



Stage House Tavern

Somerset, New Jersey

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

Bar Options

- option 1- open beer and wine service*** to include:
domestic and imported beers, house wine & all sodas
price: \$26 per person (3 hours) **must be combined with a food package*
price: \$22 per person (2 hours) **must be combined with a food package*
- option 2- open beer, wine and liquor service*** to include:
domestic and imported beers, house wine, call liquor mixed drinks & all sodas (shots are not allowed for open bars)
price: \$35 per person (3 hours) **must be combined with a food package*
price: \$25 per person (2 hours) **must be combined with a food package*
- *Please note: open bar packages do not include a private bartender or private bar – parties have dedicated servers to handle all of your needs.*
- option 3- 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 bar beverages

Carafes of Mimosa are \$32 per carafe (6.5 glasses per carafe)

Carafes of Bellini are \$32 per carafe (6.5 glasses per carafe)

Pitchers of Sangria are \$25 per pitcher (4.5 glasses per pitcher)

Two or Three Course Pre-Fixed Menu

Only 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 Beef Salad* roasted beets, arugula, currants, crumbled goat cheese, almonds & port wine vinaigrette

Wedge of Iceberg Lettuce chilled lettuce, bacon, tomatoes, fried onions & 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 lemon, cocktail sauce (supplemental \$2)

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

Second Course: Main (choose four)

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

Rigatoni Bolognese braised beef, pork, root vegetables, tomatoes, cream & whipped seasoned ricotta

Chicken Saltimbocca Ravioli ground chicken, prosciutto, swiss & parmesan cheeses, parsley, basil & sage with choice of marinara, vodka or four cheese cream sauce

Chicken & Broccoli Alfredo house made fettucine, four cheese cream sauce, parmesan crisp

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

Bacon Wrapped Pork Chop* bourbon glazed with garlic whipped potatoes & broccoli rabe

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

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

Stage House Meatloaf ground beef mixed with roasted vegetables, cheeses, house-made bbq glaze, served with seasonal vegetables & whipped potatoes

Flat Iron Steak* white cheddar potatoes gratin, seasonal vegetables & red wine demi glaze

Third Course: Dessert (choose three)

Seasonal Cheesecake

Tahitian Vanilla Crème Bruleé*

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

Hummingbird Cake bananas, pineapple, cinnamon, cream cheese frosting & candied pecans

***Add Unlimited coffee, tea, sodas, juices & iced tea \$4 per person**

Two Course \$36 per person*

Three Course \$42 per person*

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

***Indicates Gluten Free**

Private Brunch Buffet

Only available for 20 or more guests

Cold Station (all included)

bagels with cream cheese & butter,
house smoked salmon* with capers & red onions,
assorted breakfast pastries,
& fresh fruit salad*

Main Course (choose four)

Asparagus, Cheddar & Onion Frittata*
Mushroom, Goat Cheese & Tomato Frittata*
Scrambled Eggs*
Bacon & Breakfast Sausage*
Cinnamon French Toast Sticks 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
Roasted Pork Loin* in mushroom gravy
Pepper Steak*
Italian Style Meatballs in house made marinara sauce
Teriyaki Cod* with red onion, peppers, carrots, zucchini, & house teriyaki sauce

Sides (choose two)

Home Fried Potatoes*
Roasted Garlic Potato Gratin*
Seasonal Vegetables*
Green Beans with Almonds or Garlic Butter*
Rice Pilaf*

\$34 per adult*

\$17 per child 5-12*

*Tax & Gratuity are not included in package price

Dessert Station

add assorted dessert platters to your brunch package
Additional \$5 per person

*** Indicates Gluten Free**

***Add Unlimited coffee, tea, sodas, juices & iced tea \$4 per person**

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

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 & balsamic vinaigrette*
Red Beet Salad* *roasted beets, arugula, currants, crumbled goat cheese, almonds & port wine vinaigrette*
Classic Caesar Salad *romaine lettuce topped tossed in our house made caesar dressing & topped with parmesan cheese & garlic croutons*

Main Course (choose three)

Baked Penne with ricotta cheese & mozzarella cheese in marinara sauce
Penne Vodka roasted peppers & green peas
Baked Macaroni & Cheese
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*
Roasted Pork Loin* *with port wine demi-glaze*
Roasted 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*
Teriyaki Cod* *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 or Garlic Butter*
Rice Pilaf*

Dessert

Assortment Dessert Platters

* Indicates Gluten Free

\$39 per adult*

\$19.50 per child 5-12*

*Tax & Gratuity are not included in package price

*Add Unlimited coffee, tea, sodas, juices & iced tea \$4 per person

Appetizer Buffet Package

Only available for 20 or more guests

Appetizer Buffet (choose five - *indicates gluten free)

Vegetable Crudites Platter* with jalapeno ranch & bleu cheese

Vegetable Spring Rolls with side of sweet chili sauce

Spinach & Artichoke Dip* with crostini

Taco Dip* with tortilla chips

Deep Fried Broccoli Bites with jalapeno ranch

Chicken Tenders with side of buffalo & bbq sauce

Jumbo Chicken Wings* with side of buffalo & bbq sauce

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

Loaded Potato Skins* broccoli, bacon & ancho cheese sauce

Sticky Sesame Shrimp with sweet & sour glaze **(supplemental \$2)**

Swedish Meatballs

Tex Mex Chicken Meatballs

Italian Style Meatballs with marinara & mozzarella

Sausage & Peppers*

Baked Penne with ricotta cheese & mozzarella cheese in marinara sauce

Penne Pasta with roasted peppers & green peas in vodka sauce

Baked Macaroni & Cheese

House-Made Ravioli (supplemental \$1)

Choice of:

classic cheese ravioli

meatball ravioli

seafood ravioli

Choice of Sauce:

marinara

vodka

four cheese cream

\$25 per adult*

\$12.50 per child 5-12*

*Tax & Gratuity are not included in package price

***Add Unlimited coffee, tea, sodas, juices & iced tea \$4 per person**

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 filled balloons.** **Use of any of these types of confetti will incur a \$100 clean up charge.**

No separate food 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.

A private space does require a food package booking.

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