

Banquet Hors d'Oeuvres

Served Buffet Style

Hot Appetizers (Serves 15-20)	\$100.00
<i>Includes Fried Calamari Rings, Sautéed Mushrooms, Battered Cheese & Zucchini Sticks, Oysters Rockefeller and Deep Fried Artichoke Hearts</i>	
Cold Appetizers (Serves 15-20)	\$80.00
<i>A Beautiful Array of Cold Appetizers Including Cold Antipasto, Corned Beef, Smoked Salmon, Turkey & Beef Steak Tomatoes Caprese</i>	
Add Fresh Shrimp and Oysters	\$80.00 add'l
Imported & Domestic Cheese Display (Serves 50)	\$275.00
<i>An Array of Imported & Domestic Cheeses served with Assorted Breads and Crackers</i>	
Fresh Fruit Display (Serves 25)	\$112.50
<i>An Assortment of Fresh Seasonal Fruit</i>	
Warm Spinach and Artichoke Dip (Serves 50)	\$250.00
<i>Fresh Spinach, Imported Artichokes and Italian Cheeses served with Sliced Rustic Bread</i>	
Filet Meatballs (25 Pieces Per Order)	\$100.00
<i>Served with Mushroom Marsala Sauce</i>	
Pineapple Chicken Teriyaki Skewers (25 Pieces Per Order)	\$100.00
Stuffed Mushrooms (25 Pieces Per Order)	\$85.00
<i>Baked champignons stuffed with sun-dried tomatoes, parmesan and mozzarella cheese</i>	

Butler Passed

Avocado Egg Rolls (25 Pieces Per Order)	\$95.00
<i>Chunks of Fresh Avocado, Sundried Tomato, Red Onion and Cilantro Deep Fried in a crisp Wonton Wrapper. Served with Tamarind-Cilantro Dipping Sauce</i>	
Bacon Wrapped Shrimp (25 Pieces Per Order)	\$100.00
Bacon Wrapped Sea Scallops (25 Pieces Per Order)	\$150.00
Mini Maryland Style Crab Cakes (25 Pieces Per Order)	\$100.00
<i>Served with Whole Grain Mustard Remoulade</i>	

New York Grill

Dinner Banquet Menu Selections

Parties of 20 Guests and Under May Order From the Dining Menu at Regular Prices. A maximum of 3 credit cards are allowed for banquets.

ENTREES // FOUR CHOICES

Entree Prices Include Entrée, House or Caesar Salad, Bread, Dessert, Coffee & Ice Tea
Special salads may be added at an additional charge.

CHICKEN

GARLIC ROASTED CHICKEN

One Half Chicken, with Roasted Garlic, Herbs & Sherry Wine Sauce. Served with Vegetables & Porcini Mushroom Potatoes.

\$40.00

BRANDIED CHICKEN

Boneless Breast Of Chicken in a Brandy Mushroom Sauce. Served with Vegetables & Porcini Mushroom Potatoes.

\$40.00

FISH

GRILLED SALMON

Grilled Salmon Served with a Dijon Mustard Sauce. Served with Vegetables & Porcini Mushroom Potatoes.

\$45.00

GRILLED HALIBUT STEAK

Grilled Northern Halibut, Spicy Diced Tomato and Sweet Vermouth Sauce. Served with Vegetables & Porcini Mushroom Potatoes.

\$49.00

SCALLOPS AND PRAWNS

Grilled Jumbo Shrimp & Sea Scallops with a Jalapeno, Ginger, Lime Sauce.
Served with Vegetables & Porcini Mushroom Potatoes.

\$49.00

GRILLED STEAKS

FILET MIGNON

Cut from the Center of the Tenderloin, this Thick and Tender Filet is Seared to Keep in the Succulent Juices & Flavors of a Preferred Cut of Aged Beef. Served with Vegetables & Porcini Mushroom Potatoes.

