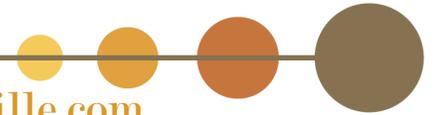




Function Menus

229 1/2 E. Main St. Milford • 508.634.0101 • prezogrille.com



Call To Speak With A Function Manager And Book Your Event Today!

Visit www.prezogrille.com For More Information



It's Time To Celebrate!



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Introduction

Why Prezo?

Prezo Grille and Bar is the premier place in Worcester County to hold all your important functions. Our function rooms can comfortably accommodate up to 100 guests. We are confident that we can meet and exceed all of your function needs. From an intimate get-together to rehearsal dinners to wedding or baby showers, we can make all your entertainment and dining dreams come true.

Special requests are our specialty. If these menus do not meet your specific needs, please ask a function manager for more suggestions.

Room Sizes

Subject to availability and management discretion. Due to frequent scheduling changes we cannot guarantee room selection upon booking.

The Central Room

available for parties of 20 to 30 people

The West Room

available for parties of 30 to 45 people

The East Room

available for parties of 45 to 100 people

Menu Pricing

Prices per person.

Plated Lunch Menu - \$17

Plated meal, available 11 am - 3 pm, not available for functions that have more than 45 guests

Plated Dinner Menu - \$24

Plated meal, not available between the hours of 6 pm and 8 pm on Fridays and Saturdays and also not available for functions that have more than 45 guests

Classic Buffet Menu - \$18

Not available Friday and Saturday evenings

Supreme Buffet Menu - \$22

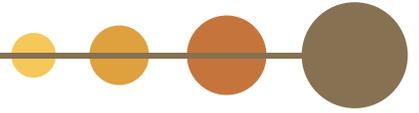
Available anytime

Appetizer Party (4 Apps) - \$18

By request and availability only

Classic Buffet Menu - \$18

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Choose 2 Sides and 3 Entrees

Includes bread/butter, coffee/tea and ice cream.

*Not available on Friday or Saturday Evenings.

Sides:

Choose 2 Sides

Rice Pilaf

Garden Salad

Caesar Salad

Homemade Garlic Red Bliss Mashed Potatoes and Vegetable Medley

Roasted Red Bliss Potatoes

Penne and Marinara Sauce

Entrees:

Choose 3 Entrees

Mini Meatballs and Sausage

Our homemade mini meatballs and sausage simmered in marinara sauce.

Penne Ashley

Stewed diced tomatoes, fresh basil, garlic, olive oil, parmesan cheese and penne pasta.

Homemade Lasagna

Your choice: cheese or meatball and sausage.

Eggplant Parmesan

Layers of lightly breaded eggplant with mozzarella and parmesan cheeses and marinara sauce.

Assorted Sandwiches

A mix of our favorite sandwiches.

Tortellini and Broccoli Alfredo

Cheese filled tortellini and steamed broccoli florets tossed in a classic Alfredo sauce with cracked black peppercorns.

Chicken Marsala

Sautéed chicken fillets with sliced mushrooms in a sweet Marsala wine butter sauce.

Penne Primavera

Sautéed seasonal vegetables in an olive oil and garlic sauce tossed with parmesan cheese and penne pasta.

Homemade Thin Crust Pizza

Our homemade Neapolitan style pizza, plain and pepperoni.

Chicken Parmesan

Breaded chicken breast topped with mozzarella cheese and marinara sauce.

Cheese Ravioli

In your choice of one of our signature sauces: Fontina, Marinara, Alfredo, Vodka Tomato Cream and Bolognese sauce.

Baked Haddock or Baked Salmon

Penne Carbonara

Sautéed chicken fillets with peas, cracked black pepper, chopped bacon and mushrooms in a Parmesan cream sauce with penne pasta.

Chicken Picatta

Sautéed chicken fillets with sliced mushrooms and capers in a white wine lemon butter sauce.

Chicken and Broccoli

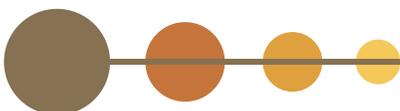
Sautéed chicken fillets tossed with broccoli florets, crushed red pepper and parmesan cheese in an olive oil and garlic sauce with penne pasta.

