



## 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 Brule  
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

- 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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