



# restaurant 45

## *Function Menus*

We can accommodate private parties of 17 to 70 people.  
Please call 508-533-8171 or inquire within for more  
information on planning your special occasion.

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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](http://www.45restaurant.com)

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EAT LOCAL. DRINK LOCAL. PARTY LOCAL.

[www.45restaurant.com](http://www.45restaurant.com)  
45 Milford Street, Medway MA 02053

follow  
us:



**508-533-8171**



# 2023 BUFFET FUNCTION MENU

\$100 Room Fee / \$22.95 per person plus 7% tax and 20% gratuity  
25 person minimum - available lunch or dinner - if less than 25 people you must order off plated Function Menu  
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 \$45.00
- Barbecue Chicken Tenders \$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 (Red or White) \$125.00
- Mimosa Bowl \$100.00

Before placing your order, please inform your server if anyone in your party has a food allergy. Menu alterations, substitutions or additions are subject to an upcharge.



# 2023 PLATED LUNCH FUNCTION MENU

\$100 Room Fee / \$22.95 per person plus 7% tax and 20% gratuity

Available Tuesday - Saturday until 3pm. NOT AVAILABLE on Sundays.

17 person minimum / 30 person maximum. If greater than 30 people you must order off the Buffet Menu.

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

Your guests will receive a menu of your three choices on the day of the event for them to order off of

### Chicken Parmesan

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

### Baked Haddock

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

### 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

### Penne Richard

Penne 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 \$45.00	Stuffed Mushrooms \$65.00
Barbecue Chicken Tenders \$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)	

Menu alterations, substitutions or additions are subject to an upcharge.

## 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 (Red or White) \$125.00
Mimosa Bowl \$100.00

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



# 2023 PLATED DINNER FUNCTION MENU

\$100 Room Fee / \$27.95 per person plus 7% tax and 20% gratuity

17 person minimum / 30 person maximum. If greater than 30 people you must order off the Buffet Menu.

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

Your guests will receive a menu of your three choices on the day of the event for them to order off of

### Chicken Parmesan

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

### 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

### 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

### Penne Richard

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

### 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 \$45.00

Stuffed Mushrooms \$65.00

Barbecue Chicken Tenders \$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 (Red or White) \$125.00

Mimosa Bowl \$100.00

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

*Menu alterations, substitutions or additions are subject to an upcharge.*

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

A: For all Functions, there will be a mandatory Private Room Charge of \$100 which is required when you book the room.

**Q: Is the Room Charge 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 Room Fee 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 7 days before your event. This number will be considered a guarantee and will be the minimum number you will be charged for regardless if less people end up attending. The number determines how many seats the room is set for, how much food is prepared and how many servers are scheduled/dedicated to your party. Anything above and beyond the final number given will be charged additionally.

**Q: When do I pay?**

A: \$100 room fee 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. 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; however, the small function room is not currently being used.

**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: 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 the 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. We require a paid 17 person minimum for a private 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 the day 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 11am.

**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 and cannot contain confetti inside them.

**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 (per person price). There is a 17 person paid minimum for all private functions. Children do not count towards the per person minimum if ordering from the kids menu or if they are under 12 eating off the buffet.

Our function menus can be found online at [www.45restaurant.com](http://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. Children do not count towards the per person minimum if ordering from the kids menu or if under 12 eating off the buffet.

**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 (Red or White) and Mimosa bowls as an add on to your Function package. You may also purchase bottles of wine. Coffee & Tea are included with all functions but soda/non-alcoholic drinks are not included.

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