



# Stage House Tavern

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## Scotch Plains, New Jersey

## Private Events at Stage House Tavern

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 private parties. 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, Alexis Hull, 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.

# 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:** \$12 per person

**3 Hours:** \$15 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:** \$23 per person

**3 Hours:** \$26 per person

**4 Hours:** \$29 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, granny smith apples, spiced nuts, plum tomatoes, shaved bermuda onion, & shredded carrots tossed in a sherry vinaigrette*

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 *grilled tomato, portobello mushroom, summer squash, zucchini & shaved pecorino cheese, on a ciabatta roll spread with truffle vinaigrette & fresh basil*

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*

Tempura Fried Basa Sandwich *served on a baguette with lettuce, smoked grape tomatoes, lemon zests & horseradish*

### **Dessert**

Assortment of Chef's Dessert Selections

**\$21 per adult**

**\$10 per child**

❖ **Add 2hour Beer & Wine Open Bar –**

\$33 per adult

❖ **Add 2hour Call Liquor Open Bar –**

\$44 per adult

**\*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, granny smith apples, spiced nuts, plum tomatoes, shaved bermuda onion, & shredded carrots tossed in a sherry vinaigrette*

*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*

*Sausage & Peppers*

*Roast Pork Loin in whole grain mustard sauce*

*Grilled Pork Tenderloin with red wine demi-glaze*

*Basa Francaise with white wine lemon butter sauce*

*Grilled Tilapia red pepper cream 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*

*Cilantro Rice*

*Saffron Rice*

*Broccoli Rabe (supplemental \$2)*

*Roasted Asparagus (supplemental \$4)*

### **Dessert**

*Assortment of Chef's Dessert Selection*

**\$25 per adult**

**\$12 per child**

❖ **Add 2hour Beer & Wine Open Bar –**

*\$37 per adult*

❖ **Add 2hour Call Liquor Open Bar –**

*\$48 per adult*

**\*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 whole grain mustard sauce*

Basa Francaise *with white wine lemon butter sauce*

Grilled Tilapia *with red pepper cream 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

Cilantro Rice

Saffron Rice

Garden Salad

Classic Caesar Salad

Broccoli Rabe (**supplemental \$2**)

Asparagus (**supplemental \$4**)

**\$25 per adult**

**\$12 per child**

## 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**

❖ **Add 2hour Beer & Wine Open Bar –**

\$37 per adult

❖ **Add 2hour Mimosa or Sangria Open Bar –**

*recommended pairing*

\$37 per adult

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

## 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, granny smith apples, spiced nuts, plum tomatoes, shaved bermuda onion, & shredded carrots tossed in a sherry vinaigrette*

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, provencale, en brodo, or garlic & oil*

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

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

Spinach Salad *baby spinach tossed with diced tomato, red onion, hard cooked egg, avocado, sliced button mushrooms, bacon bits & sherry 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*

Sausage Rigatoni *house-made rigatoni, sweet italian sausage, broccoli rabe, fennel, four cheese cream sauce*

Grilled 12 oz. Pork Chop *shallot, wild mushroom, & grape ragout, served with crushed yukon potatoes, braised carrot, radish, & haricot vert*

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

Grilled Tilapia *with sautéed spinach, whipped potatoes, and red pepper cream sauce*

Shrimp Linguini *house made linguini, baby shrimp, broccoli rabe, tomato, herbs, red pepper cream sauce, goat cheese (scampi style available)*

Stage House Meatloaf *topped with chipotle BBQ glaze & red-wine demi-glace, served with broccoli rabe & whipped potatoes*

Braised Boneless Beef Short Ribs *with braised carrots, radish, haricot vert & garlic whipped potatoes, topped with a red wine demi glace (supplemental \$3)*

Pan Roasted Skin on Salmon *served with horseradish crushed yukon gold potatoes, asparagus, shitake mushrooms, topped with a leek & vermouth sauce*

**(supplemental \$4)**

10 oz. Tavern Steak *served with red wine demi glace, garlic smashed yukon gold potatoes and a ragout of braised carrots, radish & haricot vert (supplemental \$4)*

14 oz. NY Sirloin Steak *served with garlic smashed yukon gold potatoes & a ragout of braised carrots, radish, & haricot vert, topped with a shallot & garlic marmalade (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 \$25 per person**

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

*supplemental prices are based by order*

#### ❖ Add 2hour Beer & Wine Open Bar –

Two Course \$37 per adult | Three Course \$42 per adult

#### ❖ Add 2hour Call Liquor Open Bar –

Two Course \$48 per adult | Three Course \$53 per adult

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

# 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*  
seared filet mignon on crostini *with horseradish cream* (add \$3)

risotto cakes with pancetta & parmesan  
pigs in a blanket *with whole grain mustard sauce*  
chicken empanadas

