



The Grog Restaurant

Function & Meeting Information

The Grog offers three floors of comfortable, eclectic & historic function and meeting areas.

Our Cabaret - Downstairs at The Grog - is available for a reception or buffet and can accommodate up to 135 people.

Our 2nd Floor - Upstairs at The Grog - is the most versatile for receptions, meetings, a buffet or a seated meal. This area can accommodate up to 150 people, dependent upon the type of event.

Our Third Floor, with its wide pine floors and intimate surroundings is ideal for a reception, meeting, buffet, or seated meal for up to 50 people.

A \$100 deposit is required at the time of reservation. It is refundable up until ten days prior to the scheduled event should you need to cancel. The deposit will be deducted from your final bill.

A final count of attendees is required ten days prior to the event.

A 20% gratuity will be added to the final bill. The balance must be paid on the day of the function. Payment may be made with cash or credit card. No personal checks will be accepted on the day of the event.

Prices are subject to change. Additional services or staffing - over and above our standard - may incur additional charges.

Open, cash & limited bar options will be priced individually for each event.

Prices include standard room set-up & linen tablecloths.

The menus shown are meant as a guide. We will gladly create custom menus to suit any occasion.

Thank you for considering us as the host for your special occasion. We look forward to providing the best service, good & beverage available as we assist you in creating a successful & memorable event.

Please contact Bill Nichelmann, General Manager or Patrick O'Neill, Executive Chef at 978 465-8008. You may also contact us via email at catering@thegrog.com

13 Middle Street, Newburyport, MA 01950

The Grog Restaurant - Function Menus

Appetizers

- Raw Bar - Oysters, Cherrystones & Jumbo Shrimp Cocktail Market Price
- Antipasto - Assorted Meats, Cheeses, Fruits & Vegetables \$5/person
- Jumbo Shrimp \$27/dz
- Sea Scallops Wrapped in Bacon \$27/dz
- Miniature Maryland Crab Cakes \$18/dz
- Coconut Encrusted Shrimp \$20/dz
- Swedish Meatballs \$15/dz
- Roasted Vegetables in Puff Pastry \$15/dz
- Sausage Stuffed Mushrooms \$20/dz
- Crab Stuffed Mushrooms \$25/dz
- Vegetable Crudités \$3/person
- Spinach & Feta Wrapped in Phyllo \$20/dz
- Chicken Satay \$18/dz
- Beef Satay \$24/dz
- Cheese & Cracker Board \$4/person

Sit Down Dinner

- Prime Rib au jus & horseradish sour cream \$30
- New York Sirloin - Dry rubbed & char-grilled \$30
- Roasted Half Chicken with citrus glaze \$24
- Roasted Pork Loin - with apples & bourbon \$26
- Baked Haddock Filet with bread crumbs, white wine & butter \$24
- Baked Stuffed Shrimp with Crab Stuffing \$28
- Filet Mignon with veal demi-glace & roasted shallots \$35
- Chicken Breast Piccata \$24
- All Dinners include Garden or Caesar Salad; Potato or Rice Pilaf; Choice of Vegetable; French Baguette & Butter; Choice of Dessert; Coffee, Tea or Fountain Drink

Breakfast Buffet

- Assorted Freshly-baked Bagels
- Eggs Benedict
- Chive & Cheese Scrambled Eggs
- Bacon, Sausage & Homefries
- Coffee, Tea & Juice
- \$15 per person

Brunch Buffet

- Assorted Freshly-baked Bagels
- Eggs Benedict
- Chive & Cheese Scrambled Eggs
- Pineapple-glazed Ham
- Asparagus
- Bacon, Sausage & Homefries
- Coffee, Tea & Juice
- \$17 per person

Luncheon Buffet

- Finger Sandwiches - Choice of Three
- Ham Salad, Chicken Salad, Tuna Salad, Italian Cold Cut, Roasted Vegetable, Grilled Chicken, Seafood Salad or Lobster Salad (add \$2 per person)
- Salad - Choice of One
- Pasta Salad
- The Grog's Caesar
- Garden Salad
- Soup - Choice of One
- The Grog's Famous Clam Chowder
- Lobster Bisque
- Kettle-cooked Potato Chips, Coffee, Tea or Fountain Drink
- \$16 per person

The Grog Restaurant - Buffets & Desserts

Newburyport Buffet

French Baguette with Butter

Fresh Garden Salad

Entrée - Choice of Two

Baked Haddock

Prime Rib

Roast Pork Loin

Chicken Breast Piccata

Chicken Broccoli Penne

Side Dishes - Choice of Two

Roasted Potato

Rice Pilaf

Mashed Sweet Potato

Green Beans Amandine

Mixed Vegetable Medley

Asparagus

Dessert - Choice of One

Strawberry Shortcake

Vanilla Ice Cream with Chocolate Sauce

Toll House Pie

Coffee, Tea or Fountain Drink

\$30 per person

Desserts

Our standard dessert menu items are available at menu price per person.

Assorted Petit fours \$5 per person

If you choose to bring your own cake or dessert, there is a plating charge of \$3 per person

Premium Dinner Buffet

French Baguette with Butter

Salad - Choice of One

Garden Salad

The Grog's Caesar

Tomato & Mozzarella

Entrée - Choice of Three

Baked Haddock

Roast Beef Tenderloin

Grilled Swordfish

Chicken Breast Piccata

Seafood Scampi

Roast Pork Loin

Side Dishes - Choice of Two

Roasted Potato

Rice Pilaf

Mashed Sweet Potato

Green Beans Amandine

Mixed Vegetable Medley

Asparagus

Butternut Squash

Dessert - Choice of One

Strawberry Shortcake

Vanilla Ice Cream with Chocolate Sauce

White Chocolate Mouse in a Chocolate Cup

Toll House Pie

Coffee, Tea or Fountain Drink

\$40 per person