



Group Dinner Menu

Please choose a maximum of three entrees.

Final guest and entrée count must be placed one week in advance.

5% discount for groups with one selection.

SELECTION INCLUDES :

Garden Salad with Balsamic Vinaigrette,

House made mini muffins and rolls,

Seasonal Vegetable and Potato

Creme Brûlée

Coffee, Tea, or Soft drink.

Premium Dessert Tray – Add \$3.50 per guest

OPTION 1

\$38.00 PER GUEST

RACK OF BABY BACK RIBS

A signature menu item since opening day, in 1975. Chargrilled pork ribs glazed with brown sugar, ginger, and soy sauce.

CERTIFIED BLACK ANGUS PRIME RIB

Slow roasted beef served with au jus. 8 oz. cut (exact count required, with a minimum of 10 orders).

CHICKEN MARSALA

with assorted wild mushrooms

FAROE ISLAND SALMON

with a honey -soy glaze

OPTION 2

\$48.00 PER GUEST

CERTIFIED BLACK ANGUS PRIME RIB

Slow roasted beef served with au jus. 12 oz. cut (exact count required, with a minimum of 10 orders)

FILET MIGNON

6 oz. filet mignon with béarnaise

TWIN CRAB CAKES

With Chipotle Aioli for dipping Twin 5 oz.

OPTION 3

\$60.00 PER GUEST

OSCAR STYLE

Topped with asparagus, jumbo lump crab meat and Béarnaise sauce

Choose : Salmon Oscar, Filet Oscar or Scallop Oscar

Starters

APPETIZER SAMPLER

Our signature party platter
Baby back ribs, stuffed mushroom caps, goat cheese fritters, and butter-broiled shrimp cocktail.
Serves approximately 6 guests \$42-

PIMENTO CHEDDAR CHEESE SPREAD AND CRACKERS

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

CANADIAN CHEDDAR CHEESE SOUP cup 6- **LOBSTER BISQUE** cup 8- **ITALIAN WEDDING SOUP** cup 6-

Celebration Cakes

DOUBLE LAYER CAKE

Batter: Yellow, White, Chocolate

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

Icing: Whipped Cream, Chocolate Whipped Cream, Bavarian Cream, Chocolate Buttercream, Vanilla Buttercream

1/4 sheet cake serves 20-30 \$40.00 1/2 sheet serves 40-60 \$60.00

Group Dinner Information

MENU SELECTIONS AND GUEST COUNT

Limit your selection to three entrees from the group menu.

The final guest number and entrée 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 available upon request.

PRIVATE ROOM DETAILS

Available for groups of 25-45.

A food and beverage minimum may apply. Please inquire.

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.

5% discount for groups with one dinner selection.

Please fill out the Private Dining Contract below and submit with deposit.

Private Dining Dinner Contract

Please fill out the information below: Submit with deposit.

GROUP NAME / OCCASION _____ DATE OF PARTY _____

CONTACT NAME _____ ARRIVAL TIME ____ Host / Hostess

PHONE NUMBER _____ _____ Guests

CELL PHONE NUMBER _____

EMAIL _____

Drinks: ___ Open bar ___ Cash Bar ___ Wine with Dinner ___ Champagne Toast

Appetizers: _____

Entrée Selections: 1. _____ \$ _____

2. _____ \$ _____

3. _____ \$ _____

___ Children's Menu: Chicken tenders and fries, soft drink and dessert \$ _____

___ Special Dietary Needs: _____

TOTAL GUEST COUNT _____ (Please confirm the number of meal selections one week in advance).

Dessert: Included: ___ Creme Brûlée or Strawberry Crumble

Additional Charge: Premium Dessert Tray ___ Celebration Cake ___ 1/4 ___ 1/2

Writing on Cake _____

Dining Room _____

Table Arrangement

Please call us and we will assist you on the room layout.

Things to consider:

___ Appetizer Table ___ Wheelchairs ___ Cake Table ___ Gift table

___ Centerpieces ___ High Chairs

Will there be a presentation? ___ Screen Rental \$35.00

___ Food and Beverage Minimum ___ Early Opening Fee - \$50.00 per half hour ___ Wedding ceremony Fee \$300.00

Deposit: Amount \$ ___ Credit Card _____ Check # _____

Signature _____ Date _____