



**FIRESIDE**  
CLASSIC AMERICAN GRILLE

# Private Events

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

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# WELCOME

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We at the 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. The Fireside Grille welcomes the opportunity to help you make your special occasion truly special!

## THE FIRESIDE GRILLE SPECIALIZES IN THE FOLLOWING CELEBRATIONS AND MORE:

- 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: 35 people  
Maximum Capacity: 50 people



### THE HEARTHSIDE ROOM

Minimum Capacity: 35 people  
Maximum Capacity: 50 people



### THE GARDEN & TENT (PLEASE INQUIRE FOR RENTAL FEES)

Minimum Capacity: 40 people  
Maximum Capacity: 175 people

# FUNCTION POLICIES

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## 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 selections fifteen business days prior to the event.

## 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 will 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. Alcohol must be consumed only in the area your party is assigned to and may not be brought into the parking lot.

## CHARGES

All prices are subject to 7% State/Local meals tax, 18% gratuity, 3% taxable administrative charge. All prices are subject to change without notice pending fluctuating market prices.

## ROOM CHARGE FEE

The room charge is based upon a food and beverage minimum. If no food is ordered, there is a fee of \$175 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 or glitter. \$150- \$500 charge will be assessed for any excessive cleanup.

## 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** | \$220

**BAKED STUFFED MUSHROOMS** | \$165

With Seafood Stuffing

**ITALIAN MEATBALLS** | \$140

**MINI CHICKEN TERIYAKI  
& PINEAPPLE KABOBS** | \$135

**BUFFALO WINGS** | \$175

Hot and Spicy

**CHICKEN TENDERS** | \$175  
Plain, Gold Fever, Buffalo or Teriyaki

**SPINACH & CHEESE PUFFS** | \$125

**PRIME RIB SPRING ROLLS** | \$195

**CHICKEN PARM EGG ROLLS** | \$165

**COCONUT CHICKEN BITES** | \$160  
With Pina Colada Dipping Sauce

**CHIMICHURRI BEEF SKEWERS** | \$185

**PRETZEL BITES** | \$125

With Beer Cheese and Mustard

**MINI CRAB CAKES** | \$220

With Creole Roumoulade Sauce

**SHORT RIB TASTING SPOON** | \$160

Caramelized Onions & Red Wine Glaze

**MINI ROAST BEEF OR  
CHEESEBURGER SLIDERS** | \$185

With Aged Cheddar And Caramelized  
Onions On Mini Brioche

**BANG BANG CAULIFLOWER** | \$135

Choice of Buffalo Sauce or Asian Sweet Chili

**BBQ PULLED PORK SLIDERS** | \$185

With Cheddar Cheese

**COCONUT SHRIMP** | \$200

**JERK CHICKEN SKEWERS** | \$175

With Pineapple Rum Glaze

# COLD HORS D'OEUVRES

Prices based on 50 pieces.

