

The Lounge at Stan and Joe's
Sit Down Lunch
\$12.95 per guest – 20 guest maximum

This pre-order menu is designed to accommodate a maximum of 20 guests. Non-alcoholic beverages, tax and gratuity are not included.

All sandwiches are served with Cole slaw or fresh fruit unless otherwise indicated.

Crab Cake: - *delicious back-fin crab meat mixed with mayonnaise and our own blend of spices then broiled until golden brown.*

Steak Guacamole Wrap – *Grilled steak with homemade guacamole on a tortilla wrapped with lettuce, tomato and cheese.*

Reuben - *Tender 1st cut corned beef on rye bread with Thousand Island dressing, sauerkraut and Swiss cheese.*

Bunkhouse Burger - *One of our famous burgers dressed with BBQ sauce, smoked bacon and cheddar cheese then topped with red onion, lettuce and tomato.*

Lobster Roll - *Homemade Lobster salad served on a Kaiser roll.*

California chicken Melt – *Grilled chicken on wheat bread with melted Provolone, Pepper-jack, sliced avocado, bacon and a tangy chipotle mayonnaise.*

Cobb Salad – *Bed of mixed greens with tomato, cucumbers, onions, boiled egg, bacon bits, sliced avocado and shredded cheese.*

Salad Dressing Selections: *Blue Cheese, Buttermilk Ranch, Honey Mustard, Raspberry Walnut Vinaigrette, Balsamic Vinaigrette, Caesar, or Oil and Vinegar*

*The Lounge at Stan and Joe's
Buffet Dinner
20 Guest Minimum*

BUFFET OPTIONS

- 1) **Carving Station:** *Turkey, Roast Beef, Prime Rib, Ham*
- 2) **Pasta Station:** *Penne, Fettuccine with Marinara or Alfredo*
- 3) **Chicken Station:** *¼ Baked Chicken, Cordon Bleu, Fajita*
- 4) **Seafood Station:** *Crab Cake, Skewered Shrimp, Salmon*
- 5) **Beef Station:** *Carne Asada, Beef Tenderloin, Fajita*

Stan's Buffet – \$21.95

Choose 2 from the above options

Joe's Buffet – \$26.95

Choose 3 from the above options

The S&J's Buffet – \$30.95

*Choose 1 from **each** option listed above*

Each Buffet choice includes your choice of Rice or Potato, Vegetable of the day and Dinner Rolls with butter and all Non-alcoholic beverages.

CARVING STATIONS

Baked Ham

*Baked until juicy and tender.
\$120.00 (yields 60 portions)*

Roast Beef

*Slowly cooked top round seasoned with Montreal spices,
hand carved and served with Horseradish Aioli and Classic
Au Jus
\$150.00 (yields 50 portions).*

Roasted Turkey

*Oven roasted Turkey Breast hand carved and served with
homemade gravy.
\$100.00 (yields 50 portions)*

Prime Rib

*Seasoned with our special seasonings, and then slowly
cooked until tender and juicy. Served with a Horseradish
Aioli and Au Jus.
\$250.00 (yields 50 portions)*

***All items will be served with dinner rolls and
accommodating sauces.***

20 Guest Minimum

Does not include \$50.00 Carving Attendance Fee.

***The Lounge at Stan and Joe's
Sit Down Dinner
\$24.95 per guest – 20 guest maximum***

This pre-order menu is designed to accommodate a maximum of 20 guests.

Non-alcoholic beverages, tax and gratuity are included.

All dinner entrees include Soup or Salad choice, Rice or Potato and Vegetable of the day unless otherwise indicated.

Crab Cake Platter - *Two of our delicious back-fin crab cakes broiled until golden brown.*

Maine Chicken – *½ of a Chicken topped with a Lobster spinach garlic sauce served with rice.*

Seafood Festival – *Broiled Scallops, Shrimp, Crab and Lobster meat in a wine garlic sauce served over rice.*

Pork Chops-*2 tender pork chops cooked to perfection topped with an apple cider cream sauce.*

Rib-Eye-*Delicious and cooked to order.*

Salad Dressing Selections: *Blue Cheese, Buttermilk Ranch, Honey Mustard, Raspberry Walnut Vinaigrette, Balsamic Vinaigrette, Caesar, or Oil and Vinegar*

PARTY PLATTERS

Our platters are designed to fit the size of your group.

Small- serves approximately 15-20 guests

Medium- serves approximately 25-40 guests

Large- serves approximately 40+ guests

Mini Quiche Assortment

A classic collection, Country French Lorraine, Garden Vegetable, Mushroom & Onion and Broccoli & Cheese.

