



GROUP DINNER MENU

Please choose a maximum of three entrees.
Final guest and entree count must be placed one week in advance.

5% discount for groups with one selection.

Each selection includes:

Garden salad, mini muffins and rolls, starch and vegetable, creme brûlée, and coffee, tea, or soft drink.

Premium dessert tray — add \$3.50 per guest.

35.00 PER GUEST

RACK OF BABY BACK RIBS

A signature menu item since opening day, in 1975.
Pork ribs marinated in brown sugar, ginger, and soy sauce. Fall-off-the-bone tender

CERTIFIED BLACK ANGUS PRIME RIB

Slow roasted beef served with au jus. 8oz. cut
(exact count required)

ROSEMARY-CITRUS CHICKEN

Grilled chicken breast over fingerling potatoes and peppercorn sauce.
Finished with sautéed mushrooms, spinach, tomatoes, feta, citrus zest, and basil.

40.00 PER GUEST

CERTIFIED BLACK ANGUS PRIME RIB

Slow roasted beef served with au jus. 12oz. cut
(exact count required)

FILET MIGNON

6 oz. filet mignon with béarnaise

CRAB CAKE-CRUSTED FAROE ISLAND SALMON

With dill cream sauce.

55.00 PER GUEST

SURF AND TURF

6 oz. filet mignon with béarnaise sauce and a 5 oz. Maine lobster tail with drawn butter.

114 Speers Street, BelleVernon PA 15012
phone: 724-483-4500 fax: 724-483-9133 www.backporchrestaurant.com

Prices in effect until November 2018

APPETIZERS

APPETIZER SAMPLER

Our signature party platter.
Baby back ribs, stuffed mushroom caps, goat cheese fritters, and butter-broiled shrimp cocktail.
Serves approx. 6 guests. \$39.00

PIMENTO CHEDDAR CHEESE SPREAD AND CRACKERS

One large or minis for each table. \$3.50 per guest.

CELEBRATION CAKES

When ordering a celebration cake, our house-made vanilla bean ice cream will be served in place of creme brûlée.
There is a \$1.50 plating fee per guest for desserts not purchased through The Back Porch or Two Fine Caterers.

Batter: Yellow, White, Chocolate

Filling: Chocolate Mousse, Bavarian Cream, Raspberry Cream, Apricot Cream

Icing: Vanilla Whipped, Chocolate Whipped, Vanilla Buttercream, Chocolate Buttercream

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

1/2 SHEET - SERVES 40-60 \$60.00

For more cake selections, please see our full bakery menu online:

www.2finecaterers.com

GROUP INFORMATION

PRIVATE ROOM AVAILABILITY

Available for groups of 25-45.

A food and beverage minimum applies to Friday and Saturday parties.

A screen for projections is available to rent for \$35.00

DINNER SELECTIONS AND RESERVATIONS

Limit your selections to three entrees from the group menu.

The final guest number and **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.

Gluten free and vegetarian options are available upon request.

PAYMENT

A \$50.00 deposit and signed contract is required to confirm reservations of a party of 25 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

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GROUP DINNER

PRIVATE DINING INFORMATION & CONTRACT

PRIVATE ROOM AVAILABILITY

Available for groups of 25-45.
A food and beverage minimum applies to Friday and Saturday parties.

MENU SELECTIONS AND GUEST COUNT

Limit your selections to three entrees from the group menu.
The final guest number and **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.
Gluten free and vegetarian options are available upon request.

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.

Please fill out information below and mail or fax (724-483-9133) with deposit.

Date of Party _____ Contact Name _____
Contact Phone _____ Cell Phone _____ email _____

Group Name _____ Occasion _____

Time: _____ host / hostess arrival time Will there be a presentation? _____
_____ Guests arrival time

Drinks: _____ Open Bar _____ Cash Bar _____ Wine with Dinner _____ glasses _____ bottles _____ Champagne Toast

Appetizers: _____ \$ _____

Meal Selection: 1. _____ \$ _____

2. _____ \$ _____

3. _____ \$ _____

_____ Children's Menu : Chicken Tender & fries, soft drink and dessert

_____ Special Dietary needs (Vegetarian, Allergies, etc.)

Total # of guests _____ **Please confirm the number of meal selections one week in advance.**

Dessert: _____ Crème Brûlée _____ Premium Dessert Tray - add \$3.50 per guest

_____ Celebration Cake and home made vanilla bean ice cream _____ 1/4 sheet cake (serves 30) _____ 1/2 sheet cake (serves 50)

Writing on cake _____

Dining Room: Table Arrangement - Please call and we will assist you on the room layout .

Things to consider:

___ Appetizer Table ___ Wheelchairs ___ Cake Table ___ Gift table

___ Centerpieces ___ High Chairs ___ Screen Rental (\$35.00)

Friday & Saturday Food and Beverage Minimum: _____

Deposit: Credit Card _____

Today's Date : _____

Check # _____ Amount _____ Date _____

Signature: _____

