

Mahwah Bar & Grill

Private Party Packages

(201) 529-8056 ~ www.mahwahbarandgrill.com

SIT DOWN LUNCHEON	\$20.99 per person
SIT DOWN BRUNCH	\$20.99 per person
SIT DOWN DINNER	\$26.99 per person
HOT & COLD BUFFET	not available
PRIVATE BRUNCH BUFFET	not available
APPETIZER BUFFET	not available

coupons & promotions do not apply to party prices

BEVERAGE OPTIONS

Soft Drinks:	Included in Above Prices
Cash Bar:	Guests pay cash for all alcohol
Per Consumption:	All drinks on check to be paid by host(s)
Cash Bar for Mixed:	Beer & Wine on host(s) check, Guests pay for hard alcohol
Tier One Open Bar:	\$21.00 per person (3 hours) (draft & bottled beer & house wine)
Top Shelf Open Bar:	\$28.00 per person (3 hours) (includes everything except shots & cordials)

All Prices Do Not Include Sales Tax & 20% Gratuity

You are welcome to bring cake/dessert for your party at no addition cost.

We appreciate you thinking of the MB&G for your gathering. Please keep in mind that we are more than happy to accommodate any special requests or make special arrangements for any dietary need. Please visit www.mahwahbarandgrill.com for a tour of the restaurant.

SIT DOWN LUNCH MENU

\$20.99 per person

Includes:

Soup/Salad

Entrée

Soft Drinks

Coffee / Tea

Does Not Include:

Tax (6.625%)

Gratuity (18-20%)

Alcohol (?)

Dessert Option \$3 per person

(Choice of Brownie Sundae, Apple

Crisp a-la-mode, or Ice Cream)

Do not hesitate to contact us with any questions. We appreciate the opportunity to host your event.

Thanks!

Craig

Add Appetizer Combo Platter

(+\$6 per person)

Choose Four:

- Buffalo Wings
- Raw Vegetable Crudit 
- Mini Chicken Quesadillas
- Cheese & Cracker Assortment
- Loaded Potato Skins
- Boneless Buffalo Wings
- Spinach & Artichoke Dipper
- Bruschetta on Toasty Crisps
- Bavarian Pretzel Sticks
- Vegetable Spring Rolls

“ ”

(Personalize your menu heading!)

CHOICE OF STARTER:

Garden Salad

with balsamic vinaigrette

or

Cup of Soup Du Jour

CHOICE OF ENTR E:

Linguini Alfredo

Topped with breaded chicken cutlet

Grilled Chicken & Pepperoni Sandwich

On a club roll with provolone cheese, saut ed spinach, roasted tomato & balsamic demi glaze

Backyard BBQ Burger

Vermont cheddar cheese, lettuce, tomato, crispy onions, Applewood smoked bacon & BBQ sauce

Crispy Asiago Chicken Wrap

Breaded chicken cutlet, asiago cheese, chipotle ranch, tomato & shredded lettuce

Hot Sliced Prime Rib Sandwich

On a club roll with smoked gouda cheese, crispy onions & horseradish marmalade sauce

Grilled Kale Burger

On a brioche bun with avocado, pepper jack cheese, green leaf lettuce & pico de gallo

Jersey Pride Salad

Mixed baby greens tossed in a tomato balsamic with fresh mozzarella, croutons, tomato, cucumbers & grilled chicken

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\$20.99 per person

Includes:

Soup/Salad
Entrée
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Coffee / Tea

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Gratuuity (18-20%)
Alcohol (?)

Dessert Option \$3 per person
(Choice of Brownie Sundae, Apple
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CHOICE OF STARTER:

Garden Salad

With balsamic vinaigrette

or

Cup of Soup Du Jour

CHOICE OF ENTRÉE:

Eggs Benedict

*Twin Jumbo English Muffins with Poached Egg,
Taylor Ham & Hollandaise Sauce with a Side of
Fresh Fruit*

The Blue Plate Special

*Sausage, Bacon, Scrambled Eggs, Toast, French Fries
& Fresh Fruit*

California Brunch Delight

*Herb Crusted Salmon topped with Poached Egg on
Sourdough with Arugula, Roasted Peppers & Side of
Fresh Fruit*

The Jersey Pride Salad

*Mixed Baby Greens tossed in Tomato Balsamic with
Chopped Grilled Chicken, Red Onion, Cucumber,
Tomato, Croutons & Fresh Mozzarella*

Open Face Smoked Salmon Pita

*With Capers, Red Onions & Cream Cheese paired
with Petite Caesar Salad*

Zembriski's Par-BBQ Burger

*Topped With Bacon, Cheddar, Lettuce, Tomato,
Crispy Onions & Horseradish BBQ Sauce*

Grilled Portabella Mushroom Sandwich

*With Roasted Peppers, Sauté Spinach & Fresh
Mozzarella*

SIT DOWN DINNER MENU

\$26.99 per person

Includes:

Soup/Salad

Entrée

Soft Drinks

Coffee / Tea

Does Not Include:

Tax (6.625%)

Gratuity (18-20%)

Alcohol (?)

Dessert Option \$3 per person

(Choice of Brownie Sundae, Apple

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(+\$6 per person)

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CHOICE OF STARTER:

Garden Salad

With Balsamic Vinaigrette

or

Cup of Soup Du Jour

CHOICE OF ENTRÉE

Chicken Picatta

capers & roasted peppers over penne pasta

Chicken Cutlet Parmigiana

over angel hair pasta

Beer Battered Cod & Shrimp

house chips & cole slaw

Salmon Tower

Atlantic Salmon stacked on Bed of Mashed Potatoes Layered with Portabella Mushroom,

Roasted Red Peppers, Sautéed Spinach,

Bruschetta & Balsamic Glaze

Penne ala Vodka

grilled chicken & garden vegetables

Smothered Certified Angus

Sirloin Steak

sautéed mushrooms, crispy onions & peppercorn gravy, served with baked potato & vegetable

