



Banquet Menu

SALADS

House Salad \$40 {30 PPL}

A blend of romaine & green leaf tossed with fresh tomato, cucumber, carrot, & onion
Choice of dressing: Ranch, Blue Cheese, Light Italian, Balsamic Vinaigrette

Caesar Salad \$40 {25 PPL}

Crisp romaine, tossed in our creamy Caesar dressing, fresh parmesan cheese & seasoned croutons

APPETIZERS

Hand Cut Potato Chips \$20 {20 PPL}

Local, Szawlowski potatoes, hand sliced & seasoned, served with buffalo cream dip

Chips & Salsa \$25 {25 PPL}

House made tortilla chips w/ chunky salsa

Vegetable Crudite \$40 {30 PPL}

Tomato, mushroom, carrot, celery & bell pepper served with creamy ranch dressing

Cheese & Crackers \$65 {30 PPL}

Mild cheddar, extra sharp cheddar & pepper jack cheese with assorted crackers

Caprese \$45 {20 PPL}

A platter of sliced tomato, fresh mozzarella, fresh basil leaves & balsamic drizzle

Meatballs \$60 {30 PPL}

All beef meatballs served in a sweet marinara

Kielbasa \$40 {20 PPL}

Local kielbasa, sliced & slow cooked in our house made whiskey BBQ sauce

BBQ Pulled Pork Sliders \$80 {30 PPL}

Slow cooked pulled pork tossed in whiskey BBQ sauce & topped with slaw

Burger Sliders \$90 {30 PPL}

Mini angus beef patties topped with sriracha ketchup & a side of pickles

Hors D'oeuvres Sampler \$50 {25 ppl}

A variety of pigs in a blanket, potato puffs, buffalo chicken pastries, beef turnovers & spinach and potato pockets

WINGS

\$75 {25 PPL}

Fresh, juicy, bone-in chicken wings with celery & ranch or blue cheese
Choose up to two sauces: Plain, Mild Buffalo, Whiskey BBQ, Garlic Parmesan

Before placing your order,
please inform us if anyone in your party has any food allergy

ENTREES

Ziti Marinara {\$50 40 PPL}
Tender ziti topped with a Tuscan marinara

Lasagna {\$65 40 PPL}
Layers of lasagna, ricotta, mozzarella and spices piled high

Crumb Top Mac & Cheese {\$60 40 PPL}
Elbow macaroni mixed with our three cheese sauce
& topped with warm Ritz cracker crumbs

Buffalo Chicken Mac & Cheese {\$80 40 PPL}
Just like our crumb top mac but we add buffalo
style chicken and a hint of blue cheese!

Chicken Parmesan {\$75 25 PPL}
Italian style chicken breasts baked in our house
marinara topped with melted mozzarella

Sausage, Onions, Peppers {\$65 40 PPL}
Slow roasted, Italian sweet sausage smothered
in grilled onions and peppers

BBQ Chicken Thighs {\$60 40 PPL}
Marinated chicken thighs baked in our
signature BBQ sauce

SIDES

Roasted Red Potatoes \$25 {20 PPL}

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DESSERTS

Assorted Cookie Platter \$50
5 pounds of assorted European style, fancy cookies

Assorted Cheesecake Lollipops \$100
Key Lime, Cookies & Cream, Raspberry, Tiramisu
(25 of each)

We also encourage guests to bring
their own desserts

Room Rates

Our room is unique in that it has many different configuration options. We can fit many as 100 people depending on your choice of layout. We will make sure the room is exactly how you want it for your event!

Basic Rental \$75

This package is great for private meetings & professional get togethers.
There is a \$150 service charge if you bring in outside food or caterer.

Deluxe Rental \$200

This is our most popular package for private parties, birthdays, jack & jill events, rehearsal dinner and more!
Includes a bartender for up to 5 hours.

Order \$250 or more of food from our catering menu and save \$50 on this package!

Ultimate Rental \$350

Includes basic use of the space for up to 5 hours, includes private bartender, includes
1 dessert platter, includes unlimited soft drinks, includes unlimited pool table plays. Order \$350
or more from our catering menu and save \$100 on this package!

- A nonrefundable \$100 deposit is required to hold the room for your event
 - 50% of the final invoice is due 10 days before the event
 - Remaining balance, less any deposits, is due the day of the event
 - All catering purchases are subject to 7% meals tax
- All rentals, rental packages, catering are otherwise subject to 18% gratuity
- Due to local health code, and liability law, we are not permitted to allow food to leave the premises after upon the completion of your event