

ANNA'S
HARBORSIDE
— GRILLE —

PRIVATE EVENT PACKAGES

(508) 591-7372



functions@annasharborsidegrille.com



www.annasharborsidegrille.com



145 Water St, Plymouth, MA 02360



Located on America's Hometown Waterfront



RESERVATIONS AND DEPOSITS

Reservations are not considered final until a deposit is received. A non-refundable deposit of 50% of the minimum spend is required at the time of booking. This deposit will be deducted from your final bill the day of the event. Full payment is due at the completion of your event. Cancellation of an event at any time is forfeiture of the full deposit amount.

MENU SELECTIONS

Please ensure that the final guaranteed guest count is confirmed at least one week prior to the event. If the number of guests in attendance falls below the restaurant's minimum requirement, you will be charged for that minimum. Additionally, all food and beverage choices should be finalized at least one week before the event. Vegetarian or special diet meals are always available upon request. Kindly inform us of any guest allergies.

KIDS

Children under the age of 12 years old will be charged \$20 per child for their meals. A separate children's menu is available upon request. Please ensure to include children in your final guarantee one week prior to the event.

DECORATIONS

You are welcome to bring your own decorations or floral arrangements for your event. However, all decorations must adhere to local fire laws. We have restrictions in place; therefore, tape or tacks on the walls, glitter, confetti, open-flamed candles, and entertainment are not permitted. For indoor events, we provide dishes, silverware, and glassware. Additionally, white linens and white napkins are included, along with candle globes and small flower bud vases.

ADDITIONAL FEES

The price per person does not include an additional 20% Gratuity, 7% Local Tax, and a 10% Administrative Fee. Administrative fee of 10% is applied only to the required minimum spend, for the amount over the minimum spend only 3% is applied. The administrative fee does not represent a tip or service charge paid directly to employees; but is a charge to cover our operational costs. There is no room fee for our events. At the discretion of management prices subject to changes.

FOOD SERVICE

Buffet food cannot be taken home after it has been on the buffet line. This is a restriction per The Board of Health. It is in compliance with the Food Safety Temperature Control Act. This allows us to protect the health and wellbeing of our guests.

BAR SERVICE

Beverage service options are consumption-based. You can choose between an open bar, limited open bar, or a cash bar where guests purchase their own beverages. The open bar can be restricted by time, a predetermined dollar amount, or specific beverages. Please note that bringing alcohol on or off premises is not permitted.

Brunch

\$38 per guest

INCLUDES:

An assortment of:

Fresh fruit and yogurt
French toast sticks
Breakfast sandwiches

A choice of 2:

Assorted paninis
Breakfast pizzas
Bacon and Sausage
Home Fries
Garden salad
Scrambled Eggs
Herb Potatoes

Choice of 1:

Lemon Chicken
Maple Chicken
Prime Rib
Braised Short Ribs

Upgrades and Enhancements

Mimosa Toast	\$10 (\$5 half glass) per guest
Upgrade to Caesar or Greek Salad	\$2 per guest
Add Chowder or Avgolemono	\$4 per guest
Assorted cheeses and crackers	\$8 per guest
Mediterranean display	\$10 per guest
Greek charcuterie display	\$13 per guest
Assorted Desserts	\$7 per guest

Lunch Buffet

\$38 per person

INCLUDES:

Garden salad
Rice pilaf
Squash medley

Choose 2 entrées:

Baked haddock
Assorted paninis
Braised Short Ribs
Chicken alfredo and broccoli
Grilled salmon

Upgrades and Enhancements

Champagne Toast	\$10 (\$5 half glass) per guest
Upgrade to Caesar or Greek Salad	\$2 per guest
Upgrade starch to roasted potatoes or mashed	\$2 per guest
Upgrade vegetable to Bacon sprouts or broccoli	\$3 per guest
Add Chowder or Avgolemono	\$4 per guest
Cheese and vegetable display with assorted crackers	\$8 per guest
Mediterranean display	\$10 per guest
Greek charcuterie display	\$12 per guest
Assorted Desserts	\$7 per guest
Coffee and Tea	\$3 per guest

Plated Lunch

\$38 per person

INCLUDES GARDEN SALAD AND ENTRÉE

PLEASE SELECT 2 ENTRÉES:

Steak tips
Baked Haddock
Chicken broccoli alfredo
Grilled Salmon
Moussaka
Stuffed peppers

Upgrades and Enhancements

Champagne Toast	\$10 (\$5 half glass) per guest
Upgrade to Caesar or Greek Salad	\$2 per guest
Add Chowder or Avgolemono	\$4 per guest
Cheese and vegetable display with assorted crackers	\$8 per guest
Mediterranean display	\$10 per guest
Greek charcuterie display	\$12 per guest
Assorted Desserts	\$7 per guest
Coffee and Tea	\$3 per guest

Cocktail Party

\$35 per guest

\$22 when ordering in additions to the package

\$5 per additional appetizer

INCLUDES:

Mediterranean display (baba ghanoush / hummus / tzatziki
/ assorted vegetables / cheeses / fried pita chips)

