

~ Breakfast Buffet ~

Fresh Fruit Platter
Assorted Baked Goods
Scrambled Eggs
Homefried Potatoes
Hickory Smoked Bacon
Breakfast Sausage
Chilled Fruit Juices
Coffee Station

\$12
per person

~ Brunch ~

Fresh Fruit Platter
Scrambled Eggs
Homefried Potatoes
Hickory Smoked Bacon
Breakfast Sausage
Garden or Caesar Salad
Chicken, Broccoli & Ziti
Chilled Fruit Juices
Coffee Station
Assorted Baked Goods

\$15
per person

*Our Chefs can accommodate
any dietary need
or custom request
Off-site catering available*

~ Plated Dinner-I ~

Garden Green Salad
Fresh Baked Rolls & Butter
Stuffed Chicken Florentine
*Boneless breast oven roasted with spinach,
artichoke and cheese stuffing,
rosa vodka cream sauce*
Yukon Mashed Potato
Chef's Vegetable
House Dessert
Coffee, Decaf or Tea

\$19
per person

~ Plated Dinner-II ~

~ first course ~

N.E. Clam Chowder or House Salad

~ entree ~

Nantucket Broiled Scrod
With seasoned crumb topping
Prime Rib of Beef
Served medium rare with au jus
Herb Roasted Chicken
*Half chicken slow roasted with lemon and
fresh thyme in pan gravy*

**Served with yukon mashed potato
and chef's vegetable*

~ dessert ~

House dessert
Coffee, Decaf or Tea

\$25
per person

*Birthdays and Showers
Business Receptions
Staff Meetings*

~ Luncheon Buffet ~

Caesar Salad or House Salad
Freshly Sliced Meats & Cheeses
*Fresh turkey, lean roast beef, Virginia baked ham
American, provolone & swiss cheeses*

Waldorf Chicken Salad
Albacore Tuna Salad
Homemade Potato Salad

Bread Basket
Relish Tray
Potato Chips
Coffee Bar
Freshly brewed coffee, decaf, and tea

\$12
per person

~ Trattoria Buffet ~

Rustic Bread Basket with Focaccia
Antipasto Salad
With infused virgin oils and imported balsamic vinegar

Freshly Sliced Meats & Cheeses
*Fresh turkey, lean roast beef, Virginia baked ham
American, provolone & prosciutto*

Chicken with Broccoli & Penne Pasta
Italian Sausage

Homemade Meatballs
Coffee Bar
Freshly brewed coffee, decaf, and tea

\$15
per person

~ Cocktail Reception ~

Selection of International Cheeses
With crackers & grapes

Vegetable Crudite
With assorted dips

Fresh Sliced Fruit Platter
Assorted Finger Sandwiches

Cheese Tortellini
With plum tomato sauce

Chicken Tender
*With honey mustard and
molasses bbq dipping sauces*

\$13
per person

~ Grand Reception ~

Chowder Station
*New England clam chowder
Chef's soup of the day*

Selection of International Cheeses
With crackers & grapes

Vegetable crudite
With assorted dips

Fresh Sliced Fruit Platter

Spinach & Artichoke Dip
With fried tortilla chips

Passed Hors d'oeuvres
(Choice of Four)

- Maine Crab Cakes with Chipolte Mayo
- Scallops Wrapped in Bacon
- Chicken Satay with Peanut Sauce
- Lobster Salad Canapes
- Mozzarella, Plum Tomato and Virgin Olive Oil
On Toasted Crostini
- Artichoke & Brie Stuffed Mushrooms

\$20
per person

~ Dinner Buffet-Option I ~

House Salad
Fresh Baked Rolls & Butter
Chicken Milanese
*Boneless breast pan-seared with
lemon thyme breadcrumbs*
Herb Roasted New Potato
Chef's Vegetable
Fresh Baked Cookies & Brownies
Coffee Bar
Freshly brewed coffee, decaf and tea

\$15
per person

~ Dinner Buffet-Option II ~

House Salad
Fresh Baked Rolls & Butter
London Broil
Marinated and broiled sirloin, sliced au jus
Nantucket Baked Scrod
Fresh fillet baked with seasoned crumbs

Buttery Smashed Potato
Chef's Vegetable
Assorted Cookies & Brownies
Coffee Bar

\$22
per person

*Committee Meetings
Weddings*

~ Chef's Roast Buffet ~

Garden Greens Salad
Fresh Baked Rolls & Butter
Choice of (2)
Turkey Dinner
With savory stuffing, cranberry dressing, gravy
Roast Beef Dinner
Slow roasted steamship with pan gravy
Roast Pork Loin
With pork gravy and applesauce
Glazed Honey Ham
*Oven roasted pit ham
with pineapple raisin sauce*
Homemade Apple Crisp
Coffee Bar

