

PEABODY Buffets & Banquets



Peabody Function Information

Thank you for inquiring about the Sylvan Street Peabody Function Facility.

We have two private function rooms. Our smaller room is perfect for groups up to 36. Our larger room will accommodate up to 65 people.

Both rooms are decorated according to season and type of event.

Our team is committed to making your next important event an occasion to be savored, where extraordinary food, attention to detail, and impeccable service come together to provide you and your guests with a very special experience.

We will always try to accommodate those with special menu needs. Please ask.

Room Charge: \$100.00

Seating: Tower View Room ~ 36 People Garden View Room ~65 People

Bar: Open or cash bar available. Champagne toasts \$2.50 per person.

Open bars are based strictly on consumption. A monetary limit or time may be used to end open bar.

Dinners: Cocktail, Buffet, or Sit Down dinners available

Linen: Ivory table cloths with your choice of color for napkins

Available for: Business meetings, Birthdays, Showers, Anniversaries, Weddings

Rehearsal Dinners, Graduations, whatever your special event may be.

Audio Visual Fee: Projector and Screen \$40

Handicapped Accessible: Yes

Pricing: Please add 7% Tax and 20% Gratuity Fee.

Pricing is subject to change Additional \$5.00 per person for buffets fewer than 30 people

For more information please contact:
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<u>PLATED DINNER ENTRÉES</u>

Top Sirloin Served with a Merlot Demiglaze \$28.95

New York Sirloin Topped with Sautéed Mushrooms \$30.95

> Roast Prime Rib of Beef Served with Au Jus Minimum 10 orders \$30.95

Macadamia Encrusted Chicken Served with Apple Chutney \$25.95

Baked Filet Haddock Baked with White Wine and Lemon Topped with Seasoned Bread Crumbs \$26.95

Chicken Breast Dijonnaise Mustard Crusted Chicken Breast served with a Whole Grain Dijon Mustard Sauce \$25.95

> *Baked Chicken Breast* Stuffed with Apple Bread Stuffing \$25.95

> *Center Cut Filet Mignon* Char-Broiled 80z Filet Drizzled with a Merlot Demiglaze \$33.95

Grilled Salmon Filet Served with Fresh Pineapple Salsa \$27.95

Baked Stuffed Shrimp Jumbo Shrimp (4) Stuffed with Seafood Stuffing and Breadcrumbs \$31.95

~Choice of more than two add \$2.00 per person~

All Dinner Menus Include the Following

Garden ~ Spinach ~ or Caesar Salad Choice of Potato Fresh Vegetable Choice of Entrée

Warm homemade foccacia bread with butter

Dessert Coffee ~ Decaf ~ Tea

We would be happy to fulfill any special request

<u>Vegetables</u>

~ Choice of One ~
Broccoli Florets with Basil Butter
Honey Glazed Carrots
Vegetable Medley
Green Beans Almandine

Potatoes

~ Choice of One ~ Rice Pilaf Twice Baked Potato Garlic Mashed Oven Roasted Red Bliss

Desserts

~ Choice of One ~
Apple Crisp
Strawberry Shortcake
Toll House Pie
Double Chocolate Cake
Vanilla Ice Cream with Strawberries
Chocolate Mousse

SYLVAN'S COLD BUFFET

~ Choice of Two ~

Garden Salad ~ Spinach Salad ~ Caesar Salad

Greek Salad ~ Pasta Salad ~ Potato Salad

~ Choose Two Selections from Groups Below ~

Selection One

Deli Platter

Sliced Roast Beef ~ Honey Baked Ham Oven Roasted Turkey and a variety of cheeses Fresh Rolls, Pickles and Condiments

Selection Two

Assorted Fresh Wrap Display Chef's choice of wraps rolled in a flour tortilla

Selection Three

Assorted Finger Sandwiches Tuna, Chicken and Seafood Salad

Fresh Fruit Display

Cookies and Brownies

Fresh Brewed Coffee ~ Decaf ~ Tea

\$22.95 Per Person

ITALIAN BUFFET

Cold Antipasto ~ Freshly Tossed Caesar Salad

Baskets of Warm Foccacia Bread Italian Bread Sticks

~ Choice of Two ~ Breast of Chicken Parmesan ~ Eggplant Parmesan ~ Italian Meatballs Home-style Lasagna (with or without meat) ~ Chicken Marsala

~Choice of One ~ Penne with Marinara Sauce ~ Roasted Vegetable Primavera Tri-color Tortellini with sauce

Assorted Pastries and Cookies

Freshly Brewed Coffee ~ Decaf ~ Tea

\$27.95 Per Person

SYLVAN BUFFET

~Choice of One ~ Garden Salad ~ Caesar Salad ~ Spinach Salad ~ Greek Salad Warm homemade foccacia bread with butter

~Choice of One ~

Baked Haddock ~ Chicken Cordon Bleu ~ Macadamia Encrusted Chicken Chicken Breast Dijonnaise ~ Lasagna ~ Sirloin Steak Tips with Peppers and Onions Chicken Picatta ~ Roast Top Sirloin with Merlot Demiglaze Chicken Parmesan ~ Chicken Broccoli Penne

~Choice of One ~ Roasted Red Bliss Potatoes ~ Rice Pilaf ~ Garlic Mashed Potatoes ~ Pasta with Marinara Sauce

