



THE BACK PORCH DINNER

APPETIZERS FOR THE TABLE

General Tso Cauliflower
Cold Shrimp Cocktail

SALADS

House Buttercrunch Bibb Lettuce Salad with White Balsamic Vinaigrette

ENTRÉE CHOICE

Baby Back Ribs
Chicken Lombardi
Tomahawk Pork Chops
Twin 4oz Crab Cakes

SIDES FOR THE TABLE

Garlic Whipped Potatoes
Sautéed Seasonal Vegetable

DESSERT CHOICE

Crème Brûlée

\$50 Per Guest

Inclusive of Coffee, Iced Tea, Soda, and Rolls with Butter
Tax and Gratuity Not Included.

Vegan and Allergy accommodations are made upon request.



THE BACK PORCH CLASSIC DINNER

APPETIZERS FOR THE TABLE

General Tso Cauliflower
Cold Shrimp Cocktail

SALADS

House Buttercrunch Bibb Lettuce Salad with White Balsamic Vinaigrette

ENTRÉE CHOICE

Baby Back Ribs
8oz Filet Demi
Chicken Lombardi
Tomahawk Pork Chop
Twin 4oz Crab Cakes
Grilled Salmon with Creole Lobster Cream
(PRIME RIB AU JUS WITH A MINIMUM OF 10)

SIDES FOR THE TABLE

Garlic Whipped Potatoes
Sautéed Seasonal Vegetable
Sweet Parisian Carrots

DESSERT CHOICE

Crème Brûlée
Burnt Almond Torte

\$65 Per Guest

Inclusive of Coffee, Iced Tea, Soda, and Rolls with Butter
Tax and Gratuity Not Included.

Vegan and Allergy accommodations are made upon request.



THE BACK PORCH SIGNATURE DINNER

APPETIZERS FOR THE TABLE

General Tso Cauliflower
Cold Shrimp Cocktail
2oz Crab Cakes

SALAD

House Buttercrunch Bibb Lettuce Salad with White Balsamic Vinaigrette

SOUP

Lobster Bisque
Canadian Beer Cheese

ENTRÉE CHOICE

Baby Back Ribs
8oz Filet Demi
Chicken Lombardi
Tomahawk Pork Chop
12oz Caribbean Lobster Tail
Grilled Salmon with Creole Lobster Cream
(PRIME RIB AU JUS WITH A MINIMUM OF 10)

SIDES FOR THE TABLE

Parmesan Risotto
Sautéed Seasonal Vegetable
Sweet Parisian Carrots

DESSERT CHOICE

Crème Brûlée
Burnt Almond Torte

\$80 Per Guest

Inclusive of Coffee, Iced Tea, Soda, and rolls with butter.

Tax and Gratuity Not Included.

Vegan and Allergy accommodations are made upon request.

ENHANCEMENTS

PUNCH BOWL

Serves 30 Guests – Prices vary

APPETIZER SAMPLER

Our signature party platter

General Tso Cauliflower, Baby Back Ribs, Baked Brie, Chilled Shrimp Cocktail

Serves approximately 4 guests — \$54-

PIMENTO CHEDDAR CHEESE SPREAD AND CRACKERS

One large or minis for each table — \$4.50 per guest

Premium Dessert Tray

Add \$5 per Guest

CELEBRATION CAKES

1/4 Sheet Cake – Serves 20-30 Guests \$50.00.

Batter: Vanilla, Chocolate

Filling: Chocolate Mousse, Bavarian Cream, Raspberry Cream,

Icing: Whipped Cream, Chocolate Buttercream, Vanilla Buttercream

Served with homemade Vanilla Bean Ice Cream.

GROUP INFORMATION

PRIVATE DINING

- Our dining room seats up to 45 guests.
- Exclusive use of our private room is for a three-hour event.
- Parties who would like to use the private room for over a three-hour time block will be subject to an additional room fee.
- A food and beverage minimum applies. Please see our Dinner Contract for details.

MENU SELECTIONS AND GUEST COUNT

- Limit your selection to three entrees from the group menu.
- The final guest number and entrée count must be placed one week in advance. • Any changes in guest count can be confirmed up to 48 hours before your event.
- Gluten-free and vegetarian options are available upon request.

PAYMENT

- A \$50.00 deposit and a signed contract are required to confirm private dining reservations. • All private rooms are subject to a 20% service charge and 6% PA sales tax.
- No separate checks for groups.
- We accept all major credit cards and cash.

Please complete the Private Luncheon Contract below and submit it with the deposit.

PRIVATE DINNER CONTRACT

Please fill out the information below: A \$50.00 deposit and a signed contract are required to confirm our private room reservation.

GROUP NAME / OCCASION _____ CONTACT
NAME _____ CONTACT PHONE NUMBER _____
EMAIL _____
DATE OF PARTY _____ ARRIVAL TIME ____ Host / Hostess ____ Guests

Drinks: __ Open bar __ Cash Bar __ Wine with Dinner __ Champagne Toast
__ Alcoholic Punch Bowl __ Non-Alcoholic Punch Bowl

Additional Appetizers & Soups: _____
Menu Selection: 1. _____ Price Per Guest \$ _____
_____ Children's Menu: Chicken tenders and fries, soft drink, and dessert \$ _____
_____ Special Dietary Needs: _____

TOTAL GUEST COUNT ____ (Please confirm the number of meal selections one week in advance).

Additional Charge: ____ Appetizer Sampler or __ Prime Rib Au Jus
Additional Charge: ____ Celebration Cake (1/4 sheet cake) Writing on Cake _____
Additional Charge: ____ Dessert Tray (variety for guests to select from)

DINING ROOM _____

Table Arrangement - Please call us and we will assist you with the room layout.

Things to consider:

__ Appetizer Table __ Wheelchairs __ Cake Table __ Gift table
__ Centerpieces __ High Chairs

Will there be a presentation? _____ Screen Rental \$35.00

Private Room Food and Beverage Minimum

_____ Wednesday thru Sunday 1:00 – 4:00 \$800.00
_____ Friday and Sunday evening After 4:00 \$1500.00
_____ Saturday evening After 4:00 \$2500.00
_____ Early Opening Fee - \$50.00 per half hour _____ Wedding ceremony Fee \$300.00

Deposit: \$ _____ Credit Card _____ Check # _____ Cash _____

Signature _____ Date _____

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