

STAGE HOUSE TAVERN

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

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

Family Style Appetizers *(choose six)*

- Vegetable Spring Rolls *with side of Thai chili sauce*
 - Spinach & Artichoke Dip *with corn tortilla chips***
 - Crispy Brussels Sprouts *with tamari chili sauce, pickled onions, scallions***
 - 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*
 - Loaded Nachos *with corn tortilla chips, ancho cheese sauce, jack-cheddar cheese, pico de gallo, scallions, sour cream and guacamole on side***
 - Buffalo Chicken Meatballs *blue cheese crumbles, scallions*
 - Mozzarella Sticks *with side of marinara sauce*
 - Tortilla Chips *with guacamole and pico de gallo***
 - Hummus *with mint-bell pepper compote, grilled pita, cucumber*
 - Buffalo Cauliflower *with crumbled blue cheese, scallions, house made ranch*
 - Garlic Shrimp *with smoked chorizo** (supplemental \$2)*
 - Pulled Pork *with chipotle bbq sauce***
 - Baked Penne *with ricotta cheese and mozzarella cheese in marinara sauce*
 - Classic Meatball Parmesan *with marinara & mozzarella cheese*
 - Penne Vodka *with roasted red peppers & green peas*
 - Baked Macaroni & Cheese *topped with garlic bread crumbs*
 - Neapolitan Style Pizza *choice of margherita, eggplant, bianco, or plain with one topping*
- House-Made Ravioli
Choice of:
- | | |
|-------------------------------|-------------------------------------|
| <i>classic cheese ravioli</i> | <i>meatball ravioli</i> |
| <i>goat cheese ravioli</i> | <i>chicken saltimbocca ravioli</i> |
| <i>sausage ravioli</i> | <i>spinach and mushroom ravioli</i> |
| <i>seafood ravioli</i> | <i>roasted eggplant ravioli</i> |
- Choice of Sauce:
- | | |
|-----------------|--------------------------|
| <i>marinara</i> | <i>four cheese cream</i> |
| <i>vodka</i> | <i>basil pesto cream</i> |

\$38 per person

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

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

**Open Bar pricing is applied to all guests over the legal drinking age*

***notates gluten friendly menu options*

Appetizer Buffet without Open Bar is available for \$22 per person (before fees)

Happy Hour Package Only Available Sunday-Thursday

please inquire for Friday and Saturday evening pricing

Family Style Package

available for 25 or more guests

Salads (choose three)

- Garden Salad *mixed greens with shaved red onions, carrots, and plum tomatoes, balsamic vinaigrette***
- Red Beet Salad *goat cheese, almonds, chives, sun dried black currants, port wine vinaigrette***
- Classic Caesar Salad *romaine lettuce, garlic croutons and parmesan cheese, caesar dressing*
- Mini Wedge Salad *iceberg wedge, bacon, crumbled blue cheese, pickled onions, everything bagel seasoning, blue cheese dressing***
- Ginger Salad *mixed greens, pineapple, almonds, grated carrots, red onion, ginger vinaigrette***

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

House Made Ravioli

Choice of:

- classic cheese ravioli*
- meatball ravioli*
- goat cheese ravioli*
- chicken saltimbocca ravioli*
- sausage ravioli*
- roasted eggplant ravioli*
- seafood ravioli*
- spinach and mushroom ravioli*

Choice of Sauce:

- marinara*
- four cheese cream*
- vodka*
- 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*
- Apple Stuffed Roast Pork Loin *with port wine demi glaze***
- Grilled Pork Tenderloin *with mushroom gravy***
- BBQ Pulled Pork**
- House Smoked Beef Brisket with chipotle BBQ sauce**
- Fried Chicken Thighs
- Smoked St. Louis Ribs with Chipotle BBQ Sauce**
- Boneless Beef Short Ribs *with bordelaise sauce** (supplemental \$5)*
- Basa Francaise *with white wine lemon butter sauce*
- Sesame Glazed Salmon**
- Baby Shrimp Scampi *garlic, lemon white wine butter sauce***

Sides (choose three)

- Whipped Potatoes**
- Roasted Garlic Potato Gratin**
- Rosemary Roasted Potatoes**
- Seasonal Vegetables**
- Garlic Sautéed Green Beans**
- Garlic Sautéed Broccoli**
- Roasted Brussels Sprouts
- Cilantro Rice & Black Beans**
- Saffron Rice**
- French Fries
- Onion Rings

Dessert

Assorted Dessert Platters

\$32 per adult

\$17 per child

*Tax & Gratuity are not included in package price

**notates gluten friendly menu options

Two or Three Course Dinner Menu

First Course: Appetizers (*choose three*)

Soup of the Day

French Onion Soup

Garden Salad *mixed greens, balsamic vinaigrette, shaved red onions, carrots, plum tomatoes***

Classic Caesar Salad *romaine lettuce, house-made caesar dressing, garlic croutons, parmesan cheese*

Wedge Salad *iceberg wedge, bacon, crumbled blue cheese, pickled red onion, everything bagel seasoning, blue cheese dressing***

