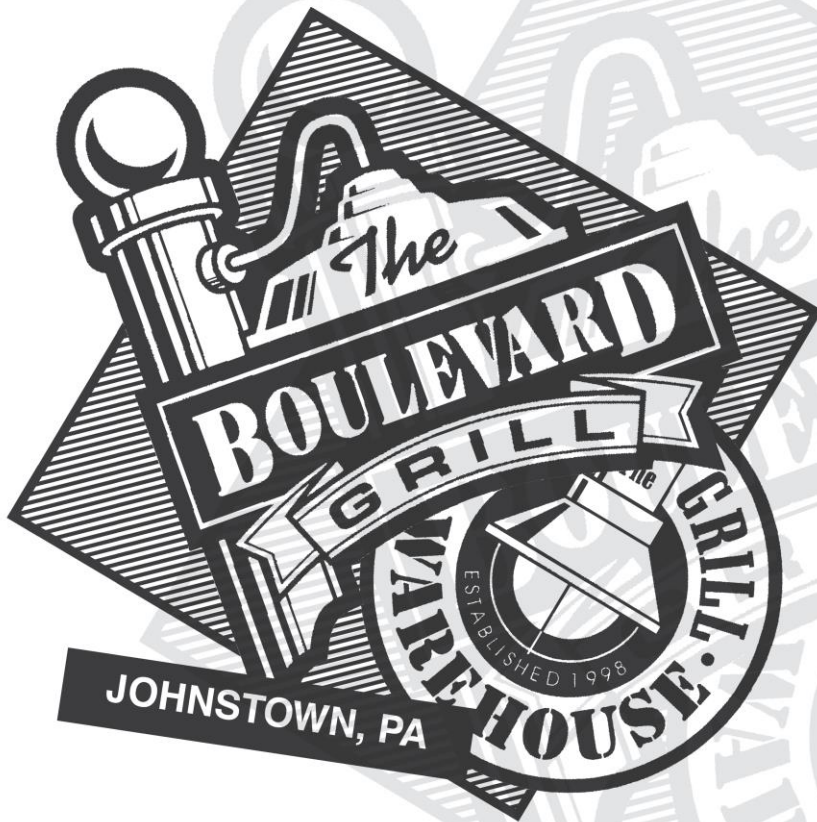


BANQUET MENU

23rd Edition 2021



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

Call or Text:

Don Kasprzyk

Banquet Manager

Cell (814) 254-2106 (7am – 10 pm)

www.blvdgrill.com

165 Southmont Blvd., Johnstown, PA 15905

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)	\$45	\$85	\$70	\$100

**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 \$75.00 Large \$120.00

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

Pinwheels

Each Choice Dozen \$13.00

- 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
- Herbed Cream Cheese, Carrot, Cucumber, Red Pepper, Zucchini, and Spinach

*** One Dozen Minimum EACH selection

Platter of 1/2 Sandwiches on

Classic Glazed Roll or 1/2 Wraps

Each Choice Dozen \$ 30.00

Steak & Bacon - One Dozen Minimum

Shaved Sirloin with Bacon, Cheddar, Fresh Greens, Onion, Tomato, and Ranch

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 Portobello, Julienned Red Pepper, Feta, Spinach, and Tomato Aioli.

Greek Chicken- One Dozen Minimum

Shaved Grilled Chicken Breast, Spinach, Red Pepper, Onion, Feta, and Greek Dressing

Spicy Black Bean- One Dozen Minimum

Bean Burger, Pepper Jack, Roasted Corn Salsa, Lettuce, and Southwest Sauce

Sliced Fruit Tray & Greek Yogurt Dip (Pricing and Availability Subject to Change)

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 26/30

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

60 ct. \$45.00 120 ct. \$85.00

Shrimp Cocktail Tower (21/25)

100 ct. \$75.00 200 ct. \$140.00

Vegetable Tray with Ranch Dip

Standard \$45.00 Large \$75.00

Mini Sandwich Platter on Slider Buns

Each Choice Dozen \$20.00

Albacore Tuna Salad- One Dozen Minimum

Chicken Salad- One Dozen Minimum

Egg Salad- One Dozen Minimum

Croissant (1.25 oz) Platter

Each Choice Dozen \$25.00

Albacore Tuna Salad – One Dozen Minimum

Chicken Salad- One Dozen Minimum

Egg Salad- One Dozen Minimum

Hors d'oeuvres

Hot Reception Trays

Meat & Poultry

Swedish, 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, or Asian Plum

Each \$1.75 Two Dozen Minimum

Chocolate Covered Bacon Skewers

Crisp thick-cut Bacon layered in Dark Chocolate. Served as is, or topped with Almond Crumbles or Coconut.

