



Fireside Martini Grill



5 hour Full Service Buffet Wedding Menu

ENTREES PICK 3

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

Pork BBQ
slow roasted dry rubbed and served with sweet bbq sauce and kaiser rolls

Porketta
fresh pork seasoned with 11 ingredients thinly sliced and served with fresh kaiser rolls

Roast Beef Au Jus
tender slices of top round served in our french onion aujus

Bourbon Glazed Smoked Ham
Thick cut smoked ham with our own bourbon glaze

Lobster Mac n Cheese Additional \$3.00
Chunks of Lobster Cavatappi pasta and our sherry cheese sauce

SIDES PICK 3

Caesar Salad
fresh cut romaine lettuce with our own dressing served on the side with hardboiled egg and croutons and freshly grated Romano

Tossed Garden Salad
traditional mixed greens , tomato, cucumbers, croutons, red onion and black olives

Cavatelli with Broccoli
ricotta cavatelli with garlic, pecorino Romano cheese, fresh steamed broccoli

Twice Baked Potato
cheddar sour cream and garlic mashed , restuffed and baked

Oven Roasted Potatoes
Red potatoes seasoned Italian style and baked until golden brown

Italian Green Beans
Oregano, garlic, butter and Romano cheese

Penne
your choice of sauce, alfredo, vodka or marinara

Broccoli
fresh steamed broccoli

Rice Pilaf
onions, peppers and mushrooms

Baby Glazed Carrots
Honey and brown sugar

Gingered Carrots
lemon and candied ginger

Shitake Brussel Sprouts
Shitake mushrooms, and apples

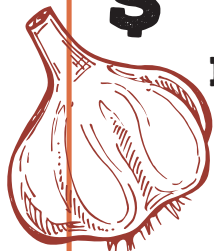
Potato Au Gratin
Sliced potato with cheddar cheese sauce

Mac n Cheese
Cavatappi pasta and our sherry cheese sauce

Eggplant Rollanti
Eggplant rolls filled with seasoned ricotta and topped with marinara and parmesan

PRICE
\$ 40/ADULT
PLUS SALES TAX

570-871-4837 ~ www.thefiresidemartinigrill.com



PREMIUM ENTREES

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 \$15 additional
2 oz. slices of filet mignon served with burgundy mushroom sauce

Grilled Salmon \$9 additional
served with lemon

Filet of Sole stuffed with Crabmeat \$7 additional
our own crabmeat stuffing with old bay and red peppers

Shrimp Scampi \$6 additional
colossal u-12 gulf shrimp sautéed with lemon, garlic and white wine



INCLUDED STATIONED AND BUTLERED HORS D'OEUVRES PICK 3

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

ADDITIONAL PICKS \$3 EACH

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
Soup Sippers (ice cold)
Gazpacho, Strawberry Gazpacho, or Vichyssoise

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

Extras

Glassware \$2.00 each

Wine, Mixers, Rocks, Martini, Pilsner,
Champagne

R.A.M.P certified Bartenders when bar packages are chosen

included with Bar Package
however parties under 100 guests add
20% service charge.

BYOB RAMP Professional Bartenders
\$30 / hour Minimum 6 Hours

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

