



Eat, Drink and Be Local
South Boston

PRIVATE EVENT MENU



Nikki DiGuilio
Event Coordinator
781-433-9028
ndiguilio@goodnuhospitality.com

Local 149 is the perfect spot for your next get together or corporate event. Its flexible interior and seating plan can accommodate both small groups and larger gatherings. Should you want a sit-down dinner or buffet style meal, we will carefully work with you to bring the freshest and most delicious choices to the table.

There is no better time than right now to reserve your special date with us. Sharing great times with your closest friends or hosting a celebration for someone special are life's real pleasures. Whether you are looking to book a graduation party, a holiday gathering, or a corporate function, our sensational cuisine and dining space will make for a memorable event!

Easy, Affordable, Enjoyable. We look forward to being a part of your special time!

Local 149
149 P Street. South Boston, MA 02127
local149.com



Pricing, Fees & Additional Information

At Local 149 we do not have rental charges in order to reserve any of our space's. Pricing is based on a food & beverage minimum which is determined by a multitude of factors. Please inquire with our Event Coordinator regarding what the minimum would be for your event.

A 7% tax, 20% gratuity and 5% admin fee are added to the final bill.

Local 149 does not require a deposit and we typically do not pre-charge anything. A final bill will be presented at the end of your event (this is subject to change based on your specific event). We do require a contract in order to confirm your hold.

A final head count and finalized menu is required two weeks prior to your event.

Contact Information

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Event Space

Full Semi Private Bar Area

Seated: Up to 30 guests

Cocktail Reception: Up to 50 Guests



Half Semi Private Bar Area

Seated: Up to 15 guests

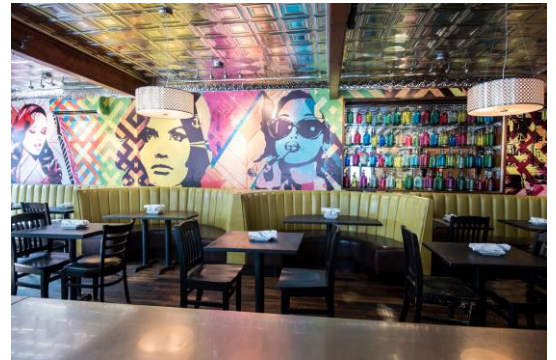
Cocktail Reception: Up to 25 Guests



Full Buy Out

Seated: Up to 80 guests

Cocktail Reception: Up to 100 Guests



good n u[®]
hospitality

Event Menus

Brunch

Buffet Options (priced per person)

Cold

Smoke Salmon Platter \$5pp

capers, red onion

Bagels & Cream Cheese \$5pp

Yogurt Bar \$4pp

plain & strawberry yogurt, granola

Hot

Scrambled Eggs \$3pp

Thick Cut French Toast \$5pp

butter, maple syrup

Corn Beef Hash \$5pp

Pancakes \$5pp

*your choice: buttermilk, blueberry or chocolate chip
with maple syrup, whipped butter*

Veggie Frittata \$5pp

eggs, cheddar, assorted vegetables

Waffles \$5pp

butter, maple syrup, whipped cream

Bacon, Sausage, or Ham \$4pp

Home Fries, Tater Tots or Roast Potatoes \$3pp

Salads

Mixed Green Salad \$2pp

cucumber, tomato, carrot, red onion, house dressing

Caesar Salad \$3pp

parmesan, croutons, creamy dressing, anchovies

Sandwich Platters

Platters – 25 portions

Assorted Club Sandwiches \$50

turkey, ham, roast beef

Wrap Selections \$50

blt, california, egg salad

A La Carte (priced per piece)

Chicken Satay Skewers \$3

Teriyaki Beef Skewers \$4

Bruschetta Crostini \$3

Mac Fritters \$2.50

homemade mac & cheese, sriracha aioli

Deviled Eggs \$1.50

topped with bacon bits

Sliders (priced per piece)

Hamburger \$3

Cheeseburger \$4

Lobster Salad \$7

Stationary Platters

Platters – 25 portions

Hot

Calamari \$60

crispy squid, cherry peppers, marina

Popcorn Chicken \$50

served with bistro sauce

Chili Nachos \$50

pico de gallo, sour cream, guacamole

Chicken Wings or Chicken Tenders \$60

*your choice of sauce (bbq, buffalo, teriyaki or plain) bleu
cheese dressing or ranch*