Each \$1.75 Two Dozen Minimum

Mini Pork & Vegetable Egg Roll

Half (50 ct) \$45.00 Full (100 ct) \$80.00

Pork Potstickers with Dipping Sauce

Half (60 ct) \$75.00 Full (120 ct) \$140.00

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 (137 ct) \$70.00 Full (274 ct) \$120.00

Mini Pierogies/Andouille Sausage & Kraut

Half (100 ct) \$50.00 Full (200 ct) \$90.00

Grilled St. Louis Style Pork Ribs

Each (¼ rack) \$5.00 One Dozen Minimum

Pulled Pork Slider Station with House-Made Slaw

Half (5 lbs) \$65.00 Full (10 lbs) \$120.00

Pulled Beef Slider Station with Grilled Peppers and Onions

Half (5 lbs) \$85.00 Full (10 lbs) \$150.00

Slider Burger Station

Half (36 ct) \$65.00 Full (72 ct) \$120.00

Seafood

Crab Stuffed Mushrooms

Full Order (approx 50) \$75.00

Peel n' Eat Tiger Shrimp Warm 26/30

Large Shrimp slow-poached in Butter, Herbs, Carrot, Onion, and Celery with a touch of Old Bay. Served warm with Cocktail Sauce.
60 ct. \$45.00 120 ct. \$85.00

Mini Broiled Crab Cakes

Half (50 ct) \$80.00 Full (100 ct) \$150.00

Shrimp Skewers

5" skewer with 5 large (26/30) grilled shrimp. Teriyaki, Sweet Thai Chili, or Honey Chipotle.

Each \$4.50 Two Dozen Minimum

Hot Reception Trays Continued on Next Page...

Hors d'oeuvres

Hot Reception Trays Continued

Vegetarian

Vegetable Pinwheel

Herbed Cream Cheese, Carrot, Cucumber, Red Pepper, Zucchini, and Spinach.

Dozen \$13.00 **One Dozen Minimum**

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

Zucchini Rolls

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

Dozen \$20.00

Spanikopita

Filo Dough wrapped Spinach and Cream Cheese Dip.

Half (36 ct) \$30.00 Full (72 ct) \$55.00

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

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

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	\$12.00		
Chicken	\$13.00	Crispy Chicken	\$13.50	
Salmon	\$15.50	6 oz. Sirloin	\$16.50	
	Ahi Tuna	\$17.00		

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

	Cape Cod Salad	\$13.50		
Chicken	\$14.50	Crispy Chicken	\$15.00	
Salmon	\$17.00	6 oz. Sirloin	\$18.00	
	Ahi Tuna	\$18.50		

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

	Wedge Salad	\$13.50		
Chicken	\$14.50	Crispy Chicken	\$15.00	
Salmon	\$17.00	6 oz. Sirloin	\$18.00	
	Ahi Tuna	\$18.50		

Quarter wedge of Iceburg lettuce with grape tomatoes, bleu cheese crumbles, and bacon 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 Chicken Salad

Sandwich on Classic Glazed Roll or Wrap - \$11.00

Choice of Steak & Bacon, Turkey Bacon Club, Greek Chicken, Portobello & Red Pepper, Black Bean

Spicy Black Bean Burger - \$11.50

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

Roasted Vegetable Wrap - \$10.50

Roasted portobello, fresh tomato, red onion, spinach, brie cheese, and a Mediterranean dressing.