\$58.00

NEW YORK

A Thick, Richly Marbled, Classic New York Steak, Cut from Aged Beef & Grilled to Your Order.
Served with Vegetables & Porcini Mushroom Potatoes.

\$53.00

RIBEYE 18oz

A Rich, Mellow Steak with Tenderness and Outstanding Taste, Grilled to Your Taste.
Served with Vegetables & Porcini Mushroom Potatoes.

\$55.00

CLASSIC TOP SIRLOIN OR TERIYAKI SIRLOIN 12oz

Aged Sirloin Steak, Teriyaki Option is Marinated in Our Own House Teriyaki, Both are Grilled to Your Taste.
Served With Vegetables & Porcini Mushroom Potatoes.

\$45.00

BLACKENED CREOLE SIRLOIN 12oz

Aged Sirloin Steak with Spicy Marinade, Blackened on the Grill. Served Vegetables & Porcini Mushroom Potatoes.

\$45.00

NEW YORK GRILL'S SPICY PORK CHOP

Two Large, Center Cut Pork Chops, Grilled with an Apricot Chutney Wine Glaze, Spiced with Fresh Jalapeno Peppers.
Served with Vegetables & Porcini Mushroom Potatoes.

\$43.00

VEGETARIAN

GRILLED VEGETABLES

Mixed Seasoned Fresh Garden Vegetables Grilled and Seasoned

\$35.00

PASTA PRIMAVERA

Pasta with Garden Fresh Vegetables, Herbs & Diced Fresh Tomatoes.

\$35.00

DESSERT

Your Choice of New York Cheesecake, Carrot Cake or Chocolate Truffle Cake

Prices are subject to applicable State sales tax and 20% gratuity // Private Room Charges and Deposits May Apply.
Phone: (909) 987-1928 Fax: (909) 987-1219 // Prices Subject to Change Without Notice.

Banquet Prices For The New York Grill

Dinner 2017

We don't charge a room rental, just food & beverage minimums. The menu pricing gives you an idea of what to order to get to that minimum. Those prices **are not** in addition to the minimum. **A maximum of 3 credit cards are allowed for banquets.**

The Manhattan Room: Max. Capacity 60 guests

Sunday thru Thursday = \$1500.00

Friday = \$1800.00

Saturday = \$2000.00

The Westside Room: Max. Capacity 40 guests

Sunday thru Thursday = \$1200.00

Friday = \$1500.00

Saturday = \$1800.00

The Upper Eastside Room: Max. Capacity 20 guests

Sunday thru Thursday = \$800.00

Friday thru Saturday = \$1200.00

The Eastside Room: Max. Capacity 16 guests

Sunday thru Thursday = \$600.00

Friday thru Saturday = \$800.00

All Room Prices Are Subject To Change without Notification

** PLEASE NOTE: MINIMUM PRICES ARE SUBJECT TO APPLICABLE STATE SALES TAX AND 20% GRATUITY **

Banquet Prices For The New York Grill

Dinner - Nov/Dec 2017

We don't charge a room rental, just food & beverage minimums. The menu pricing gives you an idea of what to order to get to that minimum. Those prices **are not** in addition to the minimum. **A maximum of 3 credit cards are allowed for banquets.**

The Manhattan Room: Max. Capacity 60 guests

Sunday thru Thursday = \$1800.00

Friday thru Saturday = \$2500.00

The Westside Room: Max. Capacity 40 guests

Sunday thru Thursday = \$1500.00

Friday thru Saturday = \$2000.00

The Upper Eastside Room: Max. Capacity 20 guests

Sunday thru Thursday = \$1000.00

Friday thru Saturday = \$1200.00

The Eastside Room: Max. Capacity 16 guests

Sunday thru Thursday = \$800.00

Friday thru Saturday = \$1000.00

All Room Prices Are Subject To Change Without Notification

** PLEASE NOTE: MINIMUM PRICES ARE SUBJECT TO APPLICABLE STATE SALES TAX
AND 20% GRATUITY **