BRUNCH MENU

485 Springfield Street, Feeding Hills, MA 01089
413-786-0975 www.partnersrestaurant.com

BRUNCH MENU ONE — 16.99 per person

Assorted Juice
Signature Assortment of Freshly Baked Muffins,
Tea Breads, Pastries & Freshly Sliced Fruit
Scrambled Eggs with Cheddar Cheese
Oven Roasted Home Fried Potatoes
Caramel Oven-Baked French Toast
Choice of Meat (Choose One):
Bacon, Baked Ham, Sausage Links or Kielbasa

BRUNCH MENU TWO — 17.99 per person

Assorted Juice
Signature Assortment of Freshly Baked Muffins,
Tea Breads, Pastries & Freshly Sliced Fruit
Assorted Quiche
Caramel Oven-Baked French Toast
Oven Roasted Home Fried Potatoes
Choice of Meat (Choose One):
Bacon, Baked Ham, Sausage Links or Kielbasa

MENU ADDITIONS

CARVING STATION
with Chef Attendant
(Add $100 for attendant)

Sliced to Order—Choose One
Roasted Turkey, Virginia Baked Ham, Roast Pork Loin with Cornbread Stuffing, Top Round of Beef, or Roast Prime Rib of Beef

Pricing Available Upon Request.

ENTREES

Chicken Francaise
Chicken Marsala
Baked Scrod with Crumb Topping
Stuffed Filet of Sole with Lobster Sauce
Beef Stroganoff

Pricing available upon request.

OMELET STATION
with Chef Attendant
(Add $100 for attendant)

A selection of Meats, Vegetables & Cheeses
Chef prepared Eggs any style.
Pricing available upon request.

SIDES

Additional Meat Add $1.50 / pp
Potato Gratin Add $21.99/ pp
Green Salad Add $1.75 / pp
Caesar Salad Add $2.00 / pp
Vegetable Medley Add $1.50 / pp
Fresh Berry Parfait with Yogurt & Granola Add $3.50 / pp

GENERAL TERMS & PAYMENT CONDITIONS

Minimum 50 people.

Please inquire about below minimum pricing.

All pricing subject to change without notice.

Delivery or Pick Up: Please add 7% Local Tax. Delivery Fee will apply.

Staffed Functions: Please add 7% Local Tax, 20% Catering Charge, 12% Service Charge.

The term "service charge" means the fee you will pay for the services of all event staff. This fee is directly distributed to all non-management event staff and is therefore non-taxable.

We require the final menu and guaranteed guest count 10 days prior to your function. You cannot drop below your guaranteed count once it is provided to us. Please contact your event planner if you wish to increase your count after this time. You will be charged for the guaranteed count or amount served, whichever is greater. Menu pricing cannot be guaranteed for more than 90 days. We reserve the right to re quote after this time.

Deposits: We require a $250.00 deposit at the time of booking. The deposit will be deducted from your total.

Payments: Final payments must be made in full seven days prior to your function. A credit card is needed on file for any incidental charges. There is a 3% discount for all payments paid in full by cash or check. We accept Cash, Check, Visa, Mastercard and American Express. All checks must be made out to "White Glove Caterers Inc."

Cancellations: Cancellations made two weeks or less in advance of your function will forfeit the deposit. If you choose to reschedule at the time of cancellation, the deposit may be applied towards a future date within the same calendar year.

Rentals: We can provide service ware and linen rentals upon request for staffed functions. Please inquire about rental pricing. Any additional rentals are the responsibility of the customer. Venue rental and kitchen fees are the client's responsibility.

Travel: Some travel charges may apply.

Additional labor charges will be determined by party size & event and location.

Food Service: Any leftover food remains the property of the caterer. Please notify us if anyone in your party has a food allergy. Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PARTNERS
RESTAURANT