



FIRESIDE
CLASSIC AMERICAN GRILLE

Private Events

30 BEDFORD ST | MIDDLEBORO, MA 02346
508.947.5333 | FIRESIDEGRILLE.COM

KELLY CURTIN
PRIVATE EVENT MANAGER
KCURTIN@firesidegrille.com

WELCOME

We at Barrett's Fireside Grille know how important a milestone celebration is in one's life. You want it to be perfect. There is no second chance. We understand this. Our entire function staff is dedicated to ensuring your special event is one to be remembered. Please read the Function Information Section carefully. Barrett's Fireside Grille welcomes the opportunity to help you make your special occasion truly special!

HOST ANY OF THE FOLLOWING FUNCTIONS AT BARRETT'S FIRESIDE GRILLE:

- Graduation Parties
- Weddings
- Bridal & Baby Showers
- Rehearsal Dinners
- Anniversaries
- Bereavements
- Special Occasions
- Adult and Kids Birthdays
- Youth Sports Outings
- Office Parties
- Corporate Functions
- Family Reunions
- Sweet Sixteens
- Bat/Bar Mitzvahs
- Quinceañera



THE CRANBERRY BALLROOM

Minimum Capacity: 50 people
Maximum Capacity: 175 people



THE RED COACH ROOM

Minimum Capacity: 30 people
Maximum Capacity: 60 people



THE HEARTHSIDE ROOM

Minimum Capacity: 30 people
Maximum Capacity: 50 people



THE GARDEN (SEASONAL)

Minimum Capacity: 40 people
Maximum Capacity: 175 people

FUNCTION POLICIES

TERMS

A non-refundable deposit is required on all functions. Accepted forms of payment are credit card, certified bank check, money order or cash. Personal Checks may not be submitted as final payment.

MENUS

When planning your event at the Fireside Grille, you can choose from various menus, which are described in the following pages. Our expert culinary staff can also customize a menu to suit your particular needs and tastes. We will need your menu selection ten days prior to the event. Your guest count may be increased, but not decreased.

FOOD & BEVERAGE POLICY

Our insurance policy requires that ALL FOOD (an occasion cake being the only exception) must be provided by The Fireside Grille and consumed on premises. No food will be allowed to be taken off the premises. Additionally, you may be responsible to read and sign our policy for responsible alcohol service. We reserve the right to monitor and limit the amount of alcohol consumed by guests. We also "ID" when necessary to ensure that guests consuming alcohol are of legal Massachusetts age. No alcohol may be brought onto the premises.

CHARGES

All prices are subject to 7% State/Local meals tax, 18% gratuity, 2% taxable administration charge. All prices are subject to change without notice pending fluctuating market prices.

ROOM CHARGE FEE

The room charge is based upon the number of guests and food and beverage minimums. If no food is ordered, there is a fee of \$150 per hour

ENTERTAINMENT

We reserve the right to approve all entertainment for private functions.

DECORATIONS

We reserve the right to approve all decorations for private functions. No confetti.

GUARANTEES

The Fireside Grille must be notified of the EXACT number of guests 7 days prior to the scheduled event. Final guarantees are not subject to reductions.

EQUIPMENT RENTAL

We will be happy to discuss and arrange any equipment needs that you may require for your special event.

HOT HORS D'OEUVRES

Prices based on 50 pieces.

BACON-WRAPPED SCALLOPS | \$150

BAKED STUFFED MUSHROOMS | \$95
With Seafood Stuffing

ITALIAN MEATBALLS | \$90

**MINI CHICKEN TERIYAKI
& PINEAPPLE KABOBS** | \$95

BUFFALO WINGS | \$95
Hot and Spicy

CHICKEN TENDERS | \$90
Plain, Gold Fever, Buffalo or Teriyaki

SPINACH & CHEESE PUFFS | \$95

PRIME RIB SPRING ROLLS | \$110

**CHICKEN PARMIGIANA
EGG ROLLS** | \$95

COCONUT CHICKEN BITES | \$95
Pina Colada Dipping Sauce

CHIMICHURRI BEEF SKEWERS | \$125

**PRETZEL BITES
WITH BEER CHEESE SAUCE** | \$85
And Mustard Dipping Sauce

MINI CRAB CAKES | \$145
With Creole Remoulade Sauce

SHORT RIB TASTING SPOON | \$125
Caramelized Onions, Red Wine Glaze,
Fresh Oregano

MINI BEEF SLIDERS | \$120
With Aged Cheddar And Caramelized
Onions On Mini Brioche

BANG BANG CAULIFLOWER | \$85
Choice of Buffalo Sauce or Asian
Sweet Chili

BBQ PULLED PORK SLIDERS | \$110
Cheddar Cheese

COCONUT SHRIMP | \$100

JERK CHICKEN SKEWERS | \$95
With Pineapple Rum Glaze

COLD HORS D'OEUVRES

Prices based on 50 pieces.

