

A decorative border of black and white floral and vine motifs surrounds the text. The border features intricate scrollwork, leaves, and small flowers, creating a classic, elegant frame.

Smuggler's Cove

— BANQUET MENU —

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The staff and management would be pleased to arrange your special occasion luncheon, dinner or cocktail party.

We are offering a fine selection of menu options and have, for your pleasure, private dining rooms for your use. The following menus have been prepared to help you with your arrangements and can be tailored to suit your preference. If you have a specific menu item that you want included in our menu options, please request, and we will quote you a price tailored to your very own menu selection.

We request your preliminary selections ten days in advance and the guaranteed count is required forty-eight hours prior to affair. You will be required to pay the forty-eight hour confirmed count upon completion of the affair. We also require a deposit per person when booking affair. This deposit is \$3.00 per person for lunch and \$5.00 per person for dinner.

We assure you that the staff and management will do our utmost to ensure a most memorable occasion.



— *Banquet Luncheon* —

Please select three entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

Entrées

Grilled Chicken Salad

*Warm, sliced and grilled chicken breast atop a crisp garden salad
with balsamic vinaigrette or choice of dressing / Garlic bread or Home-Baked Rolls*

Plain 'n Juicy Half Pound Burger

*On a toasted kaiser roll - with or without cheese
Sweet or French Fries*

The Cove Club

Turkey, Bacon, Lettuce & Tomato - Sweet or French Fries

Grilled Chicken Breast Sandwich

*Lightly marinated, grilled and served with lettuce, tomato and Bermuda onion on a toasted kaiser roll
Sweet or French Fries*

Quiche of the Day

Seafood Melt

*Shrimp, crab and scallops topped with cheddar and served open-faced on an English muffin
Sweet or French Fries*

Beverages

Coffee • Tea • Iced Tea • Soda

(refills available - no charge)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$14.99 (\$12.99 without Soup)

6% state sales tax added to all food

— *Banquet Luncheon* —

Please select three entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

OR

House Salad (Choice of Dressing) or Caesar Salad.

Entrées

Crabmeat Stuffed Flounder (one piece)

Baked potato, sweet or french fries or fresh vegetable

Crab Cake

Served with choice of side

Catch of the Day

Blackened, broiled or grilled

Baked potato, sweet or french fries or fresh vegetable

Eggplant or Chicken Parmesan

Litely breaded in a fresh tomato sauce and topped with whole milk mozzarella and parmesan cheese ~ served golden brown.

Block Island Salad

Diced, marinated and grilled chicken breast, mixed greens, Roma tomatoes, maytag bleu cheese, Granny Smith apples, pecans, hickory-smoked bacon and sweet corn tossed with our honey-lime vinaigrette.

6 oz. Sirloin

Served with baked potato

— *All Entrées Served with Homebaked Rolls* —

Beverages

Coffee • Tea • Iced Tea • Soda

(refills available - no charge)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$17.99 (\$15.99 without Soup or Salad)

6% state sales tax added to all food

— *Banquet Dinner* —

Please select two entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

Shrimp Cocktail (4)

Jumbo Coconut Shrimp (4)

Juicy Shrimp Marinated and Dredged in a Coconut Batter and Fried Golden Brown

Entrées

Boneless Breast of Chicken Francaise, Chicken Piccata or Chicken Marsala (choose one)
(one piece)

Seasoned and Slow-Roasted Prime Rib of Beef AuJus (10 oz.)

Crab Augratin

Maryland crabmeat served with a blended chesese sauce and baked en casserole.

Fresh Catch of the Day

Blackened, broiled or grilled.

Broiled Stuffed Flounder (two pieces)

Stuffed with our Savory Crabmeat Stuffing

~ Above entrées include House salad (choice of dressing) or Caesar salad & rolls. ~

*~ All entrées have a choice of baked potato, vermicelli marinara,
sweet or french fries or fresh vegetable ~*

Beverages

Coffee • Tea • Iced Tea • Soda

(refills available - no charge)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$24.25

6% state sales tax added to all food

Please select two appetizers and three entrée selections.

Appetizers

French Onion Gratiné • Six Clams on Half Shell • Clams Casino
Four Shrimp Cocktail • Oysters Rockefeller
Soup Du Jour

Salads

Caesar Salad
House Garden Salad (*choice of dressing*)

Entrées

Prime Center Cut Filet Mignon ~ 10 oz. center cut

8 oz. Maine Lobster Tails ~ *with drawn butter*

Prime Rib of Beef, Au Jus (17 oz.) ~ *Western Cut ~ seasoned and slow roasted*

Boneless Breast of Chicken Francaise, Chicken Marsala or Chicken Picatta (choose one)
(two pieces)

Broiled Seafood Platter

Shrimp, mussels, sea scallops, filet of fish and lobster tail with lemon butter sauce

Smuggler's Lump Crab Cakes (Maryland Style)

Served with Dill Tartar or Cocktail Sauce

Surf & Turf

Prime Rib of Beef (8 oz.) ~ seasoned & slow roasted ~ one 6 oz. Maine Lobster Tail with drawn butter
— or —

7 oz. Top Sirloin Center Cut ~ one 6 oz. Maine Lobster Tail with drawn butter

*All entrées include choice of baked potato, mashed potatoes, rice pilaf, sweet or french fries, and fresh vegetable.
Choice of tossed salad (choice of dressing) or Caesar salad and homebaked rolls*

Beverages

Coffee • Tea • Iced Tea • Soda
(refills available - no charge)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$36.50

6% state sales tax added to all food

— *Hors d'oeuvre Prices* —

Hot

Hot and Spicy Shrimp (<i>per piece</i>)	\$ 1.50
Jumbo Stuffed Mushrooms with Crabmeat (<i>per piece</i>)	1.00
Buffalo Wings (<i>per piece</i>)75
Fried Chicken Tenders (<i>per piece</i>)85
Fried Mozzarella Sticks (<i>per piece</i>)75
Assorted Tray (<i>serves twenty-five people</i>)	60.00

Cold

Cheese Tray (<i>serves twenty-five people</i>)	\$50.00
Vegetables & Dip (<i>serves twenty-five people</i>)	45.00
Fruit & Cheese (<i>serves twenty-five people</i>)	50.00
Assorted Tray (<i>serves twenty-five people</i>)	55.00
Shrimp Cocktail (<i>per piece</i>)	1.50
Clams ~ Half-shell (<i>per piece</i>)	1.00
Oysters ~ Half-shell (<i>per piece</i>)	1.25

Bar

Open Cash Bar Available

If paid by host / hostess in one check ~ 10% discount on bar items

Champagne Toast (Great Western) ~ \$27.00 bottle
(serves approximately six people)

Premium Wines by the Glass or Bottle ~ See Wine List

Desserts

Please select three dessert items

Authentic Crème Brûlée	\$4.00	Chocolate Mousse	\$4.50
Chocolate Lovin' Spoonful	5.75	Apple Blossom	3.50
New York Cheesecake	5.50	Ala Mode	4.50
Rockslide Brownie	5.00	Fresh Fruit (<i>in season</i>)	<i>price varies</i>
with Oreo Ice Cream	6.00	Raspberry Sorbet	4.50
with Hot Fudge, Whipped Cream	7.00	Pina Colada Cake	6.00
Haagan Dazs Ice Cream	4.50	Pineapple Upside Down Cake	4.95

6% state sales tax added to all food

Suggested complimentary gratuity of 18%, 20%, 22% would be appreciated for your dining room servers ~ Thank you!