

# 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*

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

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## *Dessert*

**Assorted Cookies & Biscotti**

## *Dessert Enhancements*

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

**Cake Cutting Fee for outside Cakes: \$50**

## *Beverages*

**Hot Coffee, Tea & Soda**

## *Beverage Enhancements*

<b>Champagne or Sparkling Cider Toast</b>	3.25 per person
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*See our Banquet Beverage Page for Bar Enhancements*

## *Children's Menu*

*Ages 10 & Under 10.95*

<b>Chicken Fingers &amp; French Fries</b>	<b>Cheese Ravioli</b>
<b>Grilled Cheese &amp; French Fries</b>	<b>Penne Marinara &amp; Meatball</b>
<b>Hot Dog &amp; French Fries</b>	<b>Cheeseburger &amp; French Fries</b>
<b>Hamburger &amp; French Fries</b>	

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