



restaurant 45

Function Menus

We can accommodate parties of up to 70 people. Please call 508-533-8171 or inquire within for more information on planning your special occasion.

Looking to host a gathering at your home, office or another location?
Check out our catering menu!

Let us cook for your next event while you sit back & enjoy.
Ask for our offsite catering menu or visit our website www.45restaurant.com

EAT LOCAL. DRINK LOCAL. PARTY LOCAL.

www.45restaurant.com
45 Milford Street, Medway MA 02053

follow us:



508-533-8171



BUFFET FUNCTION MENU

\$21.95 per person plus 7% tax and 20% gratuity

25 person minimum - available lunch or dinner

Includes: White Table Cloths, Italian Bread, Coffee, Tea and Vanilla Ice Cream

Alcoholic beverages & Soda are not included

CHOOSE ONE SALAD

Garden Salad

Caesar Salad (+\$1 pp)

Mesclun Salad (+\$1 pp)

Cold Pasta Salad: Broccoli and Shells,

Penne Primavera or Spinach Feta Twist

Fruit Salad (avail. Sat/Sun only) (+\$2pp)

CHOOSE ONE SIDE ITEM

Mashed Potatoes and Fresh Vegetables

Rice Pilaf and Fresh Vegetables

Roasted Potatoes and Fresh Vegetables (+\$1pp)

Penne with Marinara Sauce

Penne Richard (+\$1 pp)

CHOOSE THREE ENTREES

Chicken Parmesan

Breaded boneless chicken breast topped with marinara sauce and mozzarella cheese

Chicken and Broccoli

Sautéed chicken fillets and broccoli florets in olive oil and garlic with parmesan cheese, crushed red pepper and penne pasta

Chicken & Broccoli Alfredo

Sautéed chicken fillets and broccoli tossed with penne in our homemade alfredo sauce

Chicken Marsala

Sautéed chicken fillets with mushrooms in a marsala wine butter sauce

Chicken Piccata

Sautéed chicken fillets with mushrooms, capers and artichoke hearts in a lemon butter sauce

Chicken Blue Eyes

Sautéed boneless breast of chicken de-glazed with white wine topped with breaded eggplant, sharp provolone cheese, mushrooms and marinara sauce

Baked Haddock

Baked fresh haddock with a seasoned Ritz cracker crumb topping

Penne Primavera

A medley of fresh vegetables with penne in a garlic oil sauce finished with parmesan cheese

Eggplant Parmesan

Lightly breaded eggplant layered with marinara sauce, mozzarella and parmesan cheese

Penne Richard

Penne tossed with stewed tomatoes, fresh basil, parmesan cheese, olive oil and garlic

Lasagna

Cheese, Meat or Vegetable

Steak Tips (+\$2pp)

Marinated charbroiled steak tips with sautéed mushrooms and onions in a Marsala wine butter sauce

Baked Atlantic Salmon (+\$2pp)

topped with garlic butter sauce

Salmon Alex (+\$2pp)

Baked Atlantic salmon fillet brushed with an orange ginger glaze, topped with roasted matchstick vegetables and toasted sesame seeds

Baked Stuffed Haddock (+\$2pp)

Baked fresh haddock topped with our homemade seafood stuffing and a garlic butter sauce

Baked Stuffed Shrimp (+\$2pp)

2 shrimp per person

Chicken Loretta (+\$2pp)

Boneless chicken cutlet with a ricotta and spinach filling topped with mushrooms, mozzarella cheese and a white wine demi-glaze

Penne Carbonara (+\$1pp)

Sautéed chicken fillets, bacon, mushrooms and peas in an alfredo sauce tossed with penne pasta

Baked Stuffed French Toast (+\$2pp)

Chef's special recipe. Cinnamon French Toast stuffed with strawberries and bananas. (Only available on Saturday & Sunday)

Scrambled Eggs & Bacon

Only available on Saturday & Sunday

Sausage, Peppers & Onions

Assorted Sandwich Platter

Mini Meatballs & Sausages

Gourmet Pizza Assortment

ADD-ON FUNCTION MENU

The Items listed are to be added in addition to a Function Menu
(50 pieces per appetizer unless noted)

Buffalo Chicken Tenders with Blue Cheese Dressing \$45.00

Barbecue Chicken Tenders with Ranch Dressing \$45.00

Shrimp Cocktail with Zesty Cocktail Sauce \$90.00

Artichoke and Spinach Dip \$60.00 (per pan)

Calamari 45 \$65.00 (per pan)

Stuffed Mushrooms \$65.00

Mini Mac & Cheese Balls \$65.00

Cheese and Crackers \$2.50 (Per Person)

Vegetable Crudité \$2.50 (Per Person)

