



BANQUET MENU





ROOM POLICES

What does the banquet room cost?

Nothing! But we do have a minimum charge. 400\$ for lunch, 500\$ on a week night, \$750 on Friday nights and 1000\$ on Saturday nights. This covers your first 3 hours. After that, the room charge is 30\$ per hour. The minimum includes food and beverage sales incurred the day of the scheduled event only. This does not include tax, gratuity, gift certificate or carry out sales. Minimum charges will increase during the holiday season.

Deposits

We can only hold dates for 48 hours without a deposit. Deposits are 200\$ for weekdays and 300\$ for weekends. The deposit is used toward the bill the day of the event. Deposit charges will increase during the holiday season.

Cancellations

Cancellations more than 61 days in advance will receive a cash refund, 31 to 60 days in advance will receive a refund in the form of a gift certificate to be used at a later date. Less than 30 days or less prior to the event, the deposit will be forfeited. Deposit for weather related cancellations will not be forfeited if the party is re booked in a timely manner. Deposits for events from Thanksgiving to the end of January require a 6 month cancellation notice.

Confirmations

48 hours before your event we will ask for a confirmation of the number of guests. We will be ready for that number. In the event that less guests are in attendance, we will do what we can to meet half way, charging for half of the no shows. If the difference is substantial we may need to make other arrangements.

What about beverages?

To all banquets we can add an optional \$2.50 per person bottomless coffee and iced tea. Coffee cups and thermal carafes will be set on the tables. Beer, Liquor, wine, and soda are charged individually.

Billing

We accept Visa, Mastercard, American Express and Discover. We will take a check or direct bill to a house account if previously approved. We will also provide you with an itemized copy of the bill at the end of event. We cannot do separate checks in the banquet room. In that event the host is responsible for collecting from guests if necessary.

Pricing

All pricing is based on offering 3 choices for your banquet. If offering more than 3 choices there will be a surcharge of \$1 per choice.

Menu planning

Two weeks ahead or more gives us plenty of time to prepare. All of our plates are setup hot immediately before serving. If your group can pre-order we can fax you a sign up sheet with their options. We will allow groups of under 15 to order off menu, excluding weekend nights and lunch hour.

Bar Arrangements

We offer several options for your bar arrangements -

Open bar - All drinks will be itemized and added to the host check. We can keep a running total and switch to a cash bar when reaching a predetermined limit.

Limited bar - Some hosts choose to pay for only limited items, such as beer, wine or soda with any other items collected as a cash bar. You set your preferences.

Ticket bar - The hosts give a certain number of tickets. Each drink that is purchased with a ticket goes on the host's check.

Wine bar - Choose your favorites from our wine list. We will set up a self serve wine bar for your guests. All wines are charged by the bottle for this set up.

Cash bar - All drinks will be collected from guests when served.



ROOM POLICES CONT..

Banquet Types

Breakfast - Continental breakfast, great coffee.

Luncheon - Leisurely or quick meals! In a hurry? We suggest the luncheon buffet. Guests can be in and out in an hour!

Meetings - We can provide wireless microphones, screens, overhead projectors, ipod hook up or wireless internet at no extra charge. We also have an LCD projector with a \$50 fee.

Rehearsals - Call us from the church we can have your appetizers ready when you walk in. Use our LCD projector and screen to show pictures of family.

Social - Private bar, same great selection of wines, microbrews and liquor selection. We have stage, and encourage DJs and bands. We even have a list of entertainment that has been here in the past. Separate sound system so you can provide your own music or use the Uptown's.

Showers - We recommend that you select our luncheon buffet. Perfect for the pace of a shower allowing for extra time for gifts.

Funeral - Private..... Serving the same meal to all guests help to expedite the lunch service and keep costs within budgets.

Tipping and Tax

We will add sales tax rate (7%) and tip (17%).

Decorating

You can decorate anyway you like or we can find some one to decorate for you. We do ask that you not stick anything to the walls and that you not use any glitter or confetti like decorations.

Catering

We do not deliver any catering, but many of our banquet items are available in attractive large disposable trays for pick up. Many of our salads and sandwiches can be served in bulk like this also.

Meeting Equipment

We have all of the following equipment available at no extra charge, just please let us know in advance

Cordless lapel or hand held microphone

Podium

Overhead projector

CDplayer

Wifi

iPod hook up

LCD projector for a \$50 fee.

Timing

Appetizers take 15 minutes

Order taking and order entry to the start of serving salads takes 10-15 minutes

Entrees will follow 15-20 minutes after salads

Let us know if you need to stay on a strict time schedule or if you would like to give us the que to start. Your lead server will stay in close contact with the host so that we can adjust any timing issues needed.

