato, mozzarella and hummus and dusted with smoked paprika

**DEVILED EGGS** 50 PC \$85 / 100 PC \$145  
Sriracha and curry seasoned egg yolks topped with bacon and chives served with a sriracha ranch dipping sauce

**PETITE POTATO CROQUETTES** 50 PC \$85 / 100 PC \$150  
Potato, cheddar cheese, scallions and Irish bacon served with sriracha ranch

**GRILLED CHEESE & TOMATO SHOOTERS** 50 PC \$175 / 100 PC \$295  
Mini grilled cheeses and creamy tomato soup shooters

**CRUDITÉ DIPPERS** 50 PC \$160 / 100 PC \$275  
Individual crudité cup with assorted fresh vegetable sticks and ranch dressing

## SMALL BITES & COCKTAIL FARE

### STATIONARY/PASSED *continued*

#### SLIDERS

- CHEESEBURGER SLIDERS** 50 PC \$200  
Mini burgers with American cheese served on a soft brioche burger roll
- SALMON BLT SLIDERS** 50 PC \$225  
Fresh Atlantic salmon, applewood smoked bacon, tomato, arugula with lemon & garlic aioli served on a mini soft brioche burger roll
- CRABCAKE SLIDERS** 50 PC \$250  
Mini pan seared crab cakes served with Dijon aioli served on a soft brioche burger roll
- CRISPY CHICKEN SLIDERS** 50 PC \$200  
Crispy chicken and slaw served on a soft brioche burger roll

#### SIDES & SALADS

Full tray serves 18-20 and Half tray serves 8-10

- CAESAR SALAD** Full Tray \$140 Half Tray \$70  
Crisp Romaine lettuce, shaved parmesan cheese, croutons and creamy Caesar dressing
- GARDEN SALAD** Full Tray \$140 Half Tray \$70  
Mixed greens, grape tomatoes, cucumbers, carrots, red onions served with Italian & ranch dressing GF
- COBB** Full Tray \$190 Half Tray \$95  
Mixed greens, tomato, cheddar jack, egg, applewood smoked bacon, corn, red onion served with house dressing GF
- ROASTED RED-BLISS POTATOES** Full Tray \$120 Half Tray \$60  
Roasted red bliss potatoes tossed in olive oil, garlic, fresh herbs and cracked black pepper
- White/Jasmine/Wild Rice \$80/40
- Chef's Fresh Seasonal Vegetable \$180/90
- Mashed Potato \$120/60
- Waxy Fries \$130/65
- Sweet Potato Fries \$130/65
- Pasta Salad \$100/50
- Cole Slaw \$100/50
- Homemade Chips \$100/50



## PARTY STATIONS

### STATIONARY

#### POTATO BAR

Mashed potatoes & potato skins. Garnish with cheddar cheese, sour cream, scallions, bacon, broccoli, gravy and honey butter \$15.95 PP

#### TACO BAR

Spicy ground beef and grilled chicken with soft tortillas to garnish with lettuce, tomato, cheddar cheese, sour cream, guacamole, pico de gallo, salsa, jalapeños and rice. Includes tortilla chips \$19.95 PP

#### SLIDER BAR

Classic beef mini-burgers to garnish with American, Swiss or cheddar cheese, tomatoes, onions, pickles, grilled mushrooms, shredded lettuce, ketchup, barbecue sauce, mustard, mayo. Served with potato chips \$19.95 PP

#### MACARONI AND CHEESE BAR

Our house made mac and cheese with toppings: buffalo chicken, grilled chicken, steamed broccoli, sautéed mushrooms, tomatoes, scallions, chopped bacon \$16.95 PP

#### ICE CREAM SUNDAE BAR

Vanilla ice cream with hot fudge sauce, whipped cream and assorted toppings \$7.95 PP

#### S'MORES BAR

Graham crackers, chocolate bars and jumbo marshmallows with skewers and a flame for roasting \$7.95 PP

### LIBATIONS

#### BLOODY MARY STATION

Build your own Bloody Mary with fine vodka and our special Bloody Mary mix. Includes horseradish, crisp celery, fresh lemon and lime, Tabasco sauce, sweet cocktail onions and jumbo olives. 1 hour of service \$12 PP \$9 PP each additional hour. Add Jumbo Shrimp \$4 pp