**WATERMELON AND
FETA SKEWER** | \$85
With Mint Reduction

**MELON AND PROSCIUTTO
SKEWERS** | \$85

CAPRESE SKEWERS | \$85

**STRAWBERRY & GOAT
CHEESE BRUSCHETTA** | \$90

**FILET OF BEEF WITH
GORGONZOLA GARLIC
MOUSSE** | \$125
Served Over Mini Toast Points

THAI CHICKEN SALAD | \$95
Cucumber Cup, Ginger Soy Dressing

**TASTING SPOON OF
SEARED TUNA** | \$150
With Cucumber Salad

SHRIMP COCKTAIL | \$175

MELON GAZPACHO SHOOTER | \$75

DEVEILED EGGS | \$75
Traditional, Buffalo Chicken Dip
or Guacamole

**BLACKENED CHILLED
SCALLOPS** | \$150
With Tropical Salsa

VERMONT BRIE | \$95
Seasonal Chutney, Arugula, Crostini

PASSED HORS D'OEUVRES

Choice of 3 | \$12 PER PERSON | 1 hour

**MINI CHICKEN TERIYAKI &
PINEAPPLE KABOBS**

STEAK & CHEESE EGG ROLLS

BACON-WRAPPED SCALLOPS

BAKED STUFFED MUSHROOMS

COCONUT CHICKEN BITES

MINIATURE CRAB CAKES

CAPRESE SKEWERS

CHIMICHURRI BEEF SKEWERS

COCONUT SHRIMP

MINI BEEF SLIDERS

WATERMELON FETA SKEWER

STATIONARY DISPLAYS

Please note the following displays serve 50 people

FRUIT DISPLAY | \$150

With Marshmallow Yogurt Dip or Strawberry Grand Marnier Cheesecake Dip, Assortment of Seasonal Fresh Fruit

FRUIT AND CHEESE DISPLAY | \$175

An assortment of Seasonal Fresh Fruits, Imported and Domestic Cheeses

NEW ENGLAND RAW BAR | MKT PRICE

Customize your own Raw Bar with the following options:

Shrimp Cocktail, Littleneck Clams, Oysters, Snow Crab, Lobster Tail, Chilled PEI Mussels, or Marinated Calamari Salad, served with Spicy Cocktail Sauce, Lemon and Horseradish

CHEESE & CRACKER DISPLAY | \$150

Selection of Imported and Domestic Cheeses accompanied with Crackers

GREEN GROCER | \$150

A colorful display of Seasonal Fresh Vegetables served with Two Seasonal Dips

TUSCAN TABLE | \$250

Antipasto Platters of Cured Meats, Cheeses, Marinated Vegetables and Olives, accompanied by an array of Breads and Infused Oils for Dipping, Tomato Bruschetta Crostini & Hummus with Pita Bread

SOUTH OF THE BORDER TACO BAR | \$250

Fresh fried Tortilla Chips, crispy Taco Shells, Soft Flour Tortillas, seasoned Ground Beef, Honey Tequila Lime Chicken, Adobo Pork Carnitas, Sour Cream, Guacamole, Shredded Cheddar Cheese, Shredded Lettuce, Pico de Gallo

MIMOSA BAR | \$225

6 bottles of Champagne, Orange Juice, Strawberry, Watermelon & Mango Purees, Blackberries, Strawberries, Blueberries and Raspberries. Each additional bottle of champagne is \$25

THE ALL-AMERICAN

\$17 PER PERSON

CHEDDAR SCRAMBLED EGGS

MAPLE SAUSAGE & SMOKED BACON

ROASTED RED POTATOES

BELGIAN WAFFLES OR FRENCH TOAST CASSEROLE

CROISSANTS AND DANISHES

FRESH FRUIT BOWL

ASSORTED JUICES

FRESHLY BREWED COFFEE & TEA

MEETING BREAK

\$9 PER PERSON

MINI DANISH

MINI MUFFIN

FRESH FRUIT

FRESHLY BREWED COFFEE & TEA

BOTTLED WATER



*Minimum guest count is 35. If under, \$2.00 charge per person is applied. Menu items are prepared exclusively with zero trans-fat oils and shortenings.
All food and beverage items are subject to a 7% State & Local tax, 18% gratuity and 2% taxable administrative charge.*

