

Breakfast Buffet

\$15.00 Per Person

The start time of your event must be no later than 10:30 AM.

Irish Bread

Choice: Home Fries or Oven Roasted Potatoes

Choose One: Scrambled Eggs, Breakfast Quiche

Eggs Benedict (\$1 additional per person)

American Bacon and Irish Sausage

French Toast

Orange Juice and Cranberry Juice

Coffee & Tea

Add Scones add \$1.00 per person

Add Fresh Fruit add \$1.25 per person

Brunch Buffet

Served until 3:00 PM, \$17.50 per person

Irish Bread

Chef's selection of Seasonal Vegetables

American Bacon and Irish Sausage

French Toast

Choice: Home Fries or Oven Roasted Potatoes

Choose One:

Scrambled Eggs, Breakfast Quiche

Eggs Benedict (\$1 additional per person)

Choose One:

Roast Beef ~ Roast Pork ~

Irish Whiskey Chicken ~ Baked Stuffed or Broiled 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 \$1.25 per person

Harrington's

Food & Spirits

17 Water Street

Wakefield, MA 01880 ~ 781.245.1525

Function Direct # 781.258.4392 (Call or Text)

Email: lisaharringtonspub@gmail.com

www.harringtonspub.com

Before placing your order, please inform the function manager 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 65 people

Prices do not include:

20 % Gratuity or \$100 (we apply a minimum gratuity of \$100)

7% Tax

Room Fee: 25 Guests or Fewer \$75

Over 25 Guests \$100

(Often, our room fee supplements servers' gratuity)

Children under 10 are half price

Bar Service is optional ~ no extra charge

Open Bar is based on consumption with 7% tax and

20% 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 (not home-baked). A \$100.00 non-refundable, non-transferrable 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.

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

Accompaniments (Extra Charge)

Fruit Punch Bowl \$1.50 per Person

Hot Chocolate Bar \$1.50 Per Person

Sparkling Cider Mimosa Punch Bowl \$2.00 per Person

Champagne Mimosa Punch Bowl \$48.00/64 Oz.

Sangria Bowl (Red or White) \$52.00/64 Oz.

Prosecco Punch \$52/64 Oz.

(Prosecco, Pomegranate and Cranberry Juice)

Champagne Toast \$3.50 per Person

Wine Display (Charge per Bottle)

Luncheon Buffet

\$18.00 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 Stuffed Chicken

Chicken Normandy (Apple & Cinnamon)

Irish Whiskey Chicken ~ Sausage, Peppers, and Onion

Chicken Piccata ~ Chicken Cordon Bleu

Baked Stuffed or Broiled Haddock

Roast Top Round of Beef ~ Roast Pork

Chicken Broccoli and Ziti

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 ~ Pesto

Vodka & Tomato Cream Sauce

Coffee and Tea

Dinner Buffet

\$20.00 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 and Feta Stuffed Chicken
Apple & Cinnamon Stuffed Chicken
Irish Whiskey Chicken ~ Chicken Piccata
Chicken Cordon Bleu
Baked Stuffed or Broiled 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 ~ 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 ~ Pesto
Vodka & Tomato Cream Sauce

Coffee and Tea

Desserts

Additional Charge per Person

Assorted Desserts \$2.00 ~ Chocolate Mousse \$2.50
Cheese Cake, Carrot Cake or Chocolate Cake \$3.00

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 ~ Fresh Vegetable Tray \$1.75

Spinach and Artichoke Dip with Tortilla Chips \$1.75

Buffalo Chicken Dip with Tortilla Chips \$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

Roast Beef on Crostini with Horse Radish Sauce \$26.95

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

Seafood Stuffed Mushrooms \$26.95

Boneless Buffalo Wings \$26.95

Honey Hot Boneless Wings \$26.95

Spanikopita \$26.95 ~ Scallops with Bacon \$39.95

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 \$28.00 per person

Seafood Entrees \$26.00 per person

Chicken and Pork Entrees \$22.00 per person

Vegetarian Option \$19.00 per person

Prime Rib ~ Filet Mignon

Baked Seafood Medley

(Baked Scallops, Shrimp and Scrod)

Pasta Prima Vera

The above-seated dinners are served with Irish bread, salad, seasonal vegetables, your choice of potato, coffee and tea.



Light Hors D'Oeuvres

\$7.50 per person (minimum 25 people)

Choose Three Items from our

Hors D'Oeuvres Buffet Menu Below

Hors D'Oeuvres Buffet

\$13.50 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

Buffalo Chicken Dip with Tortilla Chips

Spinach and Artichoke Dip with Tortilla Chips

Fresh Vegetable Crudités ~ Fresh Fruit with Dip

Bean Dip with Crackers ~ Coconut Shrimp

Teriyaki Chicken Tenderloins

Roast Beef on Crostini with Horse Radish Sauce

Vegetable Spring Rolls ~ Seafood Stuffed Mushrooms

Cheese and Cracker Tray ~ Mini Crab Cakes

Teriyaki Sirloin Bites with Pineapple ~ Chicken Finger

Mini Dogs in a Puff ~ Boneless Buffalo Wings

Honey Hot Boneless Wings ~ Petite Quiche

Sweet Italian Sausages, Peppers, and Onions

Spanakopita ~ Meatballs with Marinara Sauce

Scallops with Bacon (.50 additional per person)

Light Luncheon Buffet

\$15.00 per person (Served until 3:00PM)

Irish Bread and Coffee & Tea

Choose Two:

(Add an additional salad for an additional \$1 per person)

Garden Salad ~ Caesar Salad

Southwestern Salad ~ Fruit Salad

Pasta Salad ~ Potato Salad ~ Cucumber and Tomato Sa

Fresh Wrap Display

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