

# BANQUET MENU

18th Edition 2016



Enjoy 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

**For Banquet Information Please Contact:**

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# BANQUET POLICIES

**Billing Procedures**- Payment may be made by cash, credit card, or company 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 rafters may also be decorated. Use of glitter and/or confetti will result in an additional cleaning cost of \$35.00.

**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 six 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.

**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 and those with special diet requests may order from our regular menu. These arrangements must be made when the final head count is confirmed.

**Deposits** - For Sun. through Thurs., a min. deposit of \$100.00 is required. For Friday and Saturday during the non holiday season, a min. deposit of \$200.00 is required. For Friday and Saturday, from Thanksgiving to New Years Day, a \$400.00 deposit is required. The deposit amount 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 premise. 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**

- Choice of up to 3 of the Following Dips:
    - \*Spinach and Artichoke Dip
    - \*Bruschetta
    - \*House Made Guacamole
    - \*Hummus
  - Served with Pita and Corn Chips, Celery, and Cucumbers
- Standard \$60.00 Large \$100.00

**Caprese Skewers** (Fresh Mozzarella, Tomato, Basil, and Olive) Dozen \$15.00

**Chilled Shrimp Skewers** Each \$2.75

**Pinwheels** Dozen \$10.00

Choice of:

- Turkey, Boursin, and Bacon
- Roast Beef, Boursin, and Cheddar
- Hummus, Boursin, and Spinach

**Deviled Eggs with Bacon, Capers, and Pickles**  
Dozen \$10.00

**Vegetable Tray with Dip**  
Standard \$45.00 Large \$75.00

### **Croissant Platter**

Each Choice Dozen \$25.00

**Tuna Salad** – One Dozen Minimum

**Riesling Chicken Salad**- One Dozen Minimum

**Egg Salad**- One Dozen Minimum

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

Standard \$60.00 Large \$80.00

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

Standard \$55.00 Large \$75.00

### **Cheese Nut Ball with Crackers**

Standard \$45.00 Large \$65.00

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

100 ct. \$45.00 200 ct. \$75.00

### **Shrimp Cocktail Tower (16/20)**

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

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

Each Choice Dozen \$ 30.00

**Southwestern Beef**- One Dozen Minimum

**Ranch Turkey Club**- One Dozen Minimum

**Greek Chicken**- One Dozen Minimum

### **Mini Sandwich Platter**

Each Choice Dozen \$20.00

**Tuna Salad**- One Dozen Minimum

**Riesling Chicken Salad**- One Dozen Minimum

**Egg Salad**- One Dozen Minimum

# Hors d'oeuvres Continued

## Hot Reception Trays

### Meat & Poultry

**Sweet and Sour, Swedish, BBQ Bacon**

**Bourbon 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

**Coffee, Teriyaki Sesame, or Sweet Thai Chili Beef Skewers** Each \$2.25

**Coffee, Teriyaki Sesame, or Sweet Thai Chili Chicken Skewers** Each \$1.75

**Tempura Chicken Skewers w/Sweet Thai Chili Sauce** Each \$2.25

**Sausage or Chicken Potsticker with Dipping Sauce** Half (60ct) \$70.00 Full (120ct) \$120.00

**Chicken Wings**

Regular \$9.00 Doz Breaded \$10.00 Doz

**Chicken Tenders Hot/BBQ/Garlic**

**Fried or Grilled** Each \$1.75

**Mini-Tacos**

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

**Mini Pierogies/Andouille Sausage & Onions**

Half (200 ct) \$60.00 Full (400 ct) \$110.00

**Pulled Pork Slider Station with House-Made Slaw** Half (5 lbs) \$70.00 Full (10 lbs) \$120.00

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

Half (5 lbs) \$90.00 Full (10 lbs) \$150.00

**Black Angus Slider Station**

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

### Pizza

**32 Cut Square Pizza Tray** \$24.00

**Each Additional Topping** \$2.50

### Seafood

**Crab Stuffed Mushrooms**

Full Order (approx 50) \$80.00

**Warm or Chilled Peel 'n Eat Shrimp**

(Old Bay or Lemon Pepper)

