
SYLVAN STREET GRILLE

Buffets and Banquets

Menus And Information 2010

SYLVAN STREET GRILLE FUNCTION ROOM INFORMATION

Thank you for inquiring about our function room in the Salisbury location. I hope the additional information we have provided will help you with the planning of your special event.

~~~~~  
Room Charge: \$200.00

Bartender : \$75.00

Seating: Thirty to one hundred people

DJ. Service Available: \$450.00

Bar: Open or cash bar available. Champagne toasts \$2.00 per person.

Linen: Your choice of linen on the tables.

Dinners: Cocktail, Buffet or Sit down dinners available

Restrooms: Available in function room.

Prices are subject to change

Please add 5% tax and 18% administration fee

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

*Additional \$5.00 charge per person for buffets under 35 people.*

**Handicapped: NOT ACCESSIBLE!!**

Available for: Business meetings, Birthdays, Showers, Anniversaries, Weddings  
Rehearsal Dinners, Graduations, whatever your special event may be.

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

Please call Lisa or Dawn at 978/ 462-7919.

**SIT DOWN 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 a Horseradish Cream Sauce  
minimum 10 orders

\$25.95

**Macadamia Encrusted Chicken**

Served with Mango Chutney

\$20.95

**Fresh Roasted Pork Loin**

Baked with Apple Chutney

\$21.95

**Baked Filet of Haddock**

Baked with White Wine, Lemon Topped with Seasoned Bread Crumbs

\$21.95

**Baked Chicken Breast**

Stuffed with Apple Bread Stuffing

\$20.95

**Chicken Breast Dijonnaise**

\$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 Seafood Stuffing and Bread Crumbs

\$26.95

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

**All Dinner Menus Include The Following**

Garden or Caesar Salad  
Potato or Rice  
Fresh Vegetable  
Entrée  
Warm Rolls and 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 Almondine

**Potatoes**

~ Choice of One ~

Rice Pilaf  
Twice Baked Potato  
Red Bliss Mashed  
Oven Roasted Red Bliss

**Desserts**

~ Choice of One ~

Strawberry Shortcake  
Apple Pie  
Tiramisu  
Toll House Pie  
Double Chocolate Cake  
Vanilla Ice Cream with Strawberries  
Seasonal Cheesecake (add \$1.00)  
Chocolate Mousse in a Chocolate Shell Garnished with Raspberry Sauce (add 1.50)

**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 Cucumber Tomato Salad  
Marinated Tomato Mozzarella 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**

Fresh Wrap Display  
Turkey Club ~ Roast Beef with Horseradish Cream Sauce  
Ham and Swiss Wrap

**Selection Three**

Assorted Finger Sandwiches  
Tuna, Chicken and Seafood Salad

Fresh Watermelon Fruit Cradle  
Cookies and Brownies

Fresh Brewed Coffee ~ Decaf ~ Tea

\$16.95 Per Person

**BUFFET ONE**

~ Choice of One ~

Garden Salad ~ Caesar Salad ~ Marinated Cherry Tomato Mozzarella Salad  
Assorted Rolls and Breads

~ Choice of One ~

Baked Haddock ~ Chicken Cordon Bleu ~ Chicken Broccoli Ziti ~ Macadamia Encrusted Pork Loin  
Sauteed Chicken Breast Dijonnaise ~ Lasagna ~ Steak Tips ~ Chicken Picatta  
Roast Top Sirloin with Merlot Demi Glaze ~ Chicken Parmesan

~ 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

\$19.95 Per Person

**SYLVAN BUFFET TWO**

~ Choice of One ~

Garden Salad ~ Caesar Salad ~ Spinach Salad ~ Marinated Cherry Tomato Mozzarella Salad  
Marinated Cucumber Tomato Salad ~ Marinated Mushroom and Artichoke Salad  
Assorted Rolls and Breads

~ Choice of Two ~

Baked Haddock ~ Chicken Cordon Bleu ~ Chicken Picatta ~ Chicken Broccoli Ziti  
Macadamia Encrusted Pork Loin with Apple Chutney ~ Sautéed 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  
Sautéed 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

\$21.95 Per Person

**SYLVAN BUFFET THREE**

~ Choice of One ~

Garden Salad ~ Caesar Salad ~ Spinach Salad ~ Marinated Cherry Tomato Mozzarella Salad  
Marinated Cucumber Tomato Salad ~ Marinated Mushroom and Artichoke Salad  
Assorted Rolls and Breads

~ Choice of Three ~

Baked Haddock ~ Chicken Cordon Bleu ~ Chicken Picatta ~ Chicken Broccoli Ziti  
Macadamia Encrusted Pork Loin with Apple Chutney ~ Sautéed 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  
Sautéed 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

\$23.95 Per Person

Minimum of 50 people for Buffet Three

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 ~ Assorted Calzones ~ Chicken Marsala  
Veal Parmesan

~ Choice of One ~

Ziti with Marinara Sauce ~ Penne Pasta with Pesto Cream Sauce  
Roasted Vegetable Primavera

Assorted Pastries and Cookies

Freshly Brewed Coffee ~ Decaf ~ Tea

\$22.95 Per Person

Continental Breakfast

Pitchers of Chilled Juice

Assorted Danish  
Fruit Muffins  
Assorted Confections

Freshly Brewed Coffee ~ Decaf ~ Tea

\$8.95 Per Person

Breakfast Brunch Buffet

Pitchers of Chilled Juice

Assorted Fresh Fruit Platter

~ Baskets of Confections ~

Mini Danish , Fruit Muffins, Sweet Breads, Turnovers  
Coffee Cakes

Scrambled Farm Fresh Eggs  
Rashers of Crisp Bacon

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

Freshly Brewed Coffee ~ Decaf ~ Tea

\$15.95 Per Person

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

Hors D'oeuvres

*Priced \$1.75 Per Piece*

Teriyaki Beef or Chicken Skewers  
Chicken Wings ~ Buffalo ~ Oriental ~ BBQ  
Meatballs ~ Italian ~ Swedish  
Stuffed Deviled Eggs  
Southwest Quesadillas  
Miniature Gourmet Pizza  
Brushetta  
Stuffed Potato Skins

*Priced \$2.00 Per Piece*

Classic Cocktail Shrimp  
Spanakopita  
Sesame Chicken  
Chicken Fingers ~ Buffalo Style  
Chicken Spring Rolls  
Macadamia Crusted Chicken Lollipops  
Sun dried Tomato Feta Croustadas  
Stuffed Mushrooms Caps ~ Seafood ~ Spinach Garlic Herb Cheese  
Melon Wrapped with Proscuitto

*Priced \$2.50 Per Piece*

Tenderloin on Crostini  
Scallops Wrapped in Bacon  
Coconut Shrimp ~ with Sweet and Sour Sauce  
Swordfish Brochettes  
Mini Crab Cakes ~ with Remoulade

Prices Based On Minimum 50 Pieces.

~ Salads ~

*Priced \$1.75 Per Person*

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

To select a hot and cold buffet the minimum is \$16.00 per person.

~ 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