

# STAGE HOUSE TAVERN

SCOTCH PLAINS, NJ

Thank you for expressing an interest to host your upcoming party at Stage House Tavern. We are committed to providing the highest quality food and service at a tremendous value in a beautiful setting. This mission does not stop when it comes to our banquets. You will find we offer a variety of banquet options to fit your specific private event needs.

Chef Eric Hambrecht uses the freshest ingredients available to create intense, flavorful, rustic American Cuisine. Our experience and attention to every detail will enable you to enjoy your special occasion, and the company of your guests, without concern.

Please feel free to contact our Banquet Manager via e-mail: [stagehouseparties@gmail.com](mailto:stagehouseparties@gmail.com). It would be our pleasure to answer any questions you might have regarding a private function at Stage House Tavern in Scotch Plains, NJ.

Sincerely,

Stage House Tavern  
366 Park Avenue  
Scotch Plains, NJ 07076

## Beverages

*must be combined with another package*  
*please note; open bar packages do not include private bartender*

### Luncheon Open Bar Packages

*package prices below only available for parties before 3pm*

**Beer & Wine Open Bar** *house wine by the glass, all draft beer by the pint & domestic bottles only*  
*(sangria & champagne toasts not included)*

2 Hours: \$12 per person

3 Hours: \$15 per person

**Endless Mimosas or Sangria** *either carafes of mimosas OR sangria by the pitcher*  
*please inquire for package pricing for both mimosas & sangrias*

2 Hours: \$10 per person

3 Hours: \$13 per person

### Dinner Open Bar Packages

*no shots included in any package*

**Beer & Wine Open Bar** *house wine by the glass, all draft & bottled beers, soft drinks*

2 Hours: \$18 per person

3 Hours: \$22 per person

4 Hours: \$26 per person

**Call Open Bar** *call liquors, domestic and imported beers, house wine, soft drinks*

2 Hours: \$22 per person

3 Hours: \$26 per person

4 Hours: \$28 per person

**Premium Open Bar** *premium liquors\*, domestic and imported beers, house & premium wines, soft drinks*

*\*limited single malts & bourbons available*

2 Hours: \$28 per person

3 Hours: \$32 per person

4 Hours: \$37 per person

**On Consumption** *all alcoholic drinks consumed will be added to the final bill, no per person price*  
*(also available for luncheon)*

**Cash Bar** *guests pay for their own alcoholic beverages*

*\*cash bar not included in room minimums*

*(also available for luncheon)*

*soft drinks, coffee, hot tea included in all packages*

***specialty coffees & juices not included***

*\*per person price applicable to all guests over legal drinking age\**

## Sandwich Buffet

*available for 25 or more guests*

*below package price is only available for events beginning before 3pm*

### Soup & Salads (*choose two*)

Soup of the Day – *Chef's Selections*

Fresh Fruit Platter

Garden Salad *mixed greens tossed in balsamic vinaigrette topped with shaved red onions, carrots, & plum tomatoes*

Classic Caesar Salad *romaine lettuce tossed in house Caesar dressing topped with garlic croutons and parmesan cheese*

### Sandwiches (*choose four*)

Pulled Pork Sliders *with chipotle bbq sauce*

Pulled Beef Brisket Sliders *with chipotle bbq sauce*

Parmesan Crusted Chicken Sandwich *on baguette roll with lettuce, tomato, bacon, & honey mustard*

Grilled Veggie Sandwich *tomato, portobello, & squash on baguette roll with goat cheese and basil mayo*

Teriyaki Chicken Wrap *marinated chicken, mixed greens, carrots, red onions,*

*& pickled ginger vinegar in a flour tortilla*

Grilled Chicken & Fresh Mozzarella Wrap *with roasted peppers & basil mayo in a flour tortilla*

California Turkey Wrap *with Monterey jack cheese, avocado, red onion,*

*& chipotle mayo in a flour tortilla*

Ham and Swiss Wrap *with lettuce, tomato, onion & honey mustard in a flour tortilla*

Roast Beef Wrap *with horseradish cream & red onion in a flour tortilla*

Classic PBLT Sandwich *with crisp pork belly, lettuce, tomato, mayo, on texas toast*

