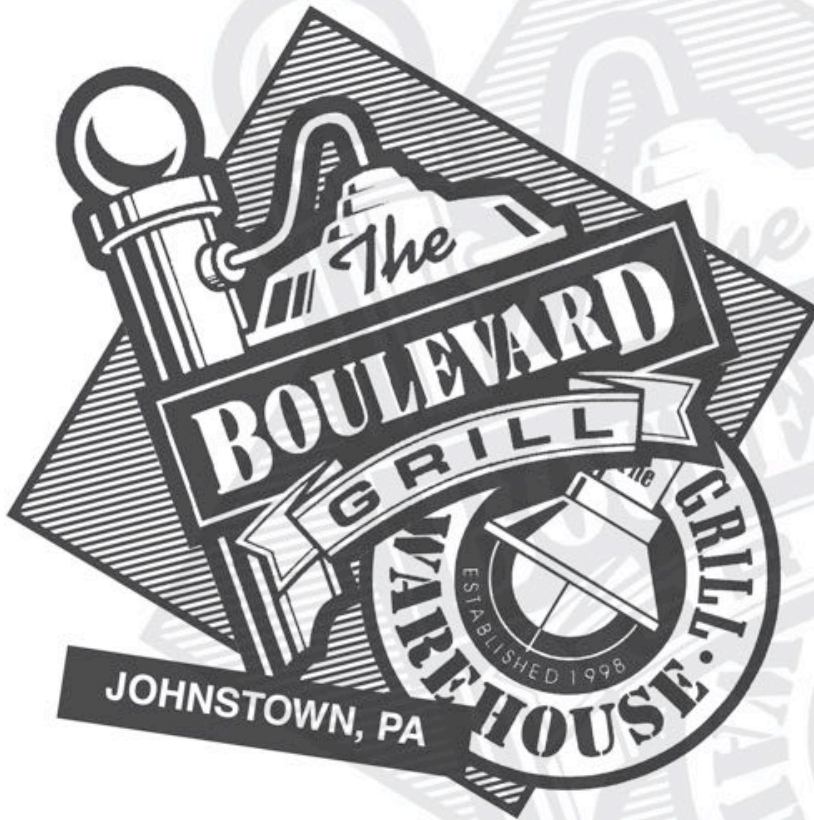


# BANQUET MENU

20th Edition 2018



*E*njoy our hospitality

while we handle the details  
of  
your special event!

### Specializing in

- Bridal/Baby Showers
- Rehearsal Dinners
- Graduations
- Birthday Parties
- Reunions
- Anniversaries
- Funeral Luncheons
- Business Functions

*Call or Text:*

**Don Kasprzyk**  
**Banquet Manager**

# BANQUET POLICIES

**Billing Procedures**- Payment may be made by cash, credit card, or check and is due the day of your event. Proper personal identification is required.

**Food**- All food must be supplied and presented by the Boulevard Grill. Menu selections with the final head count must be confirmed 5 days prior to the event. You are responsible for paying the total confirmed guest count. As host, you may furnish special occasional cakes and snack food. The host will supply the paper plates for cakes and snack food items not provided or served by us.

**Buffet Service**- Buffet service is based on the average sized portions for the confirmed head count provided, and is not considered "all you can eat". If you have large eaters in your group please make adjustments in your confirmation count. Minimum count is 20 people.

**Decorations**- The host may decorate the Warehouse by using pushpins on the walls; no wall decorations will be permitted in the Speakeasy. The Warehouse rafters may also be decorated. **Use of glitter and/or confetti will result in an additional cleaning cost of \$50.00.** The Boulevard Grill will assume no liability for injuries sustained while decorating or breaking down decorations in one of our rooms. Furthermore, the host will be required to sign a hold harmless agreement. **DECORATE AT YOUR OWN RISK.**

**Entertainment**- The host may provide their guests with entertainment through use of a dj, live group, or utilizing BLVD. audio and visual equipment. Please note that the host must sign a hold harmless agreement to indemnify the BLVD. of any loss suffered by the host of the event or guest of the host during said set up and breakdown of equipment and for duration of entertainment.

**Linens & Extras** - Our standard linen colors are black with a tan overlay and a choice of black or cream napkin at no charge. Custom linen colors, cakes, balloons, floral arrangements, and entertainment can be provided with a minimum notice of two weeks at an additional charge.