#### BUBBLE BAR

Chilled champagne with strawberries, blueberries, raspberries, blackberries, pears, orange juice, pineapple juice, cranberry juice and peach liqueur 1 hour of service \$10 PP \$7 PP each additional hour



## BUFFET/STATION STYLE

Full tray serves 18-20 and Half tray serves 8-10

### ENTREES

**JAMBALAYA** Full Tray \$295 Half Tray \$175  
Andouille sausage, cajun shrimp, peppers, scallions, cayenne pepper, fresh ginger, soy sauce, infused in a creamy tomato sauce

**CHICKEN MASALA** Full Tray \$220 Half Tray \$125  
Sautéed chicken breasts served with a Marsala wine & mushroom sauce

**PEPPERED CHICKEN\*** Full Tray \$220 Half Tray \$125  
Boneless, char-grilled chicken breast coated with a cream pepper sauce GF

**PISTACHIO CRUSTED SALMON\*** Full Tray \$295 Half Tray \$175  
Fresh pistachio dusted Atlantic salmon

**TIKKA MASALA** Full Tray \$220 Half Tray \$130  
Choice of Chicken or Vegetarian Tofu gently cooked in ginger, garlic, yogurt, lemon juice, selected Indian spices and finished in a creamy tomato sauce  
*Perfect when paired with our jasmine rice!*

**CHICKEN CAPRESE** Full Tray \$225 Half Tray \$130  
Boneless chicken breast with roasted tomatoes, basil chiffonade and fresh mozzarella drizzled with balsamic glaze

**BUFFALO MAC** Full Tray \$135 Half Tray \$70  
Crispy chicken breast tossed with penne pasta coated and served in our four-cheese buffalo sauce

**PASTA MARINARA** Full Tray \$100 Half Tray \$55  
Choice pasta perfectly coated in San Marzano marinara sauce, topped with parmesan cheese

**CHICKEN, BROCCOLI PENNE** Full Tray \$185 Half Tray \$95  
Tender chicken sautéed with a velvety parmesan cream sauce, fresh broccoli and penne pasta

### ENTREES

**SIRLOIN TIPS\*** Full Tray \$325 Half Tray \$175  
House marinated, char-grilled angus sirloin tips GF

**BAKED HADDOCK\*** Full Tray \$225 Half Tray \$125  
Freshly baked haddock fillet served with lemon, white wine and butter lightly coated with herb cracker crust

**TURKEY TIPS** Full Tray \$240 Half Tray \$140  
Bourbon glazed, grilled turkey tips

**TRADITIONAL SHEPHERD'S PIE** Full Tray \$195 Half Tray \$125  
Angus ground beef, carrots, garlic, onion, celery and rosemary topped with mashed potato

**CLASSIC FISHERMAN PIE** Full Tray \$325 Half Tray \$175  
A delicious blend of Atlantic seafood including shrimp, scallops, salmon, haddock with baby spinach in a velvet cream sauce and topped with lightly browned whipped potato

**BANGERS AND MASH** Full Tray \$195 Half Tray \$95  
Traditional Irish pork sausage topped with caramelized onions and gravy

**GUINNESS BEEF STEW** Full Tray \$295 Half Tray \$175  
Tender slow cooked beef with root vegetables in a rich Guinness gravy

**FRA DIAVOLO** Full Tray \$295 Half Tray \$175  
Sautéed shrimp, calamari, salmon and haddock in a white wine and spicy marinara sauce finished with fresh basil and parsley served over jasmine rice

**PRIMAVERA** Full Tray \$125 Half Tray \$75  
Choice pasta with mixed vegetables perfectly coated in primavera sauce



**WAXY'S**

*The Perfect Event Starts Here*

Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements. \*All Food & Beverage prices are subject to state and local sales tax and 18% Service Fee. \*\*Menu selection & Pricing is subject to change without notice. Please inform management of any allergies or special dietary needs.

