



Fireside Martini Grill



Sit down Wedding Menu

Choice of
3 Butlered
hor de ourves

Served Salad Choice

3 Entrée Choices

Vegetable
and
Starch Choice

\$____ per person
price

includes gratuity
please add pa sales tax



**BUTLERED HORS DE OURVES
PICK 3**



**ADDITIONAL PICKS
\$3 EACH**

Red and White Pizza
Assorted Stromboli
Sausage stuffed Mushrooms
Quiche Lorraine
Pastry wrapped cocktail
weiners
Chicken Nuggets
Buffalo chicken skewers
Spring Rolls
Bruschetta Rounds
Soft Pretzel Bites with Cheese
and Honey Mustard
Chicken quesadillas
Fresh Mozzarella tomato and
pepper skewers
Arancini

**MARKET PRICED
Choices**

Coconut Shrimp with Malibu
sauce
Cheeseburger Sliders
Mini Crabcakes with wasabi
remoulade
Ahi Tuna Cucumber Rounds
Fried Meatballs on a stick
Crab Stuffed Mushrooms
Shrimp Cocktail
Filet Mignon Sliders



Optional Appetizer choice of one
Penne Vodka \$1
Manicotti with Marinara sauce \$2
Eggplant Rollantini Marinara sauce \$2
Shrimp Cocktail \$8

Salad Choice

Choose one

House Tossed Garden Salad (house Dressing)

Caesar Salad

Mixed Greens nut and gorgonzola with honey balsamic dressing

Entree Choice of 3

please have entree choices in 1 week prior to event

Chicken Strips garlic butter and wine

tenderloins sautéed with garlic, butter and chablis

Chicken Strips Marsala

saute of garilc, mushrooms sweet marsala wine

Chicken Balsamico

fresh mozzarella, red roasted peppers, basil and balsamic glaze

Chicken Picatta

capers, lemon, butter and chablis wine

Chicken Franchise

egg battered and sauted with lemon, garlic and chablis

Chicken Parmigiana

white breast breaded and served with marinara, mozzarella and parmesan cheese

Roast Beef Aujus

tender slices of top round served in our french onion aujus

Bourbon Glazed Smoked Ham

Thick cut smoked ham with our own bourbon glaze

Roast Pork Loin

Slow roasted with apples and oranges

Filet of sole \$4 additional

Lemon butter and fresh parsley

Haddock \$2 additional

Broiled with butter and lemon

Prime Rib Aujus \$11 additional

Chef carved and served with horsey sauce and fresh aujus

Filet Mignon Medallions \$19 additional

2 oz. slices of filet mignon served with burgundy mushroom sauce

Grilled Salmon \$6 additional

served with lemon

Filet of Sole stuffed with Crabmeat \$7 additional

our own crabmeat stuffing with old bay and red peppers

Smoked Pork Loin \$2 additioanl

Applewood smoked with oranges and apples

Special request entrees available

Pricing Guaranteed for 30 days

Choice of one Vegetable

Roasted Garlic and Broccoli

Italian Seasoned Green Beans

Honey or Maple Glazed Carrots

Choice of one starch

Twice Baked Potato

potato, cheddar, sour cream and
butter filled potato skins

Mashed Potato and Gravy

Touch of roasted garlic

Baby Red Potato

Italian Seasoned in garlic butter

Rice Pilafe

with sautéed mushroom, onion and
peppers

We Include

Linen

Linen Napkins Choice of 1 Color,
Full Length Linen Tablecloths Choice of 1
Color

Rolls ~ Butter

Waitstaff

included with guest count over 100 adults
parties under 100 guest add 20% service
charge



Payment Schedule

\$100 Cash or Check to secure your date

50% Due 1 Month before Event

Full Payment Due 2 Days before Event

estimated head count 30 days prior to event

Final headcount due 7 days prior to event

We accept Cash or Check 4 days before event
credit card fee of 3.85% applied to all charges

Pricing Guaranteed for 30 days