



The Starboard

**“The Right Place for Private Parties”
2018**



201 Route 507 | Hawley, PA 18428

570.226.2124

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

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

Canyon Road Pinot Grigio
Canyon Road Chardonnay
Marcus Jams Off Dry Riesling
Conquista Malbec
Canyon Road Cabernet
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'OEUVERES





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

Burns Island Turkey Sandwich

Fresh Roasted Turkey with Melted Mozzarella, Pesto, Tomatoes, and a Light Balsamic Drizzle,
served on our House Made Sourdough Bread

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

Dinner Course

(Please choose 2, Served Family Style)

Mediterranean Shrimp

Seared Sea Scallops set over a Mediterranean Vegetable Sauté of Olives, Red Onions, Tomatoes, and a hint of Garlic. Finished with a White Wine sauce and Topped with Avocados and Feta.

House made Lump Crab Cakes

Two House Made Lump Crab Cakes with Mango Salsa and Spicy Remoulade.

Grilled Burns Island Chicken Breast

Grilled Chicken Breast Topped with Pesto, Roasted Tomatoes, and Mozzarella. Finished with Balsamic Glaze.

House Made Chicken Parmesan

Breaded Chicken Cutlets with Mozzarella and Marinara.

Pan Seared Burns Island Salmon

Grilled Jail Island Salmon Topped with Pesto, Roasted Tomatoes, and Mozzarella. Finished with Balsamic Glaze.

Apple Stuffed Roast Pork Loin

Roast Pork Loin Stuffed with Apple, Thyme, and Sourdough Stuffing. Finished with Cusabi Sauce

Roast Turkey Dinner

House Roasted Turkey in Homemade Turkey Gravy and Cranberry Sauce

Old Fashioned Yankee Pot Roast

Our Fall of the Bone Tender Pot Roast with House Made Gravy and Red Onion Slaw

Sides

(Choose 3 , Served Family Style)

Caesar Salad | Spinach Orchard Salad | Chef's Vegetable | House Salad
Creamy Herb Risotto | Cheddar Mashed Potatoes | Chef's Rice Blend | Signature Mac and Cheese

Dessert

(Please choose 1 for the group)

Double Chocolate Cake | Rice Pudding | Ice Cream | Vintage Neapolitan Mousse



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.

