Banquet Menu

34th Edition 2026

BLVD.

. NO Room Charge

. Free A/V

. Complimentary Standard Linen

Call or text to contact

Don Kasprzyk / Owner and Event Coordinator

(814) 254-2106

www.blvdgrill.com

165 Southmont Boulevard

Johnstown, PA 15905

Hors D'Oeuvres

Cold Reception Trays

BLVD Dipper

Served with house-made pita and white corn chips with assorted vegetables. Your choice of up to 3:

Ranch - Spinach and Artichoke - Bruschetta - Hummus

Standard $120 Large $150

Caprese Skewers

Fresh mozzarella, tomato, and basil. Drizzled with balsamic glaze

$30 per dozen

Sliced Seasonal Fruit and Greek Yogurt Dip

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

Standard $100 Large $140

Peel and Eat Tiger Shrimp

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

Served over ice with cocktail sauce and lemon

60 ct $70 120 ct $120

Shrimp Cocktail Tower

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

Served over ice with cocktail sauce and lemon

100 ct $140 200 ct $250

Charcuterie Board (Please Inform of Nut Allergies)

Blend of cured meats and house-made picked vegetables with Naan bread chips and seasonal cheeses

Standard $175 ($150 "Meatless") Large $250 ($200 "Meatless")

Pinwheels

Turkey, Bacon, and Ranch - Roast Beef and Cheddar - Grilled Vegetables and Boursin Cheese - Cured Italian

$14 per dozen (one dozen minimum each variety)

Hors D'Oeuvres

Cold Reception Trays

1/2 Wraps OR Sandwiches on Classic Glazed Roll

Turkey Bacon Club - Honey Dijon Swiss Chicken - Grilled Vegetable - Steak, Cheddar and Bacon
Green Goddess Chicken - Cured Italian
$55 per dozen (one dozen minimum each variety)

Mini Sandwich Buns

Tuna Salad - Chicken Salad - Egg Salad (All house-made)
$30 per dozen (one dozen minimum each variety)

2 oz. Croissants (Medium-Sized)

Tuna Salad - Chicken Salad - Egg Salad (All house-made)
$40 per dozen (one dozen minimum each variety)

Cape Cod / Seasonal Salad with Poppy Seed Dressing

2" (serves 20) $70 4" (serves 40) $130

Caesar Salad

2" (serves 20) $55 4" (serves 40) $100

Garden Salad with House Balsamic Vinaigrette

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

Farm House Salad

Mixed greens with apples, corn, crispy bacon, green beans, tomato, onion
2" (serves 20) $70 4" (serves 40) $130

Tex-Mex Pasta Salad

Corn salsa, black olives, green onions, crispy tortilla strips, tomato, mayo, and cilantro
2" (serves 30) $45 4" (serves 50) $80

Garden-Fresh Harvest Pasta Salad

Seasonal fruit, apples, chopped macaroni, almonds, spinach, arugula, tomato, and onion
2" (serves 30) $50 4" (serves 50) $90