Set up

All round tables can be set for up to 10 people each. For meeting presentations 6 people per table are set in a half moon pattern. We use white table clothes and white cloth napkins. The room can hold up to 120 for meals, 150 appetizers parties

Ordering

To speed up the order taking process we will print customized menus for your guests. If there is any thing special you would like to have printed on them please let us know

Can I bring a cake

Any food, drink or dessert brought in will be subject to a service charge. We can also provide dishes, utensils and service for occasional cakes for \$1.50 per person.



THREE WAY LUNCH COMBO

Perfect for any of the following events:

- Bridal or baby shower
- Bus trip
- Funeral lunch
- Business presentation
- Monthly meeting of your favorite organization
- Any event that requires time saving and ease of service

Meals can be served without the time consuming process of taking individual orders. The combinations can be put together to please everyone's tastes. Pick one salad, one soup and one sandwich/side choice. All guests will be served the same combination plate. All combinations are the same price. \$12.25

Salad Choices

- Iceberg wedge with bleu cheese, bacon and creamy gorgonzola dressing
- Mesculyn salad with gorgonzola, sugared walnuts and balsamic vinaigrette dressing
- Mixed lettuces, chopped veggies, bacon, croutons and raspberry honey vinaigrette
- Spinach salad, hard boiled egg, bacon, pine nuts and raspberry honey vinaigrette
- Caesar salad, fresh tomatoes, sundried tomatoes, asiago cheese, croutons

Soup Choices

- Roasted tomato bisque
- Sherried mushroom
- Minestrone
- Buttermilk broccoli
- Cream of mushroom
- Cream of chicken and wild rice
- Cream of potato
- French onion \$2.50 extra

Sandwich/Side Choices

- Panini
 - Four cheese - cheddar, provolone, swiss, american
 - Roasted veggie - zucchini, portobello, roasted red pepper, provolone
 - Italian beef - shaved prime rib, provolone and sauteed peppers
 - Turkey, bacon and swiss
- Quiche
 - Spinach and mushroom
 - Lorraine, bacon, swiss cheese and onion
- Pasta
 - Fettutini Alfredo
 - Spaghetti bolognese
- Wraps
 - Caesar chicken



SINGLE CHOICE LUNCHEON

Perfect for any of the following events:

- Funeral Lunch
- Bus trip
- Bridal or baby shower
- Business presentation
- Monthly meeting with your favorite organization
- Any event that requires time saving and ease of service

Meals can be served without the time consuming process of taking individual orders. Meals begin with everyone receiving the salad course with fresh baked breads followed by entree service. All guests will be served the same meal.

Chicken Choices (all chicken meals served with a 6oz breast) \$13.75

- Chargrilled mesquite chicken
- Spicy thai peanut chicken
- Chicken parma
- Infused chicken breast, choose one
 - Butter garlic
 - Teriyaki
 - Lemon pepper

Seafood Choices (all seafood meals served with a 5oz portion) \$13.50

- Broiled whitefish parma
- Broiled tilapia
- Salmon

Meat Choice \$13.50

- Applewood bacon wrapped pork chop (8 oz)

All of the above meals served with seasoned rice blend and steamed vegetables.



LUNCHEON BUFFET

Perfect for any of the following events:

Baby Shower, Bridal Shower, Business or monthly meeting functions

Any event that requires time saving and ease of service in which you will know your final guest count within 5 people either way. We do not recommend this meal for funeral luncheons or events that prohibit an accurate guest count.

Meal can be served without the time consuming process of taking individual orders. This is the only meal we serve in a buffet setting. We only serve this meal for a minimum of 30 people. You will be charged for your final guest count confirmation. The meal is prepared specifically for your guest count confirmation. **\$13.00 per person all inclusive**

Walnut chicken sandwiches

Mini fresh baked croissant with walnut chicken salad



Mini panini sandwiches

Mini grilled sandwiches on sourdough bread with roasted red peppers, grilled portobello mushrooms, tomato and swiss cheese

Cesar salad with mesquite chicken and parmesan crisps

Fresh homemade butter parmesan croutons, creamy garlic dressing, sundried tomatoes, grape tomatoes, mesquite chicken and made fresh croutons



Roasted asparagus

Grilled and chilled asparagus with gorgonzola, walnuts, grape tomatoes and balsamic dressing



Mediterranean bowtie pasta salad

Kalamata olives, capers, garlic, grape tomatoes, crushed red peppers, feta cheese, spinach and bowtie pasta. Topped with pinenuts



Nicoise salad

Mesculyn, seared tuna prepared medium rare, string beans, boiled new potatoes, tomatoes, kalamata olives and hardboiled eggs



Panzanella salad

Warm bread salad with freshly baked chunks of italian bread tossed with romaine lettuce, grape tomatoes, parsley, pinenuts. served with balsamic vinaigrette dressing