**Tax and Gratuity** - A 6% sales tax on food and non-alcoholic beverages. Due to new IRS regulations, an automatic gratuity will not be added to the final bill. ***A minimum gratuity of 15% is suggested.***

**Check Policy** - Separate checks are available for parties of 15 people or less. However, please be aware that separate checks do require extra time to process and result in additional wait time.

**Special Requests** – Vegetarians/Vegans and those with special diet requests (gluten free/allergies) will be accommodated with notification when the final head count is confirmed.

**Deposits**      Speakeasy or Warehouse \$200 (\$400 Thanksgiving through New Year's Day  
                         Atrium, Sidebar, or Deck \$100

The deposit will be deducted from the final bill. The room will NOT be held without a deposit. Cancellation of your event will result in the forfeiture of the deposit; if the room is rebooked, your deposit will be refunded to you.

**Party Location** - We reserve the right to change the seating location of your event if the original count decreases. Parties which guarantee a head count may be subject to a room change if the count **significantly** decreases or increases.

**Damages** - You are held liable for any structural damages in your designated area that occur during your event.

# ALCOHOL CONSUMPTION POLICY

The Boulevard Grill is committed to insuring our guests a safe and fun environment. We ask all our guests to cooperate with our staff in continuing the memories of fun and good times. We ask that you drink responsibly. Public intoxication and lack of cooperation with these alcohol consumption policies could result in local law enforcement being contacted. As a licensed liquor establishment, The Boulevard Grill is obligated to operate under the state laws as set forth by the Commonwealth of Pennsylvania. Our staff has been instructed to enforce those state laws.

## MINORS

Under Pennsylvania Liquor Control Laws, a person must be 21 years of age or older to purchase or consume alcoholic beverages. For this reason, our staff will request ID from any customer who appears to be under 30 years of age. We have the right to, and will refuse service to any customer who cannot produce adequate/acceptable ID.

## ACCEPTABLE IDENTIFICATION

- A photo driver's license issued from the Pennsylvania Department of Transportation or any other state's driver license
- A photo ID card from the Pennsylvania Department of Transportation or any other state's identification card
- Armed Forces Identification
- A valid passport or travel visa issued by a foreign country containing the holder's photograph
- It is illegal for any person under the age of 21 to attempt to purchase or gain entrance to a lounge area by providing a false identification.
- It is illegal for any person(s) to provide alcohol to minors, or assisting in falsifying identification to purchase or attempt to gain entrance to a licensed area.
- Our management and staff have been instructed to report any violations to law enforcement. Citations will be issued to violators of the laws pertaining to minors.

## MINORS FREQUENTING

It is generally unlawful for any hotel, restaurant or club licensee, or any retail dispenser licensee to permit minors to be present on or frequent the licensed premises. The Boulevard Grill does understand the value of family socializing, so exceptions can be made in some of the restaurant and banquet areas. These exceptions will be determined by management depending on the environment, entertainment, and volume of business. The minor must be seated with the parent(s) or legal guardian(s) and always within a "Sight and Sound" distance of those parent(s) or legal guardian(s). At no time will minors be permitted with parent(s) or legal guardian(s) after 11:00 p.m. in an area where entertainment is provided.

## VISIBLY INTOXICATED PERSONS

Under the Pennsylvania Liquor Code, it is illegal to serve alcohol to visibly intoxicated persons. Also, it is illegal to knowingly permit an intoxicated person to consume alcohol on the licensed premises. The Boulevard Grill and staff reserve the right to refuse service and admittance to any person who is visibly intoxicated. Bar Service Managers reserve the right to eject a person(s) who is considered a nuisance, which includes but is not limited to: a guest that has been harassing others, any person(s) caught in the act of vandalism or other criminal activities and person(s) engaging in physical altercations with another person and/or person(s) that refuse to comply with house policy.

## HOUSE POLICIES

- No alcoholic beverages are permitted to be carried into the licensed premises.
- No alcoholic beverages drinks are permitted to be carried or consumed off licensee's premise. Exceptions are six packs of malt beverages not exceeding 192 ounces per sale.
- Proper footwear and attire are required.
- No containers, commonly known as a "jigger", of shots will be served.



# Beverage Information

## OPEN BAR

All brands of liquor, wine, draft and bottled beer will be served.  
You are responsible for payment of all drinks.

## LIMITED BAR

Your guests will be served the brands of liquor, wine, draft and bottled beer as you request.  
After the specified time or dollar limit has been met,  
your guests will then be notified to pay at the time of service.