Choice of 3 passed hors d'oeuvres

Spanakopita

Caprese skewers

Lamb Crostini

Crab Cake Bites

Bacon Wrapped Scallops

Buffalo or Barbecue Chicken tenders

Bruschetta

Meatballs

Steak skewers with peppers and onions

Assorted flatbreads

Honey barbecue Chicken sliders

Filo wrapped honey sesame feta

Cheese bites

Pizzas

Stuffed mushrooms

Upgrades and Enhancements

Upgrade to Greek charcuterie display 10\$ per guest

Assorted Desserts \$7 per guest

Coffee and tea \$3 per guest

The Harborside

\$65 per guest

INCLUDES GARDEN SALAD AND ENTRÉE:

Upgrade to Greek or Caesar salad \$4 per person

Add soup \$4 per person

PLEASE SELECT 2 ENTRÉES:

Baked Haddock with roasted potatoes and vegetable medley

Chicken alfredo

Grilled Salmon with rice and vegetable medley

Steak tips with mashed and green beans and carrots

Roasted half Chicken with roasted potatoes and green beans and carrots

Moussaka

Stuffed peppers

Chicken / Beef / Pork souvlaki with onions and peppers over roasted potatoes and squash medley

Upgrades and Enhancements

Raw Bar 50 piece per (Jumbo Shrimp Cocktail \$250 / Local Oysters on the half shell \$225)

Champagne Toast \$10 (\$5 half glass) per guest

Upgrade vegetables \$3 per guest

Cheese and vegetable display with assorted crackers \$8 per guest

Mediterranean display \$10 per guest

Greek charcuterie display \$12 per guest

Assorted Desserts \$7 per guest

Coffee and Tea \$3 per guest

The Atlantic

\$75 per guest

**INCLUDES GARDEN SALAD, CHOICE OF SOUP (CHOWDER/AVGOLEMONO)
AND ENTRÉE**

Upgrade to Greek or Caesar salad \$4 per guest

Add soup \$4 per guest

PLEASE SELECT 2 ENTRÉES:

Lobster Florentine
Day Boat Scallops
Baked stuffed Jumbo Shrimp
Prime Rib king cut
Lamb Kabobs
Roast Lemon Chicken

Upgrades and Enhancements

Champagne Toast	\$10 (\$5 half glass) per guest
Upgrade to Caesar or Greek Salad	\$2 per guest
Upgrade vegetable	\$3 per guest
Cheese and vegetable display with assorted crackers	\$8 per guest
Mediterranean display	\$10 per guest
Greek charcuterie display	\$12 per guest
Assorted Desserts	\$7 per guest
Coffee and Tea	\$3 per guest

Trip to Greece

(served Family Style)

\$110 per guest

INCLUDES FOLLOWING:

Horiatiki village tomato salad
Avgolemono soup
Grilled octopus and fried calamari
Greek charcuterie display
Spanakopita
Lamb
Sweet sausage loukaniko
Cheeses
Pita chips
Vegetables
Pork souvlaki
Meatballs
Chicken or Beef Kontosouvli
Moussaka
Stuffed peppers

Sides

Lemon potatoes and Aegean fries
Skordalia and Tzatziki
Braised green beans and zucchini

Assorted Desserts

Baklava, Galaktoboureko, Loukoumades and Ice cream

Anna's Grand Reception

\$145 per person

Entrées and desserts served family style

INCLUDES FOLLOWING:

MEDITERRANEAN DISPLAY STATIONARY

Passed Hors D'oeuvres

Choose 4

Choice of soup

Garden salad / bread and butter / rice pilaf or roasted potatoes / roasted vegetables

Entrées

Choice of 3

PASTA

Day Boat Scallop Florentine

Chicken Tenderloin with broccoli / alfredo or wine and butter

Shrimp Scampi

Braised Short Rib over wild mushroom ravioli

CARVING STATIONS

Honey glazed ham

Prime Rib

Roasted Lamb



Plated dinner entrées

(choice of 2)

SEAFOOD

Grilled Swordfish (Center cut loin, chargrilled butter & lemon)	\$60
Roasted Halibut (Slow Roasted topped with Beurre Blanc)	\$65
Baked Crabmeat Stuffed Jumbo Shrimp	\$60
New England Style Baked Haddock	\$55

MEAT

Prime Rib (slow cooked topped with au jus)	\$60
Filet (Char broiled filet topped with herb butter)	\$60
Lamb Rack (Dijon crusted)	\$65
Tomahawk Pork Chop (marbled & pan seared)	\$60

POULTRY

Prosciutto Wrapped Stuffed Chicken (Three cheese blend, roasted tomatoes & spinach, garlic center)	\$60
Chicken Marsala (sauteed Chicken Breast, Marsala wine)	\$55
Half Roasted Chicken (in a cherry glaze)	\$55

VEGETARIAN

Vegetable Primavera	\$40
Eggplant Parmesan	\$45
Wild Mushroom & Vegetable Risotto	\$45

Sides plated, one starch & one vegetable

STARCH

Roasted Lemon Potatoes
Rice Pilaf
Crispy Prosciutto Potatoes
Whipped Mashed Potatoes

VEGETABLE

Roasted Carrots & Green Beans
Broccoli
Squash Medley

UPGRADED VEGETABLES \$3 per guest

Sauteed Spinach
Roasted Asparagus
Bacon Sprouts





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