

## *Breakfast Buffet*

\$13.00 Per Person

*The start time of your event must be no later than 10:00am.*

Irish Bread

Choice: Home Fries or Oven Roasted Potatoes  
Choose One: Scrambled Eggs, Breakfast Quiche  
Eggs Benedict (\$1 additional per person)

Irish Bacon and Sausage

Choice: Buttermilk Pancakes or French Toast

Orange Juice and Cranberry Juice

Coffee & Tea

Add Scones add \$1.00 per person

Add Fresh Fruit add \$1.00 per person

## *Brunch Buffet*

\$16.00 per person (Served until 3:00PM)

Irish Bread

Chef's selection of Seasonal Vegetables

Choice: Home Fries or Oven Roasted Potatoes

Choose One:

Scrambled Eggs, Breakfast Quiche

Eggs Benedict (\$1 additional per person)

Irish Bacon and Sausage

Choice: Buttermilk Pancakes or French Toast

Choose One:

Roast Beef ~ Roast Pork ~

Irish Whiskey Chicken ~ Baked Haddock

Baked Ham with Pineapple Glaze

Chicken and Broccoli tossed with Ziti

Ziti with Vegetables and Alfredo Sauce

Orange & Cranberry Juice, Coffee & Tea

Add scones add \$1.00 per person

Add Fresh Fruit add \$1.00 per person

## *Continental Breakfast*

\$9.50 Per Person

*Offered Monday through Friday 8:00am to 11:00am*

*Minimum 25 people*

Fresh Fruit Display, Assorted Danish, Muffins, Scones, Juices,  
Coffee, and Tea



## *Harrington's*

Food & Spirits

17 Water Street

Wakefield, MA 01880 ~ 781.245.1525

Function Direct # 781.258.4392

Email: [lisaharringtonspub@gmail.com](mailto:lisaharringtonspub@gmail.com)

[www.harringtonspub.com](http://www.harringtonspub.com)

Please inform your server if someone in your party  
has a food allergy.

## *Function Menu*

~ The Function Room at Harrington's ~

Available for private parties and meetings

Accommodates 25 to 70 people

Prices do not include

7% tax and \$75.00 Room Fee

Minimum gratuity is \$100 or 18% of the food total;  
the greater amount will be applied to your bill.

Children under 10 are half price

Bar Service is optional ~ no extra charge

Open Bar is based on consumption with 7% tax and

18% gratuity added to the total

Cocktails are not available until

12:00 noon on Sundays

Table linens and centerpieces are provided. You may bring your own centerpieces.  
Decorations are subject to approval. Shower umbrellas, candles, sparkles and confetti are  
prohibited. The use of nails, tape, tacks, etc. to any wall, ceiling or fixture is prohibited.  
Harrington's does not allow food or beverages to be brought into Harrington's with the  
exception of special occasion cakes, from a permitted bakery.

A \$100 non-refundable deposit is required to hold the function room. The deposit will be  
credited to your final bill, which is due prior to the close of your function.

Functions are booked in four hour increments.

## *Champagne & Dessert Reception*

\$12.50 Per Person

Celebrate any special occasion with our house champagne  
and delicious dessert display.  
Please email or call our function manager for specific details.

## *Accompaniments*

Extra Charge per Person

Fruit Punch Bowl \$1.50 ~ Hot Chocolate Bar \$1.50

Sparkling Cider Mimosa Punch Bowl \$1.75

Champagne Mimosa Punch Bowl \$2.50

Champagne Toast \$3.00 ~ Sangria \$2.50 (Red or White)

Bloody Mary Bar \$1.75 (Vodka is additional)

Wine Display ~ Charge per Bottle

## *Luncheon Buffet*

\$16.50 per person (Served until 3:00PM)

Irish Bread

Choice of one:

Garden Salad ~ Spinach Salad ~ Caesar Salad ~

Cucumber and Tomato Salad ~ Southwestern Salad

Chef's Seasonal Vegetable

Choice of Two:

(Add an additional entrée for \$1.50 per person)

Spinach and Feta Stuffed Chicken ~ Chicken Normandy

(Apple & Cinnamon) ~ Irish Whiskey Chicken ~ Chicken

Piccatta ~ Chicken Cordon Bleu ~ Baked Stuffed Scrod with

Mornay Sauce ~ Baked Stuffed Haddock ~ Sausage, Peppers

and Onions ~ Roast Top Round of Beef ~ Roast Pork ~

Chicken Broccoli and Ziti

Sliced Sirloin Steak (add \$1.00 per person)

Choice of One:

Roasted Potatoes ~ Rice ~ Mashed Potatoes ~

Au Gratin Potatoes ~ Champ Potatoes (mashed with scallions)

Choice of One: Ziti ~ Cheese Tortellini ~ Fettuccini

Choice of One: Marinara ~ Garlic and Oil ~ Alfredo ~

Vodka & Tomato Cream Sauce

Coffee and Tea

## *Dinner Buffet*

\$18.50 per person

Add an additional entrée for an additional \$1.50 per person  
Served with Complimentary Bean Dip and Crackers

