



*SALISBURY*  
*Buffets & Banquets*



## **Salisbury Function Information**

*Thank you for inquiring about the Sylvan Street Salisbury Function Facility.*

*Our function room is perfect for groups of thirty to one hundred. Our function room is complete with bathrooms, a full size bar and dance floor. Our room is always decorated according to season and type of event.*

*Our function room is "NOT HANDICAP ACCESSIBLE"*

*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 guests with a very special experience.*

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

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*Room Charge: \$175.00*

*Seating: Thirty to One Hundred People*

*Bartender: \$75.00*

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

*Open bars are based strictly on consumption. A monetary limit or time may be used to end open bar.*

*Restrooms: Available in Function Room*

*Linen: Ivory table cloths with your choice of color for napkins*

*Dinners: Cocktail, Buffet, or Sit Down dinners available*

*Available for: Business meetings, Birthdays, Showers, Anniversaries, Wedding*

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

*Audio Visual Fee: Projector and Screen \$40*

***Pricing: Please add 7% Tax and 20% Administrative Fee.***

***No part of this administrative fee is distributed to the banquet staff and banquet bartenders. Our banquet staff is paid a higher hourly wage than our ordinary wait staff and bartenders. The Administrative Fee is retained by the facility to defer overhead expenses of the facility.***

***\*Pricing is subject to change\****

*Weddings ~ Please request additional charges for weddings*

***\*\*Pricing is subject to change\*\****

***Additional \$5.00 per person for buffets fewer than 30 people***

***For more information please contact: Jane Hoggard @ [jhoggard@sylvanstreetgrille.com](mailto:jhoggard@sylvanstreetgrille.com) or 978-462-7919 with any questions***

**PLATED DINNER ENTRÉES**

***Sliced Bistro Cut Sirloin***  
*Served with a Merlot Demiglaze*  
\$28.95

***New York Sirloin***  
*Topped with Sautéed Mushrooms*  
\$30.95

***Roast Prime Rib of Beef***  
*Served with Au Jus*  
*Minimum 10 orders*  
\$30.95

***Macadamia Encrusted Chicken***  
*Served with Mango Chutney*  
\$25.95

***Baked Filet Haddock***  
*Baked with White Wine and Lemon*  
*Topped with Seasoned Bread Crumbs*  
\$26.95

***Chicken Breast Dijonnaise***  
*Mustard Crusted Chicken Breast served with a*  
*Whole Grain Dijon Mustard Sauce*  
\$25.95

***Baked Chicken Breast***  
*Stuffed with Apple Bread Stuffing*  
\$25.95

***Center Cut Filet Mignon***  
*Char-Broiled 8oz Filet*  
*Drizzled with a Merlot Demiglaze*  
\$33.95

***Grilled Salmon Filet***  
*Served with Fresh Pineapple Salsa*  
\$27.95

***Baked Stuffed Shrimp***  
*Jumbo Shrimp (4) Stuffed with*  
*Seafood Stuffing and Breadcrumbs*  
\$31.95

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

***~Choice of one potato, one vegetable and one dessert for the entire party~***

***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 Per Party ~  
Broccoli Florets with Basil Butter  
Honey Glazed Carrots  
Vegetable Medley  
Green Beans Almandine*

**Potatoes**

*~ Choice of One Per Party ~  
Rice Pilaf  
Twice Baked Potato  
Garlic Mashed  
Oven Roasted Red Bliss*

**Desserts**

*~ Choice of One Per Party ~  
Strawberry Shortcake  
Apple Crisp  
Toll House Pie  
Double Chocolate Cake  
Vanilla Ice Cream with Strawberries  
Chocolate Mousse*

**SYLVAN'S COLD BUFFET**

***~ Choice of Two ~***

*Garden Salad ~ Spinach Salad ~ Caesar 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, 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*

*\$22.95 Per Person*

**ITALIAN BUFFET**

*Cold Antipasto ~ Freshly Tossed Caesar Salad*

*Baskets of Warm Focaccia Bread  
Italian Bread Sticks*

***~ Choice of Two ~***

*Breast of Chicken Parmesan ~ Eggplant Parmesan ~ Italian Meatballs  
Home-style Lasagna (with or without meat) ~ Chicken Marsala*

***~Choice of One ~***

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

*Assorted Pastries and Cookies*

*Freshly Brewed Coffee ~ Decaf ~ Tea*

*\$27.95 Per Person*

**SYLVAN BUFFET**

***~Choice of One ~***

*Garden Salad ~ Caesar Salad ~ Spinach Salad ~ Greek Salad  
Warm homemade foccacia bread with butter*

***~Choice of One ~***

*Baked Haddock ~ Chicken Cordon Bleu ~ Macadamia Encrusted Chicken  
Chicken Breast Dijonnaise ~ Lasagna ~ Sirloin Steak Tips with Peppers and Onions  
Chicken Picatta ~ Roast Top Sirloin with Merlot Demiglaze  
Chicken Parmesan ~ Chicken Broccoli Penne*

***~Choice of One ~***

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

***~ Choice of One ~***

*Fresh Vegetable Medley ~ Green Beans Almandine ~ Honey Glazed Carrots  
Sautéed Broccoli with Basil Butter*

***~ Dessert (choices on page 3) ~***

*Freshly Brewed Coffee ~ Decaf ~ Tea*

*\$25.95 Per Person*

**VIC'S BUFFET**

***~Choice of One ~***

*Garden Salad ~ Caesar Salad ~ Spinach Salad ~ Greek Salad  
Warm homemade foccacia bread with butter*