Macaroni and Cheese

Hoffman sharp cheddar cheese sauce with shell pasta and topped with a Ritz cracker and Asiago cheese crumb.

Fire and Ice

Sautéed chicken fillets with fire roasted tomatoes, artichoke hearts, kalamata olives, fresh basil, crushed red pepper and garlic in a white wine garlic butter sauce tossed with penne pasta and topped with crumbled feta cheese.



Supreme Buffet Menu - \$22

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Choose 2 Sides and 3 Entrees

Includes bread/butter, coffee/tea and ice cream.
Available anytime.

Sides:

Choose 2 Sides

Rice Pilaf

Garden Salad

Caesar Salad

Mixed Field Green Salad

Homemade Garlic Red Bliss Mashed Potatoes and Vegetable Medley

Roasted Red Bliss Potatoes

Penne and Marinara Sauce

Macaroni and Cheese

Entrees:

Choose 3 Entrees

Stuffed Haddock

Baked haddock filled with a seafood, vegetable, four cheese and Ritz cracker stuffing, topped with a garlic butter sauce.

Salmon Timothy

Sautéed salmon tips with sun-dried tomatoes, baby spinach, onions, diced tomatoes, artichoke hearts and fresh basil in a white wine garlic butter sauce.

Marsala Steak Tips

Topped with onions and mushrooms in a Marsala wine butter sauce.

Tips Italiano

Grilled beef tips with peppers, onions and Italian herbs.

Tortellini and Broccoli Alfredo

Cheese filled tortellini and steamed broccoli florets tossed in a classic Alfredo sauce with cracked black peppercorns.

Chicken Marsala

Sautéed chicken fillets with sliced mushrooms in a sweet Marsala wine butter sauce.

Crispy Chicken Fontina

Crispy breaded chicken cutlets topped with prosciutto, fontina and asiago cheeses, sauced with a roasted garlic and lemon cream sauce.

Shrimp Scampi

Sautéed shrimp in a classic scampi butter sauce with penne pasta.

Penne Ashley

Stewed diced tomatoes, fresh basil, garlic, olive oil, parmesan cheese and penne pasta.

Shrimp and Sausage Jambalaya

Seared shrimp with sausage, peppers and onions in a cajun tomato saffron broth tossed with rice pilaf.

Baked Haddock or Baked Salmon

Penne Carbonara

Sautéed chicken fillets with peas, cracked black pepper, chopped bacon and mushrooms in a Parmesan cream sauce with penne pasta.

Chicken Picatta

Sautéed chicken fillets with sliced mushrooms and capers in a white wine lemon butter sauce.

Chicken and Broccoli

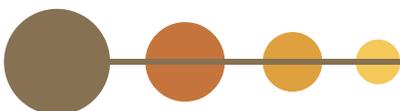
Sautéed chicken fillets tossed with broccoli florets, crushed red pepper and parmesan cheese in an olive oil and garlic sauce with penne pasta.

Chicken Parmesan

Breaded chicken breast topped with mozzarella cheese and marinara sauce.

Fire and Ice

Sautéed chicken fillets with fire roasted tomatoes, artichoke hearts, olives, fresh basil, crushed red pepper and garlic in a white wine garlic butter sauce tossed with penne pasta and topped with crumbled feta cheese.



Plated Lunch Menu - \$17

Not available for functions that have more than 45 guests

Choose 3 Entrees

Includes garden salad, plated meal, bread/butter, coffee/tea and ice cream.
Available anyday before 3pm.

Entrees:

Penne Ashley

Stewed diced tomatoes, fresh basil, garlic, olive oil, parmesan cheese and penne pasta.

Chicken Parmesan

Breaded chicken breast topped with mozzarella cheese and marinara sauce served with penne pasta.

Baked Haddock

A fresh haddock fillet topped with seasoned Ritz cracker crumbs and served with rice pilaf.

Penne Carbonara

Sautéed chicken fillets with peas, cracked black pepper, chopped bacon and mushrooms in a Parmesan cream sauce with penne pasta.

Marsala Steak Tips

Topped with onions and mushrooms in a Marsala wine butter sauce over rice pilaf.