**WATERMELON & FETA SKEWER** | \$135

With Mint Reduction

**MELON & PROSCIUTTO SKEWERS** | \$125

**CAPRESE SKEWERS** | \$125

**STRAWBERRY & GOAT CHEESE**

**BRUSCHETTA** | \$125

With Fresh Mint

**FILET OF BEEF WITH GORGONZOLA**

**GARLIC MOUSSE** | \$195

Served on Garlic Herb Crostini

**THAI CHICKEN SALAD** | \$160

Cucumber Cup, Ginger Soy Dressing

**TASTING SPOON OF SEARED TUNA** | \$195

With Seaweed Salad & Sweet Soy Reduction

**SHRIMP COCKTAIL** | \$220

With Lemon & Cocktail Sauce

**MELON GAZPACHO SHOOTER** | \$75

**DEVILED EGGS** | \$120

Traditional, Avocado or Bacon & Bleu Cheese

**BLACKENED CHILLED SCALLOPS** | \$220

With Mango Pico de Gallo

**VERMONT BRIE** | \$135

Phyllo Cup, Fig Jam, Arugula

# PASSED HORS D'OEUVRES

Choice of 3 | \$19 Per Person | 1 hour

**MINI CHICKEN TERIYAKI &  
PINEAPPLE KABOBS**

**STEAK & CHEESE EGG ROLLS**

**BAKED STUFFED MUSHROOMS**

**COCONUT CHICKEN BITES**

**CAPRESE SKEWERS**

**CHIMICHURRI BEEF SKEWERS**

**MINI BEEF SLIDERS**

**WATERMELON FETA SKEWER**

**COCONUT SHRIMP** add \$2

**BACON-WRAPPED SCALLOPS** add \$3

**MINIATURE CRAB CAKES** add \$3



# STATIONARY DISPLAYS

Please note the following displays serve 50 people

## **FRUITDISPLAY** | \$185

With Marshmallow Yogurt Dip, Assortment of Seasonal Fresh Fruit

## **FRUITANDCHEESE DISPLAY** | \$215

An assortment of Seasonal Fresh Fruits, Imported and Domestic Cheeses, crackers

## **ARTISAN CHEESE & CRACKER DISPLAY** | \$195

Selection of Imported and Domestic Cheeses accompanied with Crackers, Pepperoni & Grapes

## **GREENGROCER** | \$175

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

## **TUSCANTABLE** | \$400

Antipasto Platters of Cured Meats, Cheeses, Marinated Vegetables, Olives, Tomato Bruschetta Crostini & Hummus with Pita Bread

## **SOUTH OF THE BORDER TACOBAR** | \$385

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  
Optional: Nacho Cheese Fountain \$75

# THE ALL AMERICAN BREAKFAST

\$20 PER PERSON

**CHEDDAR SCRAMBLED EGGS**

**MAPLE SAUSAGE**

**SMOKED BACON**

**ROASTED RED POTATOES**

**BELGIAN WAFFLES OR FRENCH TOAST  
CASSEROLE**

**DANISHES**

**FRESH FRUIT BOWL**

**ASSORTED JUICES**

**FRESHLY BREWED  
COFFEE & TEA**

# MEETING BREAK

\$15 PER PERSON

**MINI DANISH**

**MINI MUFFIN**

**FRESH FRUIT**

**FRESHLY BREWED COFFEE & TEA**

**BOTTLED WATER**



# BREAKFAST BRUNCH

\$27 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

## Choice of one:

Belgian Waffles  
French Toast Casserole

## Choice of two:

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

## Chef Stations

(\$75 chef charge per station)

## CARVING

Baked Ham - \$7 PER PERSON  
Roasted Turkey - \$5 PER PERSON  
Roasted Prime Rib au Jus - \$10 PER PERSON

## OMELET | \$5 PER PERSON

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

## MIMOSA BAR | \$300

6 bottles of Champagne, Orange Juice, Strawberry, Watermelon & Mango Purees, Oranges, Pineapple, Strawberries and Blueberries.  
Each additional bottle of champagne is \$30

## BLOODY MARY BAR | \$350

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





# THE NEW ENGLAND

\$30 PER PERSON

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## STARTER

### Choice of one:

Garden Salad  
Caesar Salad  
Soup de Jour  
New England Clam Chowder

## SERVED WITH

Buttermilk Biscuits or Dinner Rolls

## ENTRÉES

### Choice of two:

Roasted Turkey with Stuffing and Cranberry Sauce  
Virginia Baked Ham with Pineapple Brown Sugar Glaze  
Roast Pork Loin with Sage Gravy  
Baked Haddock with Lemon Butter Crumbs

## STARCH

### Choice of one:

Mashed Potatoes  
Rice Pilaf  
Roasted Red Bliss Potatoes  
Potatoes Au Gratin

## VEGETABLE

### Choice of one:

Green Beans  
Vegetable du Jour  
Seasonal Mixed Vegetables  
Broccoli  
Honey-Glazed Baby Carrots

## DESSERT

### Choice of one:

Apple Crisp with Whipped Cream  
Assorted Cookies  
Freshly Baked Brownies

# THE CASUAL

\$27 PER PERSON

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## STARTER

Imported and Domestic Cheeses and Assorted Crackers Display

### Choice of one:

Garden Salad  
Caesar Salad  
Potato Salad  
Clam Chowder

## SANDWICHES

### Choice of Three :

Honey Ham & Swiss Cheese with Dijon Mustard  
Chicken Salad with Craisins  
House-made Seafood Salad  
Oven Roasted Turkey with Bacon & Brie  
Slow Roasted Roast Beef with Cheddar Cheese & Horseradish Cream  
House-made Tuna Salad with Celery & Onion

