

# JP's Pub Banquet Menu

## Brunch Buffet

Minimum 25 People - \$13.75 per person

Fruit slices

Scrambled Eggs- with Wrap station (peppers, onion, cheese)

Breakfast Pizza

Home-fried Potatoes

Bacon /Sausage

French Toast

Coffee and Tea/Juices

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## Sports Buffet

Minimum 25 People - \$13.75 per person

Sheet Pizza with One Topping

Chicken Wings with your Choice of Sauces

Mozzarella Baked Pasta with Meat Sauce

House Chef Salad and Dressing

Coffee and Tea

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## Traditional Buffet

Minimum 25 People - \$15.95 per person

House Chef Salad and Dressing

House Made Skippy Bread Sticks

Salt water & Buttered Spuds with Sour Cream

Mozzarella Baked Pasta with Meat Sauce

Roast Beef Thin Sliced in Au Jus

(with Weck and Plain Rolls )

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

(Herb Chicken is Available in Place of Fried for a \$0.75 upcharge)

Coffee and Tea

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## Cold Buffet

Minimum 25 People - \$15.95 per person

Add a Homemade soup for \$1.75 Upcharge

Fresh Fruit Salad with Fruit Dip

Chilled Greek Pasta Salad

Choice of Salad: House Chef Salad & Dressing or House Caesar

Assorted Sandwiches and Wraps:

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

BBQ Chicken Finger & Chicken Ceaser & Beef Wraps

Coffee and Tea

## **Two Meat Buffet**

**Minimum 25 People - \$18.45**  
**Additional Meat Selections - \$2.70**

**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**  
**Honey glazed Carrots**

### **Choice of Meat:**

**Roast Beef Thin Sliced in Au Jus**

(with Weck and Plain Rolls )

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

**Herb Roasted Chicken** (Breast Thigh Leg Wing)

**Baked Sahlen's Smoked Ham**

**Roasted Turkey Breast**

**Breaded Pork Chops**

**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 Breast Florentine** (Spinach Sun Dried Tomatoes Asiago)

**Baked Chicken Breast Cordon Bleu** (Sahlens Smoked Ham and Swiss)

**Butter and Parsley Broiled Haddock or**

**Choice of** Bruschetta or Greek Feta or Italian Parmesan Broiled Fish

**Coffee and Tea**

## Plated Entrée

**Minimum 25 People**

**Pick 2 Entrees (Flexible on 3<sup>rd</sup> choice dependent on #s)**

**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, Buttered Corn, Buttered Broccoli or Honey glazed carrots**

**Meat Choices:**

**Slow Roasted 12oz. Prime Rib - \$23.95**

**Grilled 12oz. New York Strip Steak - \$24.95**

**8oz Grilled Filet Tenderloin Steak - \$28.95**

**Add a 5oz. Canadian Lobster Tail - \$14.00**

**Shrimp Scampi over Rice Pilaf - \$19.95**

**Breaded Twin 5-6 oz. Pork Chops - \$18.50**

**Grilled Twin 5-6 oz. Pork Chops - \$18.50**

**Chicken Breast in a Piccata Sauce - \$18.50**

**(Artichoke Spinach Garlic Lemon Caper Butter Sauce)**

**Chicken Breast in a Marsala Sauce - \$18.50**

**(Garlic Mushrooms and Marsala Gravy)**

**Chicken Breast Florentine - (Spinach Sun Dried Tomatoes Asiago)-\$18.50**

**Chicken Cordon Bleu - (Sahlens Smoked Ham and Swiss)- \$18.50**

**Beef Stroganoff over Egg Noodles - \$17.95**

**Broiled Haddock – Any 8 different ways – 18.50**

**(Ex. Broiled Italian Fish Broiled GreekFish, Broiled Bruschetta)**

**For other Entrée and Pasta Options**

**See our Dining Room Menu for other options –**

**We can try to accommodate Allergies or Gluten-free options**

**(Prices will Differ from Dinning Room Menu)**

**Dessert Options: Choose One**

**Éclair Cake ~ Polish Cheese Cake ~ Texas Sheet Cake**

**Pineapple Upside down Cake**

**Coffee and Tea**

- ~ **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**
- ~ **We would be happy to TRY to Accomodate - Food Allergies or  
Gluten-Free options**
- ~ **Menu Options for your Event should be Dicussed at Least Two Weeks  
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 pricing , 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**