\$16
per person

~ Clambake & Barbecue ~

~ first course ~

N.E. Clam Chowder or House Salad

~ entrees ~

New England Clambake
*1 1/2 lb. Maine lobster steamed with mussels,
Corn on the cob, potato, served with
drawn butter & lemon*
Southern Barbecue
*Half Chicken & St. Louis sticky ribs
with house bbq sauce,
Red beans and rice, spicy cole slaw, corn bread*

~ dessert ~

House Dessert
Coffee Bar

Market

FOX & HOUND

wood grille and tavern

BANQUET MENUS

All prices subject to change without notice
 Minimum guest count required
 All per person prices subject to 5% state tax and 20% service charge

- Maine crab cakes with chipotle mayo
- Scallops wrapped in bacon
- Chicken satay with peanut sauce
- Lobster salad canapes
- Mozzarella, tomato & virgin olive oil on toasted crostini
- Artichoke & brie stuffed mushrooms

Hors d'oeuvres
 (choice of four)
\$12
 per person

- Mimosa Punch (6 quart) **\$65.00** per fill
- Cheese Display **\$1.75** per person
- Vegetable Crudite **\$1.25** per person
- Seasonal Fruit Display **\$1.75** per person
- Chowder & Soup Station **\$3.25** per person
- Cookie & Brownie Tray **\$1.75** per person
- Assorted Mini Pastries **\$3.25** per person
- Shrimp Cocktail Display **\$7.50** per person
Large shrimp with bloody mary cocktail sauce, horseradish, lemon

~ Menu Enhancements ~

Directions

From the North:

Take I-93 South to Exit 12-Neponset/Quincy. Bear right off the ramp onto Gallivan Boulevard and stay in the right hand lane. At first traffic light, bear right onto the Neponset River Bridge. Follow bridge to end and continue on Quincy Shore Drive for 2.9 miles. Wollaston Beach will be on your left. At the end of Quincy Shore Drive, bear right onto Sea Street. The Fox & Hound will be immediately on the left.

From the South and West:

At the 93-North/3-South split, follow Route 3 to Exit 7-Burgin Parkway/Quincy Center. Follow signs to Quincy Center and at first traffic light, continue on Burgin Parkway for 1.5 miles. (Quincy T Station on right). At end of Parkway, take right onto Granite Street. There is another light almost immediately in Quincy Center. Take left at this light and follow around bend to the right through another set of traffic lights. Go straight through next set of traffic lights. You are now on Coddington Street. (Quincy College, Quincy High School, YMCA). At second set of lights, you are at the intersection of Southern Artery and Sea Street. Go straight onto Sea St. We are located 1/4 mile down on the right.

Named "Top Ten of 2005"
 Virginia Hayes, Patriot Ledger

"Custom House" which operated for seven years. After being vacant for two years and after extensive renovations, the restaurant re-opened as the Fox and Hound Wood Grille and Tavern on October 27th, 2004 which by chance was the same night the Red Sox won the World Series.

The restaurant which resembles nothing of its former days as the "Custom House", offers exposed brick walls in the dining room, a floor to ceiling fieldstone fireplace in the Tavern, a newly constructed private dining room, and a newly redecorated function room. The menu is chock full of classic American comfort food, but with a delicious contemporary twist. In addition, we offer entertainment in the Tavern every weekend. The goal was to transform this historical location into a modern hot spot without the inflated metropolitan prices.

FOX & HOUND
 wood grille and tavern



123 Sea Street, Quincy, MA 02169
(617) 471-4030

- ◆ Open Daily for Lunch & Dinner
- ◆ Elegant Tavern
- ◆ Weekend Entertainment
- ◆ Sunday Brunch



Original postcard circa 1950

History

James H. McManus opened the original Fox & Hounds Grille in 1936, just a few years after prohibition ended. Over the years, it became famous for its large Bake Stuffed Lobsters and Charcoal Broiled Club Sirloin Steaks. Perhaps even more famous than its food, the restaurant featured a cocktail lounge with nightly entertainment. A few of the more popular personalities that appeared frequently were "Hugh McGinnes" and later "Hum and Strum" and "Bob and Ray".

The site was very successfully operated as the Fox & Hounds by the McManus family for over 30 years, who also operated another restaurant of the same name at the junction of Routes 18 and 27 in Whitman. The Fox & Hounds became known as the best place for special occasions.

After McManus' ownership, the restaurant, beleaguered by fires, had a number of owners. The site was operated as a steak-house type restaurant known as "Sir Loin" for a short time. "Dutton's" established a long and successful run at the site, becoming known for its piano bar and late night crowd until it closed in the early 80's.

The long idle building was undergoing renovations when a disastrous fire destroyed it just before a planned re-opening by new owners in 1995. The only thing left standing after the fire was the original stone hearth fireplace still intact today. After rebuilding a replica of the original 1936 building, it was named the