

STAGE HOUSE TAVERN

MOUNTAINSIDE, NJ

Thank you for expressing an interest in hosting your upcoming event 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 options to fit your specific private event needs.

Our Chef uses the freshest ingredients available to create intense, flavorful, rustic American cuisine. Our experience and attention to detail will allow 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: mountainsideparties@gmail.com. It would be our pleasure to answer any questions you may have regarding a private function at Stage House Tavern in Mountainside.

Sincerely,

Stage House Tavern
1099 Route 22 East
Mountainside, NJ. 07092
908-731-0366

Beverages

must be combined with a food package

*please note; open bar packages do not include private bartender
a private bartender can be included for an additional fee of \$100.*

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 and domestic bottles only
(sangria and champagne toasts not included)*

2 Hours: \$14 per person

3 Hours: \$17 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 and bottled beers, soft drinks*

2 Hours: \$19 per person

3 Hours: \$22 per person

4 Hours: \$27 per person

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

2 Hours: \$23 per person

3 Hours: \$28 per person

4 Hours: \$33 per person

Premium Open Bar *premium liquors*, domestic and imported beers, house and premium wines, soft drinks
limited single malts and bourbons available

2 Hours: \$28 per person

3 Hours: \$35 per person

4 Hours: \$42 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
(also available for luncheon)*

soft drinks, coffee, hot tea included in all packages

specialty coffees & juices are not included

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

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, and 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 tossed in ginger*

Mini Wedge Salad *iceberg wedge, bacon, tomato, tossed in blue cheese dressing*

Main Course (*choose three*)

Baked Penne *with ricotta cheese and 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, or basil pesto cream*

Meatball Ravioli in Choice of Sauce *marinara, vodka, four cheese cream, or basil pesto cream*

Chicken Saltimbocca Ravioli in Choice of Sauce *marinara, vodka, four cheese cream, or basil pesto cream*

Sausage Ravioli in Choice of Sauce *marinara, vodka, four cheese cream, or basil pesto cream*

Chicken Marsala *chicken and 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*

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

Roast Pork Loin *mushroom brandy cream sauce OR port wine demi glaze*

BBQ Pulled Pork

Sausage & Peppers

Pepper Steak

Beef Bourguignon

Beef Teriyaki *with red onion, peppers, carrots, zucchini, and house teriyaki*

Boneless Beef Short Ribs *with bordelaise sauce (supplemental \$3)*

Basa Francaise *with white wine lemon butter sauce*

Grilled Tilapia *with tamari chili, sesame seeds, scallions*

Sesame Glazed Salmon

Baby Shrimp Scampi *garlic, lemon white wine butter sauce*

Seafood Paella *shrimp, clams, mussels, and 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

Garlic Sautéed Green Beans

Cilantro Rice

Saffron Rice

Rice Pilaf

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

Dessert

Assorted Dessert Platters

\$32 per adult

\$17 per child

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

The Happy Hour Package

*available for 25 or more guests
additional \$100 fee for private bartender*

Two Hour Open Bar *(included)*

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

Appetizer Buffet *(choose six)*

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

\$38 per person

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

*Tax & Gratuity are not included in package price

Appetizer Buffet without Open Bar is available for \$20 per person (before fees)

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

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 and plum tomatoes*

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

Wedge Salad *iceberg wedge, bacon, tomato, blue cheese dressing*

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

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

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

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

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

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

Seafood Ravioli with Choice of One Sauce *marinara, vodka, four cheese cream, or basil pesto cream*

Shrimp Cocktail *over ice served with house-made cocktail sauce and 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 butter (supplemental \$3)*

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

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

Wood Fired Octopus *fingerling potatoes, kalamata olives, chorizo, pickled red onions, coriander yogurt (supplemental \$5)*

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*

French Cut Chicken Breast *garlic and herb marinated, served with fingerling potatoes, grilled asparagus and caramelized onion balsamic demi glaze*

Grilled Tilapia *topped with tamari chili sauce, served with cilantro rice and grilled asparagus*

