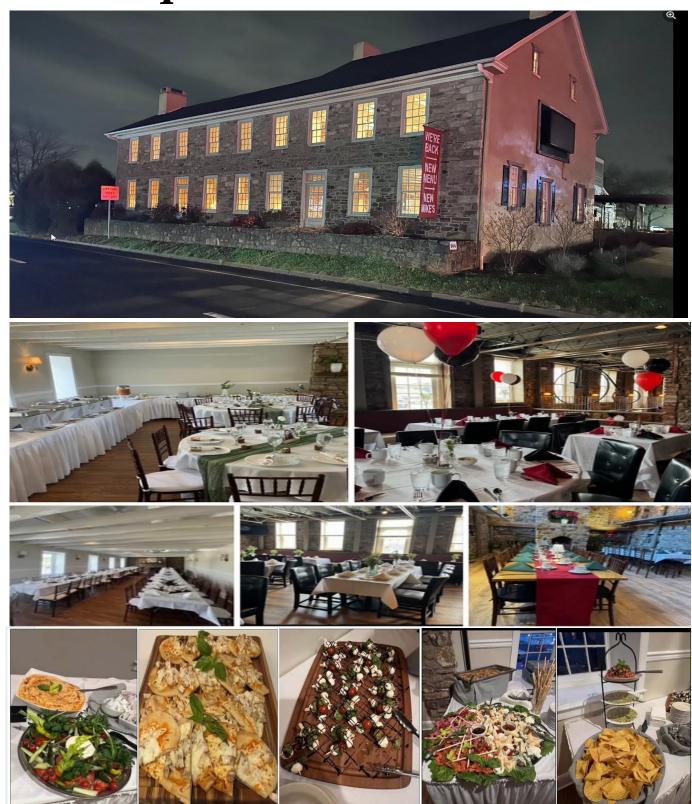


# **Banquet Menus and Room**





## Thanks for Considering Mike's York Road Tavern for your special event!

Enclosed you will find our current Buffet, Plated Meal, Hors d'oeuvres, Appetizer and Bar Package Menus along with Room information. If you have any questions during the reservation process here, please feel free to call or email us at any time.

We look forward to hosting your event.

#### Mike's York Road Tavern Management

Tel: 215-259-6869 544 York Road Warminster, PA 18974 banquet@mikesyorkroad.com

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# Luncheon Buffet \$31.95\* Per person

Salad (Choose 1)

Garden Salad or Caesar Salad

**Entrées** (Choose 3)

Choose a 4<sup>th</sup> entrée \$4.00 per person

**Vodka Penne** 

Penne pasta tossed with vodka, fresh plum tomatoes and cream

**Pasta Primavera** 

Penne pasta with assorted vegetables in a lemon garlic sauce

Chicken Marsala

Tender boneless chicken breast sauteed in Marsala wine with fresh mushrooms

**Bruschetta Chicken** 

Grilled boneless chicken breast topped with bruschetta and melted provolone cheese

**Chicken Parmesan** 

Boneless chicken breaded and topped with tomato sauce and mozzarella cheese

**Sesame Glazed Salmon** 

Baked Atlantic salmon topped with a sesame-plum glaze and toasted sesame seed

**Beef Stir Fry over rice** 

Tender beef and vegetables stir fry in a delicious sauce served over fluffy rice

Buffet menu also includes

Fresh Rolls and Butter
Roasted Potatoes & Seasonal Vegetables
Soda, Iced Tea, Coffee, and Tea

\*\*Make it Grand\*\*

Filet of Beef Char-Broiled Medium rare \$9.95 per person

## **Dessert:**

Choose one dessert for an additional \$5.95pp:

Cheesecake or Flourless Chocolate Torte

<sup>\*</sup>A room fee of \$100 on the 2<sup>nd</sup> floor and a room fee of \$200 on the 1st floor will be added to your final bill along with 6% tax and 20% Large Party Fee (to prep, set up, dress tables & pay all staff)
Final pricing is based on day of the week, seasonal demand & final headcounts.