90-100ct \$55.00 180-200ct \$80.00

**Snow Crab Rangoons**

50ct \$75.00 100ct \$150.00

**Crab Stuffed Tiger Shrimp Scampi**

Each \$2.25

**Mini Broiled Crab Cakes**

Half (50 ct) \$60.00 Full (100 ct) \$110.00

### Vegetarian

**Vegetable Egg Roll**

Half (50 ct) \$50.00 Full (100 ct) \$90.00

**Fried Cheese Ravioli**

Half (80 ct) \$70.00 Full (160 ct) \$120.00

**Cream Cheese Jalapeño Poppers**

Half (40 ct) \$35.00 Full (80 ct) \$65.00

**Mini Pierogies with Buttered Onions OR Southwest Seasoning and Vegetables**

Half (200 ct) \$45.00 Full (400 ct) \$80.00

**Vegetarian Potstickers with Dipping Sauce**

Half (60ct) \$70.00 Full (120ct) \$120.00

### Flatbreads

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

Your Choice \$9.00 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

**Greek** – garlic butter, chicken, red pepper, and feta cheese, finished with fresh spinach and olive oil

**Memphis**– sweet 'n tangy pulled pork, pickled onions, cheddar jack cheese, and crisp slaw

# Lunch Table Service

*Includes Coffee, Tea and Soft Drinks*

*and a choice of:*

*Pepper Slaw, Greek Pasta Salad, Potato Salad, or Fruit Cup*

## **Grilled Salads**

<b>Choice of:</b>	<b>Chicken</b>	<b>\$12.50</b>
	<b>Steak</b>	<b>\$14.50</b>
	<b>Salmon</b>	<b>\$14.50</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>Choice of:</b>	<b>Chicken</b>	<b>\$13.50</b>
	<b>Salmon</b>	<b>\$15.50</b>

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

## **Mediterranean Salad**

<b>Choice of:</b>	<b>Chicken</b>	<b>\$13.50</b>
	<b>Portabella</b>	<b>\$12.50</b>

Served on a bed of spinach with artichokes, red onions, feta cheese and olive relish

## **Broiled or Fried BLVD. Style Crab Cake - Market Price**

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

## **Croissant Sandwich - \$9.50**

Choice of Egg Salad, Tuna Salad, or Reisling Chicken Salad

## **Sandwich on Classic Glazed Roll - \$10.00**

Choice of Southwestern Beef, Turkey/Bacon Club or Greek Chicken

## **Portabella Melt - \$11.00**

Grilled portabella, spinach, roasted red pepper, red onion, provolone cheese and balsamic glaze on a classic glazed roll

# Luncheon Buffet Packages

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

*20 Person Minimums*

## **Sandwich Mixer \$13.25**

- Choice of **TWO**  
House Soup, Potato Salad, Cucumber & Tomato Salad, Greek Pasta Salad, or Caesar Salad
- Choice of **ONE**  
**Mixed Platter of Sandwiches on Classic Glazed Roll** with South Western Beef, Greek Chicken or Turkey Bacon Club  
OR **Mixed Platter of Mini Sandwiches or Croissant** with Egg, Tuna or Chicken Salad

## **The Johnstowner \$14.50**

- House Salad
- Fresh House Rolls
- Boulevard Baked Chicken
  - Substitute Fried Chicken for \$1.50
  - Substitute Swiss Steak for \$3.00
- Mixed Vegetables
- Choice of **ONE**  
Mini Pierogies, Buttered Parsley Potatoes, or Halushki

## **Comfortable \$18.50**

- House Salad
- Fresh House Rolls
- Choice of **TWO**  
Salisbury Steak, Cheese Stuffed Shells, or 6 oz Stuffed Chicken Breast
- Choice of **ONE**  
Buttered Corn or Mixed Vegetables
- Choice of **ONE**  
Buttered Parsley Potatoes or Garlic Smashed Potatoes

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

- Choice of **ONE**  
Vegetable Tray, Caesar Salad or Dipping Station
- Cheese/Pepperoni/Vegetable Pizza
- Choice of **ONE**  
Swedish, Sweet and Sour, or BBQ Bacon Bourbon Meatballs
- Wings: Choice of **THREE** flavors
- Choice of **ONE**  
Pork, Chicken, or Vegetarian Potstickers, Fried Ravioli, Fried Mini Pierogies, or Mini Tacos

## **Tuscany Style \$15.50**

- Wedding Soup or Minestrone (Hot Italian Vegetables May Be Substituted for Soup)
- 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, Roast Garlic and Basil **AND** Grilled Chicken with Sundried Tomatoes and Sage Cream Sauce



# Dinner Table Service

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

## **Starter:**

House Salad

## **Vegetable Choice of One:**

Butter Corn, Broccoli/Cauliflower/Carrots or Green Bean Almondine, or Mixed Vegetables

## **Starches Choice of One:**

Twice Baked Potatoes, Buttered Parsley Potatoes, Rice Pilaf, or Garlic Smashed Potatoes

## **Seafood**

- Crab Cakes Boiled/Fried - Market Price
- Crab Stuffed Haddock - \$22.00
- 6 oz. Broiled Salmon Filet topped with lemon-dill aioli and crunchy panko \$17.00

## **Poultry and Pork**

- 8 oz. Stuffed Pork Chop - \$18.00
- 6 oz. Stuffed Chicken Breast Topped with Gravy - \$18.00
- Chicken Marsala - \$17.50
- House Made Grilled Chicken Cordon Bleu - \$19.00
- Chicken Maryland - \$23.00
- Chicken Bruschetta (Tomato, Basil, Garlic, and Red Onion) - \$19.00
- Chicken Picatta (Crisp Lemon Sauce with Capers) - \$17.50