## HOUSE WINE AND BEER BAR

Domestic drafts will be served by the glass but charged at the pitcher price with 4 glasses equal to a pitcher. House wines will be served by the glass but charged at the carafe price with 5 glasses equal to a carafe. As host, you are responsible for payment and may establish a dollar or time limit.

## CASH BAR

All available brands of liquor, wine, draft and bottled beer will be served.  
As host, you will not be responsible for payment. Guests will pay for their beverages.

## SOFT BEVERAGE SERVICE

Pepsi products and Folgers Coffee will be served with UNLIMITED refills  
at \$2.50 plus tax for each person confirmed.  
As host, you will be responsible for payment.

## PUNCH BOWL

	Fruit Punch (non-alcoholic)	Fruit Punch (alcoholic)	Mimosa	Sangria
Regular (2 gal)	\$30	\$60	\$50	\$70
Large (3.5 gal)	\$40	\$80	\$70	\$90

**THE BOULEVARD GRILL WILL STRICTLY ENFORCE P.L.C.B. RULES AND REGULATIONS  
AND RESERVES THE RIGHT TO REFUSE ALCOHOLIC BEVERAGES TO ANY PATRON  
WHO IS VISIBLY INTOXICATED.**

# Hors d'oeuvres

## Cold Reception Trays

### **Dipping Station**

Pita and Corn Chips, and Assorted Vegetables served with your choice of up to 3:

\*Ranch

\*Spinach and Artichoke Dip

\*Bruschetta

\*Hummus

Standard \$65.00 Large \$100.00

**Caprese Skewers** (Fresh Mozzarella, Tomato, Basil, & Olive Oil/Balsamic Drizzle) Dozen \$25.00

### **Pinwheels**

Each Choice Dozen \$15.00

- Turkey, Bacon, Ranch, Provolone, Iceberg Lettuce and Tomato
- Turkey, Cucumber, Spinach, Avocado Yogurt, and Smoked Gouda
- Roast Beef, Cheddar, Iceberg Lettuce, Tomatoes, and Southwest Sauce
- Roast Beef, Dijon Cream Cheese, Black Olives, Shallot, and Spinach
- Hummus, Goat Cheese, Spinach, and Roasted Tomato Aioli

\*\*\* One Dozen Minimum EACH selection

### **Platter of ½ Sandwiches on Classic Glazed Roll**

Each Choice Dozen \$ 30.00

**Southwestern Beef**- One Dozen Minimum  
Sliced Roast Beef, Lettuce, Tomato, Onion, Cheddar and Southwest Sauce

**Ranch Turkey Club**- One Dozen Minimum  
Sliced Turkey Breast, Bacon, Lettuce, Tomato, Provolone, and Ranch

**Greek Chicken**- One Dozen Minimum  
Shaved Grilled Chicken Breast, Spinach, Red Pepper, Onion, Feta, and Greek Dressing

**Port & Pepper**-One Dozen Minimum  
Julienned Portabella, Julienned Red Pepper, Feta, Spinach, and Tomato Aioli.

### **Croissant (.75 oz) Platter**

Each Choice Dozen \$25.00

**Albacore Tuna Salad** – One Dozen Minimum

**Riesling Chicken Salad**- One Dozen Minimum

**Egg Salad**- One Dozen Minimum

### **Sliced Fruit Tray & Greek Yogurt Dip (Seasonal Availability)**

Standard \$60.00 Large \$80.00

### **Crab Cheese Ball Ring with Crackers**

Cream Cheese and Crab Meat create a bowl with Cocktail Sauce for easy dipping.

Standard (serves 25) \$65.00

### **Cheese and Nut Ball with Assorted Crackers**

Standard 20oz. \$45.00

Large 40oz. \$65.00

### **Peel n' Eat Tiger Shrimp Chilled**

Large, 26 count, Shrimp slow-poached in Butter, Herbs, Carrot, Onion, and Celery with a touch of Old Bay. Served on Ice with Cocktail Sauce.

