

Tony C's Sports Bar & Grill

Catering Menu 2023

Seaport 250 Northern Ave 617-856-7369

Somerville 699 Assembly Row 617-666-8282 Burlington 17 3rd Ave 781-238-8282

Peabody 210 Andover St 978-326-9500

www.tonycssportsbar.com



Cocktail Reception

Hors D'oeuvres

	SM*	LG*
Philly Wontons	80	150
shaved steak, Tony's secret sauce		
Mac N Cheese Balls	90	180
Steak Crostini	100	200
Tony's Sliders choice of beef, buffalo chicken, or vegetaria	90 an	180
Grilled Shrimp & Watermelon Skewers <i>GF</i>	100	200
Shrimp Cocktail <i>GF</i>	100	200
Coconut Shrimp	120	240
Mini Lobster Rolls	300	600
Seafood Stuffed Mushrooms	100	200
Scallops & Bacon GF	110	220
Crab Cakes	110	220
Lobster Guacamole Cups	120	240
Tomato Mozzarella Bruschetta	75	150
Caprese Skewers <i>GF</i>	75	150
Vegetarian Spring Rolls	75	150
Vegetarian Stuffed Mushrooms	70	130
Guacamole Cups	80	160
*Small serves approx. 25 guests *Large serves approx. 50 guests		

Stationary Platters

	SM*	LG≁
Vegetable Crudité <i>GF</i> assorted fresh seasonal vegetables and dip	80	160
Cheese Board served with an assortment of fresh bread & crackers	100	200
Assorted Sandwiches & Wraps select 2: roast beef w/ horseradish, club sandwich, tuna salad, chicken caesar or vegetarian wrap	175	350
Flatbread Pizza select 2: margarita, buffalo chicken, or veg	50 getarian	100
Clam Chowder	160	320
Potato Chips served with Tony C's Secret Sauce	65	130
Pretzel Sticks served with mustard dipping sauce	85	170
Caesar Salad parmesan, garlic bread crisps, romaine lett	100 uce	200
Garden Salad <i>GF</i> garden greens, tomato, cucumber, vinaigre	90 ette or ranch	180
Dessert		
	SM*	LG*
Assorted Cookies & Brownies	160	320

SM*

LG*

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



Batter Up Menu

First Course

(Select One)

Garden Salad *GF* garden greens, tomato, cucumber, citrus vinaigrette

Caesar Salad parmesan, garlic bread crisps, romaine lettuce

Entrees

(Select Two)

Fish Sandwich beer battered and crisp fried, lettuce, tomato, onion, chef's dressing, sesame brioche

> Classic Cheese Burger vermont cheddar, toasted sesame brioche, fries

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

> Grilled Chicken Bruschetta fresh mozzarella, basil, balsamic drizzle, toasted ciabatta, fries

Dessert

(Select One)

Warm Chocolate Brownie Assorted Ice Cream

\$35 per person

Includes soda, iced tea & American coffee **All sandwiches can be made GF upon request**



Home Run Menu

First Course

(Select One)

Garden Salad *GF* garden greens, tomato, cucumber, vinaigrette

Caesar Salad parmesan, garlic bread crisps, romaine lettuce

Entrees

(Select Three)

Fish and Chips beer battered, French fries, herb tartar

Cedar Plank Salmon *GF* sautéed broccoli with garlic

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

> Macaroni & Cheese buttered panko breadcrumbs

Dessert

(Select One) Strawberry Shortcake Warm Chocolate Brownie

\$39 per person

Includes soda, iced tea & American coffee



Grand Slam Menu

First Course

(Select Two)

Pot Stickers Garden Salad *GF* garden greens, tomato, cucumber, vinaigrette

Caesar Salad parmesan, garlic bread crisps, romaine lettuce

Entrees

(Select Three)

Baked Cod lemon cream sauce, basmati rice

Bacon Cheddar Burger applewood bacon, aged Vermont cheddar, toasted sesame brioche

> Grilled Steak Tips *GF* teriyaki marinade, roasted garlic mashed potato

¹/₂ Roasted Chicken *GF* seasoned chicken, mango salsa, basmati rice

Dessert

(Select One)

Strawberry Shortcake Warm Chocolate Brownie

\$45 per person

Includes soda, iced tea & American coffee



Hometown Heat Buffet

For a minimum of 35 guests only

First Course

(Select One) Caesar Salad Garden Salad *GF* Kale Salad *GF*

Entrees

(Select Three) Chicken Broccoli & Ziti Blackened Chicken Alfredo Chicken Parmesan Chicken Piccata Chicken Marsala Assorted Sandwiches & Wraps Macaroni & Cheese

Sides

(Select Two) Garlic mashed Potatoes *GF* Basmati Rice *GF* Broccoli with garlic *GF* Seasonal Vegetable Medley *GF*

Dessert

Assorted Cookies & Brownies

\$40 per person

Includes soda, iced tea & American coffee



Sweet Caroline Buffet

For a minimum of 35 guests only

First Course

(Select One)

Caesar Salad Garden Salad *GF* Kale Salad *GF*

Entrees

(Select Three) Steak Tips *GF* ½ Roasted Chicken *GF* Grilled Salmon *GF* Chicken Conigliaro Four Cheese Ravioli Orecchiette Pasta Primavera

Sides

(Select Two)

Garlic mashed Potatoes *GF* Basmati Rice *GF* Broccoli with garlic *GF* Seasonal Vegetable Medley *GF* Macaroni & Cheese

Dessert

Assorted Cookies & Brownies OR Strawberry Shortcake

\$47 per person

Includes soda, iced tea & American coffee