

A decorative border of black and white floral and vine motifs surrounds the text. The border features intricate scrollwork, leaves, and small flowers, framing the central content.

Smuggler's Cove

— BANQUET MENU —

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The staff and management would be pleased to arrange your special occasion luncheon, dinner or cocktail party.

We are offering a fine selection of menu options and have, for your pleasure, private dining rooms for your use. The following menus have been prepared to help you with your arrangements and can be tailored to suit your preference. If you have a specific menu item that you want included in our menu options, please request, and we will quote you a price tailored to your very own menu selection.

We request your preliminary selections ten days in advance and the guaranteed count is required forty-eight hours prior to affair. You will be required to pay the forty-eight hour confirmed count upon completion of the affair. We also require a deposit per person when booking affair. This deposit is \$3.00 per person for lunch and \$5.00 per person for dinner.

We assure you that the staff and management will do our utmost to ensure a most memorable occasion.



— *Banquet Luncheon* —

Please select three entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

Entrées

Grilled Chicken Salad

*Warm, sliced and grilled chicken breast atop a crisp garden salad
with balsamic vinaigrette or choice of dressing / Garlic bread or Home-Baked Rolls*

Plain 'n Juicy Half Pound Burger

On a toasted kaiser roll - with or without cheese

Sweet or French Fries

Grilled Chicken Breast Sandwich

Lightly marinated, grilled and served with lettuce, tomato and Bermuda onion on a toasted kaiser roll

Sweet or French Fries

Fried Flounder Sandwich

Served with lettuce, tomato and Bermuda onion on a toasted kaiser roll

Sweet or French Fries

Beverages

Coffee • Tea • Iced Tea • Soda

(refills available - no charge)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$17 (\$15 without Soup)

6% state sales tax added to all food

— *Banquet Luncheon* —

Please select three entrée selections.

First Course

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

OR

House Salad (Choice of Dressing) or Caesar Salad.

Entrées

Crabmeat Stuffed Flounder

Salmon or Tilapia

Blackened, broiled or grilled

Eggplant or Chicken Parmesan

Litely breaded in a fresh tomato sauce and topped with whole milk mozzarella and parmesan cheese ~ served golden brown.

6 oz. Sirloin

— *All Above Entrées Served with Any Two Smugglers Sides and Homebaked Rolls* —

Beverages

Coffee • Tea • Iced Tea • Soda

(refills available - no charge)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$20 (\$18 without Soup or Salad)

6% state sales tax added to all food

— *Banquet Dinner* —

Please select two entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

Shrimp Cocktail (4)

Jumbo Coconut Shrimp (4)

Juicy Shrimp Marinated and Dredged in a Coconut Batter and Fried Golden Brown

Entrées

Boneless Breast of Chicken Francaise, Chicken Piccata or Chicken Marsala (choose one)
(two pieces)

Seasoned and Slow-Roasted Prime Rib of Beef AuJus (10 oz.)

Lobster Macaroni & Cheese

Maine lobster served in a blended chesese sauce and baked

Fresh Catch of the Day
(Salmon, Tilapia or Flounder)
Blackened, broiled or grilled.

Broiled Stuffed Flounder
Stuffed with our Savory Crabmeat Stuffing

Snow Crab Cluster

Beef Tips Marsala

Tender Chunks of Beef Sirlion with Mushroom in a Light Marsala Sauce

~ Above entrées include House salad (choice of dressing) or Caesar salad & rolls. ~

*~ All entrées have a choice of baked potato, vermicelli marinara,
sweet or french fries or fresh vegetable ~*

Beverages

Coffee • Tea • Iced Tea • Soda
(refills available - no charge)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$29
6% state sales tax added to all food

Please select two appetizers and three entrée selections.

Appetizers

French Onion Gratiné • Thai Spring Rolls • Clams Casino
Shrimp Cocktail • Oysters Rockefeller
Soup Du Jour

Salads

Caesar Salad
House Garden Salad (*choice of dressing*)

Entrées

Center Cut Filet Mignon ~ 8 oz. *center cut*

8 oz. Maine Lobster Tails ~ *with drawn butter*

Prime Rib of Beef, Au Jus (17 oz.) ~ *Western Cut ~ seasoned and slow roasted*

Boneless Breast of Chicken Parmesan, Chicken Francaise, Chicken Marsala or Chicken Picatta
(two pieces, choose one style)

Broiled Seafood Platter

Shrimp, mussels, clams, sea scallops, filet of fish and lobster tail with lemon butter sauce

1½ lb. Snow Crab Cluster ~ *with drawn butter*

Surf & Turf

Prime Rib of Beef (8 oz.) ~ seasoned & slow roasted ~ Snow Crab Cluster OR Lobster Tail with drawn butter

Lobster Macaroni & Cheese

*All entrées include choice of baked potato, mashed potatoes, rice pilaf, sweet or french fries, and fresh vegetable.
Choice of tossed salad (choice of dressing) or Caesar salad and homebaked rolls*

Beverages

Coffee • Tea • Iced Tea • Soda
(*refills available - no charge*)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$45
6% state sales tax added to all food

— *Hors d'oeuvre Prices* —

Customize Your Own Platter - \$25 Minimum

Hot

Thai Spring Roll (<i>per piece</i>).....	\$ 1.00
Clams Casino or Stuffed Clams (<i>per piece</i>)	1.25
Buffalo Wings (<i>per piece</i>)	1.00
Fried Chicken Tenders (<i>per piece</i>)	1.00
Fried Mozzarella Sticks (<i>per piece</i>).....	.85
Fried Oysters (<i>per piece</i>)	1.50

Cold

Shrimp Cocktail (<i>per piece</i>).....	\$1.75
Clams ~ Half-shell (<i>per piece</i>)	1.25
Oysters ~ Half-shell (<i>per piece</i>)	1.50
Fresh Vegetable Platter	Small 19.99 Large 29.99
Fresh Cheese Platter	Small 19.99 Large 29.99
Fresh Fruit Platter	Small 20.99 Large 30.99
Fresh Veggie & Cheese Platter	Small 24.99 Large 39.99
Fresh Veggie, Cheese & Fruit Platter.....	Small 27.99 Large 42.99

Bar

Open Cash Bar Available

If paid by host/hostess in one check ~ 10% discount on bar items

Champagne Toast (Great Western) ~ \$27.00 bottle

(serves approximately six people)

Premium Wines by the Glass or Bottle ~ See Wine List

Desserts

Please select three dessert items

Chocolate Lovin' Spoonful	5.75
Pocono Cheesecake	5.50
Gelato.....	4.50
Apple Blossom	3.50
Ala Mode	4.50
Fresh Fruit (<i>in season</i>)	<i>price varies</i>

6% state sales tax added to all food

Suggested complimentary gratuity of 18%, 20%, 22% would be appreciated for your dining room servers ~ Thank you!