Function Buffet Menu Choose 3 main dishes and 2 sides

Lunch Portions \$25.95 pp Plus tax & 20% Gratuity (available till 3pm)
Dinner Portions 35.95pp Plus tax & 20% Gratuity (available 3pm-close)
*Garden salad & dinner rolls included

Chicken

Teriyaki Chicken- fresh chicken breast, marinated in our home made teriyaki, finished with sweet teriyaki glaze, diced pineapple and red bell peppers

Chicken Parmesan- Fresh chicken breast breaded with our Italian seasoned bread crumbs fried golden brown topped with homemade marinara, parmesan & mozzarella cheese

Crispy Chicken Tenders-Our signature crispy chicken strips served with BBQ sauce

Mustard Crusted Chicken-Tender chicken cutlets dredged in Dijon marinade, breaded with seasoned breadcrumbs & fried golden brown.

Chicken Cordon Bleu- *Tender chicken rolled with* roasted ham and swiss cheese, lightly breaded and baked till golden, topped with a light white cream sauce

Sandwiches & Sliders

Assorted Sandwiches and Wraps-

Roast beef sandwich, Roast Turkey Sandwich, Chicken Caesar Wrap & cranberry walnut salad wrap

Sirloin Sliders-Hand pressed ground sirloin, with lettuce & tomato, on toasted brioche bun

Chipotle chicken Sliders- *Our top selling crispy chicken sandwich, with a chipotle drizzle, hot cherry pepper & American cheese slider size!*

Alla Carte trays 50 pieces Add a tray or two for your guests! Priced per tray

City Wings or Tenders- \$90 *Tossed in your choice of sauce. Served with bleu cheese & celery.*

Sauces: City sauce, buffalo, honey buffalo, barbecue, golden barbecue, honey barbecue, Cajun dusted, or salt & pepper

Arancini- \$80 Lightly fried risotto balls stuffed with fresh mozzarella & coated in seasoned breadcrumbs. Served with pomodoro sauce

Steak & Cheese Egg rolls-\$100 Handmade egg rolls loaded with peppers, onions, thinly sliced roast beef & white cheddar cheese. Served with chipotle dipping sauce

Twice Baked Skins-\$65 Hand cut potato wedges topped with twice baked filling, bacon, cheddar & jack cheese, and scallions. Served with sour cream

Pretzel breadsticks-\$75 Warm & buttery but slightly sweet, fresh pretzel sticks. Served with our homemade honey mustard dressing

Spicy Calamari- \$100 Tender calamari & hot peppers lightly breaded in seasoned flour and flash fried, tossed with garlic and herbs and presented on a bed of romaine. Served with pomodoro sauce

Beef & Pork Dishes

Marinated Steak Tips (+4.**pp**)- *Our Cuban inspired marinade makes these tips simply the best on the market.*

Sirloin Fajita Stir fry-Tender strips of marinated sirloin, tossed with onions, red & green peppers served over a bed of rice.

Sausage, **Peppers & Onions**- *Sweet Italian sausage with sauteed peppers and onions*

Baby Back Ribs-*Slow roasted pork back ribs in our smoky bbq sauce*

Marinated Pork Loin- *Dry rubbed pork tenderloin, chargrilled and finished low and slow to a perfect tenderness*

Pasta Dishes

Broccoli & Chicken Penne-Tender chicken sauteed with tomatoes, broccoli and penne with a touch of garlic & lemon cream sauce

Mac & Cheese- Pasta shells tossed in our one of a kind 4 cheese blend topped with seasoned breadcrumbs

Lasagna Rolls-*Individual lasagna noodles, rolled with* our homemade ricotta cheese filling, topped with marinara mozzarella, and parmesan cheese.

Pasta Primavera-*Julienne zucchini, summer squash,* carrots, broccoli & tomato tossed in a white wine & garlic sauce with angel hair pasta

Abruzzi Pasta- *Sweet Italian sausage sauteed with onions & peppers in a garlic & red pepper pomodoro sauce topped with parmesan cheese*

Pasta & Meatballs- handmade pork & ground beef meatballs, cooked in our pomodoro sauce served with pasta topped with shaved parmesan cheese

Cocktail hour Platters Priced per person

Hummus Platter- Roasted red pepper hummus, homemade pico De Gallo, English cucumber, red bell peppers, celery and toasted Naan bread. **\$3pp**

Fresh Fruit Platter-Honeydew, cantaloupe, Red & green grapes, and strawberries **\$4pp**

Cheese & Cracker Platter- Pepperjack, cheddar, marinated fresh mozzarella, olives & pepperoni **\$5pp**