## SERVED WITH

Chicken Tenders (plain or buffalo)  
Baked Stuffed Shells

## DESSERT

Homemade Brownies or Cookies  
Coffee and Tea

# LITTLE ITALY

\$30 PER PERSON

## SALAD

### Choice of one:

Garden Salad  
Classic Caesar Salad  
Antipasto Salad

## SERVED WITH

Rolls & Butter  
Fresh Brewed Coffee & Tea

## PASTA

### Choice of one:

Cheese Ravioli with Marinara  
Cheese Ravioli with Alfredo  
Baked Macaroni & Cheese  
Baked Stuffed Shells

## ENTRÉES

### Choice of two:

Italian Sausage with Peppers and Onions  
Meatballs with Marinara Sauce  
Chicken Parmigiana  
Baked Ziti with Meat Sauce  
Eggplant Parmesan  
Shrimp Scampi with Penne  
(Add \$2 PER PERSON)

## DESSERT

House-made Cannoli

# LOBSTER BAKE

MARKET PRICE

## BUFFET

1¼ lb. Lobster  
Chicken & Seasonal Vegetable Kabobs  
Clam Chowder  
Red Bliss Potatoes  
Corn on the Cob (Seasonal)

## SERVED WITH

Fresh Baked Cornbread & Butter  
Freshly Brewed Coffee & Tea

## SALAD

### Choice of one:

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

## DESSERT

Strawberry Shortcake

# THE FIRESIDE BUFFET

\$35 PER PERSON

## ENTRÉES

### Choice of two:

Chicken Stir-Fry  
Chicken, Broccoli Alfredo with Penne  
Baked Stuffed Shells  
Pasta Primavera  
Boston Baked Haddock  
Lemon-Spinach Chicken  
Chicken Marsala

Chicken Parmigiana

Sliced Roast Beef with Mushroom Gravy

Cornbread & Sausage Stuffed Chicken with  
Roasted Chicken Gravy

Steak Tips with Sautéed Onions, Peppers &  
Mushrooms (Add \$8 per person)

Roasted Prime Rib au Jus  
(Add \$10 PER PERSON)

Seafood Casserole  
(Add \$8 PER PERSON)

## COMPLETE YOUR MEAL. CHOOSE ONE FROM EACH

## SALAD

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

## STARCH

Mashed Potatoes, Rice Pilaf, Roasted Red Bliss Potatoes or Potatoes Au Gratin

## VEGETABLE

Green Beans, Vegetable du Jour, Seasonal Mixed Vegetables, Broccoli or Honey-  
Glazed Baby Carrots

## DESSERT

Chocolate Cake, Cheesecake, Cannolis, Fresh Baked Assorted Cookies & Brownies

## SERVED WITH

Rolls & Butter  
Freshly Brewed Coffee & Tea



## ON TREND BUFFET

\$25 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

Meatballs

Mac & Cheese Bites

Crab Rangoons

Buffalo Chicken Dip

Spinach and Artichoke Dip

Buffalo Chicken Rangoons

### ENTRÉES

#### Choice of one:

Chicken, Broccoli Alfredo with Penne

Baked Macaroni & Cheese

Cheeseburger Sliders

### DESSERT

Assorted Cookies or Brownies

### SERVED WITH

Rolls & Butter

Garden or Caesar Salad

Fountain Soda

## SUPREME FEAST

\$45 PER PERSON

### STARTER

#### Choice of one:

Garden Salad

Caesar Salad

Soup de Jour

New England Clam Chowder

### ENTRÉES

Seafood Casserole

Chicken Marsala

Roasted Prime Rib au Jus

### STARCH

#### Choice of One:

Mashed Potatoes

Rice Pilaf

Roasted Red Bliss Potatoes

Potatoes Au Gratin

### VEGETABLE

#### Choice of One:

Green Beans

Vegetable du Jour

Seasonal Mixed Vegetables

Broccoli

Honey-Glazed Baby Carrots

### DESSERT

Cheesecake with Raspberry Glaze

### SERVED WITH

Rolls & Butter

Coffee and Tea



Food & Beverage minimums apply for all private events. 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 3% taxable administrative charge.