### Dessert

Assortment of Chef's Dessert Selections

*soft drinks, coffee, hot tea included in all packages*

***specialty coffees & juices not included***

**\$22 per adult**

**\$10 per child**

**\*Tax & Gratuity are not included in package price**

## Luncheon Entrée Buffet Package

*available for 25 or more guests*

*below package price is only available for events beginning before 3pm*

### Soup and Salads (*choose two*)

Soup of the Day - *Chef's Selection*

Garden Salad *mixed greens tossed in balsamic vinaigrette topped with shaved red onions, carrots, & plum tomatoes*

Classic Caesar Salad *romaine lettuce tossed in house Caesar dressing topped with garlic croutons and parmesan cheese*

### Main Course (*choose three*)

Baked Penne *with ricotta cheese & mozzarella cheese in marinara sauce*

Penne Vodka *with roasted peppers & green peas mixed in*

Baked Macaroni & Cheese *topped with garlic bread crumbs*

Classic Cheese Ravioli in Choice of Sauce *marinara or vodka*

Chicken Marsala *chicken & wild mushrooms topped with marsala demi glaze*

Chicken Piccata *in lemon caper butter sauce*

Grilled Pepper Crusted Chicken *with mushroom brandy cream sauce*

Sausage & Peppers

Roast Pork Loin *in mushroom brandy cream sauce*

Grilled Pork Tenderloin *with green peppercorn demi-glaze*

Basa Francaise *with white wine lemon butter sauce*

Grilled Tilapia *with Thai coconut curry sauce*

Sesame Glazed Salmon (**supplemental \$2**)

Boneless Beef Short Ribs *with bordelaise sauce* (**supplemental \$2**)

Seafood Paella *shrimp, clams, mussels, & chorizo in white wine tomato broth over saffron rice* (**supplemental \$3**)

### Sides (*choose two*)

Whipped Potatoes

Rosemary Roasted Potatoes

Seasonal Vegetables

Steamed Broccoli

Brown Rice

Cilantro Rice

Grilled Asparagus (**supplemental \$2**)

### Dessert

Assortment of Chef's Dessert Selection

*soft drinks, coffee, hot tea included in all packages*

***specialty coffees & juices not included***

**\$25 per adult**

**\$12 per child**

**\*Tax & Gratuity are not included in package price**

## Brunch Buffet

*available for 25 or more guests*

*below package price is only available for events beginning before 3pm*

### Pastry station *(included)*

bagels with cream cheese & butter,  
house smoked salmon with capers & red onions,  
assortment of mini breakfast pastries,  
& seasonal fruit platter

### Main Course *(choose four)*

Asparagus, Cheddar & Onion Frittata  
Broccoli, Bacon & Cheddar Frittata  
Scrambled Eggs  
Bacon & Breakfast Sausage  
Brioche French Toast *with syrup on the side*  
Belgian Waffles *with syrup on the side*  
Baked Penne *with ricotta cheese & mozzarella cheese in marinara sauce*  
Penne Vodka *with roasted red peppers & green peas*  
Chicken Marsala *chicken & wild mushrooms topped with marsala demi glaze*  
Chicken Piccata *in lemon caper butter sauce*  
Roast Pork Loin *in mushroom brandy cream sauce*  
Basa Francaise *with white wine lemon butter sauce*  
Miso Cod  
Grilled Tilapia *with Thai coconut curry sauce*  
Sesame Glazed Salmon **(supplemental \$2)**  
Boneless Beef Short Ribs *with bordelaise sauce* **(supplemental \$2)**  
Seafood Paella *shrimp, clams, mussels, & chorizo in white wine tomato broth over saffron rice* **(supplemental \$3)**

### Sides *(choose two)*

Home Fried Potatoes *with peppers and onions*  
Whipped Potatoes  
Seasonal Vegetables  
Steamed Broccoli  
Brown Rice  
Cilantro Rice  
Garden Salad  
Classic Caesar Salad

*soft drinks, juice, coffee, hot tea included in all packages*

***specialty coffees not included***

**\$25 per adult**

**\$12 per child**

**\*Tax & Gratuity are not included in package price**

### Omelet Station

made to order omelet station with your own personal chef

**Additional \$5 per person**

### Dessert Station

add desserts to your brunch package  
assorted dessert platters

**Additional \$2 per person**

## Two or Three Course Luncheon Menu

*below package price is only available for events beginning before 3pm*

### First Course: Appetizers (choose two)

Soup of the Day

French Onion Soup

Garden Salad *mixed greens tossed in balsamic vinaigrette topped with shaved red onions, carrots & plum tomatoes*

