



**WHITMAN  
FUNCTION  
ROOM MENUS**

# Whitman Function Menus

## GENERAL INFORMATION

Thank you for your interest in our function room. Please review our menu then contact our management team to answer any questions you might have. Our knowledgeable and talented staff will help you ensure that your event will be one to remember. **781-447-8680**

- Once you have selected Jamie's Grille and Pub to host your function, we will require a non-refundable \$100.00 deposit. The outstanding balance will be payable the day of your function
- Menu choices and guaranteed guest counts are due ten (10) days prior to your function.
- All function prices are subject to a 7% Massachusetts Meals Tax and 19% service gratuity.
- There is no charge for china, glass, tables or chairs. Specialty linens, tablecloths, cloth napkins and ice carvings are available upon request for an additional charge. You may not bring your own.
- Monday through Thursday the minimum food expenditure is \$500.00 to guarantee a private room. Friday through Sunday the minimum food expenditure is \$800. Smaller groups can request a guaranteed private room for an additional charge of \$250
- Decorations may be used in our function rooms. Use of confetti is not permitted
- Please see a manager for any special request or questions. 781-447-8680
- You may bring a cake and we will cut and serve for no extra charge. No other outside food or beverages are permitted. Leftover buffet food cannot be taken home per Whitman board of health
- Final Payment is due the day of the Event

*Thank You*

# BREAKFAST & BRUNCH

*Jamie's breakfast and brunch function menus are available Monday—Saturday 8AM till 11AM only. 35 person minimum*

*The function room is available for our Sunday Brunch. Guaranteed minimum 40 people to reserve private room*

## **Continental Breakfast**

assorted freshly baked muffins, assorted Danish and bagels, fresh fruit, preserves and cream cheese, coffee, tea and orange juice  
\$10.99 per person

## **Country Breakfast Buffet**

Fresh fruit platter, assorted mini muffins and Danish, farm fresh scrambled eggs, home fried potatoes, hickory smoked bacon or sausage links, assorted bagels with cream cheese, French Toast or pancakes with Maple syrup, coffee, tea and orange juice  
\$17.99 per person

## **Deluxe Breakfast Buffet**

Eggs Benedict, Country Omelets made to order, choice of Texas style French toast or pancakes, fruit topping (strawberry and blueberry ) farm fresh scrambled eggs, home fried potatoes, hickory smoked bacon and sausage links, assorted freshly baked, assorted Danish and bagels, fresh fruit, jam, jelly and cream cheese, coffee, tea and orange juice  
\$22.99 per person

## **Traditional New England Brunch**

Tender sliced top round of beef, carved honey baked ham, homemade lasagna, whipped Potato, eggs Benedict, Country Omelets made to order. choice of Texas style French toast or pancakes, fruit topping( strawberry or blueberry )farm fresh scrambled eggs, home fried potatoes, hickory smoked bacon and sausage links, assorted freshly baked muffins assorted Danish and bagels, fresh fruit preserves and cream cheese, coffee, tea and orange juice  
\$29.99 per person

# LUNCH/BEREAVEMENT BUFFETS

*Available Monday—Saturday 11AM—4PM, 35 Person minimum*

## **Lunch Sandwich Buffet**

Your choice of assorted finger sandwiches or assorted wrap sandwiches, chef's homemade soup de jour (substitute clam chowder or chili for \$2 per person) choice of two of the following: red bliss potato salad, homemade coleslaw, pasta salad, Caesar salad or garden salad, cookies and brownies, coffee, tea and soda  
\$16.99 per person

## **Lunch Italian Buffet**

Minestrone or Pasta Fagioli soup, garlic bread, Caesar salad or garden salad, baked cheese lasagna, homemade meatballs and sweet Italian sausage and chicken parmesan over Penne pasta, cookies and brownies, coffee tea and soda  
18.99 per person