Grilled Salmon *served with grilled asparagus and whipped potatoes*

Blackened Catfish *topped with a green onion sauce, served over jambalaya risotto with house-made chorizo*

Rigatoni Bolognese *ragout of ground beef and pork, onions, carrots, tomatoes, fresh herbs
& a touch of cream, topped with ricotta and parmesan cheeses*

Grilled 12oz Pork Chop *topped with jalapeno whiskey glaze, served with sautéed green beans and whipped potatoes*

Smoked Pork Shank *topped with chipotle bbq sauce, served with grilled asparagus and grilled cheddar polenta*

Braised Boneless Beef Short Ribs *topped with red wine demi-glaze, served with broiled asparagus and whipped potatoes (supplemental \$3)*

10 oz. Flat Iron Steak *topped with beer braised onions and mushrooms, served with seasonal vegetables and roasted garlic potato gratin*

14 oz. New York Sirloin Steak *topped with caramelized onion balsamic demi glaze, served with seasonal vegetables and roasted garlic potato gratin
(supplemental \$6)*

8 oz. Filet Mignon *topped with caramelized onion balsamic demi glaze, served with seasonal vegetables and 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 and drizzled in chocolate sauce*

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

Traditional Crème Brulee *topped with berries*

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

Fresh Berries *with Blue Moon Ale zabaglione*

Two Course Sit Down \$32 per person

Three Course Sit Down \$38 per person

Add Salad Course \$5 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 and call liquors, domestic and imported beers,
premium and 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
6.625% sales tax and 20% gratuity are included*

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

Reception Packages

must be combined with another food package

Cold Table - \$9 per person

must be combined with another food package

an assortment of cheeses and cured meats served with crackers,
smoked salmon platter with capers and red onions
fresh fruit platter and 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	\$70 per display (50 pieces)
chilled large shrimp	\$175 per display (100 pieces)
east coast oysters	\$125 per display (50 pieces)
west coast oysters	\$175 per display (50 pieces)

Passed Hors D'oeuvres

45 minutes of passed, minimum of 20 guests, must be combined with another food 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 pancake *with horseradish cream*
popcorn fried shrimp *with spicy coconut sauce*
shrimp and basil wontons *with shallot butter*

baby shrimp and guacamole on corn tortilla
mini crab cakes *with chipotle mayo (add \$2)*
tuna tartare on corn tortilla **(add \$3)**

Meat

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

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

Luncheon Entrée Buffet Package

available for 25 or more guests

below package pricing 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, and plum tomatoes*

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

Mini Wedge Salad *iceberg lettuce, bacon, tomato, blue cheese dressing*

Main Course (*choose three*)

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

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

Baked Macaroni & Cheese *topped with garlic bread crumbs*

Classic Cheese Ravioli in Choice of One Sauce: *marinara, vodka, or four cheese cream*

Meatball Ravioli in Choice of One Sauce: *marinara, vodka, or four cheese cream*

Chicken Saltimbocca Ravioli in Choice of One Sauce: *marinara, vodka, or four cheese cream*

Sausage Ravioli in Choice of One Sauce: *marinara, vodka, or four cheese 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*

Sausage & Peppers

Roast Pork Loin *in mushroom brandy cream sauce OR port-wine demi glaze*

Basa Francaise *with white wine lemon butter sauce*

Grilled Tilapia *with tamari chili, sesame seeds, scallions*

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

Baby Shrimp Scampi *garlic, lemon white wine butter sauce* (**supplemental \$2**)

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

Pepper Steak

Beef Bourguignon

Classic Meatball Parmesan *marinara topped with fresh mozzarella*

Boneless Beef Short Ribs *with bordelaise sauce* (**supplemental \$5**)

Sides (*choose two*)

Whipped Potatoes

Rosemary Roasted Potatoes

Seasonal Vegetables

Garlic Sautéed Green Beans

Cilantro Rice

Rice Pilaf

Saffron 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**

Private Brunch Buffet

available for 25 or more guests

below package pricing is only available for events beginning before 3pm

Pastry station (*included*)