Classic Caesar Salad *romaine lettuce tossed in house-made Caesar dressing, topped with garlic croutons & parmesan cheese*

Red Beet Salad *diced red beets mixed with goat cheese, almonds, chives, black currants & dressed in port wine vinaigrette*

Classic Cheese Ravioli with Choice of One Sauce *marinara, vodka, four cheese cream, mushroom cream, basil pesto cream*

Shrimp Cocktail *served over ice served with house-made cocktail sauce & lemon (supplemental \$2)*

### Second Course: Main (choose three)

Warm Pecan Crusted Goat Cheese Salad *mixed greens, grape tomatoes, bacon, and balsamic vinaigrette*

Cobb Salad *diced chicken, bacon, bleu cheese, tomato, hard-boiled egg, avocado, and balsamic vinaigrette*

Penne Vodka *with house made vodka sauce, peas, and roasted red peppers*

Fettucini Carbonara *white fettucini, smoked pork belly, peas, tomato, poached egg, and four cheese cream*

Parmesan Crusted Chicken Breast *served with house-made spinach linguini tossed in vodka sauce*

Teriyaki Chicken Skewers *marinated chicken thigh meat skewered with red onion & mushrooms, served with stir-fried kale & brown rice*

Grilled Pepper Crusted Chicken *chicken thighs, roasted sweet potatoes, broccoli, and mushroom brandy cream sauce*

Miso Cod *with whipped potatoes and broccoli*

Grilled Tilapia *topped with Thai coconut curry sauce, served with grilled asparagus & brown rice*

Creamy Garlic Shrimp *baby shrimp, diced tomatoes, garlic & chives served over house made linguini tossed in scampi sauce*

Stage House Meatloaf *topped with chipotle BBQ glaze & red-wine demi glaze, served with grilled asparagus & whipped potatoes*

Braised Boneless Beef Short Ribs *topped with red wine demi-glaze, served with seasonal vegetables & whipped potatoes (supplemental \$3)*

Grilled Salmon *with grilled asparagus & whipped potatoes, served with a half lemon (supplemental \$4)*

12 oz. Tavern Steak *served with green peppercorn sauce, served with seasonal vegetable & roasted garlic potato gratin (supplemental \$4)*

14 oz. NY Sirloin Steak *served with green peppercorn sauce, served with seasonal vegetable & roasted garlic potato gratin (supplemental \$6)*

### Third Course: Dessert (choose two)

Seasonal Cheesecake *topped with fresh whipped cream*

Warm Chocolate Brownie *served with one scoop vanilla ice cream & drizzled in chocolate sauce*

Warm Apple Crumb Pie *served with one scoop vanilla ice cream & drizzled in caramel sauce*

Traditional Crème Brulee *topped with berries*

**Two Course Sit Down \$23 per person**

**Three Course Sit Down \$28 per person**

**\*Tax & Gratuity are not included in package price**

*supplemental prices are based by order*

## Reception

*reception 45 minutes, must be combined with another package*

### cold table - \$9 per person

an assortment of cheeses & cured meats served with crackers,  
smoked salmon platter with capers & red onions,  
fresh fruit platter & fresh raw vegetable platter with dipping sauce

### assorted raw bar display

served over ice with cocktail sauce or mignonette sauce and lemon  
*choice of the following*

|  |                                |
|--|--------------------------------|
| chilled top neck clams on the half shell | \$65 per display (50 pieces)   |
| chilled large shrimp                     | \$175 per display (100 pieces) |
| east coast oysters                       | \$115 per display (50 pieces)  |
| west coast oysters                       | \$165 per display (50 pieces)  |

### passed hors d'oeuvres

*minimum of 20 guests, must be combined with another package*

**Selection of six: \$12 per person**

**Selection of eight: \$16 per person**

**\*Tax & Gratuity are not included in package price**

### vegetarian

wild mushroom tart with truffle oil  
ratatouille on crostini  
mini goat cheese tart

vegetable spring rolls *with ginger dipping sauce*  
mushroom risotto cake  
date stuffed with bleu cheese crumbles

