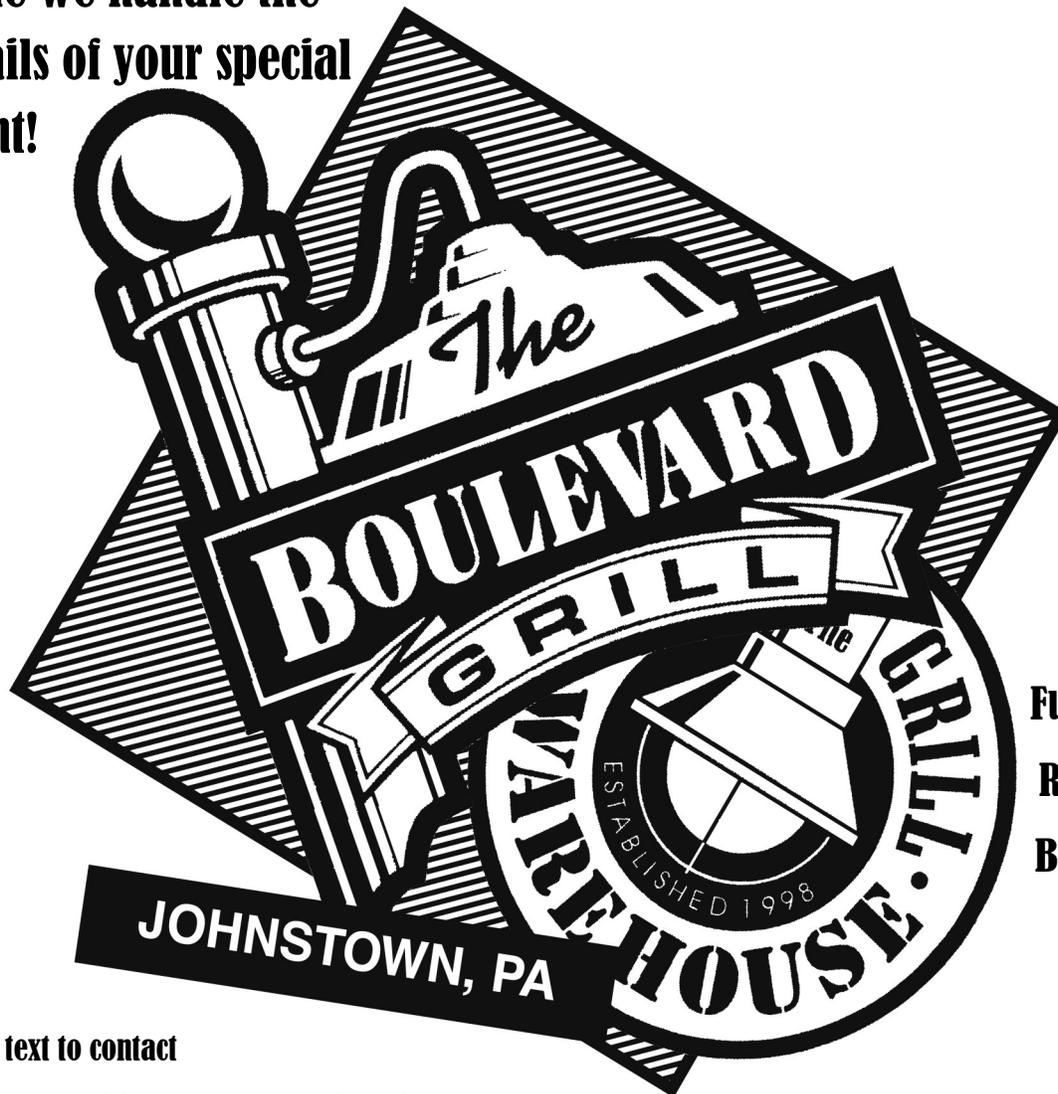


Banquet Menu

27th Edition 2023

Enjoy our hospitality
while we handle the
details of your special
event!



