



2025 BUFFET FUNCTION MENU

\$100 Non-refundable Room Fee | \$27 per person plus 7% tax and 20% gratuity

Available lunch or dinner. 25 adults paid minimum with the exception of Friday + Saturday nights (after 3pm) when the paid minimum is 30 adults
If less than 25 people you must order off Plated Function Menu (with the exception of Friday + Saturday nights when Plated Menu is not available)

INCLUDES:

White Table Cloths
Italian Bread
Coffee + Tea

Vanilla Ice Cream (you may bring your own cake or pastries)
(Alcoholic beverages, Soda, Mocktails + Juices are not included)

CHOOSE ONE SALAD

Garden Salad
Caesar Salad (+\$1 per person)
Mesclun Salad (+\$1 per person)
Cold Pasta Salad Choice: Broccoli + Shells | Penne Primavera | Spinach Feta Twist
Fruit Salad (avail. Sat/Sun only) (+\$3 per person)

CHOOSE ONE SIDE ITEM

Mashed Potatoes + Fresh Vegetables
Rice Pilaf + Fresh Vegetables
Roasted Potatoes + Fresh Vegetables (+\$1 per person)
Penne with Marinara Sauce
Penne Richard (+\$1 per person)

CHOOSE THREE ENTREES

Chicken Parmesan

breaded boneless chicken breast | marinara sauce | mozzarella cheese

Chicken + Broccoli

sautéed chicken fillets | broccoli | olive oil | garlic | parmesan cheese | crushed red pepper | penne

Chicken + Broccoli Alfredo

sautéed chicken fillets | broccoli | homemade alfredo sauce | penne

Chicken Marsala

sautéed chicken fillets | mushrooms | marsala wine butter sauce

Chicken Piccata

sautéed chicken fillets | mushrooms | capers | artichoke hearts | lemon butter sauce

Chicken Blue Eyes

sautéed boneless breast of chicken | white wine sauce | breaded eggplant | sharp provolone cheese | mushrooms | dollop of marinara sauce

Baked Haddock

baked fresh haddock | seasoned Ritz cracker crumbs

Penne Primavera

medley of fresh vegetables | penne | olive oil | garlic | parmesan cheese

Eggplant Parmesan

lightly breaded eggplant | marinara sauce | mozzarella | parmesan cheese

Penne Richard

stewed tomatoes | fresh basil | parmesan cheese | olive oil | garlic | penne

Lasagna

choice: cheese | meat | vegetable

Gourmet Pizza Assortment

Assorted Sandwich Platter

turkey club | ranchero wrap | buffalo chicken wrap

Mini Meatballs + Sausages

Sausage, Peppers + Onions

Scrambled Eggs + Bacon

only available on Saturday + Sunday

Baked Stuffed French Toast (+\$2 per person)

cinnamon French toast stuffed | strawberries | bananas (Only available on Saturday + Sunday)

Steak Tips (+\$2 per person)

marinated charbroiled steak tips | sautéed mushrooms | onions | marsala wine butter sauce

Salmon (+\$2 per person)

baked Atlantic salmon | garlic butter sauce

Salmon Alex (+\$2 per person)

baked Atlantic salmon | orange ginger glaze | roasted matchstick vegetables | toasted sesame seeds

Baked Stuffed Haddock (+\$2 per person)

baked fresh haddock | homemade seafood stuffing | garlic butter sauce

Baked Stuffed Shrimp (+\$2 per person)

shrimp | homemade seafood stuffing | garlic butter sauce (limit 2 shrimp per person)

Chicken Loretta (+\$2 per person)

boneless chicken cutlet | ricotta + spinach filling | mushrooms | mozzarella cheese | white wine demi-glace

Penne Carbonara (+\$1 per person)

sautéed chicken fillets | bacon | mushrooms | peas | alfredo sauce | penne

ADD-ON APPETIZER MENU

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

Buffalo Chicken Tenders - \$45
Barbecue Chicken Tenders - \$45
Shrimp Cocktail w/ Zesty Cocktail Sauce - \$90
Artichoke + Spinach Dip - \$60
Calamari 45 - \$65
Stuffed Mushrooms - \$65
Mini Mac + Cheese Balls - \$65
Cheese + 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
Mimosa Bowl - \$100
Non-Alcoholic Punch Bowl - \$50

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.



2025 PLATED FUNCTION MENU

\$100 Non-refundable Room Fee

17 adults paid minimum | 30 person maximum | If greater than 30 people you must order off the Buffet Menu

LUNCH Plated Menu \$27 per person plus 7% tax and 20% gratuity - Available Tues-Sat until 3pm. NOT AVAILABLE ON SUNDAYS.

DINNER Plated Menu \$32 per person plus 7% tax and 20% gratuity - Available Tues-Thurs 3pm or after and ALL day Sunday. NOT AVAILABLE ON FRI/SAT NIGHTS

Includes: White Table Cloths, Garden Salad, Italian Bread, Coffee, Tea and Vanilla Ice Cream (you may bring your own cake or pastries)

(Alcoholic beverages, Soda, Mocktails + Juices 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.
Items that have an upcharge associated with it will only be charged for each person that orders that item.

