

Restaurant Private Dining Room

Banquet Menu

2009

Ehrhardt's
WATERFRONT RESTAURANT

201 Route 507 ▪ Hawley, PA 18428

Phone: 570.226.2124

Toll Free: 800.678.5907 x3

www.ehrhardts.com

Continental Breakfast

\$9.50 Per Person

Assorted Sweet Breads, Muffins and Bagels
Cream Cheese and Jelly
Fruit Salad, Chilled Juices, Coffee and Tea

Breakfast Buffet

\$15.95 Per Person

(Minimum of 20 Guests)

Chilled Juices
Fruit Salad
Scrambled Eggs
French Toast with Maple Syrup
Home Fried Potatoes
Bacon and Sausage
Toasted English Muffins
Bagels
Muffins
Danishes
Cream Cheese and Assorted Jellies
Coffee, Decaffeinated Coffee and Tea

Optional Omelet Station: \$4.00 Per Person

All prices include tax and gratuity

Lite Lunch

\$14.95 Per Person

CHOICE OF SOUP OR SALAD

Broccoli & Cheddar ▪ Minestrone ▪ Beef Vegetable
Potato and Roasted Red Pepper
House Salad ▪ Caesar Salad ▪ Italian Pasta Salad
(For Both Soup and Salad Add \$2.50 per person)

ENTRÉE CHOICES

(Please Choose 3 For The Group)

Grilled Chicken Caesar Salad

*Fresh romaine lettuce, herbed croutons and parmesan cheese tossed in our house made
Caesar dressing and topped with sliced grilled chicken*

Veggie Wrap

*Grilled balsamic marinated portabella mushroom topped with roasted red peppers, red onion,
tomato, lettuce and cheddar-jack cheese in a garlic herb tortilla with our house mayonnaise*

Chicken Ranchero Wrap

*Grilled chicken breast layered with American cheese, ranch dressing, bacon,
red onion, lettuce and tomato rolled in a garlic herb tortilla*

Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce and our classic Caesar dressing rolled in a sundried tomato tortilla

Portabello Sandwich

*Grilled portabella mushroom brushed with balsamic glaze, topped with
sliced roasted red peppers and melted Swiss cheese on a kaiser roll*

Turkey Club

Roasted turkey breast, lettuce, tomato, bacon and mayonnaise served on wheat bread

Tuna Salad Sandwich

Fresh tuna salad served on wheat bread with lettuce and tomato

Cheese Burger

*Half pound black angus burger grilled and topped with cheddar cheese,
lettuce, red onion and tomato on a toasted kaiser roll*

Club Burger

Half pound black angus burger grilled and topped with American cheese and bacon on a toasted kaiser roll

Chicken Cheese Griller

Grilled chicken breast topped with Swiss cheese, lettuce, red onion, tomato and mayonnaise on a toasted kaiser roll

Chicken Club Griller

Grilled chicken breast topped with American cheese and bacon on a toasted kaiser roll

DESSERT

(Please Choose 1 For The Group)

Ice Cream Sundae Bar ▪ Brownie a la Mode

All prices include tax and gratuity

Luncheon Deli Buffet

\$15.95 Per Person
(Minimum 20 Guests)

CHOOSE TWO SALADS

Garden Salad
Caesar Salad
Italian Pasta Salad
Potato Salad
Coleslaw

CHOOSE THREE BREADS

White ▪ Wheat ▪ Marble Rye
Kaiser Rolls ▪ Hoagie Roll
Herb Wrap ▪ Sundried Tomato Wrap

CHOOSE THREE MEATS / SALADS

Turkey
Ham
Chicken Salad
Tuna Salad
Egg Salad
Turkey Salad
Seasonal Vegetables

INCLUDES

American Cheese
Cheddar Cheese
Swiss Cheese
Mayonnaise and Mustard
Lettuce, Tomato, Onion
Pickles

DESSERT

Home Baked Cookies and Brownies

All prices include tax and gratuity

Luncheon Entrees

\$18.95 Per Person

CHOICE OF SOUP OR SALAD

Broccoli & Cheddar ▪ Minestrone ▪ Beef Vegetable ▪ Potato and Roasted Red Pepper
House Salad ▪ Caesar Salad ▪ Italian Pasta Salad
(For Both Soup and Salad Add \$2.50 per person)



ENTREES

Choose 3 For The Group

All served with chef's choice of starch and vegetable

Fish & Chips

Battered flaky whitefish served with french fries

Chicken Marsala

Pan seared chicken in a mushroom Marsala demi glace

Pot Roast Platter

Slow cooked eye round of beef in natural pan sauce

Linguini Primavera

Linguini with vegetables in a garlic white wine sauce

Roast Turkey Platter

Fresh roast turkey breast sliced and draped with pan giblet gravy

Grilled Chicken Caesar Salad

*Fresh romaine, herbed croutons and fresh parmesan tossed in our creamy homemade
Caesar dressing topped with grilled chicken and served with a breadstick*