## SIGNATURE BUFFET

All Signature Buffets Include Coffee/Tea Station and Fresh Dinner Rolls & Butter  
Available All Day

\$29.95 + Per Person

### FIRST COURSE

(choose one)

#### CAESAR SALAD

*Crisp Romaine lettuce, shaved parmesan,  
croutons and creamy Caesar dressing*

#### GARDEN SALAD

*Mixed greens, grape tomatoes, cucumbers,  
carrots, red onions, balsamic vinaigrette GF*

#### Upgrades:

#### COBB

*Mixed greens, tomato, cheddar jack, egg, bacon, corn,  
red onion served with house dressing GF +2 per person*

#### CAPRESE

*Sliced tomatoes, mozzarella, basil chiffonade,  
olive oil, balsamic drizzle V/GF +2 per person*

### STARCH & VEGETABLES

(choose two)

*+\$2 Per person to offer three side selections*

CHEF'S FRESH SEASONAL VEGETABLE • MASHED POTATO  
JASMINE RICE • PASTA MARINARA • ROASTED RED-BLISS POTATOES

### ENTRÉE

(choose two)

*+\$4 Per person to offer three entrée selections*

CHICKEN MARSALA • PEPPERED CHICKEN • BANGERS & MASH • SHEPHERD'S PIE  
TIKKA MASALA (*Chicken or Tofu*) • CHICKEN, BROCCOLI PENNE • GUINNESS BEEF STEW  
BAKED HADDOCK • PRIMAVERA • CHICKEN CAPRESE • TURKEY TIPS • JAMBALAYA

#### UPGRADES:

SIRLOIN TIPS GF +7 PP • PISTACHIO CRUSTED SALMON +7 PP  
CLASSIC FISHERMAN'S PIE +6 PP • FRA DIAVOLO +6 PP • SLICED SIRLOIN +10 PP

### CARVING STATION

*Priced per guest below + \$50 Chef Fee*

#### PORK LOIN

*Roasted with an apricot glaze \$11.99*

#### ROAST PRIME RIB OF BEEF

*slow roasted, served with Au Jus \$16.99*



### ADD DESSERT

+3.95 per person

#### COOKIES AND BROWNIES

*Freshly baked chocolate chip  
cookies & double chocolate brownies*

#### CARROT CAKE

#### CHOCOLATE CAKE

#### CLASSIC CHEESE CAKE



## PLATED DINNER

All Plated Dinners Include Soda/Lemonade/Iced Tea **OR** Coffee/Tea Station and Fresh Dinner Rolls & Butter

Plated Dinners served as listed with Homemade Mashed Potato & Fresh Seasonal Vegetable

+\$3 Per person to offer three or more entrée selections

### SILVER

#### FIRST

##### GARDEN SALAD

Mixed greens, grape tomatoes, cucumbers, carrots, red onions, balsamic vinaigrette GF

#### MAIN COURSE

(choose two)

##### CHICKEN MARSALA

Sautéed chicken breasts served with a Marsala wine & mushroom sauce

##### BAKED HADDOCK\*

Freshly baked haddock fillet with lemon, white wine and butter lightly coated with herb cracker crust

##### PEPPERED CHICKEN

Boneless and skinless char-grilled chicken breast coated with a cream pepper sauce

##### TRADITIONAL SHEPHERD'S PIE

Fresh ground beef with carrots, garlic, onion, celery and rosemary topped with shallot gravy and mashed potato

\$28.95 per person

### GOLD

#### FIRST

(choose one)

##### GARDEN SALAD

Mixed greens, grape tomatoes, cucumbers, carrots, red onions, balsamic vinaigrette GF

#### CAESAR SALAD

Crisp Romaine lettuce, shaved parmesan, croutons and creamy Caesar dressing

#### MAIN COURSE

(choose two)

##### CHICKEN MARSALA

Sautéed chicken breasts served with a Marsala wine & mushroom sauce

##### BAKED HADDOCK\*

Freshly baked haddock fillet with lemon, white wine and butter lightly coated with herb cracker crust

##### PEPPERED CHICKEN

Boneless and skinless char-grilled chicken breast coated with a cream pepper sauce

##### TURKEY TIPS

Bourbon glazed, grilled turkey tips served with traditional stuffing & cranberry sauce

##### SIRLOIN TIPS

House marinated, char grilled angus sirloin tips GF

\$34.95 per person

### PLATINUM

#### FIRST

##### SHRIMP COCKTAIL

#### SECOND

(choose one)

##### CAESAR SALAD

Crisp Romaine lettuce, shaved parmesan, croutons and creamy Caesar dressing

##### COBB SALAD

Mixed greens, tomato, cheddar jack, egg, apple smoked bacon, corn, red onion served with house dressing

#### MAIN COURSE

(choose two)