Baked Haddock

baked fresh haddock | seasoned Ritz cracker crumbs | mashed potatoes | mixed vegetables

Chicken Parmesan

breaded boneless chicken breast | marinara sauce | mozzarella cheese | penne

Chicken + Broccoli

Sautéed chicken fillets | broccoli | olive oil | garlic | parmesan cheese | crushed red pepper | penne

Chicken Marsala

sautéed boneless chicken breast | mushrooms | marsala wine butter sauce | penne or mashed potatoes and mixed vegetables

Chicken Piccata

sautéed boneless chicken breast | mushrooms | capers | artichoke hearts | lemon butter sauce | penne or mashed potatoes and mixed vegetables

Chicken Blue Eyes

sautéed boneless breast of chicken | white wine sauce | breaded eggplant | sharp provolone cheese | mushrooms | dollop of marinara sauce | penne or mashed potatoes and mixed vegetables

Penne Carbonara

sautéed chicken fillets | bacon | mushrooms | peas | alfredo sauce | penne

Penne Richard

Penne | stewed tomatoes | fresh basil | parmesan cheese | olive oil | garlic

Penne Primavera

medley of fresh vegetables | olive oil | garlic | parmesan cheese | penne

Eggplant Parmesan *not available at lunch*

lightly breaded eggplant | marinara sauce | mozzarella | parmesan cheese | penne

Chicken + Broccoli Alfredo

sautéed chicken fillets | broccoli | alfredo sauce | penne

Shrimp Scampi

sautéed shrimp | diced tomatoes | scallions | classic scampi butter | linguine

Baked Stuffed Shrimp

baked shrimp | homemade seafood stuffing | garlic butter sauce | penne or mashed potatoes and mixed vegetables

Salmon Alex (+\$2 per person) *not available at lunch*

baked Atlantic salmon fillet | orange ginger glaze | roasted matchstick vegetables | toasted sesame seeds | mashed potatoes | mixed vegetables

Chicken Loretta (+\$2 per person) *not available at lunch*

boneless chicken cutlet | ricotta + spinach filling | mushrooms | mozzarella cheese | white wine demi-glace

Zio's Chicken (+\$2 per person)

parmesan encrusted boneless breast of chicken | potato gnocchi | tomato cream sauce | lightly dressed arugula | crispy prosciutto | shaved parmesan

Steak Tips (+\$2 per person)

marinated charbroiled steak tips | rice pilaf | sautéed mushrooms | onions | marsala wine butter sauce

NY Sirloin (+\$3 per person) *not available at lunch*

grilled 10 oz. choice New York sirloin | penne or mashed potatoes and mixed vegetables

Veal Parmesan (+\$3 per person)

tender breaded veal cutlet | marinara sauce | mozzarella cheese | penne

Veal Marsala (+\$3 per person) *not available at lunch*

sautéed veal scallopinis | mushrooms | marsala wine butter sauce | penne or mashed potatoes and mixed vegetables

ADD-ON APPETIZER MENU

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

Buffalo Chicken Tenders - \$45

Stuffed Mushrooms - \$65

Barbecue Chicken Tenders - \$45

Mini Mac + Cheese Balls - \$65

Shrimp Cocktail w/ Zesty Cocktail Sauce - \$90

Cheese + Crackers - \$2.50 (Per Person)

Artichoke + Spinach Dip - \$60

Vegetable Crudit  - \$2.50 (Per Person)

Calamari 45 - \$65

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

Mimosa Bowl - \$100

Non-alcoholic Punch Bowl - \$50



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.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions!

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

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

Q: Is the Room Charge refundable if I cancel my function?

A: No. The room charge is non-refundable.

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 at the conclusion of the event.

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 2 private Function Rooms

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

A: The rooms comfortably fit the following amount of people:
Medium Function Room: minimum 17 people*, up to 40 people
Large Function Room: up to 70 people

**paid minimum of 30 people required on Friday & Saturday nights*

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. We require a paid 17 person minimum for a private room with the exception of Friday and Saturday nights when the paid minimum is 30 people.

Q: How long do we have the room for?

A: We block off the room for 4 hours maximum for every Function unless otherwise noted by the Restaurant.

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 for a day function.

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?

A: 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 with the exception of Friday and Saturday nights when the paid minimum is 30 people. Children do not count towards the per person minimum requirement if ordering from the kids menu or if they are under 12 eating off the buffet.

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 \$1 per person and we must be given minimum 7 days' notice.

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.

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 if a guest has an allergy. The person with the allergy will deal directly with the server to eliminate any miscommunication regarding the allergy. Menu alterations may be subject to an upcharge. *Please inform us in advance what the allergy is so we can be prepared to 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 and there is absolutely no exceptions.

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 or Non-Alcoholic Punch 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.

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

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