Sm. \$90.00, Med. \$125.00, Lg. \$150.00

Hibachi Beef Skewer

Tender marinated flank steak rolled around a colorful array of red, green & yellow bell peppers, Monterey Jack cheese and green onions then lightly glazed with soy seasonings.

Sm. \$65.00, Med. \$125.00, Lg. \$185.00

Lamb Satay

Tender Lamb marinated in olive oil, mint, rosemary & lemon

Sm. \$70.00, Med. \$100.00, Lg. \$170.00

Cheese Puffs

Sharp cheese inside a puff pastry.

Sm. \$80.00, Med. \$120.00, Lg. \$150.00

Broccoli Cheddar Bites

Chopped broccoli and cheddar cheese in a crunchy breading.

Sm. \$40.00, Med. \$75.00, Lg. \$145.00

Raspberry Brie Phyllo

Light & flaky phyllo dough filled with creamy raspberry brie mixture.

Sm. \$70.00, Med. \$140.00, Lg. \$210.00

Asparagus Cheese Phyllo

Delicate pastry wrapped around seasoned asparagus and a blend of cheeses.

Sm. \$50.00, Med. \$100.00, Lg. \$150.00

Santa Fe Chicken Egg Rolls

Hearty blend of chicken, cheese and vegetables in a crispy flour tortilla.

Sm. \$65.00, Med. \$130.00, Lg. \$190.00

Stuffed Mushroom Caps

Mushroom caps filled with a homemade crab imperial.

Sm. \$55.00, Med. \$110.00, Lg. \$165.00

Mushroom Vol Au Vent

Combination of mushrooms, cheese, onions and seasonings in a flaky puff pastry.

Sm. \$60.00, Med. \$120.00, Lg. \$175.00

Crab Rangoon

A classic Asian appetizer filled with cream cheese, crab meat and spices.

Sm. \$100.00, Med. \$150.00, Lg. \$200.00

Bacon Wrapped Scallops

Fresh scallops wrapped in Applewood bacon and cooked to perfection, also available in BBQ.

Sm. \$65.00, Med. \$125.00, Lg. \$190.00

Mediterranean Artichoke Tarts

Diced artichoke, mushroom, tomato and red onion blended with feta and mozzarella cheeses placed in a bite-sized shell and topped with a potato & egg mousse.

Sm. \$40.00, Med. \$80.00

Artichoke Antipasto Skewers

Made with artichoke hearts, mozzarella cheese, black olives and sun-dried tomatoes, generously brushed with Italian dressing.

Sm. \$65.00, Med. \$125.00, Lg. \$180.00

Jumbo Lump Crab Balls

Our back-fin crab cakes rolled into a 2 inch ball and broiled until golden brown.

Market Price

Tiger Bites

Beer battered corned beef, deep fried and served with Tiger Sauce.

Sm. \$50.00, Med. \$95.00, Lg. \$70.00

Assorted Vegetable Platter

A variety of fresh cut crudité's to include: carrots, broccoli florets, cauliflower, cherry tomatoes, zucchini, sliced green and red peppers accompanied by our house buttermilk dressing.

Sm. \$50.00, Med. \$95.00, Lg. \$100.00

Assorted Cheese and Crackers Platter

An assortment of cheeses to include: Swiss, Pepper-jack, Cheddar, Smoked Gouda, American.

Sm. \$60.00, Med. \$85.00, Lg. \$115.00

Assorted Fresh Fruit Platter

An assortment of fresh seasonal fruit.

Sm. \$60.00, Med. \$85.00, Lg. \$115.00

Jumbo Chicken Tenders

Chicken breast breaded and fried to a golden brown. Served with honey mustard and BBQ sauce.

Sm. \$50.00, Med. \$75.00, Lg. \$100.00

Assorted Fried Appetizer Platter

*An array of fried selections complemented with dipping sauces to include blue cheese, honey mustard, BBQ sauce, and buttermilk ranch.
Sm. \$80.00, Med. \$120.00, Lg. \$150.00*

Chicken Wings

Wings and drums, ordered Hot, Mild, Xtra-hot, Diablo's Kiss Hot, Elvis, BBQ, Teriyaki, Honey Mustard, Maryland, Canadian, Caesar, Buffalo Garlic, Louisianan, BBQ Louisianan, Irish, Jerk-Papaya, Sweet & Hot, Lime Pepper, Lemon Pepper, Thai Chili Served with chilled celery and carrots with blue cheese dressing.