SALADS AND SANDWICHES

Strawberry chicken salad 13.50

balsamic marinated chicken breast served with roasted sugared walnuts, gorgonzola cheese, and mesculin mix. Balsamic vinaigrette

Mesculin, walnut, & gorgonzola salad 8.25

mixed greens topped with balsamic vinaigrette, walnuts, gorgonzola cheese

Caesar salad 9.75

homemade parmesan crisps, fresh baked butter parmesan croutons, sun dried tomatoes, grape tomatoes, and asiago cheese

Big salad 7.50

red leaf, green leaf, bib, arugula, radicchio, iceberg topped with red cabbage, cauliflower, bacon bits and croutons

Big spinach 8.25

eggs, bacon bits, pinenuts, may we recommend our house dressing raspberry-honey vinaigrette

Salad toppings

grilled mesquite chicken breast served chilled - add 3.50

grilled balsamic glazed chicken breast served chilled - add 3.50

grilled portobello mushroom - add 4.50

tuna burger - add 4.75

smoked trout, served cold, 6 ounces - add 7.50

Tuna burger 9.50

freshly ground sashimi grade tuna mixed with capers, red onions and cilantro char-grilled served with chipotle mayonnaise, alfalfa sprouts and tomato on whole grain bread

Smoked trout sandwich 10.75

light rye bread, with red onions and horseradish sauce

Mushroom sandwich 8.75

grilled portobello mushroom marinated with garlic and herbs, topped with asiago and swiss cheeses, served on whole wheat bread with alfalfa sprouts and tomatoes

Mesquite chicken sandwich 7.50

charbroiled 6 ounce mesquite marinated chicken breast, served on sour dough with red onion and horseradish sauce

All sandwiches are served with fresh home made potato chips

Half pound burger 7.75

Pork tenderloin 7.75

Quatro fromage burger 8.75

cheddar, provolone, american and swiss

Philly burger 8.75

cheddar cheese, mushrooms

Swiss & onion burger 8.75

sautéed onions and swiss

All burgers are served with fresh home made potato chips



APPETIZER TRAYS

Appetizer pricing

the appetizers below are priced for batches for 30 people. Depending on the size of the individual item. Some items will be 1 per person others 2 or 3.

We recommend that you order 4 to 8 different items.

Freshly cooked corn chips 25\$

with homemade salsa

Freshly cooked potato chips 30\$

topped with gorgonzola cheese

Fresh veggie tray with dill dip 40\$

6 to 8 types of fresh veggies with dill dip

Cheese tray 40\$

6 to 8 types of cheese with a splash of fresh fruit

BBQ meatballs 30\$

sweet baby ray's 90 pieces

Hot wings with blue cheese sauce 30\$

40 pieces

Bruschetta with fresh garlic toasts 35\$

asiago toasts fresh plum tomato and roast garlic 40 pieces

Bacon and cheddar potato skins 30\$

40 pieces

Four cheese potato skins 30\$

parmesan, provolone, mozzarella, asiago, 40 pieces

Crab rangoon 30\$

mustard sauce - 30 pieces

Roasted del caribe cheese 35\$

mild mexican cheese roasted golden brown, served with chips and homemade salsa

Roasted vegetable quesadilla 30\$

grilled portobello mushroom slices, del caribe cheese, chipotle mayonnaise, roasted red and yellow peppers served with homemade salsa & sour cream - 20 four inch tortillas

Grilled chicken quesadilla 35\$

grilled chicken breast, provolone cheese, tomato, roasted red and yellow peppers, served with homemade salsa & sour cream - 20 four inch tortillas

Rumaki with plum sauce 40\$

aplwood smoked bacon wrapped water chestnut and chicken liver - 30 pieces



APPETIZER TRAYS CONT....

Thai peanut chicken satay 35\$

skewered marinated chicken strips skewered and grilled served with thai peanut cream sauce - 30pieces

Mini Corn Dawgs 30\$

sweet baby rays bbq sauce and mustard - 60 pieces

Applewood smoked bacon wrapped bbq shrimp 65\$

sweet baby rays - 30pieces

Shrimp cocktail 65\$

large shrimp, approx 1 ounce each 40 pieces 2 lbs

Smoked salmon market

2 1/2 pound smoked salmon filet served with chopped onions, capers, cream cheese and flat breads

Alaskan king crab cocktail market

10lbs of alaskan king crablegs with remoulade sauce

Fresh oysters on the half shell market

you tell us how many



DINNER ENTREES

Prices are based on a three choice menu. For each additional selection there will be a \$1 per plate surcharge.

