

Restaurant Private Dining Room

Banquet Menu

2010

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

Lunch Menu

\$14.95 Per Person

STARTER

(CHOOSE ONE FOR GROUP)

House Salad

Loaded Baked Potato Soup • Vegetable Soup • Tomato & Crab Bisque
Potato Cheddar Soup • Minestrone • Cream of Broccoli Soup • Beef Vegetable Soup
Country Style Chicken & Rice Soup • Cream of Mushroom Soup • Champagne Shrimp Bisque
Caesar Salad (Add \$1.00)

ENTRÉE CHOICES

(PLEASE CHOOSE 2 FOR THE GROUP)

All but salad served with fries and a pickle

Chicken Salad Wrap

Fresh chicken salad wrapped in a tortilla with lettuce, tomato and onion

Tuna Salad Wrap

Fresh tuna salad wrapped in a tortilla with lettuce, tomato and onion

Chicken Ranchero Wrap

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

Chicken Caesar Wrap

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

Grilled Portabello Wrap

Grilled, lightly marinated portabella mushroom with lettuce, tomato, red onion, roasted red peppers, Swiss cheese and our house mayo rolled in a tortilla

Turkey Club

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

Chicken Cheese Griller

Grilled chicken breast topped with American 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

Asian Tuna Salad

Sesame seared Ahi tuna served over a bed of baby spinach with cherry tomatoes, red onion, mandarin oranges and chow mein noodles drizzled with a lime vinaigrette. Served with a Ciabatta roll

Southwestern Chicken Salad

Crispy chicken served over mixed greens with black beans, tomato, red onion, cilantro, cheddar jack cheese and crispy tortilla chips served with a southwest ranch dressing. Served with a Ciabatta roll

Grilled Chicken Caesar Salad

Grilled chicken breast served over fresh romaine lettuce, herbed crotons, fresh parmesan cheese and tossed in our house made Caesar dressing. Served with a Ciabatta roll

DESSERT

(Please Choose 1 For The Group)

Triple Chocolate Cake • Carrot Cake
Apple Pie • Brownie Ala Mode • Ice Cream Sundae Bar

All prices include tax and service charge

Bar Packages

OPEN BAR

With popular brands of liquor, wine, and draught beer
First Hour ~ \$15.00 per person • Each Additional Hour ~ \$6.50 per person

BEER AND WINE PACKAGE

With popular brands of wine and draught beer
First Hour ~ \$10.00 per person • Each Additional Hour ~ \$4.00 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 • Sutterhome White Zinfandel • Folonari Pinot Grigio
Concha y Toro Chardonnay • Concha y Toro Cabernet Sauvignon • Concha y Toro Merlot
Yellowtail Chardonnay • Yellowtail Merlot • Yellowtail Cabernet sauvignon • Fat Cat Pinot Noir

AFTER DINNER CORDIAL SERVICE

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

All prices include tax and service charge

Hors D'Oeuvres

BUTLER STYLE HOT SELECTIONS

(All prices are per 25 pieces)

Mini Crab Cakes: \$50.00

Cornucopia Quesadillas: \$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

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 Proscuitto: \$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 Crudités with Dip: \$80.00

Assorted Cheeses with Crackers and Specialty Mustards: \$85.00

Antipasta Platter: \$100.00

All prices include tax and service charge

Dinner Menu Option #1

\$19.95 Per Person

STARTER

(CHOOSE ONE FOR GROUP)

House Salad

Loaded Baked Potato Soup • Vegetable Soup • Tomato & Crab Bisque

Potato Cheddar Soup • Minestrone • Cream of Broccoli Soup • Beef Vegetable Soup

Country Style Chicken & Rice Soup • Cream of Mushroom Soup • Champagne Shrimp Bisque

Caesar Salad (Add \$1.00)

ENTREES

(CHOOSE 2 FOR THE GROUP)

All served with chef's choice of starch and vegetable

Meatloaf Platter

Meatloaf stuffed with honey baked ham and Swiss cheese topped with bbq au jus and Danish onions

Yankee Pot Roast Platter

Slow cooked eye round of beef in natural pan sauce

Stuffed Shells

Pasta shells stuffed with ricotta cheese and topped with marinara sauce

Roast Turkey Platter

Fresh roast turkey breast sliced and draped with pan giblet gravy

Honey Pecan Tilapia

Honey pecan crusted tilapia topped with a lemon bierre blanc

Chicken Parmigiana

Breaded chicken breast topped with marinara and mozzarella cheese served over fettucini marinara

DESSERT

(CHOOSE ONE FOR GROUP)

Triple Chocolate Cake

Carrot Cake

Apple Pie

Brownie Ala Mode

Cheesecake with Strawberry Sauce

Ice Cream Sundae Bar

All prices include tax and service charge

Dinner Menu Option #2

\$27.95 Per Person

FIRST COURSE

(CHOOSE 1 FOR THE GROUP)

Loaded Baked Potato Soup • Vegetable Soup • Tomato & Crab Bisque
Potato Cheddar Soup • Minestrone • Cream of Broccoli Soup • Beef Vegetable Soup
Country Style Chicken & Rice Soup • Cream of Mushroom Soup • Champagne Shrimp Bisque

SECOND COURSE

(CHOOSE 1 FOR THE GROUP)

House Salad

Fresh mixed greens, cucumber, grape tomatoes, red onion, carrots and herbed croutons

Caesar Salad

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

Baby Spinach Salad

Baby spinach, grape tomatoes, red onion, bacon, hard cooked egg drizzled with raspberry vinaigrette

Cheese Tortellini with Basil Pesto Cream
Cocktail Shrimp Scampi • Shrimp Cocktail

ENTREES

(CHOOSE 2 FOR THE GROUP)

Chicken Normandy

Sauteed chicken breast served with apple & almond stuffing with a spiced brandy cream sauce

Chicken Francaise

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

Jumbo Crab Stuffed Shrimp

Broiled jumbo gulf shrimp stuffed with crab imperial and served with drawn butter and lemon

Crab Crusted Salmon

Baked fresh Atlantic salmon generously crusted with lump crabmeat and topped with pommery mustard sauce

Stuffed Talipia

*Tender talipia filet filled with a succulent portabella mushroom
and spinach stuffing drizzled with a sherry cream sauce*

Pork Mignon

Pork tenderloin wrapped in smoked bacon, grilled and topped with an orange marmalade sauce

Shrimp Scampi

Tender shrimp sautéed in garlic butter with green onions, a splash of white wine and lemon served over linguini

Kobe Filet Medallions

Two 4 oz Kobe beef sirloin filets grilled to perfection and lightly draped with demi glace

Prime Rib

Minimum 12 Orders • Served with au jus

DESSERT

(CHOOSE 1 FOR THE GROUP)

Triple Chocolate Cake • Carrot Cake
Apple Pie • Brownie Ala Mode
Cheesecake with Strawberry Sauce
Ice Cream Sundae Bar

All prices include tax and service charge

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 1 day 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.