

Sit Down

Banquet Luncheon Menu

Luncheons include

Appetizer, Entrée, Vegetable (Fresh Vegetable Medley, Italian Style Green Beans, Green Beans and Baby Carrots, Glazed Carrots or Peas with Mushrooms), **Potato** (Red Bliss Mashed or Baked- select one), **Dessert, Coffee and Hot Tea**

Appetizers (select one)

- Garden Salad *with House Dressing*
- Caesar Salad
- Cream of Broccoli Soup
- Escarole Soup
- Fresh Fruit with Lemon Sorbet

Entrees (choice of two)

There is an additional charge of \$2.00 per person for three choices

Grilled Chicken Breast lemon herb butter	18.99
Chicken Breast herbed bread stuffing	18.99
Chicken Parmesan spaghetti	18.99
Chicken Marsala	18.99
Chicken Francaise egg dipped with a lemon butter caper sauce.	19.99
Chicken Silvio prociutto, provolone, asparagus and mushroom marsala sauce.	19.99
Breaded Chicken Breast stuffed with ham and cheese	19.99
Roast Turkey herbed bread stuffing	18.99
Veal Parmesan spaghetti	19.99
Sliced Roast Beef gravy.	19.99
Sirloin Steak (7oz.)	20.99
Prime Rib (8 oz.) English cut	22.99
Filet Mignon (6 oz.) bordelaise sauce	22.99
Baked Salmon bearnaise	18.99
Parmesan Encrusted Tilapia buerre blanc sauce	18.99
Baked Flounder stuffed with crabmeat	20.99
Broiled Flounder buerre blanc sauce	18.99
Crab Cakes cocktail sauce	19.99
Lobster Ravioli lobster cream sauce	19.99
Vegetarian Grilled Vegetable Cannelloni with choice of Marinara or Rosa Sauce	18.99

Desserts (select one)

- **Chocolate Sundae**
- **Raspberry Truffle Ice Cream**
- **Brownie** *Chocolate Sauce & Ice Cream*
- **Cheesecake** *Raspberry Sauce*
- **Chocolate Truffle Torte** *Raspberry Sauce*
- **Vanilla Ice Cream** *Strawberries*
- **Lemon Sorbet**

Kids under 12 (includes dessert)

- Spaghetti and Meatball 9.99**
- Chicken Fingers with French fries 12.99**

All prices are subject to 19% Gratuity (minimum \$75.00 per server) and 6% sales tax

January 2010

Banquet Luncheon Buffet Menu

Hot Buffet \$18.99

Minimum of
25 people

Chicken Breast (Parmesan, Piccante or Marsala Sauce)

Baked Fish- Salmon, Tilapia or Flounder (choice of Buerre Blanc, Hollandaise or Lemon Butter Caper Sauce) **Crab Cakes** add \$2.00

Roast Beef with Gravy OR **Roast Loin of Pork**

-choose 2 of the above entrees-

Salad- Garden Salad, Caesar Salad, or Fresh Fruit Bowl (choose 1)

Starch- Herb Roasted Potatoes, Parslied Potatoes, Red Bliss Mashed Potato or Rice Pilaf (choose 1)

Vegetable- Green Beans with Baby Carrots, Italian Style Green Beans, Peas with Mushrooms or Fresh Vegetable Medley (choose 1)

Penne Pasta (choice of Rosa Sauce, Marinara Sauce or Peas and Prosciutto Alfredo Sauce)

Dessert, Coffee and Hot Tea

Desserts *(select one)*

*Chocolate Sundae

*Brownie a la Mode

*Raspberry Truffle Ice Cream

*Vanilla Ice Cream *Strawberries*

*Cheesecake *raspberry sauce*

*Chocolate Truffle Torte *raspberry sauce*

*Lemon Sorbet

Minimum of
50 people

\$25.99 **Brunch Buffet**

Waffles, Pancakes or French Toast (choose 1)

Chicken Breast (Parmesan, Piccante or Marsala)

Baked Flounder (buerre blanc, hollandaise or lemon butter caper sauce)

Sliced Fresh Fruit, Scrambled Eggs, Sausage, Bacon, Mini Crab Cakes, Home Fries, Penne with Rosa Sauce, Green Beans Almondine, Toast, Pastries & Muffins, Coffee, Hot Tea, Ice Tea and Orange Juice

Effective 01/10

All prices are subject to
19% Gratuity (minimum \$75.00 per server) and 6% sales tax

Banquet Bar Information

Cash Bars, Tab Bars, Open Bars and Self-service Bars are available.
There is a \$75 charge for a bartender for groups under 50, luncheon bars and cash bars.
Parties larger than 23 people require either a Bartender or a Self Service Bar.

Self Service Bars

Unlimited Sodas and Iced Tea 4.00/ person

Domestic Beers 4.00/ bottle

Imported Beers 5.00/ bottle

House Wines 23.00/ bottle

Chardonnay, Pinot Grigio, White Zinfandel,
Merlot & Cabernet Sauvignon

*You may also wish to see our Wine List with a complete selection of
Domestic and Imported Wines.*

Alcoholic Punch, Mimosas 65.00/gallon

Iced Tea or Lemonade Pitchers 12.00/ Pitcher

Soda Bottles 2.25/ each

Open Bar

Groups of 25 or more

First Hour 10.00/ person

Each additional hour 5.00/ person

All alcoholic beverages are supplied by the Towne House and are subject to 19% gratuity.

Effective January 2010