



17 3rd Avenue

Burlington, MA 01803

www.tonycssportsbar.com



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 restaurant at 781-238-8282.



Semi-Private Space

Up to 100 guests standing reception-style

Up to 75 guests seated

All pricing is subject to 7% tax, 4% administrative fee and 18% suggested gratuity

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.

Cocktail Reception

Passed Hors D'oeuvres

	SM*	LG*
Philly Wontons <i>shaved steak, Tony's secret sauce</i>	90	175
Buffalo Chicken Taquitos	80	150
Tony's Sliders <i>choice of beef, turkey, or buffalo chicken</i>	80	150
Grilled Shrimp & Watermelon Skewers <i>GF</i>	100	200
Caprese Skewers <i>GF</i>	70	125
Stuffed Mushrooms	100	160
Scallops & Bacon <i>GF</i>	100	200
Crab Cakes	100	200
Chicken & Cheese Quesadilla	90	175
Shrimp Cocktail <i>GF</i>	100	200

Stationary Platters

	SM*	LG*
Vegetable Crudité <i>GF</i> <i>assorted fresh seasonal vegetables and dip</i>	40	80
Cheese & Fruit Board <i>served with an assortment of fresh bread & crackers</i>	75	150
Onion Soup	90	170
Assorted Sandwiches & Wraps <i>roast beef w/horseradish, turkey club, tuna salad & chicken Caesar</i>	80	150
Caesar Salad <i>Parmesan, garlic bread crisps, romaine lettuce</i>	90	170
Garden Salad <i>GF</i> 150 <i>garden greens, tomato, cucumber, Citrus vinaigrette</i>		80
Kale Salad <i>GF</i> <i>Red quinoa, pomegranate, shaved Brussels sprouts, Parmesan cheese, cranberry vinaigrette</i>	95	185

***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, 4% administrative fee and 18% suggested gratuity

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Batter Up Menu

First Course

(Select One)

Garden Salad *GF*

garden greens, tomato, cucumber, citrus vinaigrette

Caesar Salad

Parmesan, garlic bread crisps, romaine lettuce

Main Course

Classic Cheese Burger *GF*

with Vermont cheddar on toasted sesame brioche with hand cut fries

Turkey Club

roasted in house, bacon, lettuce, tomato, cheddar, mayonnaise, honey wheat bread

Chicken Caesar Salad

Parmesan, garlic bread crisps, romaine lettuce, grilled chicken

Dessert

(Select One)

Warm Chocolate Brownie

Assorted Ice Cream

\$30 per person

Includes soda, iced tea & American coffee

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Home Run Menu

First Course

(Select Two)

Garden Salad *GF*

garden greens, tomato, cucumber, citrus vinaigrette

Caesar Salad

Parmesan, garlic bread crisps, romaine lettuce

Main Course

(Select Three)

Mac & Cheese

Buttered breadcrumbs

Orecchiette

Orecchiette pasta, Italian sausage, broccoli, spinach, garlic, parmesan cheese

Fresh Fish Tacos

crisp fried, mango slaw, pico de gallo, chipotle aioli, cajun rice

Chicken Conigliaro

scallopini style with angel hair pasta in a lemon wine caper sauce

Dessert

(Select One)

Strawberry Shortcake

Warm Chocolate Brownie

\$37 per person

Includes soda, iced tea & American coffee

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Grand Slam Menu

First Course

Caesar Salad

Parmesan, garlic bread crisps, romaine lettuce

Garden Salad *GF*

garden greens, tomato, cucumber, citrus vinaigrette

Main Course

(Select Three)

Grilled Steak Tips *GF*

Teriyaki marinade, roasted garlic mashed potatoes

Cedar Plank Salmon *GF*

Sauteed broccoli with garlic

Jerk Chicken *GF*

jerk seasoned chicken, mango salsa with cajun rice

Baked Cod

lemon cream sauce, roasted vegetables

Dessert

Strawberry Shortcake

Warm Chocolate Brownie

\$44 per person

Includes soda, iced tea & American coffee

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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.

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Off-Site Catering Menu

Hors D'oeuvres

	SM*	LG*
Philly Wontons <i>shaved steak, Tony's secret sauce</i>	90	175
Tony's Sliders <i>choice of beef, turkey, or buffalo chicken</i>	80	150
Grilled Shrimp & Watermelon Skewers	80	150
Caprese Skewers	70	125
Stuffed Mushrooms	80	160
Scallops & Bacon	80	200
Crab Cakes	100	200
Chicken & Cheese Quesadilla	70	140
Shrimp Cocktail	100	200

**Small platters contain 25 pieces*

**Large platters contain 50 pieces*

Stationary Platters

	SM*	LG*
Vegetable Crudite <i>assorted fresh seasonal vegetables and dip</i>	40	80
Cheese & Fruit Board <i>served with an assortment of fresh bread & crackers</i>	75	150
Spinach Dip <i>with crispy tortilla chips</i>	50	90
Assorted Sandwiches & Wraps <i>roast beef w/horseradish, turkey club, tuna salad & chicken Caesar</i>	80	150
Caesar Salad <i>Parmesan, garlic bread crisps, romaine lettuce</i>	90	170
Garden Salad <i>garden greens, tomato, cucumber, dijon vinaigrette</i>	80	150
Kale Salad <i>Red quinoa, pomegranate, shaved Brussels sprouts, Parmesan cheese, cranberry vinaigrette</i>	95	185

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