##### CHICKEN CAPRESE

Boneless chicken breast with roasted tomatoes, basil chiffonade and fresh mozzarella drizzled with balsamic glaze

##### PISTACHIO CRUSTED SALMON

Fresh pistachio dusted Atlantic salmon

##### ROAST SIRLOIN

Sliced NY Strip loin with Onion and red wine jus

##### TURKEY TIPS

Bourbon glazed, grilled turkey tips served with traditional stuffing & cranberry sauce

\$45.95 per person

#### ADD DESSERT

TO ANY PLATED DINNER FOR \$3.95 PP

##### CHOCOLATE CAKE

##### CARROT CAKE

##### CHEESECAKE



# WAXY'S

*The Perfect Event  
Starts Here*



## BRUNCH & LUNCH

Available 11 AM – 3 PM

### BREAKFAST BUFFET \$16 per person

Fruit salad, scrambled eggs, oven roasted red potatoes, French toast, assorted mini pastries, selection of chilled juices, freshly brewed coffee & tea station

Select One: Bacon • Country link Sausage

### BRUNCH BUFFET \$24 per person

Fruit salad, scrambled eggs, oven roasted red potatoes, French toast, assorted mini pastries, selection of chilled juices, freshly brewed coffee & tea station

Salad ~ Select One: Garden Salad or Caesar Salad

Select One: Bacon • Country link Sausage

Entrée ~ Select One: Mixed Bean Cassoulet, Pasta Primavera, Chicken Broccoli & Penne, Chicken Chasseur, Pasta Marinara, Buffalo Chicken Mac & Cheese

### BUILD YOUR OWN BUFFET

Full tray serves 18-20 and Half tray serves 8-10

**BACON** - Slow cooked applewood bacon  
Full Tray \$120 Half Tray \$60

**SAUSAGES** - Country link breakfast sausage  
Full Tray \$120 Half Tray \$60

**FRENCH TOAST** - Thick cut & dipped in cinnamon egg batter  
Full Tray \$100 Half Tray \$50

**BAKED HAM** - Slow cooked & glazed with brown sugar, honey served with an apple cider reduction  
Full Tray \$200 Half Tray \$100

**SCRAMBLED EGGS** - Light and fluffy scrambled eggs with fresh chive  
Full Tray \$140 Half Tray \$70

**SEASONAL FRESH FRUIT** - An assortment of seasonal fresh fruit  
Full Tray \$ 150 Half Tray \$75

**ASSORTED BREAKFAST PASTRY** - An arrangement of freshly baked mini breakfast pastries dusted with powdered sugar  
Full Tray \$130 Half Tray \$65

### COFFEE & TEA STATION

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas \$80

**SODA/LEMONADE/JUICE/ICED TEA** Pitchers \$8

### PLATED LUNCHEONS \$17.95 per person

**Starter:** (Select one) ~ Garden Salad, Caesar Salad

**Entrée:** (Select two)

**CHICKEN BACON RANCH\***: Grilled chicken, applewood smoked bacon, ranch dressing, cheddar cheese, lettuce, tomato & red onion served with fries

**CHICKEN CAESAR SALAD:** Grilled chicken breast on a bed of crisp romaine lettuce, house croutons, shaved Parmesan cheese

**TURKEY CLUB:** Roasted turkey breast, tomato, applewood smoked bacon, crisp lettuce, and mayo served with fries

**NASHVILLE HOT CHICKEN\*** Crispy chicken breast served with lettuce, tomato, red onion, pickles, cajun slaw, honey hot sauce served with fries

**BAJA FISH TACOS** Two fish tacos with cilantro slaw, pico de gallo and chipotle crema served with fries

**GRILLED CHEESE** Three cheeses: cheddar, swiss and American melted with grilled tomato on sourdough bread served with fries

**BLACKENED CHICKEN CAESAR WRAP** Cajun encrusted chicken breast, plum tomatoes, Caesar dressing, mixed greens served in a honey wheat wrap with fries

**GRILLED VEGETABLE WRAP** Grilled zucchini, yellow squash, red peppers, red onion, baby greens, hummus in a wheat wrap served with fries

### BUILD YOUR OWN LUNCH BUFFET

Full tray serves 18-20 and Half tray serves 8-10

**ASSORTED WRAPS** Full Tray \$215 Half Tray \$120  
An assortment of Turkey, Chicken Salad, Ham, Roast Beef in a wrap with lettuce, tomato & onion