Hors D'Oeuvres

Hot Reception Trays

Meatballs

Swedish - Smokey Bacon Bourbon - Asian Plum - Marinara - Marsala

80 ct $65 160 ct $125 320 ct $230

Beef or Chicken Skewers

Teriyaki - Sweet Thai Chili - Asian Plum - Golden BBQ - Memphis BBQ

Chicken $2.75 each Beef $3.50 each

Grilled Chicken Tenders

Teriyaki - Sweet Thai Chili - Asian Plum - Golden BBQ - Memphis BBQ

$2.75 each

Vegetable Egg Rolls (1.5 oz) with Dipping Sauces

20 ct $45 40 ct $80 80 ct $150

Pork Pot Stickers with Sesame Seed Oil and Green Onion

30 ct $55 60 ct $95 120 ct $175

Chicken Wings or Fried Chicken Tenders

Mild - Hot - Spicy Golden - Old Bay - Smokey Bacon Bourbon - Hot Garlic

Garlic Butter - Asian Sweet and Spicy Plum - BBQ

Regular Wings $15 per dozen

Breaded Wings $16 per dozen

Chicken Tenders with Ranch Dressing $3 each

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

Mini Taco Bites

Served with salsa and sour cream

137 ct $90 274 ct $170

Fried Cheese Ravioli with Marinara

80 ct $95 160 ct $180

Hors D'Oeuvres

Hot Reception Trays

Pulled Pork Slider Station with House Slaw

5 lbs $95 10 lbs $180

Pulled Beef Slider Station with Grilled Peppers and Onions

5 lbs $125 10 lbs $235

Pulled Chicken Slider Station with House Slaw

5 lbs $105 10 lbs $190

Burger Slider Station

36 ct $120 72 ct $220

Condiment Tray (lettuce, tomato, onion, pickles, and sliced cheese) $25 / $40

Taco Bar

Spanish rice, refried beans, hard and soft taco shells, lettuce, tomato, onion,
salsa, sour cream, and shredded mixed cheese

Shredded Pork $175 Shredded Chicken $185 Shredded Beef $195

Choice of 2: Pork, Chicken, Beef (Shredded) $190

Crab Stuffed Mushrooms

Approx. 40 ct $95

Sausage Stuffed Mushrooms

Approx. 40 ct $90

Vegan Stuffed Mushrooms

Approx. 40 ct $85

Peel and Eat Tiger Shrimp

Large shrimp slow-poached in butter, herbs, carrots, onion, celery, and Old Bay seasoning.
Served with cocktail sauce and lemon

60 ct $70 120 ct $120

Mini Broiled Crab Cakes

50 ct $110 100 ct $205

Hors D'Oeuvres

Hot Reception Trays

Nacho Bar

Corn chips, lettuce, tomato, onion, salsa, sour cream, guacamole,
warm nacho cheese, and chili $135

Mini Pierogis

Butter and Onions - Buffalo Bleu - Tex-Mex - Asian Plum - Creamy Pesto - Roasted Tomato - Golden Teriyaki
Non-Vegetarian Friendly Options:
Smokey Bacon Bourbon - Sausage and Sauerkraut
50 ct $35 100 ct $65 200 ct $120

Pizza and Flatbreads

32 cut Square Pizza Tray

$42 Toppings $3 Each

11 3/4 round 8 cut Cauliflower Pizza

$14 Toppings $1.75 Each (Bacon $2)

Toppings:
Green Peppers - Onions - Mushrooms - Black Olives - Jalapeños - Broccoli - Tomatoes
Non-Vegetarian Friendly Options:
Pepperoni - Sausage - Bacon

6 Cut Naan Flatbreads

Margherita with Balsamic Glaze $12
Meat Lovers $13
Mexican Style Street Corn made with Adobe Sauce and Cilantro Lime Crema $13
Prosciutto and Stone Fruit (Peach or Cherry Butter) with Citrus House-Made Ricotta and Basil Oil $13.50
Peach and Cherry Butter from Ridgetop Orchards
Supreme made with Pepperoni, Green Peppers, Mushrooms, and Onions $12
Seafood mix of Crab, Shrimp, and Scallop $14
Apple, Fig, Arugula, Boursin Cheese, and Balsamic Glaze $13.50
Reuben made with House Corned Beef, Sauerkraut, and Swiss $13.50

Luncheon Buffet Packages

Also Available in the Evenings—20 Person Minimum

Coffee, Tea, and Soft Drinks are included with all Lunch Buffets

Sandwich Mixer $22.50 per person

Choice of 2:

Italian Wedding Soup* - Cape Cod / Seasonal Salad with Poppy Seed Dressing - Caesar Salad
Garden Salad with House Balsamic - Garden-Fresh Harvest Pasta Salad - Cucumber and Tomato Salad
Baked Mac and Cheese - Tex-Mex Pasta Salad - Farm House Salad - Roasted Potato Salad
**Substitute Seafood Chowder for $2.25 per person*