## **Combination Lunch Buffet**

Your choice of one of the following entrees: chicken broccoli penne in a garlic wine sauce or Alfredo sauce, chicken parmesan over penne pasta or penne with meatballs and sausage. Your choice of assorted finger sandwiches or assorted wrap sandwiches, chef's homemade soup de jour (substitute clam chowder or chili for \$2 per person) choice of two of the following: red bliss potato salad, homemade Cole slaw, pasta salad, Caesar salad or Garden salad, cookies and brownies, coffee, tea and soda  
\$19.99 per person

## **House Lunch Buffet**

Caesar or Garden salad, sliced roast beef with a rich pan mushrooms gravy, Chicken broccoli and Penne in a garlic wine or Alfredo sauce, Boston baked scrod, fresh vegetable medley, red bliss mashed potatoes, cookies and brownies, coffee, tea and soda  
\$21.99 per person

# PLATED LUNCHEON

Available Monday—Saturday 11AM—4PM

Choice of up to three entrees, must be pre ordered

## STARTERS (choice of one)

Garden Salad, Caesar Salad, Chicken noodle soup or Minestrone soup

## STARCH (choice of one)

Red bliss mashed potatoes, baked potato, rice pilaf or French fries

## VEGETABLE (choice of one)

Broccoli, butternut squash, green beans, sauté spinach or vegetable medley

## ENTREES

Chicken Parmesan	\$15.99
Chicken Oriental stir fry	\$15.99
Baked Stuffed Chicken	\$15.99
Roast Turkey Dinner	\$15.99
Roast Beef au jus	\$16.99
Steak Tips	\$17.99
Boston Baked Scrod	\$16.99
Shrimp Scampi	\$17.99
Broiled Scallops	\$19.99
Grilled or Broiled Salmon	\$18.99

All plated luncheons are served with rolls and butter, coffee, tea and soda.  
All prices are subject to a 6.25% Mass meals tax and a .75% local meals tax

## JAMIE'S PIZZA PARTY

Minimum 35 people

Assorted cheese and one topping pizzas, tossed garden salad or  
Caesar salad and unlimited pitchers of soda.

11.99 per person

# DINNER BUFFETS

All dinner buffets require a 35 person minimum  
Available: Monday—Saturday 5:00 pm-10:00 pm  
Sunday 2:00 pm – 10:00

## Italian Abundanza Buffet

Choice of Minestrone or pasta Fagioli soup, garlic bread, Caesar salad or garden salad, baked cheese lasagna, homemade meatballs and Italian sausage over penne pasta and chicken parmesan, coffee, tea and soda  
\$20.99 per person

## All American Barbecue

Barbecue sirloin steak tips, country style pork ribs, barbecue boneless chicken, homemade Cole slaw, New England baked beans, corn on the cob, garden salad, red bliss potato salad, assorted rolls and cornbread, coffee, tea and soda  
\$25.99 per person

## House Dinner Buffet

Caesar salad, sliced roast beef with gravy Chicken broccoli and Ziti, Boston baked Scrod, Fresh vegetable medley, whipped potatoes and bakery fresh rolls and butter  
\$24.99 per person

## Surf and Turf

Roast prime rib of beef, baked stuffed jumbo shrimp with a seafood stuffing, chicken Marsala over penne pasta, herb roasted new potatoes, vegetable medley, Caesar or garden salad and freshly baked rolls and butter  
\$39.99 per person

## New England Clam Bake

fresh steamed lobsters and clams, our homemade clam chowder, corn on the cob, baked potato, garden salad assorted rolls and cornbread  
Market priced per person

We can customize any buffet to suit you preference. Please see a manager to create you own custom buffet

## APPETIZER OPTION

Available as an option with any lunch or dinner, plated or buffet menu or any family style banquet

Choice of 3 \$6.99 per person

Cheese and crackers, crudité and dip, Asian style pot stickers, baked stuffed mushrooms, bacon and cheese potato skins, buffalo chicken tenders, cheese nachos, chips and salsa, coconut chicken tenders. Teriyaki beef skewers, mozzarella sticks, chicken quesadillas or hummus with pita

