



EST.  2017

**CASK & PIG**  
KITCHEN & ALEHOUSE

## PRIVATE EVENTS



780 State Road, North Dartmouth MA 02747  
(774) 992-0183 [caskandpig.com](http://caskandpig.com)

## Private Events General Information

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Function buffets must include a minimum of 40 guests. If you do not have at least 40 guests we suggest the limited menu option. This option allows your guests to choose their entrée the night of the event from a four choice menu.

Please add 7% MA Meals Tax and 20% Service Charge, prices do not include room charge. The room charge varies depending on the room and the day of the week.

### RESERVATIONS AND DEPOSITS

All reservations for private functions are considered tentative until a deposit is received.

\$200 non refundable deposit is required to book any event.

All deposits and additional payments are applied to the final bill.

### PAYMENTS

All charges must be paid in full following the conclusion of the event. The Cask & Pig accepts all major credit cards and cash for payment. No personal checks please.

### 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 and set-up on the day of the event.

### MENU SELECTION AND GUEST COUNT

All menu selections and final guest count are required 10 days prior to the event. Please address any special dietary constraints (gluten allergy, vegan, any other food related allergy, etc) at this time.

*Please note: due to Federal and State food safety regulations, no leftover food from the event may be packaged "to go" or taken home, with the exception of desserts and the cake (if you have provided one).*

### 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 for an open bar and \$200 for a cash bar.



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## Private Function Buffets (minimum of 40 guests)

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### Breakfast Buffet

Scrambled eggs, sweet bread French toast, bacon, honey baked ham with pineapple, home fries, danish, muffins, orange juice, coffee station - \$17 pp

### The Lunch Buffet

Burger station, pulled pork, boneless chicken tenders, with choice of 2 wing sauces, house or Caesar salad, cole slaw, pasta salad, cornbread & butter, dessert station, soft drinks & coffee - \$19 pp

### Brunch Buffet

Scrambled eggs, sweet bread French toast, bacon, home fries, fried or rotisserie chicken, chourico & cornbread stuffed scrod, garden salad, pasta salad, danish, muffins, orange juice, coffee station - \$20 pp

### C&P Buffet

Baked scrod, fried or rotisserie chicken, baked sausage ragu, house or Caesar salad, choice of 3 sides, corn bread & butter, dessert station, soft drinks & coffee - \$21 pp

### Lincoln Park Buffet

**Appetizers:** Assorted cheeses, crackers & fruit station

**Buffet:** Baked scrod, smoked beef brisket or bourbon tenderloin tips, fried or rotisserie chicken, house or Caesar salad, choice of 3 sides, corn bread & butter, dessert station, soft drinks & coffee - \$25 pp

### Southern BBQ Buffet

**Appetizers:** Buffalo chicken dip, assorted crackers, brown sugar kielbasa, brisket burnt ends

**Buffet:** Smoked beef brisket, baby back ribs, pulled pork, rotisserie chicken, mac & cheese, seasonal corn, cole slaw, southwestern salad, corn bread & butter, warm apple crisp, soft drinks & coffee - \$27 pp

### The Local Buffet

**Appetizers:** Assorted New England cheeses, crackers, fresh fruit, Chourico & Clam Cakes

**Buffet:** Chourico & corn bread baked scrod, Portuguese steak tips, rotisserie chicken with piri piri sauce, roast pork loin, house salad, choice of 3 sides, Portuguese pops & butter, dessert station, soft drinks & coffee - \$29 pp

### Chef's Buffet

**Appetizers:** Assorted cheeses, meats, crackers & fruit station

**Buffet:** Prime rib carving station, baked scrod, rotisserie chicken, baked sausage ragu, house or Caesar salad, choice of 3 sides, corn bread & butter, dessert station, soft drinks & coffee - \$30 pp

### The Grand Buffet

**Appetizers:** Assorted cheeses, meats, crackers, fruit station, shrimp cocktail & shucked local oysters

**Buffet:** Prime rib carving station, baked scrod, fried or rotisserie chicken, roast pork loin, house or Caesar salad, choice of 3 sides, corn bread & butter, dessert station, soft drinks & coffee - \$38 pp

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### Sides

garlic mashed potatoes, sweet potato mashed, black bean rice, mac & cheese, smoked gouda polenta, cole slaw, grilled asparagus, seasonal corn, maple bacon brussels sprouts

### Dessert Choices (select 3)

chocolate cake, carrot cake, tiramisu, mini cannoli, strawberry cake, cookies, brownies, warm apple crisp add \$2 per person, warm malasada bread pudding add \$2 per person

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## Limited Menu Choices

*For parties 20-35 people*

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### **MENU 1** Two Course menu \$22 Per Person

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

Main Course Menu: Bourbon Steak Tips,  
Shrimp Mozambique  
Chicken & Waffles  
Pulled Pork Mac 'n Cheese

### **MENU 2** Two Course Menu \$25 Per Person

Choose 2 Appetizers: Deviled Eggs, Fried Calamari, Pretzel Sticks, Loaded Poutine,  
(served family style) Sticky Ribs or Clam & Chouriço Cakes

Main Course Menu: Bourbon Steak Tips  
Hawaii Five-O Salmon  
Half-A Chicken  
Pulled Pork Mac 'n Cheese

### **MENU 3** Three Course Menu \$30 Per Person

Choose 2 Appetizers: Deviled Eggs, Fried Calamari, Pretzel Sticks, Loaded Poutine,  
(served family style) Sticky Ribs , Clam & Chouriço Cakes

Main Course Menu: Bourbon Steak Tips  
Cornbread & Chourico Scrod  
Half-A Chicken  
Pork Shank

Choose 1 Dessert: NY Cheesecake, Malasada Bread Pudding, Flourless Chocolate Cake

### **MENU 4** Four Course Menu \$34 Per Person

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

Choose 2 Appetizers: Deviled Eggs, Fried Calamari, Pretzel Sticks, Loaded Poutine,  
(served family style) Sticky Ribs, Clam & Chouriço Cakes

Main Course Menu Bourbon Steak Tips  
Cornbread & Chourico Scrod  
Half-A Chicken  
Pork Shank

Choose 1 Dessert: NY Cheesecake, Malasada Bread Pudding, Flourless Chocolate Cake

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*Our limited menu choices are best suited for parties of 20-35 people. Soft drinks, coffee and cornbread with cinnamon maple butter are included. A charge of 7% MA sales tax and 20% gratuity will be added to the bill. Choice of: cash bar or open bar. No separate checks please.*