

Brunch Buffet

Saturday & Sunday daytime private events

Standard Brunch

Scrambled eggs, home fries, coffee & tea; choose 1 breakfast meat, 1 fresh side and 1 featured selection.

\$40 / guest

Premium Brunch

Everything in Standard Brunch, with 2 featured selections instead of 1.

\$47 / guest

Breakfast Meat

Bacon • Sausage

Fresh Side

Seasonal Fresh Fruit • Traditional Caesar • Garden Salad

FEATURED SELECTIONS

- Brioche French Toast • Maple Syrup
- Seasonal Quiche
- Breakfast Strata • Sausage, Baby Spinach & Cheese baked with Brioche Custard
- Baked Ham & Swiss Sliders on Sweet Rolls
- Chicken Broccoli Penne Alfredo
- Penne Pomodoro • Sweet Italian Sausage & Herbed Ricotta
- Tricolor Cheese Tortellini • Tomato Cream Sauce

PREMIUM ENTRÉE UPGRADES

Upgrade

Chicken Piccata +\$5 / guest • Baked Atlantic Cod +\$6 / guest
Steak Tips +\$10 / guest • Roasted Atlantic Salmon +\$8 / guest

BRUNCH ENHANCEMENTS

- Assorted Breakfast Danishes • \$3 each
- Fresh Baked Croissants • \$5 each
- Cider Donuts • \$3 each
- Make Your Own Mimosa Bar • \$5 / guest — 3 juices & garnishes; Prosecco billed by the bottle

DESSERT

- Tiramisu • \$7 / guest
- Limoncello Cake • \$8 / guest
- Chocolate Layer Cake • \$8 / guest
- Fresh Baked Bakery-Size Cookies • \$5 / guest — Chocolate Chip or Oatmeal Raisin
- Outside Dessert Service Fee • \$3 / guest

Menu selections and pricing are subject to availability and final event details.

Lunch Buffet

Complete buffet pricing — rolls, sides, coffee & tea included

Two Entrée Lunch

\$49 / guest

Choose 1 salad, 2 sides and 2 entrées. Dinner rolls & butter, coffee & tea included.

Three Entrée Lunch

\$55 / guest

Choose 1 salad, 2 sides and 3 entrées. Dinner rolls & butter, coffee & tea included.

Salad

Traditional Caesar • Garden Salad • Poached Pear +\$3 / guest

CHOOSE TWO SIDES

- Roasted Potatoes
- Red Bliss Mashed Potatoes
- Rice
- Green Beans
- Honey Rosemary Roasted Carrots

ENTRÉE CHOICES

- Chicken Piccata • Lemon, White Wine & Capers
- Herb Roasted Top Round • Demi-Glace
- Roasted Turkey Breast • Gravy
- Penne Pomodoro • Sweet Italian Sausage & Herbed Ricotta
- Chicken Broccoli Penne Alfredo
- Baked Atlantic Cod • Herb Breadcrumbs & Lemon Butter
- Tricolor Cheese Tortellini • Tomato Cream Sauce

PREMIUM ENTRÉE UPGRADES

Upgrade

Steak Tips +\$10 / guest • Roasted Atlantic Salmon +\$8 / guest

DESSERT

- Tiramisu • \$7 / guest
- Limoncello Cake • \$8 / guest
- Chocolate Layer Cake • \$8 / guest
- Fresh Baked Bakery-Size Cookies • \$5 / guest —
Chocolate Chip or Oatmeal Raisin
- Outside Dessert Service Fee • \$3 / guest

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Event Information & Terms

ROOMS & FEES

Room	Room Fee	Capacity	Food & Beverage Minimum
Stone Room	\$250	35 guests	\$1,400
Quarry Room	\$350	55 guests	\$1,800
Quarry + Stone	\$400	95 guests	\$3,000

EVENT DETAILS

Room Fee Includes

Setup and breakdown of the event, plus white linen and black striped napkins for all tables.

Setup

Staff will be ready to assist with setup 1 hour before the scheduled start time. Additional setup time is \$250 per half hour.

Start Time & Length

Saturday and Sunday daytime events begin at 11:00 AM or 12:00 PM and are scheduled for 3 hours.

Securing Your Reservation

50% of the food and beverage minimum, the applicable room fee, and a signed contract are required to secure the date.

PLEASE NOTE

Floral Arrangements: You are welcome to bring your own floral centerpieces. We work with Cedar Grove Gardens in Dorchester: 617-825-8582.

Confetti / Sprinkle-Type Decorations: The Quarry does not allow confetti or sprinkle-type decorations. If used, a \$150 fee will be added for increased cleaning and linen charges.

Candles: No open flames are allowed in decorations. Any open flames will be extinguished and removed.

Damages: Damage to the building, furniture, or fixtures will be billed at \$150 per hour and charged to the card on file.

TERMS & CONDITIONS

- Ten days prior to your event, we require the final guest count and all menu selections.
- All excess food and décor (except where noted) are the sole property of our establishment. We provide enough food so your event always appears bountiful.
- We select the finest seasonal ingredients available and reserve the right to make necessary alterations based on availability and quality.
- The date and prices of this estimate are valid for 7 days without a signed agreement and deposit. After that period, please contact us to verify availability.
- To secure your event date, a 50% Advance Payment, plus the room charge (if applicable), is required upon signing. The remainder is due on the event date. Advance Payment is non-refundable.
- Final Payment is due after your event unless otherwise specified. To simplify processing, the final bill may not be split.

2027 DAYTIME EVENT PACKAGE • DRAFT