Roast Turkey Platter

Fresh roast turkey breast sliced and draped with pan giblet gravy



DESSERT

Choose 1 For The Group From Dessert Page

Bar Packages

OPEN BAR

With popular brands of liquor, wine, and draught beer
First Hour ~ \$13.00 per person • Each Additional Hour ~ \$5.50 per person

BEER AND WINE PACKAGE

With popular brands of wine and draught beer
First Hour ~ \$8.00 per person • Each Additional Hour ~ \$2.50 per person

TAB BAR

Host charged for drinks consumed plus 15% gratuity

CASH BAR

Guests pay for their drinks individually

DRAUGHT BEER SELECTIONS

Miller Lite • Guinness • Yuengling Lager • Stella

LIQUOR SELECTIONS

Vodka

Absolut, Ketel One, Smirnoff, Stoli, Stoli Orange, Absolut Citron, Bankers Club

Gin

Beefeater, Tanqueray, Gilbey

Scotch

Dewars, Johnny Walker Red, Clan MacGregor

Rum

Bacardi, Captain Morgan, Myers, Castillo, Malibu

Bourbon

Jack Daniels, Jim Beam

Tequila

Cuervo Gold, Montezuma

Whiskey

Canadian Club, Seagrams VO, Jameson, Seagrams 7, Southern Comfort, Imperial

WINE SELECTIONS

Livingston Chablis • Carlo Rossi Burgundy • Copperidge White Zinfandel • Folonari Pinot Grigio
Concha y Toro Chardonnay • Concha y Toro Cabernet Sauvignon • Concha y Toro Merlot

AFTER DINNER CORDIAL SERVICE

Amaretto DiSaronna • Bailey's Irish Cream • Frangelico • Sambuca • Chambord • Campari
\$5.00 per person

All prices include tax and gratuity

Hors D'Oeuvres

BUTLER STYLE HOT SELECTIONS

(All prices are per 25 pieces)

Mini Crab Cakes: \$50.00

Mini Chicago Style Pizzas: \$50.00

Assorted Mini Quiche: \$50.00

Coconut Shrimp with Grand Marnier Marmalade: \$45.00

Franks in a Blanket with Dijon Dipping Sauce: \$35.00

Spinach or Sausage Stuffed Mushrooms: \$40.00

Spinach, Feta and Pine Nut Triangles: \$50.00

Vegetable Spring Rolls with Teriyaki Dipping Sauce: \$40.00

Mini Chicken Cordon Bleu Bites: \$40.00

Sweet & Sour Meatballs: \$35.00

Breaded Ravioli: \$35.00

BUTLER STYLE COLD SELECTIONS

(All prices are per 25 pieces)

Crab Salad in Phyllo Shell: \$40.00

Bruschetta: \$30.00

Crostini topped with tomato, basil, garlic, olive oil and parmesan cheese

Fresh Melon Wrapped in Prosciutto: \$30.00

Seared Beef Tenderloin Crostini with Horseradish: \$45.00

Shrimp Cocktail: \$40.00

Smoked Salmon Pinwheels: \$35.00

STATIONARY DISPLAYS

(Each serves approximately 40 guests)

Fresh Vegetable Crudite with Dip: \$80.00

Assorted Cheeses with Crackers and Specialty Mustards: \$85.00

Antipasta Platter: \$100.00

All prices include tax and gratuity

Served Dinner

All dinners include choice of first course, second course, dessert and non-alcoholic beverages.
Entrees include chef's choice of starch and vegetable

FIRST COURSE

(Choose 1 For The Group)

Penne Pomadora

Penne and Mushrooms with Herb Cream Sauce

Broccoli & Cheddar Soup ▪ Garden Vegetable Soup ▪ Beef Vegetable Soup

New England Clam Chowder

Shrimp Bisque (add \$2.00) ▪ French Onion (add \$1.00)

SECOND COURSE

(Choose 1 For the Group)

Caesar Salad

Fresh romaine lettuce, herbed croutons and parmesan cheese tossed in our house made Caesar dressing

Classic Garden Salad

Crisp romaine and iceberg lettuces tossed with carrots, cucumber and vine ripened tomatoes

Field Greens Salad (add \$1.00)

Mixed baby greens with carrots and cucumbers tossed in our house vinaigrette

ENTREES

(Choose 2 For the Group)

Chicken Marsala: \$26.95

Pan seared chicken breast sautéed with button mushrooms and finished with marsala demi glace

Asian Chicken: \$26.95

Pan seared chicken breast served over stir fried Asian vegetables and white rice

Chicken Italiano: \$26.95

Baked chicken breast stuffed with fresh mozzarella, baby spinach and roasted red peppers

Chicken Normandy: \$26.95

Baked chicken breast stuffed with granny smith apples and almonds with a grand marnier cream sauce

Chicken Francaise: \$26.95

Pan seared egg dipped chicken breast served with a white wine, lemon and butter sauce

