



Fay's

R E S T A U R A N T  
& C A T E R I N G

FRIENDS • FAMILY • FOOD

PRIVATE DINING  
MENUS

*Hold your next event at Fay's! We offer private events for 16 - 65 guests.*

#### **RESERVATIONS, DEPOSITS, AND PAYMENTS**

Reservations considered tentative until \$150 non-refundable deposit is received. All deposits and additional payments are applied to the final bill. Checks should be made payable to: Fay's Restaurant. All charges must be paid in full following the conclusion of the event. Fay's also accepts all major credit cards and cash for payment. Please add 7% MA Sales TAX (6.25% state tax and .75% local tax) and 20% Gratuity. All events are reserved in three-hour increments. Additional hours will be billed accordingly.

#### **MAXIMUM ROOM CAPACITY**

***Privata Spazio:*** 16 – 24 Guests (Plated only)

***Grande Sala:*** 40 – 65 Guests (Plated or Buffet)

#### **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 forbidden to use any decorations that include flames, candles, glitter, confetti, or decorations smaller than one inch in diameter. We reserve the right to refuse any decoration that we deem inappropriate. All deliveries of décor, music, etc. must be scheduled with the catering manager, and set up the day of the event.

#### **FOOD & BEVERAGE**

No food or beverage may be brought into Fay's without prior approval from the Catering Manager. No donated food or beverage may be brought onto the premises. Any leftover beverage and/or food remain the property of Fay's.

#### **GUEST GUARANTEES**

Guest number confirmation is due (7) days prior to the event. Final billing is based on the guaranteed count and is not subject to reduction. If attendance exceeds the guarantee, you will be charged the additional fees on your final bill.

#### **TAX EXEMPTION**

Organizations with a tax-exempt status must submit a certificate 501(C) 3 certification to Fay's no-less than seven (7) days prior to the event date.

#### **LINEN, BAR, AND COORDINATION**

Black and white tablecloths are included with the booking of our Privata Spazio (Private Space). All specialty linen, table, and chair rentals must be rented through Fay's. All rented items include set-up.

Our servers will cocktail your event.

One of our experienced catering coordinators will assist in organizing all the details of your event and answer any questions throughout the planning process.



*21 per guest, plus tax & gratuity*

---

Uno

---

## REFRESHMENTS

Included in our package are soft drinks, coffee, tea, lemonade, & iced tea. We also offer wine service for \$20 per bottle, all varietals available.

## FIRST COURSE

Choice of Garden Salad, or cup of Chicken Rice Soup. Our award winning chowder is also available for an additional \$2 per person.

## CHOICE OF ONE ENTREE

### Baked Lasagna

Layers of pasta, ground beef, ricotta and cheddar cheeses, topped with marinara sauce and Parmesan cheese.

### Charbroiled Marinated Steak Tips

Charbroiled tenderloin tips, marinated in our bourbon sauce, served with baked potato and fresh seasonal vegetables.

### Scrod Italiano

Native scrod, baked with Italian seasoned cracker crumbs. Served with seasoned rice, & fresh vegetables.

## DESERTS

We offer family style cookie & brownie plates starting at \$1 per piece. Ask your event planner for details.



*23 per guest, plus tax & gratuity*

---

## Due

---

### REFRESHMENTS

Included in our package are soft drinks, coffee, tea, lemonade, & iced tea.  
We also offer wine service for \$20 per bottle, all varietals available.

### FIRST COURSE

Choice of Antipasto Salad with Mixed Italian Meats or cup of Chicken Rice Soup  
Our award winning chowder is also available for an additional \$2 per person.

### CHOICE OF ONE ENTREE

#### Chicken Parmesan

Breaded whole chicken breasts, baked with a blend of Parmesan and cheddar cheeses, topped with marinara sauce and served over spaghetti.

#### Greek Scampi

Shrimp, sautéed with grape tomatoes, Greek olives, capers and baby spinach, served over angel hair pasta, finished with feta and Parmesan cheeses.

#### Marsala Tenderloin Tips

Charbroiled tenderloin tips, in a rich Marsala wine sauce. Served with baked potato, & fresh vegetables.

### DESSERTS

We offer an array of desserts for your party, including family style cookie & brownie plates starting at \$1 per piece. Ask your event planner for details.



*27 per guest, plus tax & gratuity*

---

*Tre*

---

## REFRESHMENTS

Included in our package are soft drinks, coffee, tea, lemonade, & iced tea.  
We also offer wine service for \$20 per bottle, all varietals available.

## FIRST COURSE

Choice of Strawberry and Feta Salad or Kale Soup  
Our award winning chowder is also available for an additional \$2 per person.

## CHOICE OF ONE ENTREE

### Chicken Marsala

Chicken breasts, sautéed with portabella and button mushrooms in a rich Marsala wine sauce, served over penne.

