

Stage House Tavern

SCOTCH PLAINS

Events

CONTACT ALEXIS HULL
FOR MORE INFORMATION
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EMAIL: STAGEHOUSEPARTIES@GMAIL.COM

SIP, SIP HOORAY!

Must be combined with a food package.
Open bar packages do not include
private bartender or private bar.

BEER & WINE OPEN BAR

house wines, domestic bottles & draft beers
soda, coffee, and tea included

2 HOURS: \$22 PER PERSON

3 HOURS: \$26 PER PERSON

BEER, WINE & LIQUOR

domestic bottles & draft beers, house wines, call liquor mixed
drinks, soda, coffee and tea included

2 HOURS: \$25 PER PERSON

3 HOURS: \$35 PER PERSON

Cappuccino & espresso are not included with any drink packages.

UNLIMITED SOFT DRINKS

\$4 per person includes soda, iced tea, juice, coffee & hot tea

ON CONSUMPTION

all soft drinks & alcoholic drinks consumed added to the final bill;
can be customized by putting a cap on total amount of bar bill or
limit what is offered by the serving staff.

\$28 pitchers of sangria / \$32 carafes of mimosas

CASH BAR

guests cover the cost of their own alcoholic beverages.

PRIVATE BRUNCH BUFFET

AVAILABLE FOR EVENTS BEGINNING BEFORE 3 PM

ONLY AVAILABLE FOR 20 OR MORE GUESTS

May not be available for parties in Candle or Stencil.

PASTRY STATION INCLUDED

Bagels with cream cheese & butter
House Smoked Salmon* with capers & red onions
House-made Coffee Cake
Fresh Fruit Platter*

ENTRÉE CHOOSE FOUR

Breakfast Sausage & Bacon*
Scrambled Eggs*
Mushroom, Goat Cheese & Tomato Frittata*
Asparagus, Cheddar & Onion Frittata*
Belgian Waffles or French Toast side maple syrup
Penne Vodka green peas, roasted red peppers
Classic Cheese Ravioli marinara, vodka sauce, four cheese cream
Chicken marsala*, parmesan, cacciatore*, francaise or teriyaki*
Roast Pork Loin mushroom gravy
Pepper Steak*
Basa Francaise
Teriyaki Cod* red onion, peppers, carrots, zucchini, house teriyaki
Italian Style Meatballs
Sesame Salmon* + \$3 per person

SIDES CHOOSE TWO

Home Fried Potatoes*
Seasoned Tater Tots
Whipped Potatoes* **\$34 per person**
Rice Pilaf* **\$17 per child 5 - 12**
Seasonal Vegetables* + supplemental per person
Classic Caesar Salad *Can be prepared gluten free
Garden Salad* *cannot ensure no cross-contamination will occur*

Tax & Gratuity are not included in package price

OMELET STATION Additional \$6 per person

Made to order omelet station with your own personal chef

DESSERT Additional \$3 per person

Chef's Assorted Dessert Platters

Add unlimited coffee, tea, soda, juices & iced tea for \$4 per person

BRUNCH PRIX FIXE

AVAILABLE SATURDAYS & SUNDAYS
FOR EVENTS BEGINNING BEFORE 2 PM
AVAILABLE FOR 30 OR LESS GUESTS

APPETIZERS

THREE
SERVED FAMILY STYLE

Spinach + Artichoke Dip* or **Jalapeño Popper Dip***

Garden Salad* or **Caesar Salad**

Mini Avocado Toasts pickled red onion, hard boiled egg, lemon oil

ENTRÉE

CHOOSE FOUR

Fresh Berries Parfait yogurt, berry coulis, granola

Tavern Cheese Omelette* blends of cheddar, swiss, jack, provolone, four cheese cream, scallions, side seasoned tater tots

Thick Cut French Toast cinnamon butter, vanilla, powdered sugar

Waffles & Berries mixed berries, orange maple syrup, berry coulis, whipped cream, powdered sugar

Chicken + Waffles house-fried chicken over a freshly made waffle with butter and maple syrup

Cobb Salad* diced chicken, bacon, hard boiled egg, tomato, avocado, blue cheese, balsamic vinaigrette

Grilled Vegetable Sandwich** zucchini, summer squash, portobello, tomato, goat cheese, basil pesto mayo, side salad

Turkey Club** toasted whole grain bread, house-roasted turkey, crispy bacon, romaine lettuce, tomatoes, smoked tomato aioli, side fries

Blackened Mahi Mahi Tacos soft flour tortilla, avocado, shredded lettuce, mango salsa, citrus crema **+\$2 per order**

Penne Vodka or House-made Ravioli choose one:

classic cheese, roasted eggplant, chicken saltimbocca, spinach + mushroom, meatball, seafood or goat cheese with *marinara*, *vodka sauce* or *four cheese cream*

Parm Crusted Chicken Breast spinach linguine tossed in vodka sauce

DESSERT

Tahitian Vanilla Creme Brûlée*

Strawberry Shortcake fresh baked buttermilk biscuits, macerated balsamic strawberries, whipped cream, lemon

Two Course \$34 per person / Three Course \$40 per person

Soda, coffee, tea, & juice included with limited brunch package,
cappuccino & espresso not included.

