

Breakfast Buffet

\$13.50 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 or
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

Served until 3:00pm, \$16.50 per person

Irish Bread

Chef's selection of Seasonal Vegetables

Choice: Home Fries or Oven Roasted Potatoes

Choose One:

Scrambled Eggs or
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 20 people

Fresh Fruit Display, Bagels, 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

www.harringtonspub.com

Before placing your order, 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 20 to 70 people

Prices do not include

7% Tax and

Gratuities is 19% or \$100.00 (the greater amount is applied)

\$75.00 Room Fee

Children under 10 are half price

Bar Service is optional at no extra charge

Open Bar is based on consumption with 7% tax and

18% gratuity added to the total

Cocktails are not available until

12:00noon 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 licensed bakery (they cannot be home-baked). A \$100.00 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.

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 \$3.00 (Red or White)

Bloody Mary Bar \$1.75 (Vodka is additional)

Wine Display ~ Charge per Bottle

Luncheon Buffet

\$17.00 per person (Served until 3:00PM)

Irish Bread

Choice of one:

Garden Salad ~ Spinach Salad ~ Caesar Salad

Cucumber and Tomato Salad ~ Southwestern Salad

Choice of Two:

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

Spinach and Feta Chicken

Chicken Normandy (Apple & Cinnamon)

Irish Whiskey Chicken - Chicken Piccata

Chicken Cordon Bleu

Baked Stuffed Scrod with Mornay Sauce

Baked Stuffed Haddock

Sausage, Peppers and Onions

Roast Top Round of Beef - Roast Pork

Sliced Sirloin Steak (add \$1.00 per person)

Chef's Seasonal Vegetable

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

\$19.00 per person

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

Irish Bread

Choice of One:

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

Chef's Seasonal Vegetable

Choice of Two:

Spinach & Feta 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
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

Fresh Fruit and Cheese Tray \$2.50

Continued

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:

Bite Size Teriyaki Sirloin Tips with Pineapple \$ 27.95

Coconut Shrimp \$28.95

Roast Beef Crostini with Horseradish Sauce \$27.95

Chicken Tenderloins or Wings (Traditional, Buffalo Style,

Teriyaki, or Honey Hot) \$26.95

Vegetable Spring Rolls \$26.95

Sweet & Spicy Bacon Wrapped Mini Dogs \$26.95

Mini Dogs in Puff \$23.95 ~ Mini Crab Cakes \$28.95

Meatballs (Choice of Sauce: Marinara or Cranberry Chili)

Caramelized Onion & Phyllo \$27.95

Asparagus and Cheese Roll Up \$27.95

Seafood Stuffed Mushrooms \$26.95

Spanakopita (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.

Prime Rib \$23

Filet Mignon \$24

Baked Seafood Medley \$22

(Baked Scallops, Shrimp and Scrod)

Swordfish

Baked Stuffed Chicken \$20

Pasta Prima Vera \$18

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

Desserts

Priced per Person

Assorted Desserts \$2.00 (Cakes, Pastries, and Bars)

Chocolate Mousse \$2.50

Carrot, Chocolate or Cheese Cake \$3.00

Light Hors D'Oeuvres

\$7.00 per person (minimum 20 people)

Choose Three Items from our Hors D'Oeuvres Buffet Menu

Hors D'Oeuvres Buffet

\$13 per person

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

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

Please Choose Six

Cheese and Cracker Tray

Tomato Basil Bruschetta - Artichoke and Spinach Dip

Fresh Vegetable Crudités - Fresh Fruit with Dip

Bean Dip with Crackers - Coconut Shrimp

Bite Size Teriyaki Sirloin with Pineapple

Vegetable Spring Rolls ~ Seafood Stuffed Mushrooms

Roast Beef Crostini with Horseradish Sauce - Mini Crab Cakes

Chicken Fingers - Boneless Buffalo Wings

Honey Hot Boneless Wings - Teriyaki Boneless Wings

Chicken Wings (Choose One: Traditional, Honey Hot,

Buffalo, or Teriyaki) ~ Mini Dogs in a Puff

Sweet & Spicy Bacon Wrapped Mini Dogs

Sweet Italian Sausages, Peppers, and Onions

Spanikopita (Spinach and Feta Cheese Pastry)

Meatballs (Choice of Sauce: Marinara or Cranberry Chili)

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 or Finger Sandwiches

Choice: Chicken, Broccoli, and Ziti

or Pasta Prima Vera

Coffee & Tea