# JP's Pub Banquet Menu 

Brunch Buffet<br>Minimum 25 People - $\$ 17.95$ per person Fruit slices<br>Scrambled Eggs- with Wrap station (peppers, onion, cheese) Breakfast Pizza Home-fried Potatoes<br>Bacon /Sausage<br>French Toast<br>Coffee and Tea/Juices<br>> Sports Buffet > Minimum 25 People - $\$ 17.95$ per person > Sheet Pizza with One Topping > Chicken Wings with your Choice of Sauces > Mozzarella Baked Pasta with Meat Sauce House Chef Salad and Dressing > Coffee and Tea

## Traditional Buffet

Minimum 25 People - $\$ 19.95$ per person House Chef Salad and Dressing House Made Skippy Bread Sticks Salt water \& Buttered Spuds with Sour Cream

Mozzarella Baked Pasta with Meat Sauce 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 \$o.75 upcharge) Coffee and Tea

## Cold Buffet

Minimum 25 People - $\$ 19.95$ per person 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, Salami, BBQ Chicken Finger \& Chicken Ceaser \& Beef Wraps

Coffee and Tea

# Two Meat Buffet <br> Minimum 25 people -\$ 23.95 <br> Additional Meat Selections - \$6.25 <br> Skippy Bread Sticks <br> 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: <br> Mozzarella Baked Pasta with Meat Sauce or Lazy Pierogi <br> 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 Chops
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 $3^{\text {rd }}$ 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 120z. Prime Rib - \$32.95
Grilled 120z. New York Strip Steak - \$32.95 8oz Grilled Filet Tenderloin Steak - \$market Add a 5oz. Canadian Lobster Tail - \$Market

Shrimp Scampi over Rice Pilaf - \$24.95
Breaded Twin 5-6 oz. Pork Chops - $\$ 22.95$
Grilled Twin 5-6 oz. Pork Chops - $\mathbf{\$ 2 2 . 9 5}$
Chicken Breast in a Piccata Sauce - $\$ 22.95$
(Artichoke Spinach Garlic Lemon Caper Butter Sauce)
Chicken Breast in a Marsala Sauce - \$22.95
(Garlic Mushrooms and Marsala Gravy)
Chicken Breast Florentine - (Spinach Sun Dried Tomatoes Asiago)-\$22.95
Chicken Cordon Bleu - (Sahlens Smoked Ham and Swiss)- \$22.95
Beef Stroganoff over Egg Noodles - \$22.95
Broiled Haddock - Any 8 different ways - \$21.95
(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
$\sim$ 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
$\sim$ Please contact our banquet manager Karen at 574-9401