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

Call or text to contact

Don Kasprzyk / Owner and Event Coordinator

(814) 254-2106

www.BLVDGrill.com

165 Southmont Boulevard

Johnstown, PA 15905

Banquet Policies

2023

Billing Procedures

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

Deposits

A deposit will be required to reserve an event space and will be deducted from the final bill. The room will not be held or booked 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

Deposit Required

Speakeasy or Warehouse—\$200

Thanksgiving through New Years Day—\$400

\$100 deposits will be required upon approval for the Atrium, Sidebar, and the Porch Thanksgiving through New Years Day

Tax and Gratuity

A 6% sale tax on food and non-alcoholic beverages is included within billing. Gratuity is not automatically, included in the final bill. A minimum gratuity of 18% is suggested

Check Policy

Separate checks are available for parties of 18 people or less. However, please be aware that separate checks do require extra time to process and prepare and will result in additional wait time

Room Utilization Times

Utilization times include time for set up and clean up. Guests are welcome to continue their evening in the bar or dining area following the event, but must vacate the banquet facility after their event time has concluded. Generally speaking we have 2 utilization shifts in each facility. The shifts are: open until approximately 4 or 5 pm, and 5 or 6 pm until close. Specific arrangements for utilization times can be decided with the banquet manager prior to your event.

Decorations

The host may decorate the warehouse by using push pins on the walls; no wall decorations will be permitted in the Speakeasy. **Use of glitter/confetti will result in an additional \$150 cleaning fee.** You are responsible to clean up and take decorations and associated packaging with you after the time of your event. Any decorations or associated packing left on site at the conclusion of your event will incur a **disposal fee of \$75.** A hold harmless agreement will be required to be signed in order to decorate any of the event spaces. The BLVD Grill will assume no liability for injuries sustained while decorating or cleaning up event spaces

Banquet Policies

2023

Entertainment

The host may provide their guests with entertainment through the use of a DJ, live group, or with the utilization of the BLVD Grill's audio and visual equipment. Notice is required and approval must be made prior to the event. A hold harmless agreement will be required to be signed to indemnify the BLVD Grill of any losses suffered by the host and/or any guest of the host during set up or breakdown of equipment used for the duration of entertainment

Food and Buffet Service

All food must be supplied and prepared by the BLVD Grill. Menu selection with the final guest count must be approved and confirmed 5 days prior to your event. You are responsible for paying for the total confirmed guest count. As host, you may furnish special cakes, cookies, and desserts you wish to supply for your event

Buffet Service

While the BLVD Grill is known for above average portion sizes, it is not considered "all you can eat". If you have larger eaters in your group, please make adjustments in your confirmation count. Minimum count for buffet service is 20 people

Dietary Restrictions

Any guest with special dietary restrictions, vegetarians, vegans, GF, and allergies can be accommodated with prior notification from the party host. **We cannot guarantee that any food product has not been manufactured in a facility that also processes nuts or other food allergens**

Party Location

The BLVD Grill reserves the right to change the room of your event if the original count substantially decreases or increases in size

Damages

You as a host will be held liable for any damages that occur in your room during your event

Alcohol Consumption Policy

The BLVD Grill is committed to ensuring our guest 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 removal from the BLVD Grill and for local law enforcement to be contacted. As a licensed liquor establishment, the BLVD Grill is obligated to comply with state and local laws set forth by the Commonwealth of Pennsylvania. Our staff is trained and instructed to enforce those laws

Banquet Policies

2023

Minors

Under the Pennsylvania liquor control laws, a person must be 21 years of age or older to purchase and consume alcoholic beverages. For this reason our staff will require proper ID for any customer who appears to be under the age of 35. We hold the right to deny and refuse service to any customer who cannot produce adequate identification

Acceptable Identification

A photo drivers license issued from the Pennsylvania Department of Transportation or any other state's drivers license

A photo ID card from the Pennsylvania Department of Transportation or any other state's ID card

Armed Forces ID

A valid passport or travel visa issued by a foreign country containing the holders photograph

It is illegal for any persons under the age of 21 to attempt to purchase or gain entrance to a lounge area by providing false ID

It is illegal for any persons to provide alcohol to a minor or assist in falsifying identification to purchase or gain access to a licensed area

Our management and staff members will 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 BLVD Grill does understand the 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/legal guardians and always be within a "sight and sound" distance. At no time will minors be permitted with parents/guardians after 11 PM in an area where alcohol or 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 BLVD Grill and staff reserve the right to refuse service and admittance to any person who is or appears to be visibly intoxicated. Bar servers and managers reserve the right to eject a person who is considered a nuisance, which includes but is not limited to: harassment to others, any persons caught in the act of vandalism or any criminal activity, physical altercation, and/or any persons that refuse to comply with house policies

