



Group Luncheon Menu

SELECTION INCLUDE :

Creme Brûlée Dessert

Coffee, Tea, or Soft drink.

Premium Dessert Tray – Add \$3.50 per guest

One - Plate Meals

Plated with a vegetable du jour and a small mixed green salad lightly dressed with house white balsamic vinaigrette.
(potato du jour may be substituted in place of salad)

\$29.00 PER GUEST

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BISTRO SCROD

English style white flakey fish served with house made lemon caper tartar.

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BISTRO ARTICHOKE CRUSTED CHICKEN

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

\$34.00 PER GUEST

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BISTRO BABY BACK RIBS

A signature menu item since opening day, 1975. Char-grilled pork ribs glazed with brown sugar, soy and ginger.

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BISTRO SALMON

Cajun Grilled Norewegian Aukra farm raised salmon served with a grainy mustard-lime sauce.

Starters

APPETIZER SAMPLER

Our signature party platter
General Tso cauliflower, Baby back ribs, Artichoke dip, Butter-broiled shrimp cocktail,
Serves approximately 6 guests – \$49-

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 10- **ITALIAN WEDDING SOUP** cup 6-

PUNCH BOWL

serves 30

House made Sangria \$60.

Peach Bellini Champagne punch \$60.

Non alcoholic Peach Bellini punch \$45.

Celebration Cakes

DOUBLE LAYER CAKE

Batter: Vanilla, Chocolate

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

Group Information

PRIVATE ROOM COSTS AND HOURS AVAILABLE.

Exclusive use of our Private room, for up to **45** guests, will be subject to:

- A **food and beverage minimum** of \$650.00 .
- Hours: **1:00- 4:00 pm.**

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.

MENU SELECTIONS AND GUEST COUNT

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 deposit and signed contract is required to confirm private room reservation.

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 Luncheon Contract below and submit with deposit.

Private Luncheon Contract

Please fill out the information below: A \$50.00 deposit and signed contract is required to confirm private room reservation.

GROUP NAME / OCCASION _____ DATE OF PARTY _____

CONTACT NAME _____ ARRIVAL TIME _____ Host / Hostess

CONTACT PHONE NUMBER _____ _____ Guests

EMAIL _____

Drinks: ___ Open bar ___ Cash Bar ___ Wine with Dinner ___ Champagne Toast ___ Alcoholic Punch Bowl ___ Non Alcoholic Punch Bowl

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

Additional Charge: ___ Premium Dessert Tray ___ 1/4 Celebration 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? _____

___ Food and Beverage Minimum \$650.00 ___ Early Opening Fee - \$50.00 per half hour

___ Wedding ceremony Fee \$300.00 ___ Screen Rental \$35.00

Deposit: \$ _____ Credit Card _____ Check # _____ Cash _____ Date _____

Signature _____ Date _____