Scallops Butta

Sautéed sea scallops with stewed diced tomatoes, fresh basil and parmesan cheese in an olive oil and garlic sauce tossed with penne pasta.

Tortellini and Broccoli Alfredo

Cheese filled tortellini and steamed broccoli florets tossed in a classic Alfredo sauce with cracked black peppercorns.

Baked Salmon

A fresh atlantic salmon fillet topped with a garlic butter sauce and served with rice pilaf.

Fish and Chips

Lightly battered and deep fried haddock fillet served with French fries and cole slaw.

Chicken Marsala

Sautéed chicken fillets with sliced mushrooms in a sweet Marsala wine butter sauce over penne pasta.

Chicken and Broccoli

Sautéed chicken fillets tossed with broccoli florets, crushed red pepper and parmesan cheese in an olive oil and garlic sauce with penne pasta.

Crispy Chicken Fontina

Crispy breaded chicken cutlets topped with prosciutto, fontina and asiago cheeses, sauced with a roasted garlic and lemon cream sauce. Served with pasta in olive oil and garlic.

Fire and Ice

Sautéed chicken fillets with fire roasted tomatoes, artichoke hearts, olives, fresh basil, crushed red pepper and garlic in a white wine garlic butter sauce tossed with penne pasta and topped with crumbled feta cheese.

Salmon Timothy

Sautéed salmon tips with sun-dried tomatoes, baby spinach, onions, diced tomatoes, artichoke hearts and fresh basil in a white wine garlic butter sauce over penne pasta.

Chicken Picatta

Sautéed chicken fillets with sliced mushrooms and capers in a white wine lemon butter sauce over penne pasta.

Plated Dinner Menu - \$24

Not available on Friday or Saturdays between 6-8pm and also is not available for functions that have more than 45 guests.

Choose 3 Entrees

Includes garden salad, plated meal, bread/butter, coffee/tea and ice cream.

Available anytime.

Entrees:

Chicken Calabria

Pan-seared breaded boneless breast of chicken fillets with sliced pepperoncini's and roasted red peppers in an olive oil and garlic sauce, served with Tuscan style penne pasta.

Baked Salmon

A fresh atlantic salmon fillet topped with a garlic butter sauce and served with rice pilaf.

Tortellini Matthew

Sautéed chicken fillets and fresh spinach tossed in a cracked peppercorn and tomato cream sauce with cheese filled tortellini.

Lobster Mac and Cheese

Knuckle, claw and tail lobster meat folded into a lobster infused Hoffman sharp cheddar cheese sauce with shell pasta, topped with a Ritz cracker and Asiago crumb. (\$4 extra/person)

Chicken and Broccoli

Sautéed chicken fillets tossed with broccoli florets, crushed red pepper and parmesan cheese in an olive oil and garlic sauce with penne pasta.

Tortellini and Broccoli Alfredo

Cheese filled tortellini and steamed broccoli florets tossed in a classic Alfredo sauce with cracked black peppercorns.

Penne Ashley

Penne pasta tossed with stewed diced tomatoes, fresh basil, Parmesan cheese, olive oil and garlic.

Baked Haddock

A fresh haddock filet topped with seasoned Ritz cracker crumbs and served with rice pilaf.

Chicken Parmesan

Breaded chicken breast topped with mozzarella cheese and marinara sauce served with penne pasta.

Filet Mignon

Seasoned, grilled 8 oz. beef tenderloin served with garlic red bliss mashed potato and vegetable. (\$7 extra/person)

Penne Carbonara

Sautéed chicken fillets with peas, cracked black pepper, chopped bacon and mushrooms in a parmesan cream sauce with penne pasta.

New York Sirloin

A 12 oz. choice cut served with garlic red bliss mashed potato and vegetable. (\$6 extra/person)

Seafood Risotto

A medley of jumbo shrimp, sea scallops and lobster meat simmered in a seafood-scented risotto, topped with shaved Asiago cheese.

Crispy Chicken Fontina

Crispy breaded chicken cutlets topped with prosciutto, fontina and asiago cheeses, sauced with a roasted garlic and lemon cream sauce. Served with pasta in olive oil and garlic.