Choice of 3 Wraps OR Sandwiches:

Turkey Bacon Club - Honey Dijon Swiss Chicken - Grilled Vegetable - Steak, Cheddar and Bacon
Green Goddess Chicken - Cured Italian

OR

Mixed platter of house-made Chicken Salad, Tuna Salad, and Egg Salad
on your choice of Croissants ***or*** Slider Buns

BLVD Mixer $25.50 per person

Choice of 1:

BLVD Dipper - Caesar Salad - Garden Salad with House Balsamic
Cape Cod / Seasonal Salad with Poppy Seed Dressing - Farm House Salad

Choice of 1:

Mini Taco Bites - Pork Pot Stickers - Fried Ravioli
**Substitute Nacho Bar for $1.50 per person*

Choice of 1:

Meatballs
Swedish - Smokey Bacon Bourbon - Asian Plum - Marinara - Marsala

OR

Pork Slider Station - Burger Slider Station - Chicken Slider Station
**Substitute Taco Bar for $2.50 per person*

Choice of 3 Flavors of Wings:

Mild - Hot - Spicy Golden - Old Bay - Smokey Bacon Bourbon - Hot Garlic
Garlic Butter - Asian Sweet and Spicy Plum - BBQ - Breaded

Pizza

Cheese, Pepperoni, and Specialty

Luncheon Buffet Packages Continued

Also Available in the Evenings—20 Person Minimum

Coffee, Tea, and Soft Drinks are included with all Lunch Buffets

The Johnstowner $25.50 per person

Served House Salad and Rolls
2 pieces of House-Rubbed Baked Chicken (per person) - Substitute Fried Chicken for $1.50 per person
Mixed Vegetables

Choice of 1 :
Sour Cream/Bacon/Chive Smashed Potatoes - Herbed Parsley Potatoes - Haluski - Roasted Potato Salad
*Add Stuffed Shells or Baked Mac and Cheese for an additional $2.00 ***OR*** substitute for $1.25 per person

Tuscany Style $25.50 per person

Served House Rolls
Italian Wedding Soup
Caesar Salad
House Feta/Tomato/Black Olive Salad
Italian Vegetables
Penne Pasta in Pomodoro Sauce with roasted tomatoes, pearl onions, basil, and mushrooms

AND

Penne Pasta with Grilled Chicken in Sage Cream Sauce
*Add Marinara or Marsala Meatballs for an additional $1.50 per person

Comfortable $29.50 per person

Served House Salad and Rolls

Choice of 1:
Mixed Vegetables - Green Beans - Buttered Corn

Choice of 2:
Dark-Rubbed Baked Chicken - Swiss Steak - Stuffed Shells - Stuffed Chicken Breast
Zucchini Parmesan - Ham Steak

Choice of 1:
Sour Cream/Bacon/Chive Smashed Potatoes - Herbed Parsley Potatoes - Haluski - Roasted Potato Salad

Lunch Table Service

Coffee, Tea, and Soft Drinks are included

ALL items below served with a choice of 1:

Italian Wedding Soup - House Slaw - Tortellini Salad - Cucumber and Tomato Salad - Seasonal Fruit Cup

Salads

House Salad with House Balsamic Vinaigrette $14

Mixed greens, cucumbers, grape tomatoes, mozzarella, and cheddar

ADD A PROTEIN FROM LIST BELOW

Cape Cod Salad with Poppy Seed Dressing $16

Spinach, toasted almonds, dried blueberries and cranberries, feta, and grape tomatoes

ADD A PROTEIN FROM LIST BELOW

Wedge Salad $16

Quarter wedge of Iceberg lettuce, grape tomatoes, crumbled bleu, bacon, and house green goddess dressing

