

Rs. **Mahwah Bar & Grill**

Private Party Packages

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

SIT DOWN LUNCHEON	\$16.99 per person
SIT DOWN BRUNCH	\$18.99 per person
SIT DOWN DINNER	\$21.99 per person
HOT & COLD BUFFET	\$21.99 per person
PRIVATE BRUNCH BUFFET	\$18.99 per person
APPETIZER BUFFET	prices vary, see sheet

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:	\$17.00 per person (3 hours) (draft & bottled beer & house wine)
Top Shelf Open Bar:	\$23.00 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

(maximum 40 guests)

\$16.99 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

(+\$4 per person)

Choose Four:

- Buffalo Wings
- Raw Vegetable Crudite
- Mini Chicken Quesadillas
- Cheese & Cracker Assortment
- Loaded Potato Skins
- Boneless Buffalo Wings
- Spinach & Artichoke Dipper
- Brushetta 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 ENTRÉE:

Linguini Alfredo

Topped with breaded chicken cutlet

Grilled Chicken & Pepperoni Sandwich

On a club roll with provolone cheese, sautéed 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

SIT DOWN BRUNCH MENU

(maximum 40 guests)

\$18.99 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)

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(Personalize your menu heading!)

CHOICE OF STARTER:

Garden Salad

With balsamic vinagrette

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*

Monte Cristo Sandwich

*Ham, Turkey & Swiss in Egg Battered Toast with
Fries & Fresh Fruit*

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

(maximum 40 guests)

\$21.99 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

(+\$4 per person)

Choose Four:

- Buffalo Wings
- Raw Vegetable Crudite
- Mini Chicken Quesadillas
- Cheese & Cracker Assortment
- Loaded Potato Skins
- Boneless Buffalo Wings
- Spinach & Artichoke Dipper
- Brushetta 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 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

Mahwah Bar & Grill Buffet Menu

(Minimum of 25 People)

Choice of Any 4 Items \$21.99 per person / Each additional item \$3 per person

Prices do not include tax & gratuity

<u>HOT SELECTIONS</u>	
<p> Chicken Picatta Chicken Francaise Chicken Marsala Chicken Pot Pie Chicken Parmigiana Lemon Chicken Chicken Cordon Bleu Chicken Marsala Chicken Frascatti w/ mushrooms & artichokes Chicken Saltimbocca <i>↑ available over rice or pasta</i> Buffalo Wings </p>	<p> Lasagna (<i>meat or no meat</i>) Angel Hair Lo Mein Eggplant Parmigiana Eggplant Rollatini Baked Ziti Cavatappi & Broccoli in Garlic & Oil Tortellini (<i>your choice of sauce</i>) Pasta Alfredo Pasta Primavera Pasta Carbonara Pasta & Veggies in Pesto Chipotle Cream Sauce Penne ala Vodka (<i>with OR without vegetables</i>) </p>
<p> Sausage & Peppers Beef Tips Au Poivre Beef Tips Stroganoff (<i>over egg noodles</i>) Beef Tips Stir Fry Beef Tips Marsala Pepper Steak <i>↑ available over rice or pasta</i> </p>	<p> Stir Fry Veggies Sautéed Broccoli Rabe Haricot Vert Almandine Sautéed Spinach Roasted Brussel Sprouts Roasted Cauliflower Mashed Potatoes Roasted Fingerling Potatoes Jasmine Rice </p>
<u>COLD SELECTIONS</u>	
<p> Assorted Sandwiches (combo platter of heroes, clubs, wraps & more) </p>	<p> Mixed Garden Salad Caesar Salad Spinach Salad Potato Salad Pasta Salad </p>
<p> Fresh Fruit Salad Cole Slaw Raw Vegetable Platter </p>	

Private Brunch Buffet

(Minimum of 25 People)

Comes with:

- Mixed Garden Salad or Caesar Salad
- Fresh Fruit Platter
- Assorted Muffins & Pastries
- Soft Drinks, Coffee & Tea

Please Choose 5 of the Following:

- Traditional Eggs Benedict
- Pulled Pork Eggs Benedict
- Monkey Bread French Toast
- Carved Ham with pineapple
- Penne ala Vodka (with or without garden vegetables)
- Fresh Mozzarella, tomato & basil platter
- Scrambled Eggs
- Bacon
- Sausage
- Pancakes
- Stuffed French Toast (chocolate or strawberry)
- Home Fries

\$18.99 adults / \$9.99 children under 12

Add Unlimited Mimosas for \$5 per person

Additional \$2 per person for additional items

Prices do not include tax & gratuity

Mahwah Bar & Grill

Appetizer Buffet Menu

2 hours of unlimited appetizers

<u>TIER ONE</u>	<u>TIER TWO</u>
Assorted Finger Sandwiches	Bacon Wrapped Scallops
Raw Vegetable Crudite	Mini Crab Cakes
Mini Quesadillas (chicken or beef)	Cheeseburger Sliders
Cheese & Cracker Assortment	Sliced Prime Rib Sliders BBQ Pulled
Loaded Potato Skins	Pork on Corn Muffin
Penne ala Vodka	BBQ Baby Back Ribs
Chicken or Chili Nachos	Calamari (fried, asian or buffalo)
Spinach & Artichoke Dipper	Fresh Fruit Platter
Brushetta with Toasty Crisps	Tomato, Basil & Fresh Mozz Platter
Bavarian Pretzel Sticks	Spicy Beef Empanadas
Boneless Buffalo Wings Buffalo	Philly Cheesesteak Egg Rolls
Wings (other sauces available)	Chicken Burger Sliders
Roasted Buffalo Cauliflower	Soy Ginger Beef Kabobs
Pigs in a Blanket	
Chicken Satay Skewers	

Prices:

4 Items from Tier One \$14.99 per person

3 Items from Tier One & 1 Item from Tier Two \$16.99 per person

2 Items from Tier One & 2 Items from Tier Two \$18.99 per person

1 Item from Tier One & 3 Items from Tier Two \$20.99 per person

4 Items from Tier Two \$22.99 per person

All prices include soft drinks & coffee/tea service

3 Hour Tier Two Open Bar: \$17 per person (bottled/draft beer & house wine)

3 Hour Tier Three Open Bar: \$23 per person (all offerings, no cordials or shots)

Prices do not include tax & gratuity