# Mahwah Bar & Grill Private Party Packages

#### Call: (201) 529-8056

**Email:** [**mbgbanquet@gmail.com**](mailto: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\*\*\*

|  |  |
| --- | --- |
| **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 Crudité  Mini Quesadillas (chicken or beef) Cheese & Cracker Assortment Loaded Potato Skins  Penne ala Vodka Chicken or Chili Nachos  Spinach & Artichoke Dipper Bruschetta with Toasty Crisps Bavarian Pretzel Sticks Boneless Buffalo Wings Buffalo Roasted Buffalo Cauliflower Pigs in a Blanket  Chicken Satay Skewers | **TIER TWO**  Bacon Wrapped Scallops Mini Crab Cakes Cheeseburger Sliders  Godfather Sliced Prime Rib Sliders BBQ Pulled Pork on Corn Muffin BBQ Baby Back Ribs  Calamari (fried, asian or buffalo) Fresh Fruit Platter  Tomato, Basil & Fresh Mozz Platter Spicy Beef Empanadas  Philly Cheesesteak Egg Rolls Chicken Burger Sliders  Soy 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\*\*\**