



SIT DOWN BANQUET OPTIONS

SIT DOWN \$36.99 PP + 6.625% SALES TAX AND 20% GRATUITY

TABLE LINEN AVAILABLE AT \$50 PER EVENT

**SIT DOWN PACKAGE INCLUDES CHOICE OF INDIVIDUAL HOUSE SALAD W/
BALSAMIC OR INDIVIDUAL CAESAR SALAD, PRINTED MENU WITH CHOICE
OF 3 ENTREES, 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, SERVED OVER SPAGHETTI**

CHICKEN FRANCAIS

**EGG BATTERED CHICKEN WITH A LEMON BUTTER SAUCE SERVED WITH
HOUSE VEGETABLES AND GARLIC RED POTATOES**

CHICKEN MARSALA

**SAUTEED CHICKEN WITH MUSHROOMS AND MARSALA WINE DEMI GLAZE
SERVED WITH HOUSE VEGETABLES AND GARLIC ROASTED RED POTATOES**

EGGPLANT PARMESAN

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

SMOKE HOUSE RIBS

HALF RACK OF BABY BACK RIBS SMOKED ON SITE AND BASTED WITH HOUSE MADE BBQ SAUCE, SERVED WITH HOUSE VEGETABLES AND GARLIC RED POTATOES

FLAT IRON STEAK

GRILLED FLAT IRON STEAK, SLICED AND TOPPED WITH A MUSHROOM DEMI GLAZE, SERVED WITH HOUSE VEGETABLES AND GARLIC RED POTATOES

WOOD GRILLED SALMON

SALMON GRILLED ON A CEDAR PLANK FINISHED WITH A LEMON BUTTER SAUCE SERVED WITH HOUSE VEGETABLES AND GARLIC RED POTATOES

FAMILY STYLE APPETIZERS

ADD FAMILY STYLE APPETIZERS TO ANY SIT DOWN BANQUET FOR \$3 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**