Dessert Platters

Add a tray for a sweet way to finish!
Priced per person

Assorted Cookie Platter- Chocolate chip, oatmeal raisin, sugar cookie, peanut butter . **\$2pp**

Dessert Bar Platter-Brownies, blondies, lemon, hazelnut fudge, cookies & cream, Carmel toffee **\$3pp**

Cookies & Dessert Bar Platter- a beautiful assortment of both our cookies and dessert bars- 4pp

Sides

Cocktail Party Menu \$25pp

Choose 4 selections (additional selections \$4pp)

Cheese & Cracker Platter- *Pepperjack, cheddar, marinated fresh mozzarella, olives & pepperoni*

Hummus & Pico de Gallo Platter

Roasted red pepper hummus & Pico de Gallo. Served with freshvegetables & toasted pita bread

City Wings or Tenders- Tossed in your choice of sauce. Served with bleu cheese & celery. **Sauces:** City sauce, buffalo, honey buffalo, barbecue, golden barbecue, honey barbecue, Cajun dusted, or salt & pepper

Arancini- Lightly fried risotto balls stuffed with fresh mozzarella & coated inseasoned breadcrumbs. Served with pomodoro sauce

Steak & Cheese Egg rolls Handmade egg rolls loaded with peppers, onions, thinly sliced roast beef & white cheddar cheese. Served with chipotle dipping sauce

Twice Baked Skins-Hand cut potato wedges topped with twice baked filling, bacon, cheddar & jack cheese, and scallions. Served with sour cream

Pretzel breadsticks-Warm & buttery but slightly sweet, fresh pretzel sticks. Served with our homemade honey mustard dressing

Spicy Calamari-Tender calamari & hot peppers lightly breaded in seasoned flour and flash fried, tossed with garlic and herbs and presented on a bed of romaine. Served with pomodoro sauce

Hand Stretched Pizza-*Hand stretched dough topped with our home made pizza sauce, mozzarella* & parmesan cheese. Plain cheese or pepperoni

Sirloin Sliders-Hand pressed ground sirloin, with lettuce & tomato

Chipotle Chicken Sliders- Our top selling crispy chicken sandwich, with a chipotle drizzle, hot cherry pepper & American cheese slider size!

Pulled Pork Slider-

House made pulled pork, coleslaw and Swiss cheese

Fresh Fruit Platter-Honeydew, cantaloupe, Red & green grapes, and strawberries

City Streets Restaurant 411 Waverley Oaks Rd Waltham Ma 02452 781-647-City (2489) www.citystreets.net

Brunch Buffet Menu Choose one from each category for a total of 4 and 2 sides

\$28 pp Plus tax & 20% Gratuity (additional selections \$4pp)

Egg Creations

Ham & Cheese Scramble Eggs Cups -fluffy scrambled eggs mixed with ham & cheddar jack cheese and baked individually in muffin tins. A perfect compact way to enjoy the best eggs!

Eggs Benedict-Individual butter toasted English muffin halves, layered with thinly sliced ham and a poached egg drizzled with creamy hollandaise sauce.

Deviled Eggs-classic deviled eggs with a touch of sweet, and touch of heat, dusted with paprika and fresh chives.

Sandwiches & Sliders

Assorted Sandwiches and Wraps-

Roast beef sandwich, Roast Turkey Sandwich, Chicken salad, Chicken Caesar Wrap & cranberry walnut salad wrap

Sirloin Sliders-Hand pressed ground sirloin, with lettuce & tomato, on a mini kaiser bun

Chipotle Chicken Sliders- Our top selling crispy chicken sandwich, with a chipotle drizzle, hot cherry pepper & American cheese slider size!

Crab Cake Sliders- lump crab meat perfectly seasoned & pan seared layered on mixed greens with a drizzle of thousand island, on a mini kaiser bun.

Turkey Burger Sliders- Seasoned ground turkey, pan seared with Russian dressing, mixedgreens & tomato.

Cocktail hour Platters Add a tray for a snack upon arrival! Priced per person

Hummus Platter- Roasted red pepper hummus, homemade pico De Gallo, English cucumber, red bell peppers, celery and toasted Naan bread. **\$3pp**

Fresh Fruit Platter-Honeydew, cantaloupe, Red & green grapes, and strawberries **\$4pp**

Cheese & Cracker Platter- *Pepperjack, cheddar,* marinated fresh mozzarella, olives & pepperoni **\$5pp**

Brunch Breads

French Toast *Thick cut challah bread dredged with egg, toasted on a flattop grill, served with whipped strawberry cream cheese.*

Buttermilk Pancakes-fluffy handmade buttermilk pancakes, served with whipped butter and maple syrup

Assorted Bagels w/ cream cheese- Everything bagel, asiago, sesame, & plain with cream cheese spreads

Assorted Pastries-Cinnamon rolls, apple pastry, raspberry pastry, coffee cakes

Brunch Entrées

Chicken Teriyaki Skewers

Fresh hand cut chicken, skewered with peppers, onions and pineapple, with our special chimichurri marinade, grilled over an open flame and finished with sweet teriyaki glaze & grilled pineapple.

