



## GROUP DINNER

PLEASE CHOOSE A MAXIMUM OF THREE ENTREE SELECTIONS FROM THE LIST BELOW.  
FINAL GUEST AND THE ENTREE COUNT MUST BE PLACED ONE WEEK IN ADVANCE.

( 5% DISCOUNT FOR GROUPS WITH ONE SELECTION)

### SELECTION INCLUDES:

GARDEN SALAD, MINI MUFFINS AND ROLLS, APPROPRIATE STARCH AND VEGETABLE,  
CREME BRULEE AND COFFEE, TEA OR SOFT DRINK

\*

WHEN ORDERING A CELEBRATION CAKE OUR HOMEMADE VANILLA BEAN ICE CREAM WILL BE SERVED  
IN PLACE OF CREME BRULEE.

\*

### 34.00 PER GUEST

#### RACK OF BABY BACK RIBS

A SIGNATURE MENU ITEM SINCE OPENING DAY, 1975.

MARINATED IN BROWN SUGAR, SOY SAUCE AND GINGER. GRILLED OVER AN OPEN FLAME UNTIL FALL OFF THE BONE TENDER.

#### CERTIFIED BLACK ANGUS PRIME RIB OF BEEF

SLOW ROASTED BEEF SERVED WITH AU JUS. 8 OZ.

#### ROSEMARY-CITRUS CHICKEN

GRILLED CHICKEN BREAST OVER FINGERLING POTATOES & SHALLOT DEMI-GLACE. FINISHED WITH SAUTEED MUSHROOMS, SPINACH,  
TOMATOES, GOAT CHEESE AND BASIL.

### 38.00 PER GUEST

#### CERTIFIED BLACK ANGUS PRIME RIB OF BEEF

SLOW ROASTED BEEF SERVED WITH AU JUS. 12 OZ.

#### VEAL OSCAR

VEAL SCALOPPINI PAN SEARED, TOPPED WITH TENDER ASPARAGUS, LUMP CRAB & BÉARNAISE SAUCE.

#### SALMON NAPOLEON

A FLAKY CRAB CAKE BETWEEN TWO PAN SEARED SALMON FILETS, TOPPED WITH JUMBO LUMP CRAB MEAT,  
ACCOMPANIED BY A DILL-CREAM SAUCE.

### 50.00 PER GUEST

#### FILET MIGNON OSCAR

6 OZ. FILET, LUMP CRAB MEAT AND FRESH ASPARAGUS FINISHED WITH BEARNAISE SAUCE.

#### SURF AND TURF

6 OZ. FILET MIGNON WITH BÉARNAISE SAUCE AND A 5 OZ. MAINE LOBSTER TAIL SERVED WITH DRAWN BUTTER.

ADDRESS: 114 Speers Street, BelleVernon Pa. 15012  
PHONE: 724-483-4500 FAX: 724-483-9133 WEBSITE: [WWW.BACKPORCHRESTAURANT.COM](http://WWW.BACKPORCHRESTAURANT.COM)

Prices in effect though October 2017

## APPETIZER SELECTION

### APPETIZER SAMPLER

OUR SIGNATURE PARTY PLATTER  
BABY BACK RIBS, STUFFED MUSHROOM CAPS, GOAT CHEESE FRITTERS  
& BUTTER BROILED SHRIMP COCKTAIL.  
SERVES APPROX. 6 GUESTS  
\$36.00

---

PIMENTO CHEDDAR CHEESE SPREAD AND CRACKERS  
ONE LARGE OR MINIS FOR EACH TABLE \$3.50 PER GUEST

---

## CELEBRATION CAKES

YELLOW DOUBLE LAYER CAKE WITH CHOCOLATE MOUSSE FILLING & WHIPPED CREAM ICING

1/4 SHEET - SERVES 20-30 \$40.00

1/2 SHEET - SERVES 30-50 \$60.00

WHEN ORDERING A CELEBRATION CAKE OUR HOMEMADE VANILLA BEAN ICE CREAM WILL BE  
SERVED IN PLACE OF CREME BRULEE.

---

FOR MORE CAKE SELECTIONS PLEASE SEE OUR BAKERY MENU  
[www.2FINECATERERS.COM](http://www.2FINECATERERS.COM)

\*There is a \$1.50 per guest plating fee for desserts not purchased through The Back Porch or Two Fine Caterers.

## GROUP INFORMATION

**PRIVATE ROOM** - Available for groups of 30-45, excluding Saturday night.

**MENU** - Limit your selections to three entrees from the group menu.

Final guests and the **entree count must** be placed one week in advance.

Any changes in guest count can be confirmed up to 48 hours prior to your event.

**PAYMENT** - A \$50.00 deposit and signed contract is required to confirm reservations of a party of 30 or more.

All private rooms are subject to 20% service charge and 6% PA sales tax.

No separate checks for groups.

We accept all major credit cards, business checks and cash

ADDRESS: 114 SPEERS STREET, BELLE VERNON PA. 15012  
PHONE: 724-483-4500 FAX: 724-483-9133 WEBSITE: [WWW.BACKPORCHRESTAURANT.COM](http://WWW.BACKPORCHRESTAURANT.COM)

Prices in effect through October 2017