



**2019 EVENTS KIT**

**CLERYYS**

**113 DARTMOUTH ST | BOSTON, MA**

**EVENTS MANAGER: PAUL BRUNO  
CLERYYS@IRISHCONNECTION.COM**



# COMFY SPACES IN THE HEART OF THE BACK BAY

CLERY'S IS ONE OF BOSTON'S BEST NEIGHBORHOOD BARS! A BISTRO, BAR, RESTAURANT AND FUNCTION FACILITY, IT IS ONE THE MOST DYNAMIC VENUES IN THE BACK BAY. MEETING FRIENDS FOR A QUICK BITE, STEPPING OUT FOR A QUICK DRINK OR NEEDING A PLACE TO HOST YOUR NEXT LARGE FUNCTION - CLERY'S IS YOUR ONE STOP DESTINATION IN THE HISTORIC SOUTH END, LOCATED ON THE CORNER OF COLUMBUS AND DARTMOUTH.



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*and dessert options*

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*perfect for weekend gatherings*

**3 FEES & MINIMUMS**  
*and other fine print*



Small = 20-25 people Large = 40-50 people

(V) = Vegetarian

\*= Gluten Free

\*\*=Gluten Free Optional

**Southern Style Chicken Tenders** \$75/sm, \$125/lg

Double battered tenders with choice of Sam Adams BBQ or whole grain honey mustard sauces

**Chicken or Steak Satay** \$100/sm, \$150/lg

Marinated skewers on la plancha with teriyaki and scallion

**Chicken Wings** \$75/sm, \$125/lg

Voted best in Boston 2 years straight. Choice of Buffalo, Sam Adams BBQ, Wayne Gretzky, Roasted Garlic Parmesan, or Grilled Cajun Caramel

**Chicken or Steak Quesadilla** \$75/sm, \$125/lg or \$100/sm, \$150/lg

Served with caramelized onions and bell peppers, pico de gallo, and cheddar cheese

**Veggie Quesadilla (V)** \$60/sm, \$110/lg

Fire roasted squash, zucchini, caramelized onions, bell peppers, pico de gallo, and cheese

**Mango Buffalo Bites** \$75/sm, \$125/lg

Bite size chicken tenders in mango infused buffalo sauce

**Sausage Roll** \$75/sm, \$125/lg

Italian sausages with caramelized bells peppers, onions, and mozzarella rolled up in puff pastry. Served with marinara sauce

**Pigs in a Blanket** \$75/sm, \$125/lg

Natural beef hot dogs wrapped in puff pastry, served with spicy ketchup and dijon mustard

**Steak Crostini** \$100/sm, \$150/lg

Rare sliced hanger steak, IPA glazed onions, Berkshire blue cheese, and thyme

**Philly Spring Rolls** \$100/sm, \$150/lg

Griddled shaved steak with caramelized onions and American Wiz cheese sauce

**Bacon Wrapped Scallops\*** \$200/lg

Jumbo Maine scallops wrapped in smoked bacon

**Oysters on the Half Shell\*** 50 for \$175 100 for \$300

**Shrimp Cocktail\*** \$100/sm, \$175/lg

**Caprese\* (V)** \$60/sm, \$110/lg

Vine ripe tomato, fresh mozzarella, basil, and balsamic vinegar reduction

**Tartlets**

Bacon Tart w/ cheddar and caramelized onions \$75/sm, \$125/lg

Spinach and Feta (V) \$75/sm, \$125.lg

Vidalia Onion w/gorgonzola and thyme \$75/sm, \$125/lg

**Sliders**

Cheeseburger with homemade pickles and special sauce \$100/sm, \$150/lg

Spicy chicken cutlet w/ lettuce, tomato and herb aioli \$100/sm, \$150/lg

**Flatbreads** (any combination of 8 for \$100) Serves 20-25 people

*Buffalo*- buffalo chicken, blue cheese, Monterey jack-cheddar, carrots, and celery

*Margherita (V)*- marinara, mozzarella, oregano, and basil

*Back Yard*- grilled BBQ chicken, gorgonzola, tomatillo salsa, and scallion

*North Ender*- roasted tomatoes, herb infused ricotta, mozzarella, EVOO

*BLT*- bacon ranch, bacon, mozzarella, cherry tomato, baby arugula

*Sausage and Peppers*- hot Italian sausage, marinara, roasted peppers, caramelized onions, and mozzarella