Ginger Salad *mixed greens, almonds, pineapple, carrot, red onion, ginger vinaigrette***

Red Beet Salad *diced red beets, goat cheese, almonds, chives, black currants, port wine vinaigrette***

House Made Ravioli *choice of ravioli, choice of sauce*

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

Sautéed Shrimp *avocado puree, corn tortilla, tamari caramel sauce (supplemental \$2)***

Crispy Brussels Sprouts *with tamari chili sauce, pickled onions, scallions*

Second Course: Main (*choose four*)

Penne Vodka *vodka sauce, green peas, and roasted red peppers*

Parmesan Crusted Chicken Breast *vodka sauce, spinach linguini*

French Cut Chicken Breast *current prep***

Grilled Salmon *current prep***

Blackened Catfish *green onion sauce, jambalaya risotto with house-made chorizo***

Cajun Shrimp Linguine *house made black pepper linguine, baby shrimp, onions, bell peppers, scallions, cajun cream sauce*

Chicken and Waffles *belgian waffle, buttermilk fried chicken thighs, whiskey pecan syrup, whipped honey butter*

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

Classic Chicken Parmesan *parmesan crusted chicken topped with fresh mozzarella and marinara, served with a side of house made rigatoni and marinara*

Grilled 12oz Pork Chop *current prep***

10 oz. Flat Iron Steak *current prep***

Squid Ink Linguine *house made squid ink linguine, chopped shrimp, crumbled italian sausage, garlic, calabrian chilis, white wine, touch of tomato, finished with lemon bread crumbs*

14 oz. NY Strip Steak *whipped potatoes, charred broccoli, horseradish compound butter (supplemental \$5)*

Third Course: Dessert (*choose three*)

Warm Bourbon Pecan Pie *fresh whipped cream*

Seasonal Cheesecake *fresh whipped cream*

Warm Chocolate Brownie *vanilla ice cream, chocolate sauce*

Warm Apple Crumb Pie *vanilla ice cream, caramel sauce*

Traditional Crème Brulee**

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

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

**notates gluten friendly menu options

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, balsamic vinaigrette, shaved red onions, carrots, plum tomatoes***

Classic Caesar Salad *romaine lettuce, house-made caesar dressing, garlic croutons, parmesan cheese*

Wedge Salad *iceberg wedge, bacon, crumbled blue cheese, pickled red onion, everything bagel seasoning, blue cheese dressing***

Red Beet Salad *diced red beets, goat cheese, almonds, chives, black currants, port wine vinaigrette***

Ginger Salad *mixed greens, almonds, pineapple, carrot, red onion, ginger vinaigrette***

House Made Ravioli *choice of ravioli, choice of sauce*

Shrimp Cocktail *house-made cocktail sauce and lemon** (supplemental \$3)*

Sautéed Shrimp *avocado puree, corn tortilla, tamari caramel sauce (supplemental \$2)***

Crispy Brussels Sprouts *with tamari chili sauce, pickled onions, scallions*

Second Course: Main (choose three)

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

Penne Vodka *vodka sauce, green peas, and roasted red peppers*

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

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

CBB Mac & Cheese *house made penne, grilled chicken, bacon, broccoli, ancho cheese sauce, finished with garlic bread crumbs*

French Cut Chicken Breast *current prep***

Fish and Chips *tempura fried basa, french fries, tartar sauce, coleslaw*

Smoked St. Louis Ribs *chipotle bbq sauce, fries, coleslaw*

Grilled Salmon *current prep** (supplemental \$4)*

Classic Chicken Parmesan *parmesan crusted chicken topped with fresh mozzarella and marinara, served with a side of house made rigatoni and marinara*

Neapolitan Style Pizza *choice of margherita, eggplant, bianco, or plain with one topping*

Chicken and Waffles *belgian waffle, buttermilk fried chicken thighs, whiskey pecan syrup, whipped honey butter*

Grilled 12oz Pork Chop *current prep** (supplemental \$4)*

10oz Flat Iron Steak *current prep** (supplemental \$4)*

Third Course: Dessert (choose two)

Warm Bourbon Pecan Pie *fresh whipped cream*

Seasonal Cheesecake *fresh whipped cream*

Warm Chocolate Brownie *vanilla ice cream, chocolate sauce*

Warm Apple Crumb Pie *vanilla ice cream, caramel sauce*

Traditional Crème Brulee**

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

Two Course Sit Down \$27 per person

Three Course Sit Down \$32 per person

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

****notates gluten friendly menu options**

supplemental prices are based by order

Two or Three Course Luncheon Sandwich 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, balsamic vinaigrette, shaved red onions, carrots, plum tomatoes***

Classic Caesar Salad *romaine lettuce, house-made caesar dressing, garlic croutons, parmesan cheese*

Wedge Salad *iceberg wedge, bacon, crumbled blue cheese, pickled red onion, everything bagel seasoning, blue cheese dressing***

Red Beet Salad *diced red beets, goat cheese, almonds, chives, black currants, port wine vinaigrette***

Ginger Salad *mixed greens, almonds, pineapple, carrot, red onion, ginger vinaigrette***

