

Stage House Tavern Somerset, New Jersey

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 & port wine vinaigrette

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

Sweet & Spicy Chicken hand breaded chicken thighs in a house teriyaki with pineapple, sesame & scallions

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 \$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

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

Parmesan Crusted Chicken Breast served with house-made spinach linguini 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

Glazed Pork Tenderloin* with seasonal vegetables & whipped potatoes

8 oz Flank Steak* with side of house-made steak sauce, served with seasonal vegetables & whipped potatoes (supplemental \$4)

14 oz Ribeye Steak* with side of house-made steak sauce, served with seasonal vegetables & whipped potatoes (supplemental \$8)

Third Course: Dessert (choose three)

Cookies & Cream Cheesecake topped with whipped cream and chocolate sauce

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

Blueberry Buckle with fresh berry coulis & vanilla ice cream

Coconut Flan Napolitano*

includes coffee & hot tea

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

Two Course \$32 per person

Three Course \$38 per person

Tax & Gratuity are not included in package price

*Indicates Gluten Free