ADD-ON DRINK MENU

Optional drink choices listed are to be added in addition to a Function Menu
Serves approximately 40 people 1 drink

Sangria Bowl \$125.00

Mimosa Bowl \$100.00

Before placing your order, please inform your server if anyone in your party has a food allergy



PLATED LUNCH FUNCTION MENU

\$21.95 per person plus 7% tax and 20% gratuity

Available Tuesday - Saturday until 3pm. NOT AVAILABLE on Sundays. Up to 30 person maximum

Includes: White Table Cloths, Garden Salad, Italian Bread, Coffee, Tea and Vanilla Ice Cream

Alcoholic beverages & Soda are not included

CHOOSE THREE ENTREES

Replace the Garden salad with our Signature Mesclun Salad or a Caesar Salad for \$1.50 up-charge per person

Chicken Parmesan

Breaded boneless breast of chicken topped with marinara sauce and mozzarella cheese served with linguine

Zio's Chicken

Parmesan encrusted boneless breast of chicken over potato gnocchi in a tomato cream sauce with lightly dressed arugula, crispy prosciutto and shaved parmesan

Chicken Marsala

Sautéed boneless chicken fillets with mushrooms in a marsala wine butter sauce over linguine

Chicken Piccata

Sautéed chicken fillets with mushrooms, capers and artichoke hearts in a lemon butter sauce over linguine

Chicken Blue Eyes

Sautéed boneless breast of chicken de-glazed with white wine topped with breaded eggplant, sharp provolone cheese, mushrooms and marinara sauce served with pasta or mashed potatoes and vegetables

Baked Haddock

Baked fresh haddock with a seasoned Ritz cracker crumb topping served with pasta or mashed potatoes and vegetables

Capellini Richard

Angel hair pasta tossed with stewed tomatoes, fresh basil, parmesan cheese, olive oil and garlic

Chicken & Broccoli

Sautéed chicken fillets, broccoli, parmesan cheese, crushed red pepper, olive oil and garlic tossed with penne

Chicken & Broccoli Alfredo

Sautéed chicken fillets and broccoli tossed with penne in our homemade alfredo sauce

Penne Carbonara

Sautéed chicken fillets, bacon, mushrooms and peas in a classic alfredo sauce tossed with penne

Baked Stuffed Shrimp

Three large baked shrimp filled with our homemade seafood stuffing topped with garlic butter sauce served with pasta or mashed potatoes and vegetables

Shrimp Scampi

Sauteed shrimp with diced tomatoes and scallions in a classic scampi butter sauce over spaghetti

Penne Primavera

A medley of fresh vegetables with penne in a garlic oil sauce finished with parmesan cheese

Steak Tips (+\$2pp)

Marinated charbroiled steak tips with sautéed mushrooms and onions in a Marsala wine butter sauce over rice pilaf

ADD-ON FUNCTION MENU

The Items listed are to be added in addition to a Function Menu
(50 pieces per appetizer unless noted)

Buffalo Chicken Tenders w/ Blue Cheese Dressing \$45.00	Stuffed Mushrooms \$65.00
Barbecue Chicken Tenders w/ Ranch Dressing \$45.00	Mini Mac & Cheese Balls \$65.00
Shrimp Cocktail w/ Zesty Cocktail Sauce \$90.00	Cheese and Crackers \$2.50 (Per Person)
Artichoke and Spinach Dip \$60.00 (per pan)	Vegetable Crudité \$2.50 (Per Person)
Calamari 45 \$65.00 (per pan)	

ADD-ON DRINK MENU

Drink options listed are to be added in addition to a Function Menu.
Serves approximately 40 people 1 drink each

Sangria Bowl \$125.00
Mimosa Bowl \$100.00

Before placing your order, please inform your server if anyone in your party has a food allergy



PLATED DINNER FUNCTION MENU

\$26.95 per person plus 7% tax and 20% gratuity
up to 30 person maximum

Includes: White Table Cloths, Garden Salad, Italian Bread, Coffee, Tea and Vanilla Ice Cream
Alcoholic beverages & Soda are not included

CHOOSE THREE ENTREES

Replace the Garden salad with our Signature Mesclun Salad or a Caesar Salad for \$1.50 up-charge per person

Chicken Parmesan

Breaded boneless chicken breast topped with marinara sauce and mozzarella cheese over linguine

Chicken & Broccoli

Sautéed chicken fillets and broccoli florets in olive oil and garlic with parmesan cheese, crushed red pepper and penne pasta

Chicken Marsala

Sautéed boneless chicken breast with mushrooms in a marsala wine butter sauce served with pasta or mashed potatoes and vegetables

Chicken Piccata

Sautéed boneless chicken breast with mushrooms, capers and artichoke hearts in a lemon butter sauce served with pasta or mashed potatoes and vegetables

