



Sean McNally

Chef/Proprietor

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*88 Sargent Road
Westminster, MA*

*Prices are subject to change according to market fluctuations.
A 6.25% Meals tax and a 19.5% Service Charge (15% for waitstaff and
4.5% for administration) will be added to all prices.*

5% discount for cash (checks not applicable) payments.

Payment is due in full on day of event for ALL functions.

*A non-refundable \$300 deposit is due for all weddings and certain
functions at the discretion of the function coordinator.*

Linen fee \$2.50 per person

*Drop off fee: \$25 within 10 miles of our restaurant
Pick up fee (if applicable): \$25 within 10 miles of our restaurant*

*Luncheon sit down and buffet is only available Monday thru Friday
unless otherwise discussed with function coordinator*

Final arrangements for all functions MUST be made one week in advance

*Our chefs prepare more food than necessary to ensure your event is
appropriately catered; therefore, all leftover food is property of McNally's
Catering. Per the Board of Health, we cannot permit any extra food to be
packaged up to be consumed at a later time.*

*I, (please print) _____, have
read and understood the terms and conditions of McNally's Catering.*

Signature: _____

Date: _____

Appetizers

Scallops wrapped in Bacon--\$1.35 per piece

Jumbo Buffalo Wings--\$1.00 per piece

Swedish Meatballs--\$.90 per piece

Italian Meatballs--\$.90 per piece

Crabmeat Stuffed Mushroom Caps--\$1.25 per piece

Boneless Buffalo Wings--\$.75 per piece

Oriental Pot Stickers--\$1.25 per piece

Spanikopita--\$1.00 per piece

Chicken Satay Skewers--\$.95 per piece

Mini Assorted Quiche--\$.95 per piece

Crab Rangoon--\$1.35 per piece

Key West Coconut Shrimp--\$1.25

Shrimp Cocktail--\$1.25 per piece

Mini Franks wrapped in Phyllo Dough--\$.95 per piece

Teriyaki Beef--\$1.25 per piece

Platters

Spinach and Artichoke Dip with Bagel Chips--\$3.00 per person

Assorted Vegetable Crudités Platter with Dip--\$3.00 per person

Assorted Cheese Tray with Crackers--\$3.00 per person

Finger Salad Sandwiches or Sandwich Wraps--\$18 per dozen

Tossed Salad--\$2.50 per person Add Antipasto Salad for \$3.00 per person

Breakfast Buffet

Buffet #1--\$10.95

Assorted Chilled Juices

Fruit Cup with Sherbet

Assorted Pastries

Scrambled Eggs

Home Fries OR Au Gratin Potatoes

Cinnamon French Toast with Syrup

Meat (choose 2) Bacon, Ham, Sausage

Coffee, tea, milk

Buffet #2--\$12.95

Assorted Chilled Juices

Fruit Cup with Sherbet

Assorted Warm Muffins and Coffee Cake

Scrambled Eggs

Home Fries

Meat (choose 2) Bacon, Ham, Sausage

Omelettes to Order

Coffee, tea, milk

Lunch Buffet

Buffet #1--\$9.99

Assorted Deli Platter (Roast Beef, Ham, Turkey, American & Swiss cheese)

Finger Salad Rolls (Egg, Ham, Chicken, Tuna)

Assorted Breads

Tossed Salad

Baked Ziti

Dessert: Chefs Choice

Coffee, tea, milk

Buffet #2--\$13.99

Fresh Fruit Bowl

Caesar Salad

Chicken Piccata with Rice

Sausage Cacciatore with Ziti

Assorted rolls and butter

Dessert: Chef's Choice

Coffee, tea, milk

Buffet #3--\$15.99

Soup du Jour

Tossed Garden Salad

Chicken Pot Pie

Yankee Pot Roast

Mashed Potato

Vegetable du Jour

Assorted rolls and butter

Dessert: chefs choice

Coffee, tea, milk

Luncheon Sit Down

Choice of One Appetizer: fresh fruit cup, tossed salad, soup du jour

Roast Turkey:

Served with sage stuffing and traditional home style gravy \$12.99

Roast Pork Loin:

Boneless pork loin, sliced with sage stuffing and pan gravy \$12.99

Yankee Pot Roast Jardinière:

A hearty New England favorite with a sauce of beef stock and pan drippings with julienned carrots and celery \$14.99

Sautéed Chicken Piccata:

