

# **JP's Pub Banquet Menu**

## **Traditional Buffet**

**Minimum 25 People - \$13.45**

**House Chef Salad and Dressing**

**House Made Skippy Bread Sticks**

**Buttered Red Bliss Spuds with Sour Cream**

**Mozzarella Baked Pasta with Meat Sauce**

**Roast Beef Thin Sliced in Au Jus**

(with Weck and Plain Rolls and House Made Horseradish)

**Golden Fried Chicken (Breast Thigh Leg Wing)**

(Herb Chicken is Available in Place of Fried for a \$0.50 upcharge)

**Coffee and Tea**

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## **Sports Buffet**

**Minimum 25 People - \$11.00**

**Sheet Pizza with One Topping (see takeout menu)**

**Chicken Wings with your Choice of Sauces (see takeout menu)**

**Mozzarella Baked Pasta with Meat Sauce**

**House Chef Salad and Dressing**

**Coffee and Tea**

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## **Irish Buffet**

**Minimum 25 People - \$15.95**

**Sliced Corned Beef Brisket**

**Boiled and Buttered Cabbage Potatoes & Carrots**

**Rye Bread**

**Choice of Salad:**

**House Chef Salad and Dressing or House Caesar**

**Coffee and Tea**

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## **Cold Buffet**

**Minimum 25 People - \$13.95**

**Fruit Punch**

**Skippy Bread Sticks**

**Fresh Fruit Salad with Fruit Dip**

**Chilled Greek Pasta Salad**

**Choice of Salad:**

**House Chef Salad and Dressing or House Caesar**

**Assorted Sandwiches and Wraps:**

**Turkey, Turkey Bacon, Ham and Swiss, Egg Salad, Tuna,**

**Salami, BBQ Chicken Finger Wraps**

**Coffee and Tea**

**Two Meat Dinner Buffet**  
**Minimum 25 People - \$16.95**  
**Additional Meat Selections - \$1.75**

**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**

**Choice of Meat:**  
**Roast Beef Thin Sliced in Au Jus**  
(with Weck and Plain Rolls and House Made Horseradish)  
**Golden Fried Chicken** (Breast Thigh Leg Wing)  
**Herb Roasted Chicken** (Breast Thigh Leg Wing)  
**Baked Sahlens' Smoked Ham**  
**Roasted Turkey Breast**  
**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 Florentine** (Spinach Sun Dried Tomatoes Asiago)  
**Baked Chicken Cordon Bleu** (Sahlens Smoked Ham and Swiss)  
**Butter and Parsley Broiled Haddock or with a Choice of**  
(Bruschetta or Greek Feta or Italian Parmesan)  
**Coffee and Tea**

**Plated Entrée**  
**Minimum 25 People**

**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 or Buttered Corn or Buttered Broccoli**

**Meat Choices:**  
**Slow Roasted 12oz. Prime Rib - \$21.95**  
**Grilled 12oz. New York Strip Steak - \$23.95**  
**Grilled Filet Tenderloin Steak - \$25.95**  
**Add a 5oz. Canadian Lobster Tail - \$13.00**  
**Breaded Twin 5oz. Pork Chops - \$17.95**  
**Grilled Twin 5oz. Pork Chops - \$17.95**  
**Chicken Breast in a Piccata Sauce - \$17.95**  
(Artichoke Spinach Garlic Lemon Caper Butter Sauce)  
**Chicken Breast in a Marsala Sauce - \$17.95**  
(Garlic Mushrooms and Marsala Gravy)  
**Baked Chicken Florentine - \$17.95**  
(Spinach Sun Dried Tomatoes Asiago)  
**Baked Chicken Cordon Bleu - \$17.95**  
(Sahlens Smoked Ham and Swiss)  
**Shrimp Scampi over Rice Pilaf - \$18.95**  
**Beef Stroganoff over Egg Noodles - \$17.95**

**For other Entrée and Pasta Options**  
**See our Dinning Room Menu**  
**(Prices will Differ from Dinning Room Menu)**

**Coffee and Tea**

**We are more than happy to try and accommodate you**  
**with any Entrée Suggestions you may have**

**Dessert Options:**

~ Éclair Cake ~ Polish Cheese Cake ~  
~ Texas Sheet Cake ~ Pineapple Upside Down Cake ~

- ~ 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**
- ~ Menu Options for your Event should be Discussed at Least One Week 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) (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**