



# 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 \$125 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/Person* *Served Until 2 PM*

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

Assorted Wrap Sandwiches  
(chicken, caprese and roast beef)

Chicken Broccoli and Ziti  
or Pasta Primavera

Coffee and Tea

## *Brunch Buffet* *24.50/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* *24.50/Person* *Served Until 3 PM*

Irish Bread

Choose One:  
Garden Salad / Caesar Salad  
Spinach Salad / Cucumber and  
Tomato 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 / Linguine

Choose One Sauce:  
Marinara / Vodka / Garlic and Oil /  
Alfredo

Coffee and Tea

Add Ons, Additional Cost per Person:  
See Hors D'oeuvres Section  
Third Entrée \$3 Additional per Person

## *Accompaniments*

Extra Charge

Fruit Punch Bowl 2/Person  
Hot Chocolate Bar 3/Person  
Sparkling Cider Mimosa Bowl  
3/Person  
Champagne Mimosa \$58/64 Oz.  
Sangria Bowl (Red or White) \$62/64oz  
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/Person

Irish Bread

Choose One:

Garden Salad / Caesar Salad  
Spinach 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 / Linguine

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 Crudit  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 Crudit  / 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 Entr es

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

Beef Entr es: 36  
Seafood Entr es: 36  
Chicken Entr es: 32  
Vegetarian Entr es: 28

Prime Rib / Filet Mignon / Baked Seafood Medley / Saut ed Seafood Medley over Pasta / Additional entr es 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