### Portuguese Style Tenderloin Steak Tips

Grilled tenderloin tips with hot peppers and onions in a "Mozambique" style sauce over house made seasoned chips.

### Honey Almond Salmon

Atlantic salmon topped with toasted honey almonds, fresh pineapple-mango salsa. Served with Himalayan red rice, and sautéed spinach.

## DESSERTS

We offer an array of house made mini cannolis, cookies, & brownies plates for each table.  
Custom cake Treats by Tricia offered at an additional \$65. Black Velvet, Strawberries & Crème, Cookies & Crème, & Pina Colada are just a few of the options available.



*32 per guest, plus tax & gratuity*

---

## Quattro

---

### REFRESHMENTS

Included in our package are soft drinks, coffee, tea, lemonade, & iced tea.  
We also offer wine service for \$20 per bottle, all varietals available.

### FIRST COURSE

Choose two family style appetizers:

Classic Calamari, Eggplant Napoleon, Shrimp & Littlenecks Mozambique, or Fay's Loaded Nachos

### CHOICE OF ONE ENTREE

#### Chicken Piccata

Chicken breasts, sautéed with capers and garlic in a white wine lemon sauce, served over angel hair pasta.

#### Portuguese Steak

Pan seared sirloin steak topped with a fried egg, country ham and Portuguese brown gravy, served with saffron rice and Fay's seasoned chips.

#### Bourbon Scallop Risotto

Pan seared New Bedford scallops, served over asparagus risotto, topped with a Jack Daniels bourbon glaze.

### DESSERTS

We offer an option of Cookies & Crème, Chocolate Lava Cake or Apple Torte. We are always getting new desserts in; ask your event planner for more details. Custom Cake and Treats by Tricia offered at an additional \$65. Black Velvet, Strawberries & Crème, Cookies & Crème, & Pina Colada are just a few of the options available.



*35 per guest, plus tax & gratuity*

*Cinque*

## REFRESHMENTS

Included in our package are soft drinks, coffee, tea, lemonade, & iced tea. We also offer wine service for \$20 per bottle, all varietals available.

## FIRST COURSE

Choice of Caprese Salad, or cup of Kale soup.

Our award winning chowder is also available at no additional cost.

## SECOND COURSE

Choose two family style appetizers:

Classic Calamari, Eggplant Napoleon, Shrimp & Littlenecks Mozambique, or Fay's Loaded Nachos

## CHOICE OF ONE ENTREE

### Chicken Tetrazzini

Cage free chicken breast, sautéed with asparagus, red peppers, garlic, & fresh mozzarella cheese. Drizzled with a sherry cream sauce, served over angel hair pasta.

### Seafood Ciopino

Mussels, Littlenecks, shrimp. ½ lobster tail, and haddock stewed in a spicy tomato broth with fresh spinach, and served with garlic bread.

### Captain's Surf & Turf

Bacon wrapped 6-ounce filet mignon, seared New Bedford sea scallops, served with steak cut potatoes, sautéed spinach, finished in a béarnaise sauce.

## DESSERTS

We offer an option of Cookies & Crème, Chocolate Lava Cake or Apple Torte. We are always getting new desserts in; ask your event planner for more details. Custom Cake and Treats by Tricia offered at an additional \$65. Black Velvet, Strawberries & Crème, Cookies & Crème, & Pina Colada are just a few of the options available.

# Breakfast & Brunch Buffets

Served before 2 pm in Grand Sala room only

## BREAKFAST

Scrambled Eggs, Bacon, Sausage, Home Fries,  
Gran Marnier French Toast,  
Assorted Danish and Muffins  
Juices, Coffee and Tea

21

## LIGHT LUNCHEON

Caesar or Garden Salad  
Assorted Finger Sandwiches and Wraps  
Potato or Pasta Salad  
Potato Chips  
Freshly Baked Cookies and Brownies  
Coffee and Tea

18

## BRUNCH

Scrambled Eggs, Bacon, Sausage, Home Fries,  
Baked Honey Glazed Ham,  
Chicken and Broccoli Penne  
Assorted Danish and Muffins  
Juices, Coffee and Tea

23

## LUNCH BUFFET

Choice of soup or salad:

Minestrone, Clam Chowder, Chicken Rice, Portuguese Kale

Caesar or Garden Salad

Choice of one entrée:

Chicken Picatta, Chicken Parmesan, Chicken Marsala,

Baked Stuffed Chicken, Baked Stuffed Sole, Parmesan Pesto Haddock

Choice of one pasta:

Meat Lasagna, Cheese Lasagna, Buffalo Chicken Mac and Cheese

Chicken and Broccoli Penne, Baked Ziti Marinara

Served with:

Chef's Seasonal Vegetable and Potato or Rice

Rolls and Butter

Freshly Baked Cookies and Brownies

Coffee and Tea

25

*Prices subject to 20% gratuity and 7% state and local taxes  
Please inform your server if someone in your group has an allergy*