100 ct. \$60.00 200 ct. \$110.00

### **Shrimp Cocktail Tower (21/25)**

85 ct. \$125.00 160 ct. \$225.00

### **Vegetable Tray with Ranch Dip**

Standard \$45.00 Large \$75.00

### **Spring Rolls**

- Each Choice Dozen \$25.00

- Fresh Cucumber, Carrot, Radish, Napa Cabbage, and Red Pepper wrapped in Rice Paper and lightly glazed with Hoisin Sauce One Dozen Minimum

- Portabella Mushroom, Artichoke, Spinach, and Cream Cheese wrapped in Rice Paper and drizzled with Garlic Oil  
One Dozen Minimum

### **Mini Sandwich Platter on Slider Buns**

Each Choice Dozen \$20.00

**Albacore Tuna Salad**- One Dozen Minimum

**Riesling Chicken Salad**- One Dozen Minimum

**Egg Salad**- One Dozen Minimum

# Hors d'oeuvres

## Hot Reception Trays

### Meat & Poultry

**Swedish, Sweet and Sour, BBQ Bacon  
Bourbon, Asian Plum, or Marinara  
Meatballs**

Half (160 ct) \$70.00 Full (320 ct) \$120.00

**Sausage Stuffed Mushrooms (topped with  
marinara sauce and parmesan cheese)**  
Full Order (approx 50) \$65.00

**BEEF SKEWERS - Teriyaki Sesame, Sweet  
Thai Chili, Honey Chipotle, or Asian Plum**  
Each \$2.25 Two Dozen Minimum

**CHICKEN SKEWERS - Teriyaki Sesame,  
Sweet Thai Chili, Honey Chipotle (add  
chocolate drizzle), or Asian Plum**  
Each \$1.75 Two Dozen Minimum

**TEMPURA CHICKEN SKEWERS -Sweet  
Thai Chili, Honey Chipotle (add chocolate  
drizzle), or Asian Plum Sauce**  
Each \$2.25 Two Dozen Minimum

**Chocolate Covered Bacon Skewers**  
Crisp thick-cut Bacon layered in Dark  
Chocolate. Served as is, or topped with  
Almond Crumbles, Coconut, or Honey Hot  
Sauce. Each \$1.75 Two Dozen Minimum

**Pork Potstickers with Dipping Sauce**  
Half (60ct) \$80.00 Full (120ct) \$150.00

**Chicken Wings**  
Regular \$11.00 Doz Breaded \$12.00 Doz  
**ADD Celery, Carrots, Ranch, and Bleu  
Cheese Dressing \$2.25 Doz**

**Chicken Tenders Hot/BBQ/Garlic**  
Fried or Grilled Each \$2.00

### **Mini Taco Bites**

Half (128 ct) \$70.00 Full (256 ct) \$120.00

**Mini Pierogies/Andouille Sausage & Kraut**  
Half (100 ct) \$50.00 Full (200 ct) \$90.00

### **Pulled Pork Slider Station with House-Made Slaw**

Half (5 lbs) \$60.00 Full (10 lbs) \$110.00

### **Pulled Beef Slider Station with Grilled Peppers and Onions**

Half (5 lbs) \$80.00 Full (10 lbs) \$140.00

### **Slider Burger Station**

Half (35 ct) \$55.00 Full (70 ct) \$100.00

### Seafood

**Crab Stuffed Mushrooms**  
Full Order (approx 50) \$80.00

**Peel n' Eat Tiger Shrimp Warm**  
Large, 26 count, Shrimp slow-poached in  
Butter, Herbs, Carrot, Onion, and Celery with  
a touch of Old Bay. Served warm with  
Cocktail Sauce.  
100 ct. \$60.00 200 ct. \$110.00

**Snow Crab Rangoons**  
50ct \$100.00 100ct \$185.00

**Mini Broiled Crab Cakes**  
Half (50 ct) \$70.00 Full (100 ct) \$120.00

**Steamed Mussels**  
Prince Edward Island Mussels steamed with  
Wine, Buttered Leeks, and House Pesto.  
Full Order (10 lbs approx 200 mussels) \$70.00  
**\*\*\*\*\* 5 Day Notice Required**

**Hot Reception Trays Continued on Next Page...**

# Hors d'oeuvres

## Hot Reception Trays Continued

### Vegetarian

#### **Mini Vegetable Egg Roll**

Half (50 ct) \$45.00 Full (100 ct) \$85.00

#### **Fried Cheese Ravioli with Marinara**

Half (80 ct) \$60.00 Full (160 ct) \$110.00

#### **Cream Cheese Jalapeño Poppers**

Half (40 ct) \$45.00 Full (80 ct) \$80.00

#### **Mini Pierogies with Buttered Onions OR**

**Buffalo Style** (Buffalo Sauce, Bleu Cheese Crumbles, and Onions)

Half (100 ct) \$45.00 Full (200 ct) \$80.00

Add Ranch \$10.00 Half / \$20.00 Full

#### **Swiss Chard Dim Sum (Potsticker)**

Hummus, Goat Cheese, Cucumber, and Radish wrapped in a Swiss Chard Leaf and lightly steamed.