# **Brunch Buffet** \$33.95\* Per person **Includes**:

Fresh Fruit and Cheese Platter, Assorted Pastries & Danish Coffee, Tea, Iced Tea, and Orange Juice

Salad (Choose 1)

**Garden Salad or Caesar Salad** 

#### **Breakfast** (Choose 2)

**Scrambled Eggs** 

Spinach Frittata (spinach, tomato, & cheese)

Southwestern Frittata (onion, pepper, tomato, Cheese)

**Pancakes** 

**French Toast** 

#### Lunch (Choose 2)

**Vodka Penne** 

Penne pasta tossed with vodka, fresh plum tomatoes and cream

**Pasta Primavera** 

Penne pasta with assorted vegetables in a lemon garlic sauce

Chicken Marsala

Tender boneless chicken breast sauteed in Marsala wine with fresh mushrooms

Bruschetta Chicken

Grilled boneless chicken breast topped with bruschetta and melted provolone cheese

Beef Stir Fry

Tender beef and vegetables stir fry in a delicious sauce served over fluffy rice

Sides (choose 2)

**Bacon, Sausage, or Roasted Potatoes** 

## \*Add on\*

Bagels with cream cheese and Jelly \$4.95 per person
Unlimited Mimosas \$18 per person, Unlimited Bloody Mary \$18 per person
Combo of both \$22.00 per person or Price per individual glass \$8.00
Our very popular Champagne Punch \$70.00 per Bowl

\*\*Make it Grand\*\*

Filet of Beef Char-Broiled Medium rare \$9.95 per person

\*A room fee of \$100 on the 2<sup>nd</sup> floor and a room fee of \$200 on the 1st floor will be added to your final bill along with 6% tax and 20% Large Party Fee (to prep, set up, dress tables & pay all staff)
Final pricing is based on day of the week, seasonal demand & final headcounts.



# **Dinner Buffet** \$36.95\* Per person

Salad (Choose 1)

Garden Salad or Caesar Salad

**Entrées** (Choose 3)

Choose a 4th entrée \$4.00 per person

**Vodka Penne** 

Penne pasta tossed with vodka, fresh plum tomatoes and cream

Pasta Primavera

Penne pasta with assorted vegetables in a lemon garlic sauce

**Chicken Marsala** 

Tender boneless chicken breast sauteed in Marsala wine with fresh mushrooms

**Bruschetta Chicken** 

Grilled boneless chicken breast topped with bruschetta and melted provolone cheese

**Chicken Parmesan** 

Boneless chicken breaded and topped with tomato sauce and mozzarella cheese

**Sesame Glazed Salmon** 

Baked Atlantic salmon topped with a sesame-plum glaze and toasted sesame seed

**Beef Stir Fry over rice** 

Tender beef and vegetables stir fry in a delicious sauce served over fluffy rice

**Buffet includes:** 

Fresh Rolls and Butter
Roasted Potatoes & Seasonal Vegetables
Soda, Iced Tea, Coffee, and Tea

**Dessert:** (Choose 1)

Cheesecake or Flouriess Chocolate Torte

\*\*Make it Grand\*\*

Filet of Beef Char-Broiled Medium rare \$9.95 per person

\*A room fee of \$100 on the 2<sup>nd</sup> floor and a room fee of \$200 on the 1st floor will be added to your final bill along with 6% tax and 20% Large Party Fee (to prep, set up, dress tables & pay all staff)
Final pricing is based on day of the week, seasonal demand & final headcounts.



# **Banquet Bar**

Banquet Bar is stocked according to the highlighted menu above unless otherwise requested\*

#### **Bottled Beers:**

Choose 3 Domestics: Coors Lite, Miller Lite, Yuengling Lager, Michelob Ultra, Budweiser, Bud Lite, Miller High Life

Choose 1 Import: Corona, Heineken, Amstel Lite, Twisted Tea

#### **House Wines & Champagne:**

Pino Grigio, Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet, White Zinfandel

#### **Liquor:**

Titos Vodka, Tanqueray Gin, Jose Cuervo Tequila, Bulleit Rye, Malibu, Captain Morgan, Rum, Jack Daniels, Dewars Scotch, Triple Sec, Baileys Irish Cream, Kahlua

# -Host paid open bar packages-

will include all guests 21 & over

#### Full Open Bar Package (option 1)

2HR-\$24 Per Person 3HR-\$28 Per Person 4HR-\$32 Per Person

## **<u>Bottled Beer and House Wine Package</u>** (option 2)

2HR-\$20 Per Person 3HR-\$24 Per Person 4HR-\$28 Per Person

# Host Paid Tab Bar - (option 3)

All Drinks Charged per person

# Cash Bar - (option 4)

Each guest is responsible for the purchase of their own alcohol

## **Specialty Options**

Unlimited Mimosas \$18 per person, Unlimited Bloody Mary \$18 per person Combo of both \$22.00 per person and Price per individual glass \$8.00 Champagne Punch \$70.00 per Bowl