ADD A PROTEIN FROM LIST BELOW

PROTEINS

Chicken $6.00

Salmon $10.00

Portobello $4.00

Crispy Chicken $7.00

8 oz Sirloin $12.00

Shrimp (7) $9.00

Sandwiches and Wraps

6 oz Broiled or Fried Crab Cake Sandwich Market Price

2 oz Croissant Sandwiches $14.50

Tuna Salad - Chicken Salad - Egg Salad (All house-made)

Classic Sandwich on a Glazed Roll or as a Wrap $17

Turkey Bacon Club - Honey Dijon Swiss Chicken - Grilled Vegetable

Steak, Cheddar and Bacon - Green Goddess Chicken - Cured Italian

Plated Banquets Occasionally Unavailable
PLEASE NOTE:
Based on Seating

Dinner Buffet Packages

20 Person Minimum

Coffee, Tea, Soft Drinks, and Dessert are included with all Dinner Buffets

The Johnstowner $26.50 per person

Served House Salad and Rolls
2 pieces of House-Rubbed Baked Chicken (per person) - Substitute Fried Chicken for $1.50 per person
Mixed Vegetables

Choice of 1 :
Sour Cream/Bacon/Chive Smashed Potatoes - Herbed Parsley Potatoes - Haluski - Roasted Potato Salad
*Add Stuffed Shells or Baked Mac and Cheese for an additional $2.00 ***OR*** substitute for $1.25 per person

Tuscany Style $27.50 per person

Served House Rolls
Italian Wedding Soup
Caesar Salad
House Feta/Tomato/Black Olive Salad
Italian Vegetables
Marinara or Marsala Meatballs
Penne Pasta in Pomodoro Sauce with roasted tomatoes, pearl onions, basil, and mushrooms
AND
Penne Pasta with Grilled Chicken in Sage Cream Sauce

Comfortable $30.50 per person

Served House Salad and Rolls

Choice of 1:
Mixed Vegetables - Green Beans - Buttered Corn

Choice of 2:
Dark-Rubbed Baked Chicken - Swiss Steak - Stuffed Shells - Stuffed Chicken Breast
Zucchini Parmesan - Ham Steak

Choice of 1:
Sour Cream/Bacon/Chive Smashed Potatoes - Herbed Parsley Potatoes - Haluski - Roasted Potato Salad

Dinner Buffet Packages Continued

20 Person Minimum

Coffee, Tea, Soft Drinks, and Dessert are included with all Dinner Buffets

The BLVD $36.50 per person

Served House Salad and Rolls

Choice of 1 :

Sour Cream/Bacon/Chive Smashed Potatoes - Herbed Parsley Potatoes - Haluski - Roasted Potato Salad

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 and Onions

Choice of 1:

*House-Rubbed Baked Chicken

*Substitute Fried Chicken for an additional $1.50 per person

Chicken Marsala

Chicken Parmesan

Santa Fe Chicken

Chicken Bruschetta

Chicken Cordon Bleu

Tuscan Chicken

Add OR Substitute for One Protein:

BLVD. Salmon Add $8 / Substitute $4

Hand-cut and broiled in White Wine and Butter

Lemon Dill Aioli ***or*** Horseradish Aioli and Panko - Honey Dijon - Blackened - Soy Honey

OR

Crab Cake Market Price

OR

BLVD. Haddock Add $4 / Substitute $2

*-Broiled in White Wine and Butter topped with Lemon Dill Aioli **or** Horseradish Aioli and Panko*

-Bacalao (topped with grape tomatoes, queen olives, shallots, and capers)

Dinner Buffet Packages Continued

20 Person Minimum

Coffee, Tea, Soft Drinks, and Dessert are included with all Dinner Buffets

BLVD Mixer $28.50 per person

Choice of 1:

BLVD Dipper - Caesar Salad - Garden Salad with House Balsamic

Cape Cod / Seasonal Salad with Poppy Seed Dressing - Farm House Salad

Choice of 1:

