

## THE EVENT ROOM at The Sports Grille

### TEAM MEALS

- #1) Buffalo Wings with choice of 2 sauces, Penne & Meatballs, Mixed Salad with 2 dressings..... \$11.00
- #2) Pizza with choice of 2 toppings, Mixed Salad with 2 dressings, Buffalo Wings with choice of 2 sauces..... \$11.00

Add: 60 oz. Pitchers of Soda, \$5 or 60 oz. Pitchers of Lite Domestic/Yueng, \$9

### Hors d'oeuvres:

- Cheese, Veggie and Multi-grain Cracker Tray with homemade dipping sauces ..... \$2.00
- Chocolate Covered Cherries served Chilled and soaked in Bourbon ..... \$2.00

### A la Carte: Choose Minimum of any 4 of the Following Selections:

Create your own Menu by choosing a minimum of 4 items from the following categories

#### Choice of Salads:

- Mixed Salad with a perfect balance of Fresh Iceberg Lettuce and Handpicked Arcadian Blend ..... \$3.50
- Japanese Salad with Chow Mein Noodles, Sliced Almonds, Poppy Seeds, and Freshly Sliced Scallions ..... \$3.50
- Caesar Salad with Freshly Grated Parmesan Cheese ..... \$4.00

#### Choice of Vegetable:

- Sautéed Green Bean Almondine ..... \$4.00
- Steamed Medley of Orange and Yellow Carrots, Green Beans, and Red Bell Peppers, lightly seasoned ..... \$4.00
- Sweet Corn Kernels in melted butter..... \$4.00

#### Choice of Side Dish:

- Penne tossed in Homemade Marinara Sauce with our Signature Meatballs ..... \$4.50
- Pierogies with grilled onions and melted butter..... \$4.50
- Oven Baked Pizza prepared on our Homemade Dough with choice of 2 toppings ..... \$4.50
- Spinach & Artichoke Dip served with Grilled Flatbread Triangles ..... \$4.50
- Roasted Redskin Potatoes tossed in Garlic Butter and our Select Assortment of House Seasonings..... \$4.50
- Buttered Skinless Potato Rounds, tossed with Fresh Parsley ..... \$4.50
- Homemade Macaroni and Cheese baked and topped with Panko Bread Crumbs ..... \$5.00

#### Choice of Entrée, Tier 1

- Buffalo Wings with choice of 2 sauces..... \$6.00
- Grilled Sausage Medallions Baked in Marinara Sauce with Sautéed Peppers & Onions ..... \$6.00
- Hand Breaded and Baked Chicken Breasts and Legs..... \$6.00
- Lemon Pepper Grilled Chicken Breast ..... \$6.00
- Grilled Sausage Medallions Baked in Homemade Marinara Sauce with Sautéed Peppers & Onions ..... \$6.00
- Homemade, Hand Crafted Steak Burgers dressed with locally grown Farmers' Produce & Cheese ..... \$6.00

#### Choice of Entrée, Tier 2

- Tomato Basil Turkey Wraps with a Roasted Red Pepper Relish..... \$6.50
- Chicken Parmesan with Garlic Toast Wedges ..... \$7.00
- Chicken Francaise with Fresh Sliced Lemons..... \$7.00
- Chicken and Italian Greens Pasta, Garnished with Sliced Red Bell Peppers..... \$7.00
- Roast Beef, Thinly Sliced in Au Jus Drippings, served with a Homemade Horseradish Cream..... \$7.50

#### Choice of Entrée, Tier 3

- Tuscan Chicken with Handpicked Roma Tomatoes, Prosciutto, and Fresh Mozzarella..... \$8.50
- Chicken Marsala Garnished with Fresh Mushrooms and Wine Sauce..... \$8.50
- Grilled Chicken Alfredo with Jumbo Portobello Mushrooms and Roasted Red Peppers ..... \$8.50
- Greek Chicken Pasta tossed in a Lemon-Herb Sauce, with Feta Cheese, Black Olives, and Roma Tomatoes ..... \$8.75

#### Choice of Entrée, Tier 4

- Stuffed Chicken Breast with Italian Greens and Ricotta Cheese, Drizzled with Pink Vodka Cream..... \$10.00
- Slow Roasted Prime Rib served with Homemade Horseradish Cream..... \$10.00
- Iced Jumbo Shrimp Cocktail..... \$10.00
- Roasted Pork Tenderloin with a Balsamic Tomato Basil Reduction ..... \$10.25

### Desserts:

- Hot Fudge Brownie Rockslide served warm with Vanilla Ice Cream..... \$2.50
- Decadent Vanilla Bean Cheesecake with Fresh Strawberries ..... \$2.50

All pricing is per person. Simply multiply the number of guests in your party by the cost of the Menu selected, then add Tax and 18% Gratuity to find the Cost of your Menu. Drinks are additional, however Soda and Beer are available, by the Pitcher, for additional savings as listed above. There is NO room rental charge or additional fees.