## **• Beef**

- 8 oz. Sirloin - \$20.00
- Sliced Roast Beef / Au Jus - \$18.50
- Steak Tips with Mushrooms & Onions - \$18.00
- Swiss Steak - \$18.00
- 10/12 oz. Prime Rib - Market Price

## **Vegetarian**

- Heirloom Tomato Mezzelunes ~ Burrata Cheese Filled Half Moons Tossed with Roasted Garlic, Mini Heirloom Tomato Halves, and Asparagus Tips in Olive Oil - \$18.00
- 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

# Dinner Buffet Packages

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

*20 Person Minimum*

## **Johnstowner \$16.75**

- House Salad
- House Rolls
- Boulevard Baked Chicken
  - Substitute Fried Chicken for \$1.50
  - Substitute Swiss Steak for \$3.00
- Mixed Vegetables
- Choice of **ONE**  
Buttered Parsley Potatoes, Halushki, or Garlic Smashed Potatoes (Stuffed Shells can be substituted for \$1.50)

## **Tuscany Style \$17.50**

- Wedding Soup or Minestrone (Hot Italian Vegetables May Be Substituted for Soups)
- 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, Roast Garlic and Basil **AND** Grilled Chicken with Sundried Tomatoes and Sage Cream Sauce

## **Comfortable \$20.50**

- House Salad
- Fresh House Rolls
- Choice of **TWO**  
Salisbury Steak, Cheese Stuffed Shells, or 6 oz Stuffed Chicken Breast
- Choice of **ONE**  
Buttered Corn or Mixed Vegetables
- Choice of **ONE**  
Buttered Parsley Potatoes or Garlic Smashed Potatoes

## **Boulevard Mixer \$18.50**

- Choice of **ONE**  
Vegetable Tray, Caesar Salad, or Dipping Station
- Variety of Three Pizzas: Cheese, Pepperoni, and Vegetable
- Choice of **ONE**  
Swedish, Sweet & Sour, or BBQ-Bacon Bourbon Meatballs
- Wings: Choice of **THREE** flavors
- Choice of **ONE**  
Beef or Chicken Skewers
- Choice of **ONE**  
Pork, Chicken, or Vegetarian Potstickers, Fried Ravioli, Fried Pierogies, or Mini Tacos

## **Traditional \$23.00**

- House Salad
- House Rolls
- Choice of **ONE**  
Buttered Parsley Potatoes, or Garlic Smashed Potatoes (Stuffed Shells can be substituted for \$1.50)
- Mixed Vegetables
- Choice of **ONE\***  
Sliced Roast Beef / Au Jus, Swiss Steak, or Steak Tip with Mushrooms
- Choice of **ONE\***  
Boulevard Baked Chicken, Chicken Marsala, or Chicken Bruschetta

## **Boulevard Salmon 4 oz.**

(Roasted Filet Topped with Lemon-Dill Aioli and Crunchy Panko)

\*AS SUBSTITUTIONS EACH \$2.00

\*AS ADDITIONS EACH \$6.00

# Desserts and Confections

## Plated Dessert Specialties

*Prices are per Person*

Plated Cakes	\$2.75
• Coconut Cake	
• Chocolate Cake	
• Cream Cheese Iced Carrot Cake	
Assorted Banquet Cheese Cakes	\$2.50
• Triple Chocolate	
• Carrot	
• Vanilla with Melba Drizzle	

## Self Service Cakes and Pastries

Half Sheet Cakes (25 cuts)	\$50.00
• Coconut Cake	
• Chocolate Cake	
• Cream Cheese Iced Carrot Cake	
Assorted Danish (24 count)	\$40.00
Bear Claw, Apple, Cheese, and Berry	
Assorted Muffins (24 count)	\$65.00
Double Chocolate and Lemon Cranberry	

## Chocolate Fountain

Order by Size as Desired    2-1/2lb. \$40.00    5lb. \$70.00

Order by Desired Variety

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

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

# Breakfast Buffet

**Continental Buffet** **\$9.00**  
 Assorted Danish, Bagels, and Muffins  
 Assorted Juices, Coffee, Tea

**Continental Supreme** **\$11.00**  
 Sliced Seasonal Fruit, Melons, and Berries with Yogurt Dip  
 Assorted Danish, Bagels, and Muffins  
 Assorted Juices, Coffee, Tea

**All American Buffet** **\$14.00**  
 Scrambled Eggs  
 Bacon and Link Breakfast Sausage  
 Home Fries  
 French Toast and Syrup  
 Assorted Juices, Coffee, Tea

## Danish and Muffins

Assorted Danish (24 count) \$40.00  
 Bear Claw, Apple, Cheese, and Berry

Assorted Muffins (24 count) \$65.00  
 Double Chocolate and Lemon Cranberry

## 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