



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](mailto: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 

**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 

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 \$8**

Variety of chef choice cheeses such as Swiss, Cheddar and Pepperjack accompanied with gourmet crackers

**Artisanal Cheese Board \$12**

A variety of hard, semi-soft and soft artisanal cheeses, gourmet crackers and house-made accoutrements

**Charcuterie Display \$13**

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

**Charcuterie Combo \$22**

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