Bagels with Cream Cheese and Butter
House Smoked Salmon with Capers and Red Onions
Assortment of Mini Breakfast Pastries
and Seasonal Fruit Platter

Main Course (*choose four*)

Tomato, Cheddar and Onion Frittata
Mushroom, Bacon and Goat Cheese Frittata
Scrambled Eggs
Bacon and Breakfast Sausage
Classic French Toast *with syrup on the side*
Belgian Waffles *with syrup on the side*
Baked Penne *with ricotta cheese and mozzarella cheese in marinara sauce*
Penne Vodka *with roasted red peppers and green peas*
Classic Cheese Ravioli in Choice of One Sauce: *marinara, vodka, or four cheese cream*
Meatball Ravioli in Choice of One Sauce: *marinara, vodka, or four cheese cream*
Chicken Saltimbocca Ravioli in Choice of One Sauce: *marinara, vodka, or four cheese cream*
Sausage Ravioli in Choice of One Sauce: *marinara, vodka, or four cheese cream*
Chicken Marsala *chicken and 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*
Roast Pork Loin *in mushroom brandy cream sauce OR port wine demi glaze*
Basa Francaise *with white wine lemon butter sauce*
Grilled Tilapia *with tamari chili, sesame seeds, scallions*
Sesame Glazed Salmon (**supplemental \$2**)
Baby Shrimp Scampi *garlic, lemon white wine butter sauce* (**supplemental \$2**)
Seafood Paella *shrimp, clams, mussels, and chorizo in white wine tomato broth over saffron rice* (**supplemental \$3**)
Pepper Steak
Beef Bourguignon
Beef Teriyaki *with red onions, carrots, zucchini, and house teriyaki*
Classic Meatball Parmesan *marinara topped with fresh mozzarella*
Boneless Beef Short Ribs *with bordelaise sauce* (**supplemental \$5**)

Sides (*choose two*)

Home Fried Potatoes *with peppers and onions*
Whipped Potatoes
Seasonal Vegetables
Garlic Sautéed Green Beans
Grilled Asparagus (**supplemental \$2**)
Cilantro Rice
Rice Pilaf
Saffron Rice

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

specialty coffees not included

\$27 per adult

\$13 per child

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

Optional Omelette Station (Additional \$5 per person)

made to order omelette station with your own personal chef

Dessert Station (Additional \$2 per person)

assorted dessert platters

Sunday* Brunch Buffet

11 am to 2 pm

Stage House Tavern Sunday Brunch takes place every Sunday (excluding holidays). The brunch is set up around the Garden Tables in the middle of the restaurant, conveniently close to the party room.

The brunch buffet is for all Stage House Tavern guests to enjoy.

If you would like a private buffet, please see our private brunch buffet package.

Hot and Cold Buffet

Our buffet will include both selections of delicious breakfast foods and scrumptious lunch entrées. You can expect to find the chef's choice of hot buffet items including beef, chicken, pork, seafood and pasta dishes, as well as rice and seasonal vegetables. For breakfast options, we offer scrambled eggs, bacon, breakfast sausage, waffles, french toast, & home fries.

In addition to the hot buffet, there is also a cold buffet table consisting of – but not limited to – assorted muffin, bagels with cream cheese and butter, house smoked salmon, antipasto salad, fruit salad, cheese and crackers, cereal in addition to our beet salad, garden salad, and caesar salad.

Omelette Station

Watch our chef cook your made-to-order omelette! Choose from a variety of fillings and cheeses.

Carving Station

Each week we will feature a Chef's selection of meat to be carved at your request.

Wood Fired Pizzas

Made to order pizzas are served right to your table but must be ordered through your server.

Assorted Desserts

Our brunch buffet has a great variety of desserts. You can expect to find an assortment of cookies, cakes, and pies. You can't miss the chocolate fountain with treats such as strawberries and marshmallows for dipping.

Beverages

Unlimited juice, coffee, hot tea and soft drinks included in price

Ask about our Luncheon Open Bar packages

\$23.95 per adult

\$13.95 per child

*only available on Sundays

Personalize your party with our linen package – inquire for details.

