

## **Benjamin's Restaurant**

698 Bay Street, Taunton, MA 02780 508-824-6313

### **Banquet Information**

*Day functions ~ 11:00 am to 4:00 pm*

*Evening functions ~ 6:00 pm to 11:00 pm*

*One week after reservation is made, a deposit of \$3.00 per person is required. This deposit is non-refundable unless the booking is cancelled six months prior to function date. Policies vary for the month of December.*

*An estimated person count is requested two weeks prior to the function; minor changes can be made up to 48 hours prior. After this time, the number is considered guaranteed. Prices are subject to change without notice.*

*In compliance with Massachusetts State Liquor Laws, Benjamin's does not serve alcoholic beverages to anyone under 21 years of age. A valid driver's license is required as proof of age.*

*Massachusetts Food & Safety regulations require that all leftover food be discarded and not removed from the premises.*

*Our function managers can help you with arrangements for cakes, valet, limousine, floral arrangements, entertainment, etc.*

*Bands, disc jockeys, speakers, etc. must be approved by the function coordinator. Bands are limited to five pieces. Bands and DJ's are required to observe reasonable sound levels.*

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*We invite you to contact our function manager, for more information.*

*Telephone: (508) 824-6313      fax: (508) 880-5443*

*e-mail: [info@benjaminsrestaurant.com](mailto:info@benjaminsrestaurant.com)*

## **Banquet Selections**

(minimum 30 people ~ choice of two)

### **Dinner Entrées**

<i>Roast Top Round of Beef with a mushroom brown sauce</i>	22.95
<i>(minimum 7 orders)</i>	
<i>Stuffed Boneless Breast of Chicken with supreme sauce</i>	22.95
<i>Chicken Marsala with mushrooms in a delicate marsala wine sauce</i>	22.95
<i>Broiled Fresh Haddock with seasoned crumbs</i>	23.95
<i>Baked Salmon Fillet with chardonnay wine sauce</i>	23.95
<i>Baked Chicken with mozzarella cheese and Prosciutto</i>	24.95
<i>Baked Stuffed Shrimp with seafood dressing</i>	26.95
<i>Herb Crusted Sirloin laced with a demi-glace</i>	27.95
<i>Roast Prime Rib of Beef served Au Jus</i>	32.95
<i>Surf &amp; Turf stuffed shrimp and prime rib</i>	32.95
<i>Baked Stuffed Lobster</i>	market price

*Dinner entrées include appetizer, salad, potato and vegetable, rolls, dessert and coffee and tea*

### **Luncheon Entrées**

*(Available Monday - Saturday Afternoon ~ choice of two)*

<i>Roast Top Round of Beef with a mushroom brown sauce</i>	16.95
<i>(minimum 7 orders)</i>	
<i>Stuffed Boneless Breast of Chicken with supreme sauce</i>	16.95
<i>Treasures of the Sea served in a pastry shell</i>	16.95
<i>Chicken Marsala with mushrooms in a delicate marsala wine sauce</i>	17.95
<i>Baked Salmon Fillet with chardonnay wine sauce</i>	17.95
<i>Baked Haddock with seasoned crumbs</i>	17.95
<i>Baked Stuffed Shrimp</i>	19.95
<i>Boneless Short Ribs of Beef</i>	17.95
<i>Roast Prime Rib of Beef served Au Jus</i>	24.95

*Luncheon entrées include soup, fruit cup or salad, potato and vegetable, rolls, dessert, coffee and tea.*

**Appetizers**

*(choice of one)*

*Soup Du Jour*

*Clam Chowder ~ 1.25 add'l*

*Shrimp Cocktail ~ 7.95 per person*

**Salads**

*(choice of one)*

*Mixed Green Salad*

*with creamy herb dressing*

*Caesar Salad ~ 1.50 add'l*

*Cranberry Country ~ 1.95 add'l*

*Warm goat cheese rounds and candied pecans over mixed greens,  
with diced apple and sun-dried cranberry vinaigrette.*

