



**299 West Main St.
Times Square Plaza
Northborough, MA 01532**

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Private Room Information

Room Specifications:

Capacity: 15-52

Availability:

Minimum food and beverage purchase:

Sunday – Tuesday: \$600

Wednesday, Thursday: \$800

Friday: \$1800

Saturday: \$2000

Applicable tax and gratuity additional 6.25%tax and 18% gratuity

Sunday through Thursday Luncheons \$600. Friday and Saturday Luncheons \$800.
minimum food and beverage purchase

Booking Information:

Room is available any day/night based on availability.

Confirmed guest count required no less than 24 hours prior to event.

Service Information:

Romaine's waitstaff will service all private events.

Waitstaff will be available to pass hors d'oeuvres.

Waitstaff will be available to take and deliver drink orders.

Waitstaff will be available to take and deliver menu orders.

Gratuity will be applied to all items served, as well as all services performed by Romaine's waitstaff.

Hors d'oeuvres:

Selections may be made from the hors d'oeuvres menu and may be served
prior to seating.

Hors d'oeuvres may be served by waitstaff or placed on table for guests.

Menu Selections:

Parties no larger than 15 people may order directly from Romaine's menu.
Parties larger than 15 will be required to pre-determine menu with event coordinator.
Host for event will pre-select menu based on the private party plans
1A \$34.pp 1B \$40.pp 3course meals
2A \$40.pp 2B \$46.pp 4course meals

Menu items are subject to change based on the seasonal menu

Special Order Dessert:

Cakes and most special order desserts are available with notice no less than 48 hours prior to event.
There is a charge of \$3.95-\$5.95 pp, depending on dessert ordered.

Bar Arrangements:

Host for event will choose between open & cash bar.
Payment for *open bar* bill is the responsibility of event host
Payment for *cash bar* bill will be the individual responsibility of event guests
Red and/or white wine may be pre-selected to be served during
cocktail reception, during meal, or during both.
Champagne and/or port may also be pre-selected for event.

Rentals:

Romaine's can provide, through a secondary source, the following rentals:
Podium
A/V equipment

We also do have a screen available for a fee of \$25.00

Payment:

Romaine's accepts all major credit cards and personal checks as payment
for the use of our private room.
MA state tax = **6.25%** Romaine's Gratuity = **18%** Tax and Gratuity not included in Minimum

Some of the food items are subject to change with the season



Plan 1A \$34.pp 3 Course Meal Choose 3 items from each course

First Course

Gumbo - chicken, andouille sausage, white rice

Clam Chowder - corn, bacon, sweet potatoes

Caesar - romaine hearts, parmesan and rosemary croutons

Iceberg Wedge - shaved onion, tomato, bleu cheese, buttermilk dressing

Entrée Course

Shrimp Fettuccine - gulf white shrimp, artichokes, spinach,
sun-dried tomato, herbed butter

“Under the Brick Chicken” - all natural half chicken,
truffle mash, lemon garlic confit, balsamic

Bolognese - veal and pancetta simmered in tomato with penne pasta

Wood Grilled Salmon - garlic mashed potato, chefs choice vegetable,
apple cider glaze

Dessert Course

Vanilla Bean Crème Brulee with Strawberry

**Fallen Chocolate Cake with Vanilla Ice Cream
and Raspberry Sauce**

Seasonal Tart - Warm with Vanilla Ice Cream

Cinnamon Bread Pudding with Butter Rum Sauce



Plan 1B \$40.pp 3 Course Meal Choose 3 items from each course

First Course

Gumbo - chicken, andouille sausage, white rice

Clam Chowder - corn, bacon, sweet potatoes

Caesar - romaine hearts, parmesan and rosemary croutons

Iceberg Wedge - shaved onion, tomato, bleu cheese, buttermilk dressing

Entrée Course

“Under the Brick Chicken” - all natural half chicken, truffle mash, lemon garlic confit

Wood Grilled Salmon - garlic mashed potato, chefs choice vegetable, apple cider glaze

Haddock - roasted potatoes, potato leek cream, topped with roasted red peppers and fried leeks

Wood Grilled 8oz. Tenderloin (grilled medium rare to medium)
garlic mash, chefs choice vegetable, red wine demi-glaze

Wood Grilled 12oz. New York Strip (grilled medium rare to medium)
garlic mash, chefs choice vegetable, red wine demi-glaze

Dessert Course

Vanilla Bean Crème Brulee with Strawberry

**Fallen Chocolate Cake with Vanilla Ice Cream
and Raspberry Sauce**

Seasonal Cheesecake with Graham Cracker Crust,

Seasonal Tart - Warm with Vanilla Ice Cream



Plan 2A \$40.pp 4 Course Meal Choose 3 items from each course

First Course

Gumbo - chicken, andouille sausage, white rice

Clam Chowder - corn, bacon, sweet potatoes

Calamari - buttermilk soaked, crispy with cherry peppers
and sweet Thai Chile sauce

Crab Cake - pan seared Jonah crab, celery root slaw, chipotle aioli

Second Course

Caesar - romaine hearts, parmesan, rosemary croutons

Iceberg Wedge - shaved onion, tomato, bleu cheese, buttermilk dressing

Mesclun - mixed greens, stilton cheese, spiced pecans, pear vinaigrette

Entrée Course

Wood Roasted Duck - sweet potato, corn, and black bean hash,
jalapeno pepper jam

Haddock - roasted potatoes, potato leek cream, topped with
roasted red peppers and fried leeks

Bolognese - veal and pancetta simmered in tomato with penne pasta

Wood Grilled Pork Chop - sausage stuffed, potato mash, garlicky spinach,
maple-mustard glaze