> ~ Choice of One ~ Fresh Vegetable Medley ~ Green Beans Almandine ~ Honey Glazed Carrots Sautéed Broccoli with Basil Butter

> > ~ Dessert (choices on page 3) ~

Freshly Brewed Coffee ~ Decaf ~ Tea

\$25.95 Per Person

VIC'S BUFFET

~Choice of One ~ Garden Salad ~ Caesar Salad ~ Spinach Salad ~ Greek Salad Warm homemade foccacia bread with butter

~Choice of Two~

Baked Haddock ~ Chicken Cordon Bleu ~ Macadamia Encrusted Chicken Chicken Breast Dijonnaise ~ Lasagna ~ Sirloin Steak Tips with Peppers and Onions Chicken Picatta ~ Roast Top Sirloin with Merlot Demiglaze Chicken Parmesan ~ Chicken Broccoli Penne

~Choice of One ~ Roasted Red Bliss Potatoes ~ Rice Pilaf ~ Garlic Mashed Potatoes ~ Pasta with Marinara Sauce

> ~ Choice of One ~ Fresh Vegetable Medley ~ Green Beans Almandine ~ Honey Glazed Carrots Sautéed Broccoli with Basil Butter

> > ~ Dessert (choices on page 3) ~

Freshly Brewed Coffee ~ Decaf ~ Tea

\$27.95 Per Person

GRANDE BUFFET

~Choice of One ~ Garden Salad ~ Caesar Salad ~ Spinach Salad ~ Greek Salad Warm homemade foccacia bread with butter

~Choice of Three~

Baked Haddock ~ Chicken Cordon Bleu ~ Macadamia Encrusted Chicken Chicken Breast Dijonnaise ~ Lasagna ~ Sirloin Steak Tips with Peppers and Onions Chicken Picatta ~ Chicken Parmesan ~ Chicken Broccoli Penne Roast Top Sirloin with Merlot Demiglaze (40 person minimum)

~Choice of One ~ Roasted Red Bliss Potatoes ~ Rice Pilaf ~ Garlic Mashed Potatoes ~ Pasta with Marinara Sauce

> ~ Choice of One ~ Fresh Vegetable Medley ~ Green Beans Almandine ~ Honey Glazed Carrots Sautéed Broccoli with Basil Butter

> > ~ Dessert (choices on page 3) ~

Freshly Brewed Coffee ~ Decaf ~ Tea

\$29.95 Per Person

BREAKFAST BUFFET

Our most popular buffet for baby or bridal showers

~Served Chilled Juice~

~Assorted Fresh Fruit Platter~

~Assortment of Confections~ Tray of the Chef's choice of fresh pastries

Scrambled Fresh Eggs Canadian Bacon or Sausage

Applewood Smoked Bacon Double Thick French Toast ~

Syrup

Chicken Broccoli Penne Home Fries ~ Sautéed onions

Freshly Brewed Coffee ~ Decaf ~ Tea

\$24.95 Per Person

We will cut your cake free of charge. If you would like to add ice cream, please add \$1.00 per piece.

Champagne Toast is available for \$2.50 per person

Hors D'oeuvres Cocktail Parties

Minimum of 20 people

GRILLE PARTY

\$21 Per Person Choice of: 1 Stationary Appetizer 2 Silver Appetizers 1 Platter

DELUXE PARTY

\$25 Per Person Choice of: 2 Stationary Appetizers 2 Silver Appetizers 2 Platters

SUPREME PARTY

\$33 Per Person Choice of: 2 Stationary Appetizers 2 Silver Appetizers 2 Gold Appetizers 2 Platters

STATIONARY APPETIZERS

Meatballs ~ Italian ~ Swedish Southwest Veggie Quesadillas Blackened Chicken Quesadillas Bruschetta Chicken Fingers ~ Buffalo Style Nacho Chips with Salsa & Con Queso Spinach and Artichoke Dip Stuffed Potato Skins

PLATTERS

Cookies & Brownies
Fresh Fruit Platter
Fresh Vegetable Crudités
International Cheeseboard
Assorted Finger Sandwiches
Mini Quiche
Tossed Salad with dressing choice
Caesar Salad
Pasta Salad
Potato Salad
Greek Salad

SILVER APPETIZERS

Stuffed Deviled Eggs Mini Spring Rolls Chickpea Fritter Bleu Cheese & Caramelized Onion Tartlet Caprese Salad Skewer Tapenade & Goat Cheese Bruschetta Mac & Cheese Balls Broccoli Bites Teriyaki Beef Skewers Buffalo Chicken Egg Rolls Steak & Cheese Egg Rolls Sun Dried Tomato Feta Croustades Spanakopita Bleu Cheese Stuffed Dates Macadamia Crusted Chicken Lollipops Peanut Chicken Skewers Fried Artichokes

GOLD APPETIZERS

Tenderloin on Crostini Classic Shrimp Cocktail Scallops Wrapped in Bacon Coconut Shrimp with Sweet & Sour Sauce Pork Belly BLT Sliders Cucumber Cups with Salmon Mousse Pancetta Wrapped Prawns Mini Shrimp Cakes Tempura Salmon Tempura Shrimp Mini Crab Cakes with Remoulade Cheese Burger Sliders Buffalo Chicken Sliders Pulled Pork Sliders Crab Rangoon Prosciutto Wrapped Asparagus Fresh Smoked Salmon with Crisp Potato Pancake