Sautéed in white wine, lemon, mushrooms, garlic, and capers: \$12.99

Baked New England Haddock:

Fresh haddock with a rich sherried cracker crumb topping \$13.99

Baked Stuffed Chicken:

Stuffed with traditional sage stuffing and topped with supreme sauce \$12.99

Baked Scallops:

*Large sea scallops with a rich sherried cracker crumb stuffing
Market Price*

*All entrees are served with potato & vegetable, rolls & butter
Coffee. Tea, Milk*

Desserts (choice of one)

Apple crisp a la mode

Peach cobbler

Grape nut custard with whipped cream

Ice cream with strawberries or chocolate sauce

Dinner Buffet

Buffet #1--\$20.95

Tossed Garden Salad

Roast Turkey

Bourbon and Brown Sugared Spiral Ham

Chicken Pot Pie

Mashed Potatoes

Vegetable du Jour

Assorted rolls and butters

Assorted mini desserts

Coffee, tea, milk

Buffet #2--\$22.95

Tossed Garden Salad

Roast Pork Loin with Gravy

Baked Stuffed Haddock

Chicken Picatta with Rice

Garlic Mashed Potatoes

Vegetable du Jour

Assorted rolls and butter

Assorted mini desserts

Coffee, tea, milk

Buffet #3--\$24.95

Tossed Salad
Antipasto Salad
Hand Carved Roast Steamship of Beef
Sliced Stuffed Chicken Supreme
Sausage Cacciatore
Baked Ziti with Mozzarella
O'Brien Potatoes
Vegetable du Jour
Assorted rolls and butter
Assorted mini desserts
Coffee, tea, milk

Buffet #4--\$29.95

Fresh Fruit Watermelon Display
Mixed Seasonal Greens with Tomatoes, Cucumbers, and Onions
Hand Carved Roasted Prime Rib
Baked Haddock Florentine
Italian Chicken with Ravioli and Tomato Basil Sauce
Oven Roasted Red Bliss Potatoes
Seasonal Vegetables
Assorted rolls and butters
Assorted mini desserts
Coffee, tea, milk

Dinner Sit Down

Appetizers:

(Choose One)

Penne pasta with roasted red pepper sauce and grated Parmesan cheese

Fresh fruit cup

Soup du Jour

New England Clam Chowder (add \$1 per person)

Tossed salad with house dressing

Add house special antipasto for \$1.50 per person

Entrees

Roast Turkey:

Served with sage stuffing and traditional home style gravy \$20.99

Baked Stuffed Chicken Supreme:

Traditional sage stuffing topped with supreme sauce \$21.99

Chicken Marsala:

A tender chicken breast sautéed with white button mushrooms and Marsala wine reduction \$21.99

Sautéed Chicken Picatta:

A sautéed chicken breast in white wine, lemon, mushrooms, garlic and capers \$21.99

Almond Crusted Maple Chicken:

Almond crusted chicken sautéed in a Vermont maple Dijon glaze \$22.99

Yankee Pot Roast Jardinière:

Tender slices of braised beef with a sauce of beef stock and pan drippings with julienned carrots and celery \$21.99

Roast Prime Rib of Beef:

*A slow roasted 1 pound choice cut of prime rib served
with au jus* *\$28.99*

Roast Sirloin of Beef:

*A roasted seasoned sirloin, sliced and served with mushrooms and a
roasted garlic merlot sauce* *\$28.99*

Land & Sea:

*An English cut prime rib, served with two jumbo gulf shrimp
stuffed with crabmeat stuffing and drawn butter* *\$30.99*

Filet Mignon:

Served with a choice of béarnaise or bordelaise sauce *\$30.99*
Add crab, asparagus, and hollandaise for \$3 per person

Pan Seared Salmon:

*A center cut salmon filet lightly seasoned & grilled, topped with
lemon dill hollandaise* *\$21.99*

Baked Haddock:

*Fresh Atlantic haddock with a rich sherried
cracker crumb topping* *\$23.99*

Baked Scallops:

*A generous portion of sea scallops, baked with rich sherried
cracker crumbs* *Market Price*

All entrees are served with potato and vegetable chosen by our chef to best compliment your meal

Rolls & Butter and Coffee, Tea, & Milk are included

Desserts

Apple Crisp a la Mode
Cheesecake with Strawberries or Cherries
Angel food Cake with Strawberries and Whipped Cream
Ice Cream with Chocolate Sauce or Strawberries

Cake cutting fee: \$.25 per person