Dozen \$20.00

#### **Zucchini Rolls**

Lightly grilled Zucchini layered with Hummus, Corn Salsa, and Goat Cheese then drizzled with EVOO and Parmesan.

Dozen \$20.00

**32 Cut Square Pizza Tray** \$25.00  
**Each Additional Topping** \$2.50

### Flatbreads

*(prepared on Naan – an Indian style oven-baked flatbread)*

Your Choice \$11.00 each (8 ct)

**Wild Mushroom Brie** - wild mushrooms, caramelized onions, and brie cheese, topped with truffle oil

**Margherita** - heirloom tomatoes, basil, garlic butter, mozzarella cheese, drizzled with olive oil

**Meat Lovers** – Pepperoni, Andouille Sausage, Bacon, and Ham

**White** – White Sauce, Garlic Butter, Broccoli, Tomato, Mozzarella and Parmesan Cheeses

### Pizza

**Wild Mushroom and Brie** \$35.00  
**Margherita** \$35.00  
**Meat Lovers** \$35.00  
**White** \$35.00

\*\* See Flatbread Descriptions Above

# Lunch Table Service

*Includes Coffee, Tea, and Soft Drinks*

*and a choice of:*

*Pepper Slaw, Tortellini Salad, Potato Salad, Cucumber Tomato Salad, or Fruit Cup*

## House Salad

<b>Chicken</b>	<b>\$13.00</b>	<b>Crispy Chicken</b>	<b>\$13.50</b>
<b>Salmon</b>	<b>\$15.50</b>	<b>6 oz. Sirloin</b>	<b>\$16.50</b>
	<b>Ahi Tuna</b>	<b>\$17.00</b>	

On mixed greens with cheddar, and mozzarella cheese, grape tomatoes, and cucumbers served in a crispy herb and garlic tortilla bowl

## Cape Cod Salad

<b>Chicken</b>	<b>\$14.50</b>	<b>Crispy Chicken</b>	<b>\$15.00</b>
<b>Salmon</b>	<b>\$17.00</b>	<b>6 oz. Sirloin</b>	<b>\$18.00</b>
	<b>Ahi Tuna</b>	<b>\$18.50</b>	

Served on a bed of spinach with roasted almonds, dried cranberries, feta cheese, grape tomatoes, and dried blueberries

## Fresh Bean Salad

<b>Chicken</b>	<b>\$14.50</b>	<b>Crispy Chicken</b>	<b>\$15.00</b>
<b>Salmon</b>	<b>\$17.00</b>	<b>6 oz. Sirloin</b>	<b>\$18.00</b>
	<b>Ahi Tuna</b>	<b>\$18.50</b>	

Served on a bed of arugula with French style beans, wax beans, and snap peas with toasted almonds and lemon-champagne vinaigrette.

## Broiled or Fried BLVD. Style Crab Cake - \$15.75

Chefs' homemade 6 oz. BLVD. Style crab cake on a classic glazed roll

## Croissant Sandwich - \$10.00

3 oz. Croissant with choice of Egg Salad, Tuna Salad, or Reisling Chicken Salad

## Sandwich on Classic Glazed Roll - \$11.00

Choice of Southwestern Beef, Turkey Bacon Club, Greek Chicken, or Portabella & Red Pepper

## Spicy Black Bean Burger - \$11.50

Seared and topped with pepper jack cheese, jalapenos, crispy onion spirals, and habanero aioli.

## Hummus and Cucumber Salsa Wrap - \$11.50

House made hummus, cucumber salsa, fresh avocado, mixed greens, and goat cheese



# Luncheon Buffet Packages

*Coffee, Tea, and Soft Drinks Are Included With All Buffets*

*20 Person Minimums*

## **Sandwich Mixer \$13.50**

- Choice of **TWO**  
Italian Wedding Soup, Potato Salad,  
Cucumber & Tomato Salad, Greek  
Pasta Salad, or Caesar Salad
- Choice of **ONE**  
**Mixed Platter of Sandwiches**  
**on Classic Glazed Roll** with  
choice of **3** of the following:  
Turkey Bacon Club, Greek  
Chicken, Southwestern Beef, or  
Port and Pepper

\*\*See Cold Reception Trays for description

OR

**Mixed Platter of Mini**  
**Sandwiches on Slider Bun or**  
**Croissant (1.25oz)** with Riesling  
Chicken, Albacore Tuna, or Egg  
Salad.

