

THE TIRRELL ROOM

Overlooking the Blue Hills

Enjoy the splendor of natural light and magnificent views of our beautiful, well-manicured landscape surrounded by the majesty of The Blue Hills.

The Tirrell Room accommodates up to 300 guests comfortably.



254 Quarry Street, Quincy, MA 02169

Tel: (617) 847-6149

www.thetirrellroom.com

All food and beverage are subject to a 5% incidental fee, 7% state and local tax and 18% gratuity

Thank you for your interest in The Tirrell Room for your upcoming event.

***We have been voted number ONE for over (9) nine years by
“TALK OF THE TOWN” and number ONE for over (11) eleven
years as
“THE BEST FUNCTION FACILITY IN QUINCY”.***

We pride ourselves on our award-winning food, impeccable service, beautiful panoramic views of the Blue Hills and our warm inviting ambiance.

After reviewing this menu, please contact our function directors to answer any questions you may have. If there is any menu choice that you don't see on our varied options, our experienced Executive Chef Dennis Lee will be happy to create the menu you are looking for.

With our knowledgeable and talented staff, we can guarantee that your event will be one to remember!

Menu choices and guest count are due (14) fourteen days prior to the date of your event.

Sincerely,

Jennifer Boucher-Orlando

Amy Morgan-Barrett

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GENERAL INFORMATION

All Functions Excluding Weddings

(Wedding Menus and Packages Available Upon Request)

Menus:

We will be glad to customize a menu from our extensive list of entrees.

Gluten free, vegan and vegetarian menus are available upon request.

Facility:

Room Charge

Sunday through Thursday—Day	\$500.00
Sunday through Thursday –Night	\$600.00
Friday and Saturday –Day	\$600.00
Friday and Saturday –Night	\$750.00

Wedding receptions not included

Room Minimums:

Sunday through Thursday minimum seating is 85 maximum 300

Friday and Saturday Minimum seating is 125 maximum 300

Additional Fees:

Chef Fee: Any station requiring a culinary attendant \$100.00 per station

City of Quincy Police Detail	\$380.00
Coat Room Attendant	\$100.00
Bartender/each	\$50.00

Reservations:

A \$750.00 non-refundable, non-transferable deposit is required to reserve the facility for the date and time of your reception. All deposits are **non-refundable** and will be deducted from the final bill, which is due (14) fourteen days prior to event.

BREAKFAST

Buffet served with coffee, tea and decaffeinated coffee, orange and cranberry juice

Option One

Fresh Fruit Platter
Assorted Danish & Mini-Muffins

\$11.95

Option Two

Fresh Fruit Platter
Assorted Danish and Mini-Muffins
Fresh Scrambled Eggs
Belgium Waffles
Home Fried Potatoes
Sausage and Bacon

\$18.95

BRUNCH

Brunch served with coffee, tea and decaffeinated coffee, orange and cranberry juice
Fresh rolls and butter

Option One

Fresh Fruit Platter
Assorted Danish and Mini-Muffins
Fresh Scrambled Eggs
Sausage and Bacon
Home Fried Potatoes
Vegetable Medley
Chicken Marsala
Penne Marinara

\$25.95

Option Two

Fresh Fruit Platter
Assorted Danish and Mini-Muffins
Fresh Scrambled Eggs
Belgium Waffles
Home Fried Potatoes
Sausage and Bacon
Chicken Marsala or Saltimbocca
Baked Ziti or Pasta Primavera

\$28.95

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LUNCHEON BUFFET

Available 11:00—3:00 PM Monday—Friday

Option One

Assorted Bakery Style Rolls and Bread
Sliced Roast Beef
Virginia Baked Ham
Roast Turkey
All White Meat Tuna Salad
All White Meat Chicken Salad
Sliced American and Provolone Cheese
Choice of Pasta or Potato Salad
All Appropriate Condiments
Lettuce, Tomatoes, Onions & Dill Pickles

\$19.95

Option Two

Choice of (1) one
Choice of (2) Two Add \$2.00 per person
Choice of Tossed or Caesar Salad
Served with Freshly Baked Rolls and Butter
*Baked Boston Scrod with Lemon Butter Crumbs
Chicken Marsala
Chicken Piccata
Chicken Saltimbocca
Lemon Spinach Chicken with
Sun Dried Tomato Cream Sauce
*Roast Beef with Wild Mushroom Demi-Glaze
*Market Price

\$25.95

VEGETABLE OPTION TWO

Choice of (1) One

Sautéed Vegetable Medley
Glazed Baby Carrots
Green Bean Almondine
Butternut Squash

