



# The Grog Restaurant

## Function & Meeting Information

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

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 lounge and dining areas is an intimate surrounding ideal for a reception, meeting,  
buffet, or seated meal for up to 50 people.

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

A \$150 room fee is required at the time of reservation. It is refundable up until fourteen days prior to the scheduled event should you need to cancel. If your event booking results in the closure of a floor or room that would normally be available to the public, a minimum fee will be charged based upon normal sales for that date and area.

A final count of attendees is required seven days prior to the event. All charges for food are based on the guaranteed guest count unless the actual number of guests is greater than the final count; in which case food charges will be based on the number attending.

A 20% gratuity and customary food & beverage taxes 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.  
Prices include standard room set-up & linen tablecloths, if requested

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

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, food & beverage available as we assist you in creating a successful & memorable event.

Please contact Matthew Bradley, Function Coordinator at 978 465-8008.

You may also contact us via email at [specialevents@thegrog.com](mailto:specialevents@thegrog.com)

April 2017

**13 Middle Street, Newburyport, MA 07950**

## Appetizers

- Raw Bar – Oysters, Cherrystones & Jumbo Shrimp Cocktail MP  
Antipasto- Assorted Meats, Cheeses, Fruits & Vegetables \$5/person  
Hummus and Tabouli with Olives, Feta and Pita Crisps \$4/person  
Vegetable Crudités \$3/person  
Imported and Domestic Cheese & Cracker Board \$4/person  
Clams Casino with Bacon \$25/dz  
Country Pate Platter with Cornichon, Red Onion, Capers, Mustard and Fresh Baguette MP  
Our Homemade Salsas & Tortilla Chips \$2/person  
Oysters Rockefeller \$24/dz  
Grilled Asparagus Wrapped in Prosciutto \$20/dz  
Coconut Shrimp with Assorted Sauces \$37/dz  
Baked Boursin and Roasted Leek Flatbread Squares \$18/dz  
Artichoke & Spinach Dip with Tortilla Chips \$3/person  
Jumbo Shrimp Cocktail \$29/dz  
Jumbo Sea Scallops Wrapped in Bacon \$39/dz  
Homemade Crab Cakes \$29/dz  
Swedish Meatballs \$18/dz  
Ahi Tuna Tartare Crostini \$29/dz  
N.Y Sirloin and Caramelized Blue Cheese Spread on Crostini \$29/dz  
Roasted Vegetables in Puff Pastry \$18/dz  
Sausage Stuffed Mushrooms \$20/dz  
Crab Stuffed Mushrooms \$25/dz  
Spinach & Feta Wrapped in Phyllo \$24/dz  
Chicken Satay with Apricot Dipping Sauce \$20/dz  
Beef Satay with Apricot Dipping Sauce \$25/dz  
Pork & Vegetable Dumplings \$18/dz  
Smoked Salmon Canapé with Dijon Cream \$24/dz  
Bacon Wrapped Boursin Stuffed Cherry Tomatoes \$23/dz  
Fresh Mozzarella and Cherry Tomato Skewer \$18/dz  
Assorted Bruschettas MP

# Sit Down Dinner

## Choice of Two Entrees

- Clam Bake with Lobster, Steamer Clams, Red Bliss Potato and Corn \$40  
Prime Rib au jus & horseradish cream \$30  
New York Sirloin ~ Dry Rubbed & Char-grilled \$30  
Chicken Breast Piccata with Lemon and Capers \$22  
Roasted Half Chicken with Citrus Glaze \$21  
Assorted Sautéed Mushrooms tossed with Tagliatelle \$21  
Baked Haddock Filet with bread crumbs, white wine & butter \$24  
Chicken Broccoli Alfredo with penne \$21  
Roasted Pork Loin~ with apples and bourbon \$21  
Baked Stuffed Shrimp with Crab Stuffing \$30  
Filet Mignon with veal demi ~glace & roasted shallots \$35  
Roast Leg of Lamb with rosemary jus \$30  
Grilled Salmon Filet with tarragon compound butter \$24  
Butternut Squash Ravioli with Roasted Apples in cider \$21

### **All sit down dinners include the following**

- Warm French Baguette with butter  
Choice of One: Garden ~ Spinach or Caesar Salad  
Choice of Starch  
Fresh Seasonal Vegetable  
Fountain Drink ~ Coffee ~ Tea

## **Breakfast Buffet**

Fresh Fruit ~ Granola Parfait  
Assorted Freshly~ Baked Bagels  
Eggs Benedict with Homemade Hollandaise  
Chive Scrambled Eggs  
Bacon ~ Sausage & Home fries  
Coffee, Tea and Juice  
\$17 per person

## **Brunch Buffet**

Fresh Fruit ~ Granola Parfait  
Assorted freshly ~Baked bagels  
Eggs Benedict with Homemade Hollandaise  
Chive Scrambled Eggs  
Carving Station with choice: Ham, Lamb or Pork Loin  
Candied Carrots or Asparagus  
Bacon ~ Sausage ~ Home fries  
Coffee ~ Tea and Juice  
\$20 per person  
Option for Omelet Station additional \$2 per person

## **Luncheon Buffet**

Finger Sandwiches ~ Choice of Three  
Choice of Wraps ~ Rolls  
Ham Salad, Chicken Salad, Tuna Salad, Italian Cold Cut, Egg Salad,  
Roasted Vegetable, Grilled Chicken, Seafood Salad,  
Sliced Turkey Boursin or Lobster Salad (add\$2 per person)  
Salad ~ Choice of One  
Pasta ~ Caesar ~ Garden  
Soup ~ Choice of One  
Clam Chowder ~ Lobster Bisque ~ Fish Chowder ~ Chili  
Kettle Cooked Potato Chips, Coffee, Tea or Fountain Drink  
\$20 per person

# **Newburyport Buffet**

French Baguette with Butter

## **Salad ~ Choice of One**

Garden ~ Caesar ~ Spinach & Feta

## **Entrée ~ Choice of Two**

Baked Haddock with cracker topping

Chicken Breast Piccata

Grilled Marinated Steak Tips

Glazed Honey Ham\*

Chicken Broccoli Penne

Prime Rib with Horseradish and au jus\*

Roast Pork Loin\*

Grilled Salmon with Tarragon Butter

Shrimp and Scallop Scampi with Penne

\*Item has the option for Carving Station

## **Side Dishes ~ Choice of Two**

Roasted Red Bliss Potato

Homemade Au Gratin Potato

Rice Pilaf ~ Brown Rice ~ Jasmine Rice

Roasted Garlic Mashed Potato ~ Sweet Potato Mashed

Seasonal Vegetable

Chilled Grilled Vegetables

Roasted Butternut Squash

## **Dessert ~ Choice of One**

Mini Pastry Platter

Homemade Chocolate Mousse Cup

Seasonal Dessert Selections

## **Coffee ~ Tea or Fountain Drink**

\$30 per person