Chicken Cordon Bleu- Tender chicken rolled with roasted ham and swiss cheese, lightly breaded and baked till golden, topped with a light white cream sauce

Glazed Ham

Slow roasted ham brushed with brown sugar glaze, sliced and layered with pineapple & cherries

Rigatoni, Broccoli & Chicken

Tender chicken sautéed with garlic, tomatoes, broccoli, tossed with fresh rigatoni pasta, in a light lemon cream sauce, sprinkled with parmesan cheese

Dessert Platters

Add a tray for a sweet way to finish!

Priced per person

Assorted Cookie Platter- Chocolate chip, oatmeal raisin, sugar cookie, peanut butter . **\$2pp**

Dessert Bar Platter-Brownies, blondies, lemon, hazelnut fudge, cookies & cream, Carmel toffee \$3pp

Cookies & Dessert Bar Platter- a beautiful assortment of both our cookies and dessert bars- 4pp

Sides

seasonal vegetables, jasmine rice, roasted potatoes, broccoli Tomassina, Greek pasta salad, homestyle potato salad

Brunch Beverages

Mimosa 10.25 ea

Chilled Gancia Procecco from Italy, with a touch of orange juice.

Titos Bloody Mary 11.50 ea

Titos vodka with well-seasoned bloody mary mix garnished with jumbo olives.

Pomegranate Apple Mule 12.00 ea

Titos vodka and Pama liquor mixed with ginger beer with splashed of lime juice and apple cider.

Aperol Spritz 12.00 ea

Chilled Gancia Procecco from Italy, aperol liquor, bubbly and refreshing served over ice.

Waltham Sports Banquet Menu Go Hawks!

\$22 pp (soda included) Plus tax & 20% Gratuity Available Sunday, Monday & Tuesday Nights

Choose your salad (one selection)

Garden salad- *Mixed green salad with cucumbers, tomatoes, red onion, carrots & croutons. (dinner rolls included)*

Caesar Salad- Crisp romaine, house made croutons, shaved parmesan cheese tossed in our house made creamy Caesar dressing. (dinner rolls included)

Choose your pasta (one selection)

Broccoli & Tomato Penne- Tomatoes, broccoli Sauteed with a touch of garlic and lemon zest tossed with penne pasta in our light cream sauce

Three Cheese Ravioli – Fresh pasta ravioli tossed in our fresh pomodoro sauce and topped with parmesan cheese

Mac & Cheese- Pasta shells tossed in our one of a kind 4 cheese blend topped with seasoned breadcrumbs

Choose your main dish (one selection)

Crispy Chicken Tenders - Fresh chicken dredged in our signature batter and fried crispy brown served over French fries

Cheese or Pepperoni Pizza – Hand stretched dough topped with our home-made pizza sauce, mozzarella and parmesan cheese. (pepperoni optional)

Chicken Parmesan- Fresh chicken breast breaded with our Italian seasoned bread crumbs fried golden brown topped with homemade marinara, parmesan & mozzarella cheese

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City Streets Restaurant

Funeral Reception: \$25.95/ppl

Hummus & Veggie Platter-

Roasted red pepper hummus and fresh Pico de Gallo, served with fresh vegetables and toasted pita bread

City Tenders-

Fresh chicken tenderloins lightly floured and fried, tossed in our signature "City Sauce" a sweet and spicy blend of buffalo honey and teriyaki

Assorted Wraps/Sandwiches-

Fresh sliced turkey and roast beef sandwiches, along with a variety of specialty wraps

Rigatoni Broccoli & Chicken

Tender chicken sauteed with broccoli, tomatoes & garlic tossed in a light lemon cream sauce

Garden Salad-

Mixed greens and crisp romaine lettuce, tossed with chopped celery, tomatoes, carrots black olives and red onions.