Irish Bread

Choice of Two:

Garden Salad ~ Spinach Salad ~ Caesar Salad  
Cucumber and Tomato Salad ~ Southwestern Salad

Chef's Seasonal Vegetable

Choice of Two:

Spinach and Feta Stuffed Chicken  
Apple & Cinnamon Stuffed Chicken

Irish Whiskey Chicken

Chicken Picatta

Chicken Cordon Bleu

Baked Stuffed Scrod with Mornay Sauce

Baked Stuffed Haddock

Sausage, Peppers and Onions

Roast Top Round of Beef

Roast Pork

Chicken Broccoli and Ziti

Sliced Sirloin Steak (add \$1.00 per person)

Choice of One:

Roasted Red Bliss Potatoes ~ Rice Pilaf Mashed Potatoes

~ Au Gratin Potatoes ~

Champ Potatoes (mashed with scallions)

Choice of One:

Ziti ~ Cheese Tortellini ~ Fettuccini

Choice of One:

Marinara ~ Garlic and Oil ~ Alfredo

Vodka & Tomato Cream Sauce

Coffee and Tea

## *Pre-Dinner Hors D'Oeuvres*

Available with all Menus ~ Priced per Person

N.E. Clam Chowder \$2.50 per cup

Cheese and Cracker Tray \$1.75

(Pre-Dinner Hors D'Oeuvres Continued)

Fresh Fruit and Cheese Tray \$2.50

Fresh Vegetable Tray \$1.75

Spinach and Artichoke Dip

with Tortilla Chips, Carrot and Celery Sticks \$1.75

Bruschetta \$1.75 Fresh Fruit Tray \$1.75

Bean Dip with Crackers \$1.00

Shrimp Cocktail ~ Market Price

**The following are priced per 25 pieces:**

Chicken Fingers \$26.95 - Coconut Shrimp \$28.95

Teriyaki Chicken Tenderloins \$26.95

Vegetable Spring Rolls \$26.95

Mini Dogs in Puff ~ \$23.95

Raspberry and Brie in Phyllo \$26.95

Mini Crab Cakes \$28.95 - Petite Quiche \$26.95

Dill Cheese en Croute \$27.95

Caramelized Onion & Phyllo \$27.95

Asparagus and Cheese Roll Up \$27.95

Seafood Stuffed Mushrooms \$26.95

Boneless Buffalo Wings \$26.95

Spanikopita (Spinach and Feta Pastry) \$26.95

Scallops with Bacon \$37.95

## *Seated Dinner Entrees*

(Seated dinners must be pre-ordered. Please choose up to three selections.)

The following entrees are available in addition to the entrees listed for the dinner buffet menu.

Beef Items \$22.00 per person; Seafood Entrees \$21.00 per person; Chicken

and Pork Entrees \$19.00 per person; Vegetarian Option \$17.00 per person

Prime Rib

Filet Mignon

Baked Seafood Medley (Baked Scallops, Shrimp and Scrod)

Swordfish

Pasta Prima Vera

The above seated dinners are served with Irish bread, salad, seasonal vegetables, and your choice of potato. Coffee & Tea is included.

## *Light Hors D'Oeuvres*

\$7.50 per person (minimum 25 people)

Choose Three Items from our Hors D'Oeuvres Buffet Menu

## *Desserts*

Priced per Person

Assorted Desserts (Mini Cakes, Cookies, and Bars) \$2.25

Chocolate Mousse \$2.50

Carrot, Chocolate or Cheese Cake \$3.00

## *Hors D'Oeuvres Buffet*

\$12.50 per person

(See dinner section for pre-dinner hors d'oeuvres)

(Passed Hors D'Oeuvres are Available for an Extra Fee)

**Please Choose Six**

Tomato Basil Bruschetta

Artichoke and Spinach Dip with Crackers

Fresh Vegetable Crudites ~ Fresh Fruit with Dip

Bean Dip with Crackers ~ Coconut Shrimp

Teriyaki Chicken Tenderloins

Vegetable Spring Rolls ~ Seafood Stuffed Mushrooms

Cheese and Cracker Tray ~ Mini Crab Cakes

Dill Cheese en Croute ~ Chicken Fingers

Caramelized Onion & Phyllo

Asparagus and Cheese Roll Up

Petite Quiche ~ Mini Dogs in a Puff

Boneless Buffalo Wings ~ Raspberry and Brie in Phyllo

Sweet Italian Sausage in Marinara

Sweet Italian Sausages, Peppers, and Onions

Spanikopita (Spinach and Feta Cheese Pastry)

Meatballs with Marinara Sauce

Scallops with Bacon (.50 additional per person)

## *Light Luncheon Buffet*

\$13.50 per person (Served until 3:00PM)

Irish Bread and Coffee & Tea

Choice of Three:

Garden Salad ~ Caesar Salad ~ Southwestern Salad

Pasta Salad ~ Potato Salad ~ Cucumber and Tomato Salad

Fresh Wrap Display

Choice: Chicken, Broccoli, and Ziti or Pasta Prima Vera