

**SYLVAN STREET GRILLE
PEABODY**

Buffets and Banquets

**Menus
And
Information
2012**

Peabody Function Information

Thank you for inquiring about Sylvan Street Peabody Function Facility. We have two private function rooms. Our smaller room is perfect for groups up to 36. Our larger room will accommodate up to 60 people.

Both rooms are decorated according to season and type of event.

Our team is committed to making your next important event an occasion to be savored, where extraordinary food, attention to detail, and impeccable service come together to provide you and your guest with a very special experience.

We will always try to accommodate those with special menu needs. Please ask.

Room Charge: \$100.00

Seating: Tower View Room ~ 36 People Garden View Room ~ 60 People

Bar: Open or cash bar available. Champagne toasts \$2.50 per person.

Linen: Your choice of linen on the tables.

Dinners: Cocktail, Buffet or Sit down dinners available

Prices are subject to change

Please add 7% tax and 20% administration fee

Weddings ~ Please request a list of additional charges for weddings.

Handicapped Accessible: Yes

Available for: Business meetings, Birthdays, Showers, Anniversaries, Weddings

Rehearsal Dinners, Graduations, whatever your special event may be.

Additional \$5.00 charge per person for buffets under 30 people.

Please feel free to call with any questions and we will be happy to assist you.

Please call Dawn Prescott @ 978-774-1724 EX 70

PLATED DINNER ENTREES

Sliced Bistro Cut Sirloin

Served with a Merlot Demiglaze

23.95

New York Sirloin

Topped with Sauteed Mushrooms

25.95

Roast Prime Rib of Beef

Served with Au Jus.

minimum 10 orders

25.95

Macadamia Encrusted Chicken

Served with Apple Chutney

20.95

Baked Filet of Haddock

Baked with White Wine and Lemon

Topped with Seasoned Bread Crumbs

21.95

Chicken Breast Dijonnaise

Mustard Crusted Chicken Breast served with a Whole Grain

Dijon Mustard Sauce

20.95

Baked Chicken Breast

Stuffed with Apple Bread Stuffing

20.95

Center Cut Filet Mignon (8 oz.)

Choice of Bearnaise, Dijon Mustard or Demiglaze

28.95

Grilled Salmon Filet

Served with Fresh Pineapple Salsa

22.95

Baked Stuffed Shrimp

Jumbo Shrimp (4) Stuffed with Seafood

Stuffing and Bread Crumbs

26.95

~Choice of more than two add \$2.00 per person ~

All Dinner Menus Include The Following

Garden ~ Spinach or Caesar Salad

Choice of Potato

Fresh Vegetable

Choice of Entrée

Warm homemade foccacia bread with butter

Dessert

Coffee ~ Decaf ~ Tea

We would be happy to fulfill any special request.

Vegetables

~ Choice of One ~

Broccoli Florets with Basil Butter

Honey Glazed Carrots

Vegetable Medley

Green Beans Almandine

Potatoes

~ Choice of One ~

Rice Pilaf

Twice Baked Potato

Red Bliss Mashed

Oven Roasted Red Bliss

Desserts

~ Choice of One ~

Strawberry Shortcake

Apple Crisp

Tiramisu

Toll House Pie

Double Chocolate Cake

Vanilla Ice Cream with Strawberries

Chocolate Mousse with Raspberry Sauce

Appetizers ~ Priced Per Person

Clam Chowder \$1.95

Antipasto \$1.75

SYLVAN'S COLD BUFFET

~ Choice of Two ~

Garden Salad ~ Spinach Salad ~ Caesar Salad ~ Marinated Tomato Mozzarella Salad
Greek Salad ~ Pasta Salad ~ Potato Salad

~ Choose Two Selections From Groups Below ~

Selection One

Deli Platter

Sliced Roast Beef ~ Honey Baked Ham
Oven Roasted Turkey and a variety of Cheeses.
Fresh Rolls, Potato Chips, Pickles and Condiments.

Selection Two

Assorted Fresh Wrap Display
Chef's choice of wraps rolled in a flour tortilla

Selection Three

Assorted Finger Sandwiches
Tuna, Chicken and Seafood Salad

Fresh Fruit Display

Cookies and Brownies

Fresh Brewed Coffee ~ Decaf ~ Tea

\$18.95 Per Person

ITALIAN BUFFET

Cold Antipasto Platter ~ Freshly Tossed Caesar

Baskets of Warm Focaccia Bread
Italian Bread Sticks

~ Choice of Two ~

Breast of Chicken Parmesan ~ Eggplant Parmesan ~ Italian Meatballs
Home-style Lasagna (meat or meatless) ~ Chicken Marsala

~ Choice of One ~

Ziti with Marinara Sauce ~ Roasted Vegetable Primavera
Tri-color Tortellini with sauce

Assorted Pastries and Cookies

Freshly Brewed Coffee ~ Decaf ~ Tea

\$23.95 Per Person

BUFFET ONE

~ Choice of One ~

Garden Salad ~ Caesar Salad ~ Spinach Salad ~ Greek Salad ~ Marinated Tomato Mozzarella Salad