STARCH OPTION TWO

Choice of (1) One

Rice Pilaf
Oven Roasted Potatoes
Parmesan Mashed Potatoes

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PLATED MEALS

Served with Imported Cheese and Crackers and Vegetable Display
Freshly Baked Rolls and Butter
Coffee, Tea and Decaffeinated Coffee

Choice of Tossed or Caesar Salad

Choice of (1) One

Choice of (2) Two Add \$2.00 Per Person

Choice of (3) Three Add \$3.00 Per Person

*Grilled Swordfish

*Grilled North Atlantic Salmon

*Boston Baked Scrod with Lemon Butter Crumbs

*Roast Beef with Wild Mushroom Demi-Glaze

Chicken Marsala

Chicken Piccata

Chicken Saltimbocca

Lemon Spinach Chicken with Sun Dried Tomato Cream Sauce

*Market Price

\$32.00

VEGETABLE

Choice of (1) One

Sautéed Vegetable Medley

Glazed Baby Carrots

Green Bean Almondine

Butternut Squash

STARCH

Choice of (1) One

Rice Pilaf

Oven Roasted Potatoes

Parmesan Mashed Potatoes

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CREATE YOUR OWN BUFFET

Served with Imported Cheese and Crackers and Vegetable Display

Freshly Baked Rolls and Butter

Coffee, Tea and Decaffeinated Coffee

Choice of Tossed or Caesar Salad

Option One

Choice of (1) One

Choice of (2) Two Add \$2.00 Per Person

*Boston Baked Scrod with Lemon Butter Crumbs

*Roast Beef with Wild Mushroom Demi-Glaze

Chicken Marsala

Chicken Piccata

Chicken Saltimbocca

Lemon Spinach Chicken with

Sun Dried Tomato Cream Sauce

Chicken, Broccoli and Ziti

Cheese Lasagna

*Market price

\$32.00

VEGETABLE

Choice of (1) One

Sautéed Vegetable Medley

Glazed Baby Carrots

Green Bean Almondine

Butternut Squash

Option Two

Choice of (2) Two

Choice of (3) Three Add \$3.00 Per Person

*Grilled Swordfish

*Grilled Atlantic Salmon

*Boston Baked Scrod with Lemon Butter Crumbs

*Roast Beef with Wild Mushroom Demi-Glaze

Chicken Marsala

Chicken Piccata

Chicken Parmesan

Chicken Saltimbocca

Chicken, Broccoli and Ziti

Lemon Spinach Chicken with

Sun Dried Tomato Cream Sauce

Baked Ziti

*Market price

\$37.00

STARCH

Choice of (1) One

Rice Pilaf

Oven Roasted Potatoes

Parmesan Mashed Potatoes

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TEEN PARTY

For Sweet 16, Quinceanera, Prom and High School Graduations

Served with Cheese and Crackers Garnished with Fresh Fruit

Buffet

Choice of (2) Two

Chicken, Broccoli and Ziti in a Light Alfredo Sauce

Baked Macaroni and Cheese

Chicken Fritters

Mini-Ravioli with Tomato Sauce

Mini-Meat Balls

American Chop Suey

\$25.95

Choice of (1) One

Tater Tots

French Fries

Sweet Potato Fries

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CHILDREN'S BUFFET

Children (12) Twelve and Under

Served with Freshly Baked Rolls and Butter

Buffet

Choice of (2) Two

Macaroni and Cheese

Chicken Fingers

Cheeseburger and Hamburger Sliders

Hot Dog Sliders

Individual Cheese Pizza

Pasta with Tomato Sauce and Mini-Meat Balls

Choice of (1) One

French Fries

Tater Tots

\$16.95 Per Child

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COCKTAIL PARTY PACKAGES

SILVER

Choice of (4) Four

\$36.00 Per Person

GOLD

Choice of (5) Five

\$38.00 Per Person

PLATINUM

Choice of (6) Six

\$40.00 Per Person

Passed

Fried Mozzarella Wedges with Tomato Basil Dipping Sauce

Rosemary Parmesan Dusted Tater Tots

Pigs in a Blanket

Buffalo Chicken Spring Roll with Blue Cheese Dressing

Caprese Salad Cup

Stuffed Mushrooms

Coconut Chicken with Orange Teriyaki Dipping Sauce

Tomato Basil Bruschetta

Tomato Soup Shooter with Cheese Crostini

Soft Pretzel Bites with Honey Mustard Dipping Sauce

Sweet and Tangy Meatballs

Cajun Shrimp with Avocado and Cucumber

Grilled Peach and Goat Cheese Bruschetta

Fig and Goat Cheese Crostini

Stationary

Assorted Cheese and Cracker Display

Crudités and Dip

Nacho Station

Includes (Chips, Cheese Sauce, Salsa, Sour Cream, Chile, Diced Tomatoes and Shredded Lettuce)