Chicken Blue Eyes

Sautéed boneless breast of chicken de-glazed with white wine topped with breaded eggplant, sharp provolone cheese, mushrooms and marinara sauce served with pasta or mashed potatoes and vegetables

Chicken Loretta

Boneless chicken cutlet with a ricotta and spinach filling topped with mushrooms, mozzarella cheese and a white wine demi-glaze served with pasta or mashed potatoes and vegetables

Capellini Richard

Angel hair pasta tossed with stewed tomatoes, fresh basil, parmesan cheese, olive oil and garlic

Penne Carbonara

Sautéed chicken fillets, bacon, mushrooms and peas in an alfredo sauce tossed with penne pasta

Eggplant Parmesan

Lightly breaded eggplant layered with marinara sauce, mozzarella and parmesan cheese served with linguine

Penne Primavera

A medley of fresh vegetables with penne in a garlic oil sauce finished with parmesan cheese

Baked Haddock

Baked fresh haddock with a seasoned Ritz cracker crumb topping served with pasta or mashed potatoes and vegetables

Shrimp Scampi

Sauteed shrimp with diced tomatoes and scallions in a classic scampi butter sauce over spaghetti

Salmon Alex

Baked Atlantic salmon fillet brushed with an orange ginger glaze, topped with roasted matchstick vegetables and toasted sesame seeds served with pasta or mashed potatoes and vegetables

Salmon Nicola

Grilled Atlantic salmon fillet over mixed field greens topped with a roasted shallot vinaigrette, feta cheese and crispy carrot curls served with pasta or mashed potatoes and vegetables

Baked Stuffed Shrimp

Baked shrimp filled with our homemade seafood stuffing topped with garlic butter sauce served with pasta or mashed potatoes and vegetables

Zio's Chicken (+\$2pp)

Parmesan encrusted boneless breast of chicken over potato gnocchi in a tomato cream sauce with lightly dressed arugula, crispy prosciutto and shaved parmesan

Steak Tips (+\$2pp)

Marinated charbroiled steak tips served over rice pilaf, topped with sautéed mushrooms and onions in a Marsala wine butter sauce

NY Sirloin (+\$3pp)

Grilled 10 oz. choice New York sirloin served with pasta or mashed potatoes and vegetables

Veal Parmesan (+\$3pp)

Tender breaded veal cutlet topped with marinara sauce and mozzarella cheese served over linguine

Veal Marsala (+\$3pp)

Sautéed veal scallopinis with mushrooms in a Marsala wine butter sauce served with pasta or mashed potatoes and vegetables

Veal Saltimbocca (+\$3pp)

Sautéed veal scallopinis topped with fresh sage, prosciutto, mozzarella cheese, mushrooms and spinach in a lemon butter sauce served with pasta or mashed potatoes and vegetables

ADD-ON FUNCTION MENU

The Items listed are to be added in addition to a Function Menu
(50 pieces per appetizer unless noted)

Buffalo Chicken Tenders w/ Blue Cheese Dressing \$45.00	Stuffed Mushrooms \$65.00
Barbecue Chicken Tenders w/ Ranch Dressing \$45.00	Mini Mac & Cheese Balls \$65.00
Shrimp Cocktail w/ Zesty Cocktail Sauce \$90.00	Cheese and Crackers \$2.50 (Per Person)
Artichoke and Spinach Dip \$60.00 (per pan)	Vegetable Crudité \$2.50 (Per Person)
Calamari 45 \$65.00 (per pan)	

ADD-ON DRINK MENU

Drink options listed are to be added in addition to a Function Menu.
Serves approximately 40 people 1 drink each

Sangria Bowl \$125.00
Mimosa Bowl \$100.00

Before placing your order, please inform your server if anyone in your party has a food allergy

Q: How much does it cost to rent a Function Room?

A: There is no charge for our Function Room for a function in 2021. A mandatory \$100.00 deposit is required when you book the room. On the day of your event the \$100 will be applied to your final check as a credit. **For all 2022 Functions, there will be a Private Room Charge of \$100.** The deposit of \$100 to hold the room is still mandatory but it will not be applied as a credit to the final check the day of the function.

Q: Is the deposit refundable if I cancel or change my function date?

A: Yes. As long as you cancel no less than 14 days before your function. If you change the date of your function the deposit will apply to the new date.

Q: When do I need to provide you with my final menu and final head count?

A: We ask that all menu selections and head counts be finalized with us no less than 5 days before your event. This number will be considered a guarantee and will be the minimum number you will be charged for. The number determines how many seats the room is set for, how much food is prepared and how many servers are dedicated to your party. Anything above and beyond the final number given will be charged additionally. Final counts can be provided to any manager on duty in person or via the telephone only. We can be reached at 508-533-8171.