Hog Wings \$60

pork lollipops, sweet & spicy, hoisin sauce

Cold

Fruit Platter \$45

chefs' selection of seasonal fruit

Cheese Platter \$60

chefs' selection of cheeses with crostini

Crudité \$45

*raw vegetables served with your choice of hummus and/or
ranch*

Grilled Vegetable Platter \$50

grilled vegetables with balsamic glaze

Dinner

Appetizers (priced per piece)

Chicken Satay Skewers \$3

Teriyaki Beef Skewers \$4

Bruschetta Crostini \$3

Mac Fritters \$2.50
homemade mac & cheese, sriracha aioli

Deviled Eggs \$1.50
topped with bacon bits

Crab Cakes \$3

Sliders (priced per piece)

Hamburger \$3

Cheeseburger \$4

Lobster Salad \$7

Stationary Apps

Platters – 25 portions

Hot

Calamari \$60
crispy squid, cherry peppers, marinara

Popcorn Chicken \$50
served with bistro sauce

Chili Nachos \$50
pico de gallo, sour cream, guacamole

Chicken Wings or Chicken Tenders \$60
your choice of sauce (bbq, buffalo, teriyaki or plain) bleu cheese dressing or ranch

Hog Wings \$60
pork lollipops, sweet & spicy, hoisin sauce

Pretzel Bites \$40
house made mustard

Cold

Fruit Platter \$45
chefs' selection of seasonal fruit

Cheese Platter \$60
chefs' selection of three cheeses and with crostini

Cured Meat Plate \$70
chefs' selection of three cured meats with crostini

Crudit  \$45
raw vegetables served with your choice of hummus and/or ranch

Grilled Vegetable Platter \$50
grilled vegetables with balsamic glaze

Pico and Guacamole \$45
with house made tortilla chips

Flatbreads - \$13 Each
Approx 8 pieces each

Buffalo Chicken

Chicken Bacon Ranch

Margherita

Taco Bar (priced per person)

Beef, Chicken & Fish \$10

Beef & Chicken \$8

All of the fixings on the side: *pico, guacamole, shredded cheese, spicy mayo, lettuce & pickled veggies*



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Dinner Continued

Buffet (priced per person)

Salads

Caesar Salad \$3pp

parmesan, croutons, creamy dressing, anchovies

Mixed Greens Salad \$2pp

cucumber, tomato, carrot, red onion, house dressing

Seasonal Menu Salad \$3pp

chefs' seasonal preparation

Pasta

Mac and Cheese \$6pp

Gnocchi \$6pp

marinara, shaved pecorino

Chefs' Seasonal Pasta \$7pp

fresh creative crowd favorites

Meat & Fish

Roast Chicken \$7pp

Marinated & Grilled Steak Tips \$8pp

Braised Short Ribs \$8pp

Seared Salmon Filet \$8pp

Parm Encrusted Cod \$7pp

Vegetarian

Roasted Vegetable Risotto \$5pp

Sides

Spinach \$3pp

Roasted Potatoes \$3pp

Sautéed Season Vegetables \$3pp

Roast Garlic Mash \$3pp

Beverages

All drinks are charged by consumption

Customized Menu

Anything that is offered on our standard menus can also be used for an event!

We can also customize any three course or personalized menu to fit your needs!!



3 Course Lunch or Dinner Options

Southie

\$25 per person

First Course

(Choose One)

Soup of the Day

Garden Salad

Second Course

(Choose One)

Half Roast Chicken

mashed potatoes & seasonal vegetables

Baked Cod

mashed potatoes & seasonal vegetables

Vegetables Risotto

Third Course

Chocolate Cake

P Street

\$35 per person

First Course

(Choose One)

Long Life Salad

*beets, cucumber, tomato, black beans,
lentils, quinoa, lemon vinaigrette*

Soup of the Day

Second Course

(Choose One)

Steak Tips

mashed potatoes and seasonal vegetables

Half Roast Chicken

mashed potatoes and seasonal vegetables

Vegetable Risotto

Third Course

Chocolate Cake

Farragut

\$60 per person

First Course

(Choose One)

Caesar Salad

*parmesan, croutons, creamy dressing,
anchovies*

Tomato Bisque

Tuna Tartare Stack

*corn salsa, guacamole, pico de gallo,
togarashi spice, tortilla chips*

Second Course

(Choose One)

Filet Mignon

*roasted potatoes, seasonal vegetables,
herb butter*

Teriyaki Salmon

teriyaki glaze, mashed potatoes

Seasonal Vegetarian Ravioli

Third Course

Chocolate Cake