*Shrimp Scampi*- shrimp, garlic butter sauce, mozzarella, cherry tomato

# 1 STATIONARY & BUFFET

Small = 20-25 people    Large = 40-50 people

## Handmade Guacamole \$125

Served with endless supply of house fried tortilla chips

## Cheese & Fruit Display (V) \$75/sm, \$125/lg

A mix of fruit and cheese

## Vegetable Crudité (V)\* \$75

Seasonal raw veggies served with a house dip

## Hummus (V) \$60/sm, \$85/lg

Garlicky chickpea puree with EVOO and homemade pita chips

## Chips and Salsa \$50/sm, \$85/lg

Pico de gallo and tomatillo salsa with house fried tortilla chips

## Dessert Platters

Fresh Baked Cookie Platter 50 pcs / \$100

Brownie Platter 50 pcs / \$100

Apple Crisp w/ Homemade Whipped Cream \$125

## Donut Wall with customizable chalkboard sign

36 donuts - \$150

48 donuts - \$175

\*Please inquire for flavors

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Each item is priced per half or full pan. A full pan contains approximately 20 individual portions of each item.

## Buffet Menu

### Salads

Caesar Salad (V) \$75

House Garden Salad (V)\* \$75

### Pasta (priced per 1/2 or full pan - each pan serves about 20 people)

Macaroni and Cheese (V) \$75 / \$125

Arabiata or Vodka Sauce (V) \$75 / \$125

Pesto and Roasted Red Peppers (V) \$75 / \$125

Baked Ziti (V) \$75 / \$125

Broccoli Alfredo (V) \$75 / \$125

### Entrees

Chicken Parm \$150

Steak Tips with onions, peppers, mushrooms \$200

Scampi Style Jumbo Shrimp \$175

Chicken Marsala \$150

Baked Haddock with baked ritz, old bay \$160

Grilled Salmon with Béarnaise Sauce \$160

Prime Rib (serves 12-15) \$400

### Sides (priced per 1/2 or full pan - each pan serves about 25 people)

Garlic Mashed Potatoes (V) \$40 / \$60

Rice Pilaf (V) \$40 / \$60

Mixed Vegetables (V)\* \$50 / \$70

Grilled Asparagus (V)\* \$50 / \$70

Beer Glazed Carrots (V) \$40 / \$60

Roasted Red Potatoes (V) \$40 / \$60

Green Beans with Garlic Butter (V)\* \$50 / \$70

INTERESTED IN LUNCH OPTIONS? ASK YOUR EVENTS MANAGER!

## 2 BRUNCH FUNCTIONS

Each order serves about 15-20 people as a portion of their meal

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### Breakfast Entrees

Scrambled Eggs*	\$75
Scrambled Eggs with Cheese*	\$90
Classic French Toast	\$100
Vegetable Frittata*	\$100

### Breakfast Sides

Bacon*	\$80
Sausage*	\$80
Home Fries	\$75

### Brunch Add-On's

Fruit Display (large)	\$75
Yogurt & Granola (large)	\$80
Asst. Bagels & Cream Cheese	\$80
Asst. Breakfast pastries	\$100

Coffee & Tea Station - \$4 per person  
Juice Station - \$7 per person  
(Choice of Orange, Grapefruit, Cranberry, Apple, Pineapple)



### Donut Wall

with customizable chalkboard sign

36 donuts - \$150

48 donuts - \$175

\*Please inquire for flavors

## 3 FEES & MINIMUMS

In lieu of charging a room rental fee, we require a minimum purchase of food and beverage to book our venue. This minimum varies from day to day and is also subject to change. The minimum does not reflect 7% tax, 4% administration fee, or gratuity. All beverages, including beer, wine and liquor are based on consumption. All events are contracted for a 3 hour time span. For additional hours, \$500/hour will be added to the minimum. All menu prices are subject to change. Minimums are subject to change during the holiday season.

### **Bistro (semi-private/private) - Up to 60 people**

Sunday & Monday \$800

Tuesday \$1000

Wednesday \$1600

Thursday \$3000

Friday \$4000

Saturday \$3000

### **The Cellar - Up to 150 people**

Sunday - Tuesday \$1000

Wednesday - Saturday \$1500

### **Lunch**

Bistro \$500

The Cellar \$1000

### **Large parties and BUYOUT**

*Looking for something a bit smaller?* We also accept large parties in our dining room and can offer a partial area buyout.

*Looking for something a bit larger?* We are always happy and willing to discuss the possibilities of full and partial buyouts.

\*price available upon request

# CLERY'S

113 Dartmouth St | Boston, MA | 617-272-9874

## PARKING INFORMATION & PUBLIC TRANSPORTATION

The Dartmouth St garage is located directly across the street at 126 Dartmouth St. We are 1 block from Copley Plaza, next to the train station and on the border of the Back Bay and South End neighborhoods. The closest T stop is the Orange Line (Back Bay).

## Looking for something different?

The Glynn Hospitality Group owns 9 bars and restaurants throughout Boston, with indoor and outdoor spaces. Accommodating up to 650 guests, we're sure to have a space and venue that fits your needs!

