



TCT BRUNCH MENU

485 Springfield Street, Feeding Hills, MA 01089

413-301-8944

www.partnersrestaurant.com

Partners's Signature Brunch

Coffee, Tea & Assorted Juice Station
Signature Assortment of Freshly Baked Muffins,
Tea Breads, Pastries
Freshly Sliced Seasonal Fruit
Scrambled Eggs with Cheddar Cheese
Oven Roasted Home Fried Potatoes
Choice of Meat (Choose One):
Bacon, Baked Ham, Sausage Links or Kielbasa
18.99 per person

Munchin' & Brunchin'

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

Blue Ribbon Brunch

Includes all items in Partners's Signature Brunch in addition to your choice of the following:

Choice of One Salad:
Spinach & Strawberry Salad
Crisp Garden Salad
Caesar Salad
Greek Pasta Salad
Broccoli, Bacon & Cheddar Salad

Choose Two Entrees:
Chicken Francaise, Marsala or Parmesan
Mediterranean Chicken
Boursain & Prosciutto Chicken
Chicken Tenderloin Tips in Garlic Veloute
Beef Tips Marsala
Tansey's Beef Tips with Pepper Mélange
Baked Scrod with Crumb Topping
Grilled Mahi Mahi with Lemon Caper Sauce
Shells with Broccoli Rabe & Sausage
Penne a la Vodka, Bolognese, or Marinara
Tortellini Broccoli Alfredo
Pasta Primavera

26.99 per person



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Add Welcome Beverage

Choice of Mimosa or Bellini

\$3.00 per person

Other beverage pricing available upon request.

BYO Mimosa Bar

Includes four assorted juices & fruit garnishes

\$5 per person with \$15.00 per opened bottle

BYO Bloody Mary Bar

Includes Tito's Vodka, homemade Bloody Mary Mix and garnishes.

Pricing available upon request.

OJ Mimosa Carafes (Premixed) @ \$25 each

Tito's Bloody Mary Carafes (Premixed) @ \$28 each

Additional Add-Ons

Fresh Berry Parfait with Yogurt & Granola Add \$3 / pp

Additional Breakfast Meat—Add \$1.50 per person

Choice of Bacon, Sausage Links, Kielbasa, or Baked Ham

OMELET STATION

with Chef Attendant

(Add \$100 for attendant)

A selection of Meats, Vegetables & Cheeses

Chef prepared Eggs any style.

In addition to a buffet selection—Add \$4

AVOCADO TOAST STATION

Our new build-your-own Avocado Toast Bar features: fresh avocado spread, cucumbers, tomatoes, red onions, chopped hard cooked egg, bacon and feta cheese - served over freshly sliced sourdough bread.

In addition to a buffet selection—Add \$5.99 per person

WAFFLE STATION

with Chef Attendant

(Add \$75 for attendant)

Includes freshly made Belgian Waffle Wedges

Toppings to include: Saucy Strawberries, Seasonal Berries, Bananas, Homemade Whipped Cream, Syrup & Butter

In addition to a buffet selection—Add \$4.00

BYO SALAD STATION

Includes Crisp Mixed Greens, Tomatoes, Cucumber, Carrot, Celery, Onion, Olives, Beets, Chickpeas, Croutons

In addition to a buffet selection—Add \$5.99 per person

Optional Salad Add-Ons:

Grilled Chicken (+ \$5), Crispy Chicken (+\$5), Steak Tips (+\$8), Grilled Shrimp (+\$6), or Salmon (+\$8)

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.

GENERAL TERMS & PAYMENT CONDITIONS

Minimum 50 people.

Please inquire about below minimum pricing.

Room Rental: \$500 for 4 hours in addition to one hour of set up prior to guest arrival. Additional Rental fee is \$150.00 / Hour.

Additional Rentals: All buffet menus include china, glass & silver as well as white linen tablecloths and colored linen napkins. Any additional rentals are the responsibility of the customer.

Please add 7% MA/Local Tax, 20% Catering Charge, 12% Service Charge.

The term "house charge" in this contract means the fee you will pay for the use of our premises and is therefore taxable. The "house charge" is not a tip or service charge for our wait staff employees, service employees, service bartenders or any other persons providing services in connection with your event.

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 \$500.00 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."

Cancellations: Cancellations made 30 days or less in advance of your function will forfeit the deposit.

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 food-borne illness, especially if you have certain medical conditions.