### fish and seafood

smoked salmon on potato crisp *with horseradish cream*  
popcorn fried shrimp *with spicy coconut sauce*  
bay shrimp & basil wontons *with shallot butter*

baby shrimp & guacamole on corn tortilla  
mini crab caked *with chipotle mayo* (add \$2)  
tuna tartar on corn tortilla (add \$2)

### meat

chicken satay *with peanut sauce*  
beef satay *with horseradish cream sauce*  
bacon & goat cheese tart *with pepper confetti*

risotto cakes with pancetta & parmesan  
pigs in a blanket *with whole grain mustard sauce*  
chicken empanadas  
seared filet mignon on crostini *with horseradish cream* (add \$3)

## Two or Three Course Dinner Menu

### First Course: Appetizers (*choose three*)

Soup of the Day

French Onion Soup

Garden Salad *mixed greens tossed in balsamic vinaigrette topped with shaved red onions, carrots & plum tomatoes*

Classic Caesar Salad *romaine lettuce tossed in house-made Caesar dressing, topped with garlic croutons & parmesan cheese*

Red Beet Salad *diced red beets mixed with goat cheese, almonds, chives, black currants & dressed in port wine vinaigrette*

Classic Cheese Ravioli with Choice of One Sauce *marinara, vodka, four cheese cream, mushroom cream, basil pesto cream*

Meatball Ravioli with Choice of One Sauce *marinara, vodka, four cheese cream, mushroom cream, basil pesto cream*

Chicken Saltimbocca Ravioli with Choice of One Sauce *marinara, vodka, four cheese cream, mushroom cream, basil pesto cream*

Goat Cheese Ravioli with Choice of One Sauce *marinara, vodka, four cheese cream, mushroom cream, basil pesto cream*

Shrimp Cocktail *served over ice served with house-made cocktail sauce & lemon (supplemental \$2)*

Sautéed Shrimp *layered over avocado puree on a crisp corn tortilla, drizzled with soy caramel sauce (supplemental \$2)*

Steamed Little Neck Clams *white wine garlic butter (supplemental \$3)*

Prince Edward Island Mussels *white wine garlic butter (supplemental \$3)*

Tuna Tartare *fresh diced ahi tuna layered avocado puree and diced mango, dollops of wasabi aioli & served with tortilla chips (supplemental \$3)*

### Second Course: Main (*choose four*)

Penne Vodka *with house made vodka sauce, peas, and roasted red peppers*

Parmesan Crusted Chicken Breast *served with house-made spinach linguini tossed in vodka sauce*

Grilled Pepper Crusted Chicken *chicken thighs, roasted sweet potatoes, broccoli, and mushroom brandy cream sauce*

Chicken Cordon Bleu *baked with Swiss cheese & black forest ham, served with linguini tossed in four cheese cream sauce*

Half Roasted Chicken *topped with whole grain mustard sauce, served with grilled asparagus & whipped potatoes*

Grilled Tilapia *topped with Thai coconut curry sauce, served with grilled asparagus & brown rice*

Grilled Salmon *served with grilled asparagus, whipped potatoes & half a lemon*

Grilled Blackened Mahi *with cilantro rice, grilled asparagus & half a lemon*

Braised Boneless Beef Short Ribs *topped with red wine demi-glaze, served with seasonal vegetables & whipped potatoes*

Grilled Pepper Crusted Pork Rib Eye *roasted sweet potatoes, broccoli, and mushroom brandy cream sauce*

12 oz. Tavern Steak *topped with green peppercorn demi-glaze, served with seasonal vegetables & roasted garlic potato gratin*

14 oz. New York Sirloin Steak *with green peppercorn demi-glaze, served with seasonal vegetables & roasted garlic potato gratin*

**(supplemental \$6)**

8 oz. Filet Mignon *topped with green peppercorn demi-glaze, served with seasonal vegetables & roasted garlic potato gratin (supplemental \$8)*

### Third Course: Dessert (*choose three*)

Warm Bourbon Pecan Pie *topped with fresh whipped cream*

Seasonal Cheesecake *topped with fresh whipped cream*

Warm Chocolate Brownie *served with one scoop vanilla ice cream & drizzled in chocolate sauce*