Family style appetizers are not endless, one round will be brought out for tables

Tax & Gratuity are not included in package price

*Can be prepared gluten free, **+\$2 for gluten free roll
we cannot ensure no cross-contamination will occur

ENTRÉE BUFFET

ONLY AVAILABLE FOR 20 OR MORE GUESTS

May not be available for parties in Candle or Stencil.

SALADS INCLUDED

Garden Salad*
Caesar Salad
Red Beet Salad*

MAINS CHOOSE THREE:

Baked Mac & Cheese
Penne Vodka *roasted red peppers, green peas*
Classic Cheese Ravioli *with marinara, vodka sauce or four cheese cream*
Chicken: *marsala*, francaise, teriyaki*, cacciatore*, or parmesan*
Roasted Pork Loin* *mushroom gravy* or port wine demi-glace*
Sausage & Peppers*
Italian Meatballs *with marinara*
Beef Tips* *mushroom gravy*
Beef Teriyaki* *red onion, peppers, carrots, zucchini, house teriyaki*
Sesame Glazed Salmon*
Basa Francaise *white wine lemon garlic butter sauce*
Teriyaki Cod* *red onion, peppers, carrots, zucchini, house teriyaki*

SIDES CHOOSE THREE:

Rosemary Roasted Potatoes*
Whipped Potatoes*
White Cheddar Potato Gratin*
Rice*
Broccoli*
Seasonal Vegetables*
Broccoli Rabe*

DESSERTS INCLUDED

Chef's Assorted Pastry Platters

\$39 per person / \$19.50 per child 5-12 years old
Add unlimited coffee, tea, soda, juices & iced tea for \$4 per person

Tax & Gratuity are not included in package price

*Can be made Gluten Free; we cannot ensure no cross-contamination will occur.

Lunch Prix Fixe Menu

For events beginning before 3 pm

Available for 35 or less guests

Appetizers

two, served family style

Classic Caesar Salad or Garden Salad*
Garlic Bread or Spinach + Artichoke Dip*

Entrée

choose three

Turkey Club** whole grain bread, house-roasted turkey, bacon, lettuce, tomatoes, smoked tomato aioli, side fries

Grilled Vegetable Sandwich** ciabatta, zucchini, summer squash, tomato, portobello, goat cheese, basil pesto mayo, side salad

Parmesan Crusted Chicken Sandwich BLT, honey mustard

Blackened Mahi Mahi Tacos soft flour tortilla, avocado, mango salsa, citrus crema +\$2 per order

Shredded Smoked Brisket Sandwich garlic butter ciabatta, cheddar, sliced pickle, carolina bbq sauce, side fries

Penne Vodka house-made penne, roasted red peppers, green peas

House-made Ravioli with marinara, vodka sauce, or four cheese cream

Stage House Meatloaf whipped potatoes, seasonal, vegetables

Parmesan Crusted Chicken house-made linguine, vodka sauce

Fish 'n Chips tempura white fish, fries, slaw, side tartar

Desserts

Tahitian Vanilla Creme Brûlée*

Warm Chocolate Brownie vanilla ice cream, chocolate sauce

Strawberry Shortcake fresh baked buttermilk biscuits, macerated balsamic strawberries, whipped cream, lemon

Two Course \$32 per person / Three Course \$38 per person

Family style appetizers are not endless, one round will be brought out for tables

Add unlimited coffee, tea, soda, juices & iced tea for \$4 per person

tax & gratuity not included in package price

*Can be prepared gluten free, **+\$2 for gluten free roll
we cannot ensure no cross-contamination will occur

Entrée Prix Fixe Menu

Available for 30 or less guests

APPETIZERS

choose three

Soup of the Day*

French Onion Soup

Classic Caesar Salad garlic croutons, parmesan cheese

Garden Salad* tomato, cucumber, carrot, onion, balsamic vin.

