



BUFFET

Tansey's Catered Table 485 Springfield Street, Feeding Hills, MA
contact@partnersrestaurant.com 413-301-8944

Buffet Menu One

Choice of (1) Crisp Garden Salad or Caesar Salad

Assorted Sandwich Platters

Choice of (1) - Partners Potato Salad or Pasta Salad

Individual Bags of Potato Chips

Assorted Desserts

Add Soup for \$4 per person—Choose (1) - Minestrone, Tomato Basil, Chicken Noodle, or Broccoli Cheddar

15.99 per person

Buffet Menu Two

Choice of (1) Crisp Garden Salad or Caesar Salad

Chicken Parmesan

Choice of (1) - Meatballs or Sausage, Peppers & Onions

Choice of (1) - Vegetable or Meat Lasagna

Chef's Seasonal Vegetable

Rolls & Butter

Assorted Desserts

18.99 per person

Buffet Menu Three

Choice of (1) Crisp Garden Salad or Caesar Salad

Sirloin Tips with Choice of (1) Marsala, Bourbon Glaze, or Teriyaki Glaze

Stuffed Chicken Breast Medallions

Choice of (1) - Garlic Oven Roasted or Whipped Potatoes

Choice of (1) Pasta with Marinara, Vodka Sauce, Meat Sauce or Primavera

Chef's Seasonal Vegetable

Rolls & Butter

Assorted Desserts

22.99 per person

Buffet Menu Four

Choice of (1) Crisp Garden Salad or Caesar Salad

Chicken Francaise

Baked Scrod

Choice of (1) Pasta with Marinara, Vodka Sauce, Meat Sauce or Primavera

Garlic Oven Roasted Potatoes

Chef's Seasonal Vegetable

Rolls & Butter

Assorted Desserts

19.99 per person

Buffet Menu Five

Choice of (1) Crisp Garden Salad or Caesar Salad

Roast Turkey with Gravy, Roast Pork Loin or Baked Ham

Whipped Potatoes

Cornbread Stuffing

Chef's Seasonal Vegetable

Cranberry Sauce or Apple Sauce

Rolls & Butter

Assorted Desserts

17.99 per person

Buffet Menu Six

Coleslaw

Choice of (1) - Partners Potato Salad or Pasta Salad

Pulled Pork

BBQ Chicken Breast

Mac & Cheese

Buttered O'Brien Corn

Corn Bread and Rolls & Butter

Assorted Desserts

18.99 per person

All Buffet menus include china, glass, silver, white linen tablecloths and colored napkins.

All condiments and dressings are included on applicable menus.

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. Audiovisual rentals are available upon request. 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. All menu pricing is subject to change without notice.

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.

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.