## **The Johnstowner \$14.75**

- House Salad
- Fresh House Rolls
- Boulevard Baked Chicken 2 pieces/person  
- Substitute Fried Chicken for \$1.25
- Mixed Vegetables
- Choice of **ONE**  
- Buttered Parsley Potatoes  
- Smashed Potatoes  
\* Garlic \* Horseradish Cheddar \*  
\* Sour Cream, Bacon, Chive \*  
- Halushki  
- Substitute Stuffed Shells for \$1.00
- **ADD** Stuffed Shells for \$1.50

## **Blvd. Mixer \$15.50**

- Choice of **ONE**  
Dipping Station or Caesar Salad
- Cheese/Pepperoni/Margherita Pizzas
- Choice of **ONE**  
Swedish, Sweet and Sour, Asian  
Plum, Marinara, or BBQ Bacon  
Bourbon Meatballs  
OR  
Pulled Pork Slider Station
- Wings: Choice of **THREE** flavors
- Choice of **ONE**  
Pork Potstickers, Fried Ravioli, or  
Mini Tacos Bites

## **Tuscany Style \$15.50**

- Wedding Soup or Minestrone
- Caesar Salad with Croutons and  
Fresh Parmesan
- Feta Cheese, Grape Tomatoes,  
Black Olives, Herbed Oil Salad
- House Rolls
- **2 TYPES PENNE PASTA:**  
- **Pomodora** Sauce of Fire Roasted  
Tomatoes, Mushrooms, Pearl Onions,  
Roasted Garlic and Basil  
- **Grilled Chicken** with Sundried  
Tomatoes and Sage Cream Sauce
- Add Italian Green Beans for \$1.00

## **Comfortable \$18.50**

- House Salad
- Fresh House Rolls
- Choice of **TWO**  
- Swiss Steak  
- Cheese Stuffed Shells,  
- 6 oz Stuffed Chicken Breast  
- Eggplant Parmesan Lasagna
- Choice of **ONE**  
Buttered Corn, Green Beans, or  
Mixed Vegetables
- Choice of **ONE**  
- Buttered Parsley Potatoes  
- Smashed Potatoes  
\* Garlic \* Horseradish Cheddar \*  
\* Sour Cream, Bacon, Chive \*  
- Halushki

# Dinner Table Service

*Includes Rolls, Coffee, Tea, and Soft Drinks*

## **Starter:**

House Salad

## **Vegetable Choice of One:**

Buttered Corn, Broccoli/Cauliflower/Carrot, Green Bean Almondine, or Mixed Vegetables

## **Starches Choice of One:**

Twice Baked Potatoes, Buttered Parsley Potatoes, Rice Pilaf, or  
Smashed Potatoes \*Garlic \* Horseradish Cheddar \* Sour Cream, Bacon, Chive \*

## **Seafood**

- **Crab Cakes** (2x 6 oz.) Boiled/Fried - \$30.00
- **Crab Stuffed Haddock** - \$25.00
- **6 oz. Broiled Salmon Filet topped with lemon-dill aioli and crunchy panko** - \$20.00
- **6 oz. Broiled Salmon Filet topped with Honey Dijon Glaze** - \$20.00

## **Poultry and Pork**

- **10 oz. Bone In Center Cut Stuffed Pork Chop** - \$20.00
- **6 oz. Stuffed Chicken Breast Topped with Gravy** - \$19.00
- **Chicken Marsala** - \$18.00
- **House Made Chicken Cordon Bleu** - \$21.00
- **Chicken Oscar** (Grilled Chicken Breast paired with house Crab Cake, melted Cheeses, Herb Oil, and Lemon-Parsley Butter) - \$23.00
- **Chicken Bruschetta** (6 oz. Chicken Breast with Tomato, Basil, Garlic, and Red Onion) - \$19.00
- **Sweet & Tangy Chicken** (6 oz. Chicken Breast, Honey Dijon Glazed, on Roasted Tomato and Spinach with Herbed Goat Cheese and Tangy Sauce) - \$19.00
- **Santa Fe Chicken** (6 oz. Chicken Breast topped with Pepper Jack and Cheddar Cheeses, Roasted Corn Salsa, Zesty Sour Cream, and Scallions) - \$19.00