Classic Cheese Ravioli marinara, vodka sauce or four cheese cream

Buffalo Cauliflower blue cheese crumbles & celery ribbons

Tavern Shrimp* guacamole, soy caramel, tortilla chips **+\$2 per order**

Steamed Little Neck Clams* garlic, herbs, white wine, butter **+\$2 per order**

Baked Clams Casino local top neck clams stuffed with cracker crumbs, peppers, onions & bacon **+\$2 per order**

ENTRÉE

choose three

Penne Vodka roasted red peppers, green peas

Rigatoni Bolognese rigatoni, braised beef, pork, root vegetables, tomatoes, whipped seasoned ricotta cheese

Parmesan Crusted Chicken Breast spinach linguine tossed in vodka sauce

Shrimp & Vegetable Stir Fry* rice, broccoli, snow peas, carrots, asparagus, baby bella mushrooms, red onion, scallions

Grilled Salmon* seasonal vegetables, whipped potatoes, lemon wedge

Crab Stuffed Flounder potato gratin, sautéed spinach, white wine butter sauce

Bacon Wrapped Pork Chop* garlic whipped potatoes, broccoli rabe

Flat Iron* potato gratin, seasonal vegetables, red wine demi glace

16 oz NY Strip* whipped potatoes, seasonal vegetables **+\$8 per order**

DESSERT

choose three

Tahitian Vanilla Creme Brûlée*

Seasonal Cheesecake

Chocolate Brownie vanilla ice cream, chocolate sauce drizzle

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

Two Course \$39 per person / Three Course \$45 per person

Add unlimited coffee, tea, soda, juices & iced tea for \$4 per person

tax & gratuity not included in package price

*Can be made Gluten Free; we cannot ensure no cross-contamination will occur

ENTRÉE PACKAGE

available for parties up to 40 guests

FAMILY STYLE APPS + SALAD

choose three

Wings *buffalo or bbq** Garlic Bread Vegetable Spring Rolls
Spinach + Artichoke Dip* Buffalo Cauliflower Pico + Chips*
Guacamole & Chips* Taco Dip* Loaded Potato Skins

+\$2 per guest:

Crab Stuffed Mushrooms, Steamed Clams or Sweet Chili Fried Calamari

choose one

Garden Salad* Caesar Salad Chopped Iceberg*

LIMITED ENTRÉE & DESSERT MENU

ENTRÉE COURSE

choose four:

Penne Vodka roasted red peppers, green peas

Rigatoni Bolognese rigatoni, braised beef, pork, root vegetables, tomatoes,
whipped seasoned ricotta cheese

Parmesan Crusted Chicken Breast spinach linguine tossed in vodka sauce

Shrimp & Vegetable Stir Fry* rice, broccoli, snow peas, carrots, asparagus,
baby bella mushrooms, red onion, scallions

Grilled Salmon* seasonal vegetables, whipped potatoes, lemon wedge

Crab Stuffed Flounder potato gratin, sautéed spinach, white wine butter sauce

Bacon Wrapped Pork Chop* garlic whipped potatoes, broccoli rabe

16 oz NY Strip* whipped potatoes, seasonal vegetables **+\$8 per order**

DESSERT COURSE

CHOOSE THREE

Tahitian Vanilla Creme Brûlée*

Seasonal Cheesecake

Chocolate Brownie vanilla ice cream, chocolate sauce drizzle

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

\$59 per person

Family style appetizers are not endless, one round will be brought out for tables

Add unlimited coffee, tea, soda, juices & iced tea for \$4 per person

tax & gratuity not included in package price

**Can be made Gluten Free; we cannot ensure no cross-contamination will occur.*

R E C E P T I O N

45 minutes, must be combined
with another food package

tax & gratuity not included in package price

C O L D T A B L E

\$13 PER PERSON

assortment of cheeses & cured meats served with crackers
smoked salmon platter with capers & red onions
fresh fruit & fresh raw vegetable platters with dipping sauce

F A M I L Y S T Y L E A P P E T I Z E R S

CHOOSE THREE: \$9 PER PERSON

Wings *buffalo or bbq* Garlic Bread Vegetable Spring Rolls
Spinach + Artichoke Dip Buffalo Cauliflower Pico + Chips
Guacamole & Chips* Taco Dip* Loaded Potato Skins

+\$2 per guest:

Crab Stuffed Mushrooms, Steamed Clams or Sweet Chili Fried Calamari

P A S S E D H O R S D ' O E U V R E S

SELECTION OF FOUR: \$16 PER PERSON

SELECTION OF SIX: \$24 PER PERSON

mini goat cheese tart

ratatouille on crostini

mushroom risotto cake

mushroom tart with truffle oil

vegetable spring rolls with thai chili dipping sauce

chicken satay with peanut sauce

beef satay with horseradish cream sauce

risotto cakes with pancetta & parmesan

pigs in a blanket with whole grain mustard sauce

bacon & goat cheese tart with pepper confetti

chicken empanadas with jalapeño ranch

seared filet mignon crostini with horseradish cream (**add \$3**)

smoked salmon on potato crisp with horseradish cream

mini crab cakes with chipotle aioli (**add \$3**)

popcorn fried shrimp with spicy coconut sauce

baby shrimp & guacamole on corn tortilla

APPETIZER BUFFET

ONLY AVAILABLE FOR 20 OR MORE GUESTS

May not be available for parties in Candle or Stencil.