Warm Apple Crumb Pie *served with one scoop vanilla ice cream & drizzled in caramel sauce*

Traditional Crème Brulee *topped with berries*

Warm Stage House Molten Cake *served with raspberry & framboise chantilly cream*

Fresh Berries *with Blue Moon Ale Zabaglione*

**Two Course Sit Down \$30 per person**

**Three Course Sit Down \$36 per person**

**Add Salad Course \$6 per person**

**\*Tax & Gratuity are not included in package price**



## Four Hour All Inclusive Pre-Fixe Menu

### Beverages

four-hour premium open bar to include  
premium & call liquors, domestic and imported beers,  
premium & house selection of wines, champagne by the glass, and soft drinks  
**no shots included**

### Reception (45 minutes)

cold table

or

selection of six passed hors d'oeuvres

### Appetizer Course

Choose three from the list aforementioned  
(supplemental charges still apply)

### Salad Course

Garden Salad *mixed greens tossed in balsamic vinaigrette topped with shaved red onions, carrots, and plum tomatoes*

### Main Course

Choose four from the list aforementioned  
(supplemental charges still apply)

### Dessert Course

Choose three from the list aforementioned

**\$100 per person, all inclusive**  
7% sales tax and 20% gratuity are included\*

\*Only the "All Inclusive" package is priced before tax & gratuity

## Entrée Buffet Package

*available for 25 or more guests*

### Soup and Salads (*choose three*)

Soup of the Day - *Chef's Selection*

Garden Salad *mixed greens topped with shaved red onions, carrots, & plum tomatoes, dressing on the side*

Red Beet Salad *with goat cheese, almonds, chives, sun dried black currants tossed in port wine vinaigrette*

Classic Caesar Salad *romaine lettuce topped with garlic croutons and parmesan cheese, dressing on the side*

Pear Salad *mixed greens, diced beets, pecans, sliced poached pears, goat cheese, and ginger vinaigrette*

### Main Course (*choose three*)

Baked Penne *with ricotta cheese & mozzarella cheese in marinara sauce*

Penne Vodka *with house made vodka sauce, peas, and roasted red peppers*

Baked Macaroni & Cheese *topped with garlic bread crumbs*

Classic Cheese Ravioli in Choice of Sauce *marinara, vodka, four cheese cream, basil pesto cream, & mushroom cream*

Chicken Marsala *chicken & wild mushrooms topped with marsala demi glaze*

Chicken Piccata *in lemon caper butter sauce*

Classic Chicken Parmesan *breaded chicken in marinara sauce topped with fresh mozzarella*

Grilled Pepper Crusted Chicken *with mushroom brandy cream sauce*

Chicken Teriyaki *with red onion, peppers, carrots, zucchini, & house teriyaki*

Roast Pork Loin *mushroom brandy cream sauce*

Boneless Beef Short Ribs *with bordelaise sauce*

Pork Tenderloin *with green peppercorn sauce*

Pepper Steak

Sliced Tavern Steak *with green peppercorn sauce*

Sausage & Peppers

Basa Francaise *with white wine lemon butter sauce*

Grilled Tilapia *with Thai coconut curry sauce*

Sesame Glazed Salmon

Miso Cod

Seafood Paella *shrimp, clams, mussels, & chorizo in white wine tomato broth over saffron rice (supplemental \$2)*

### Sides (*choose three*)

Whipped Potatoes

Roasted Garlic Potato Gratin

Rosemary Roasted Potatoes

Seasonal Vegetables

Steamed Broccoli

Cilantro Rice

Brown Rice

Saffron Rice

Grilled Asparagus (**supplemental \$2**)

### Dessert

Assortment of Mini Pastries

**\$30 per adult**

**\$15 per child**

**\*Tax & Gratuity are not included in package price**

## The Happy Hour Package

*available for 25 or more guests*

### Two Hour Open Bar *(included)*

call liquors, domestic and imported beers,  
house selection of red and white wine & soft drinks  
*shots not included*