## Two or Three Course Dinner Menu

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

Soup of the Day

French Onion Soup

Garden Salad *mixed greens, granny smith apples, spiced nuts, plum tomatoes, shaved bermuda onion, & shredded carrots tossed in a sherry vinaigrette*

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, provencale, en brodo, garlic & oil*

Meatball Ravioli with Choice of One Sauce *marinara, vodka, four cheese cream, provencale, en brodo, garlic & oil*

Chicken Saltimbocca Ravioli with Choice of One Sauce *marinara, vodka, four cheese cream, provencale, en brodo, garlic & oil*

Goat Cheese Ravioli with Choice of One Sauce *marinara, vodka, four cheese cream, provencale, en brodo, garlic & oil*

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 tamari caramel sauce (supplemental \$2)*

Steamed Little Neck Clams *white wine garlic, chorizo sausage, green chili, cilantro, salt & pepper (supplemental \$3)*

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

Tuna Tartare *fresh diced ahi tuna, sesame dressing, crushed peanuts, avocado, pickled cucumber, chipotle mayo, corn tortilla chips (supplemental \$3)*

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

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

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

Grilled 12 oz. Pork Chop *shallot, wild mushroom, & grape ragout, served with crushed yukon potatoes, braised carrot, radish, & haricot vert*

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

Half Roasted Chicken *topped with a rosemary, lemon & garlic jus, served with roasted garlic whipped potatoes, haricot vert, & wild mushrooms*

Grilled Tilapia *sautéed spinach, whipped potatoes, and red pepper cream sauce*

Pan Roasted Skin on Salmon *horseradish crushed yukon gold potatoes, asparagus, shitake mushrooms, topped with a leek & vermouth sauce*

Braised Boneless Beef Short Ribs *braised carrots, radish, haricot vert & garlic whipped potatoes, topped with a red wine demi glace*

10 oz. Tavern Steak *red wine demi glace, garlic smashed yukon gold potatoes and a ragout of braised carrots, radish & haricot vert*

Pan Seared Branzino *roasted asparagus, grape tomatoes, fingerling potatoes, extra virgin olive oil, balsamic reduction & lemon*

Pan Seared Sea Scallops *porcini mashed potatoes, roasted asparagus, & caulilini, topped with a truffle sherry vinaigrette*

14 oz. New York Sirloin Steak *garlic smashed yukon gold potatoes & a ragout of braised carrots, radish, & haricot vert, topped with a shallot & garlic marmalade (supplemental \$6)*

8 oz. Filet Mignon *roasted asparagus, garlic smashed yukon gold potatoes & a truffle thyme jus (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**

### ❖ Add 2hour Call Liquor Open Bar –

Two Course \$53 per adult | Three Course \$59 per adult

### ❖ Add 2hour Premium Liquor Open Bar –

Two Course \$58 per adult | Three Course \$64 per adult

**\*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, granny smith apples, spiced nuts, plum tomatoes, shaved bermuda onion, & shredded carrots tossed in a sherry vinaigrette*

## **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**  
6.625% 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, granny smith apples, spiced nuts, plum tomatoes, shaved bermuda onion, & shredded carrots tossed in a sherry vinaigrette*

Spinach Salad *baby spinach tossed with diced tomato, red onion, hard cooked egg, avocado, sliced button mushrooms, bacon bits & sherry vinaigrette*

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, & roasted red peppers*

Baked Macaroni & Cheese *topped with garlic bread crumbs*

Classic Cheese Ravioli in Choice of Sauce *marinara, vodka, four cheese cream, en brodo, provencale, or garlic & oil*

Chicken Marsala *chicken & wild mushrooms topped with marsala demi-glace*

Chicken Piccata *in lemon caper butter sauce*

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

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

Roast Pork Loin *with whole grain mustard sauce*

Boneless Beef Short Ribs *with bordelaise sauce*

Pork Tenderloin *with red wine demi-glace*

Pepper Steak

Sliced Tavern Steak *with red wine demi-glace*

Sausage & Peppers

Basa Francaise *with white wine lemon butter sauce*

Grilled Tilapia *with red pepper cream sauce*

Sesame Glazed Salmon

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

Saffron Rice

Broccoli Rabe (**supplemental \$2**)

Asparagus (**supplemental \$4**)

