17 3rd Avenue
Burlington, MA 01803
www.tonycssportsbar.com
Before placing your order, please inform your server of any food allergies. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Private Dining at Tony C’s

Whether it’s a social event, family gathering, or a post-work corporate get-together, Tony C’s has it covered. Our semi-private spaces offer fun, casual atmospheres with delicious food & drink menus that are sure to please everyone in your party.

Our private events team would be happy to work with you to create a memorable and personalized experience. For more information about hosting your next event with us, please contact our Events Manager, Taylor DeLeo, 617-951-1300 or email at tdeleo@croningroupllc.com

Semi-Private Space
Up to 100 guests standing reception-style
Up to 75 guests seated
**Cocktail Reception**

### Passed Hors D’oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>SM</th>
<th>LG</th>
</tr>
</thead>
<tbody>
<tr>
<td>Philly Wontons</td>
<td>80</td>
<td>150</td>
</tr>
<tr>
<td>shaved steak, Tony’s secret sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Buffalo Chicken Taquitos</td>
<td>50</td>
<td>90</td>
</tr>
<tr>
<td>Tony’s Sliders</td>
<td>60</td>
<td>110</td>
</tr>
<tr>
<td>choice of beef, turkey, or buffalo chicken</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tuna Crostini</td>
<td>80</td>
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</tr>
<tr>
<td>Grilled Shrimp &amp; Watermelon Skewers GF</td>
<td>60</td>
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</tr>
<tr>
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<td>50</td>
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</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>70</td>
<td>130</td>
</tr>
<tr>
<td>Scallops &amp; Bacon GF</td>
<td>80</td>
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<tr>
<td>Crab Cakes</td>
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<td>Chicken &amp; Cheese Quesadilla</td>
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<td>Shrimp Cocktail GF</td>
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### Stationary Platters

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Vegetable Crudité GF</td>
<td>40</td>
<td>80</td>
</tr>
<tr>
<td>assorted fresh seasonal vegetables and dip</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese &amp; Fruit Board</td>
<td>75</td>
<td>150</td>
</tr>
<tr>
<td>served with an assortment of fresh bread &amp; crackers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spinach Dip GF</td>
<td>50</td>
<td>90</td>
</tr>
<tr>
<td>with crispy tortilla chips</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Clam Chowder or Chili</td>
<td>90</td>
<td>170</td>
</tr>
<tr>
<td>Assorted Sandwiches &amp; Wraps</td>
<td>80</td>
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<td>roast beef w/horseradish, turkey club, tuna salad &amp; chicken Caesar</td>
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<td>Caesar Salad GF</td>
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<td>Parmesan, frizzled onions, romaine lettuce</td>
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<td>garden greens, tomato, cucumber, shaved fennel, champagne vinaigrette</td>
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*Small serves approx. 25 guests

*Large serves approx. 50 guests

* GF – Items donated with this symbol can be prepared gluten free. Please inform if you would like the dish to be prepared gluten free.

All pricing is subject to 7% tax, 3% administrative fee and 18% suggested gratuity

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Home Run Menu

**First Course**
*(Select Two)*

- Mista Salad *GF*
  garden greens, tomato, cucumber, shaved fennel, champagne vinaigrette
- Caesar Salad *GF*
  Parmesan, frizzled onions, romaine lettuce
- New England Clam Chowder *GF*
- Home Run Chili *GF*

**Main Course**
*(Select Three)*

- Grilled Turkey Tips *GF*
  Italian herb marinade, roasted Brussel sprouts with bacon lardons
- Orecchiette
  Orecchiette pasta, Italian sausage, broccoli, spinach, garlic, parmesan cheese
- Fresh Fish Tacos
  crispy fried, mango slaw, pico de gallo, chipotle aioli, basmati rice
- Chicken Conigliaro
  scallopini style with angel hair pasta in a lemon wine caper sauce

**Dessert**
*(Select One)*

- Cheesecake
- Warm Chocolate Brownie

$32 per person
Includes soda, iced tea & American coffee

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Grand Slam Menu

First Course
Thai Calamari
jalapeño, sweet chili sauce
Caesar Salad \(GF\)
Home Run Chili \(GF\)

Main Course
(Select Three)
Grilled Steak Tips \(GF\)
Teriyaki marinade, roasted garlic mashed potatoes
Cedar Plank Salmon \(GF\)
roasted Brussel sprouts with bacon lardons
Herb Roasted Chicken \(GF\)
chicken au jus with roasted garlic mashed potatoes
Honey Glazed Tuna \(GF\)
ginger soy miso with basmati rice

Dessert
Apple Crisp
Warm Chocolate Brownie

$39 per person
Includes soda, iced tea & American coffee
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Hometown Heat Buffet

For a minimum of 35 guests only

First Course
(select one)
Caesar Salad GF
Mista Salad GF
Kale Salad GF

Entrees
(select three)
Chicken Broccoli & Ziti
Turkey Tips GF
Blackened Chicken Alfredo
Chicken Parmesan
Chicken Piccata
Chicken Marsala
Spaghetti & Meatballs
Assorted Sandwiches & Wraps
Macaroni & Cheese

Sides
(select two)
Garlic mashed Potatoes GF
Basmati Rice GF
Broccoli with garlic GF
Roasted Brussel Sprouts GF
Seasonal Vegetable Medley GF

$35 per person
Includes soda, iced tea & American coffee

All pricing is subject to 7% tax, 3% administrative fee and 18% suggested gratuity

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Sweet Caroline Buffet

For a minimum of 35 guests only

First Course
(select one)
Caesar Salad GF
Mista Salad GF
Kale Salad GF

Entrees
(select three)
Steak Tips GF
Turkey Tips GF
Herb Roasted Chicken GF
Grilled Salmon GF
Chicken Conigliaro
Four Cheese Ravioli
Pasta Primavera

Sides
(select two)
Garlic mashed Potatoes GF
Basmati Rice GF
Broccoli with garlic GF
Seasonal Vegetable Medley GF
Roasted Brussel Sprouts
Mac & Cheese

Dessert
Assorted Cookies & Brownies

$42 per person
Includes soda, iced tea & American coffee
All pricing is subject to 7% tax, 3% administrative fee and 18% suggested gratuity

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Catering with Tony C’s

Whether you have a small or large off-site event, we are happy to work with you and provide our outstanding catering menu offerings. We offer drop off delivery as well as in restaurant pick-up orders. For more information about planning a catering order please contact our Catering and Events Manager, Taylor DeLeo, 617-951-1500, or email at tdeleo@croningroupllc.com

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# Off-Site Catering Menu

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