### Appetizer Buffet *(choose six)*

Vegetable Spring Rolls *with side of Thai chili sauce*  
Spinach & Artichoke Dip *with crostini*  
Chicken Tenders *choice of buffalo or chipotle bbq sauce*  
Jumbo Chicken Wings *choice of buffalo or chipotle bbq sauce*  
Chicken Empanadas *with jalapeno ranch sauce*  
Mozzarella Sticks *with side of marinara sauce*  
Fried Calamari *with side of marinara sauce (supplemental \$2)*  
Sausage & Peppers  
Pulled Pork *with chipotle bbq sauce*  
Baked Penne *with ricotta cheese & mozzarella cheese in marinara sauce*  
Penne Pasta *with roasted peppers & green peas in vodka sauce*  
Baked Macaroni & Cheese *topped with garlic bread crumbs*  
House-Made Ravioli  
Choice of:  
*classic cheese ravioli*  
*goat cheese ravioli*  
*meatball ravioli*  
*chicken saltimbocca ravioli*  
Choice of Sauce:  
*marinara*  
*vodka*  
*four cheese cream*

**\$36 per person**

**each additional hour of open bar (up to 4 hours): \$6 per person**

*\*Tax & Gratuity are not included in package price*

**Happy Hour Package Only Available Sunday-Thursday after 3pm**  
***please inquire for Friday & Saturday pricing***

## Stage House Children's Menu

\*Available for Children 12 Years Old and Younger\*

*Soda, Juice or Milk Included*

### Kids Buffet Package (choose three)

*minimum of 20 children*

Chicken Fingers  
Mozzarella Sticks  
Baked Macaroni & Cheese  
Pigs in a Blanket  
French Fries

**\$9 per child**

\*Tax & Gratuity are not included in package price

### Kids 3 Course Menu

#### Appetizer Course

Garden Salad *mixed greens tossed in balsamic vinaigrette dressing topped with red onions, carrots & plum tomatoes*  
Fresh Fruit Cup *assortment of seasonal fruits*

#### Main Course (select four)

Chicken Fingers *served with French fries & honey mustard sauce*  
Grilled Chicken Breast *served with whipped potatoes & seasonal vegetables*  
Baked Macaroni & Cheese *house-made cheese sauce baked & topped with bread crumbs*  
Grilled Cheese Sandwich *served with French fries*  
Mozzarella Sticks *served with marinara sauce*  
Penne Pasta *served with a choice of marinara sauce or butter sauce, topped with parmesan cheese*

#### Dessert Course

Vanilla or Chocolate Ice Cream *topped with chocolate sauce*  
Brownie Sundae *with vanilla ice cream*

**\$15 per child**

\*Tax & Gratuity are not included in package price

## Terms Agreement to All Party Packages

6.875% NJ state sales tax and 20% gratuity are not included in any of the package prices\*

\*excluding all inclusive package

**Room minimums do apply to Friday & Saturday evening events, they are as follows:**

Candle Room: \$1,200 room minimum (before tax & gratuity) on Friday & Saturday nights

Stencil Room: \$1,000 room minimum (before tax & gratuity) on Friday & Saturday nights

Main Dining Room \$3,000 (before tax & gratuity) on a Friday night

Main Dining Room: \$4,000 (before tax & gratuity) on a Saturday night

Menu & Buffet selections are due two weeks prior to your event.

A final head count is due four days prior. The banquet manager is subject to enforcing a guarantee on your party to cover costs of food and service. There will be a head count taken on the day of your event; you are responsible for paying for all guests accounted for.

\$250 deposit is required to hold a room, **deposits are nonrefundable.**

The deposit will be taken off the final check, and the balance will be due at the conclusion of your event.

Bringing your own desserts is permitted. *\$25 flat cake fee - cutting & serving*

Linen Package: White linen tablecloths & standard rust colored linen napkins are complimentary to all parties; other colors are available for a fee. *Prices vary; please inquire.*

Decorations are permitted and encouraged but please no tacks in the walls.

We ask that you not use any confetti.

Use of confetti will incur a \$100 clean up fee.

No more than six separate checks for any size party.

Please inform of us of any allergies so we can accommodate you & your guests with ease.

**All buffet packages must guarantee 25 guests minimum. Buffet food cannot be packed and taken to-go. Buffet food must be cleared once out over 2 hours.**

*All menus & prices are effective January 2017 and are subject to change at the discretion of Stage House Tavern.*