Coffee/Tea/Soda included

City Streets Restaurant 411 Waverley Oaks Rd Waltham 02452 781-647-City (2489) www.citystreets.net

Plated Dinner (3pm-Close) Function Menu

*Garden salad & dinner rolls included
Pick up to 5 options for your guests to choose from on the day of your event

Crab Cakes 33.95

Twin lump crabmeat cakes perfectly seasoned & pan seared. Served over oursignature city strings, creamy coleslaw and tartar sauce

Baked Scrod 30.25

Atlantic cod lightly seasoned, pan-seared, topped with seasoned breadcrumbs & finished with lemon. Served with Jasmine rice & fresh vegetables

Grilled Salmon *Gf 31.25

Our Salmon is fresh from the docks. We season lightly & grill to perfection. Served with Jasmine rice, fresh vegetables, & a wedge of lemon

Grilled Swordfish *Gf 33.95

Our swordfish is fresh from the docks. We season lightly & grill to perfection. Served with Jasmine rice, fresh vegetables, & a wedge of lemon

Ribeye Tacos 30.25

Tender marinated ribeye layered in soft corn or flour tortillas with shredded lettuce cheddar jack cheese and homemade pico de gallo served with Jasmin rice.

Swordfish Tacos 33.9

Fresh swordfish dusted with spices & pan seared layered in soft corn or flour tortillas with house made Pico de Gallo, cheddar jack cheese, shredded lettuce, drizzled with our one-of-a-kind basil spinach sauce. Served with Jasmine rice

Cape Cod Tacos 29.50

Flaky cod lightly breaded then deep fried layered in soft corn or flour tortillas with shredded lettuce, cheddar jack cheese and housemade avocado tartar served with Jasmine rice

Crispy Chicken Tacos 28.50

Our house favorite crispy tenders layered in soft corn or flour tortillas with shredded lettuce, cheddar jack cheese, Pico de Gallo and house made avocado tartar served with Jasmine rice

Cocktail hour Appetizers
Priced per person
Add on a tray for mingling time!

Hummus Platter- \$3pp

Roasted red pepper hummus, homemade Pico De Gallo, English cucumber, red bell peppers, celery and toasted Naan bread

Fresh Fruit Platter- \$4pp

Honeydew, cantaloupe, Red & green grapes, and strawberries

Cheese & Cracker Platter- \$5pp

Pepperjack, cheddar marinated fresh mozzarella, olives & pepperoni.

Hand cut 120z Ribeye

33.50

Thick cut 120z ribeye steak grilled to order served with roasted potatoes and fresh vegetables, with a side of au jus.

Sirloin Tips * *Gf* (removing gravy)

32.25

Our Cuban inspired marinade makes these tips simply the best on the market. Served with mashed potatoes, gravy & fresh vegetables

Turkey Tips

28.50

Tender turkey breast marinated in our Latin inspired chimichurri marinade, brushed with teriyaki glaze. Served with rice & fresh vegetables

Grilled Chicken Breast *Gf

28.50

Tender chicken with a touch of spice, grilled to perfection Served with Jasmine rice, house made Pico de Gallo & fresh vegetables

Chicken Parmesan

28.50

Fresh chicken breast coated in seasoned breadcrumbs, fried golden brown; topped with tomato basil marinara, mozzarella & parmesan cheese. Served with angel hair pasta

Sausage Abruzzi Pasta

27.50

Sweet Italian sausage sautéed with roasted peppers, garlic and crushed red pepper. Tossed with house-made tomato basil marinara, fresh rigatoni pasta and parmesan cheese

Rigatoni Broccoli & Chicken

27.50

Tender chicken sautéed with garlic, tomatoes, broccoli, tossed with fresh rigatoni pasta, in a light lemon cream sauce, sprinkled with parmesan cheese

City Shrimp Piccata

30.50

Jumbo Gulf shrimp tossed in our perfectly balanced, house made piccata sauce mixed with capers, spinach, and artichoke hearts. Served over angel hair pasta

Dessert Platters
Priced Per Person
Add on a sweet ending!

Assorted Cookie Platter- \$2pp

Chocolate chip, oatmeal raisin, sugar cookie, peanut butter

Dessert Bar Platter- \$3pp

Brownies, blondies, lemon, hazelnut fudge, cookies & cream, Carmel toffee

Cookies & Dessert Bar Platter- \$4pp

A beautiful assortment of both our cookies and dessert bars

Plated Lunch (11:30-3pm) Function Menu

*Dinner rolls included

Pick up to 5 options for your guests to choose from on the day of your event.

