



BUFFET BANQUET OPTIONS

BUFFET \$34.99 PP + 6.625% SALES TAX AND 20% GRATUITY

TABLE LINEN AVAILABLE AT \$50 PER EVENT

**BUFFET PACKAGE INCLUDES CHOICE OF LARGE HOUSE SALAD W/
BALSAMIC OR LARGE CAESAR SALAD, CHOICE OF (3) OF THE ENTREES
LISTED BELOW, GARLIC RED POTATOES AND HOUSE VEGETABLES, SODA,
COFFEE AND ICED TEA**

ENTRÉE CHOICES

PENNE ALA VODKA

**PENNE PASTA SAUTÉED IN VODKA SAUCE AND TOPPED WITH PARMESAN
CHEESE**

CHICKEN PARMESAN

**BREADED CHICKEN, TOPPED WITH MARINARA SAUCE AND MELTED
MOZZARELLA CHEESE**

CHICKEN FRANCAIS

EGG BATTERED CHICKEN WITH A LEMON BUTTER

CHICKEN MARSALA

SAUTEED CHICKEN WITH MUSHROOMS AND MARSALA WINE DEMI GLAZE

EGGPLANT PARMESAN

**BREADED EGGPLANT, TOPPED WITH MARINARA SAUCE AND MELTED
MOZZARELLA CHEESE**

SMOKE HOUSE RIBS

BABY BACK RIBS SMOKED ON SITE AND BASTED WITH HOUSE MADE BBQ SAUCE

FLAT IRON STEAK

GRILLED FLAT IRON STEAK, SLICED AND TOPPED WITH A MUSHROOM DEMI GLAZE

WOOD GRILLED SALMON

SALMON GRILLED ON A CEDAR PLANK FINISHED WITH A LEMON BUTTER SAUCE

BUFFET APPETIZERS

ADD FAMILY STYLE APPETIZERS TO ANY BUFFET BANQUET FOR \$4 EACH

APPETIZER CHOICES

EL NACHO GRANDE

CHEESE/CHILI OR CHICKEN

WINGS

**STANDARD (ON THE BONE, HAND BREADED)
NAKED (ON THE BONE, NO BREADING)
BONELESS, (BREADED)**

COCONUT SHRIMP

SERVED WITH MANGO JALAPENO JELLY

CALAMARI

W/ MARINARA OR TOSSED IN SWEET THAI CHILI SAUCE

YUENGLING MEATBALLS

BEEF MEATBALLS IN YUENGLING BBQ SAUCE

BUFFALO ROLLERS

GRILLED BUFFALO CHICKEN AND CHEDDAR JACK CHEESE ROLLED IN LIGHTLY FIRED FLOUR TORTILLAS

FRIED MOZZARELLA
W/ MARINARA

PRETZEL BITES
W/ CHEDDAR CHEESE SAUCE

FIRECRACKER SHRIMP
POPCORN SHRIMP TOSSED IN SWEET AND SPICY FIRECRACKER SAUCE

ALCOHOL SERVICE

THE FIRESIDE GRILL AND BAR RESERVES THE RIGHT TO REFUSE SERVICE TO ANY MINOR OR PERSON WHO CANNOT SHOW PROOF OF AGE. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANY PATRONS DEEMED ACTING IRRESPONSIBLE DUE TO LIQUOR CONSUMPTION. THE EVENT HOST IS RESPONSIBLE FOR THE CONDUCT OF ALL PERSONS IN ATTENDANCE AND ANY DAMAGES INCURRED UPON FIRESIDE GRILL AND BAR OR ITS GUESTS ASSOCIATED WITH THIS BANQUET FUNCTION.

ALCOHOL DRINKS: (BAR TAB) (CASH BAR)

BAR PACKAGES: UP TO 4 HOURS

(DOMESTIC BEER AND HOUSE WINE) \$18/GUEST

**COORS LIGHT, MILLER LITE, BUD LIGHT AND YUENGLING DRAFT BEER
HOUSE CHARDONNAY, CABERNET, MERLOT, PINOT GRIGIO BY THE GLASS**

(ECONOMY OPEN BAR) \$24/GUEST

COORS LIGHT, MILLER LITE, BUD LIGHT AND YUENGLING DRAFT BEER

**HOUSE CHARDONNAY, CABERNET, MERLOT, PINOT GRIGIO BY THE GLASS
HOUSE VODKA, GIN, RUM, TEQUILLA, WHISKEY MIXED DRINKS**

(PREMIUM BEER AND WINE) \$22/GUEST

ANY DOMESTIC, IMPORT AND CRAFT DRAFT BEER

ANY WINE FROM OUR WINE LIST BY THE GLASS

(TOP SHELF OPEN BAR) \$40/GUEST

ANY DOMESTIC, IMPORT AND CRAFT DRAFT BEER

ANY WINE FROM OUR WINE LIST BY THE GLASS

PREMIUM ALCOHOL MIXED DRINKS

6.625% SALES TAX AND 20% GRATUITY WILL BE ADDED TO THE FINAL BILL.

**PLEASE NOTIFY A MANAGER PRIOR TO YOUR EVENT REGARDING ANY
FOOD ALLERGIES**