Banquet Policies

2023

House Policies

No alcoholic beverages are permitted to be carried into the licensed premises. No alcoholic beverages are permitted to be carried or consumed off the licensee's premises. Exceptions are 6 packs of malt beverages not exceeding 192 oz per sale. Proper footwear and attire are required. No shakers of shots will be available

Beverage Information

Open Bar

All brands of liquor, wine, draft, and bottled beverages will be served. You are responsible for payment of all drinks. In guidance to PLCB laws, a 4 hour maximum time limit will be set to an open bar beverage package

Limited Bar

Your guests will be served the brands of liquor, wine, draft, draft, and until the specified time or dollar limit has been met. Your guests will then be notified to pay for beverages they wish to order for the remainder of the event

House Wine and Beer Bar

Domestic drafts and house wine will be served by the glass to guests. As the host, you are responsible for payment

Cash Bar

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

Ala Carte Soft Beverage Service

Pepsi products and Folgers Coffee will be served with unlimited refills at \$3.00 plus tax for each person confirmed. As the host, you are responsible for payment.

**PLEASE NOTE—All Buffet and Table Service Packages include unlimited soft beverages*

Mimosa Bar

A \$25 charge will include various house juices and mixers, and an additional \$25 charge will be added for each bottle of champagne ordered

Punch Bowl

Regular	(2Gal)	Large (3 Gal)
N/A Fruit Punch		30/45
Fruit Punch		60/85
Mimosa		50/70
Sangria		70/100

Hors D'Oeuvres

Cold Reception Trays

BLVD Dipper

Served with house made pita, white corn chips, and assorted vegetables. Comes with your choice of up to 3 dips: Ranch, Spin Dip, Bruschetta, or Hummus

Standard \$85 Large \$120

Caprese Skewers

Fresh mozzarella, tomato, and basil finished with balsamic glaze

\$25 per dozen

Sliced Fruit and Greek Yogurt

Seasonal selection of fresh fruit with house made yogurt dip *Pricing and availability subject to change

Standard \$70 Large \$90

Crab Cheese Ring

Cream cheese and jumbo lump crab meat create a bowl around cocktail sauce. Served with crackers

\$80

Peel and Eat Tiger Shrimp

Large shrimp slow poached in butter, herbs, carrots, onion, celery, and Old Bay seasoning.

Served on ice with cocktail sauce

60 ct \$50 120 ct \$80

Shrimp Cocktail Tower

100 ct \$95 200ct \$175

Fresh Vegetables with Ranch

Standard \$45 Large \$75

Hors D'Oeuvres

Cold Reception Trays

Pinwheels

Turkey Bacon Ranch, Roast Beef and Cheddar, Cream Cheese and Veggie

\$13 per dozen

1/2 Wraps OR Sandwiches on Classic Glazed Roll

Ranch Turkey Club, Honey Dijon Swiss Chicken, Steak and Bacon, Spicy Black Bean (Vegetarian)

\$35 per dozen

Mini Sandwich Buns

Tuna Salad, Chicken Salad, Egg Salad

\$20 per dozen

1/2 Croissants (3.25 oz)

Tuna Salad, Chicken Salad, Egg Salad

\$20 per dozen

Seasonal Salad

2" (serves 20) \$50 4" (serves 40) \$90

Caesar Salad

2" (serves 20) \$45 4" (serves 40) \$80

Hors D'Oeuvres

Hot Reception Trays

Meatballs

Swedish, Bacon BBQ, Asian Plum, Marinara

160 ct \$90 320 ct \$165

Beef or Chicken Skewers

Teriyaki, Sweet Thai Chili, Asian Plum

Chicken \$2.00 each Beef \$2.75 each

Mini Pork and Vegetable Egg Rolls

44 ct \$60 98 ct \$120

Beef Empanadas

Served with mango salsa

50 ct \$120 100 ct \$200

Pork Pot Stickers

60 ct \$80 120 ct \$150

Chicken Wings

Regular or Breaded

Hot, BBQ, Mild Garlic, Bacon BBQ, Garlic Parm, Spicy Golden, Asian Plum, Mild

*Add a standard celery and carrot tray with dressings for \$45, Large \$75

Market Price (subject to change)

