



**FUNCTION ROOM PARTIES &
FULL SERVICE CATERING**



PRIVATE EVENTS *at our place*

Host your next event at The Cask & Pig! We offer Private Events for 20-80 guests.

Lincoln Park Backroom
20-32 guests

The Barrel Room
40-70 guests

The Front Porch
50-80 guests

RESERVATIONS, DEPOSITS, ROOM FEES & PAYMENTS

\$200 deposit is required to reserve a room for a private function. All deposits and additional payments are applied to the final bill. Deposits are non-refundable. Payment in full is due, no later than 3 days prior to the event. No food will be served without payment in full. Alcoholic beverage charges are due in full upon conclusion of the event. The Cask & Pig accepts all major credit cards (*credit card payments will be assessed a 3% processing fee*) and cash for payment. No personal checks please. Please add 7% MA Meals Tax and 20% House Function Fee*. Prices listed do not include room charge which varies depending on the room. **House Function fee covers expenses related to the event and is not a service charge or gratuity/tip for our employees. Servers are paid hourly.*

FLOWERS AND DECORATIONS

You may supply your own flowers and decorations for the event. However, decorations cannot be affixed to the walls, doors, windows or lighting fixtures. Guests are strictly prohibited from using any decorations that include flames, candles and any confetti. We reserve the right to refuse any decorations deemed inappropriate. Decorations must be delivered, set-up and removed on the day of the event.

MENU SELECTION AND GUEST COUNT

All menu selections and final guest count are required 7 days prior to the event. Please address any special dietary constraints (gluten allergy, vegan, any other food related allergy, etc) at this time. Our buffets are designed to be "all you can eat". It is our policy that all leftover foods will be discarded.

BAR & LINENS

Table linens are available for an additional cost. We offer white, black & champagne colored tablecloths and an array of different napkins colors. Our servers will cocktail all the events, however, we also offer the option of having your own private bar set-up in the function room. The bar set-up fee is \$50 (open bar) or \$200 (cash bar).

FULL SERVICE CATERING *at your place*

Cask & Pig Kitchen and Alehouse is a fully insured catering service for events of all types at any venue.

STANDARD CATERING *priced by the hour*

Your catering will be planned, set up and served by our professional catering staff. This service includes catering staff, buffet service and clean up for events with a 5 hour maximum time limit. (additional time charged by the hour).

FULL SERVICE CATERING *priced by the hour*

Experience a full service event at any location with the expertise of the Cask & Pig catering team. Our Staff will handle all aspects of your event including set-up, buffet service and clean up, professional catering manager, as well as coordinate the event with other vendors. Priced by the hour, per server and event manager, based on event agenda, for events 3 hours or more. **Catering fee covers expenses related to the event and is not a service charge or gratuity/tip for our employees. Servers are paid hourly.*

CONFIRMATION OF MEALS AND SERVICES

Final menu selections, event agenda and final guest count are due 14 days prior to the event. All food related allergies must be addressed 10 days prior to the event. Our buffets are designed to be "all you can eat". It is our policy that all leftover foods will be discarded.

DEPOSIT & FINAL PAYMENT

A 10% non-refundable deposit is required when signing a catering agreement. Payment in full is due, no later than 3 days prior to the event. No food will be served without payment in full. Alcoholic beverage charges are due in full upon conclusion of the event. *Credit card payments will be assessed 3% processing fee.*

DINNERWARE OPTIONS

- **SEMI-FORMAL PACKAGE:** black heavy duty plastic dinner plates, dessert plates & coffee cups, napkin roll-ups: plastic forks, knives and spoons \$5/pp
- **FORMAL PACKAGE:** 10" china dinner plates, 6" bread plates, dessert plates, water glasses, all necessary silverware, bread baskets, salt & pepper shakers and linen napkins (choice of color) \$9/pp
- **WEDDING PACKAGE:** 12" china dinner plates, 6" bread plates, dessert plates, cake plates, water glasses, champagne flutes, all necessary silverware, bread baskets, salt & pepper shakers and linen napkins (choice of color) \$10/pp

The customer is responsible for any catering fees charged to Cask & Pig by outside venues. Prices are subject to change up to 5% annually.

PARTY STARTERS

COLD STATIONS *priced per person*

Assorted Cheese & Crackers \$4
Fresh Vegetable Crudités \$3
Seasonal Fresh Fruit \$3
Deviled Eggs \$3
choose two for \$6 | choose three for \$8 | all four for \$10

RAW BAR *priced per each - 100 minimum*

Oysters on the Half Shell \$2.50
Cocktail Shrimp \$2.50

HOT STATIONS *priced per person*

Chicken Wings \$5
Chicken Tenders \$5
Buffalo Chicken Dip \$3
Brisket Burnt Ends \$5
Pulled Pork Sliders \$5
Sticky Ribs \$5
Clams Casino \$5
Smokehouse Meatballs \$5

Nacho Station \$5
tortilla chips, queso, black bean & corn relish, cumin sour cream

Mac 'n Cheese Station \$8
cavatappi pasta, house blend cheese sauce, seasoned crumbs, bacon bits, green onions, bell peppers, linguica, diced tomatoes, cask bbq sauce, hot buffalo sauce

CATERING & FUNCTIONS BUFFET MENU

All on site buffets include homemade cornbread with maple butter and coffee. All prices listed are per person.