# PLATED DINNER

Available Monday—Saturday 5PM - 10PM

Choice of up to three entrees, must be pre ordered

## STARTERS (choice of one)

Garden Salad, Caesar Salad, Chicken noodle soup or Minestrone soup

## STARCH (choice of one)

Red bliss mashed potatoes, baked potato, rice pilaf or French fries

## VEGETABLE (choice of one)

Broccoli, butternut squash, green beans, sauté spinach or vegetable medley

## ENTREES

Chicken Picatta	\$21.99
Chicken Marsala	\$21.99
Chicken Parmesan	\$21.99
Chicken Broccoli Penne	\$21.99
Chicken Oriental stir fry	\$21.99
Baked Stuffed Chicken	\$19.99
Roast Turkey Dinner	\$20.99
Roast Beef au jus	\$19.99
Steak Tips	\$21.99
Rib Eye Steak (10 oz)	\$25.99
Boston Baked Scrod	\$20.99
Shrimp Scampi	\$22.99
Broiled Scallops	\$25.99
Grilled or Broiled Salmon	\$22.99
Broiled Seafood Medley	\$25.99

(Pasta available for select entrees)

All plated dinners are served with rolls and butter, coffee, tea and soda.  
All prices are subject to a 6.25% Mass meals tax and a .75% local meals tax

# FAMILY STYLE BANQUET

Available Anytime - Minimum 35 people

## Banquet Option 1

### Salad

Choice of one:  
Garden Salad, Caesar Salad

### Entrees

Penne with meatball and marina  
Sliced roast beef with a rich pan gravy  
Baked stuffed chicken breast supreme

### Vegetable

Choice of one:  
Butternut squash,  
Green beans,  
Vegetable medley  
Broccoli

### Starch

Red bliss mashed potatoes  
Rice pilaf  
Oven roasted potatoes  
French Fries

\$22.99 per person

## Banquet Option 2

### Salad

Choice of one:  
Garden Salad, Caesar Salad

### Entrees

Oven roast turkey with stuffing  
Sliced London broil au jus  
Shrimp scampi over linguine

### Vegetable

Choice of one:  
Butternut squash,  
Green beans,  
Vegetable medley  
Broccoli

### Starch

Red bliss mashed potatoes  
Rice pilaf  
Oven roasted potatoes  
French Fries

\$26.99 per person

All family style receptions are served with rolls and butter, coffee, tea and soda.  
All prices are subject to a 6.25% Mass meals tax and a .75% local meals tax



# APPETIZERS

Below Items priced per 50 pieces

Mini crab cakes	\$99.000
Scallops and bacon	\$110.00
Shrimp cocktail	\$125.00
Baked stuffed mushrooms	\$75.00
Teriyaki beef brochettes	\$75.00
Teriyaki chicken brochettes	\$75.00
Boneless buffalo chicken tenders	\$69.00
Baked bacon and cheese potato skins	\$60.00
Mozzarella cheese sticks	\$70.00
Savory breaded chicken wings	\$65.00
Mini chicken quesadillas	\$70.00
Mini assorted quiche	\$80.00
Meatballs with marinara sauce	\$65.00
Sweet Italian sausage with marinara sauce	\$65.00

Below Items priced per person (minimum 12)

Fresh assorted sliced fruit	\$3.49 pp
Cheese and crackers	\$2.99 pp
Vegetable crudité	\$2.99 pp
Tortilla chips and homemade salsa	\$1.99 pp

# DESSERTS

Vanilla or Chocolate ice cream w/chocolate or strawberry sauce	\$1.99pp
Cheesecake w/chocolate or strawberry sauce	\$3.49pp
Chocolate Cake	\$3.49pp
Carrot Cake	\$3.49pp
Apple Crisp al Mode	\$3.99pp
Grapenut Custard	\$2.99pp

Assorted Gourmet Cookies	small (24pcs) \$54.00	large (48pcs) \$99.00
Frosted Fudge Brownies	small (24pcs) \$54.00	large (48pcs) \$99.00
Assorted Mini Pastries	small (24pcs) \$44.00	large (48pcs) \$85.00

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