

JP's Pub Banquet Menu

Brunch Buffet

Minimum 25 People - \$15.75 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

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## Sports Buffet

Minimum 25 People - \$15.50 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

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Traditional Buffet

Minimum 25 People - \$17.95 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 \$0.75 upcharge)

Coffee and Tea

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## Cold Buffet

Minimum 25 People - \$17.95 per person

Add a Homemade soup for \$2.25 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**

**Minimum 25 people -\$ 21.95**

**Additional Meat Selections - \$4.25**

**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:**

**Mozzarella Baked Pasta with Meat Sauce 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 Sahlens'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<sup>rd</sup> 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 - \$29.95**

**Grilled 12oz. New York Strip Steak - \$29.95**

**8oz Grilled Filet Tenderloin Steak - \$market**

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

**Shrimp Scampi over Rice Pilaf - \$22.95**

**Breaded Twin 5-6 oz. Pork Chops - \$20.95**

**Grilled Twin 5-6 oz. Pork Chops - \$20.95**

**Chicken Breast in a Piccata Sauce - \$20.95**

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

**Chicken Breast in a Marsala Sauce - \$20.95**

**(Garlic Mushrooms and Marsala Gravy)**

**Chicken Breast Florentine - (Spinach Sun Dried Tomatoes Asiago)-\$20.95**

**Chicken Cordon Bleu - (Sahlens Smoked Ham and Swiss)- \$20.95**

**Beef Stroganoff over Egg Noodles - \$19.95**

**Broiled Haddock – Any 8 different ways – \$19.95**

**(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**

**11/2021**

- ~ **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 Accomodate - 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 574-9401**