#1 BRUNCH

scrambled eggs, sweet bread french toast, applewood smoked bacon, home fries, rotisserie chicken, butternut ravioli, garden salad, pasta salad, assorted danish & muffins, orange juice - \$23
Add a Mimosa Bar - prosecco, assortment of juices and garnish \$10 pp OR Mimosa Greeting \$5 pp

#2 THE C&P

chourico & cornbread haddock, fried chicken or rotisserie bbq chicken, pulled pork, three sides, one salad and one dessert - \$24

#3 HAPPY GRILLMORE

smoked beef brisket, bbq pulled pork, fried chicken or rotisserie bbq chicken, three sides, one salad and one dessert - \$26

#4 THE GENERAL LEE

bbq baby back ribs, smoked beef brisket, fried chicken or rotisserie bbq chicken, pulled bbq pork, two sides, one salad and one dessert - \$28

#5 LINCOLN PARK

APPETIZER: assorted cheeses, fresh fruit and crackers display
BUFFET: chourico & cornbread haddock, smoked beef brisket or bourbon tenderloin tips, fried chicken or rotisserie bbq chicken, three sides, one salad and one dessert - \$32

#6 THE MASON DIXON

APPETIZER: buffalo chicken dip, deviled eggs, smokehouse meatballs
BUFFET: bbq baby back ribs, smoked beef brisket, fried chicken or rotisserie bbq chicken, three sides, one salad and one dessert - \$34

#7 HOLY SMOKE

APPETIZER: buffalo chicken dip, deviled eggs, brisket burnt ends
BUFFET: smoked beef brisket, bbq baby back ribs, bbq pulled pork, rotisserie bbq chicken, three sides, one salad and one dessert - \$36

#8 NEW ENGLANDER

APPETIZER: assorted cheeses, cold cuts, fresh fruit, crudités & crackers display
BUFFET: prime rib carving station, chourico & cornbread haddock, rotisserie bbq chicken, pulled pork, three sides, one salad, warm apple crisp or bread pudding - \$38

#9 GRAND OLE BUFFET

APPETIZER: cocktail shrimp, fresh local oysters, cheese, cold cuts, fresh fruit, crudités & crackers display
BUFFET: prime rib carving station, chourico & cornbread haddock, rotisserie bbq chicken, pulled pork, three sides, one salad, warm apple crisp or bread pudding - \$45

SIDES

Mac 'n Cheese
Seasonal Vegetable Medley
Maple Bacon Brussels Sprouts
Cole Slaw
Mashed Sweet Potatoes
Smoked Gouda Grits
Garlic Mashed Potatoes
Boston Baked Beans

SALADS

Pasta Salad
Potato Salad
Mixed Greens
Seasonal Salad
Caesar Salad

DESSERTS

Assorted Pastries
Cookies & Brownies
Warm Apple Crisp +\$2 pp
Malasada Bread Pudding +\$2pp

*Prices are subject to change up to 5% annually. We are not responsible for typographic errors.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has a food allergy.*

BAR & BEVERAGE SERVICE

We offer professional and responsible bartending for you and your guests.

All packages include liquor liability insurance, certified professional bartenders, assorted soft drinks, bottled water, ice, plastic cups, drink garnish and bar set-up, unless otherwise noted.

Cask & Pig does not allow alcoholic beverage to be served to anyone under the age of 21, in compliance with MA State Liquor Laws, and for a period not to exceed five hours at any single event. The event manager reserves the right to refuse liquor service to anyone who is or appears to be intoxicated and may terminate liquor service before the close of the event.



CASH BAR *Cash Bar is billed to the guest, based on consumption*

We provide a full bar, including a diverse selection of beer, wine, mixers, and spirits. We offer both value and premium liquors as listed below. We will supply all necessary equipment, such as coolers, ice containers, bottle openers, corkscrews, stirrers, pourers, cocktail napkins and clear disposable cups.

\$7/per person set-up fee

OPEN BAR PACKAGES *billed per person, per hour, to the host*

VALUE LIQUOR ASSORTMENT

Svedka Vodka, J&B Scotch, Jim Beam Bourbon, Bacardi Rum, Tanqueray Gin, Seagram's 7 Whiskey, Captain Morgan Rum, Cuervo Tradicional, Triple Sec, Choose 2 Domestic Beers, Choose 3 House Wines.

PREMIUM LIQUOR ASSORTMENT

Tito's Vodka, Stolli Razberi, Makers Mark Bourbon, Johnny Walker Black, Jameson Whiskey, Malibu Rum, Goslings Rum, Captain Morgan Spiced Rum, Bombay Sapphire, Cuervo 1800, Grand Marnier, Bailey's Irish Cream, Kahlua, Rumchata, Pasta House Sangria (Traditional Red, White or Seasonal), Choose 4 Domestic/Imported Beers, Choose 4 House Wines.

