# 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: *Included in Above Prices*

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](http://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

***“ ”***

***(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***

*Ona 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

***“ ”***

***(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, 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*

#### $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

## SIT DOWN DINNER MENU

***“ ”***

***(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*

***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, Sautéed Spinach, Bruschetta & Balsamic Glaze*

***Penne ala Vodka***

*grilled chicken & garden vegetables*

***Smothered Chateau Steak***

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

#### $26.99 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

**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\*\*\*

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| --- |
| **HOT SELECTIONS** |
| **Chicken Picatta** | **Eggplant Parmigiana** |
| **Chicken Francaise** | **Eggplant Rollatini** |
| **Chicken Marsala** | **Baked Ziti** |
| **Chicken Pot Pie** | **Cavatappi & Broccoli in Garlic & Oil** |
| **Chicken Parmigiana** | **Tortellini *(your choice of sauce)*** |
| **Lemon Chicken** | **Pasta Alfredo** |
| **Chicken Cordon Bleu** | **Pasta Primavera** |
| **Chicken Frascatti w/mushrooms & artichokes** | **Pasta Carbonara** |
| **Chicken Saltimbocca**↑*available over rice or pasta* | **Pasta & Veggies in Pesto Chipotle****Cream Sauce** |
|  | **Penne ala Vodka *(with OR without*** |
|  | ***vegetables)*** |
| **Sausage & Peppers** | **Stir Fry Veggies** |
| **Beef Tips Au Poivre** | **Sautéed Broccoli Rabe** |
| **Beef Tips Stroganoff *(over egg noodles)*** | **Haricot Vert Almandine** |
| **Beef Tips Stir Fry** | **Sautéed Spinach** |
| **Beef Tips Marsala** | **Roasted Brussel Sprouts** |
| **Pepper Steak**↑*available over rice or pasta* | **Roasted Cauliflower****Mashed Potatoes** |
|  | **Roasted Fingerling Potatoes** |
|  | **Jasmine Rice** |
| **COLD SELECTIONS** |
| **Assorted Sandwiches** |  |
| (combo platter of sandwiches & wraps) | **Mixed Garden Salad** |
|  | **Caesar Salad** |
|  |
| **Fresh Fruit Salad****Cole Slaw Raw Vegetable Platter** | **Spinach Salad****Potato Salad Pasta Salad** |

# 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

|  |  |
| --- | --- |
| **TIER ONE**Assorted Finger Sandwiches Raw Vegetable CruditéMini Quesadillas (chicken or beef) Cheese & Cracker Assortment Loaded Potato SkinsPenne ala Vodka Chicken or Chili NachosSpinach & Artichoke Dipper Bruschetta with Toasty Crisps Bavarian Pretzel Sticks Boneless Buffalo Wings Buffalo Roasted Buffalo Cauliflower Pigs in a BlanketChicken Satay Skewers | **TIER TWO**Bacon Wrapped Scallops Mini Crab Cakes Cheeseburger SlidersGodfather Sliced Prime Rib Sliders BBQ Pulled Pork on Corn Muffin BBQ Baby Back RibsCalamari (fried, asian or buffalo) Fresh Fruit PlatterTomato, Basil & Fresh Mozz Platter Spicy Beef EmpanadasPhilly Cheesesteak Egg Rolls Chicken Burger SlidersSoy Ginger Beef Kabobs |

**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\*\*\**