

ADELPHIA BANQUET DINNER MENU

(Sit-Down)

Parties of 18 or More – Start Times between 3:00-7:30 pm

Not Available in Private Rooms on Friday and Saturday

Entrées include Fresh Baked Bread and Butter, Soup du Jour and Garden Salad

Salad Enhancements

+2 per person

Caesar Salad romaine lettuce, seasoned croutons, parmesan cheese, creamy caesar dressing

Greek Salad chopped lettuce, chopped onions, peppers, feta cheese, kalamata olives

Pasta Course

+2.25 per person

Penne Ala Vodka Blush

Stuffed Shells

Sacchetti Pasta

Penne Marinara

in Basil Pesto Sauce

Entrées (choose 3)

Served with Potato & Vegetable of the Day

Baked Crab Cakes with lemon and butter sauce	MP
Baked Filet of Flounder with lemon butter sauce	25.95
Baked Stuffed Flounder stuffed with crab imperial and lemon butter sauce	29.95
Grilled Salmon olive oil and lemon butter sauce	24.95
Surf & Turf filet mignon served with golden fried onion rings and South African lobster tail served with drawn butter and lemon	MARKET PRICE
Filet Mignon with Golden Fried Onion Rings	39.95
Prime Rib Au Jus	27.95
Black Angus Sirloin Steak (10 oz) served with golden fried onion rings	28.95
Veal Marsala onions, mushrooms and prosciutto ham in a marsala wine sauce	27.95
Chicken Marsala onions, mushrooms and prosciutto ham in a marsala wine sauce	23.95
Chicken Parmigiana breaded chicken breast topped with mozzarella cheese and homemade tomato sauce	23.95
Chicken Florentine char-grilled chicken breast topped with grilled tomato and sautéed spinach, topped with mozzarella cheese and a white wine lemon butter sauce	23.95
Ravioli in Vodka Blush Sauce	22.95
Penne Pasta with Chicken with sun-dried tomato pesto sauce and strips of chicken (complete)	23.95
Catch of the Day	MARKET PRICE

Special Entrées are available at an additional fee based on individual needs

Final Payment due the day of the Event. Personal Checks and Debit Cards are not accepted as Final Payment.

For charged balances totaling over 2,000 a 3% Surcharge will be applied.

New Jersey Sales Tax & 20% Service Charge Additional

-Prices subject to change due to fluctuations within the market-

ADELPHIA BANQUET DINNER MENU

(Sit-Down)

Dessert

Assorted Cookies & Biscotti

Dessert Enhancements

Cake <i>Chocolate, Vanilla, 1/2 & 1/2, Plain Pound Cake</i>	
<i>Chocolate Chip Pound Cake or Marble Pound Cake</i>	2.25 & up
Sweet Table Assortment <i>assortment of mini pastries and cakes</i>	5.00
Chocolate Fountain <i>Fresh Fruit, Pretzel Rods, Marshmallows & Brownies</i> (100 person min.)	7.00
Candy Bar <i>your choice of Take out Box</i>	5.25
Ice Cream <i>Vanilla</i>	2.25
Assorted Mini Pastries <i>over 15 selections</i>	4.50

Cake Cutting Fee for outside Cakes: \$50

Beverages

Hot Coffee, Tea & Soda

Beverage Enhancements

Champagne or Sparkling Cider Toast	3.25 per person
---	-----------------

See our Banquet Beverage Page for Bar Enhancements

Children's Menu

Ages 10 & Under 10.95

Chicken Fingers & French Fries	Cheese Ravioli
Grilled Cheese & French Fries	Penne Marinara & Meatball
Hot Dog & French Fries	Cheeseburger & French Fries
Hamburger & French Fries	

Final Payment due the day of the Event. Personal Checks and Debit Cards are not accepted as Final Payment.

For charged balances totaling over 2,000 a 3% Surcharge will be applied.

New Jersey Sales Tax & 20% Service Charge Additional

-Prices subject to change due to fluctuations within the market-