Chicken Tenders (Fried or Grilled)

Hot, BBQ, Mild Garlic, Bacon BBQ, Garlic Parm, Spicy Golden, Asian Plum, Mild

\$2.25 each

Mini Taco Bites

Served with salsa and sour cream

137 ct \$70 274 ct \$120

Mini Pierogis / Sausage and Sauerkraut

100 ct \$60 200 ct \$110

Grilled St. Louis Pork Ribs

\$5 per 1/4 rack—1 dozen minimum

Hors D'Oeuvres

Hot Reception Trays

Pulled Pork Slider Station with Pepper Slaw

5 lbs \$75 10 lbs \$130

Pulled Beef Slider Station with Grilled Peppers and Onions

5 lbs \$90 10 lbs \$160

Pulled BBQ Chicken Slider Station with Pepper Slaw

5 lbs \$80 10 lbs \$150

Burger Slider Station with Condiment Tray

36 ct \$75 72 ct \$140

Crab Stuffed Mushrooms

Approx. 40 ct \$90

Peel and Eat Tiger Shrimp

Large shrimp slow poached in butter, herbs, carrots, onion, celery, and Old Bay seasoning.

Served with cocktail sauce

60 ct \$50 120 ct \$80

Mini Broiled Crab Cakes

50 ct \$90 100 ct \$170

Vegetarian

Vegetable Pinwheels

\$13 per dozen—one dozen minimum

Fried Cheese Ravioli with Marinara

80 ct \$80 160 ct \$140

Mini Pierogis

Traditional with butter and onions, or Buffalo Style

100 ct \$50 200 ct \$90

Hors D'Oeuvres Continued

Pizza and Flatbreads

32 cut Square Pizza Tray

\$29 Add toppings for \$2.00

Mushroom Brie, Margherita, Meat Lovers, White, Seasonal—\$39

Toppings:

Green Peppers, Onions, Pepperoni, Mushrooms, Sausage, Black Olives, Jalapeños, Bacon

8 Cut Naan Flatbreads

\$11 each

Mushroom Brie, Margherita, Meat Lovers, White, Seasonal

Luncheon Buffet Packages

Also available in the evenings

Coffee, tea and soft drinks are included with all buffets, 20 person minimum

Sandwich Mixer \$16 per person

Choice of 2:

Italian wedding soup, Seasonal salad, Caesar salad, Cucumber and tomato salad,
Greek pasta salad, Mac and cheese, Tex-Mex pasta, Grilled potato salad

Choice of 3 (wraps or sandwiches):

Steak and bacon, Turkey bacon club, Honey Dijon Swiss chicken, or Black bean

OR

Mixed platter of Tuna salad, Egg salad, and Chicken salad on your choice of croissants or slider buns

BLVD Mixer \$18.75 per person

Choice of 1:

BLVD Dipper, Caesar salad, Seasonal salad

Choice of 1:

Swedish, Asian plum, Marinara, or BBQ bacon meatballs,
Pork slider station, Burger slider station, BBQ chicken slider station

Choice of 1:

Mini taco bites, Pork pot stickers, Fried ravioli

Choice of 3 flavors of wings:

Breaded, Hot, BBQ, Mild Garlic, Bacon BBQ, Garlic Parm, Spicy Golden, Asian Plum, Mild

Pizza

Cheese, Pepperoni, Margarita, White

Luncheon Buffet Packages Continued

Also available in the evenings

Coffee, tea and soft drinks are included with all buffets, 20 person minimum

The Johnstowner \$19 per person

Served with house salad and rolls, 2 pieces of *BLVD baked chicken per person, and mixed vegetables

*Choose from Original dark rub, Lemon pepper rub, or Chili lime rub

*Substitute fried chicken for an additional \$1.50 per person

Choice of 1 of the following:

Sour cream/Bacon/Chive smashed potatoes, Herbed parsley potatoes, Haluski, Grilled Potato salad

(Add stuffed shells or mac and cheese for an additional \$2.00 per person or substitute for \$1.25)