Add Bottle of CHAMPAGNE at each table; \$25 PER BOTTLE/TABLE

Signature Drinks you would like to add: If available, Market price or negotiated with Mike

# Add Bartender & Stocked Bar on the 2nd floor:

\$75 Fee

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Banquet at mike's York Road Tavern 544 York Rd. Warminster PA 18974 O: 215.259.6868 Banquet@mikesyorkroad.com



# Hors d'oeuvres Buffet \$31.95 Per person

#### (Choose 1)

Penne with a Vodka tomato cream sauce

Penne Pasta Primavera with assorted vegetables in a creamy lemon garlic sauce

(Choose 4) add a 5th Choice \$4.95 per person

#### **Tomato Basil Bruschetta**

Italian crostini toasted with garlic butter and topped with grated Romano cheese, fresh Roma tomatoes and basil

### Spinach Dip

Made with three cheeses, garlic, onions, and chopped spinach. Served with corn tortilla chips

#### Caprese Skewers

Tomato and mozzarella with balsamic glaze

#### Vegetable Platter with Hummus & Ranch dip

House made hummus and our ranch dip with assorted vegetables T~

#### Margarita Flat Bread

Tomatoes, garlic, oregano, buffalo mozzarella, basil leaves

## Fruit & Cheese platter

Fresh fruits, three types of cheese and crackers

(Choose 2) add a 3rd choice for \$4.95 per person

#### **Buffalo Chicken Flat Bread**

Chicken breast, hot sauce and a blend of cheeses.

#### **Crispy Sesame Chicken Tenders**

Breaded, chicken tenders with a sesame honey glaze

#### Sauteed Sesame Chicken Tenders

Sauteed boneless chicken in Chef's ginger sauce with vegetable straws

#### Salmon Crostini

Thinly sliced salmon on small slices of baquette with a dollop of cream cheese.

# Jumbo Lump Crab Dip

Jumbo lump crab meat with sour cream, horseradish and melted cheese. Served with pita chips

\*\*Make it Grand\*\*

Filet of Beef Char-broiled medium rare \$9.95 per person

\*Make it Sweet\* Add a Sweets table \$6.95 per person

<sup>\*</sup>A room fee of \$100 on the 2nd floor and a room fee of \$200 on the 1st floor will be added to your final bill along with 6% tax and 20% Large Party Fee (to prep, set up, dress tables & pay all staff) Final pricing is based on day of the week, seasonal demand & final headcounts.



# **Funeral Luncheon Buffet**

**\$26.95 Per person**Room available for 3hrs

**House Salad** 

Fresh Rolls and Butter

# **Vodka Penne**

Penne pasta tossed in a vodka sauce

## Chicken Marsala

Boneless chicken breast sauteed with fresh mushrooms, butter, and shallots Served in a Marsala wine sauce.

Seasonal Vegetables

**Roasted Potatoes** 

Coffee, tea, iced tea and soda included

\*Add \* Cheesecake with Strawberry compote or Flourless Chocolate Torte: \$4.95 per person



#### **Available Monday Thru Wednesday**

3hrs in our private 2nd floor room which features a historic Bucks County Fieldstone fireplace

# **Student Buffet**

\$26.95 Per person

Buffet Include: Soda, Iced Tea, Coffee, and Tea

**Garden Salad** 

Fresh Rolls and Butter

**Baked Ziti** 

Chicken Parmesan

**Vegetable Medley** 

**Roasted Potatoes** 

Add Beef Stir fry with rice \$3.00 per person

## Dessert:

Choose one dessert for an additional \$4.95 per person: Cheesecake, Brownie Sundae or Flourless Chocolate Torte

\*Linen napkin colors to match your School Colors\* and

\*Your group welcomed on our Lighted Marquee sign on the front of the building\*

A room fee of \$100 on the 2<sup>nd</sup> floor and a room fee of \$200 on the 1st floor will be added to your final bill along with 6% tax and 20% Large Party Fee (to prep, set up, dress tables & pay all staff)
Final pricing is based on day of the week, seasonal demand & final headcounts.



