



PRECINCT
10

Private Event Menu

110 Main Street Weymouth, MA 02188

781-335-0010



Executive Chef: Rodrigo Mourao

Plated Meal

(Please Select 3 Entrées)

Please Select a Starch & Vegetable Listed Below

****For Groups Larger Than 25, Entrée Item Counts Are Requested in Advance****

Slow-Roasted Prime Rib

Rosemary, Garlic, Natural Jus

LUNCH: \$27 DINNER: \$32

Marinated Tenderloin Tips

Oak-Infusion, Honey, Kentucky Bourbon Marinade

LUNCH: \$19 DINNER: \$26

Filet Medallions & Shrimp

Grilled tenderloin, grilled jumbo shrimp, sautéed spinach,
Garlic mashed, hollandaise

LUNCH: \$23 DINNER: \$29

Chicken Parmesan *Complete Dish

Seasoned crumbs, sweet marinara, mozzarella, linguine

LUNCH: \$17 DINNER: \$24

Grilled North Atlantic Salmon *Complete Dish

Lunch: lemon, dill, cucumber & asparagus risotto
Dinner: Jasmine rice, sesame cucumber frisee

LUNCH: \$17 DINNER: \$25

Filet of Broiled Haddock

Fresh Fine Breadcrumbs, Herbs, Lemon Butter

LUNCH: \$17 DINNER: \$23

Pecan Chicken *Complete Dish

Pecan-encrusted chicken breasts, jasmine rice, tomato-arugula
Salad, Carolina gold BBQ sauce

LUNCH: \$17 DINNER: \$24

Precinct 10's Famous Seafood Stuffed Lobster

Stuffed with angel hair pasta, claw meat, shrimp, scallops, tomato
Lemon white wine butter sauce

LUNCH: MKT

DINNER: MKT

Choice of Starch:

Baked Potato, Garlic Mashed
Delmonico Potatoes

Choice of Vegetable:

Green Beans, Broccoli
Butternut Squash

*For a List of Appetizers & Salad Selection, Please See Page 2.
Vegetarian options are also available upon request.

All guests are served coffee or tea upon request.
All tables will be served warm, fresh focaccia bread with seasoned olive oil.

Appetizer Station

*Must Have a Minimum of 20 Guests

*Please Select Three Items

\$20

Sweet & Spicy Cauliflower**

Tater Tot Poutine

BBQ Pull Pork Sliders

House Made Meatballs**

Chicken Wings/Tenders**

(Buffalo, Sweet Chili, BBQ or Teriyaki)

Caprese Skewers

Burger Sliders

Southwest Spring Rolls

**Each additional appetizer \$5 /person

***House Favorites*

*Option to Have the Food Passed is Available Upon Request
Servers pass food continuously throughout the event alternating items each
time.

Servers also cocktail continuously throughout the event.

Buffet

*Must Have a Minimum of 20 Guests

Lunch: \$23.00

*Available Until 4PM

Dinner: \$25.00

***Choice of Salad:**

- 1) Garden Salad or Caesar Salad

***Choice of Pasta:**

Chicken, Broccoli & Ziti
(White Wine Garlic or Alfredo)

or

Chicken Marsala
Mushrooms, Prosciutto, Toasted
Pine Nuts

or

Blackened Chicken Pasta
Roasted Red Peppers, Baby
Spinach, Cajun Spice

***Choice of Entree:**

Broiled Haddock
Fresh Fine Breadcrumbs, Herbs,
Lemon Butter

or

Chicken Parmesan
Seasoned crumbs, sweet
marinara, mozzarella

or

Beef Tips**
Grilled, tenderloin cut, 48hr
house marinade

Choice of Vegetable:

Green Beans,
Vegetable Medley
Butternut Squash

Choice of

Starch: Garlic Mashed
Delmonico Potatoes

All guests are served coffee and tea upon request.

***Rib Eye Carving Station with Chef: \$15 per person additional**

Lighter Fare Buffet

*Must Have a Minimum of 30 Guests

\$21.00

Includes:

Assortment of Fresh Fruit

Choice of Two Salads:

Garden

Caesar

Potato

Pasta

Choice of Three Sandwiches:

*Served Wrapped or Club-Style:

Chicken Salad

Tuna Salad

Roast Turkey

Roast Beef

Italian Cold Cuts

*Choose Bread

Plain Wrap, White Bread, Honey Wheat Bread or Dark Rye Bread.

*Finger sandwiches are also available upon request.

Additional Platters

Platters Priced Individually to be added to buffets

Serving Size Guide:

Half Pan: 10 ppl

Full Pan: 15-20 ppl

Serving Sizes are estimates. Please inquire should you have questions.

Meat & Cheese Platter
\$90

BBQ Pulled Pork
\$80/ \$150 Full

Chicken, Ziti, Broccoli
Alfredo or garlic & olive oil
\$75/\$140 Full

Parmesan Risotto
\$30/ \$55 Full

Chicken Parmigiana
With Ziti
\$75/\$140 Full

Guinness-braised Short Rib
\$110/ \$220 Full

Mac & Cheese (Plain)
Addons available
\$40/\$75 Full

Chicken Marsala
\$75/\$140 Full

Beef Tips
\$120/\$220 Full

Sweet & Spicy Cauliflower
\$50/ \$90 Full

Broiled Haddock
\$75/\$140 Full

Chicken Wings/Tenders
\$45/ \$85 Full

House/Caesar Salad
Bowl \$35

Additional options of party platters are available. Please Inquire

Additional Notes Concerning Private Events:

Consuming raw or undercooked eggs, beef, seafood or chicken may increase the risk of foodborne illness.

Before placing your order, please notify us of any food allergies.

Prices do not include Massachusetts Meals Tax of 7.0%, Gratuity of 20% or Room Fee.

Please note that on Friday & Saturday evenings after 9pm, children under age 18 must be monitored by guardians at all times and must stay clear of the dance areas.