## **Beef**

- **8 oz. Sirloin** - \$22.00
- **Sliced Roast Beef in Au Jus** (approx. 7 oz.) - \$19.00
- **Steak Tips with Mushrooms & Onions** - \$19.00
- **Swiss Steak** (2x 4 oz.) - \$19.00
- **10/12 oz. Prime Rib** - \$24.00
- **Beef Bracirole** (Stuffed Steak) - \$21.00

## **Vegetarian**

- **Belmonico** – Marinated, Grilled Portabella Topped with Caramelized Onions, Crumbled Smoky Bleu, and Seasoned Panko Over a Bed of Rice Pilaf and Sautéed Spinach - \$18.00

## **Vegan**

- **Portabella & Beet Risotto** – Portabella and beet with sautéed spinach, red pepper, and balsamic glaze. - \$18.00

# Dinner Buffet Packages

*Coffee, Tea, Soft Drinks, and Dessert are Included with all Buffets*

*See Dessert List on Next Page for Options*

*20 Person Minimum*

## **Johnstowner \$17.00**

- House Salad
- House Rolls
- Boulevard Baked Chicken 2 pieces/person
  - Substitute Fried Chicken for \$1.00
- Mixed Vegetables
- Choice of **ONE**
  - Buttered Parsley Potatoes
  - Smashed Potatoes
    - \* Garlic \* Horseradish Cheddar \*
    - \* Sour Cream, Bacon, Chive \*
  - Halushki
  - Substitute Stuffed Shells for \$1.00
- **ADD** Stuffed Shells for \$1.50

## **Comfortable \$20.50**

- House Salad
- Fresh House Rolls
- Choice of **TWO**
  - Swiss Steak
  - Cheese Stuffed Shells,
  - 6 oz Stuffed Chicken Breast
  - Eggplant Parmesan Lasagna
- Choice of **ONE**
  - Buttered Corn, Green Beans, or Mixed Vegetables
- Choice of **ONE**
  - Buttered Parsley Potatoes
  - Smashed Potatoes
    - \* Garlic \* Horseradish Cheddar \*
    - \* Sour Cream, Bacon, Chive \*
  - Halushki
  - Substitute Stuffed Shells for \$1.00

## **The BLVD. \$24.00**

- House Salad
- House Rolls
- Choice of **ONE**
  - Buttered Parsley Potatoes
  - Smashed Potatoes
    - \* Garlic \* Horseradish Cheddar \*
    - \* Sour Cream, Bacon, Chive \*
  - Halushki
  - Substitute Stuffed Shells for \$1.00
- Choice of **ONE**
  - Buttered Corn, Green Beans Almondine, or Mixed Vegetables
- Choice of **ONE**
  - Sliced Roast Beef in Au Jus
  - Swiss Steak
  - Steak Tip with Mushrooms
  - Beef Bracirole (Stuffed Steak)
- Choice of **ONE**
  - Boulevard Baked Chicken
  - Chicken Marsala
  - Chicken Parmesan
  - Santa Fe Chicken (Grilled Chicken with Pepper Jack and Cheddar, Roasted Corn Salsa, Cilantro, and Sour Cream)
  - Chicken Bruschetta
- **Substitute** any item from the list below for either chicken or beef selection above for \$2.00  
**Add** for \$4.50
  - 4 oz. Boulevard Salmon (Roasted Filet Topped with Lemon-Dill Aioli and Crunchy Panko)
  - 4 oz. Honey Dijon Glazed Salmon
  - Crab and Scallop Stuffed Sole with Lemon Basil Hollandaise

**Dinner Buffet Packages Continued on Next Page...**

# Dinner Buffet Packages

## Continued

### **Boulevard Mixer \$18.50**

- Choice of **ONE**  
Caesar Salad or Dipping Station  
\*See Cold Reception Trays for Dipping Station description
- Cheese/Pepperoni/Margherita Pizzas
- Choice of **ONE**  
Swedish, Sweet and Sour, Asian Plum, Marinara, or BBQ Bacon Bourbon Meatballs  
*OR*  
Pulled Pork Slider Station
- Wings: Choice of **THREE** flavors
- Choice of **ONE**  
Beef or Chicken Skewers
- Choice of **ONE**  
Pork Potstickers, Fried Ravioli, or Mini Taco Bites