# Plated Dinner - priced per entrée

# Salad Course Please choose one for group

House Garden Salad or Caesar Salad

#### **Entrée Course:**

Please choose 3 entrees. Count of each due 1 week in advance

Filet of Beef \$38.95

Tender and delicious filet. Char-broiled medium

Sesame glazed Salmon \$34.95

Baked Atlantic salmon topped with a sesame-plum glaze and toasted sesame seeds

Chicken Marsala \$31.95

Tender boneless chicken breast sauteed in Marsala wine with fresh mushrooms

**Bruschetta Chicken \$31.95** 

Grilled boneless chicken breast topped with bruschetta and melted provolone cheese

Chicken Parmesan \$31.95

Boneless chicken breaded and topped with tomato sauce and mozzarella cheese

Vodka Penne \$29.95

Penne pasta tossed with vodka, fresh plum tomatoes and cream

Pasta Primavera \$29.95

Penne pasta with assorted vegetables in a lemon garlic sauce

All Entrées, with the exception of pasta come with

Roasted Potatoes and Seasonal Vegetables

Fresh Rolls and Butter, Soda, Iced Tea, Coffee, and Tea also included

**Dessert**: Choose one

Cheesecake or Flourless Chocolate Torte

A room fee of \$100 on the 2<sup>nd</sup> floor and a room fee of \$200 on the 1st floor will be added to your final bill along with 6% tax and 20% Large Party Fee (to prep, set up, dress tables & pay all staff)
Final pricing is based on day of the week, seasonal demand & final headcounts.



# Plated Luncheon - priced per entrée

#### **Salad Course**

#### Please choose one for group

House Garden Salad or Caesar Salad

#### **Entrée Course:**

Please choose 2 entrees. Count of each due 1 week in advance

Filet of Beef \$38.95

Tender and delicious filet. Char-broiled medium

Sesame glazed Salmon \$34.95

Baked Atlantic salmon topped with a sesame-plum glaze and toasted sesame seeds

Chicken Marsala \$31.95

Tender boneless chicken breast sauteed in Marsala wine with fresh mushrooms

**Bruschetta Chicken \$31.95** 

Grilled boneless chicken breast topped with bruschetta and melted provolone cheese

Chicken Parmesan \$31.95

Boneless chicken breaded and topped with tomato sauce and mozzarella cheese

Vodka Penne \$29.95

Penne pasta tossed with vodka, fresh plum tomatoes and cream

Pasta Primavera \$29.95

Penne pasta with assorted vegetables in a lemon garlic sauce

All Entrées, with the exception of pasta, come with

Roasted Potatoes and Seasonal Vegetables.
Fresh Rolls and Butter, Soda, Iced Tea, Coffee, and Tea also included

Choose a dessert: Cheesecake or Flourless Chocolate Torte for an additional \$5.95pp

A room fee of \$100 on the 2<sup>nd</sup> floor and a room fee of \$200 on the 1st floor will be added to your final bill along with 6% tax and 20% Large Party Fee (to prep, set up, dress tables & pay all staff) Final pricing is based on day of the week, seasonal demand & final headcounts.



# Recommended Appetizers, Hors d'oeuvres and other Menu Enhancements that are popular here at Mike's

Vegetable Platter with Hummus & Ranch dip \$55

House made hummus and our ranch dip with assorted vegetables

Fruit & Cheese platter

\$75

\$60

Fresh fruits, three types of cheese and crackers

Spinach Dip

Made with three cheeses, garlic, onions, and chopped spinach. Served with corn tortilla chips

Jumbo Lump Crab Dip

\$85

Jumbo lump crab meat with sour cream, horseradish and melted cheese. Served with pita chips

Caprese Skewers

\$75

Tomato and mozzarella with balsamic glaze

Margarita Flat Bread

\$65

Tomatoes, garlic, oregano, buffalo mozzarella, basil leaves

Tomato Basil Bruschetta

\$50

Italian crostini toasted with garlic butter and topped with grated Romano cheese, fresh Roma tomatoes and basil

Crispy Sesame Chicken Tenders

\$90

Breaded, chicken tenders with a sesame honey glaze and the

Salmon Crostini

\$75

Thinly sliced salmon on small slices of baguette with a dollop of cream

Penne with a Vodka tomato cream sauce

\$75

Penne Pasta Primavera with assorted vegetables in a creamy lemon garlic sauce



# OUR HISTORIC AND CLASSIC "LOWER STONE ROOM"









THE STREET ROOM (seating for 60-70)





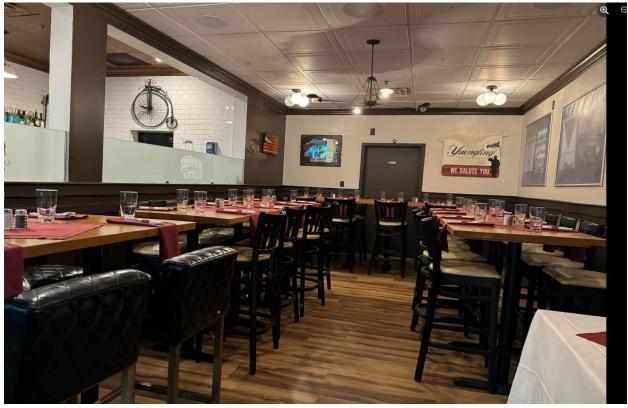




YORK + STREET ROOM (seating for 125-30, cocktail party set up 175 ppl.)

