



# **The Starboard**

**“The Right Place for Private Parties”  
2017**



201 Route 507 | Hawley, PA 18428

570.226.2124

[SilverBirchesResortPA.com](http://SilverBirchesResortPA.com)



# **Bar Packages**

Prices Include Tax & Service Charge

## **Open Bar**

With popular brands of liquor, wine and draught beer  
First Hour \$15.00 Per Person | Each Additional Hour \$6.00 Per Person

## **Beer & Wine Package**

With popular brands of wine and draught beer  
First Hour \$12.00 Per Person | Each Additional Hour \$5.00 Per Person

## **Tab Bar**

Host is charged for drinks consumed plus 15% service charge

## **Cash Bar**

Guests pay for drinks individually

## **Draught Beer Selections**

Miller Lite | Guinness | Yuengling Lager  
Coors Light | Goose Island IPA | Shock Top Belgian White

## **Bottle Beer Selections**

Budweiser | Bud Light | Coors Light | Amstel Light  
Heineken | Michelob Ultra | Stella Artois | Corona

## **Wine Selections**

Woodbridge Pinot Grigio  
Woodbridge White Zinfandel  
Woodbridge Chardonnay  
Marcus James Off-Dry Riesling  
Che Gaucho Malbec- Merlot  
Woodbridge Cabernet Sauvignon  
Banfi "Entrée" Montepulciano D'Abruzzo, Sangiovese

**Bar Packages**





# Breakfast Packages

## Continental Breakfast

**\$9.50 Per Person**

Includes Tax & Service Charge

Cocoon Bakery Assorted Breakfast Pastries- 4 Varieties  
Cream Cheese and Assorted Jellies  
Fresh Fruit | Chilled Juices  
Coffee, Decaffeinated Coffee and Tea

## Breakfast Buffet

**\$17.95 Per Person**

Includes Tax & Service Charge  
(Minimum of 50 Guests)

Chilled Juices | Fresh Fruit  
Scrambled Eggs | Bacon | Home Fried Potatoes  
Cocoon Bakery English Muffins  
Cocoon Bakery Assorted Breakfast Pastries—2 Varieties  
Cream Cheese and Assorted Jellies  
Coffee, Decaffeinated Coffee and Tea

**Breakfast Packages**





# **Hors D'Oeuvres**

(Prices Reflect Purchase of a Dinner Package)  
All Prices Include Tax & Service Charge

## **Butler Style Hot Selections**

### **\$3.95 Per Person/Per Item**

- Turkey and Avocado BLT Sliders
- Tequila Lime Perch on Tortilla Crisps with Mango Salsa
- Caesar Salad Bites in Crispy Parm Cups
- Chicken Cordon Bleu Bites
- Chicken Wings in Beesting, Thai Chili, or Honey Sriracha Sauce
- Vegetable Spring Rolls with Asian BBQ Dipping Sauce

### **\$4.95 Per Person/Per Item**

- Mini Crab Cakes with Spicy Remoulade
- Coconut Shrimp with a Thai Chili Sauce
- Mini Ahi Tuna and Mango Salsa bites
- Beef Crostini with Horseradish Spread and Caramelized Onions
- Clams Casino or Clams Rockefeller

## **Stationary Displays**

- Vegetable Crudités with Dip \$5.00 per person
- Cheese & Crackers with Grapes and Spreads \$5.00 per person
- Tomato Bruschetta Platter \$4.00 per person
- Reuben Dip with Rye Toasts \$3.50 per person
- Nachos Libre Display \$4.50 per person
- Warm Spinach and Parmesan Dip \$4.00 per person

**HORS D'OEUVRÉS**





# **Dockside Lunch Menu**

\$17.95 Per Person

Includes Tax, Service Charge, Soda, Coffee & Tea

## **Entree Choices**

(Please choose 3 for the group)

All entrees, except salads, served with French fries and a pickle  
Add a Caesar salad or cup of soup for \$2.95 | Add a house salad for \$3.95

### Carved Turkey Breast with Smoky Aioli on Sourdough

Topped with Apple slaw. Served with Cheddar Cheese, Lettuce and Tomatoes

### Open Face Reuben

Our own corned beef and sauerkraut on rye with Russian dressing and Swiss cheese

### Prime Rib Cheesesteak

Provolone and Cocoon Bakery fresh roll

### Chef's Salad

Mixed greens, house roasted turkey, ham, cheddar, tomatoes, pickled eggs, croutons, housemade ranch dressing

### Steak Quesadillas

Salsa, chimichurri, guacamole, sour cream

### Sautéed Fresh Water Perch

In our signature lemon garlic sauce

### Grilled Chicken Caesar Salad

Fresh romaine lettuce, herbed croutons and fresh parmesan tossed in our creamy Caesar dressing and topped with a sliced grilled chicken breast

### “Sunset On The Lake”

Chicken, Shrimp, Penne, Sundried Tomato and Feta Sauce, Sweet and Spicy Peppers, Roasted Tomatoes, and Spinach

## **Dessert**

(Please choose 1 for the group)

Double Chocolate Cake | Rice Pudding | Ice Cream

**Dockside Lunch Menu**





# **Home Style Menu**

\$19.95 Per Person

Includes Tax, Service Charge, Soda, Coffee & Tea

## **Starter**

(Please choose 1 for the group)

Caesar Salad | Spinach Orchard Salad | House Salad  
Turkey & Orzo | Chili | Smoked Seafood Chowder

## **Entrees**

(Please choose 2 for the group)

All entrees, except pasta, include our chef's vegetable and mashed potatoes.