Warm homemade foccacia bread with butter

~ Choice of One ~

Baked Haddock ~ Chicken Cordon Bleu ~ Macadamia Encrusted Chicken

Chicken Breast Dijonnaise ~ Lasagna ~ Steak Tips ~ Chicken Picatta

Roast Top Sirloin with Merlot Demi Glaze ~ Chicken Parmesan ~ Chicken Broccoli Ziti

~ Choice of One ~

Roasted Red Bliss Potatoes ~ Rice Pilaf ~ Red Bliss Mashed Potatoes ~ Pasta with Marinara Sauce

~ Choice of One ~

Fresh Vegetable Medley ~ Green Beans Almandine ~ Honey Glazed Carrots

Sauteed Broccoli with Basil Butter

~ DESSERT ~

Freshly Brewed Coffee ~ Decaf ~ Tea

\$20.95 Per Person



BUFFET TWO

~ Choice of One ~

Garden Salad ~ Caesar Salad ~ Spinach Salad ~ Greek Salad ~ Marinated Tomato Mozzarella Salad

Warm homemade foccacia bread with butter

~ Choice of Two ~

Baked Haddock ~ Chicken Cordon Bleu ~ Chicken Picatta ~ Chicken Broccoli Ziti

Macadamia Encrusted Chicken ~ Chicken Breast Dijonnaise

Roast Top Sirloin with Merlot Demi Glaze ~ Chicken Parmesan ~ Steak Tips ~ Lasagna

~ Choice of One ~

Fresh Vegetable Medley ~ Green Beans Almandine ~ Honey Glazed Carrots

Sauteed Broccoli with Basil Butter

~ Choice of One ~

Roasted Red Bliss Potatoes ~ Rice Pilaf ~ Red Bliss Mashed Potatoes ~ Pasta with Marinara Sauce

Dessert

Freshly Brewed Coffee ~ Decaf ~ Tea

\$22.95 Per Person

SYLVAN BUFFET THREE

~ Choice of One ~

Garden Salad ~ Caesar Salad ~ Spinach Salad ~ Greek Salad ~ Marinated Tomato Mozzarella Salad

Warm homemade foccacia bread with butter

~ Choice of Three ~

Baked Haddock ~ Chicken Cordon Bleu ~ Chicken Picatta ~ Chicken Broccoli Ziti

Macadamia Encrusted Chicken ~ Chicken Breast Dijonnaise ~

Roast Top Sirloin with Merlot Demi Glaze ~ Steak Tips ~ Chicken Parmesan ~ Lasagna

~ Choice of One ~

Fresh Vegetable Medley ~ Green Beans Almandine ~ Honey Glazed Carrots

Sauteed Broccoli with Basil Butter

~ Choice of One ~

Roasted Red Bliss Potatoes ~ Rice Pilaf ~ Red Bliss Mashed Potatoes ~ Pasta with Marinara Sauce

~ DESSERT ~

Freshly Brewed Coffee ~ Decaf ~ Tea

\$24.95 Per Person

Our most popular buffet for baby or bridal showers.

BREAKFAST BUFFET

Served Chilled Juice

Assorted Fresh Fruit Platter

~ Assortment of Confections ~

Trays of fresh confections are served at each table

Scrambled Farm Fresh Eggs

Rashers of Crisp Bacon

Chicken Broccoli Ziti

Canadian Bacon Ham or Sausage

Double Thick French Toast ~ Syrup

Home Fries ~ Sautéed onions

Freshly Brewed Coffee ~ Decaf ~ Tea

\$19.95 Per Person

We will cut your cake free of charge. If you would like to add ice cream please add \$1.00 per piece.

Champagne Toast are available for \$2.50 per person

~ Staff charge of \$25.00 per hour will be added to all brunches for showers ~

Hors D'oeuvres

Priced \$1.75 Per Piece

Teriyaki Beef
Meatballs ~ Italian ~ Swedish
Stuffed Deviled Eggs
Southwest Veggie Quesadillas
Blackened Chicken Quesadillas
Brushetta
Fried Pickles

Priced \$2.00 Per Piece

Chicken Fingers ~ Buffalo Style
Buffalo Chicken Spring Rolls
Steak & Cheese Egg Rolls
Macadamia Crusted Chicken Lollipops
Sun dried Tomato Feta Croustades'
Tenderloin on Crostini
Stuffed mushrooms ~ seafood or spinach garlic herb cheese caps

Priced \$2.50 Per Piece

Classic Cocktail Shrimp
Scallops Wrapped in Bacon
Coconut Shrimp ~ with Sweet and Sour Sauce
Mini Crab Cakes ~ with Remoulade
Prime Rib Sliders

~ Salads ~

Priced \$1.75 Per Person

Tossed Salad ~ with dressing
Caesar Salad
Pasta Salad
Potato Salad
Greek Salad
Tomato and Mozzarella Salad

~ Platters ~

Fresh Fruit Platter ~ \$2.75 per Person
New York Deli Platter ~ \$5.95 Per Person
Fresh Vegetable Crudités ~ \$2.50 Per Person
International Cheeseboard ~ \$3.50 Per Person
Assorted Finger Sandwiches ~ \$4.50 Per Person
International Cheeseboard and Fresh Vegetable Combo ~ \$5.25 per Person

To select a hot and cold buffet the minimum is \$18.00 per person.