

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:
Tricia Olival
General Manager
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Peabody, MA O196O
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## PLATED DINNER ENTRÉES

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 8oz 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 $\$ 31.95$

# All Dinner Menus Include the Following <br> Garden ~ Spinach ~ or Caesar Salad <br> Choice of Potato <br> Fresh Vegetable <br> Choice of Entrée 

Warm homemade foccacia bread with butter
Dessert
Coffee ~ Decaf ~ Tea
We would be happy to fulfill any special request

Vegetables<br>~ Choice of One ~<br>Broccoli Florets with Basil Butter<br>Honey Glazed Carrots<br>Vegetable Medley<br>Green Beans Almandine<br>Potatoes<br>~ Choice of One ~<br>Rice Pilaf<br>Twice Baked Potato<br>Garlic Mashed<br>Oven Roasted Red Bliss<br>\section*{Desserts}<br>~ Choice of One ~<br>Apple Crisp<br>Strawberry Shortcake<br>Toll House Pie<br>Double Chocolate Cake<br>Vanilla Ice Cream with Strawberries<br>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
$\sim$ 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

$\sim$ 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

$\sim$ 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
$\sim$ 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
Applewood Smoked Bacon
Chicken Broccoli Penne

Canadian Bacon or Sausage
Double Thick French Toast ~ Syrup
Home Fries ~ Sautéed onions

Freshly Brewed Coffee ~ Decaf $\sim$ Tea
\$24.95 Per Person
We will cut your cake free of charge.
If you would like to add ice cream, please add \$1.OO per piece.
Champagne Toast is auailable for $\$ 2.50$ per person

## Hors D'oeuvres Cocktail Parties <br> Minimum of 20 people

GRILLE PARTY<br>$\$ 21$ Per Person<br>Choice of:<br>1 Stationary Appetizer<br>2 Silver Appetizers<br>1 Platter

DELUXE PARTY<br>\$25 Per Person<br>Choice of:<br>2 Stationary Appetizers<br>2 Silver Appetizers<br>2 Platters

SUPREME PARTY<br>\$33 Per Person Choice of:<br>2 Stationary Appetizers<br>2 Silver Appetizers<br>2 Gold Appetizers<br>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

SIL VER 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

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

> GOLD APPETIZERS
> Clasderloin 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