**Pasta Course**

*Penne w/ Marinara Sauce ~ 2.25 add'l*

*Cheese Tortellini Alfredo ~ 2.95 add'l*

**Vegetables**

*(choice of one)*

*Fresh Whole Green Beans*

*Peas with mushrooms*

*Glazed Baby Carrots*

*Butternut Squash (in season)*

**Potatoes & Rice**

*(choice of one)*

*Baked Potato*

*Mashed Red Bliss*

*Roasted Red-Skin*

*Vegetable Rice Pilaf*

**Desserts**

*(choice of one)*

*Grapenut Custard Pudding*

*Bread Pudding with caramel sauce*

*Lemon Dream Mousse*

*Benjamin's Chocolate Mousse*

*Mint Chocolate Chip Ice Cream Pie ~ 1.95 add'l*

*Strawberry Ice Cream Pie ~ 1.95 add'l*

*Ice Cream Puff with hot fudge ~ 1.95 add'l*

*Cheesecake with strawberries ~ 1.95 add'l*

***Please add sales tax and 18% service charge.***

***Prices subject to change without notice.***

## *Dinner Buffet*

*Minimum 30 people 25.99 per person*

### *~Appetizers~*

*(served tableside)*

*Soup Du Jour*

*Fresh Garden Salad*

### *~Entrees~*

*(Choice of three~served in chafing dishes)*

*Roast Top Round of Beef*

*Treasures of the Sea*

*(Scallops, shrimp, fish and crabmeat, blended in an americaine sauce)*

*Baked Haddock*

*Ham Steak with Raisin Sauce*

*Chicken Marsala*

*Baked Stuffed Chicken*

*Roasted Red Pepper & Goat Cheese Ravioli*

### *~Sides~*

*(Choice of three~served in chafing dishes)*

*Roasted Red-Skin Potatoes*

*Peas with Mushroom*

*Vegetable Rice Pilaf*

*Whole Green Beans*

*Mashed Red Bliss Potatoes*

*Glazed Baby Carrots*

*Butternut Squash (seasonal)*

### *~Dessert~*

*(choice of one~served tableside)*

*Lemon Dream Mousse*

*Grapenut Custard Pudding*

*Benjamin's Chocolate Mousse*

*Bread Pudding with caramel sauce*

*Strawberry Ice Cream Pie 1.95 add'l*

*Mint Chocolate Chip Ice Cream Pie 1.95 add'l*

*Ice Cream Puff with hot fudge 1.95 add'l*

*Cheesecake with strawberries 1.95 add'l*

*Tea and coffee*

*Prices subject to change without notice.*

## **Breakfast Buffet**

Minimum 25 people - 11 a.m. to 3 p.m. - 14.99 per person

### \*Choice of two:

- \* *Belgian Waffles, maple syrup (strawberry or blueberry topping)*
- \* *Pancakes, maple syrup (strawberry or blueberry topping)*
- \* *French toast, maple syrup*

*Scrambled Eggs ~ Orange Juice ~ Home Fries ~ Bacon & Sausage ~ Coffee & Tea  
Wheat & White Toast ~ Homemade Fruit Bread  
Assorted Bagels with cream cheese & butter*

### **A La Carte**

*Fruit Bowl 2.25 (per person)      Yogurt with Fresh Berries 1.95 (per person)*

*Citrus Side Salad 2.95 (per person)*

*Petite Cheese & Fresh Fruit Platter 45.00 (serves 25 people)*

*Children (10 yrs. & under) 10.95 .... Includes Assorted Cereals*

## **Luncheon Buffet**

Groups of 30 or more - 19.99 per person

### **Sides**

*Tossed Salad, Rolls and Butter*

### **Choice of one**

*Roasted Red-Skin Potatoes  
Vegetable Rice Pilaf  
Mashed Red Bliss Potatoes*

### **Choice of one**

*Whole Green Beans  
Glazed Baby Carrots  
Peas with Mushrooms  
Butternut Squash (in season)*

### **Entrées**

### **Choice of two**

*Turkey a la King  
Treasures of the Sea  
Baked Haddock  
Salmon Chardonnay  
Chicken Marsala  
Roasted Red Pepper & Goat Cheese Ravioli  
Penne Pasta with Marinara  
Roast Top Round of Beef  
Roasted Red Pepper and Goat Cheese Ravioli*

# **Benjamin's** *Restaurant & Function Facility*

698 Bay St. Taunton, MA

508-824-6313

[www.benjaminsrestaurant.com](http://www.benjaminsrestaurant.com)

## **A La Carte Hors D'oeuvres** **(50 pieces)**

Marinated Mushrooms 40.00  
with roasted red peppers

Pineapple Wrapped in Bacon 40.00

Grape Tomato, Fresh Mozzarella 50.00  
fresh basil

Fried Mozzarella 50.00  
with marinara sauce

Mini Oriental Eggrolls 60.00  
with mango-sesame dipping sauce

Baked Stuffed Mushrooms 65.00  
crabmeat stuffing

Swedish Meatballs 65.00  
also available marinara

Asparagus in Phyllo with Cheese 85.00

Phyllo with Fig & Mascarpone 85.00

Assorted Mini Quiches 85.00  
spinach/cheese/mushroom

Melon Wrapped in Prosciutto 95.00  
(seasonal)

Little necks on the Half Shell 105.00  
(as available)

Scallops Wrapped in Bacon 125.00

Clams Casino 95.00

Coconut Chicken 125.00  
honey mustard or tangy barbeque sauce

Shrimp Cocktail 125.00

Pan-Seared Scallops 125.00  
citrus vinaigrette

Coconut Shrimp 150.00  
pina colada sauce

Baby Brie in Puff Pastry 175.00

Prices subject to change without notice.

# Benjamin's *Restaurant & Function Facility*

698 Bay St. Taunton, MA 508-824-6313

[www.benjaminrestaurant.com](http://www.benjaminrestaurant.com)

## Cold Appetizer Platters

Marinated Mushroom Platter (50 people) With roasted red peppers & fresh basil	40.00
Cheese & Fruit Platter (100 people) Seasonal fruit, Brie, Cabot Cheddar, Smoked Gouda, assorted crackers	150.00
Petite Cheese & Fruit Platter (50 people)	85.00
Crudités with Dip A tray of fresh raw vegetables with a creamy herb and horseradish dip.	60.00 sm 120.00 lg
Cheese & Crackers Benjamin's cheese spread with assorted crackers.	1.50 per person
Combination Platter (50 people) Cheese & Crackers and Crudités with Dip	95.00



<b>Dessert</b>	Assorted Petit Fours	4.95 per person
<b>Table</b>	Coffee & Tea	



## Wines by the Bottle

Korbel Champagne	36.00		
Bel Arbor Chardonnay	23.00	Bel Arbor Merlot	23.00
		Bel Arbor Cabernet Sauvignon	23.00
Beringer White Zinfandel	23.00	Fontana Pinot Grigio	23.00

(Full Wine List Available)