Pasta

Spaghetti ala bolognese 14.50

hearty 3 meat tomato sauce. Served with reggiano parmesan

Spaghetti ala genovese 15.50

tossed with pesto, garlic, olive oil

Spaghetti carbonara 16.75

applewood smoked bacon, asiago cheese and cream

Seafood

Broiled whitefish parmesan 18.75

lemon-caper butter

Broiled tilapia 16.75

broiled farm raised tilapia, served with a lemon-caper butter.

Grilled norwegian salmon 22.75

salmon filet rubbed with olive oil, served with basil cream.

Broiled shrimp 18.75

broiled with drawn butter

Garlic shrimp 18.75

broiled in our homemade garlic herb butter.

Lemon caper shrimp 18.75

broiled in our homemade lemon-caper butter.

Crab & shrimp stuffed tilapia 17.75

lemon dill hollandaise .

6 shrimp & 6 oz filet 29.75

broiled shrimp and chargrilled filet

8 oz lobster & 6 oz filet market

served

Lobster market

you tell us what size with drawn butter.

Crab legs market

one pound steamed with drawn butter.



DINNER ENTREES CONT...

Chicken

Char grilled mesquite chicken 16.75

two 6 ounce breasts, char grilled

Spicy thai peanut chicken 16.75

baked with spicy thai peanut breading

Chicken parma 17.50

parmesan breading, lemon caper butter

Infused chicken breast, 16.75

butter garlic marinade, dijon cream sauce

Steaks and chops

New york strip 24.75

12 oz. Choice aged and charbroiled.

Marinated ribeye 27.75

20 oz. Marinated ribeye.

Portobello topped ribeye 31.75

20 oz. Ribeye topped with a grilled portobello marinated in balsamic vinegar, garlic and herbs.

Peppered new york strip 26.75

black peppercorn studded 12 oz. New york strip, with mushroom cabernet wine sauce.

Filet mignon 32.75

10 oz. Charbroiled, aged filet.

We do not recommend steaks as a choice on the weekend. With larger groups on busy nights, it is very difficult to cook large quantities of steaks to order and have them hold their temperature through set up and service. We are of the belief that if it cannot be done right, we would rather not do it. We would suggest prime rib and pork chops as good meat selections for larger groups.

Applewood smoked bacon wrapped pork chops 19.50

8 ounce center cut boneless pork chops wrapped with applewood smoked bacon

Herb roasted prime rib, 12 oz 22.75 - 16 oz 25.75

slow roasted-herb crusted

All entrees include dinner salad, choice of dressing, bread basket with 3 assorted fresh baked breads



SIDE CHOICES FOR ENTREES

Any luncheon or dining event in which you create a menu of 3 or more choices from our entree menu, our servers will go to each table and take an order from your guests with the menu choices you have selected. You will have pre-selected from the following list of side choices. You will select 2 choices at no charge. For each additional selection beyond 2, we will charge \$2 per selection. Prices on our entree menu include your side choices, bread and salad course.

Mashed potato

flavor will change periodically. if you don't like our current option, we can work with you

Steamed mixed vegetables

mixture of cauliflower, carrots, tomato, broccoli, french green beans, green and yellow squash

Polenta a la bolognaise

homemade polenta topped with mozzarella cheese and our hearty three meat bolognaise sauce

Onions and mushrooms

sauteed onions and button mushrooms. perfect for any meat selection

Zucchini sautee

sauteed green and yellow zuchinni strings

French fries or potato wedges

hefty french fries or hand cut potato wedges with sea salt

Uptown rice blend

our rice blend includes basmait, bulgher and acini pasta

Roasted rosemary new potatoes

red new potatoes, hand cut and seasoned with montreal and rosemary, roasted

Vegetable du jour

we supply the seasons most fresh vegetable. just ask

Cheddar broccoli

large broccoli crowns topped with melted cheddar cheese

Maple glazed carrots

fresh cut carrots, lightly sauteed with butter and maple syrup. never frozen, always fresh

Cauliflower parmesan

cauliflower sauted in olive oil and seasonings, topped and browned with parmesan cheese

Twice baked potato \$2.00 extra charge if chosen as one of your "free" sides

traditional potato, twice baked and topped with sour cream and melted cheeses



DESSERT

Prices are based on two choices. For each additional selection there will be a \$1 per plate surcharge.

Brownie supreme 7.50

half pound brownie, hot fudge and ice cream

Double chocolate covered strawberries 6.75

white and dark chocolate

Creme' brulee 6.50

Cinnamon tortilla 6.25

freshly fried flour tortilla shell coated with cinnamon and sugar. Served with warm caramel sauce and sisler's banana ice cream

Cookies ala mode 5.75

oatmeal raisin or triple rich chocolate chunk, topped with sisler's french vanilla ice cream

Strawberry shortbread ala mode 5.75

shortbread cookies and fresh strawberry sauce, topped with sisler's french vanilla ice cream

Housemade Cheesecakes 6.00

choose from california, turtle, plain or strawberry