BREAKFAST BRUNCH

\$22 PER PERSON

Buffet

Cheddar Scrambled Eggs
Maple Glazed Sausage
Smoked Bacon
Roasted Red Potatoes
Assorted Seasonal Fruit Bowl
Selection of Danish Pastries
Assorted Juices
Freshly Brewed Coffee & Tea
Apple Crisp

Choice of one:

Belgian Waffles
French Toast Casserole

Choose of two:

Chicken Broccoli Alfredo
Chicken Marsala
Baked Stuffed Chicken
Baked Stuffed Shells
Pasta Primavera
Honey Baked Ham
Sliced Roast Beef

Chef Stations

(\$50 chef charge per station)

CARVING

Baked Ham - \$5 PER PERSON
Roasted Turkey - \$5 PER PERSON
Roasted Prime Rib au Jus -
\$8 PER PERSON

OMELET | \$4 PER PERSON

Our chefs create your omelet to order with fresh eggs and fresh seasonal ingredients

Build Your Own Bloody Mary Bar

\$200

Includes: Titos Vodka, Spicy Bloody Mary Mix, Original Bloody Mary Mix, Assorted Hot Sauces, Bacon, Chilled Shrimp, Skewered Pepperoni and Provolone Cheese, Pickle Spears, Horseradish, Worcestershire, Celery Stalks, Bleu Cheese Stuffed Olives, Lemon & Lime Wedges and a Bacon & Pepper Dusted Rim.
- Serves Approximately 25 People
Each Additional Bottle \$150

NEW YORK, NEW YORK

\$16 PER PERSON

FINGER SANDWICHES OR WRAPS

Choice of three:

Honey Ham & Domestic Swiss
Poached Chicken Salad with Craisins
House-made Seafood Salad
House-made Tuna Salad with Celery
Smoked Turkey & Vermont Cheddar
Slow Roasted Rare Roast Beef

SERVED WITH

Pickles
House Fried Potato Chips

SALAD

Choice of one:

Garden Salad with Fresh Cut Vegetables
Classic Caesar Salad
Deli Style Macaroni Salad
Red Bliss Potato Salad

DESSERT

Choice of one:

Freshly Baked Assorted Cookies
Freshly Baked Brownies



THE NEW ENGLAND

\$25 PER PERSON

STARTER

Choice of one:

Garden Salad
New England Clam Chowder

ENTRÉES

Roasted Turkey with Stuffing and Cranberry Sauce
Virginia Baked Ham with Pineapple Brown Sugar Glaze

SERVED WITH

Buttermilk Biscuits
Potatoes Au Gratin
Vegetable Du Jour

DESSERT

Apple Crisp with Whipped Cream

SUPREME FEAST

\$35 PER PERSON

STARTER

Choice of one:

Garden Salad
New England Clam Chowder

ENTRÉES

Seafood Casserole
Chicken Marsala
Roasted Prime Rib Au jus

SERVED WITH

Rolls & Butter
Potatoes Au Gratin
Vegetable Du Jour

DESSERT

Cheesecake with Raspberry Glaze
Coffee and Tea

THE CASUAL

\$22 PER PERSON

STARTER

Imported and Domestic Cheeses and Assorted Crackers Display
Tossed Salad

SANDWICHES

Assorted Wrap Sandwiches or Deli Platter (Roast Beef, Turkey, Smoked Ham, Cheese, Lettuce, Tomato, Red Onion, Condiments, Knot Rolls, Pickles, Potato Chips)

ENTRÉES

Chicken Tenders (plain or buffalo)
Baked Stuffed Shells

DESSERT

Homemade Brownies
Coffee and Tea



*Minimum guest count is 35. If under, \$2.00 charge per person is applied. Menu items are prepared exclusively with zero trans-fat oils and shortenings.
All food and beverage items are subject to a 7% State & Local tax, 18% gratuity and 2% taxable administrative charge.*

HOW SWEET IT IS TEA PARTY

\$20 PER PERSON

Perfect for

Bridal or Baby Showers

SALAD

Choice of one:

Strawberries, Feta & Arugula
Garden Salad with Fresh Cut Vegetables
Fresh Seasonal Fruit Salad
Mediterranean Bowtie Pasta Salad
Classic Caesar Salad

ASSORTED TEA WRAPS

Choice of three:

House Roasted Turkey Breast
Chicken Salad with Craisins
Slow-Roasted Roast Beef
Tuna Salad with Celery
Baked Ham & Swiss Cheese
Greek Chicken with Feta
Vegetarian Hummus Wrap
Lobster Salad
(Add \$4 PER PERSON)

