



Function Menu

Appetizer Platters

50 Pieces each

Stuffed Mushrooms – With a crab meat stuffing			\$60
Meatballs – Chef Jako's secret recipe			\$60
Chicken Wings – BBQ, Plain, Buffalo, Raspberry Habanero			\$50
Chicken Bites – BBQ, Plain, Buffalo, Raspberry Habanero			\$50
Coconut Shrimp – With a mango dipping sauce			\$70
Crab Cakes – With a lemon garlic aioli			\$90
Marinated Steak Skewers			\$100
Marinated Chicken Skewers			\$70
Beef Sliders – With cheddar cheese			\$130
Lamb Sliders – With sundried tomato ketchup			\$160
Potato Chip Basket			\$20
Crudit� Platter	Small \$35	Large	\$70
Fresh Fruit Platter	Small \$35	Large	\$70
Cheese and Cracker Platter	Small \$50	Large	\$100

Soups

	Small (Serves 8-10 people)	Large (Serves 18-20 people)
Clam Chowder	\$40	\$80
Carrot Bisque	\$30	\$60
Chili	\$35	\$70
Beef Barley	\$35	\$70

Salads

	Small (Serves 8-10 people)	Large (Serves 18-20 people)
Caesar	\$30	\$60
All Greens In	\$30	\$60
Caribbean Jerk Chicken	\$40	\$80
Arugula Frisée	\$40	\$80

Entrees

	½ Pan (Serves 8-10 people)	Full Pan (Serves 18-20 people)
Chicken Marsala	\$80	\$160
Baked Haddock	\$90	\$180
Shrimp Scampi	\$90	\$180
Scampi Trio	\$100	\$200
White Fritti Di Mare	\$100	\$200
Grilled Salmon	\$100	\$200
Pork Loin	\$90	\$180
Roast Chicken	\$100	\$200
Roasted Sliced Sirloin	\$140	\$280
Chicken Parmesan Cutlet	\$90	\$180
Eggplant Parmesan	\$80	\$160
Coconut Curry Vegetable	\$60	\$120
Veggie Risotto	\$60	\$120

Mac & Cheese

3-Cheese	\$60	\$120
Chicken	\$70	\$140
Shrimp	\$80	\$160
Crab	\$80	\$160
Lobster	\$100	\$200
Mac of the Sea	\$100	\$200

Lasagna

½ Pan (Serves 8-10 people)

Full Pan (Serves 18-20 people)

Basic Meat	\$70	\$140
Basil Tomato	\$60	\$120
Roast Vegetable	\$70	\$140
Mushroom, Spinach, Feta	\$70	\$140

Sides

Mixed Vegetable	\$30	\$60
Garlic Green Beans	\$30	\$60
Asparagus	\$30	\$60
Grilled Carrots	\$30	\$60
Broccolini	\$30	\$60
Mashed Potatoes	\$30	\$60
Loaded Mashed	\$40	\$80
Lobster Mashed	\$50	\$100
Sweet Potato Mashed	\$30	\$60
Roasted Potatoes	\$30	\$60
Yellow Rice	\$30	\$60
Pesto Rice	\$30	\$60

Desserts

	Small (Serves 8-10 people)	Large (Serves 18-20 people)
Assorted desserts	\$60	\$120

Coffee/Tea and Beverage Service

\$3 / person

Brunch Buffet

\$18/person

Scrambled Eggs	French Toast
Homefries	Fruit Salad
Bacon	Sausage

Please contact Chris Rassias or Jillian Stairs at 857-345-9649

E-mail at fairmountgrille@aol.com

Or contact us through our web-site at www.fairmountgrille.com

There is never a room charge, though depending on the day and time there may be a minimum amount required.

There will be a 20% gratuity added to all parties and all parties are subject to the 7% tax