Second Course: Main (choose three)

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

Penne Vodka *rodka sauce, green peas, and roasted red peppers*

CBB Mac & Cheese *house made penne, grilled chicken, bacon, broccoli, ancho cheese sauce, finished with garlic bread crumbs*

Fish and Chips *tempura fried basa, french fries, tartar sauce, coleslaw*

Neapolitan Style Pizza *choice of margherita, eggplant, bianco, or plain with one topping*

Turkey Club *house roasted turkey breast, bacon, avocado, lettuce, tomato, chipotle mayo, multigrain bread, french fries*

Grilled Chicken Club *grilled chicken breast, bacon, lettuce, tomato, honey mustard, long roll, french fries*

BBQ Pulled Pork *smoked pulled pork, chipotle bbq sauce, pickles, coleslaw, brioche roll, french fries*

Buttermilk Fried Chicken Sandwich *buttermilk fried chicken thigh, lettuce, tomato, ranch dressing, brioche roll, french fries*

Stage House Burger *swiss cheese, lettuce, tomato, red onion, pickles, roast garlic mayo, brioche bun, french fries*

BBQ Burger *frazzled onions, cheddar cheese, pickles, chipotle bbq sauce, brioche roll, french fries*

California Burger *red onion, avocado, monterey jack cheese, chipotle mayo, brioche roll, french fries*

Black Bean Burger *red onion, avocado, lettuce, chipotle mayo, sourdough roll, french fries*

Beyond Burger *vegetable protein based vegan burger, avocado, lettuce, tomato, red onion, vegan mayo, sourdough roll, french fries*

Third Course: Dessert (choose two)

Seasonal Cheesecake *fresh whipped cream*

Warm Chocolate Brownie *vanilla ice cream, chocolate sauce*

Warm Apple Crumb Pie *vanilla ice cream, caramel sauce*

Traditional Crème Brulee**

Two Course Sit Down \$20 per person

Three Course Sit Down \$25 per person

*Tax & Gratuity are not included in package price

**notates gluten friendly menu options

supplemental prices are based by order

Private Brunch Package

available for 25 or more guests

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

First Course (*choose three*)

Seasonal Fresh Fruit**

Avocado Toast *multigrain toast, pickled red onion, sunny side egg*

French Toast Bites *brioche, cinnamon sugar dusting, chocolate syrup, maple syrup*

House Smoked Salmon *baby arugula, apple, dried cranberries, horseradish vinaigrette, chive crema***

Garden Salad *mixed greens, red onion, carrots, tomato, balsamic vinaigrette***

Classic Caesar Salad *caesar dressing, garlic croutons, parmesan*

House Made Ravioli *choice of ravioli, choice of sauce*

Shrimp Cocktail *jumbo shrimp, classic cocktail sauce (supplemental \$3)***

Main Course (*choose four*)

Tomato, Cheddar and Onion Frittata *served with mixed greens***

Mushroom, Bacon and Goat Cheese Frittata *served with mixed greens***

Stuffed French Toast *brioche bread, blueberry cream cheese stuffing, honey butter, pancake syrup*

Belgian Waffle *with macerated berries and whipped cream*

Skillet Potatoes *home fried potatoes, onions, peppers, bacon, monterey jack-cheddar cheese, topped with sunny side eggs***

Chicken & Waffles *belgian waffle, buttermilk fried chicken thighs, whiskey pecan syrup, whipped honey butter*

Jersey Burger *8oz wood fire grilled burger topped with american cheese, pork roll, sunny side egg, brioche roll, served with fries or greens*

Steak and Eggs *10oz flat iron steak, home fried potatoes, sunny side eggs, chimichurri sauce** (supplemental \$7)*

Fish and Chips *tempura fried basa, french fries, tartar sauce, coleslaw*

Penne Vodka *with roasted red peppers and green peas*

Classic Chicken Parmesan *parmesan crusted chicken, marinara sauce, fresh mozzarella, served over house made linguine*

Baja Fish Tacos *tempura battered basa, cabbage slaw, guacamole puree, chipotle mayo, flour tortillas, served with rice & beans*

Neapolitan Style Pizza *choice of margherita, eggplant, bianco, or plain with one topping*

Baby Shrimp Scampi *garlic, lemon white wine butter sauce, served over house made linguine (supplemental \$2)*

Sesame Glazed Salmon *mixed greens, almonds, pineapple, carrot, red onion, ginger vinaigrette***

Desserts (*choose three*)

Seasonal Cheesecake

Warm Chocolate Brownie a la Mode with vanilla ice cream

Vanilla Bean Crème Brulee**

Warm Apple Crumb Pie *vanilla ice cream, caramel sauce*

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

Two Course Sit Down \$26 per person

Three Course Sit Down \$32 per person

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

****notates gluten friendly menu options**

supplemental prices are based by order

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

Stage House Children's Menu

Available for Children 12 Years Old and Younger

soda, juice or milk included

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**

****notates gluten friendly menu options**

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 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 family style/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 January 2021
and are subject to change at the discretion of Stage House Tavern.*