**COLD CUT PLATTER** Full Tray \$225 Half Tray \$125  
Build your own sandwich with an assortment of Turkey, Roast Beef & Black Forrest Ham, Assorted artisan breads and lettuce, tomato, onion & cheeses

**CLUB SANDWICH** Full Tray \$215 Half Tray \$120  
Your choice of: Turkey, Ham, or Roast Beef Layered on country white bread, lettuce, tomato, bacon, cheese & mayonnaise

**PASTA SALAD V** Full Tray \$100 Half Tray \$50  
Penne Pasta with grape tomatoes, cucumbers, red onion, fresh basil & tossed in house dressing

**POTATO SALAD V** Full Tray \$120 Half Tray \$60  
Red bliss potatoes lightly dressed with red onions, celery, mayonnaise, dijon mustard & fresh herbs



# WAXY'S

*The Perfect Event Starts Here*

Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements. \*All Food & Beverage prices are subject to state and local sales tax and 18% Service Fee. \*\*Menu selection & Pricing is subject to change without notice. Please inform management of any allergies or special dietary needs.

# WAXY'S

## DESSERTS FOR DISPLAY

Full tray serves 18-20 and Half tray serves 8-10

**COOKIES AND BROWNIES** Full Tray \$100 Half Tray \$50  
Freshly baked chocolate chip cookies & double chocolate brownies

**SEASONAL FRESH FRUIT** Full Tray \$150 Half Tray \$75  
An assortment of sliced fresh fruit including: pineapple, honey dew melon, cantaloupe & fresh berries

**MINIATURE CHEESECAKES** 50 Pcs \$140 100 Pcs \$290  
An assortment of fine Philadelphia cheese mini cheesecakes

## INDIVIDUAL DESSERTS \$8

### CHOCOLATE CAKE

Chocolate fudge layer cake served with whipped cream

### CARROT CAKE

Fresh carrots with a hint of cinnamon, pecans, walnuts and cream cheese icing

### CHEESECAKE

Traditional cheesecake with raspberry drizzle and whipped cream



## BEVERAGE / BAR SERVICE

Waxy's offers flexible bar service plans to allow you to host your beverage and bar service to create your perfect celebration while always being in control of your budget.

### CASH BAR

Guests pay for their own drinks – cash, credit and debit cards accepted

### OPEN BAR DURING COCKTAIL HOUR ONLY

Host(s) pay for drinks during cocktail hour – on consumption

### OPEN BEER AND WINE ONLY

We run a tab for you on Beer, Wine and Soft Drinks, but have a cash bar available for all other beverages

### OPEN BAR FOR SIGNATURE COCKTAIL

Available with any other bar program - you bring us the drink or recipe, or let our very talented mixologists create one for you

### HOSTED BAR ~ Charged on Consumption

### WINE & CHAMPAGNE SERVICE

Wine & Champagne by the Bottle – full wine list available

For the Cocktail Hour

Butler Service Wine or Champagne

Cost of Wine or Champagne plus \$1.50 per guest fee per hour

### STATIONARY DISPLAYS

### COFFEE & TEA STATION

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas \$80

SODA/LEMONADE/JUICE/ICED TEA Pitchers \$8

MIMOSA PUNCH BOWL (Serves 25) \$75

BLOODY MARY PUNCH BOWL (Serves 25) \$90

SANGRIA PUNCH BOWL (Serves 25) \$85

Please Note: Shots are not included in ANY bar package

## AFTERNOON TEA

### TRADITIONAL AFTERNOON TEA

*We welcome you to Waxy's and invite you to relax and enjoy this time honored tradition...*

Available 1-4 PM

Included with our fine selection of teas and coffee:

Spinach & Strawberry Salad

Scones with Jam & Fruit Tea Bread

Assorted Tea Sandwiches:  
(choose three)

Caprese- *Vine-ripened tomato, basil and buffalo mozzarella*

English Cucumber - *dill crème fraîche*

Chicken Salad - *ruby grapes, granny smith apples, celery & mayo*

Roast Turkey - *with brie and apple*

Egg Salad - *with fresh chive and red onion*

Dublin Bay shrimp - *with shredded lettuce and tomato, cocktail sauce*

Sweet Endings  
(choose two)

Assortment of Petit Fours

Selection of Mini Pastries

Selection of Freshly Baked Cookies

Fresh Fruit Salad with whipped cream

\$21.95 Per Person





## PRIVATE EVENT POLICIES

**DEPOSIT-** A credit card number must be on file for a booked event. We require a non-refundable \$100 deposit to book the reservation. This will be applied towards the final bill the day of your event. The Final Bill can be paid in Cash or Credit Card.