Tuscany Style \$19.50 per person

Served with house rolls, Italian wedding soup, Caesar salad, and house feta, tomato, and black olive salad

Penne pasta in pomodoro sauce with roasted tomatoes, pearl onions, basil, and mushrooms

AND

Penne pasta with grilled chicken in sage cream pasta

Comfortable \$22 per person

Served with house rolls, salad, choice of vegetable (Mixed, Green beans, Corn)

Choice of 2:

*BLVD baked chicken, Swiss steak, Stuffed shells, Stuffed chicken breast, Eggplant parmesan

*Choose from Original dark rub, Lemon pepper rub, or Chili lime rub

Choice of 1:

Sour cream/bacon/chive smashed potatoes, Herbed parsley potatoes, Haluski, Grilled potato salad

Lunch Table Service

Coffee, tea and soft drinks are included with a choice of 1:

Pepper slaw, tortellini salad, cucumber and tomato salad, seasonal fruit cup

House Salad \$12

Mixed greens with cheddar and mozzarella cheese, tomatoes and cucumbers

ADD A PROTEIN FROM LIST BELOW

Cape Cod Salad \$13.50

Spinach with toasted almonds, dried cranberries and blueberries, feta cheese, tomatoes and cucumbers

ADD A PROTEIN FROM LIST BELOW

Wedge Salad \$13.50

1/4 wedge of iceberg lettuce with bleu cheese, house green goddess, tomatoes and cucumbers

ADD A PROTEIN FROM LIST BELOW

PROTEINS

Chicken \$4.00

Salmon \$9.00

Crispy Chicken \$4.50

6 oz Sirloin \$9.00

Ahi Tuna \$Market Price

Sandwiches and Wraps

6 oz broiled or fried crab cake sandwich \$Market Price

3.25 oz croissant sandwiches \$10 each

Choice of chicken, Egg, or Tuna salad

Classic sandwich on a glazed roll or as a wrap \$12.50

Steak and bacon, Turkey bacon club, Honey Dijon Swiss chicken, or Black bean

Dinner Buffet Packages

Coffee, tea, dessert, and soft drinks are included with all buffets, 20 person minimum

The Johnstowner \$21 per person

Served with house salad and rolls, 2 pieces of *BLVD baked chicken per person, and mixed vegetables

*Choose from Original dark rub, Lemon pepper rub, or Chili lime rub

*Substitute fried chicken for an additional \$1.50 per person

Choice of 1 of the following:

Sour cream/Bacon/Chive smashed potatoes, Herbed parsley potatoes, Haluski, Grilled potato salad

Tuscany Style \$22 per person

Served with house rolls, Italian wedding soup, Caesar salad,
house feta, tomato, and black olive salad and Italian style green beans

Penne pasta in pomodoro sauce with roasted tomatoes, pearl onions, basil, and mushrooms

AND

Penne pasta with grilled chicken in sage cream pasta

Comfortable \$24 per person

Served with house rolls, choice of vegetable (Mixed, Green beans, Corn), and salad

Choice of 2:

*BLVD baked chicken, Swiss steak, Stuffed shells, Stuffed chicken breast, Eggplant parmesan, Ham Steak

*Choose from Original dark rub, Lemon pepper rub, or Chili lime rub

Choice of 1:

Sour cream/bacon/chive smashed potatoes, Herbed parsley potatoes,
Haluski, Green bean almondine, Grilled potato salad

Dinner Buffet Packages Continued

Coffee, tea and soft drinks are included with all buffets, 20 person minimum

The BLVD \$29 per person

Served with house salad and rolls

Choice of 1 of the following:

Sour cream/Bacon/Chive smashed potatoes, Herbed parsley potatoes, Haluski

Choice of 1:

Buttered corn, green bean almondine, mixed vegetables

Choice of 1:

Sliced roast beef in au jus

Swiss steak

Steak tips with mushrooms

Choice of 1:

*BLVD baked chicken

**Choose from Original dark rub, Lemon pepper rub, or Chili lime rub

*Substitute fried chicken for an additional \$1.50 per person

Chicken Marsala

Chicken Parmesan

Santa Fe chicken

Chicken Bruschetta

Chicken Cordon Bleu

Ham Steak

Dinner Buffet Packages Continued

BLVD Mixer \$22.75 per person

Choice of 1:

BLVD Dipper, Caesar salad, Seasonal salad

Choice of 1:

Swedish, Asian plum, Marinara, or BBQ bacon meatballs

Choice of 1:

Pulled pork slider station, BBQ chicken slider station, Burger slider station

Choice of 1:

Mini taco bites, Pork pot stickers, Fried ravioli

Choice of 3 flavors of wings:

Hot, BBQ, Mild Garlic, Bacon BBQ, Garlic Parm, Spicy Golden, Asian Plum, Mild

Pizza

Cheese, pepperoni, Margherita, White, Plain

Dinner Buffet Dessert Options

Vanilla cheesecakes with topping options

Melba, Chocolate, caramel, seasonal

Cannoli

Italian pastry filled with sweetened, whipped ricotta cheese or peanut butter ricotta cheese blend, finished with powdered sugar and chocolate chips

Assorted Cookies

2 gourmet cookies per person arranged and served on platters for guests

Flavors vary seasonally

Pearl Sugar Glazed Belgian Waffles

Comes with sides of seasonal berries and assorted toppings

Dinner Table Service

Coffee, tea, and soft drinks are included

Starter

House salad and rolls

Cheesecake Options:

Melba, Chocolate, caramel, seasonal

Vegetable choice of 1:

Buttered corn, broccoli/cauliflower/carrot, green bean Almondine, mixed vegetables

Starch choice of 1:

Twice baked potatoes, herbed parsley potatoes, rice pilaf, sour cream/bacon/chive smashed potatoes

Seafood Options:

Crab cakes (2 per order) Market Price

Crab Stuffed Haddock \$30

Broiled Salmon Fillet \$22

*Topped with either honey-Dijon glaze or Lemon-dill aioli

Poultry and Pork:

10 oz bone in center cut stuffed pork chop \$20

6 oz stuffed chicken breast \$20

Chicken Marsala with fresh mushrooms \$20

House made chicken Cordon Bleu \$25

Chicken Bruschetta \$20

Santa Fe Chicken \$20

Beef:

8 oz Sirloin \$25

Sliced roast beef in au jus \$22

6 oz Steak tips with mushrooms and onions \$20

Swiss steak \$20

10-12 oz Prime Rib \$30

**Vegetarian and Vegan options available upon request with prior notice. Selections vary and are seasonal*

Breakfast Buffet

Continental Buffet \$10

Assorted Danish, bagels, and muffins. Assorted juices, coffee, tea, and soft drinks

Continental Supreme \$13

Sliced seasonal fruit with yogurt dip, assorted Danish, bagels, gourmet cookies, and muffins.
Assorted juices, coffee, tea, and soft drinks

**Pricing and availability of seasonal fruit subject to change*

All American \$16.50

Scrambled Eggs, bacon, sausage links, home fries, and assorted juices, coffee, tea, and soft drinks
Choice of French toast or pearl sugar glazed waffles

Breakfast Confections

24 Count Gourmet cookies \$20

**Flavors vary seasonally*

24 count assorted Danish \$40

Bear claw, apple, cheese, and berry

12 count Cannoli \$45

24 count Cannoli \$80

Filled with sweetened whipped ricotta or peanut butter ricotta with powdered sugar and chocolate chips

24 count Assorted Muffins \$80

Double chocolate and lemon/cranberry

Granola, fruit and yogurt Bar \$85

Assorted berries, melon, yogurts

Banquet Desserts

**Plated dessert specialties and priced per person*

Vanilla Cheesecake \$3.00

Melba, chocolate, caramel, or seasonal topping

Gourmet Cookies (2 per person) \$2.25

Double chocolate chunk, and various seasonal flavors vary seasonally

Cannoli \$4.00

Filled with sweetened whipped ricotta or peanut butter ricotta with powdered sugar and chocolate chips

Pearl Sugar glazed Belgian Waffle \$3.00

Comes with sides of seasonal berries and assorted toppings

** Buffet style dessert options*

Waffle Bar \$5 per person

Waffles, fresh seasonal berries/fruit, assorted toppings, and whipped cream

Self Service Cakes

Half sheet cake (25 portions) \$55

Chocolate, banana, carrot