ENTRÉES

Choice of one:

Medley of Seasonal Vegetables and Penne Pasta in a Lemon Butter Garlic Wine Sauce
Spinach & Feta stuffed Chicken with a Rosemary Lemon Cream sauce
Turkey Tip & Seasonal Vegetable Kabob **(Substitute steak tips for \$3 PER PERSON)**
Salmon with a Citrus Basil Salsa

SERVED WITH

Assorted Iced Teas
Scones

TRENDY TEEN BIRTHDAY PARTY

\$18 PER PERSON

Perfect for

Sweet Sixteens, Bar Mitzvahs, Bat Mitzvahs, and Quinceañeras

APPETIZERS

Choice of three:

Mozzarella Sticks
Chicken Tenders
Steak & Cheese Egg Rolls
Potato Skins
Cheeseburger Sliders
Meatballs
Mac & Cheese Bites
Crab Rangoon
Buffalo Dip

ENTRÉES

Choice of one:

Chicken, Broccoli Alfredo with Penne
Baked Macaroni & Cheese
Cheese Ravioli with Marinara

DESSERT

Assorted Miniature Cupcakes

SERVED WITH

Rolls & Butter
Fountain Soda



Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. All food and beverage items are subject to a 7% State & Local tax, 18% gratuity and 2% taxable administrative charge.

LITTLE ITALY

\$22 PER PERSON

SALAD

Choice of one:

Garden Salad with
Fresh Cut Vegetables

Classic Caesar Salad

Antipasto Salad

PASTA

Choice of one:

Cheese Ravioli with Marinara

Cheese Ravioli with Alfredo

Baked Macaroni & Cheese

DESSERT

House-made Cannoli

ENTRÉES

Choice of two:

Italian Sausage with Peppers
and Onions

Meatballs with Marinara Sauce

Chicken Parmigiana

Baked Stuffed Shells

Baked Ziti with Meat Sauce

Shrimp Scampi with Penne
(Add \$2 PER PERSON)

SERVED WITH

Rolls & Butter

Fresh Brewed Coffee & Tea

THE BARRETT'S BUFFET

\$26 PER PERSON

ENTRÉES

Choice of two:

Chicken Stir-Fry

Chicken, Broccoli Alfredo with Penne

Baked Stuffed Shells

Pasta Primavera

Chicken Piccata

Boston Baked Cod

Lemon-Spinach Chicken

Chicken Marsala

Chicken Parmigiana

Sliced Roast Beef with
Mushroom Gravy

Baked Stuffed Chicken with
Supreme Sauce

Steak Tips with Sautéed Onions and
Peppers (Add \$5 per person)

Roasted Prime Rib Au Jus
(Add \$8 PER PERSON)

Shrimp & Scallop Delmonico
(Add \$5 PER PERSON)

COMPLETE YOUR MEAL. CHOOSE ONE FROM EACH

SALAD

Garden Salad with Fresh Cut Vegetables, Classic Caesar Salad,
Deli Style Pasta Salad, or Red Bliss Potato Salad

STARCH

Penne Pasta with Marinara Sauce, Yukon Gold Whipped Potatoes, Rice Pilaf,
or Oven-Roasted Red Bliss Potatoes

VEGETABLE

Green Beans, Broccoli, Zucchini, Summer Squash, Sautéed Mixed Vegetables,
or Honey-Glazed Baby Carrots

DESSERT

Vanilla Ice Cream with Strawberries or Chocolate Sauce,
Fresh Baked Assorted Cookies or Brownies

SERVED WITH

Rolls & Butter

Freshly Brewed Coffee & Tea

LOBSTER BAKE

Priced Daily

BUFFET

1¼ lb. Lobster

Chicken & Seasonal Vegetable Kabobs

Clam Chowder

Red Bliss Potatoes

Corn on the Cob (Seasonal)

DESSERT

Strawberry Shortcake

SALAD

Choice of one:

Deli Style Pasta Salad

Red Bliss Potato Salad

Classic Caesar Salad

Garden Salad with Fresh Cut Vegetables

SERVED WITH

Fresh Baked Cornbread & Butter

Freshly Brewed Coffee & Tea

*Minimum guest count is 35. If under, \$2.00 charge per person is applied. Menu items are prepared exclusively with zero trans-fat oils and shortenings.
All food and beverage items are subject to a 7% State & Local tax, 18% gratuity and 2% taxable administrative charge.*

PLATED ENTRÉES

First Course | CHOOSE ONE

Garden Salad

Caesar Salad

Soup Du Jour

New England Clam Chowder (add \$1 PER PERSON)

