

COLD HORS D'OEUVRES

Each tray serves between 15-20 people

Assorted Cheese & Cracker Display	\$45.00
Assorted Salami, Cheese & Cracker Display	\$60.00
Antipasto Skewers Skewers that include: grape tomatoes, salami, olives, mozzarella cheese, artichoke hearts, pepperoni and provolone with a drizzle of balsamic glaze.	\$20.00 per dozen
Fresh Seasonal Fruit Display	\$65.00
Fresh Vegetable Display with dip	\$65.00
Basil & Tomato Bruschetta on Crostini	\$40.00
Roasted Red Pepper Hummus with Pita Bread	\$40.00
Tortilla Roll-ups Assortment of Vegetarian, Turkey & Ham	\$15.00 per dozen
Deviled Eggs (3 dozen)	\$30.00
Layered Bay Shrimp Dip with crackers	\$45.00
Shrimp Cocktail (16-20)	\$ market price
Layered Mexican Dip & Tortilla Chips	\$45.00
Potato Chips, Pretzels or Snack Mix (Choose one)	\$30.00
Dip - Ranch, Dill or Onion (Choose one)	\$8.00
Individual Turkey & Swiss and Ham & Cheese Cocktail Sandwiches Mustard & Mayonnaise on the side	\$1.75 each/ 1 dz minimum
Cookies	\$15.00 per dozen
Brownies	\$15.00 per dozen

HOT HORS D'OEUVRES

Each tray serves between 15-20 people

Baked Buffalo Chicken Dip A spicy blend of Chicken, hot sauce, Mozzarella, Bleu and Cream Cheese all baked together. Served with celery & tortilla chips	\$50.00
Swedish Meatballs (100)	\$65.00
Italian Meatballs (100)	\$65.00
BBQ Meatballs (100)	\$65.00
Buffalo Chicken Wings (50)	\$65.00
Honey BBQ Chicken Wings (50)	\$65.00
Breaded Chicken Wings (50)	\$65.00
Potstickers with sauce (50)	\$65.00
Boneless Buffalo Wings (60)	\$65.00
Boneless Honey BBQ Wings (60)	\$65.00
Boneless Sesame Wings (60)	\$65.00
Egg Rolls with dipping sauce (50)	\$55.00
Rib Appetizers (25) Our famous slow cooked ribs cut into individual portions	\$75.00
Stuffed Mushrooms (40) Stuffed with an Italian sausage, cream cheese and fresh Parmesan mixture	\$55.00
Teriyaki Beef or Chicken Skewers (30) Char grilled marinated beef or chicken with pineapple	\$65.00
Bacon Wrapped Water Chestnuts (50)	\$50.00
Hot Shredded Beef & Cocktail Rolls (Serves between 20-30)	\$115.00

LUNCH & DINNER

entrée selections

All selections include freshly baked rolls, vegetable and choice of (1) starch.
 *Only Dinner includes (1) salad choice for all Entrées

**Lunch is between
11am - 4pm**

Chicken

- Stuffed Chicken** lunch \$11.95 | dinner \$14.95
 Stuffed with broccoli & cheddar cheese
- Chicken Parmesan** lunch \$11.95 | dinner \$14.95
- Baked 1/2 Chicken** lunch \$11.95 | dinner \$14.95
- Chicken Marsala** lunch \$12.95 | dinner \$14.95
- Chicken Florentine** lunch \$13.95 | dinner \$15.95
 Stuffed with a blend of cheeses and fresh spinach served with a light cream sauce

Beef & Pork

*Beef prices
subject to change*

- Prime Rib King** lunch \$19.95 | dinner \$23.95
Minimum 10 orders
- Prime Rib Queen** lunch \$16.95 | dinner \$20.95
Minimum 10 orders
- New York Strip** lunch \$19.95 | dinner \$22.95
 With Cognac mushrooms
- Center Cut Sirloin (6oz)** lunch \$16.95 | dinner \$19.95
 With sautéed mushrooms
- Beef Tips in Burgundy Sauce** lunch \$13.95 | dinner \$16.95
 Served over choice of rice pilaf or fettuccine.
- BBQ Ribs - Full Rack** lunch \$17.95 | dinner \$22.95
- BBQ Ribs - Half Rack** lunch \$13.95 | dinner \$16.95
- Grilled Pork Loin Medallions** lunch \$13.95 | dinner \$16.95

Seafood & Vegetarian

- Grilled Salmon** lunch \$14.95 | dinner \$18.95
 Served with lemon dill butter
- Char Broiled Jumbo Shrimp (8)** lunch \$18.95 | dinner \$22.95
- Deep Fried Jumbo Shrimp (8)** lunch \$18.95 | dinner \$22.95
- Baked Atlantic Cod** lunch \$12.95 | dinner \$15.95
- Deep Fried Atlantic Cod** lunch \$12.95 | dinner \$15.95
- Pesto Penne Pasta** lunch \$10.95 | dinner \$13.95
 Topped with diced tomatoes & Parmesan cheese.
- Vegetable Alfredo** lunch \$10.95 | dinner \$13.95

accompaniments

Please limit entree selections to no more than 3 choices.