***~Choice of Two~***

*Baked Haddock ~ Chicken Cordon Bleu ~ Macadamia Encrusted Chicken  
Chicken Breast Dijonnaise ~ Lasagna ~ Sirloin Steak Tips with Peppers and Onions  
Chicken Picatta ~ Roast Top Sirloin with Merlot Demiglaze  
Chicken Parmesan ~ Chicken Broccoli Penne*

***~Choice of One ~***

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

***~ Choice of One ~***

*Fresh Vegetable Medley ~ Green Beans Almandine ~ Honey Glazed Carrots  
Sautéed Broccoli with Basil Butter*

***~ Dessert (choices on page 3) ~***

*Freshly Brewed Coffee ~ Decaf ~ Tea*

*\$27.95 Per Person*



**GRANDE BUFFET**

***~Choice of One ~***

*Garden Salad ~ Caesar Salad ~ Spinach Salad ~ Greek Salad  
Warm homemade foccacia bread with butter*

***~Choice of Three~***

*Baked Haddock ~ Chicken Cordon Bleu ~ Macadamia Encrusted Chicken  
Chicken Breast Dijonnaise ~ Lasagna ~ Sirloin Steak Tips with Peppers and Onions  
Chicken Picatta ~ Chicken Parmesan ~ Chicken Broccoli Penne  
Roast Top Sirloin with Merlot Demiglaze (40 person minimum)*

***~Choice of One ~***

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

***~ Choice of One ~***

*Fresh Vegetable Medley ~ Green Beans Almandine ~ Honey Glazed Carrots  
Sautéed Broccoli with Basil Butter*

***~ Dessert (choices on page 3) ~***

*Freshly Brewed Coffee ~ Decaf ~ Tea*

*\$29.95 Per Person*

**BREAKFAST BUFFET**

*Our most popular buffet for baby or bridal showers*

*Served Chilled Juice  
Assorted Fresh Fruit Platter*

*~ Assortment of Confections ~  
Trays of fresh confections are served at each table*

*Scrambled Fresh Eggs  
Applewood Smoked Bacon  
Chicken Broccoli Penne*

*Canadian Bacon Ham or Sausage  
Double Thick French Toast ~ Syrup  
Home Fries ~ Sautéed onions*

*Freshly Brewed Coffee ~ Decaf ~ Tea*

*\$24.95 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 is available for \$2.50 per person*

*~Staff charge of \$100.00 will be added to all brunches for showers~*

**Hors D'oeuvres Cocktail Parties**

*Minimum of 30 people*

**GRILLE PARTY**

*\$21 Per Person*

*Choice of:*

- 1 Stationary Appetizer*
- 2 Silver Appetizers*
- 1 Platter*

**DELUXE PARTY**

*\$25 Per Person*

*Choice of:*

- 2 Stationary Appetizers*
- 2 Silver Appetizers*
- 2 Platters*

**SUPREME PARTY**

*\$33 Per Person*

*Choice of:*

- 2 Stationary Appetizers*
- 2 Silver Appetizers*
- 2 Gold Appetizers*
- 2 Platters*

**STATIONARY APPETIZERS**

- Meatballs ~ Italian ~ Swedish*
- Southwest Veggie Quesadillas*
- Blackened Chicken Quesadillas*
- Bruschetta*
- Chicken Fingers ~ Buffalo Style*
- Nacho Chips with Salsa & Con Queso*
- Spinach and Artichoke Dip*
- Stuffed Potato Skins*

**SILVER APPETIZERS**

- Stuffed Deviled Eggs*
- Mini Spring Rolls*
- Chickpea Fritter*
- Bleu Cheese & Caramelized Onion Tartlet*
- Caprese Salad Skewer*
- Tapenade & Goat Cheese Bruschetta*
- Mac & Cheese Balls*
- Broccoli Bites*
- Teriyaki Beef Skewers*
- Buffalo Chicken Egg Rolls*
- Steak & Cheese Egg Rolls*
- Sun Dried Tomato Feta Croustades*
- Spanakopita*
- Bleu Cheese Stuffed Dates*
- Macadamia Crusted Chicken Lollipops*
- Peanut Chicken Skewers*
- Fried Artichokes*

**PLATTERS**

- Cookies & Brownies*
- Fresh Fruit Platter*
- Fresh Vegetable Crudités*
- International Cheeseboard*
- Assorted Finger Sandwiches*
- Mini Quiche*
- Tossed Salad with dressing choice*
- Caesar Salad*
- Pasta Salad*
- Potato Salad*
- Greek Salad*

**GOLD APPETIZERS**

- Tenderloin on Crostini*
- Classic Shrimp Cocktail*
- Scallops Wrapped in Bacon*
- Coconut Shrimp with Sweet & Sour Sauce*
- Pork Belly BLT Sliders*
- Cucumber Cups with Salmon Mousse*
- Pancetta Wrapped Prawns*
- Mini Shrimp Cakes*
- Tempura Salmon*
- Tempura Shrimp*
- Mini Crab Cakes with Remoulade*
- Cheese Burger Sliders*
- Buffalo Chicken Sliders*
- Pulled Pork Sliders*
- Crab Rangoon*
- Prosciutto Wrapped Asparagus*
- Fresh Smoked Salmon with Crisp Potato Pancake*