

# 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](http://www.thetirrellroom.com)



*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 be remembered.

Menus Choices and guest count are due (10) ten days prior to the date of your event.

*Sincerely,*

Carey Barrett-Allan

Jennifer Boucher-Orlando

Amy Morgan-Barrett

# 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	\$300.00
Sunday through Thursday –Night	\$500.00
Friday and Saturday –Day	\$500.00
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

Police Detail: The city of Quincy requires a police detail be present for any gathering that has

entertainment and /or alcohol \$300.00

Coat Room: Attendant \$100.00

### 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 (10) ten days prior to event.

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

# 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

**\$24.95**

## 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

**\$27.95**

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# LUNCHEON BUFFET

Available 11:00—3:00 PM Monday—Friday

## Option One

Assorted Bakery Style Rolls and Bread  
Sliced Lettuce, Tomatoes, Bermuda Onions & Dill Pickles  
Sliced Roast Beef  
Virginia Baked Ham  
Roasted 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

**\$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

**\$23.95**

## 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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# LUNCHEON

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

**\$30.00**

\*Market Price

## 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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# 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

**\$30.00**

\*Market Price

## 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

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

# BUFFET OPTIONS

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

Boston Baked Scrod with Lemon Butter Crumbs

Lemon Spinach Chicken with Sun Dried Tomato

Cream Sauce

Baked Lasagna

**\$36.95**

## Option Two

Boston Baked Scrod with Lemon Butter Crumbs

Sliced Roast Beef with Wild Mushroom Demi-Glaze

Chicken Broccoli and Ziti

**\$37.95**

## Option Three

Sliced Sirloin with Bordelaise Sauce

Chicken Marsala

Grilled Swordfish or Grilled Atlantic Salmon

**\$40.95**

### 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

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



# 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

**\$32.00**

## 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

**\$37.00**

### 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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# TEEN PARTY

For Sweet 16, Quincinera, 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

**\$20.95**

*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

Potato Puffs

**\$16.95 Per Child**

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# COCKTAIL PARTY PACKAGES

## SILVER

Choice of (4) Four

\$32.00 Per Person

## GOLD

Choice of (5) Five

\$34.00 Per Person

## PLATINUM

Choice of (6) Six

\$36.00 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

## Stationary

Assorted Cheese and Cracker Display

Crudité 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	\$85.00
Assorted Cheese and Crackers	\$85.00
Assorted Vegetables and Dip	\$85.00
Fresh Fruit Display	\$85.00
Shrimp Cocktail	\$175.00
Tomato Basil Bruschetta	\$85.00
Gazpacho or Tomato Soup Shooter with Cheese Crostini	\$85.00
Lobster Salad Bruschetta	\$250.00

### Hot

Pulled Pork Sliders	\$85.00
Bourbon Marinated Steak Tips	\$135.00
Scallops Wrapped in Bacon	\$175.00
Vegetable Stuffed Mushrooms	\$85.00
Sautéed Buffalo Chicken	\$85.00
Coconut Crusted Chicken	\$85.00
Spanakopita	\$90.00
Lollipop Lamb Chops with Mint Demi-Glaze	\$165.00
Vegetable Spring Rolls with Asian Ginger Sauce	\$90.00

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# A LA CARTE MENU

*Priced per pan feeds 18-20 guests*

## **MUST BE ADDED TO AN EXISTING MENU**

Chicken Broccoli and Penne	<b>\$80.00</b>
Meat Lasagna	<b>\$80.00</b>
Cheese Lasagna	<b>\$70.00</b>
Penne Marinara	<b>\$60.00</b>
Antipasto Salad	<b>\$75.00</b>
Caesar Salad	<b>\$40.00</b>
Tossed Garden Salad	<b>\$40.00</b>
Potato Salad	<b>\$50.00</b>
Pasta Salad	<b>\$50.00</b>
Fresh Fruit Tray	<b>\$50.00</b>
Lemon Spinach Chicken	<b>\$95.00</b>
Chicken Teriyaki	<b>\$80.00</b>
Chicken Marsala	<b>\$95.00</b>
Chicken Parmesan	<b>\$100.00</b>
Sausages with Peppers and Onions	<b>\$70.00</b>
Steak Tips with Peppers and Onions	<b>\$135.00</b>

## **Children's Entrees**

Chicken Fingers	<b>\$60.00</b>
Potato Puffs	<b>\$40.00</b>
Macaroni and Cheese	<b>\$60.00</b>

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# 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

**\$8.00**

## Mini Tacos

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

**\$6.00**

## Homemade Chocolate Chip Cookies

Freshly Baked Warm Chocolate Chip Cookies Served with Ice Cold Milk

**\$3.00**

## 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 Cheese Cakes  
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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