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DINNER SALADS

Select one for all dinner entrees

House Salad

Mixed Greens with Cheddar Cheese, Tomatoes and Cucumbers. Comes dressed with house balsamic dressing

Caesar Salad

Crisp Romaine Lettuce, Creamy Caesar Dressing, Garlic Croutons Tomatoes and Cucumber

STARCH SELECTION

Select one for all entrees

Twice Baked Potato

Mashed Potatoes & Gravy

French Fries

Baked Potato

Rice Pilaf

VEGETABLE SELECTION

Chef's Choice of Seasonal Vegetable

BUFFET MENU

Prices are per person

Taco Bar

\$14.95

Warm Flour Tortillas and Corn Taco Shells
Marinated Ground Beef and Chicken
Lettuce, Diced Tomatoes and Cheddar Cheese
Salsa and Sour Cream
Refried Beans and Spanish Rice

Pasta Buffet

\$14.95

Caesar Salad
Garlic Bread
Fettuccini and Tortellini
Marinara and Alfredo Sauce
Choice of Meatballs or Sausage

Wrap Sandwich Buffet

\$14.95

Garden Salad with Dressings
Assortment of turkey and ham wraps
Potato Chips
Pasta Salad

Fajita Buffet

\$16.95

Marinated Chicken & Beef
Sautéed Onions and Peppers
Served with Warm Flour Tortillas
Salsa and Sour Cream
Refried Beans and Spanish Rice

Hot Shredded Buffet

\$14.95

Hot Shredded Beef
Fresh Cocktail Rolls
Fresh Vegetable Tray & Dip
Pasta Salad
Potato Chips

Picnic Buffet

\$12.95 1 Choice \$14.95 2 Choices \$16.95 3 Choices

Choice of 1 or more of the following:

Hamburgers, Grilled Chicken Breasts or Brats
Fresh buns, lettuce, tomatoes and condiments
Homemade Mac & Cheese
Cole Slaw
Potato Chips

FAMILY STYLE MEAL

All meals served family style on large platters, bowls & baskets for each table

\$16.95 per person

Deep Fried Beer Battered Cod & Baked Chicken

Served with:

Freshly Baked Dinner Rolls

Cole Slaw

Mashed Potatoes & Gravy

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KIDS' MEALS

10 & under \$6.00

Any buffet for a child 10 or under \$8.95

Chicken Finger with French Fries

Hot Dog with French Fries

Macaroni & Cheese

Jr. Hamburger or Cheeseburger with French Fries

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ALA CARTE DESSERTS

Please limit your selection to one choice
All prices per person / 12 person minimum

Vanilla Ice Cream	\$3.50
<i>add Chocolate sauce</i>	\$.50
Chocolate Mousse	\$4.00
Cheesecake	\$4.50
<i>add Strawberries</i>	\$1.00
Carrot Cake	\$5.00

BEVERAGES

Non Alcoholic Beverages

Pitchers of Soda – Pepsi products
\$9.00 per pitcher

Coffee
\$13.00 per pot

Festive Fruit Punch
\$20.00 per gallon

Lemonade or Raspberry Lemonade
\$55.00 3 gallons

Alcoholic Beverages

Flavors
and prices
subject to
change

Carafes of House Wine
Merlot, Cabernet, Chardonnay
or White Zinfandel

\$25.00 per carafe

Pitchers of Beer





BANQUET ROOM

guidelines & policies

Room Rental/Cancellation

There is a \$50.00 room rental for the banquet room. The banquet room also requires a \$400.00 food and beverage minimum before taxes. All prices are subject to change. Should any additional cleaning be necessary you will be charged a \$50.00 cleaning fee. Cancellation of the event with less than 48 hours' notice will result in being billed for the entire function.

Payment

The bill must be paid in full the night of the event. The final bill will include 20% gratuity and 5.5% state sales tax. Menu prices do not reflect these charges. There will be one final check, no separate checks. If you would like your attendees to pay individually you will be responsible for collecting the money and paying the final bill. Deposits and Final Bills may be paid by American Express, Discover, MasterCard, Visa, or Cash.

Menu/Guarantees

The Banquet Menu is for all functions in the Banquet room. All orders must be taken from the Banquet Menu. The Banquet Manager must approve any changes to the menu. Menu guarantees must be given no later than 4 days prior to the event. All guarantees may increase after the guarantee is given, but not decrease. Any increases in guarantees will be permitted as long as the kitchen can accommodate. You will be billed the guarantee number. If meals were served over the guarantee you will be charged accordingly for those additional meals.

Beverage/Cocktail Service

A self-service sponsored beverage station is available at no additional charge. Cocktail service is available at no additional charge by the server of the function. Happy Hour prices do not apply to banquet functions. Proper identification is required for anyone consuming alcoholic beverages. We reserve the right to refuse service to anyone. No one under the legal drinking age, even if accompanied by a parent or legal guardian, will be allowed to consume alcohol on the premises.

Decorations

Decorations are allowed. Please coordinate all details with the Banquet Manager. You are responsible for completely removing all decorations from the space at the end of the event. **No confetti or glitter is permitted.** There will be a \$100.00 clean up fee for use of these items. Masking tape must be used for anything that is hung on the walls. No push pins in the wall are allowed. No DJ's are allowed. All music must be approved prior to event.

Outside Food & Beverage

According to State Law guests are not permitted to bring any food or beverage items into the facility with the exception of Store/Bakery made cakes. No homemade cakes are allowed. There will be a \$15.00 carry in fee for all cakes. We will provide, cake plates, forks, napkins and a cake knife. State Law also prohibits removing excess food or beverages provided by the establishment.



I have read the above information and agree to follow all the policies and procedure outlined by Babes Grill & Bar.

Please fill out the information below. Please print.

_____ name

_____ company name

_____ address

_____ city, state & zip code

_____ date of event

_____ today's date

_____ signature