



Plated Banquet Menu

Our Chef takes great pride in customizing menus to suit everyone's tastes and budget. If there is something in particular you want and do not see it here, please feel free to ask. We would be happy to assist you in planning your memorable event! Call 570-585-1430 for pricing

PLATED BANQUET MENU

*Choice of Garden House Salad with House Dressing
Or
Seasonal Soup*

*Choose **TWO** of the Following Entrees*

Coq Au Vin

Chicken Breast in Red Wine Sauce with wild mushrooms and pearl onions

Fillet of Cod

Available pan seared, francaise or broiled

Peppercorn Seared Sliced Sirloin

Served with Roasted Garlic Mashed Potatoes and Vermont Maple Demi Glace

Roasted Mediterranean Vegetables

Served over Penne Pasta with Marinara, Garlic Cream or Vodka Sauce

Teriyaki Glazed Salmon Fillet

*Green Onion Fried Saffron Rice, our house-made
Pineapple Teriyaki, Sesame infused Shiitake, Pan Flashed Vegetables*

Bourbon BBQ Glazed Flat Iron Steak

Grilled and served with garlic mashed potatoes and chef selected vegetables

Spice Rubbed Pork Loin

Mashed potato, chef selected vegetable, sweet Madeira demi

Vegetarian Sriracha

An array of pan flashed vegetables, Asian vinaigrette, black sesame Basmati Rice

ALL PACKAGES INCLUDE:

***Fresh Warm Bread and Homemade Butter
Coffee, Tea and Soft Drinks
(tax and gratuity not included)***

Add a Chef Attended Station to Your Event!

Stations are prepared and served before your guests by one of our chefs.

Italian Pasta Station

Choice of Pasta Includes: Penne, Egg Fetticini, Pappardelle

Sauces Include: Marinara, Garlic Cream Sauce, Vodka (Tomato Crème), Spicy Fra Diavlo, Basil Pesto Crème, Olive Oil and Garlic

Accompanied by Crusty Italian Bread

\$ 8.95per person

Chef Prepared Creamy Parmesan Risotto

Choice of: Green onions, roasted garlic, diced Roma tomato, diced portabella or asparagus

Additional Offerings Available Upon Request!

\$ 8.95 per person

Chef Attended Traditionally Prepared Paella

Choice of:

Fresh Seafood

Sea scallops, Mediterranean prawns, whole little neck clams , fresh mussels, Rosemary, sweet red peppers, chorizo and saffron infused basmati rice prepared with olive oil over an open flame \$ 18.00 per person

Vegetable Paella

An array of freshly sautéed vegetables in saffron scented basmati rice, prepared traditionally with olive oil and fresh Rosemary over an open flame

\$ 15.00 per person

*****Paella is Offered to a Minimum of 50 Guests*****



Customized Appetizers per your Request.

Chef Attended Hand Carved Roasted Meat Stations

*Brazilian Style Churrasco Sirloin Cap
Polynesian Pineapple and Honey Glazed Ham
Slow Roasted Tender Breast of Turkey with Traditional Gravy
Roasted Pork Loin
Slow Roasted Prime Rib Au Jus
Warm Dill Poached Side of Salmon*

Offered to a Minimum of 50 Guests

Custom Prices For Stations are In Addition to Banquet Package



CHILDREN'S PRICING:

- Ages 3 and under are FREE*
- Ages 4-10 would be charged HALF the package price*
- Children's menu plated options available from ages 4-10 at an ADDITIONAL cost to the half price package*