### **Tuscany Style \$17.50**

- Wedding Soup or Minestrone
- Caesar Salad with Croutons and Fresh Parmesan
- Feta Cheese, Grape Tomatoes, Black Olives, Herbed Oil Salad
- House Rolls
- **2 TYPES PENNE PASTA**  
-**Pomodora Sauce** of Fire Roasted Tomatoes, Mushrooms, Pearl Onions, Roasted Garlic and Basil  
-**Grilled Chicken** with Sundried Tomatoes and Sage Cream Sauce
- Add Italian Green Beans for \$1.00

### **Dinner Buffet Dessert Options**

#### **Assorted Banquet Cheese Cakes**

- Triple Chocolate
  - Carrot
  - Vanilla with Melba Drizzle
- (Select **ONE** above for table service or include all 3 served buffet style)

#### **Cannoli**

- 3 ¼ inch Italian Pastry filled with sweetened, whipped Ricotta Cheese and topped with Powdered Sugar and Chocolate Chips

#### **Assorted Cookie Platters**

- 2 Gourmet Cookies (Cranberry White Chocolate Macadamia Nut **AND** Chocolate Caramel) per person arranged on a platter and served at each guest table.

#### **Pearl-Sugar Glazed Belgian Waffle**

- Caramel and Chocolate Topped
  - Blackberry Compote and Whipped Cream Topped
- (Select **ONE** above for table service or include both served buffet style)

# Desserts and Confections

## Plated Dessert Specialties

*Prices are per Person*

- Assorted Banquet Cheese Cakes                      \$2.75
- Triple Chocolate
  - Carrot
  - Vanilla with Melba Drizzle
- Cannoli    \$2.75
- 3 ¼ inch Italian Pastry filled with sweetened, whipped Ricotta Cheese and topped with Powdered Sugar and Chocolate Chips
- Assorted Cookie Platters                                      \$2.00
- 2 Gourmet Cookies (Cranberry White Chocolate Macadamia Nut **AND** Chocolate Caramel) per person arranged on a platter and served at each guest table.
- Pearl-Sugar Glazed Belgian Waffle                      \$2.75
- Caramel and Chocolate Topped
  - Blackberry Compote and Whipped Cream Topped

## Self Service Cakes and Pastries

- Half Sheet Cakes (30 cuts)                                      \$55.00
- Chocolate Cake
  - Cream Cheese Iced Carrot Cake
  - Red Velvet Cake with Cream Cheese Icing
- Gourmet Cookies (24 count)                                      \$18.00
- Cranberry White Chocolate Macadamia Nut
  - Chocolate Caramel

### Chocolate Fountain

Chocolate

2 ½ lb \$40.00      5 lb \$70.00

Fresh Strawberries & Pineapple  
Standard \$70.00      Large \$110.00

Danish Butter Cream Cookies and Pretzel Tray  
Standard \$25.00      Large \$50.00

### Waffle Bar \$4.50 per person

Waffles

Assorted Berries

Chocolate, Caramel, Blackberry Compote,  
Syrup, and Whipped Cream

# Breakfast Buffet

**Continental Buffet** **\$9.00**

Assorted Danish, Bagels, and Muffins  
Assorted Juices, Coffee, Tea, and Soft Drinks

**Continental Supreme** **\$11.00**

Sliced Seasonal Fruit, Melons, and Berries with Greek Yogurt Dip  
Assorted Danish, Bagels or Waffles, Muffins, and Gourmet Cookies  
Assorted Juices, Coffee, Tea, and Soft Drinks

**All American Buffet** **\$14.00**

Scrambled Eggs  
Bacon and Link Breakfast Sausage  
Home Fries  
French Toast OR Pearl Sugar-Glazed Belgian Waffles WITH Maple Syrup  
Assorted Juices, Coffee, Tea, and Soft Drinks

## Confections

Gourmet Cookies (24 count) -Cranberry White Chocolate Macadamia Nut -Chocolate Caramel	\$18.00
Assorted Danish (24 count) Bear Claw, Apple, Cheese, and Berry	\$40.00
Cannoli (24 count) 3 ¼ inch Italian Pastry filled with sweetened, whipped Ricotta Cheese and topped with Powdered Sugar and Chocolate Chips	\$40.00
Assorted Muffins (24 count) Double Chocolate and Lemon Cranberry	\$65.00

## Fruit, Yogurt & Granola Bar

Assorted Berries  
Assorted Granola  
Vanilla Yogurt  
Greek Yogurt with Melba

Standard (up to 40) \$150.00

Large (up to 80) \$225.00