### Yankee Pot Roast

Slow cooked beef served over mashed potatoes and chef's vegetable.

### Roast Turkey

Fresh roast turkey breast, served piping hot with our home made gravy,  
mashed potatoes and chef's vegetable.

### Chicken Parmigiana

Lightly breaded chicken breast topped with our chunky marinara sauce and mozzarella  
cheese. Served over linguini marinara with garlic bread.

### Chicken Alfredo Bake

Creamy alfredo sauce with fettuccini and grilled chicken breast

### Pan Roast Freshwater Perch

Finished with our signature lemon garlic sauce

## **Add Dessert**

For \$3.95 Per Person

(Please choose 1 for the group)

Double Chocolate Cake | Rice Pudding | Ice Cream

**Home Style Menu**





# Lakeside Menu

\$28.95 Per Person

Includes Tax, Service Charge, Soda, Coffee & Tea

## Starter

(Please choose 1 for the group)

Caesar Salad | Spinach Orchard Salad | Chili | House Salad  
Turkey & Orzo | Smoked Seafood Chowder

## Entrees

(Please choose 2 for the group)

All entrees, except pasta, include our chef's vegetable and mashed potatoes

### Yankee Pot Roast

Slow cooked beef served over mashed potatoes and chef's vegetable.

### Chicken Parmigiana

Lightly breaded chicken breast topped with our chunky marinara sauce and mozzarella cheese. Served over fettuccini with garlic bread

### "Sunset On The Lake"

Chicken, Shrimp, Penne, Sundried Tomato and Feta Sauce, Sweet and Spicy Peppers, Roasted Tomatoes, and Spinach

### Chicken and Basil Pesto Spiral Pasta

Roasted Tomatoes, Sweet and Spicy Peppers, and Parmesan Cheese

### Burns Island Salmon

Pesto, Mozzarella, Roasted Tomatoes, Balsamic Drizzle, Garlic and Herb Risotto, Chef's Vegetables GF

### Maple Dijon Chicken Breast

Grilled Chicken Breast smothered with a Sweet and Savory Glaze. Served over Garlic Herb Rice and Grilled Peppers, topped with Bacon and Mushrooms GF

### Grilled Chicken Caesar Salad

Fresh romaine lettuce, herbed croutons and fresh parmesan tossed in our creamy Caesar dressing and topped with a sliced grilled chicken breast

### Ahi Tuna Niçoise Salad

Seared rare Ahi tuna over mixed greens, hardboiled egg, tomatoes, new potatoes, green beans, olives, and red wine vinaigrette.

## Dessert

(Please choose 1 for the group)

Double Chocolate Cake | Rice Pudding | Ice Cream



**Lakeside Menu**



# Rehearsal Dinner Menu

\$34.95 Per Person

Includes Tax, Service Charge, Soda, Coffee & Tea

## First Course

(Please choose 1 for the group)

Caesar Salad | Spinach Orchard Salad | Chili | House Salad  
Turkey & Orzo | Smoked Seafood Chowder | Quesadillas

## Dinner Course

(Please choose 2 for the group)

### Mediterranean Scallops

Seared Sea Scallops set over a Mediterranean Vegetable Sauté of Spinach, Yellow Squash, Olives, Red Onions, Tomatoes, and a hint of Garlic. Topped with Avocados and Feta. Served with Ginger Rice.

### Grilled Tequila Lime Chicken Breast

Marinated and topped with Bacon and Cheddar Cheese. Served with Ginger Rice and a Corn and Tomato Vegetable Sauté.

### House made Lump Crab Cakes

Two house made Lump Crab Cakes with Mango Salsa, Spicy Remoulade, Ginger Rice, and Chef's Vegetable.

### Pan Seared Jail Island Salmon

Topped with Mango Avocado Salsa, Chimichurri, Ginger Rice, and Chef Vegetable.

### Steak Frites

8 oz. grilled Arrowhead steak, sliced & served with Maître d' Hôtel Butter, Seasoned Fries, and Dilly Green Beans

### Filet Mignon—add \$4 per person

Cabernet sauce

## Dessert

(Please choose 1 for the group)

Double Chocolate Cake | Rice Pudding | Ice Cream

Rehearsal Dinner Menu







# General Policies

## General Policies

- ♦ The restaurant will hold a date for a tentative booking without obligation for 10 days. Within 10 days we must receive a signed contract and a negotiated non-refundable deposit, or the date will not be held. The deposit securing the booking is forfeited if the function is cancelled for any reason, unless the specified date and time are rebooked with another function of equal or greater size.
- ♦ A final count with the exact number of menu choices will be required 1 day prior to the function. The client is also responsible for paying for any additional guests served above this minimum guarantee. The Waterfront Restaurant will be prepared to seat and serve 2% over the final count ordered.
- ♦ Final arrangements (ie. choice of menu, estimated count, number of guests at head table, etc.) must be made 14 days in advance.
- ♦ The restaurant does not assume responsibility for the damage or loss of any merchandise or article left in the banquet facility prior to, during or following the function.
- ♦ All special arrangements are subject to approval.
- ♦ Decorations and/or displays may not be attached to wall, doors, windows or ceiling.
- ♦ All food and beverage items remaining from your function cannot be removed from the premises.
- ♦ We reserve the right to refuse alcoholic beverage service to any guest at the function who is under 21 years of age and/or limit the consumption of any guest, for the safety and comfort of everyone.
- ♦ The person signing the contract will be responsible for any damage to the premises caused by any guest.
- ♦ Private dining room maximum capacity is 45 people. Some set-up styles will lower this maximum capacity.