Luncheon Buffet Packages

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

20 Person Minimums

Sandwich Mixer \$13.75

- Choice of **TWO**
Italian Wedding Soup, Potato Salad,
Cucumber & Tomato Salad, Greek
Pasta Salad, Mac & Cheese, Tex-Mex
Pasta Salad, or Caesar Salad
- Choice of **ONE**
**Mixed Platter of
Sandwiches on Classic Glazed
Roll or Wraps**
with choice of **3** of the following:
Steak & Bacon, Turkey Bacon
Club, Greek Chicken, Port &
Pepper, or Black Bean

**See Cold Reception Trays for description

OR

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

Blvd. Mixer \$15.75

- Choice of **ONE**
Dipping Station or Caesar Salad
 - Cheese/Pepperoni/Margherita Pizzas
 - Choice of **ONE**
Swedish, Asian Plum, Marinara, or
BBQ Bacon Bourbon Meatballs
- OR*
- Pulled Pork Slider Station
- OR*
- Substitute Grilled St. Louis Style
Pork Ribs \$4.00
- Wings: Choice of **THREE** flavors
 - Choice of **ONE**
Pork Potstickers, Fried Ravioli,
Mini Pork & Vegetable Egg
Rolls, or Mini Tacos Bites

The Johnstowner \$15.00

- House Salad
- Fresh House Rolls
- Boulevard Baked Chicken 2 pieces/person
- Substitute Fried Chicken for \$1.25
- Mixed Vegetables
- Choice of **ONE**
- Herbed Parsley Potatoes
- Smashed Potatoes
* Sour Cream, Bacon, and Chive
* Horseradish Cheddar
* Garlic
- Halushki
- Substitute Stuffed Shells or Mac &
Cheese for \$1.00
- **ADD** Stuffed Shells or Mac & Cheese
for \$1.75
- **ADD** Grilled St. Louis Style Pork Ribs
\$5.00

Tuscany Style \$15.00

- Italian Wedding Soup
- Caesar Salad with Croutons and
Fresh Parmesan
- Feta Cheese, Grape Tomatoes,
Black Olives, Herbed Oil Salad
- House Rolls
- **2 TYPES PENNE PASTA:**
- **Pomodoro** 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 \$19.00

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

Starches Choice of One:

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

Seafood

- **Crab Cakes** (2x 6 oz.) Boiled/Fried - \$30.00
- **Crab Stuffed Haddock** - \$27.00
- **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** - \$19.00
- **6 oz. Stuffed Chicken Breast Topped with Gravy** - \$19.00
- **Chicken Marsala** 6 oz. Chicken Breast and Fresh Mushrooms in Marsala Cream Sauce - \$18.00
- **House Made Chicken Cordon Bleu** 6 oz. Chicken Breast, Honey Ham, Smoked Cheddar and Swiss with Mornay Sauce - \$23.00
- **Chicken Oscar** 6 oz. Grilled Chicken Breast paired with house Crab Cake, melted Cheeses, Herb Oil, and Lemon-Parsley Butter - \$24.00
- **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
- **6 oz. Steak Tips with Mushrooms & Onions** - \$19.00
- **Swiss Steak** (2x 4 oz.) - \$19.00
- **10/12 oz. Prime Rib** - \$26.00
- **Beef Braciola** (Stuffed Steak) - \$21.00

Vegetarian

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

Vegan

- **Primavera over Zoodles** – Squash, Zucchini, Eggplant, and Tomato in Red Sauce over Zoodles. (Gluten Free) - \$17.00
- * Ask about adding a Protein

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
 - - Herbed Parsley Potatoes
 - Smashed Potatoes
 - * Sour Cream, Bacon, and Chive
 - * Horseradish Cheddar
 - * Garlic
 - Halushki
 - Substitute Stuffed Shells or Mac & Cheese for \$1.00
- **ADD** Stuffed Shells or Mac & Cheese for \$1.75
- **ADD** Grilled St. Louis Style Pork Ribs \$5.00