Roasted Chicken Walnut Salad*Gf

19.25

Mixed greens & romaine, candied walnuts, dried cranberries, sliced green apples, & feta cheese tossed in a light cranberry walnut dressing; topped with pulled roasted chicken

Tomato, Cucumber & Mozzarella *Gf

18 7

Ripe tomatoes, English cucumbers & fresh mozzarella tossed in olive oil, herbs, drizzled with a balsamic reduction on a bed of romaine Add:

Greek Salad *Gf

18.75

Romaine lettuce with tomatoes, cucumbers, red onions, Kalamataolives, fire roasted peppers, feta cheese, pepperoncini peppers & our sweet Greek dressing

Chipotle Sirloin Tacos

25 50

Tender sirloin marinated in soy cilantro & lime, layered in soft corn or flour tortillas with shredded lettuce, jack cheese, house made chipotle dressing, topped with Pico de Gallo & scallions served with Jasmine rice

Crispy Chicken Tacos

25.50

Our house favorite crispy tenders layered in soft corn or flour tortillas with shredded lettuce, cheddar jack cheese, Pico de Gallo and house made avocado tartar served with Jasmine rice

Cape Cod Tacos

Flaky cod lightly breaded then deep fried layered in soft corn or flour tortillas with shredded lettuce, cheddar jack cheese and housemade avocado tartar served with Jasmine rice

Chicken Quesadillas

21.25

Flour tortillas filled with cheddar & jack cheese, marinated onions&roasted peppers. Served with Jasmine rice, Pico de Gallo & sour cream.

City Burger

18.25

Our burgers are ½ pound of USDA choice ground sirloin, handpressed & grilled to your liking

Turkey Burger

18.25

Seasoned ground turkey, pan seared with Russian dressing, mixedgreens & tomato. Served w/sweet potato fries & cranberry sauce

Crispy Chicken Sandwich

18.25

Our signature crispy chicken topped with bacon, American cheese, lettuce, tomato & a drizzle of buttermilk ranch dressingon thick cut sourdough bread.

Cocktail hour Appetizers
Priced per person
Add on a tray for mingling time!

Hummus Platter- \$3pp

Roasted red pepper hummus, homemade Pico De Gallo, English cucumber, red bell peppers, celery and toasted Naan bread.

Fresh Fruit Platter- \$4pp

 $Honey dew, \ cantaloupe, \ Red \ \& \ green \ grapes, \ and \ strawberries$

Cheese & Cracker Platter- \$5pp

Pepperjack, cheddar, marinated fresh mozzarella, olives & pepperoni.

Fish and Chips

26.25

Atlantic cod lightly breaded & deep fried. Served with steak fries, creamy coleslaw & tartar sauce

Baked Scrod

27.25

Atlantic cod lightly seasoned, pan-seared, topped with seasoned breadcrumbs & finished with lemon. Served with Jasmine rice & fresh vegetables

Grilled Salmon *Gf

28.25

Our salmon is fresh from the docks. We season lightly & grill to perfection. Served with Jasmine rice, fresh vegetables, & a wedge of lemon

Rigatoni Broccoli & Chicken

24.50

Tender chicken sautéed with garlic, tomatoes, broccoli, tossed with fresh rigatoni pasta, in a light lemon cream sauce, sprinkled with parmesan cheese

Sausage Abruzzi Pasta

24.50

Sweet Italian sausage sautéed with roasted peppers, garlic and crushed red pepper. Tossed with house-made tomato basil marinara, fresh rigatoni pasta and parmesan cheese

Mac & Cheese

19.50

Shell pasta tossed in our one-of-a-kind cheese blend; topped with seasoned breadcrumbs & baked to perfection.

Sirloin Tips * *Gf* (removing gravy)

24.50

Our Cuban inspired marinade makes these tips simply the best on the market. Served with mashed potatoes, gravy & fresh vegetables

Turkey Tips

20.75

Tender turkey breast marinated in our Latin inspired chimichurri marinade, brushed with teriyaki glaze. Served with rice & fresh vegetables

Grilled Chicken Breast *Gf

20.50

Tender chicken with a touch of spice, grilled to perfection Served with Jasmine rice, house made Pico de Gallo & fresh vegetables

Chicken Parmesan

25.50

Fresh chicken breast coated in seasoned breadcrumbs, fried golden brown; topped with tomato basil marinara, mozzarella & parmesan cheese. Served with angel hair pasta

Dessert Platters Priced Per Person Add on a sweet ending!

Assorted Cookie Platter- \$2pp

Chocolate chip, oatmeal raisin, sugar cookie, peanut butter

Dessert Bar Platter- \$3pp

Brownies, blondies, lemon, hazelnut fudge, cookies & cream, Carmel toffee

Cookies & Dessert Bar Platter- \$4pp

A beautiful assortment of both our cookies and dessert bars