Chicken Marsala

Sautéed chicken fillets with sliced mushrooms in a sweet Marsala wine butter sauce over penne pasta.

Chicken Picatta

Sautéed chicken fillets with sliced mushrooms and capers in a white wine lemon butter sauce over penne pasta.

Hors D'oeuvres Menu - \$3.50

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The following Hors D'oeuvres may be added to any of the other function menus for an additional \$3.50 per item, per person. The size of the platter will be determined by the final headcount you provide us with and will not be replenished.

Hot Appetizers:

Buffalo Chicken Tenders

Served with bleu cheese dressing and celery sticks.

Spinach and Artichoke Dip

Served with pita bread for dipping.

Homemade Mini Meatballs and Sausage

Fried Calamari

Traditional or Cajun.

Stuffed Mushrooms

Button mushrooms filled with a seafood and Ritz cracker stuffing, topped with melted swiss cheese and a garlic butter sauce.

Risotto Balls

Arborio risotto tossed with a blend of four cheeses and prosciutto, lightly breaded and fried to a golden brown. Served with zesty marinara sauce and topped with shaved asiago cheese.

Scallops Wrapped in Bacon

Mushroom Bruschetta

Sauteed mushrooms with Italian herbs, garlic and melted goat cheese served with handmade crostinis.

Trays and Displays:

Vegetable Crudities

With dipping sauce.

Gourmet Cheese

With assorted crackers.

Homemade Bruschetta

Fresh buffalo mozzarella cheese, tomato and basil drizzled with extra virgin olive oil.

Shrimp Cocktail

With cocktail sauce.

Chilled Asian BBQ Chicken

With mandarin oranges and shaved green onions.

Frequently Asked Questions

Most Common Questions Answered

-Do I put down a deposit?

Yes, a deposit of \$100.00 is required to reserve a specific date. That deposit will be deducted from your final bill on the day of the event. This deposit is NON-REFUNDABLE however.

-Is there a room fee?

No, there is only the \$100 deposit required to book the room and you will be charged according to your guaranteed headcount and which menu you select.

-When and how do I pay?

Full payment is required the day of the function. Payment can be made by cash or credit card only. Gift certificates and coupons are not valid with functions and personal checks are not accepted. Prices listed on the menus do not include the 20% gratuity fee or the 6.25% MA meal tax.

-How do I leave gratuity?

A 20% service charge will be automatically added to your total bill.

-Is tax included?

No, all meals are subject to a 6.25% Massachusetts meals tax.

-Can you guarantee me a certain room?

Unfortunately no, here at prezo we book our rooms according to your final headcount. Due to the high scheduling volume and frequent headcount changes we do reserve to right to decide rooms accordingly. However we will never put a party into a room in which it could not accommodate.

-When is my headcount guarantee required?

In arranging for your function an attendance total and menu selection must be given 5 days prior to your function. This number will be considered a guarantee, not subject to reduction and charges may be made accordingly.

-How long do I get the room for?

Functions may last up to 4 hours maximum. Day functions can not exceed 4pm so in order to use the full 4 hours the arrival time must be 12pm at the latest.

-Is dessert included?

Yes, gourmet vanilla ice cream and chocolate sauce is served with all function menus.

-Can I bring in a cake?

Yes, and if you are doing so let us know when giving us your menu so we'll know to serve your included ice cream along with your cake (without chocolate sauce). Also we'll cut it for you at no charge at all.

-Can I decorate the room?

Yes, however we do not allow confetti, lit candles or anything that attaches to the walls or ceiling with anything except removable adhesive puddy.

-Can I bring home food from the buffets?

No, buffet food may never be taken home since we are in compliance with the Food Safety Temperature Control Act.

Beverage Service Options:

Open Bar

You are billed for the drinks consumed by your guests. All beverages are added to your bill and you are charged on a per drink basis.

Cash Bar

Your guests are asked to pay the server when the drinks are delivered. You are not responsible for any gratuities on cash bar services.

Wine and/or Beer Stations

A table will be set with bottles of wine and/or beer with glasses. The guests may help themselves. You will be charged on a per bottle basis. Please note that any opened bottle will be added to your bill.

Sangria or Mimosa Toast

\$6.00 per person