Chicken Picatta: \$26.95

Pan seared chicken breast sautéed with lemon, capers, white wine and diced tomatoes

Roast Turkey: \$26.95

Roasted turkey breast served over traditional stuffing with turkey giblet gravy and cranberry sauce

(Entrée choices continued on next page)

All prices include tax and gratuity

Served Dinners Continued

All dinners include choice of first course, second course, dessert and non-alcoholic beverages.
Entrees include chef's choice of starch and vegetable

ENTREES

(Choose 2 For The Group)

Roasted Pork Tenderloin: \$29.95

Pan roasted herb crusted pork tenderloin topped with roasted shallot demi glace

Shrimp Scampi: \$29.95

Eight large shrimp sautéed with chopped garlic, white wine and butter, served over linguini

Black Tip Shark: \$29.95

Fresh grilled black tip shark topped with a lemon dill butter

Pan Seared Salmon: \$29.95

Fresh pan seared Atlantic salmon topped with a pommery mustard sauce

Crab Cakes: \$32.95

Two of our award winning broiled, jumbo lump crab cakes served with tartar sauce

Vegetable Lasagna Rollatini: \$26.95

Lasagna noodles rolled with spinach and ricotta cheese, served in a creamy alfredo sauce

Sunset Pasta: \$32.95

Sauteed chicken and shrimp with baby spinach, sun dried tomatoes and roasted red peppers pesto with a touch of cream tossed with penne pasta

Pot Roast: \$26.95

Braised eye round of beef served over mashed potatoes and topped with a rich vegetable beef gravy

Denver Steak: \$32.95

Tender and juicy Denver steak, grilled and topped with our house herb butter

Prime Rib: \$39.95

(Minimum of 10 Orders Required)

Slow roasted 14 oz cut served with au jus

Filet Mignon: \$43.95

Grilled 8 oz beef tenderloin topped with roasted shallot demi glace

All prices include tax and gratuity

Desserts

(Choose 1 For The Group)

N.Y. Style Cheesecake

Classic NY style cheesecake topped with your strawberries and whipped cream

Home Made Bread Pudding

Your choice of Cinnamon Raisin, Blueberry or Bananas Foster

Apple and Walnut Cake

Vanilla bundt cake topped with baked apples, walnuts, rum raisin sauce and fresh whipped cream

Apple Pie a la Mode

Delicious apple pie with vanilla ice cream, drizzled with caramel

Brownie Ala Mode

Fudge brownie topped with vanilla ice cream, chocolate syrup and fresh whipped cream

Crème Bruleè

Vanilla custard with a caramelized brown sugar coating topped with fresh whipped cream

Caramel Apple Crisp Ala Mode

Fresh apples sautéed with butter, sugars, cinnamon & almonds topped with an oatmeal crisp, vanilla ice cream and caramel sauce

Caramel Pecan Cake Ala Mode

Moist vanilla cake topped with raisins, pecans and a brown sugar bourbon sauce. Served with vanilla ice cream

Carrot Cake

A delicious carrot cake made with fresh carrots, walnuts and raisins topped with a mouthwatering cream cheese icing

Chocolate Chambord Cake

Rich chocolate cake flavored with raspberry liqueur

Peach Melba

Vanilla ice cream topped with peaches, raspberry sauce and fresh whipped cream

Strawberries 'N' Cream

Moist vanilla bundt cake topped with fresh strawberries, strawberry sauce and fresh whipped cream

Mississippi Mud Pie Brownie

Homemade brownie over a rich chocolate chunk mousse, finished with a dusting of freshly grated chocolate

Decorated Theme Sheet Cake with Choice of Filling

All prices include tax and gratuity

General Policies

- The restaurant will hold a date for a tentative booking without obligation for 10 days. Within 10 days we must receive a signed contract and a negotiated non-refundable deposit, or the date will not be held. The deposit securing the booking is forfeited if the function is cancelled for any reason, unless the specified date and time are rebooked with another function of equal or greater size.
- A final count with the **exact** number of menu choices will be required 5 days prior to the function. The client is also responsible for paying for any additional guests served above this minimum guarantee. The Waterfront Restaurant will be prepared to seat and serve 2% over the final count ordered.
- Final arrangements (ie. choice of menu, estimated count, number of guests at head table, etc.) must be made 14 days in advance.
- The restaurant does not assume responsibility for the damage or loss of any merchandise or article left in the banquet facility prior to, during or following the function.
- All special arrangements are subject to approval.
- Decorations and/or displays may not be attached to wall, doors, windows or ceiling.
- All food and beverage items remaining from your function cannot be removed from the premises.
- We reserve the right to refuse alcoholic beverage service to any guest at the function who is under 21 years of age and/or limit the consumption of any guest, for the safety and comfort of everyone.
- The person signing the contract will be responsible for any damage to the premises caused by any guest.
- Private dining room maximum capacity is 45 people. Some set-up styles will lower this maximum capacity.