# OUR MILITARY ROOM WITH ACCESS TO BAR AREA



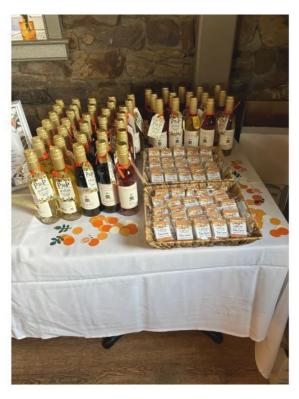


# OPTIONS TO RENT BAR AND PATIO AREAS.









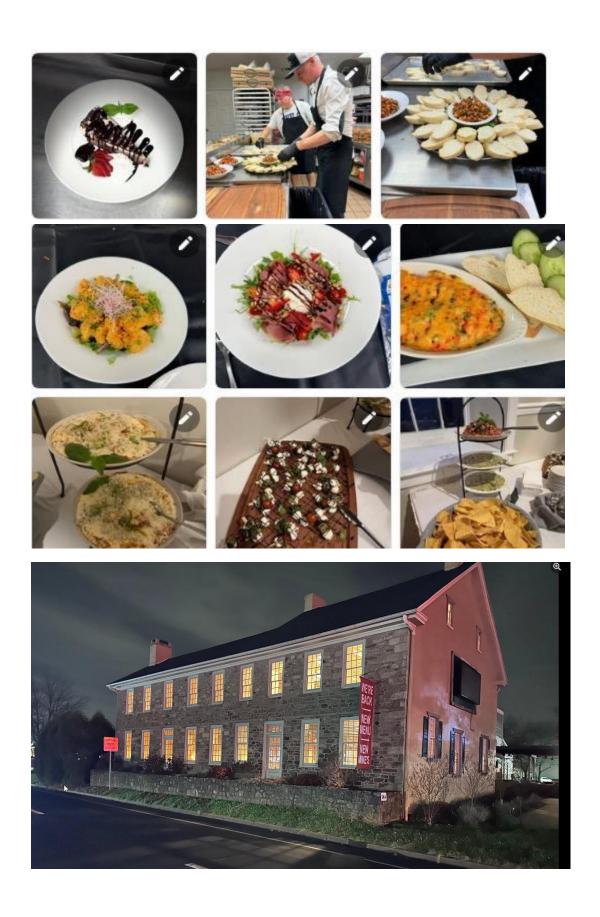












Tel: 215-259-6868 544 York Road Warminster PA 18974 www.mikesyorkroad.com <a href="mailto:Banquet@mikesyorkroad.com">Banquet@mikesyorkroad.com</a>



Your Name:	Phone Number:
Email:	
Date of your Event:	Day of the Week:
Which <b>Room</b> would you like to book?  Street Room  York Room  Both Street and York Rooms on Second Floor  Upper Stone (main dining room on 1 <sup>st</sup> floor)  Lower Stone Room  Both Upper and Lower Stone	
Menu Selected  Lunch Buffet  Brunch Buffet  Dinner Buffet  Hors d'oeuvres Buffet  Funeral Buffet  Other, such as Plated Lunch, Plated D  Or Student Buffet	Bar / Alcohol Package if applicable Full Open Bar Package Bottled Beer and House Wine Package Host Paid Tab Bar Cash Bar paid by each guest Bartender & Stocked Bar 2nd floor 75 Fee Specialty or Signature Bar Options
Appetizers, hors d'oeuvres or menu enhan	cements to be added:
Number of Guest: Adults:	
Kids:	
Time of Event:	
When would you like appetizers, hors d'oe	uvres or menu enhancements to be served (if applicable)
When would you like main buffet or entree	s to be <b>served</b> ?
Linen: White Tablecloth with what color	napkin?
Surprise: Yes or No	
Specials Request:	
Gluten /	
Other:	

<sup>\*</sup> Menu Choice for most must be given to us 14 days in advance.

<sup>\*\*</sup> Head Count for most events must be confirmed 14 days in advance.