



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 :

Bib Lettuce Salad with Balsamic Vinaigrette

Toasted Roll and butter

Seasonal Vegetable and Starch

Creme Brûlée

(House made Vanilla Bean Ice Cream served with Celebration Cake)

Coffee, Tea, or Soft drink.

OPTION 1

\$40.00 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.

Fall-off-the-bone tender.

ARTICHOKE CRUSTED CHICKEN

Pan seared boneless chicken breasts topped with artichoke crust, capers and roasted red peppers served over white wine reduction.

BAKED HADDOCK

Cooked in a white wine cream and baked with a buttery ritz cracker crust.

OPTION 2

\$60.00 PER GUEST

FILET MIGNON

6 oz. filet mignon with veal demi-glace

CAJUN SHRIMP SALMON

Pan seared Aukra salmon topped with cajun shrimp sauce.

OPTION 3

\$80.00 PER GUEST

FILET AND SHRIMP

6 oz. filet mignon with demi-glace and butter grilled shrimp served with cocktail sauce.

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 \$49-

CANADIAN CHEDDAR CHEESE SOUP cup 6- **LOBSTER BISQUE** cup 9- **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 \$45.00

Served with homemade Vanilla Bean Ice Cream.

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

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 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 House made Ice Cream

Additional Charge: ___ Celebration Cake (1/4 sheet cake)

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



Private Room Food and Beverage Minimum

___ Wednesday thru Sunday 1:00-4:00 \$650.00

___ Friday and Sunday evening after 4:00 \$1500.00

___ Saturday evening after 4:00 \$2500.00

___ Early Opening Fee - \$50.00 per half hour

___ Wedding ceremony Fee \$300.00

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

Signature _____ Date _____