EAT DRINK AND Chill

SYLVAN STREET GRILLE

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.

~ ~

Room Charge: $250.00 (4-hour room rental) Functions starting before 10am additional $100 fee

Seating: Thirty to One Hundred People

Bartender: $100.00

Bar: Open or cash bar available. Champagne toasts $5.00 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

Decorations: No tape or tacks can be used on the walls. Confetti can NOT be used in the room. Portable balloon helium tanks and balloon structures cannot be left behind.

May be subject to a $100 maintenance fee if violated.

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.

Inquire about special high school buffets. Team pricing available upon request.

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****

Minimum of 30 people required for all plated, buffet and cocktail parties.

For more information please contact: Jane Hoggard @ jhoggard@sylvanstreetgrille.com or 978-337-7201 with any questions



Gluten Free Item



Item Contains Nuts

PLATED DINNER ENTRÉES

Top Sirloin
Served with a Merlot Demi Glacé
$36.95

New York Sirloin
Topped with Sautéed Mushrooms
$38.95

Macadamia Encrusted Chicken
Served with Mango Chutney
$33.95

Baked Filet Haddock
Baked with White Wine and Lemon
Topped with Seasoned Breadcrumbs
$34.95

Chicken Breast Dijonnaise
Mustard Crusted Chicken Breast served with a
Whole Grain Dijon Mustard Sauce
$33.95

Baked Chicken Breast
Stuffed with Apple Bread Stuffing
$33.95

Center Cut Filet Mignon
Char-Broiled 8oz Filet
Drizzled with a Merlot Demi Glacé
$41.95

Grilled Salmon Filet
Served with Fresh Pineapple Salsa
$35.95

Baked Stuffed Shrimp
Jumbo Shrimp (4) Stuffed with
Seafood Stuffing and Breadcrumbs
$37.95

~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 (with no croutons)
Choice of Potato
Fresh Vegetable
Choice of Entrée

Warm homemade focaccia bread with butter
**Parker House Rolls made in house can be substituted out for an additional $3 per person*

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 (Contains Nuts)

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

Desserts
~ Choice of One Per Party ~
Apple Crisp
Strawberry Shortcake
Toll House Pie (Contains Nuts)
Double Chocolate Cake
Vanilla Ice Cream with Strawberries
Chocolate Mousse

Charcuterie Board and Cheese Options

All selections priced per person
Can be added to any plated, buffet or cocktail party option

Sylvan Cheese board $9
Variety of chef choice cheeses such as Swiss, Cheddar and Pepperjack accompanied with gourmet crackers

Artisanal Cheese Board $13
A variety of hard, semi-soft and soft artisanal cheeses, gourmet crackers and house-made accoutrements

Charcuterie Display $14
A selection of Chef's choice artisan cured meats, fresh fruit and house-made accoutrements

Charcuterie Combo $23
A combination of the Artisanal cheese board and charcuterie board

SYLVAN'S COLD BUFFET

~ Choice of Two ~

Garden Salad ~ *Spinach Salad* ~ *Caesar Salad* (with no croutons)

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 Ham Salad

Fresh Fruit Display

Cookies and Brownies

Fresh Brewed Coffee ~ Decaf ~ Tea

$35.95 Per Person

ITALIAN BUFFET

Cold Antipasto  *~ Freshly Tossed Caesar Salad*  (with no croutons)

Baskets of Warm Focaccia Bread
Italian Bread Sticks
**Parker House Rolls made in house can be substituted out for an additional $3 per person*

~ 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

$39.95 Per Person

SYLVAN BUFFET

~Choice of One ~

Garden Salad ~ Caesar Salad (with no croutons) *~ Spinach Salad ~ Greek Salad*

Warm homemade focaccia bread with butter

**Parker House Rolls made in house can be substituted out for an additional $3 per person*

~Choice of One ~

Baked Haddock ~ Chicken Cordon Bleu ~ Macadamia Encrusted Chicken

Chicken Breast Dijonnaise ~ Lasagna ~ Sirloin Steak Tips with Peppers and Onions

Chicken Piccata ~ Roast Top Sirloin with Merlot Demi Glacé ~ 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

$37.95 Per Person

VIC'S BUFFET

~Choice of One ~

Garden Salad ~ Caesar Salad (with no croutons) *~ Spinach Salad ~ Greek Salad*
Warm homemade focaccia bread with butter
**Parker House Rolls made in house can be substituted out for an additional $3 per person*

~Choice of Two~

Baked Haddock ~ Chicken Cordon Bleu ~ Macadamia Encrusted Chicken
Chicken Breast Dijonnaise ~ Lasagna ~ Sirloin Steak Tips with Peppers and Onions
Chicken Piccata ~ Roast Top Sirloin with Merlot Demi Glacé ~ 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