Sides | Choose one Starch & One Vegetable

STARCH

Yukon Gold Whipped Potatoes

Oven-Roasted Red Bliss Potatoes

Rice Pilaf

Baked Mac n' Cheese

VEGETABLE

Green Beans Almondine

Sautéed Mixed Vegetables

Honey-Glazed Carrots

Broccoli

Second Course | CHOOSE TWO (Third choice available for additional fee)

BEEF

PRIME RIB | LUNCH \$27, DINNER \$33
With Au Jus and Horseradish Cream

STEAK TIPS | LUNCH \$20, DINNER \$26
With Mushrooms, Peppers and Onions

NEW YORK SIRLOIN | LUNCH \$27, DINNER \$33
With a Mushroom Demi-Glace

FILET MIGNON | LUNCH \$31, DINNER \$37
With Port Wine Demi-Glace

SEAFOOD

GRILLED SALMON | LUNCH \$23, DINNER \$29
With Lemon Beurre Blanc

BAKED COD | LUNCH \$20, DINNER \$25
With seasoned Bread Crumbs

POULTRY

BAKED STUFFED CHICKEN | LUNCH \$18, DINNER \$23
Stuffed with Traditional Stuffing, topped with
Supreme Sauce

LEMON SPINACH CHICKEN | LUNCH \$18, DINNER \$22
With Spinach and Lemon Beurre Blanc

OVEN-ROASTED TURKEY | LUNCH \$18, DINNER \$23
With a Traditional Stuffing, Gravy and Cranberry Sauce

Dessert | CHOOSE ONE

Boston Cream Pie

Cheesecake with Strawberry Compote

Pecan Pie

Chocolate Cake or your special occasion cake
served with Vanilla Ice Cream

(For assorted pastries add \$3 PER PERSON.)

All entrées include assorted dinner rolls
and butter, choice of soup or salad,
starch, vegetable, dessert,
coffee and tea station.

LISTED PRICE IS PER PERSON

TREAT YOURSELF

LISTED IS PRICE PER PERSON

POPCORN BAR | \$3

Caramel popcorn, buttered popcorn, toffee popcorn, kettle cooked popcorn, seasoning salts, and more to mix up a delicious fun treat.

CANDY BAR | \$5

Assorted candies (colorful or customized to match your theme) displayed in apothecary jars.

CHOCOLATE FOUNTAIN DISPLAY | \$6

Choice of five treats to dip: Cheesecake pieces, bananas, strawberries, biscotti, rice krispy treats, pretzel rods, shortbread cookies, marshmallows, pound cake, or brownies.

ICECREAM SUNDAE BAR | \$6

Choice of three flavors: vanilla, chocolate, strawberry, cookie dough, mint chip, Oreo, or rainbow sherbet.

Available toppings: chocolate sprinkles, Oreos, hot fudge, caramel, whipped cream, and candy toppings.



FINISHING TOUCHES

CUSTOM LINENS | \$50 CHARGE

Complimentary sandlewood linen tableclothes and ivory napkins are included with every function. Other variety of tablecloths and napkin colors are available for a small fee.

WIRELESS LED UPLIGHTING | \$100 CHARGE

Ambient lighting in your choice of color to enhance the feel of your event.

CUSTOM CHALKBOARD ART | \$75 CHARGE

Have our on-site artist design chalkboards for your event based on a theme.

SLIDESHOW | COMPLIMENTARY

Our function rooms are equipped with 75" LED TVs for your use. Customize your event with a slideshow that will dazzle your guests, or a Powerpoint for your convenience at your business event. Ask the Function Coordinator for details.

MP3 HOOKUP | COMPLIMENTARY

Have a playlist already created for your event? Just hook up to our house surround sound via our dock and you're all set!

WIRELESS MICROPHONE | COMPLIMENTARY

Perfect for your business events or toast at your special event.

PHOTO BOOTH | \$700 / 4 HOURS

Capture the fun memories and unforgettable moments of any occasion. Props and customizable photo strips are available at no extra charge. Create any location back drop with our special green screen for an additional \$100.

PROFESSIONAL DJ SERVICES | \$600 / 4 HOURS

DJ Services for Weddings may incur an additional cost.

CHAIR COVERS | \$2 PER CHAIR

Ivory or white chair covers to really dress up your occasion.

Minimum guest count is 35. If under, \$2.00 charge per person is applied. Menu items are prepared exclusively with zero trans-fat oils and shortenings. All food and beverage items are subject to a 7% State & Local tax, 18% gratuity and 2% taxable administrative charge.