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 and plum tomatoes*

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

Wedge Salad *iceberg wedge, bacon, tomato, blue cheese dressing*

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

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

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

Sausage Ravioli with Choice of One Sauce *marinara, vodka, four cheese cream, or basil pesto cream*

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

Tuna Tartare *fresh diced abi tuna, tamari chili sauce, crushed peanuts, avocado, pickled cucumber, chipotle mayo, corn tortilla chips (supplemental \$4)*

Second Course: Main (choose three)

Cobb Salad *diced chicken, bacon, bleu cheese, tomato, hard-boiled egg, avocado, and honey mustard dressing*

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*

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

Rigatoni Bolognese *ragout of ground beef and pork, onions, carrots, tomatoes, fresh herbs and a touch of cream, topped with ricotta and parmesan cheeses*

Grilled Tilapia *topped with tamari chili sauce, served with cilantro rice and green beans*

French Cut Chicken Breast *garlic and herb marinated, served with fingerling potatoes, grilled asparagus and caramelized onion balsamic demi glaze*

Grilled Salmon *with grilled asparagus and whipped potatoes (supplemental \$4)*

Grilled 12oz Pork Chop *topped with jalapeno whiskey glaze, served with sautéed green beans and whipped potatoes (supplemental \$4)*

Braised Boneless Beef Short Ribs *topped with red wine demi-glaze, served with broiled asparagus and whipped potatoes (supplemental \$6)*

10oz Flat Iron Steak *topped with caramelized onion balsamic demi glaze, served with seasonal vegetable and roasted garlic potato gratin (supplemental \$4)*

14 oz. NY Sirloin Steak *topped with caramelized onion balsamic demi glaze, served with seasonal vegetable and 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 and drizzled in chocolate sauce*

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

Traditional Crème Brulee *topped with berries*

Two Course Sit Down \$27 per person

Three Course Sit Down \$32 per person

**Tax & Gratuity are not included in package price
supplemental prices are based by order*

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

Fresh Fruit Platter

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

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

Mini Wedge Salad *iceberg lettuce, bacon, tomato, blue cheese dressing*

Fresh Dill Potato Salad

Classic Macaroni Salad

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, and honey mustard*

Grilled Veggie Sandwich *grilled seasonal veggies on baguette roll with goat cheese and basil mayo*

Teriyaki Chicken Wrap *marinated chicken, mixed greens, carrots, red onions,
and pickled ginger dressing in a flour tortilla*

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

California Turkey Wrap *with monterey jack cheese, avocado, red onion,
and chipotle mayo in a flour tortilla*

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

Classic Turkey or Chicken Club Wrap *turkey or chicken (served cold), bacon, lettuce, tomato, mayo in a flour tortilla*

Stage House Turkey or Chicken Club Wrap *turkey or chicken (served cold), provolone, bacon, roasted red pepper,
baby arugula, roasted garlic mayo*

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

Classic BALT Sandwich *with crisp bacon, lettuce, tomato, mayo and avocado on texas toast*

Dessert

Assortment of Chef's Dessert Selections

soft drinks, coffee, hot tea included in all packages

specialty coffees & juices not included

\$23 per adult

\$11 per child

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

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 Mac and 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 and plum tomatoes*
Fresh Fruit Cup *assortment of seasonal fruits*

Main Course (select four)

Chicken Fingers *served with French fries and honey mustard sauce*
Grilled Chicken Breast *served with whipped potatoes and seasonal vegetables*
Baked Macaroni & Cheese *house-made cheese sauce baked and 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

Menu and 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.
A flat \$25 cake cutting fee will be applied to all cakes brought in.

Linen Package: White tablecloths are included.
Standard Rust color napkins are complimentary for all parties;
other colors are available for an additional fee. *Please inquire.*

Decorations are permitted and encouraged, but please no tacks or tape on the walls.
We kindly 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 and 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 and prices are effective December 2018
and are subject to change at the discretion of Stage House Tavern.*