Shrimp Fettuccine - gulf white shrimp, artichokes, spinach,
sun-dried tomato, herbed butter

Dessert Course

Vanilla Bean Crème Brulee with Strawberry

**Fallen Chocolate Cake with Vanilla Ice Cream
and Raspberry Sauce**

Seasonal Tart - Warm with Vanilla Ice Cream

Cinnamon Bread Pudding with Butter Rum Sauce



Plan 2B \$46.pp 4 Course Meal Choose 3 items from each course

First Course

Gumbo - chicken, andouille sausage, white rice

Clam Chowder - corn, bacon, sweet potatoes

Calamari - buttermilk soaked, crispy with cherry peppers
and sweet Thai Chile sauce

Crab Cake - pan seared Jonah crab, celery root slaw, chipotle aioli

Second Course

Caesar - romaine hearts, parmesan and rosemary croutons

Iceberg Wedge - shaved onion, tomato, bleu cheese, buttermilk dressing

Mesclun - mixed greens, stilton cheese, spiced pecans, pear vinaigrette

Entrée Course

Wood Roasted Duck - sweet potato, corn and black bean hash,
jalapeno pepper jam

Wood Grilled Salmon - garlic mashed, chefs choice vegetable,
apple cider glaze

Shrimp Fettuccine - gulf white shrimp, artichokes, spinach,
sun-dried tomatoes, herbed butter

“Under the Brick Chicken” - all natural half chicken,
truffle mash, lemon garlic confit

Wood Grilled 8oz. Tenderloin (grilled medium rare to medium)
garlic mash, chefs choice vegetable, red wine demi-glaze

Wood Grilled 12oz. New York Strip (grilled medium rare to medium)
garlic mash, chefs choice vegetable, red wine demi-glaze

Dessert Course

Vanilla Bean Crème Brulee with Strawberry

Fallen Chocolate Cake - Vanilla Ice Cream, Raspberry Sauce

Seasonal Cheesecake - Graham Cracker Crust

Seasonal Tart -Warm with Vanilla Ice Cream



Hors d'oeuvres

Tomato, Basil and Olive Crostini	\$12/doz
Mini Crab Cakes	\$20/doz
Shrimp Cocktail	\$18/doz
BBQ Shrimp	\$18/doz
Thai Beef Lollipops	\$20/doz
Chicken Piccata Satay	\$18/doz
Tomato Basil Risotto Poppers	\$18/dz
Deviled Egg with Apple Smoked Bacon	\$12/doz
Beef Crostini with Horseradish	\$24/doz
Spinach-Goat Cheese Mini Pie	\$18/doz
Chef's Choice Mini Quiche	\$18/doz
Cheese Platter	\$3/pp
Crudités Platter	\$2/pp



Romaine's Private Luncheons

Romaine's "Wine Room" is the perfect place to hold a private luncheon. We can accommodate up to 54 people in a nice secluded setting away from the main dining room.

There is a minimum food and beverage purchase of \$600 to book our private room for lunch Sunday through Thursday, Friday & Saturday is \$800. We offer our guests a sit-down three course meal for \$23.95 per person, not including 6.25%tax and 18% gratuity

As always, we hope that you will enjoy your meals as prepared by our kitchen. If you have any special dietary considerations We will do our best to accommodate you.



Romaine's Private Luncheons

You may choose three items from each course:

Appetizer Course

Clam Chowder - corn, bacon, and sweet potatoes

Gumbo - chicken, andouille sausage, white rice

Caesar Salad with Rosemary Croutons

Mesclun Greens with Stilton Cheese, Spiced Pecans and Pear Vinaigrette

Iceberg Wedge with Bleu Cheese, Tomato, Red Onion, Buttermilk Dressing

Entrée Course

Wood-grilled Salmon with Almond Rice
Green Beans and Lemon Beurre Blanc

Fettuccine with Shrimp, Sundried Tomatoes, Artichokes, Spinach
and Herbed Butter

Chicken Piccata with Garlic Mashed Potato
Green Beans and Lemon Caper Butter

Veal Bolognese –Veal and Pancetta simmered in Tomato
with Penne Pasta

Penne Pasta with Chicken, Wild Mushrooms, Spinach and Pesto

Dessert Course

Vanilla Bean Crème Brulee with Strawberry

**Fallen Chocolate Cake with Vanilla Ice Cream
and Raspberry Sauce**

Seasonal Cheesecake with Graham Cracker Crust

Seasonal Tart– Warm with Vanilla Ice Cream

Hot coffee and regular tea included with meal



Buffet for Dinner \$34.00 per person maximum 30 people

Choice of 2

Caesar Salad, Mesclun, Garden Salad, Spinach Salad

Choice of 3

Bolognese, Shrimp Fettuccine, Chicken Piccata, Salmon with Lemon Butter,
Roasted Pork Loin with Rosemary– Mustard Demi,

Choice of 2

Garlic mashed potato, Plain mashed potato, Herb roasted potato,
Sautéed green beans, Vegetable medley, Almond rice

Choice of 2

Bread Pudding, Chocolate Pecan Pie,
Seasonal Crisp, Fallen Chocolate cake

Lunch buffet \$22.00 per person

Choice of 2

Caesar Salad, Mesclun, Garden Salad

Choice of 2

Bolognese, Shrimp Fettuccine, Chicken Piccata, Salmon with Lemon Butter,
Chefs choice Ravioli

Choice of 2

Bread Pudding, Chocolate Pecan Pie, Seasonal Crisp,

Coffee and regular tea included with buffet