Q: When do I pay?

A: \$100 deposit is due on the day you book the room. Full payment is required on the day of your Function.

Q: What forms of payment do you accept?

A: We accept cash, check and all major credit cards (Visa, Master Card, Discover and American Express.)

Q: Is Tax and Gratuity included?

A: No. Tax and Gratuity is not included in the per person prices or off menu item prices. A 7% meals tax will be added as well as a 20% gratuity to your final check.

Q: How many private Function rooms do you have?

A: We have 3 private Function Rooms.

Q: How many people do the private Function Rooms hold?

A: The rooms comfortably fit the following amount of people:
Small Function Room: up to 20 people (currently not available)
Medium Function Room: minimum 17 people, up to 40 people
Large Function Room: minimum 40 people, up to 70 people

Q: Can you guarantee me a certain room?

A: Unfortunately, no. We book our rooms according to your final headcount. Due to the high scheduling volume and frequent headcount changes we do reserve to right to decide rooms accordingly. However, we will never put a party into a room in which it could not accommodate the amount of people we were told were attending when you originally booked the room.

Q: How long do we have the room for?

A: We block off the room for 4 hours maximum for every Function.

Q: Can we come in early to decorate?

A: Typically, yes. The time can vary depending on when your Function is scheduled and if there is another party using the room before you. We recommend calling a few days before your Function to speak to a manager about when the best time would be to come in to decorate. The earliest you can arrive to decorate is 10:30am.

Q: Are there any restrictions on decorating?

A: Yes. We do not allow tape or tacks on the wall or any fixtures in the room, no glitter, no confetti and no open flames. All decorations must be freestanding. Helium balloons must be weighted down.

Q: Do you have music or audio/visual equipment?

We have speakers in every room that play the same music throughout the restaurant. We are able to shut the music off individually in each room. If you'd like customized music you are welcome to bring in your own speaker. We do not have audio/visual equipment.

Q: Do I have to order food?

A: Yes. Our Function rooms are strictly full service and guests must order off of our Function Menus.

Our function menus can be found online at www.45restaurant.com

Q: Do you offer linen for the tables?

A: Yes, all private Functions come with white table cloths at no additional charge. We use linen like napkins for the silverware roll ups. If you would like cloth napkins or colored linen there is a charge of .50 per person and we must be given minimum 7 days' notice. We do not allow our guests to bring in their own tablecloths/linen.

Q: Is dessert included in a Function package?

A: Yes. Vanilla Ice Cream is included in our Function packages.

Q: Can I bring in my own cake/desserts?

A: Yes! You can bring in your own cake or desserts for your Function. Your server will be happy to cut and serve the cake for you at no additional charge. The number of candles is limited due to our smoke/fire sensors.

Q: Can I bring in alcohol or any other type of food?

A: No. We are sorry but we do not allow any outside alcohol or food (other than cake/desserts).

Q: We have children attending our function. What food options do you have for them?

A: We can provide all children under the age of 12 with a Children's Menu they can order from. If you are having a buffet, children under 12 can eat off the buffet for ½ price. Please provide us with how many children you have in your party when finalizing your menu selections.

Q: Do you have a Gluten Free Menu?

A: Yes. We do offer Gluten Sensitive options upon request for anyone in your party that has a gluten allergy and may be subject to an upcharge. *Please inform us in advance when choosing food for your party so we can properly accommodate you.*

Q: We have some guests with allergies that can't eat the menu items we have selected for our Function. How do we accommodate them?

A: You can make a special request for a menu item when choosing the menu for your Function. If there are multiple people needing this accommodation it may be possible to modify certain menu items for our buffet line. Menu alterations may be subject to an upcharge. *Please inform us in advance when choosing food for your party so we can properly accommodate you.*

Q: Can I bring home leftover buffet food?

A: No. Buffet food cannot be brought home after it has been on the buffet line. This strict rule is per The Board of Health and is in compliance with the Food Safety Temperature Control Act. This rule allows us to protect the health of our guests who are our greatest assets.

Q: Do the Function Rooms have bars in them?

A: No. Our private function rooms do not have bars in them. Your party will be assigned a server (or servers depending upon the size of the party) who will take drink orders and serve the guests.

Q: How do we handle alcohol or non-alcoholic beverages?

A: When you finalized your menu with us you can choose if you want open bar (you are responsible for all drinks ordered), limited bar (you set a cap amount), or if you want cash bar (everyone is responsible for paying for their own drinks). This applies to non-alcoholic drinks and alcoholic drinks.

We offer Sangria bowls and Mimosa bowls as an add on to your Function package. You may also purchase bottles of wine. Coffee is included in the Function Packages.

Please note our liquor license/Town of Medway prohibits us from serving alcohol before 12pm on SUNDAY.