Sm. \$100.00, Med. \$125.00, Lg. \$160.00

Meatballs

Home style meatballs smothered in your choice of BBQ, Swedish, sweet & sour, or marinara sauce.

Sm. \$50.00, Med. \$75.00, Lg. \$95.00

Assorted Sliced Deli Meats with Rolls or Sliders

Sliced Ham, Turkey, Roast Beef or Corned Beef accompanied by sliced American, Swiss, Provolone and Pepper-Jack cheese.

Serves approximately 25 guests \$125.00

Mother Fletchers Crab Dip

Our homemade recipe served with toasted baguette or crackers.

Market price

Hot Spinach Dip

A creamy blend of baby spinach, cream cheese and assorted spices baked to perfection and served with homemade tortilla chips.

Small - \$65.00 Large - \$85.00

Spicy Chicken Dip

A spicy blend of cream cheese, buffalo sauce, and shredded chicken.

Small - \$75.00 Large - \$95.00

STAN AND JOES SALOON
RESERVATION & EVENT CONTRACT

HOURS OF OPERATION: 11:00AM-1:30 AM / YEAR ROUND
11:00AM-10:00PM~ FULL MENU
10:00PM-1:00AM~ LATE NIGHT MENU
10:00AM-2:00PM~ BRUNCH MENU

PARKING:

If you park at any of the meters on the street, please remember that they require quarters Monday-Sunday. The parking lot next to us is available for Stan & Joe's customers after 4:00pm Monday-Friday and all day on Saturday and Sunday.

RESERVING RENTAL SPACE:

To guarantee space a deposit is required and will be applied to the final cost. Any reservation prior to the receipt of payment is deemed tentative. A client is guaranteed "first right of refusal" during those 72 hours. After 72 hours a tentative reservation will be canceled. From time to time guests will request to have one of our dining areas completely private for an event. We are more than happy to accommodate these requests.

MENU:

A finalized menu is required 3 working days (72 hours) in advance to ensure receipt of food items requested. We encourage guests to provide us with their menus with as much advanced notice as possible, though we will accommodate short notice requests to the best of our ability.

FOOD & BEVERAGE:

Stan & Joe's policy requires that all food and beverages be consumed on premise and purchased solely through Stan and Joe's. All federal, state and local laws related to food and beverage purchases and consumption will be strictly enforced. Outside food and/or beverages are not permitted in this establishment. This does not include specialty cakes.

ALCOHOL CONSUMPTION:

Everyone consuming alcoholic beverages must be 21 years of age or older and will be asked to present proper and valid identification: driver's license, passports and military I.D. No vertical I.D.'s will be allowed.

GRATUITY:

A 20% gratuity is applicable and will be added to all checks for groups of six or more unless otherwise indicated. To better serve our customers, we will not separate checks for parties of 6 or more.

GUARANTEE:

Stan & Joe's require a final guest count 3 working days (72 hours) in advance of an event. Client agrees to pay for number of attendees listed on invoice; this includes those individuals accounted for in the final head count that do not attend. Additional guests will be charged based on the originally established rate.

CANCELLATIONS:

Cancellations are required 3 days in advance (72 hours). A deposit is non-refundable if the cancellation is made in less than 72 hours from its scheduled date though it can be applied to a rescheduled date.

COLLECTION FEES:

Should Stan & Joe's employ an attorney to collect any amounts due hereunder the client agrees to pay all costs incurred by Stan & Joe's including but not limited to reasonable attorney's fees, court costs and expenses.

TAX EXEMPT:

Planners requesting tax exempt status are required to submit a copy of their registered exemption certificate prior to the scheduled event. Failure to do this may result in the management's inability to honor the request.

LIABILITY:

Stan & Joe's promotes a friendly, safe and atmosphere. The management and owners reserve the right to inspect and control all events and ask any guest to leave the premises at any time, if it has been determined that their behavior is inappropriate, dangerous, disruptive or destructive. Damages to the premises will be charged to the client. Client agrees to identify and hold Stan & Joe's harmless against all claims for injury or damage to persons or property arising out of any act, omission, negligence or misconduct on the part of said client or any of its agents, guests, patrons or invitees. If it is determined that your group is failing to cooperate and/or comply with our established guidelines, Stan & Joe's reserves the right to shutdown the event/function and a refund will not be given.

PERSONAL PROPERTY:

Stan & Joe's cannot assume responsibility for personal property and equipment brought into Stan & Joe's to, during, or at the conclusion of the event.