

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

Open Bar Packages
must be combined with another package

no shots included

option 1- premium open bar to include:

premium liquors*, domestic and imported beers, house & premium wines, soft drinks

*limited single malts & bourbons available

price: \$34 per person (3 hours)

price: \$30 per person (2 hours)

option 2- open bar to include:

call liquors, domestic and imported beers, house wine & soft drinks

price: \$28 per person (3 hours)

price: \$24 per person (2 hours)

option 3- beer and wine service to include:

domestic and imported beers, house wine & soft drinks

price: \$22 per person (3 hours)

price: \$18 per person (2 hours)

option 4- on consumption or cash bar

price: on consumption, one tab for all beverages to be combined with bill

price: cash bar, guests cover the cost of their own beverages

Ask about our bottled wine selection.

please note: open bar packages do not include a private bartender or private bar

specialty coffees are not included (cappuccino & espresso)

STAGE HOUSE TAVERN • SOMERSET, NJ

Reception

(reception 45 minutes, must be combined with another package)

cold table - \$10 per person

an assortment of cheeses & cured meats served with crackers,
smoked salmon platter with capers & red onions,
a fresh fruit platter OR a fresh raw vegetables 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 (50 pieces)	Market Price
chilled large shrimp (75 pieces)	Market Price
east coast oysters (50 pieces)	Market Price
poached chilled lobster de-shelled & quartered (40 pieces)	Market Price

passed hors d'oeuvres

(minimum of 20 people, must be combined with another package)

Vegetarian

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

vegetable spring rolls with ginger dipping sauce
mushroom risotto cake

Fish and Seafood

potato pancakes with apple & smoked salmon
salmon tartar on wafer cone
tuna tartar on wafer cone (add \$2)
baby shrimp & guacamole on corn tortilla

panko crusted fried shrimp with spicy coconut sauce
smoked salmon mousse crostini with capers, red onion
seared sesame crusted tuna squares, corn tortilla, sesame-soy
sauce (add\$2)

Meat

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

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

Selection of six: \$16 per person

Selection of eight: \$20 per person

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

STAGE HOUSE TAVERN • SOMERSET, NJ

Two or Three Course Pre-Fixed 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, 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 & 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)**

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 broth* **(supplemental \$3)**

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

Second Course: Main (*choose four*)

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

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

Grilled Bone-In Organic Chicken Breast *lemon pepper chicken breast, basmati rice, brussels sprouts, broccoli, cipollini onions, lemon oil*

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

Grilled Salmon *whipped potatoes, asparagus & a lemon half*

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

10 oz Tavern Steak *topped with red wine demi-glaçe, served with seasonal vegetables & roasted garlic potato gratin*

14 oz New York Sirloin Steak *with side of house-made steak sauce, served with seasonal vegetables & roasted garlic potato gratin*

(supplemental \$6)

8 oz Filet Mignon *topped with red wine demi-glaçe, served with seasonal vegetables & roasted garlic potato gratin* **(supplemental \$8)**

Third Course: Dessert (*choose three*)

Chocolate Coconut Bread Pudding *served with vanilla ice cream & chocolate sauce*

Stage House Cheesecake *topped with fresh berry coulis & whipped cream*

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

Warm Caramel Apple Crisp *served with vanilla ice cream & drizzled in caramel sauce*

Traditional Crème Brulee *topped with berries*

includes coffee & hot tea

***Add Unlimited sodas, juices & iced tea \$1.50 per person**

Two Course \$32 per person

Three Course \$38 per person

Add Salad Course \$7 per person

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

Chef's Table All Inclusive Package

Beverages

three hour premium open bar to include
premium & house liquor, domestic and imported beers,
premium & house selection of wines, champagne by the glass, and soft drinks

Reception (45 minutes)

cold table

or

selection of five 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 "Chef's Table" package is priced inclusive of tax & gratuity

Entrée Buffet Package

only available for 25 or more guests

Soup and Salads (*choose three*)

Soup of the Day – *Chef's Selections*

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*

Roast Pork Loin *with brandy mustard sauce*

Beef Tips *with mushroom gravy*

Beef Bourguignon

Boneless Beef Short Ribs *with bordelaise sauce*

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

Pepper Steak

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

Saffron Rice

Rice Pilaf

Brown Rice

Dessert

Assortment of Cakes and Pies

includes coffee & hot tea

**Add Unlimited sodas, juices & iced tea \$1.50 per person*

\$32 per adult

\$16 per child

*Tax & Gratuity are not included in package price

Sandwich Buffet

only available for 18 to 45 guests

Soup & 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*

Sandwiches (*choose four*)

- Hot Pulled Pork Sliders *with chipotle bbq sauce*
- Hot Pulled Beef Brisket Sliders *with chipotle bbq sauce*
- Cold Grilled Chicken Caesar Wrap *with house made mozzarella in a flour tortilla*
- Cold Buffalo Chicken Salad Wrap *with mixed greens & blue cheese dressing in a flour tortilla*
- Cold Teriyaki Chicken Wrap *marinated chicken, mixed greens, carrots, red onions, & pickled ginger vinegar in a flour tortilla*
- Cold Grilled Chicken & Fresh Mozzarella Wrap *with roasted peppers & basil mayo in a flour tortilla*
- Cold Turkey Club *double decker sandwich on multi grain bread with bacon, lettuce, tomato & mayo*
- Cold California Turkey Wrap *with Monterey Jack cheese, avocado, red onion, & chipotle mayo in a flour tortilla*
- Cold Ham and Turkey Wrap *with swiss, coleslaw, & russian dressing in a flour tortilla*
- Cold Ham and Swiss Wrap *with lettuce, tomato, onion & honey mustard in a flour tortilla*
- Cold Tuna Salad *on baguette roll with mixed greens tossed in balsamic vinaigrette*