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HORS D'OEUVRES

Priced per 50 pieces

MUST BE ADDED TO AN EXISTING MENU

Cold

Prosciutto Wrapped Melon	\$87.00
Assorted Cheese and Crackers	\$87.00
Assorted Vegetables and Dip	\$87.00
Fresh Fruit Display	\$87.00
Shrimp Cocktail	\$180.00
Tomato Basil Bruschetta	\$87.00
Gazpacho or Tomato Soup Shooter with Cheese Crostini	\$87.00
Lobster Salad Bruschetta	*Market Price
Charcuterie Board (per table of 8)	\$35.00
Sweet and Tangy Meatballs	\$78.00
Cajun Shrimp with Avocado and Cucumber	\$88.00
Grilled Peach and Goat Cheese Bruschetta	\$88.00
Fig and Goat Cheese Crostini	\$78.00

Hot

Pulled Pork Sliders	\$87.00
Bourbon Marinated Steak Tips	\$150.00
Scallops Wrapped in Bacon	\$180.00
Vegetable Stuffed Mushrooms	\$87.00
Sautéed Buffalo Chicken	\$87.00
Coconut Crusted Chicken	\$87.00
Spanakopita	\$92.00
Lollipop Lamb Chops with Mint Demi-Glaze	*Market Price
Vegetable Spring Rolls with Asian Ginger Sauce	\$92.00

A LA CARTE MENU

Priced per pan feeds 18-20 guests

MUST BE ADDED TO AN EXISTING MENU

Chicken, Broccoli and Ziti	\$82.00
Meat Lasagna	\$82.00
Cheese Lasagna	\$72.00
Penne Marinara	\$62.00
Antipasto Salad	\$77.00
Caesar Salad	\$42.00
Tossed Garden Salad	\$42.00
Potato Salad	\$52.00
Pasta Salad	\$52.00
Fresh Fruit Tray	\$52.00
Lemon Spinach Chicken	\$97.00
Chicken Teriyaki	\$82.00
Chicken Marsala	\$97.00
Chicken Parmesan	\$102.00
Sausages with Peppers and Onions	\$72.00
Steak Tips with Peppers and Onions	\$137.00

Children's Entrees

Chicken Fingers	\$60.00
Tater Tots	\$40.00
Macaroni and Cheese	\$60.00

STATIONS FOR THE AFTER PARTY

Sliders

Choice of (1) One

Choice of (2) Two Add \$2.00 Per Person

Mini-Chicken Parmesan Subs

*Black Angus Beef Slider, Aged Cheddar Cheese, Kosher Pickle, Ketchup, Mustard and Chips

Mini-Grilled Sausage, Peppers and Onions

Mini-Philly Cheese Steak Subs

\$9.00

***Market Price**

Mini Tacos

Hard Shell Tacos, Ground Beef, Lettuce, Tomato, Cheese, Onions, Salsa and Sour Cream

\$7.00

Homemade Chocolate Chip Cookies

Freshly Baked Warm Chocolate Chip Cookies Served with Ice Cold Milk

\$4.00

Tirrell Room Outdoor Grille

(Minimum of 100 People)

Fresh Grilled Sweet or Hot Italian Sausage with Peppers and Onions

Ball Park Franks

Served on Freshly Baked Rolls

(All condiments included)

\$14.95

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DESSERT DISPLAYS

Traditional Dessert Display

Petite Pastries
Freshly Baked Cookies and Brownies
Assorted Cheesecakes
Cannolis and Eclairs

\$9.95

Candy Display

Let your guests choose from a variety of delicious candy, cleverly displayed, complete with goody bags for travel

\$11.95

Make Your Own Sundae Bar

Make your own Sundae with Vanilla, Chocolate or Strawberry Ice Cream

with any or all of the following Toppings:

Hot Fudge, Hot Caramel, Strawberries, Heath Bar Crunch, Crushed Oreos,
Reese's Pieces, Fresh Whipped Cream, Nuts, Jimmies

Don't forget the Cherry!

\$9.95

Coffee Station

\$3.95

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