Mini Taco Bites - Pork Pot Stickers - Fried Ravioli

**Substitute Nacho Bar for $1.50 per person*

Choice of 1:

Meatballs

Swedish - Smokey Bacon Bourbon - Asian Plum - Marinara - Marsala

Choice of 1:

Pork Slider Station - Burger Slider Station - Chicken Slider Station

**Substitute Taco Bar for $2.50 per person*

Choice of 3 Flavors of Wings:

Mild - Hot - Spicy Golden - Old Bay - Smokey Bacon Bourbon - Hot Garlic-Garlic Butter - Asian Sweet and Spicy Plum - BBQ - Breaded

Pizza

Cheese, Pepperoni, and Specialty

Dinner Buffet Dessert Options

Vanilla *OR* Chocolate Cheesecake with Assorted Toppings

Melba - Chocolate - Caramel - Seasonal

Cannoli

Filled with sweetened Whipped Ricotta ***OR*** Peanut Butter Ricotta with powdered sugar and chocolate chips

Assorted Cookies

2 gourmet cookies per person arranged and served on platters - Flavors vary seasonally

Pearl Sugar Glazed Belgian Waffles

Served with sides of seasonal berries and assorted toppings

Brownies

Blondies

Dinner Table Service

Coffee, Tea, and Soft Drinks are included

Served House Salad and Rolls

Choice of 1:

Buttered Corn - Green Bean Almondine - Mixed Vegetables

Choice of 1:

"Stacked" Au Gratin Potatoes - Herbed Parsley Potatoes - Rice Pilaf

Sour Cream/Bacon/Chive Smashed Potatoes - Roasted Potato Salad

Seafood Options:

Crab Cakes (2 per order) Market Price

Crab Stuffed Haddock Market Price

8 oz Broiled Salmon Fillet* $26

*Lemon Dill Aioli ***or*** Horseradish Aioli and Panko - Honey Dijon - Blackened - Soy Honey

Poultry and Pork:

10 oz Bone-In Center Cut Stuffed Pork Chop $26

6 oz Stuffed Chicken Breast $26

6 oz Chicken Marsala with Fresh Mushrooms $28

6 oz House-Made Chicken Cordon Bleu $29

6 oz Chicken Bruschetta $26

6 oz Santa Fe Chicken $26

6 oz Tuscan Chicken $29

Beef:

8 oz Sirloin $29

6 oz Sliced Roast Beef in Au Jus $28

6 oz Steak Tips with Mushrooms and Onions $26

5 oz Swiss Steak $26

10-12 oz Prime Rib Market Price

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

Plated Banquets Occasionally Unavailable
PLEASE NOTE:
Based on Staffing

Breakfast Buffet

Juices, Coffee, Tea, and Soft Drinks are included

Continental Buffet $12.50

Assorted Danishes, Bagels, and Muffins

Continental Supreme $16.50

Sliced Seasonal Fruit and Greek Yogurt Dip

Assorted Danishes, Bagels, and Muffins

BLVD Zeppole

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

All-American Breakfast $20.50

Scrambled Eggs, Bacon*, Sausage Links*, Home Fries

Choice of: French Toast - Pearl Sugar Glazed Waffles (with seasonal berries and toppings) - BLVD Zeppole

*Substitute Chicken or Sausage Gravy and Biscuits for $1.50

All-American Brunch $22.50

Loaded Egg Bake with Hash Brown Crust (*peppers, onion, tomato, cheese, broccoli, arugula, and spinach)*

Choice of: Turkey Bacon Club Wraps - Chicken Salad Croissant

Choice of: French Toast - Pearl Sugar Glazed Waffles (with seasonal berries and toppings) - BLVD Zeppole

