

romaine's

· wood grill & bar ·

299 West Main St. Times Square Plaza Northborough, MA 01532

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Email:info@romaines.biz

Room Specifications:

Capacity: 15-50

Availability:

Minimum food and beverage purchase:

Monday - Wednesday:\$800 Thursday:\$1000

Friday:\$1800 Saturday:\$2000

Sunday:\$800

Private luncheons Monday thru Saturday - \$800

Gratuuity is not added and is left to the discretion of the host.

Menu Selections

Parties of 15 or more will be required to order from private dining menu.

All private dining menu selections are required at least three days prior to the event.

Bar Arrangements:

Open - host responsible for bill.

Cash - individual responsible for bill.

Specific wines and/or beer may be pre-selected prior to event.

A/V Equipment:

Audio or visual equipment can be arranged through local rental company.

Video screen rental- \$25

Payment:

All major credit cards or cash are accepted.

7% sales tax is added to final bill and is not included in food and beverage minimum.

Plan 1 \$38.pp 3 Course Dinner

First Course

Lobster Bisque - lobster, sherry
Caesar - romaine hearts, homemade croutons, fresh shaved parmesan
Mesclun - mixed greens, great hill blue cheese,
spiced pecans, pear vinaigrette

Entrée Course

Under the Brick Chicken - all natural half chicken,
truffle pommes, lemon garlic confit
Wood-Grilled Salmon - parsley roasted potatoes, cucumber dill salad
Bolognese - veal, pork, and pancetta simmered in tomato
with fettuccine, shaved parmesan

Dessert Course

Vanilla Bean Crème Brulee with strawberry
Banana pudding crushed nilla wafers, toasted marshmallow
Fallen Chocolate Cake with vanilla ice cream and raspberry sauce

Plan 2 \$40.pp 3 Course Dinner

First Course

Lobster Bisque - lobster, sherry
Mesclun - mixed greens, great hill blue cheese,
spiced pecans, pear vinaigrette
Caesar - romaine hearts, homemade croutons, fresh shaved parmesan

Entrée Course

Under the Brick Chicken - all natural half chicken,
truffle pommes, lemon garlic confit
Wood Grilled Tenderloin - pommes puree, asparagus, red wine demi
Guiltless Shrimp - zucchini, summer squash, spinach,
charred tomato sauce

Dessert Course

Vanilla Bean Crème Brulee with strawberry
Banana pudding crushed nilla wafers, toasted marshmallow
Fallen Chocolate Cake with vanilla ice cream and raspberry sauce

Plan 3 \$42.pp 3 Course Dinner

First Course

Lobster Bisque – lobster, sherry
Caesar - romaine hearts, homemade croutons, fresh shaved parmesan
Mesclun - mixed greens, great hill blue cheese,
spiced pecans, pear vinaigrette

Entrée Course

Under the Brick Chicken - all natural half chicken,
truffle pommes, lemon garlic confit
Wood Grilled Tenderloin - pommes puree, asparagus, red wine demi
Pan Seared Haddock - pommes puree, mediterranean relish, lemon butter

Dessert Course

Vanilla Bean Crème Brulee with strawberry
Banana pudding crushed nilla wafers, toasted marshmallow
Fallen Chocolate Cake with vanilla ice cream and raspberry sauce

Plan 4 \$50.pp 4 Course Dinner

First Course

Lobster Bisque – lobster, sherry
Crab Cakes - asparagus salad, jalapeno aioli
Barbecue Shrimp – worcestershire, lemon, butter, black pepper

Salad Course

Mesclun - mixed greens, great hill blue cheese,
spiced pecans, pear vinaigrette
Caesar - romaine hearts, homemade croutons, fresh shaved parmesan

Entrée Course

Under the Brick Chicken - all natural half chicken,
truffle pommes, lemon garlic confit
Bolognese - veal, pork, and pancetta simmered in tomato
with fettuccine, shaved parmesan
Wood-Grilled Salmon - parsley roasted potatoes,
cucumber dill salad

Dessert Course

Vanilla Bean Crème Brulee with strawberry
Banana pudding crushed nilla wafers, toasted marshmallow
Fallen Chocolate Cake with vanilla ice cream and raspberry sauce

Plan 5 \$52.pp 4 Course Dinner

First Course

Lobster Bisque - lobster, sherry
Crab Cakes - asparagus salad, jalapeno aioli
Barbecue Shrimp - worcestershire, lemon, butter, black pepper

Salad Course

Mesclun - mixed greens, great hill blue cheese,
spiced pecans, pear vinaigrette
Caesar - romaine hearts, homemade croutons, fresh shaved parmesan

Entrée Course

Under the Brick Chicken - all natural half chicken,
truffle pommes, lemon garlic confit
Wood Grilled Tenderloin - pommes puree, asparagus, red wine demi
Pan Seared Haddock - pommes puree, mediterranean relish, lemon butter

Dessert Course

Vanilla Bean Crème Brulee with strawberry
Banana pudding crushed nilla wafers, toasted marshmallow
Fallen Chocolate Cake with vanilla ice cream and raspberry sauce

Hors D'oeuvres - priced per dozen unless stated. (48 hour notice)

Mini Crab Cakes \$25	Beef & Horseradish Crostini \$24
Shrimp Cocktail \$28	Charcuterie Platter \$6/pp
BBQ Shrimp \$28	Roasted Vegetable Platter \$5/pp
Tomato, Basil, Olive Crostini \$18	Cheese Platter with Crackers \$5/pp
Duck Pastrami Crostini \$22	Crudités Platter with Buttermilk Dressing \$4/pp
Tuna & Cucumber Crostini \$22	
Deviled Eggs \$12	

3 Course Lunch \$28 pp

First Course

Lobster Bisque – lobster, sherry
Caesar - romaine hearts, homemade croutons, fresh shaved parmesan
Mesclun - mixed greens, great hill blue cheese,
spiced pecans, pear vinaigrette

Entrée Course

Salmon– lemon beurre blanc, almond rice, chef's veg
Chicken Piccata – spinach, lemon, capers, white wine butter

Choice of: (pick one of the following)

Shrimp Penne – zucchini, summer squash,
Spinach, charred tomato sauce

or

Veal Bolognese – veal, pork, pancetta simmered
in tomato with fettuccine

Dessert Course

Vanilla Bean Crème Brulee with Strawberry
Banana pudding crushed nilla wafers, toasted marshmallow
Fallen Chocolate Cake with Vanilla Ice Cream and Raspberry Sauce

Lunch buffet \$28 per person

Mixed Green Salad, Caesar Salad

Mashed Potato and Chef's Choice of Vegetable

Choice of two

Shrimp Penne – zucchini, summer squash,
Spinach, charred tomato sauce
Veal Bolognese – veal, pork, pancetta simmered
in tomato with penne pasta
Salmon - lemon butter
Chicken Piccata

Choice of two

Cinnamon Bread Pudding butter rum sauce
Seasonal Cobbler
Chocolate Cake

Coffee and tea