# PLATED ENTRÉES

## First Course

### Choice of one:

Garden Salad  
Caesar Salad  
Soup Du Jour  
New England Clam Chowder

## Sides

### STARCH

#### Choice of one:

Mashed Potatoes  
Rice Pilaf  
Roasted Red Bliss Potatoes  
Potatoes Au Gratin

### VEGETABLE

#### Choice of one:

Green Beans  
Vegetable du Jour  
Seasonal Mixed Vegetables  
Broccoli  
Honey-Glazed Baby Carrots

## Second Course | Choice of two:

*(Third choice available for additional fee)*

### BEEF

**PRIME RIB** | LUNCH \$33, DINNER \$38  
With Au Jus and Horseradish Cream

**STEAK TIPS** | LUNCH \$27, DINNER \$32  
With Mushrooms, Peppers and Onions

**NEW YORK SIRLOIN** | LUNCH \$36, DINNER \$39  
With a Mushroom Demi-Glaze

**FILET MIGNON** | LUNCH \$38, DINNER \$45  
With a Port Wine Demi-Glaze

### SEAFOOD

**GRILLED SALMON** | LUNCH \$29, DINNER \$35  
With Lemon Beurre Blanc

**BAKED HADDOCK** | LUNCH \$25, DINNER \$31  
With Lemon Butter Crumbs

### POULTRY

**CORNBREAD & SAUSAGE STUFFED CHICKEN** | LUNCH \$25, DINNER \$32  
Stuffed with Traditional Stuffing, topped with Roasted Chicken Gravy

**LEMON SPINACH CHICKEN** |  
With Spinach and Lemon Beurre Blanc

LUNCH \$25, DINNER \$30

**OVEN-ROASTED TURKEY** | LUNCH \$25, DINNER \$30  
With a Traditional Stuffing, Gravy and Cranberry Sauce

## Dessert | Choice of One:

Boston Cream Pie  
Cheesecake with Chocolate or Raspberry Glaze  
Red Velvet Cupcakes  
Chocolate Cake

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**

**LUNCH PRICES ARE ONLY  
APPLICABLE MODAY-FRIDAY**

**11:00-3:00**

## TREAT YOURSELF

**POPCORNBAR** | \$5 per person  
Assorted flavors locally made pop

**HOT CHOCOLATE BAR** | \$5 per person  
Includes Marshmallows, Whipped Cream, Cocoa Powder, Powdered Sugar & other assorted garnishes

**CANDYBAR** | \$5 per person  
Assorted candies (colorful or customized to match your theme) displayed in apothecary jars

**CHOCOLATEFOUNTAINDISPLAY** | \$8 per person  
Choice of five treats to dip: Cheesecake pieces, bananas, strawberries, biscotti, rice krispy treats, pretzel rods, shortbread cookies, marshmallows, pound cake, or brownies



## FINISHING TOUCHES

**CUSTOM LINENS** | \$125 CHARGE  
Complimentary sandlewood linen tableclothes and ivory napkins are included with every function. Other variety of tablecloths and napkin colors are available for a fee.

**WIRELESSLEDUPLIGHTING** | \$100 CHARGE  
Ambient lighting in your choice of color to enhance the feel of your event.

**CHAIRCOVERS** | \$5 PER CHAIR  
Our white chair covers really dress up your occasion

## CRANBERRY BALLROOM ENHANCEMENTS

**SLIDESHOW** | COMPLIMENTARY  
Our Ballroom is equipped with a projector to show a slideshow that will dazzle your guests or a Powerpoint for your convenience at your business event. Ask Function Manager for details.

**MULTIMEDIA MUSIC**  
Plug & play your unique music playlist through your HDMI compatible equipment into our sound system.

**WIRELESS MICROPHONE**  
Perfect for your business events or toast at your special event