

Group Dinner Menu

Please choose a maximum of three entrees.

Final guest and entrée count must be placed one week in advance.

5% discount for groups with one selection.

SELECTION INCLUDES:

Bibb Lettuce Salad with Balsamic Vinaigrette
Toasted Rolls and butter
Potato and Vegetable du Jour
Creme Brûlée
(House made Vanilla Bean Ice Cream served with Celebration Cake)
Coffee Tea or Soft Drink.

OPTION 1

\$49.00 PER GUEST

RACK OF BABY BACK RIBS
Signature Item since opening day, in 1975
Char grilled Pork Ribs / Brown Sugar / Soy Sauce / Ginger.

CHICKEN CUTLET SCHNITZEL
Parmesan Panko Crusted / Ricotta / Pea Puree / Peas.

BUTTER BROILED SHRIMP

(6) Jumbo Grilled shrimp / Brown butter / Cocktail sauce.

TOMAHAWK BONE-IN PORK CHOP Char-grilled / Caramelized Onion / Beurre Rouge

OPTION 2

\$60.00 PER GUEST

TWIN CRAB CAKES

(2) Oven baked lump crab cakes/ hollandaise sauce.

MAINE-STYLE BAKED SCALLOPS
Jumbo Sea scallops / white wine cream / Ritz cracker crust.

OPTION 3

\$80.00 PER GUEST

FILET MIGNON

Center cut 8oz filet mignon/ carrot puree/ veal demi-glace.

114 Speer Street, Belle Vernon PA 15012

Phone: 724-483-4500 fax: 724-483-9133 www.backporchrestaurant.com Email: backporchevents@gmail.com

Prices subject to change - Fall - Winter 2023 - 2024

Starters

APPETIZER SAMPLER

Baby back ribs, brie cheese, General Tso cauliflower and butter-broiled shrimp cocktail.

Serves approximately 4 guests 52-

CANADIAN CHEDDAR CHEESE SOUP cup 7 –

LOBSTER BISQUE cup 11-

ITALIAN WEDDING SOUP cup 7-

Celebration Cakes

DOUBLE LAYER CAKE

Batter: Vanilla or Chocolate
Filling: Chocolate Mousse, Bavarian Cream, Raspberry Cream
Icing: Whipped Cream, Vanilla or Chocolate Buttercream 1/4 sheet cake serves 20-30 \$50.00
Served with homemade Vanilla Bean Ice Cream.

There is a \$2.50 per guest plating fee for desserts not purchased through The Back Porch Bakery

PRIVATE DINING

- 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 more than a three-hour time block will be subject to an additional room fee.
- A food and beverage minimum applies. Please see 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 prior to your event.
- Gluten free and vegetarian options available upon request.

PAYMENT

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

Please fill out the Private Dining Contract and submit with deposit.

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Private Dining Dinner Contract

Please fill out the information below: Submit with deposit.

GROUP NAME / OCCASION	DATE OF PARTY	
CONTACT NAME	ARRIVAL TIME	Host / Hostess
PHONE NUMBER		Guests
CELL PHONE NUMBER	EMAIL	
Drinks:Open barCash BarWine with Dinner	Champagne Toast	
Appetizers:		
Entrée Selections: 1		\$
2		\$
Additional Charge: Celebration Cake (1/4 sheet cake Additional Charge: Dessert Tray (variety for guests to Dining Room	o select from)	
Table Arrangement		
Please call us and we will assist you on the room layout. Things to consider: Appetizer Table Wheelchairs Cake Ta Gift table Centerpieces Highchairs Will there be a presentation? Screen Rental \$35.00	ble	
Private Room Food and Beverage Minimum		
Wednesday thru Sunday 1:00 – 4:00 \$800.00Friday and Sunday evening After 4:00Saturday evening After 4:00 \$2500.00Early Opening Fee - \$50.00 per half hourV	\$1500.00 00 Vedding ceremony Fee \$300.0	
Deposit: Amount \$Credit Card	Cneck #_	
Signature	Date	

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