BEER & WINE ASSORTMENT

Pasta House Sangria (Traditional Red, White or Seasonal), Choose 4 Domestic/Imported Beers, Choose 4 House Wines

NON ALCOHOL BAR

Pepsi, Diet Pepsi, Sierra Mist, Gingerale, Tonic Water, Club Soda, Bottled Water, Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice, Milk

OPEN BAR PRICING PER HOUR - PER GUEST

	1 hr	2 hr	3 hrs	4 hrs	5 hrs
Value	\$17	\$19	\$21	\$23	\$25
Premium	\$23	\$25	\$27	\$29	\$33
Beer/Wine	\$15	\$17	\$19	\$21	\$23
Non-Alcohol	\$9	\$10	\$11	\$12	\$13

BEER SELECTIONS

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Harpoon, Amstel Light, Corona, Hard Cider, Heineken, Sam Adams Boston Lager, White Claw Hard Seltzer, O'Doul's (NA)

WINE SELECTIONS

Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose Pinot Noir, Merlot, Malbec, Cabernet Sauvignon, Champagne

ADD-ON'S AND UPGRADES

Glassware \$4 pp (*indoor venues only*)
Champagne Toast (includes flutes) \$3.50 pp
Wine Toast (includes wine glasses) \$4 pp
Tablesides Wine Service (includes glassware)
open bar \$3 pp cash bar \$7 pp
Serpentine Bar \$150
Table Top Portable Bar \$100

PRIX-FIXE MENUS *for private parties 20-40 people*

For parties 20-40 guests, we offer a three or four course prix-fixe menu.

We provide a customized menu at each place setting.

Prix Fixe menus are priced per person and include soft drinks, coffee and our cornbread with maple butter.

MA meals tax (7%) and service gratuity (20%) will be added to the final bill. No separate checks please.

MENU 1

First Course

Main Course

BRUNCH MENU \$21 (available 10:30 am - 2:30 pm)

Assorted Muffins & Danish

Scrambled Eggs served with bacon, homefries, country toast, fruit & yogurt cup

Brioche French Toast served with bacon, homefries, fruit & yogurt cup

Avocado Toast served with homefries, fruit & yogurt cup

MENU 2

First Course

Main Course

Dessert (choose 1)

THREE COURSE MENU \$25 lunch / \$28 pp dinner

Simple Salad w/ balsamic dressing or a cup of Kale Soup

Bourbon Steak Tips, Shrimp Mozambique, Ravioli of the Day or Half BBQ Chicken

NY Cheesecake, Malasada Bread Pudding, Cookie Sundae

MENU 3

Appetizers (choose 2)

Main Course

Dessert (choose 1)

THREE COURSE MENU \$27 lunch / \$30 pp dinner

Deviled Eggs, Ahi Tuna, Poutine, Sticky Ribs, Scallops & Brisket, Chicken Wings

Bourbon Steak Tips, Cornbread & Chourico Haddock, Pulled Pork Mac 'n Cheese or Half BBQ Chicken

NY Cheesecake, Malasada Bread Pudding, Cookie Sundae

MENU 4

First Course

Appetizers (choose 2)

Main Course

Dessert (choose 1)

FOUR COURSE MENU \$30 lunch / \$34 pp dinner

Simple Salad w/ balsamic dressing or a cup of Kale Soup

Deviled Eggs, Ahi Tuna, Poutine, Sticky Ribs, Scallops & Brisket, Chicken Wings

Bourbon Steak Tips, Cornbread & Chourico Haddock, Pulled Pork Mac 'n Cheese, or Half BBQ Chicken

NY Cheesecake, Malasada Bread Pudding, Cookie Sundae

MENU 5

First Course

Main Course

Dessert

FAMILY STYLE BBQ FEAST \$30 lunch / \$34 pp dinner

Deviled Eggs, Chicken Wings or Tenders, Fried Pickles

BBQ Ribs, Smoked Beef Brisket, Brisket Burnt Ends, Pulled Pork Mac 'n Cheese, Maple Bacon Brussels Sprouts, Smoked Gouda Grits, House Pickles & Pickled Onions

Warm Apple Crisp w/ Vanilla Ice Cream



A reservation and \$100 non-refundable deposit are required, your deposit will be applied to the final bill. Menu selection and final head-count are required 7 days in advance, menu substitutions can be discussed (additional charges may apply). The function room (s) carry a fee which can vary depending on the day/time of the week. Cask & Pig does not supply any decorations for parties, however you may bring your own (no confetti or flame candles please) up to 30 minutes in advance of your reservation, with prior notice. Table linens and colored cloth napkins can be added for an additional cost. Lunch prices are valid 11:30-3:00 Prices are subject to change up to 5% annually.