



# Private Events Menu

64 Washington Court

Quincy MA, 02169

(617) 472-3200



**Hynes**  
RESTAURANT GROUP

# General Function Information

- A 40-guest minimum is required to rent the Function Room.
- To reserve a date and time, a \$250.00 Room Rental Fee is required. The Room Rental Fee is refundable within 2 weeks of the event date.
- A \$50.00 bartender fee is required for all events.
- Function times are available 12:00-4:00PM and 6:00-10:00PM.
  - *Saturdays and Sundays, we also offer 11:00AM-3:00PM.*
- For an additional \$100.00, linens can be ordered for your event, this includes white tablecloths and a napkin color of your choice.
- Menu choices and a final guest amount must be confirmed, 7 days prior to the event. You will be responsible for the number of guests guaranteed.
- The Bay Pointe Function Contract must be signed within 1 week of reserving your event. Please contact us for a copy.
- Payment is due on the day of the event. The final check will include an automatic 20% Server Gratuity and 7% Meals Tax will be applied to the food total.

- We accept Visa, MasterCard, American Express, Discover, Money Orders, Bank Checks or Cash. **We do not accept Personal Checks.**

*Prices subject to change without notice*

## Plated Entrées

*Entrées are served with our delicious Focaccia Bread, a Traditional Garden Salad with Italian Dressing, starch and vegetable, and dessert.*

Parties with a guest count of 70 or less may choose two (2) entrées to be served.

Parties with a guest count over 70 may choose one (1) entrée to be served.

*Dinner served all day Saturdays and Sundays*

### Chicken Bella Bocca

LUNCH: \$24.95

DINNER: \$28.95

Chicken breast stuffed with prosciutto, provolone cheese and a zesty stuffing, topped with a delicate Madeira wine sauce

### Bay Pointe Chicken

LUNCH: \$24.95

DINNER: \$28.95

Stuffed chicken breast with long grain rice and spring vegetables. Topped with Chardonnay wine sauce

### King Cut Slow- Roasted Prime Rib (minimum of 10 orders)

LUNCH: \$28.95

DINNER: \$34.95

Rosemary, Garlic, Natural Jus

### Schrod Imperial

LUNCH: \$24.95

DINNER: \$29.95

Baked schrod topped with medium shrimp and scallops with a lobster sherry cream sauce

New York Sirloin LUNCH: \$27.95 DINNER: \$34.95  
A 12 ounce sirloin steak complemented with a cognac mushroom pepper sauce

Swordfish Angelo LUNCH: \$27.95 DINNER: \$32.95  
Grilled swordfish steak, topped with shrimp and a sherry Newburg sauce

Baked Stuffed Jumbo Shrimp LUNCH: \$27.95 DINNER: \$33.95  
Jumbo shrimp with a seafood stuffing

Surf and Turf LUNCH: \$36.95 DINNER: \$39.95  
A combination of baked shrimp and a 12-ounce sirloin steak

Choice of Starch:

Baked Potato  
Mashed Potatoes  
Delmonico Potatoes

Choice of Vegetable:

Butternut Squash  
Seasonal Mixed Vegetables

Choice of Dessert:

Homemade Apple Crisp made with Granny Smith Apples, Vanilla  
Ice Cream, Caramel and Fresh Whipped Cream,

Or

Our Delicious Chocolate Walnut Fudge Cake

*If you prefer to bring your own cake or dessert, we will cut it and serve it  
free of charge.*

*Prices subject to change without notice*

# Brunch Buffet

- Fresh Fruit Salad
- Mini Bagels and Assorted Muffins
- French Toast
- Scrambled Eggs
- Bacon, Ham, and Sausage
- Home Fries or Baked Ziti
- Baked Haddock or Stuffed Sole

Coffee, tea and juice included

*\$26.95 per person*

## Brunch Add-on's

- Waffle and Omelet Station, *\$7.95 per person*

*Prices subject to change without notice.*

# Dinner Buffet

- New England Clam Chowder
- Caesar Salad or Garden Salad with Italian Dressing
- Chicken and Broccoli Verdicchio
- Baked Haddock
- Delmonico Potatoes
- Seasonal Mixed Vegetables

*Lunch: \$26.95 per person*

*Dinner: \$29.95 per person*

*Dinner prices all day Saturday and Sunday*

*Prices subject to change without notice.*

# Appetizer Buffet

*Choose Five Appetizers:*

- Seafood Stuffed Mushrooms
- Macaroni and Cheese Fritters
- Mini Arancini
- Spanakopita
- Italian Style Meatballs
- Mini Fish Cakes
- Chicken Tenders  
(Buffalo, Teriyaki, or Plain)

*\$25.00 per person*

*Additional appetizers, \$4.00 per person/per appetizer*

## *A la Carte Appetizers*

- Sea Scallops and Bacon, *\$6.00 per piece*
- Lamb Lollipops, *\$7.00 per piece*
- Coconut Shrimp, *\$6.00 per piece*

Prices subject to change without notice.

## Optional Add-on's

-Fresh Fruit and Cheese Display, \$7.95 per person

### Passed Appetizers

Choice of 2, \$7.95 per person

- Seafood Stuffed Mushrooms
  - Macaroni and Cheese Fritters
    - Mini Arancini
    - Spanakopita
  - Italian Style Meatballs
    - Mini Fish Cakes
    - Chicken Tenders
- (Buffalo, Teriyaki, or Plain)

### A la Carte Appetizers

- Sea Scallops and Bacon, \$6.00 per piece
- Lamb Lollipops, \$7.00 per piece
- Coconut Shrimp, \$6.00 per piece



## Dessert

-Homemade Apple Crisp, \$5.95 per person

-Chocolate Fudge Walnut Cake, \$6.95 per person