



Upstairs at Harrington's Private Function Room

Menu

Available for private parties and meetings. Accommodates 25 to 60 guests. There is a minimum guest count of 25. Prices do not include: gratuity of 20% or \$150 (the greater amount is applied), 7% tax and \$150 room fee. There is a bar in the room and bar service is optional at no extra fee. Open bar is based on consumption; 20% gratuity is added to your bill. Table linens are provided and centerpieces are available. Decorations are subject to approval. Shower umbrellas, candles, sparkles and confetti are prohibited. The use of tacks, tape, nails, etc., to any wall, ceiling or fixture is prohibited. Harrington's does not allow food or beverages to be brought into the function room, with the exception of special occasion cakes, which must come from a bakery (not home baked). A \$100 non-refundable, non-transferable deposit is required at the time of booking. The deposit is applied to the final bill, which is due at the close of the function. Functions are booked in four-hour increments. Additional hours are available for an extra fee. Children under ten are half-price; a children's menu is available. Prices are subject to change.

Light Lunch Buffet 21.50/Person *Served Until 2 PM*

Choose Two:
Garden Salad, Caesar Salad,
Potato Salad, Cucumber and
Tomato Salad

Assorted Wrap Sandwiches
Choose Three:
Caprese, Chicken Caesar, Turkey
and Cranberry, BLT, Roast Beef,
California Wrap

Choose One:
Chicken Broccoli and Ziti
Pasta Primavera

Coffee and Tea

Brunch Buffet 25/Person *Served Until 3 PM*

Irish Bread

Orange and Cranberry Juices

Scrambled Eggs

Irish Sausage and American Bacon

Seasonal Vegetables or Salad
(Garden or Caesar)

French Toast

Roasted Potatoes or Home Fries

Choose One:
Roast Top Round of Beef, Baked
Ham, Pasta Primavera (alfredo or
white wine, garlic and oil), Chicken
Broccoli and Ziti (alfredo or white
wine, garlic and oil)

Coffee and Tea

Add ons
additional cost per person:

Additional Entrée 3

Fresh Fruit Tray 3

Assorted Pastries 3

Luncheon Buffet 25/Person *Served Until 3 PM*

Irish Bread

Choose One: Garden or Caesar
Caesar Salad

Choose Two:
Shepherd's Pie / Roast Top Round of
Beef / Chicken Normandy (Apple
Cinnamon Stuffing) / Spinach and
Feta Stuffed Chicken / Irish Whiskey
Chicken / Chicken Piccata / Chicken
Cordon Blue / Baked Haddock /
Chicken Parmesan / Sausage
Peppers and Onions

Chef's Seasonal Vegetable

Choose One:
Roasted Potatoes / Mashed Potatoes
Champ Potatoes (mashed with
scallions)

Choose One: Ziti or Cavatappi

Choose One Sauce:
Marinara / Vodka / Garlic and Oil

Coffee and Tea

Add Ons, Additional Cost per Person:
See Hors D'oeuvres Section

Third Entrée \$3 Additional per Person

Accompaniments

Hot Chocolate Bar 3/Person

Mimosas:
\$7/Glass, Placed on the Buffet

Sangria (Red or White):
\$8/Glass, Placed on the Buffet

Champagne Toast 5/Person

Wine Display - Charge Per Bottle

Before placing your order, please
inform the function manager if
someone in your party has a food
allergy.

HARRINGTON'S
P U B

17 Water Street / Wakefield MA / 01880
Lisa O'Neill, Function Manager
781-258-4392 / lisaharringtonspub@gmail.com
harringtonspub.com



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Dinner Buffet 28.50/Person

Irish Bread Choose One: Garden Salad / Caesar Salad

Choose Two:

Shepherd's Pie / Roast Top Round of Beef / Chicken Normandy (Apple Cinnamon Stuffing) / Spinach and Feta Stuffed Chicken / Irish Whiskey Chicken / Chicken Piccata / Chicken Marsala / Chicken Cordon Blue Chicken Parmesan / Baked Haddock Sausage Peppers and Onions Sliced Sirloin (\$3 additional per person)

Chef's Seasonal Vegetable

Choose One:

Roasted Potatoes / Mashed Potatoes / Champ Potatoes (mashed with scallions) / Au Gratin Potatoes

Choose One:

Ziti / Cavatappi
Choose One Sauce
Marinara / Vodka / White Wine, Garlic and Oil / Alfredo

Coffee and Tea

Add an additional entrée for an additional \$3/person.

Pre-Lunch/ Dinner Hors D'Oeuvres Priced per Person

Cheese and Cracker Display 2.75
Fruit, Cheese & Cracker Display 3.75
Vegetable Cudité 2.50
Spinach and Artichoke Dip 2.50
Buffalo Chicken Dip 3
Bruschetta 2.50 / Fruit Tray 3
Shrimp Cocktail (Market Price)

The following are priced per 25 pieces:

Chicken Fingers 42
Coconut Shrimp 46
Teriyaki Chicken Tenderloin 44
Roast Beef on Crostini w/ Zesty Sauce 39
Seafood Stuffed Mushrooms 39
Boneless Buffalo Wings 44
Chicken Wings (Traditional or Buffalo) 44

Hors D'Oeuvres Buffet 20/Person

Please Choose Five:

Bruschetta / Buffalo Chicken Dip / Spinach & Artichoke Dip / Vegetable Cudité / Fruit with Dip / Coconut Shrimp / Teriyaki Chicken Tenderloin / Chicken Fingers / Boneless Buffalo Wings / Traditional Chicken Wings / Buffalo Chicken Wings / Roast Beef on Crostini with Zesty Sauce / Bacon, Swiss and Caramelized Onion on Crostini / Seafood Stuffed Mushrooms / Cheese and Cracker Display / Mini Crab Cakes / Sweet Italian Sausage, Peppers and Onions / Ziti with Marinara (Vodka or Alfredo Sauce, add 25 cents pp)
Please see pre-dinner hors d'oeuvres section if you're adding hors d'oeuvres to your menu.

Light Hors D'Oeuvres 13/Person

Choose three items from the Hors D'Oeuvres Buffet Menu Above

Seated Dinner Entrées

Seated dinners must be pre-ordered. Please choose up to three selections:

Beef Entrées: 36
Seafood Entrées: 36
Chicken Entrées: 32
Vegetarian Entrées: 28

Prime Rib / Filet Mignon / Baked Seafood Medley / Sautéed Seafood Medley over Pasta / Additional entrées are listed under the dinner buffet section.

Desserts

Extra Charge per Person
Assorted Desserts 3.50
Bread Pudding 4 / Chocolate Cake 5
Carrot Cake 5 / Cheese Cake 6
Chocolate Mousse 4