



# 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:

Bibb Lettuce Salad with Balsamic Vinaigrette  
Toasted Rolls and butter  
Seasonal vegetables and Starch  
Creme Brûlée  
( House made Vanilla Bean Ice Cream served with Celebration Cake)  
Coffee, Tea, or Soft drink.

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### 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.

#### ROASTED TOMATO & BASIL SPAGHETTI

Fresh cooked spaghetti pasta tossed with roasted tomatoes, sauteed garlic and drizzled with aged balsamic reduction. Topped with fresh mozzarella, parmesan cheese and fresh cut basil.

#### CAJUN GRILLED SALMON

Cajun grilled Norwegian Aukra farm raised salmon served with a grainy mustard-lime sauce.

#### BUTTER BROILED SHRIMP DINNER

Served with house made cocktail sauce.

### OPTION 2

**\$60.00 PER GUEST**

#### FILET MIGNON

6 oz. filet mignon with veal demi-glace

#### MAINE-STYLE BAKED SCALLOPS

Jumbo Sea scallops in a white wine cream and baked with a buttery Ritz cracker crust.

114 Speer Street, Belle Vernon PA 15012  
Phone: 724-483-4500 fax: 724-483-9133 [www.backporchrestaurant.com](http://www.backporchrestaurant.com)  
Prices subject to change – Summer/Fall 2022

## Starters

### APPETIZER SAMPLER

Baby back ribs, artichoke dip, General Tso cauliflower and butter-broiled shrimp cocktail. Serves approximately 6 guests \$49-

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# Celebration Cakes

## DOUBLE LAYER CAKE

Batter: Vanilla or Chocolate

Filling: Chocolate Mousse, Bavarian Cream, Raspberry Cream

Icing: Whipped Cream, Vanilla or Chocolate Buttercream 1/4 sheet cake serves 20-30 \$45.00

**Served with homemade Vanilla Bean Ice Cream.**

There is a \$1.50 per guest plating fee for desserts not purchased through The Back Porch Bakery

# Group Dinner Information

## PRIVATE DINING

- Dining room seats up to 45 guests.
- Exclusive use of our private room is for a three-hour event.
- Parties who would like to use the private room for more than a three-hour time block will be subject to an additional room fee.
- A food and beverage minimum applies. Please see Dinner contract for details.

## 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.

## PAYMENT

- A \$50.00 deposit and signed contract is required to confirm private dining reservations.
- 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 the Private Dining Contract and submit with deposit.**

# Private Dining Dinner Contract

**Please fill out the information below: Submit with deposit.**

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CELL PHONE NUMBER \_\_\_\_\_

GROUP NAME / OCCASION \_\_\_\_\_

CONTACT NAME \_\_\_\_\_ DATE OF PARTY \_\_\_\_\_

PHONE NUMBER \_\_\_\_\_ ARRIVAL TIME \_\_\_\_\_ Host / Hostess

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 \_\_\_\_\_

Additional Charge: \_\_\_\_\_ Dessert Tray (variety for guests to select from)

**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 \_\_\_\_\_ Highchairs

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 \_\_\_\_\_

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