### Dessert

Assortment of Chef's Dessert Selection

**\$30 per adult**

**\$15 per child**

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

❖ **Add 2hour Call Liquor Open Bar –**

\$53 per adult

❖ **Add 2hour Premium Liquor Open Bar –**

\$58 per adult

*www.stagehousetavern.com*

**Make Your Own  
Taco Buffet Package**  
*available for 25 or more guests*

*all will include shredded lettuce and pico de gallo*

**Choose Three Protein:**

Fried Fish

Blackened Salmon

Pulled Pork

Grilled Chicken Thigh

Steak

Portobello Mushroom

(vegetarian)

**Choose Two Sides:**

Cilantro Rice

Black Beans & Rice

Black Beans

Fresh Guacamole

**Choose Three Toppings:**

Siracha Slaw

Chimichurri Sauce

Lime Crema

Enchilada Sauce

Poblano Pepper Chili

Jalapeno Ranch

\*add an additional topping or side \$2 per person

**\$25 per adult**

**\$13 per child**

**Don't forget to add \$5 Margarita's & Corona's to your package!**

*Based on Consumption*

\*Tax & Gratuity are not included in package price

# Ravioli Buffet

*available for 25 or more guests*

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

Soup of the Day - *Chef's Selection*

Garden Salad

*mixed greens, granny smith apples, spiced nuts, plum tomatoes, shaved bermuda onion, & shredded carrots tossed in a sherry vinaigrette*

Classic Caesar Salad

*romaine lettuce tossed in house caesar dressing topped with garlic croutons & parmesan cheese*

## **Choose Five Ravioli's:**

Classic Cheese

Goat Cheese

Spinach & Mushroom

Seafood

Meatball

Chicken Saltimbocca

Luganiga Sausage

## **Choose a Sauce for Each Ravioli:**

Marinara

Vodka

Four Cheese Cream

En Brodo

Provencale

Garlic & Oil

## **Dessert**

Assortment of Chef's Dessert Selection

**\$25 per person**

**\$13 per child**

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

*Please inquire for potential discounted pricing Sunday–Thursday*

*[www.stagehousetavern.com](http://www.stagehousetavern.com)*

## 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*  
Avocado Hummus *with corn chips, celery, carrots & cucumbers*  
Chicken Tenders *choice of buffalo or chipotle bbq sauce*  
Jumbo Chicken Wings *choice of buffalo or chipotle bbq sauce*  
Mozzarella Sticks *with side of marinara sauce*  
Fried Calamari *with long hot peppers & a side of marinara sauce (supplemental \$2)*  
Sausage & Peppers  
Pulled Pork *with chipotle bbq sauce*  
Pulled Beed Brisket *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*  
Jalapeno Popper Dip *warm cheddar and cream cheese with oven roasted jalapenos*  
*served with tortilla chips*  
Loaded Nachos *corn tortilla chips, ancho cheese sauce, monterey jack and cheddar cheese,*  
*bacon, scallions, & pico de gallo*  
+Add BBQ Pulled Pork or Chili **(supplemental \$2)**  
Ciabatta Pizza's  
*Plain*  
*Pepperoni*  
*Pizza with the works*  
Specialty Pizza's **(supplemental \$3)**  
*Grilled Chicken Caesar Pizza*  
*Margherita*  
*Parmesan Crusted Chicken Pizza*  
*Buffalo Chicken Pizza*  
*White Pizza*  
  
House-Made Ravioli  
Choice of:  
*classic cheese ravioli*  
*goat cheese ravioli*  
*meatball ravioli*  
*chicken saltimbocca ravioli*  
Choice of Sauce:  
*marinara*  
*vodka*  
*four cheese cream*

**\$40 per person**

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

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

*Please inquire for potential discounted pricing Sunday–Thursday*  
*Happy Hour Package Only Available After 3pm*

[www.stagehousetavern.com](http://www.stagehousetavern.com)

## 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

**\$10 per child**

\*Tax & Gratuity are not included in package price

### Kids 3 Course Menu

#### Appetizer Course

Garden Salad *mixed greens, granny smith apples, spiced nuts, plum tomatoes, shaved bermuda onion, & shredded carrots tossed in a sherry vinaigrette*

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

6.625% 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

\$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.

All events are 3 hours. Please inquire for pricing to extend your time.

*A fee will apply if over the allotted time in the room.*

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

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.***

Open bar package charges apply to **all guests 21 years and older.**

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.

Bringing your own cake is permitted; there is a cutting and serving fee.

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. No better way to personalize your party than to add your own personal touches. However, we ask that you do not use any confetti or put tacks in the walls.

**Use of confetti will incur a \$100 charge.**

You may arrive early to decorate & set up; amount of time allotted is based on availability.

***All menus & prices are effective May 2019 and are subject to change at the discretion of Stage House Tavern.***