

JP's Pub Banquet Menu

Traditional Buffet

Minimum 25 People - \$22.95 cash price per person (\$23.87 c.c. price)

House Chef Salad and Dressing

House Made Skippy Bread Sticks

Salt water & Buttered Spuds (Mashed +\$1.50 per person)

Meatless Baked Pasta with Mozzarella (Mac & Cheese +\$1.50 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 \$0.75 upcharge)

Coffee and Tea

Brunch Buffet

Minimum 25 People - \$22.95 Cash Price per person (\$23.87 c.c. price)

Fruit slices

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

Breakfast Pizza

Home-fried Potatoes

Bacon /Sausage

French Toast

Coffee and Tea/Juices

Sports Buffet

Minimum 25 People - \$20.95 cash price per person (\$21.79 c.c. price)

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

Minimum 25 People - \$22.95 per person cash price (\$23.87 c.c. 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

Two Meat Buffet

Minimum 25 people - \$ 26.95 cash price per person (\$28.03 c.c. price)

Additional Meat Selections - \$4.00

Skippy Bread Sticks

Fresh Fruit Salad with Fruit Dip

Choice of Salad:

House Chef Salad and Dressing or House Caesar

Choice of Potato:

Buttered Red Bliss Spuds or Garlic Mashed or Rice Pilaf

Choice of Pasta:

Meatless Mozzarella Baked Pasta or Lazy Pierogi

Or Baked Mac n' Cheese or Chilled Greek Pasta Salad

Or Garlic Parmesan Broccoli Alfredo

Choice of Vegetable:

Buttered Peas or Buttered Corn or Buttered Broccoli

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 (Sahlens 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

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:

Buttered Red Bliss Spuds or Garlic Mashed or Rice Pilaf

Choice of Vegetable:

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

Meat Choices:

Slow Roasted 12oz. Prime Rib - \$35.95 cash (\$37.39 c.c.)

Grilled 12oz. New York Strip Steak - \$34.95 cash (\$36.35)

8oz Grilled Filet Tenderloin Steak - \$market

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

Shrimp Scampi over Rice Pilaf - \$26.95 cash (\$28.03 c.c.)

Breaded Twin 5-6 oz. Pork Chops - \$24.95 cash (\$25.95 c.c.)

Grilled Twin 5-6 oz. Pork Chops - \$24.95 cash (\$25.95 c.c.)

Chicken Breast in a Piccata Sauce - \$24.95 cash (\$25.95 c.c.)

(Artichoke Spinach Garlic Lemon Caper Butter Sauce)

Chicken Breast in a Marsala Sauce - \$24.95 cash (\$25.95 c.c.)

(Garlic Mushrooms and Marsala Gravy)

Chicken Breast Florentine - (Spinach Sun Dried Tomatoes Asiago)

-\$24.95 cash (\$25.95 c.c.)

Chicken Cordon Bleu - (Sahlens Smoked Ham and Swiss)

-\$24.95 cash (\$25.95 c.c.)

Beef Stroganoff over Egg Noodles - \$24.95 cash (\$25.95 c.c.)

Broiled Haddock – Any 8 different ways – \$24.95 cash (\$25.95 c.c.)

(Ex. Broiled Italian Fish Broiled GreekFish, 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 Dinning Room Menu)

Dessert Options: Choose One

Éclair Cake ~ Polish Cheese Cake ~ Texas Sheet Cake

Pineapple Upside down Cake

Coffee and Tea

- ~ **All Events Booked Require a Deposit**
- ~ **All Events are subject to an Administrative Service Fee of 18% And Sales Tax of 8.75%**
- ~ **White Linen Dressed Rooms are Available for Events at an Additional Cost**
- ~ **We would be happy to TRY to Accomadate - Food Allergies or Gluten-Free options**
- ~ **Menu Options for your Event should be Dicussed at Least Two Weeks Prior to event to help with product inventory**
- ~ **Guaranteed Number of People Attending the Event is to be Phoned in 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 not 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**