$41.95 Per Person

GRANDE BUFFET

~Choice of One ~

Garden Salad ~ Caesar Salad (with no croutons) *~ Spinach Salad ~ Greek Salad*
Warm homemade focaccia bread with butter
**Parker House Rolls made in house can be substituted out for an additional $3 per person*

~Choice of Three~

Baked Haddock ~ Chicken Cordon Bleu ~ Macadamia Encrusted Chicken
Chicken Breast Dijonnaise ~ Lasagna ~ Sirloin Steak Tips with Peppers and Onions
Chicken Piccata ~ Roast Top Sirloin with Merlot Demi Glacé ~ 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

$45.95 Per Person

BREAKFAST BUFFET

Our most popular buffet for baby or bridal showers

~Served Chilled Juice~

~Assorted Fresh Fruit Platter~

Add Yogurt, Granola & Berries $2.00 per person

~Assortment of Confections~

Tray of the Chef's choice of fresh pastries

Scrambled Fresh Eggs

Substitute Eggs Benedict $4 per person

Substitute Mini Quiche $4.50 per person

Chicken Broccoli Penne

Substitute Chicken Piccata $5 per person

Canadian Bacon Ham or Sausage

Applewood Smoked Bacon

Home Fries ~ Sautéed onions

Waffles with powdered sugar ~ Syrup

Add Whipped Cream, Strawberries & Blueberries $3 per person

Substitute French Toast $5 per person

Freshly Brewed Coffee ~ Decaf ~ Tea

$35.95 Per Person

We will cut your cake free of charge.
If you would like to add ice cream, please add $3.00 per piece.

Make your own Mimosa Bar

Inquire about adding to your brunch buffet!



Hors D'oeuvres Cocktail Parties

GRILLE PARTY $32 pp

Choice of:
1 Stationary Appetizer
2 Silver Appetizers
1 Platter

DELUXE PARTY $36 pp

Choice of:
2 Stationary Appetizers
2 Silver Appetizers
2 Platters

SUPREME PARTY $42 pp

Choice of:
2 Stationary Appetizers
2 Silver Appetizers
2 Gold Appetizers
2 Platters

STATIONARY APPETIZERS

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

GOLD APPETIZERS

Tenderloin on Crostini
Crab Rangoon
Coconut Shrimp w/ Sweet Chili
Steak & Cheese Egg Rolls
Mini Shrimp Cakes
Tempura Shrimp
Mini Crab Cakes w/ Remoulade
Cheese Burger Sliders
Buffalo Chicken Sliders
Beef Empanadas
Mini Baked Brie w/ Fig Jam
Beef & Giardiniera Arancini
Seafood Stuffed Mushrooms
Duck, Corn, Cream Cheese Wontons
Prosciutto & Fig Jam Naan
Classic Shrimp Cocktail
Teriyaki Beef Skewers
Prosciutto Wrapped Asparagus
Scallops Wrapped in Bacon w/ Maple Horseradish
Fresh Smoked Salmon w/ Crisp Potato Pancake
Sesame Tuna Wontons w/ Wasabi Aioli & Sriracha
*Mini Lobster Rolls**
**additional $4 per person*

ALL
Stationary Appetizers
Silver Appetizers
Gold Appetizers
or
Platters
Can be
added to any
Cocktail Party
for an additional fee

Please Inquire when booking

PLATTERS

Cookies & Brownies
Pasta Salad
Sylvan Cheeseboard
Assorted Finger Sandwiches
Tossed Salad w/ Dressing Choice
Caesar Salad (w/ no Croutons)
Mini Quiche
Fresh Fruit Platter
Fresh Vegetable Crudites
Potato Salad
Greek Salad

SILVER APPETIZERS

Broccoli Bites
Mini Spring Rolls
Mac & Cheese Balls
Fried Artichokes
Tapenade & Goat Cheese Bruschetta
Buffalo Chicken Egg Rolls
Spanakopita
Pulled Pork Sliders
Pretzel Bites w/ Beer Cheese or Queso
Firecracker Cauliflower
Corn Fritters w/ Bacon Jalapeno Aioli
Fried Provolone w/ Marinara
Fried Ravioli w/ Marinara
Sante Fe Spring Rolls w/ Guacamole Ranch
Macadamia Crusted Chicken Lollipops
Peanut Chicken Skewers
Stuffed Deviled Eggs
Caprese Salad Skewer
Chicken & Lemongrass Potstickers w/ Sweet Chili Sauce
Fried Green Beans w/ Green Goddess Dressing