**CANCELLATION-** You may cancel your event any time prior to 14 days before the event without additional penalty; however, we will keep the non-refundable deposit. If you cancel in less than 14 days, you will be charged the non-refundable deposit received. If the event is cancelled within 6 days of the event date, you will be charged 100% of the food cost and the nonrefundable deposit. Waxy's is not liable for the failure to complete the booking due to strikes, accidents, business or utility interruption, adverse weather, or any other cause outside of its control. An alternative room, time, and date will be offered if Waxy's cancels the event for any of these reasons.

**TAXES/FEES-** All events are subject to local and state meals tax and 18% service charge. (Plus 5% facilitation fee Lexington, MA location.). All prices are subject to change without notice pending fluctuating market prices.

**MINIMUM-** A minimum food revenue amount may be assigned to your reservation and included in your booking. Minimums are determined by event space and vary based on day of the week, time of the day, time of the year, and date of the booking. Your sales person will review revenue requirements with you during your first consultation. Minimums do not include service charges, and taxes and fees

**ALCOHOL-** No Alcoholic beverages may be brought onto the premises (this includes party favors, gifts, raffle items, etc.). We reserve the right to monitor and limit the alcohol consumed by guests. All guests who are consuming alcohol will have to show valid ID to verify legal age. Waxy's complies with all state & local liquor regulations and laws.

**CAKE-** We are more than happy to allow an outside cake for your event, but must it must be from a HACCP Certified/Licensed Bakeshop. Our staff will cut & serve your cake and a cake-cutting fee of \$1 per person may be applied. Per regulations, there are to be no homemade items served on premise.

**ENTERTAINMENT-** If you wish to have a DJ or Band, please consult with your sales person. A dance floor fee of \$31 per 3x4 section of flooring may apply at certain locations.

**DÉCOR-** All decorations must be cleared prior to the event, balloons, streamers, etc. Any approved decorations adhered to the wall or any surface must be secured with blue painter's tape only or clear tacks. NO exceptions. No confetti, silly string, open flame items, etc. This could result in confiscation or items and/or \$100 cleaning fee. All decorations must be cleared prior to the end of your event.

**CHILDREN-** After 9 pm we ask that children are accompanied by an adult at all times. Children's meals are available, please consult with your sales person.

**FOOD-** Per state and local regulations, it is required that ALL food and beverage must be provided by Waxy's and consumed on the premises. No food can be taken off the premises due to potential food borne illness threat. Buffet food items can be displayed no longer than two hours.

**FINAL GUEST COUNT/MENU-** A guaranteed guest count and final menu selections are required 7 business days before your event for all menu items. If notification of final attendance is not received by this deadline, you will be charged for the highest number of people on the original banquet event order. This guarantee is not subject to reduction.

**REGULATIONS-** Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements. Please inform management of any allergies or special dietary needs.

**PRICING-** All prices are subject to change without notice pending fluctuating market prices.

**PATIO-** In the event of bad weather all efforts will be made to provide indoor space if a Patio booking cannot be held. All reasonable efforts will be made, but not guaranteed.

**WEATHER-** The New England weather changes by the minute and therefore, in most cases, you cannot cancel due to weather without being subjected to the cancellation policy. However, if there is a State of Emergency declared, you will be released from your financial obligations

**CLEAN UP-** All events must be completely broken down after rental time. This means removal of all décor, etc. At the conclusion of your booked time the event space opens to the public.

**LIABILITY & DAMAGE** Waxy's reserves the right to inspect and control all private events. Waxy's is not liable for any damages to or loss of equipment, merchandise, or articles left at Waxy's prior to, during, or following your event. The client is responsible for any damage to the building, equipment, decorations, furniture or fixtures belonging to Waxy's, and for any item lost, stolen, or damaged during your event due to the actions of your guests. Any damages or excessive clean-up will be charged to the credit card on file.