

JP's Pub Banquet Menu

Minimum 25 People on all Banquet Packages

Traditional Buffet

\$22.95 Cash/\$23.87 Credit price per person

House Chef Salad and Dressing

House Made Skippy Bread Sticks

Salt water & Buttered Spuds (Mashed + .75¢ per person)

Meatless Baked Red Pasta with Mozz (Mac & Cheese +.75¢ per person)

Roast Beef Thin Sliced in Au Jus

(with Weck and Plain Rolls)

Golden Fried Chicken (Breast, Thigh, Leg, Wing)

(Herb Chicken is Available in Place of Fried for a .75¢ upcharge)

Coffee and Tea

Brunch Buffet

\$22.95 Cash/\$23.87 Credit price per person

Fruit slices

Scrambled Eggs- with Wrap station (peppers, onion, cheese)

Breakfast Pizza

Home-fried Potatoes

Bacon /Sausage

French Toast

Coffee and Tea/Juices

Sports Package

\$20.95 Cash/\$21.79 Credit price per person

Sheet Pizza with One Topping

Chicken Wings with your Choice of Sauces

Meatless Baked Pasta with Mozzarella

House Chef Salad and Dressing

Coffee and Tea

Cold Buffet

\$22.95 Cash/\$23.87 Credit per person cash price

Add a Homemade soup for \$2.50 Upcharge

Fresh Fruit Salad with Fruit Dip

Chilled Greek Pasta Salad

Choice of Salad: House Chef Salad & Dressing or House Caesar

Assorted Sandwiches and Wraps:

Turkey, Turkey Bacon, Ham and Swiss, Egg Salad, Tuna, Roast Beef

BBQ Chicken Finger & Chicken Ceaser Wraps

Coffee and Tea

Welcome to Bring in Your own Dessert options.

All Packages Subject to 18% Administrative Service Charge + NY Tax 8.75

25 Person Minimum on All Banquet Packages

Two Meat Buffet

\$ 26.95 Cash/\$28.03 Credit price per person

Additional Meat Selections - \$4.00 per person

Skippy Bread Sticks

Fresh Fruit Salad with Fruit Dip

Choice of Salad:

House Chef Salad and Dressing or House Caesar

Choice of Potato:

Salt Water Spuds or Garlic Mashed or Rice Pilaf

Choice of Pasta:

**Meatless Mozzarella Baked Red Pasta or Lazy Pierogi
Or Baked Mac n' Cheese or Chilled Greek Pasta Salad
Or Garlic Parmesan Broccoli Alfredo**

Choice of Fresh Vegetable:

Buttered Peas, Buttered Corn, Buttered Broccoli or Honey glazed Carrots

Choice of Meat:

Roast Beef Thin Sliced in Au Jus

(with Weck and Plain Rolls)

Golden Fried Chicken (Breast, Thigh, Leg, Wing)

Herb Roasted Chicken (Breast, Thigh, Leg, Wing)

Baked Sahlen's Smoked Ham

Roasted Turkey Breast

Breaded Pork Loin

Apple Stuffed Roasted Pork Loin

Italian Sausage with Green Peppers and Onions

Polish Sausage with Sauerkraut

Chicken Breast in a Piccata Sauce

(Artichoke, Spinach, Garlic, Lemon, Caper, Butter Sauce)

Chicken Breast in a Marsala Sauce

(Garlic, Mushrooms and Marsala Gravy)

Baked Chicken Breast Florentine (Spinach, Sun Dried Tomatoes, Asiago)

Baked Chicken Breast Cordon Bleu (Sahlen's Smoked Ham and Swiss)

Butter and Parsley Broiled Haddock or

Choice of Bruschetta or Greek Feta or Italian Parmesan Broiled Fish

Coffee and Tea

Plated Entrée

Minimum 25 People on all Banquet Packages

Pick 2 Entrees (Flexible on 3rd choice dependent on #s)

Skippy Bread Sticks

Choice of Salad:

House Chef Salad and Dressing or House Caesar

Choice of Potato:

Salt Water Spuds or Mashed or Rice Pilaf

Choice of Fresh Vegetable:

Buttered Peas, Buttered Corn, Buttered Broccoli or Honey glazed carrots

Meat Choices:

Slow Roasted 12oz. Prime Rib - \$35.95 cash/\$37.39 credit

Grilled 12oz. New York Strip Steak - \$34.95 cash/\$36.35 credit

8oz Grilled Filet Tenderloin Steak - \$market

Add a 5oz. Canadian Lobster Tail - \$Market

Shrimp Scampi over Rice Pilaf - \$26.95 cash/\$28.03 credit

Breaded Twin 5-6 oz. Pork Chops - \$24.95 cash/\$25.95 credit

Grilled Twin 5-6 oz. Pork Chops - \$24.95 cash/\$25.95 credit

Chicken Breast in a Piccata Sauce - \$24.95 cash/\$25.95 credit

(Artichoke, Spinach, Garli,c Lemon, Caper, Butter Sauce)

Chicken Breast in a Marsala Sauce - \$24.95 cash/\$25.95 credit

(Garlic Mushrooms and Marsala Gravy)

Chicken Breast Florentine - (Spinach, Sun Dried Tomatoes, Asiago)

-\$24.95 cash/\$25.95 credit

Chicken Cordon Bleu - (Sahlen's Smoked Ham and Swiss)

- \$24.95 cash/\$25.95 credit

Beef Stroganoff over Egg Noodles - \$24.95 cash/\$25.95 credit

Broiled Haddock – Any 8 different ways – \$24.95 cash/\$25.95 credit

(Ex. Broiled Italian Fish, Broiled Greek Fish, Broiled Bruschetta)

For other Entrée and Pasta Options

See our Dining Room Menu for other options –

We can try to accommodate Allergies or Gluten-free options

(Prices will Differ from Dining Room Menu)

Welcome to bring your own dessert options

~ All Events Booked Require a Deposit

~ All Events are subject to a 18% Administrative Service Charge, which offsets operating costs and fees. The Administrative Service Charge allows us to pay our staff a high fixed hourly rate which ends up being more than the lower tipped employee rate plus gratuity. This is more favorable to our staff as their hourly pay does not fluctuate from week to week and is not negatively affected by smaller events and/or slower season.

The charge is not purported to be gratuity and will not be distributed as gratuities to the employees.

You are not expected to leave gratuity. If you choose to leave gratuity it will go directly to the staff.

The charge is based on total cost of the event, including additional event services and is subjected to state sales tax, which in New York State is 8.75%

~ White Linen Dressed Rooms are Available for Events at an Additional Cost

~ We would be happy to TRY to Accommodate - Food Allergies or Gluten-Free options

~ Menu Options for your Event should be Discussed at Least Two Weeks Prior to event to help with product inventory

~ Guaranteed Number of People Attending the Event is to be Phoned in to Banquet Manager At Least One Week Prior to Event

~ Events are usually booked for 4-hour time frame usually Day or Evening (ex 11am – 3pm or 5pm – 9pm) Evening Events are able to go longer pending a Bar Package pricing, also we are flexible with times as long as there are no other parties on the same day

~ A Room Fee may be Added to your Event depending on Food and Bar Packages

~ Please contact our banquet manager Karen at (716) 574-9401