



Private Event Menu

1073 Main St. Weymouth MA. 02190

781-335-3100



Hynes
RESTAURANT GROUP

Executive Chef: Scott Boragine

Plated Meal

(Please Select 3 Entrées)

Please Select a Starch & Vegetable Listed Below

For Groups Larger Than 25, Entrée Item Counts Are Requested in Advance

Slow-Roasted Prime Rib Rosemary, Garlic, Natural Jus	<u>LUNCH:</u> \$26.95	<u>DINNER:</u> \$32
Wood-Grilled Marinated Tenderloin Tips Oak-Infusion, Honey, Kentucky Bourbon Marinade	<u>LUNCH:</u> \$19.95	<u>DINNER:</u> \$24
Oak-Grilled New York Sirloin Center Cut & Lightly Seasoned	<u>LUNCH:</u> \$22.95	<u>DINNER:</u> \$29
Surf & Turf Twin Grilled Petite Filets, Twin Grilled Jumbo Shrimp, Béarnaise Sauce	<u>LUNCH:</u> \$29	<u>DINNER:</u> \$29
Roasted Statler Chicken *Complete Dish Bone-in Chicken Breast, sliced pan-fried potatoes, mushrooms, onions, spinach, roasted tomatoes, gorgonzola crème	<u>LUNCH:</u> \$18.95	<u>DINNER:</u> \$22
Filet of Broiled Haddock Fresh Fine Breadcrumbs, Herbs, Lemon Butter	<u>LUNCH:</u> \$17.95	<u>DINNER:</u> \$22
Grilled Swordfish Steak Lunch: Bacon Herb Crumbs Dinner: Lump Crab Meat, Asparagus, Homemade Béarnaise	<u>LUNCH:</u> \$22.95	<u>DINNER:</u> \$27
Stockholders' Famous 2 Pound Baked Stuffed Lobster Sautéed Scallops, Grilled Shrimp, Seafood Stuffing	<u>LUNCH:</u> MKT	<u>DINNER:</u> MKT

Choice of Starch:

Baked Potato
Delmonico Potatoes

Choice of Vegetable:

Green Beans
Butternut Squash

*For a List of Appetizers & Salad Selection, Please See Page 2.

Vegetarian options are also available upon request.

All guests are served coffee or tea upon request.

All tables will be served warm, fresh focaccia bread with seasoned olive oil and our house bean dip.

Appetizers

Fresh Garden Salad

Mesclun Greens, Carrot, Cucumber,
Tomato, Onion, Black Olive, Italian
Dressing
\$4.95 per person

Traditional Caesar Salad

Romaine, Garlic & Herb Croutons,
Parmesan & Romano Cheese, Classic
Caesar Dressing
\$5.95 per person

Chicken Vegetable Soup

\$4.95 per person

New England Clam Chowder

\$6.95 per person

Artisan Cheese & Cracker Assortment with Fresh Fruit

\$5.95 per person

Margherita Flatbread Pizza

Crispy Thin Crust, Mozzarella Cheese,
Tomato, Garlic, Basil
\$8.95 per pizza

1.00 per additional topping

Sea Scallops & Bacon

Fresh Local Sea Scallops wrapped in
Applewood Smoked Bacon
\$11.95 per order

Jumbo Chicken Wings

Buffalo, Teriyaki or Chinese
\$7.95 per order

Boneless Chicken Tenders

Buffalo, Teriyaki or Barbecue
\$7.95 per order

Macaroni & Cheese Fritters

Elbow Pasta, Breadcrumbs, Homemade
Cheese Sauce
\$7.95 per order

Seafood Stuffed Mushrooms

Fresh Mushroom, Homemade Seafood
Stuffing & Sauce
\$8.95 per order

Spanakopita

Fresh Pastry, Spinach, Combination of
Cheeses
\$6.95 per order

Southwestern Chicken Spring Rolls

Spiced Diced Chicken, Roasted Corn,
Black Beans, Vegetables, Sweet & Spicy
Sauce

\$6.95 per order

Homemade Apple Crisp

Granny Smith Apples, Vanilla Ice Cream,
Caramel, Fresh Whipped Cream
\$4.95 per person

Buffet

**Must Have a Minimum of 30 Guests*

Lunch: \$24.95

Dinner: \$27.00

*Available Until 4PM

***Choice of Soup & Salad:**

- 1) Garden Salad or Caesar Salad
- 2) New England Clam Chowder or Chicken Vegetable Soup
*Clam Chowder is an additional \$5.00 per person

3) ***Choice of Pasta:**

Chicken, Broccoli & Ziti
(White Wine Garlic or Alfredo)

or

Chicken Marsala
Mushrooms, Asparagus, Prosciutto, Toasted Pine Nuts

or

Blackened Chicken Pasta
Roasted Red Peppers, Baby Spinach, Cajun Spice

4) **Broiled Haddock**

Fresh Fine Breadcrumbs, Herbs, Lemon Butter

- 5) **Delmonico Potatoes *or* Roasted Red Bliss Potatoes**

- 6) **Medley of Fresh Seasonal Vegetables**

***Rib Eye Carving Station with Chef: \$15 per person additional**

***Assortment of Fresh Fruits & Cheese: \$6.95 per person**

All guests are served coffee and tea upon request.

Brunch Buffet

**Must Have a Minimum of 30 Guests*

\$24.95

Includes:

Scrambled Eggs
French Toast
Baked Haddock
Homefries

Assorted Muffins and Danish
Fresh Fruit Salad
Bacon, Sausage and Ham

*Includes Coffee, Tea & Juice

Choice of One Entree:

Chicken Scampi

Roasted Red Peppers, Tomato, Scallions, Sherry Butter Sauce, Penne

Chicken, Broccoli & Ziti
White Wine Garlic or Alfredo

Chicken or Beef Marsala

Asparagus, Prosciutto, Pine Nuts, Mushrooms, Marsala Wine Sauce,
Penne

Chicken or Beef Stir-fry

Mushrooms, Peppers, Onions, Carrots, Broccoli, Rice

Beef Au Poivre

Prime Rib, Mushrooms, Cognac Peppercorn Cream Sauce, Penne

Appetizer Buffet

**Must Have a Minimum of 30 Guests*

**Please Select Four Items*

\$23.95

Seafood Stuffed Mushrooms

Sea Scallops & Bacon

Spanakopita

Chicken Wings

(Buffalo, Spiced Honey, Chinese, or Teriyaki)

Spring Rolls

Macaroni & Cheese Fritters

Margherita Flatbread Pizza

Additional options are available for an appetizer buffet.
Please Inquire.

*Option to Have the Food Passed is Available Upon Request
Servers pass food continuously throughout the event alternating items each time.
Servers also cocktail continuously throughout the event.

Lighter Fare Buffet

**Must Have a Minimum of 30 Guests*

\$21.95

Includes:

Assortment of Fresh Fruit

Choice of:

Chicken Vegetable Soup *or* Clam Chowder

Choice of Two Salads:

Garden

Caesar

Potato

Pasta

Choice of Three Sandwiches:

**Served Wrapped or Club-Style:*

Chicken Salad

Turkey Salad

Tuna Salad

Roast Turkey

Roast Beef

Italian Cold Cuts

**Choose Bread*

Sun-Dried Tomato Wrap, Spinach Wrap, Plain Wrap, White Bread,
Honey Wheat Bread or Dark Rye Bread.

**Finger sandwiches are also available upon request.*