Choice of: Bacon* - Sausage Links*

*Substitute Chicken or Sausage Gravy and Biscuits for $1.50

Breakfast Confections

BLVD Zeppole

12 servings $30 / 24 servings $50

Fried dough topped with cinnamon and sugar and chocolate drizzle

24 count Assorted Danishes $50

Bear Claw, Apple, Cheese, and Berry

Cannoli

12 count $60 / 24 count $110

Filled with sweetened Whipped Ricotta ***OR*** Peanut Butter Ricotta with powdered sugar and chocolate chips

24 count Assorted Muffins $120

Double Chocolate and Lemon Cranberry

Granola, Fruit and Yogurt Bar $100

Assorted Berries, Melon, and Yogurts

Banquet Desserts

Plated Dessert Options

Selections are priced per person

Vanilla *OR* Chocolate Cheesecake with Assorted Toppings $4.75

Melba - Chocolate - Caramel - Seasonal

Cannoli $5

Filled with sweetened Whipped Ricotta ***OR*** Peanut Butter Ricotta with powdered sugar and chocolate chips

Pearl Sugar Glazed Belgian Waffle $6

Served with sides of seasonal berries and assorted toppings

Buffet Style Dessert Options

Waffle Bar $6.50 per person

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

Self-Service Cakes $85

Half sheet cake (25 portions)

Chocolate - Banana Sundae - Carrot

BLVD Zeppole (12 servings) $30

Fried dough topped with cinnamon and sugar and chocolate drizzle

BLVD Zeppole (24 servings) $50

Fried dough topped with cinnamon and sugar and chocolate drizzle

Gourmet Cookies $10 / dozen (2 dozen minimum order)

Flavors vary seasonally

Brownies *OR* Blondies (20 count) $50

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 only specific brands of liquor, wine, draft, and bottled beverages 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

16 oz Draft Beer and 5 oz House Wine will be served 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 will be served with unlimited refills at $3.25 plus tax for each person confirmed.
Pepsi products, Hot Tea, and Coffee will be served with unlimited refills at $4.50 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 $30 charge will include seasonal house juices and mixers, and an additional $32 charge will be added for each bottle of champagne ordered

Punch Bowl

	Regular (2 Gal / 256 oz)	Large (3 Gal / 384 oz)
N/A Lemonade (pink or blue)	$30	$45
Alcoholic Lemonade (pink or blue)	$60	$85
Mimosa	$60	$90
Sangria	$80	$130

Banquet Policies

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Billing Procedures

Payments may be made by cash, credit card (3% transaction charge), and/or check, and are due the day of your event. Proper personal identification is required

Deposits

A deposit is required to reserve an event space and 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; however, if the room is rebooked, your deposit will be refunded to you

Speakeasy or Warehouse—$250
Thanksgiving through New Years Day—$500
$100 deposits may 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 20% 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. Generally speaking, we have 2 utilization shifts in each facility. The shifts are: opening until approximately 4 or 5 pm, and 5 or 6 pm until closing. Specific arrangements for utilization times can be decided with the banquet manager prior to your event. You may occupy one of our facilities for the entire day, however a room fee will be required

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 packaging 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

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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 Requirements

As host, you may furnish special cakes, cookies, and desserts you wish to supply for your event. All remaining 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. Because there is no room charge, there is a minimum food purchase requirement for Fridays and Saturdays. The Speakeasy has a $450 food minimum and the Warehouse has a $650 food minimum

Buffet Service Specifics

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, Please note that buffet service is a hybrid of table service and traditional buffet service. In most cases, salads and rolls will be served at the table. Beverages (alcoholic and non-alcoholic) will also be served at the table. Plates will be cleared from tables by wait staff

Dietary Restrictions

Any guest with special dietary restrictions, vegetarians, vegans, GF, and/or 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

Linen Policy

All tables are covered with a black table cloth, sandalwood (tan) overlay, and your choice of a white/black/ivory/sandalwood napkin. Specialty Linen is available at an additional charge

Banquet Policies

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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 are 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

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

Minors Frequenting

It is generally unlawful for any hotel, restaurant, 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 polices

Banquet Policies

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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

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