BUFFET MENU

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

BUFFET ONE — 12.99 per person

Crisp Garden Salad

Cold Deli Platter:

Roast Turkey, Imported Ham, Salami, American Cheese

Penne Pasta with Meat Sauce

Italian Style Meatballs

Rolls and Butter

Homemade Cookies and Brownies

BUFFET TWO — 15.25 per person

Crisp Garden Salad

Partners Famous Potato Salad

Cold Deli Platter:

Roast Turkey, Imported Ham, Salami, American Cheese

Penne Pasta with Meat Sauce

Italian Style Meatballs

Herb Roasted Chicken

Rolls and Butter

Homemade Cookies and Brownies

BUFFET THREE

Crisp Garden Salad

OR Caesar Salad

Chef's Choice Vegetable

Rolls and Butter

Assorted Desserts

ENTREES

Chicken Francaise

Chicken Marsala

Chicken Parmesan

Chicken Saltimbocca

Lemon Chicken

Stuffed Breast of Chicken

Fresh Roast Turkey with Gravy

Roast Center Cut Pork Loin

Boneless Stuffed Pork Chop

Breaded Pork Cutlets

Sausage, Peppers & Onions

Sliced Top Round with Mushroom Gravy

Beef Stroganoff

Beef Bourguignon

Stuffed Filet of Sole

Baked Scrod

Eggplant Parmesan

Choice with 1 Entrée $16.50 /pp
Choice with 2 Entrees $18.99 /pp
Choice with 3 Entrees $21.99 /pp

PASTA - Choose One (1)

Ziti w/ Meat or Marinara Sauce

Tortellini Alfredo

Pasta Garlic Broccoli

Pasta Primavera

Buttered Noodles

Penne a la Vodka Sauce

POTATO - Choose One (1)

Garlic Oven Roasted

Whipped

Baked

Au Gratin Potatoes (+1.99)

GENERAL TERMS & PAYMENT CONDITIONS

Minimum 50 people.

Please inquire about below minimum pricing.

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. All pricing is subject to change without notice.

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