

# Fireside Martini Grill



## Sit down Wedding Menu

**Choice of  
3 Butlered  
hor de ourves**

**1 Served Salad Choice**

**3 Entrée Choices**

**1 Vegetable**

**and**

**1 Starch Choice**

current price may increase for 2026

**\$55 per person plus tax**

**includes waitstaff gratuity**

venue prices may differ because of rented  
dishware, linen and additional labor



**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 Course**

Penne Vodka \$1

Manicotti with Marinara sauce \$2

Eggplant Rollatini Marinara sauce \$2

Shrimp Cocktail \$8

## **Salad Choice**

**pick 1**

House Tossed Garden Salad

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 Parmigiana**

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

## **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

## **Roast Beef Aujus**

tender slices of top round served in our french  
onion aujus

## **Chicken Franchise**

egg battered and sauted with lemon, garlic and  
chablis

## **Bourbon Glazed Smoked Ham**

Thick cut smoked ham with our own bourbon glaze

## **Roast Pork Loin**

Slow roasted with apples and oranges

## **Haddock** \$2 additional

Broiled with butter and lemon

## **Filet of sole**

\$4 additional

Lemon butter and fresh parsley

## **Prime Rib Aujus**

\$11 additional

served with horsey sauce and fresh aujus

## **Filet Mignon Medallions**

\$19 additional

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

## **Grilled or Blackened Salmon**

\$9 additional

served with lemon

## **Filet of Sole stufed with Crabmeat**

\$12 additional

our own crabmeat stuffing with old bay  
and red peppers

## **Smoked Pork Loin**

\$2 additional

Applewood smoked with oranges and  
apples

**Special request entrees available**

## 1 Vegetable Choice

**Roasted Garlic and  
Broccoli**

**Italian Seasoned Green  
Beans**

**Honey or Maple Glazed  
Carrots**

## 1 Starch Choice

### **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

## Estimated Sample Pricing

napkins \$1.25 ea.  
banquet 60x20 \$15  
floor length banquet 90x 156 \$28  
90inch round \$15  
108" round \$18  
120" round \$21  
132" round \$28

### BASICS

coffee cup and saucer \$1.30  
8" salad/ dessert plate .65  
6.5" bread and butter .65  
10" dinner plate .65  
dinner knife .40  
dinner fork .40  
salad fork .40  
teaspoon .40

we deal with Scranton Rental  
we can order for you and take care of logistics

They do add delivery fees  
You will pay them directly for equipment and linen

their website is  
[www.scrantonparty.com](http://www.scrantonparty.com)

\$400 labor fee per event for off site venues  
to repack and or wash dirty dishes