



Mahwah Bar & Grill

Private Party Packages

Call: (201) 529-8056

Email: mbgbanquet@gmail.com

SIT DOWN LUNCHEON	\$20.99 per person
SIT DOWN BRUNCH	\$20.99 per person
SIT DOWN DINNER	\$26.99 per person
PRIVATE HOT/COLD BUFFET	\$29.99 per person
PRIVATE BRUNCH BUFFET	\$26.99 per person
APPETIZER BUFFET	\$18.99-\$26.99 per person

coupons, discounts & promotions do not apply to party prices

BEVERAGE OPTIONS:

Soft Drinks:	<i>Included in Above Prices</i>
Cash Bar:	Guests pay cash for all alcohol
Per Consumption:	All drinks on check to be paid by host(s)
Mixed Bar Option:	Beer & Wine on host(s) check, Guests pay for any other alcohol ordered
Pitchers/Carafes:	Pitchers and/or Carafes on host(s) check, Guests pay for any other alcohol ordered
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 (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:

- Raw Vegetable Crudité
- Mini Chicken Quesadillas
- Cheese & Cracker Assortment
- Loaded Potato Skins
- Boneless Buffalo Wings
- Spinach & Artichoke Dipper
- Mozzarella Sticks
- Buffalo Cauliflower
- 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 ENTRÉE:

Linguini Alfredo

Topped with breaded chicken cutlet

Frankie Mahwah

Carved grilled chicken on ciabatta with arugula, roasted tomato, pesto mayo & fresh mozzarella

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 provolone 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

\$20.99 per person

Includes:

Soup/Salad

Entrée

Soft Drinks

Coffee / Tea

Does Not Include:

Tax (6.625%)

Gratuuity (20%)

Alcohol (?)

Dessert Option \$3 per person

(Choice of Brownie Sundae, Apple Crisp a-la-mode, or Ice Cream)

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(+\$6 per person)**

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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,
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%)
Gratuuity (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
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to host your event.*

Thanks!
Craig

**Add Appetizer Combo Platter
(+\$6 per person)**

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(Personalize your menu heading!)

CHOICE OF STARTER:

Garden Salad

*With Balsamic Vinaigrette
or*

Cup of Soup Du Jour

CHOICE OF ENTR E

Chicken Picatta

capers & roasted peppers over penne pasta

Chicken Cutlet Parmigiana

over angel hair pasta

Pop's Fish & Chips

house chips & cole slaw

Salmon Tower

*Atlantic Salmon stacked on Bed of Mashed
Potatoes Layered with Portabella Mushroom,
Roasted Red Peppers, Saut ed Spinach,
Bruschetta & Balsamic Glaze*

Penne ala Vodka

grilled chicken & garden vegetables

Smothered Chateau Steak

*saut ed mushrooms, crispy onions &
peppercorn gravy, served with baked potato &
vegetable*

Mahwah Bar & Grill Buffet Menu

(Minimum of 25 People)

Choice of Any 4 Items \$29.99 per person / Kids Under 12 are \$14.99 each

Each additional item \$4 per person

Prices do not include tax & 20% gratuity

HOT SELECTIONS

<p> Chicken Picatta Chicken Francaise Chicken Marsala Chicken Pot Pie Chicken Parmigiana Lemon Chicken Chicken Cordon Bleu Chicken Frascatti w/mushrooms & artichokes Chicken Saltimbocca <i>↑ available over rice or pasta</i> </p>	<p> 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>
<h2><u>COLD SELECTIONS</u></h2>	
<p> Assorted Sandwiches (combo platter of sandwiches & wraps) </p>	<p> Mixed Garden Salad Caesar Salad </p>
<p> Fresh Fruit Salad Cole Slaw Raw Vegetable Platter </p>	<p> Spinach Salad Potato Salad Pasta Salad </p>

Private Brunch Buffet

(Minimum of 25 People)

\$26.99 per adult / \$13.99 children under 12

Each additional item \$4 per person

Prices do not include tax & 20% gratuity

Comes with:

- Mixed Garden Salad or Caesar Salad
- Fresh Fruit Platter
- Assorted Muffins, Danishes, 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*)
- Swedish Meatballs
- Pasta Primavera
- Caprese: *Fresh Mozzarella, Tomato & Basil Platter*
- Scrambled Eggs
- Bacon
- Sausage
- Pancakes
- Home Fries

Add Unlimited Mimosas for \$10 per person

Add Unlimited Mimosas & Bloody Mary's for \$13 per person

Mahwah Bar & Grill

Appetizer Buffet Menu

Prices vary ~ see below

<u>TIER ONE</u>	<u>TIER TWO</u>
Assorted Finger Sandwiches	Bacon Wrapped Scallops
Raw Vegetable Crudit�	Mini Crab Cakes
Mini Quesadillas (chicken or beef)	Cheeseburger Sliders
Cheese & Cracker Assortment	Godfather Sliced Prime Rib Sliders
Loaded Potato Skins	BBQ Pulled 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
Bruschetta with Toasty Crisps	Tomato, Basil & Fresh Mozz Platter
Bavarian Pretzel Sticks	Spicy Beef Empanadas
Boneless Buffalo Wings Buffalo	Philly Cheesesteak Egg Rolls
Roasted Buffalo Cauliflower	Chicken Burger Sliders
Pigs in a Blanket	Soy Ginger Beef Kabobs
Chicken Satay Skewers	

Prices:

4 Items from Tier One -----\$18.99 per person

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

2 Items from Tier One & 2 Items from Tier Two --\$22.99 per person

1 Item from Tier One & 3 Items from Tier Two ---\$24.99 per person

4 Items from Tier Two -----\$26.99 per person

Additional \$4 per person for additional items

All prices include soft drinks & coffee/tea service

3 Hour Tier Two Open Bar: \$21 per person (bottled/draft beer & house wine)

3 Hour Tier Three Open Bar: \$28 per person (all offerings, no cordials or shots)

****Prices do not include tax & gratuity****