



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 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

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. **Per the Board of Health, 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 the minimum is not met, the difference will be charged as a room rental fee.

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-WRAPPEDSCALLOPS | \$220

BAKEDSTUFFEDMUSHROOMS | \$165
With Seafood Stuffing

ITALIANMEATBALLS | \$140

**MINICHICKENTERIYAKI
& PINEAPPLEKABOBS** | \$135

BUFFALOWINGS | \$175
Hot and Spicy

CHICKENTENDERS | \$175
Plain, Gold Fever, Buffalo or Teriyaki

SPINACH & CHEESE PUFFS | \$125

PRIME RIB SPRING ROLLS | \$ 195

CHICKEN PARM EGG ROLLS | \$165

COCONUTCHICKENBITES | \$160
With Pina Colada Dipping Sauce

CHIMICHURRIBEEFSKEWERS | \$185

PRETZELBITES | \$125
With Beer Cheese and Mustard

MINICRABCAKES | \$220
With Creole Roumoulade Sauce

SHORTTRIBTASTINGSPOON | \$160
Caramelized Onions & Red Wine Glaze

**MINIROASTBEEFOR
CHEESEBURGERSLIDERS** | \$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

COCONUTSHRIMP | \$200

JERKCHICKENSKEWERS | \$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

CAPRESESKEWERS | \$125

**STRAWBERRY & GOAT CHEESE
BRUSCHETTA** | \$125
With Fresh Mint

**FILET OF BEEF WITH GORGONZOLA
GARLIC MOUSSE** | \$195
Served on Garlic Herb Crostini

THAICHICKENSALAD | \$160
Cucumber Cup, Ginger Soy Dressing

TASTINGSPOON 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

VERMONTBRIE | \$135
Phyllo Cup, Fig Jam, Arugula

PASSED HORS D'OEUVRES

Choice of 3 | \$21 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

FRUIT DISPLAY | \$185

With Marshmallow Yogurt Dip, Assortment of Seasonal Fresh Fruit

FRUIT AND CHEESE 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

GREEN GROCER | \$175

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

TUSCAN TABLE | \$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

\$23 PER PERSON

CHEDDAR SCRAMBLED EGGS

MAPLE

SMOKED BACON

ROASTED RED POTATOES

BELGIAN WAFFLES OR FRENCH TOAST CASSEROLE

DANISHES

SAUSAGE & FRESH FRUIT BOWL

ASSORTED JUICES

FRESHLY BREWED COFFEE & TEA

MEETING BREAK

\$15 PER PERSON (Only Available Monday-Friday)

MINI DANISH

MINI MUFFIN

FRESH FRUIT

FRESHLY BREWED COFFEE & TEA

BOTTLED WATER



BREAKFAST BRUNCH

\$28 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 | \$350

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 | \$375.00

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

\$32 PER PERSON

STARTER

Choice of one:

Garden Salad
Caesar Salad
Soup de Jour
New England Clam Chowder

SERVED WITH

Dinner Rolls
Coffee and Tea

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

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

\$32 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

\$37 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

\$47 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
| LUNCH \$25, DINNER \$31
rums

BAKED HADDOCK
With Lemon Butter C

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

Clrpccq k sqr `c npc+mpbcpcb,

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 sandalwood 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