Dessert

Assortment of Cakes & Pies

includes coffee & hot tea

**Add Unlimited sodas, juices & iced tea \$1.50 per person*

\$28 per adult

\$14 per child

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

STAGE HOUSE TAVERN • SOMERSET, NJ

Private Brunch Buffet

only available for 20 or more guests

Pastry station *(included)*

bagels with cream cheese & butter,
house smoked salmon with capers & red onions,
assortment of mini breakfast pastries (muffins, croissants, danishes),
& 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*
Baked Penne *with ricotta cheese & mozzarella cheese in marinara sauce*
Chicken Marsala *chicken & wild mushrooms topped with marsala demi glaze*
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*
Roast Pork Loin *in mushroom gravy*
Pepper Steak
Boneless Beef Short Ribs *with bordelaise sauce*
Basa Francaise *with white wine lemon butter sauce*
Tilapia Teriyaki *with red onion, peppers, carrots, zucchini, & house teriyaki*

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

**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 \$3 per person

includes coffee & hot tea

**Add Unlimited sodas, juices & iced tea \$1.50 per person*

Add Bloody Marys & Mimosas to the brunch package for \$5 each on consumption
Ask about a Make-Your-Own-Mimosa Station or Sangria Table

www.stagehousetavern.com

STAGE HOUSE TAVERN • SOMERSET, NJ

Sunday Brunch Buffet

11 am to 2 pm

The Stage House Tavern Sunday Brunch takes place every Sunday (excluding holidays). The brunch is set up in the Tavern Bar, however, during football season you can find the brunch in the main dining 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 & 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 beef, chicken, seafood and pasta dishes, as well as rice pilaf, & seasonal vegetables. As well as eggs, bacon, 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 muffins & danishes, bagels with cream cheese and butter, house smoked salmon, antipasto salad, fruit salad, in addition to our beet salad, garden salad, & Caesar salad.

Omelet Station

Watch our chef cook your made-to-order omelet! 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.

Assorted Desserts

Our Brunch Buffet has a great variety! You can expect to find an assortment of brownies, cookies, cakes, & pies. And you can't miss the chocolate fountain with treats such as strawberries & marshmallows for dipping.

Beverages

Unlimited juice, coffee, and hot tea included in the price per person

**Add Unlimited sodas & iced tea \$1.50 per person*

Add Bloody Marys & Mimosas to the brunch package for \$5 on consumption

Ask about a Make-Your-Own Mimosa Station

Somerset County prohibits the sale of alcohol before 12pm on Sundays

\$24.95 per adult

\$12.95 per child

*Tax & Gratuity are not included in package price

The Happy Hour Package

only available for 25 or more guests

Two or Three Hour Open Bar

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 sweet & spicy Thai sauce*

Spinach & Artichoke Dip *with crostini*

Chicken Tenders *with side of buffalo & bbq sauce*

Jumbo Chicken Wings *with side of buffalo & bbq sauce*

Chicken Empanadas

Mozzarella Sticks *with side of marinara sauce* (supplemental \$1)

Fried Calamari *with side of marinara sauce* (supplemental \$2)

Sticky Sesame Shrimp *with sriracha glaze* (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

seafood ravioli

meatball ravioli

Choice of Sauce:

marinara

vodka

four cheese cream

Classic Chicken Option (supplemental \$3)

Choice of:

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*

\$38 per person (2 hour open bar)

\$45 per person (3 hour open bar)

*Tax & Gratuity are not included in package price

Available Monday through Thursday from 4pm – 8pm

Please Inquire about Weekend Pricing

www.stagehousetavern.com

Stage House Tavern Children's Menu

Only Available for Children 12 Years Old and Younger

Kids Buffet Package (*choose four*)

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

**Add Unlimited sodas, juices, milk & iced tea \$1.00 per child*

\$13 per child

**minimum of 20 children*

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

Kids 3 Course Sit-Down Menu

Appetizer Course

(select one)

Garden Salad *mixed greens tossed in balsamic vinaigrette topped with shaved red onions, carrots, and 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 garlic bread crumbs*
Small Cheese Ravioli *with a choice of marinara sauce or four-cheese cream sauce topped with parmesan cheese*
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*

**Add Unlimited sodas, juices, milk & iced tea \$1.00 per child*

\$19 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 Chef's Table package

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

Fireplace Room: \$1,200 room minimum (before tax & gratuity) on a Friday & Saturday night

76 Room: \$1,800 room minimum (before tax & gratuity) on a Friday & Saturday night

Second Floor Loft: \$1,500 room minimum (before tax & gratuity) on a Friday & Saturday night

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

A final head count is due two 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.

Linen Package: We provide complimentary standard rust colored linen napkins; other colors are available for a fee. Linen tablecloths are not included in any package. White tablecloths are available for a fee.

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.**

Use of confetti will incur a \$100 charge.

No more than 4 separate checks for any size party.

Open bar 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.