

**Hors d'oeuvres &
A La Carte Appetizers**

priced per piece

- Shrimp Cocktail 3.50**
- Coconut Shrimp 3.50**
- Baby Crab Cake 3.25**
- Shrimp Wontons 3.50**
- Scallops Wrapped in Bacon 3.50**
- Sesame Fried Boneless Chicken 2.25**
- Chicken Parmesan Skewers 2.50**
- Mini Chicken Pot Pie 2.75**
- Steak & Cheese Cannoli 2.75**
- Beef Ginger Teriyaki 2.75**
- Beef Tenderloin Crostini 3.50**
- Grilled Lollipop Lamb Chop 3.75**
- Pork Dumplings 2.25**
- Baked Stuffed Mushrooms 2.00**
- Seasonal Vegetarian Crostini 2.00**
- Lobster Bisque Cappuccino 3.50**
- Butternut Bisque 2.50**

Stationary Display

- Rolled Eggplant**
75.00 per 25 people
- Homemade Meatballs**
75.00 per 25 people
- Imported & Domestic Cheese**
seasonal grapes and assorted crackers
6.50 per person
- Fresh Seasonal Vegetables**
blue cheese dipping sauce
5.00 per person
- Antipasto Display**
Imported & domestic cheese,
assorted Italian meats, grilled & marinated vegetables,
shrimp, mussels, assorted dips & greens
11.00 per person

Brunch Buffet

- Assorted Breakfast Pastries
- Scrambled Eggs
- Bacon & Sausage
- Tuscan French Toast
- Home Fries
- Coffee & Tea

Choice of One:

- Seasonal Fruit Display
 - Chicken Caesar Salad
 - Chicken Broccoli Penne
 - or Seasonal Vegetable Ravioli
- 25.00 Per Person**

Add Stationary Salad

5.00 per person

Add Fruit Display

4.00 per person

Bloody Mary & Mimosas

to enjoy with your brunch
6.00 per glass

In compliance with the new food code regulations, we remind you consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Exquisite waterfront views, delectable cuisine, and impeccable attention to detail. Let us cater to your every whim, whatever the occasion. Choose from our function packages or meet with our chef to create your own personalized menu.

For more information on Private Dining,
Please contact our Event Department
617-302-4447 x4 or events@eatdrinkminglegroup.com

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GROUP

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PORT 305

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BLUE

305-307 Victory Road
North Quincy, MA 02171

617.302.4447
events@eatdrinkminglegroup.com

Private Dining Menu

**Three
Distinct
Locations**
for all
occasions

Seated Dinners

served with warm bread

First Course

Choice of One

Chef's Seasonal Soup

Caesar Salad

creamy garlic dressing, parmesan cheese

Mediterranean Mixed Greens

olives, feta cheese, cucumber, tomato, red onion,
sweet balsamic vinaigrette

Main Course

Choice of Two Entrées

*final counts for each entrée must be
provided no later than 1 week prior to event*

Seasonal Vegetable Ravioli | 28.00

chef's creation

Sautéed Chicken Broccoli and Penne | 28.00

garlic shallot cream sauce

Chicken Parmesan | 28.00

melted provolone over pasta

Sautéed Chicken Marsala | 28.00

with lots of mushrooms over pasta

Chicken Medallions Picatta | 28.00

olives, capers, over pasta

Bolognese | 28.00

blend of beef, pork and a touch of
sweet sausage tossed with rigatoni

Roasted Statler Chicken | 28.00

natural sauce flavored with lemon and thyme

Roasted Stuffed Pork Loin | 28.00

apricots, cranberries and golden raisin demi-glace

*dinners are served with
garlic mashed potato & seasonal vegetable
(excluding pasta courses)*

Fresh Baked Haddock | 35.00

buttered panko crumbs, fresh lemon

Pan-seared Atlantic Salmon | 35.00

lemon caper butter sauce

Baked Stuffed Shrimp | 35.00

four jumbo shrimp

Grilled New York Sirloin | 38.00

herb butter

Filet Mignon | 42.00

béarnaise sauce

Add 2 Shrimp | 6.00

baked stuffed or scampi style

New Zealand Baby Rack of Lamb | 42.00

rosemary demi-glace

Dessert Course

Choice of One

(only included with seated dinners)

Belgian Chocolate Brownie

fresh whipped cream, French vanilla ice cream,
warm chocolate sauce

Tuscan Almond Bread Pudding

served warm with fresh whipped cream

Chef's Selection of Homemade Sorbets

fresh seasonal berries

Cannolis

filled with sweet ricotta cheese, whipped
cream, fresh seasonal berries

Tiramisu

homemade lady fingers, layered with sweet
mascarpone cheese

A minimum gratuity of \$125 per server per function
or 20% of the final food bill, whichever is greater,
will be added to all events. Prices are subject to change.

Bring your own cake or outside dessert - \$25.00 fee

Buffet

First Course

choice of one

Chef's Seasonal Soup

Caesar Salad

creamy garlic dressing, parmesan cheese

Mediterranean Mixed Greens

olives, feta cheese, cucumber, tomato, red onion

Main Course

choice of two entrées

Seasonal Vegetable Ravioli

chef's creation

Sautéed Chicken Marsala

with lots of mushrooms over pasta

Roasted Statler Chicken

natural sauce flavored with lemon and thyme

Sautéed Chicken Broccoli and Penne

garlic shallot cream sauce over pasta

Chicken Medallions Picatta

olives, capers, over pasta

Bolognese

blend of beef, pork and a touch of
sweet sausage tossed with rigatoni

Fresh Baked Haddock

buttered panko crumbs, fresh lemon

Pan-seared Atlantic Salmon

lemon caper butter sauce

Roasted Stuffed Pork Loin

apricots, cranberries and golden raisin demi-glace

Grilled Marinated Flank Steak

Beef Au Jus

Lunch Buffet | 27.00 per person

Dinner Buffet | 37.00 per person

Add a 3rd Entrée | 5.00 per person

Add a dessert course | 4.00 per person

buffet served with garlic mashed potato
& seasonal vegetable

Carving stations available, please ask for details