APPETIZER BUFFET

choose five:

Garden* or Caesar Salad

Vegetable Crudités Platter* jalapeño ranch & bleu cheese for dipping

Vegetable Spring Rolls side thai chili sauce

Spinach + Artichoke Dip* corn tortilla chips

Jalapeño Popper Dip* corn tortilla chips

Guacamole* pico, corn tortilla chips

Taco Dip* with corn tortilla chips

Buffalo Chicken Empanadas

Beef and Cheese Empanadas

Deep Fried Broccoli Bites jalapeño ranch

Mozzarella Sticks with marinara sauce **+\$1 per person**

Stage House Wings* with sides of buffalo and bbq sauces

Chicken Tenders side of honey mustard

Sausage & Peppers*

Italian Style Meatballs

Penne Vodka roasted red peppers, green peas

Baked Mac + Cheese topped with breadcrumbs

House-made Ravioli choose one: +\$1 per person

Classic Cheese, Meatball, or Spinach + Mushroom
with marinara, four cheese cream or vodka sauce

\$25 per adult / \$12.50 per child 5-12

Add unlimited coffee, tea, soda, juices & iced tea for \$4 per person
tax & gratuity not included in package price

**Can be made Gluten Free; we cannot ensure no cross-contamination will occur.*

Kid's Menu

available for children 12 years and younger

A P P E T I Z E R

choose two:

Garden or Caesar Salad
Fruit Cup

E N T R E E

choose four:

Penne butter sauce
Penne marinara
Cheese Ravioli marinara
Chicken Tenders fries
Grilled Cheese fries
Baked Mac & Cheese
Thin Crust Pizza

D E S S E R T

both included

Vanilla or Chocolate Ice Cream chocolate sauce
Warm Brownie vanilla ice cream, chocolate sauce

Two Course \$17.95 per child
Three Course \$21.95 per child

Add unlimited coffee, tea, soda, juices & iced tea for \$4 per person
tax & gratuity 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; both will be added to final bill.

All events are 3 hours. Please inquire for pricing to extend your time.
A fee will apply if over the allotted time in the room.

Financial room minimums do apply*:

Main \$2,000 M-Th dinner, \$1250 Sat & Sun lunch

\$3,000 Fri dinner / \$4,000 Sat Dinner / \$2,000 Sun dinner

\$250 to set up buffet in a side room for parties with less than 50 guests

Side Patio \$1,000 Sun-Thurs PM, Sat & Sun lunch / \$2,000 Fri PM, \$2,500 Sat PM

Candle \$500 lunch / \$1,200 dinner Friday - Sunday

Stencil \$500 lunch / \$1,000 dinner Friday - Sunday

Candle & Stencil \$1,000 lunch / \$1,750 dinner Friday-Sunday

Tax & gratuity do not apply towards the room minimum.

Holidays may affect minimums.

Events on the side patio are weather permitting as the space is not covered.
*In the event of rain, events will **not** be rescheduled but moved indoors to an upstairs room unless otherwise agreed upon.*

Menu selections are due two weeks prior to your event. Please inform us of any allergies so we can accommodate you & your guests with ease.

All buffet packages must guarantee a minimum of 20 guests. Food may not be packaged to take home. Parties over 24 guests need both Candle & Stencil rooms for a buffet package.

Open bar package charges apply to all guests 21 years and older. The safety of our guests, our staff, and our restaurant are of utmost importance. We do not condone binge drinking and all guests will be served one drink at a time, shots are not included in any open bar package. Any manager or staff member on duty can and will cut off a member or members of your party from the open bar if we are concerned about their or our own safety.

\$100 bartender fee is applicable for events with bar packages / renting a bar

A final head count is due one week prior and is the minimum you will be held responsible paying for. 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.

Bringing your own cake is permitted; there is a \$1 per person charge.

White linen tablecloths & navy linen napkins are complimentary to all parties.

Decorations are permitted and encouraged. No better way to personalize your party than to add your own personal touches. **Decorations that are prohibited include confetti, table scatter, use of tape/tacks in the walls or anything that could potentially damage any of Stage House Tavern's walls, curtains, or furniture. Use of prohibited items will incur a \$100 fee.** You may arrive early to decorate & set up; the amount of time allotted is based on availability.

All menus & prices are effective April 2022 and are subject to change at the discretion of Stage House Tavern.