

STAGE HOUSE TAVERN

SOMERSET, NJ

Thank you for expressing an interest in 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 needs.

Our Chef at Stage House Tavern 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, Danielle Hagens via e-mail: **somersetparties@gmail.com**. It would be her pleasure to answer any questions you might have regarding a private function at Stage House Tavern in Somerset, NJ.

Sincerely,

Stage House Tavern
1719 Amwell Road
Somerset, New Jersey 08873
732-873-3990

Stage House Tavern Somerset, NJ

Bar Options

- option 1- open beer and wine service** to include:*
domestic and imported beers, house wine & all soft drinks
price: \$23 per person (3 hours) **must be combined with a food package*
price: \$19 per person (2 hours) **must be combined with a food package*
**please note: open beer & wine packages do not include a private bartender or private bar*
- option 2- on consumption**
price: as per ordered at regular menu price, one tab for all beverages to be combined with final master bill (this can be customized by putting a cap on the total amount of the bar bill or limit what is offered by the serving staff).
- option 4- cash bar**
price: cash bar, guests cover the cost of their own beverages

Ask about our bottled wine selection.

Carafes of Mimosa are \$32 per carafe

Pitchers of Sangria are \$25 per pitcher

Specialty coffees are not included in open beer and wine package (cappuccino or espresso)

Two or Three Course Pre-Fixed Menu (available for up to 40 guests)

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, cucumbers & 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 & port wine vinaigrette*

Wedge of Iceberg Lettuce* *chilled lettuce, bacon, tomatoes & bleu cheese dressing*

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

Buffalo Style Cauliflower* *bleu cheese crumbles & celery ribbons*

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

Steamed Little Neck Clams* *white wine garlic broth (supplemental \$2)*

Prince Edward Island Mussels* *white wine garlic broth (supplemental \$2)*

Second Course: Main (choose four)

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

Pappardelle Bolognese *pork, beef, roasted plum tomatoes, cream, grated parmesan & ricotta*

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

Roasted Chicken Savoy* *parmesan, herbs, balsamic au jus, whipped potatoes & brussels sprouts*

Crab Stuffed Flounder *whipped potatoes, garlic seared spinach & white wine butter sauce*

Grilled Salmon* *whipped potatoes, seasonal vegetables & a lemon half*

Third Course: Dessert (choose ALL three)

Caramel & Apple Butter Cheesecake *topped with whipped cream and caramel sauce*

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

Berry Sundae* *house made berry coulis served over vanilla ice cream with whipped cream*

****Add Unlimited coffee, tea, sodas, juices & iced tea \$3 per person***

Two Course \$32 per person

Three Course \$38 per person

Tax & Gratuity are not included in package price

*Indicates Gluten Free

Private Brunch Buffet
only available for 20 or more guests

Pastry station (all included)

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

Main Course (choose four)

Asparagus, Cheddar & Onion Frittata
Mushroom, Goat Cheese & Tomato Frittata
Scrambled Eggs
Bacon & Breakfast Sausage
Brioche French Toast with syrup on the side
Belgian Waffles with syrup on the side
Penne Vodka house made vodka sauce with peas & roasted red peppers
Chicken Marsala chicken & wild mushrooms topped with marsala demi glaze
Chicken Francaise
Chicken Cacciatore with garlic, peppers, & onions served in a white wine tomato sauce
Roast Pork Loin in mushroom gravy
Pepper Steak
Italian Style Meatballs in house made marinara sauce
Tilapia Teriyaki with red onion, peppers, carrots, zucchini, & house teriyaki sauce

Sides (choose two)

Home Fried Potatoes with peppers and onions
Roasted Garlic Potato Gratin
Seasonal Vegetables
Green Beans with Almonds
Rice Pilaf

\$29 per adult*

\$14.50 per child 5-12*

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

***DUE TO COVID RESTRICTIONS THERE IS ALSO AN ADDITIONAL FEE BASED ON
HEADCOUNT TO SERVE BUFFET FOOD***

Dessert Station

add assorted dessert platters to your brunch package

Additional \$2 per person

****Add Unlimited coffee, tea, sodas, juices & iced tea \$3 per person***

Add Bloody Marys & Bellinis to the brunch package for \$6 each on consumption
OR add carafes of Mimosas at \$32 each carafe

Brunch Pre-Fixed Menu (available for up to 30 guests - Sunday only)

First Course

includes all three items - served family style on each table

House Made Beignets *with fresh berry coulis*

Fresh Fruit Salad*

Assorted Toasted Bread Basket *served with butter & jellies*

Second Course

guests choose one each

Brioche French Toast

three vanilla & cinnamon battered brioche slices, powdered sugar, whipped cream, honey & Vermont maple syrup

Country Breakfast*

scrambled eggs, home fries & choice of bacon, sausage or pork roll

Greek Omelet*

spinach, tomato & feta cheese, served with home fries

Smoked Salmon Platter

cream cheese, capers, red onion, chopped egg & bagel chips

**Add Unlimited coffee, tea, sodas, juices & iced tea \$3 per person*

\$24 per person

Tax & Gratuity are not included in package price

**Indicates Gluten Free*

Entrée Buffet Package

only available for 20 or more guests

Salads *(all three included)*

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*

Main Course *(choose three)*

Baked Penne *with ricotta cheese & mozzarella cheese in marinara sauce*
Penne Vodka with Grilled Chicken *roasted peppers & green peas mixed in*
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*
Chicken Cacciatore *with garlic, peppers, & onions served in a white wine tomato sauce*
Chicken Teriyaki *with red onion, peppers, carrots, zucchini, & house teriyaki*
Roast Pork Loin *with port wine demi-glaze*
Roast Pork Loin *with mushroom gravy*
Italian Style Meatballs *house made marinara*
Beef Tips *with mushroom gravy*
Beef Bourguignon
Beef Teriyaki *with red onion, peppers, carrots, zucchini, & house teriyaki*
Sausage & Peppers
Basa Francaise *with white wine lemon butter sauce*
Tilapia Teriyaki *with red onion, peppers, carrots, zucchini, & house teriyaki*
Sesame Glazed Salmon
Seafood Newburg *salmon, basa, clams, & mussels in sherry tomato cream sauce (supplemental \$2)*
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
Green Beans with Almonds
Rice Pilaf

Dessert

Assortment of Cakes and Pies

****Add Unlimited coffee, tea, sodas, juices & iced tea \$3 per person***

\$32 per adult*

\$16 per child*

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

DUE TO COVID RESTRICTIONS THERE IS ALSO AN ADDITIONAL FEE BASED ON HEADCOUNT TO SERVE BUFFET FOOD

Terms Agreement to All Party Packages

6.625% NJ state sales tax and 20% gratuity are not included in any of the package prices*

All events are booked indoors.

We do not allow outside entertainment such as bands or DJs.

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

A final head count is due three 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.

\$200 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 cake is permitted; there is a cutting and serving fee.

We can provide a colored napkin other than our standard bistro napkin (white with a burgundy stripe) for an additional fee. Please inquire about color options.

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 table confetti, table scatter or confetti balloons.**

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

No more than 4 separate checks for any size party.

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

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

All menus & prices are subject to change at the discretion of Stage House Tavern.