To book a function, we require a signed contract, along with a $\$ 400$ deposit that will be redeemed on your final bill on day of your event. The final menu selections and guest
count are due 10 days prior to your event and will be considered a guarantee for which you will be charged. Children under the age of 10 will be half price. Payment should be made at
the conclusion of your event with cash, or credit card. No personal checks accepted. We welcome you to provide your own cake or cupcakes, as long as they are store bought, with a cake/dessert service

Are you planning a party?

## Our dedicated team looks forward to working with you to host the perfect event. We look forward to creating a unique menu and fine tuning the details to ensure an optimal dining experience for you and your guests.

## VICTORY ROOM

Overlooking the marina with spectacular views of Boston harbor and skyline. Available year-round to host all your private events, from social gathering, baby showers, rehearsal dinners, and birthdays. We'd love to help you plan your next celebration or private event

Your Host
(P) nato Frattaroli

Restaurant Location:
332 Victory Road Quincy, MA 02171
Website:
www.victorypointmb.com
For Function Inquires:
events@victorypointmb.com
Phone Number:
617-481-1070

## HORS D'OEUVRES

Chicken Fingers - 30 pcs....................................... $\$ 85$
Arancini - 30 pcs.................................................... $\$ 85$
Pizzette - $1 / 2$ sheet....................................................... $\$ 50$
(\$10 additional toppings)
Crab Cakes - 30 pcs.
\$130
Shrimp Cocktail - 30 pcs.................................... $\$ 120$
Grilled Chicken Skewers - 30 pcs......................... \$85
Balsamic Glazed Shrimp - 30 pcs................... $\$ 150$
Eggplant Rollatini - 30 pcs............................... $\$ 110$
Hummus and Pita Bread - 30 pcs......................... $\$ 95$
Antipasto Platter - serves 25.............................. $\$ 190$
Mini Meatballs - 30 pcs........................................ $\$ 60$
Scallops Wrapped in Bacon - 30 pcs................... $\$ 160$
Crudité and Dip - serves 25............................. $\$ 105$
Artisanal Cheese Platter - serves 25..................... $\$ 160$
Caprese Skewers - 30 pcs..................................... $\$ 140$
Lobster Bruschetta - 30 pcs................................ $\$ \mathrm{MP}$
Stuffed Mushrooms - 30 pcs........................................... $\$ 85$
Fried Calamari - serves 25........................................ $\$ 120$
Local Oysters and Cherrystones - 30 pcs......... $\$ 120$
Steak \& Cheese Spring Rolls - 30 pcs................. $\$ 140$
MAIN MENU
Served Buffet Style (Minimum 35 Guests)
Rolls and Butter Garden Salad or Caesar Salad

Entrée (choose two)
Baked Cod, Baked Salmon, Chicken Marsala, Chicken Cacciatore, Pasta Primavera, Penne Bolognese, Eggplant Parmigiana

Served with:
Seasonal Vegetables and Roasted Potatoes Coffee and Tea

## WEEK DAYS

\$30pp Lunch| \$40pp Dinner WEEKENDS AND HOLIDAYS
\$40pp Lunch (11am-2pm) | \$50pp Dinner (after 2pm)

## ADD ONS

(to be combined with your function menu choice)
Veal Pizzaiola....................................................... $\$ 9 \mathrm{pp}$
Beef Tenderloin/Oven Roasted Sirloin................\$MP
Lamb Lollipops................................................. \$14pp
Grilled Italian Sausages.......................................... $\$ 4 \mathrm{pp}$
Boiled Lobster.....................................................\$MP
Grilled Salmon........................................................... $\$$ MP


Roasted Potatoes.................................................. $\$ 3$ pp
Roasted Carrots................................................... $\$ 3$ pp
Grilled Seasonal Vegetable................................\$3pp
Grilled Asparagus..............................................\$4pp
Broccoli..........................................................\$4pp

## BEREAVEMENT / GELEBRATION OF LIFE

Served Buffet Style
$\$ 30$ per person (minimum 35 guests)
Rolls and Butter
Garden or Caesar Salad
Entrée (choose two)
Chicken Marsala, Eggplant Parmigiana, Sausages and Potatoes, Baked Cod or Salmon,

Penne Bolognese, Penne Primavera,
Chicken Broccoli, Ziti
Served with Seasonal
Seasonal Vegetables and Roasted Potatoes
Coffee and Tea
Add assorted cookies \$4pp

## BRUNGH <br> Coffee and Tea Included \$36pp

Served Buffet Style (Minimum 35 Guests)
Scrambled Eggs, French Toast
Casserole, Bacon, Sausage, Home fries, Toast

Brunch Option (choose one)
Pasta Primavera, Chicken
Marsala, Penne Bolognese,
Bake Cod, Eggplant Parmigiana
Sides:
Seasonal Vegetable, Roasted Potatoes, Broccoli
Brunch Addition
Mimosa or Bloody Mary Bar
Bottle of Prosecco \$48
Carafe of Orange or Cranberry $\$ 15$ each

## DESSERT ADDITION

Tiramisu \$6pp
Assorted Mini Pastries, tray of $1 \mathrm{dz} \$ 60$
Fresh Fruit Platter serves 8 guests $\$ 30$
Spumoni \$6pp
Cake cutting \$2pp
Due to the current uncertainties of the market, prices are subject to change
*Consuming under cooked meat, poultry, dairy or fish increases the risk of food borne illness; alert you server of any food allergies or restrictions