Comfortable \$21.00

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

The BLVD. \$24.75

- House Salad
- House Rolls
- Choice of **ONE**
 - Herbed Parsley Potatoes
 - Smashed Potatoes
 - * Sour Cream, Bacon, and Chive
 - * Horseradish Cheddar
 - * Garlic
 - Halushki
 - Substitute Stuffed Shells or Mac & Cheese for \$1.00
- Choice of **ONE**
Buttered Corn, Green Beans Almondine, or Mixed Vegetables
- Choice of **ONE**
 - 6 oz Sliced Roast Beef in Au Jus
 - 4 oz Swiss Steak
 - 6 oz Steak Tip with Mushrooms
 - 7 oz Beef Braciolo (Stuffed Steak)
- Choice of **ONE**
 - Boulevard Baked Chicken
 - 6 oz Chicken Marsala
 - 6 oz Chicken Parmesan
 - 6 oz Santa Fe Chicken (Grilled Chicken with Pepper Jack and Cheddar, Roasted Corn Salsa, Cilantro, and Sour Cream)
 - 6 oz Chicken Bruschetta
 - 4 oz Chicken Cordon Bleu
- **Substitute** any item from the list below for either chicken or beef selection above for \$2.00
- **OR Add** any item from the list below for \$4.50
 - 4 oz. Boulevard Salmon (Roasted Filet Topped with Lemon-Dill Aioli and Crunchy Panko)
 - 4 oz. Honey Dijon Glazed Salmon
 - Shrimp Skewers (5" skewer with 5 large (26/30) grilled shrimp. Teriyaki, Sweet Thai Chili, or Honey Chipotle.)

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, Asian Plum, Marinara, or BBQ Bacon Bourbon Meatballs
OR
Pulled Pork Slider Station
OR
Substitute Grilled St. Louis Style Pork Ribs \$4.00
- Wings: Choice of **THREE** flavors
- Choice of **ONE**
Beef or Chicken Skewers
- Choice of **ONE**
Pork Potstickers, Fried Ravioli, Mini Pork & Vegetable Egg Rolls, or Mini Taco Bites

Tuscany Style \$17.00

- Italian Wedding Soup
- Caesar Salad with Croutons and Fresh Parmesan
- Feta Cheese, Grape Tomatoes, Black Olives, Herbed Oil Salad
- House Rolls
- **2 TYPES PENNE PASTA**
-Pomodoro 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

- 5 inch Italian Pastry filled with sweetened, whipped Ricotta Cheese **OR** Peanut Butter Ricotta Cheese blend, and topped with Powdered Sugar and Chocolate Chips

Assorted Cookie Platters

- 2 Gourmet Cookies (Cranberry White Chocolate Macadamia Nut **AND** Double Chocolate Chunk) 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 | \$3.00 |
| <ul style="list-style-type: none">• Triple Chocolate• Carrot• Vanilla with Melba Drizzle | |
| Cannoli | \$4.00 |
| <ul style="list-style-type: none">• 5 inch Italian Pastry filled with sweetened, whipped Ricotta Cheese OR Peanut Butter Ricotta Cheese blend, and topped with Powdered Sugar and Chocolate Chips | |
| Assorted Cookie Platters | \$2.25 |
| <ul style="list-style-type: none">• 2 Gourmet Cookies (Cranberry White Chocolate Macadamia Nut AND Double Chocolate Chunk) per person arranged on a platter and served at each guest table. | |
| Pearl-Sugar Glazed Belgian Waffle | \$3.00 |
| <ul style="list-style-type: none">• Caramel and Chocolate Topped• Blackberry Compote and Whipped Cream Topped | |

Self Service Cakes and Pastries

- | | |
|--|---------|
| Half Sheet Cakes (30 cuts) | \$55.00 |
| <ul style="list-style-type: none">• Chocolate Cake• Carrot Cake with Cream Cheese Icing• Banana Cake with Cream Cheese Icing | |
| Gourmet Cookies (24 count) | \$20.00 |
| <ul style="list-style-type: none">-Cranberry White Chocolate Macadamia Nut-Double Chocolate Chunk | |

Chocolate Fountain

Chocolate

2 ½ lb \$40.00 5 lb \$70.00

Fresh Strawberries & Pineapple
(Seasonal Availability and Pricing)
Standard \$70.00 Large \$110.00

Danish Butter Cream Cookies and Pretzel Tray
Standard \$25.00 Large \$40.00

Waffle Bar \$4.75 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 (seasonal availability and pricing)
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) **\$20.00**
-Cranberry White Chocolate Macadamia Nut
-Double Chocolate Chunk

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

Cannoli (12 count) **\$45.00**
(24 count) **\$80.00**

5 inch Italian Pastry filled with sweetened, whipped Ricotta Cheese,
OR Peanut Butter Ricotta Cheese blend, and topped with
Powdered Sugar and Chocolate Chips

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

Fruit, Yogurt & Granola Bar

Assorted Berries
Assorted Granola
Vanilla Yogurt
Greek Yogurt with Melba

Standard (serves 25) **\$85.00**