



# Mahwah Bar & Grill

## Private Party Packages

Call: (201) 529-8056

Email: [mbgbanquet@gmail.com](mailto:mbgbanquet@gmail.com)

SIT DOWN LUNCHEON	\$22.99 per person
SIT DOWN BRUNCH	\$22.99 per person
SIT DOWN DINNER	\$29.99 per person
PRIVATE HOT/COLD BUFFET	\$31.99 per person
PRIVATE BRUNCH BUFFET	\$28.99 per person
APPETIZER BUFFET	\$20.99-\$28.99 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:	\$25.00 per person (3 hours) (draft & bottled beer & house wine)
Top Shelf Open Bar:	\$33.00 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

**\$22.99 per person**

**Includes:**

Soup/Salad

Entrée

Soft Drinks

Coffee / Tea

**Does Not Include:**

Tax → 6.625%

Gratuity → 20%

Alcohol → Options Vary

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

*Thanks!*

*Craig, Owner*

**Add Appetizer Combo Platter  
(+\$8 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, buttermilk 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

**\$22.99 per person**

**Includes:**

Soup/Salad

Entrée

Soft Drinks

Coffee / Tea

**Does Not Include:**

Tax → 6.625%

Gratuity → 20%

Alcohol → Options Vary

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

*Thanks!*

*Craig, Owner*

**Add Appetizer Combo Platter  
(+\$8 per person)**

**Choose Four:**

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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,  
Ham & Hollandaise Sauce with a Side of Fresh Fruit*

***The Blue Plate Special***

*Sausage, Applewood Smoked Bacon, Scrambled Eggs,  
White 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*

***Housemade French Toast***

*With Fresh Fruit & Applewood Smoked Bacon*

***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

**\$29.99 per person**

**Includes:**

Soup/Salad

Entrée

Soft Drinks

Coffee / Tea

**Does Not Include:**

Tax → 6.625%

Gratuuity → 20%

Alcohol → Options Vary

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

*Thanks!*

*Craig, Owner*

**Add Appetizer Combo Platter  
(+\$8 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**

***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*

***Smothered Chateau 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 \$31.99 per person / Kids Under 12 are \$15.99 each

Each additional item \$4 per person

\*\*\*Prices do not include tax & 20% gratuity\*\*\*

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

# Private Brunch Buffet

(Minimum of 25 People)

**\$28.99 per adult / \$14.99 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
- Penne ala Vodka
- Penne Primavera
- Lemon Chicken *with sundried tomatoes & snap peas*
- Caprese Platter: *fresh mozzarella, tomato, basil & balsamic demi glaze*
- Assorted Finger Sandwiches & Wraps
- Avocado Ciabatta Toast (*Trio Combo Platter*)
- Classic Scrambled Eggs
- Egg Scramble *with mushrooms, peppers, onions & cheddar jack cheese*
- Applewood Smoked Bacon
- Breakfast Sausage
- Classic French Toast
- Pancakes
- Home Fries

**Add Unlimited Mimosas for \$15 per person**

**Add Unlimited Mimosas & Bloody Mary's for \$20 per person**

# Mahwah Bar & Grill

## Appetizer Buffet Menu

*Prices vary ~ see below*

<u><b>TIER ONE</b></u>	<u><b>TIER TWO</b></u>
Assorted Finger Sandwiches Raw Vegetable Crudité Mini Quesadillas (chicken or beef) Cheese & Cracker Assortment Loaded Potato Skins Penne ala Vodka Spinach & Artichoke Dipper Bruschetta on Crostinis Bavarian Pretzel Sticks Boneless Buffalo Wings Buffalo Roasted Buffalo Cauliflower Pigs in a Blanket Chicken Satay Skewers	Bacon Wrapped Scallops Mini Crab Cakes Cheeseburger Sliders Godfather Sliced Prime Rib Sliders BBQ Pulled Pork Sliders BBQ Baby Back Ribs Calamari (classic, asian or buffalo) Fresh Fruit Platter Caprese Platter: Tomato, Basil & Fresh Mozz Spicy Beef Empanadas Philly Cheesesteak Egg Rolls Chicken Burger Sliders

**Prices:**

- 4 Items from Tier One -----\$20.99 per person
- 3 Items from Tier One & 1 Item from Tier Two ---\$22.99 per person
- 2 Items from Tier One & 2 Items from Tier Two --\$24.99 per person
- 1 Item from Tier One & 3 Items from Tier Two ---\$26.99 per person
- 4 Items from Tier Two -----\$28.99 per person

*Additional \$4 per person for additional items*

All prices include soft drinks & coffee/tea service

3 Hour Tier Two Open Bar: \$25 per person (bottled/draft beer & house wine)

3 Hour Tier Three Open Bar: \$33 per person (all offerings, no cordials or shots)

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