

BANQUET MENU

v07.2025

APPETIZERS

JUMBO SHRIMP COCKTAIL (50PC)	\$200
OYSTERS ROCKFELLER (50PC)	\$175
BAKED CLAMS DE JONGHE (50PC)	\$150
ANTIPASTO TRAY	\$125
SAUSAGE & PEPPERS (50PC)	\$95
BABY BACK RIBS- (3 full slabs)	\$95
CHICKEN LIVERS W/BACON (50PC)	\$75
MEATBALLS (50PC)	\$70

ENTREES

KING CUT PRIME RIB OF BEEF	\$50
QUEEN CUT PRIME RIB OF BEEF	\$47
KING FILET MIGNON	\$59
QUEEN FILET MIGNON	\$50
BONE IN RIBEYE STEAK	\$61
T-BONE	\$60
NEW YORK STRIP STEAK	\$54
CENTER CUT PORK CHOPS (2)	\$33
CHARBROILED HALF CHICKEN	\$32
CHARBROILED CHICKEN BREAST	\$31
BABY BACK RIBS (FULL SLAB)	\$35
SALMON FILLET	\$35
ORANGE ROUGHY FILLET	\$35
TWIN LOBSTER TAILS	\$95

All Entrees Include · Baked Potato · Cheese & Chives Sauce (a delicious topping for the baked potato),
Soup of the Day or Dinner Salad, Coffee, and an Ice Cream Dessert

To better serve your event we ask that you choose Entrees based on your group size

20 people or less - can order from menu

20-50 people maximum 4 entree choices

50-100 maximum 3 entree choices

WINES & CHAMPAGNES & COCKTAILS

We offer a large selection of Bottles from our Wine List and House Wines

Premium Liquors are Available

All Bar Drinks will be on a Run A Tab Basis

Soft Drink Package can be added for \$4 per person (unlimited refills)

22% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO THE FINAL BILL

We are not responsible for personal items. Menu Prices are Subject to Change

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

may increase your risk of food borne illness. NOT all ingredients are listed***

CALL US @ 708-345-2766 TO RESERVE YOUR PRIVATE PARTY TODAY!