



*The Waterfront*  
• AT •  
SILVER BIRCHES

2019  
Waterfront  
Banquet Package

205 Route 507 | Hawley, PA 18428  
570.226.4388  
SilverBirchesResortPA.com





## OUR BANQUET PACKAGE INCLUDES

All Prices Listed Include Sales Tax & All Service Charges

- Special Pricing for Children is Available
- An Indoor and/or Outdoor Cocktail Area Overlooking the Lake
- Flexible Start Times
- All Packages Include Coffee, Tea & Iced Tea
- Ivory Table Linen with a Wide Range of Napkin Colors Available
- Centerpieces on Guest Tables
- Banquet Manager to Oversee the Entire Event

### OTHER CONSIDERATIONS

To make your event even more special & your guests more comfortable we have other services you may want to consider...

#### Accommodations:

Rooms at our resort may be arranged during the “off Season”; September through Mid-June. Our resort staff will be happy to assist you in information on availability and rates.

#### Restaurant Services:

Our restaurant offers a private dining room which accommodates up to 46 people with special menus. We will be happy to go over menus and availability for rehearsal dinners, business meetings, family gatherings, bridal or baby showers, etc...

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### Available By Request

Breakfast & Brunch  
 Luncheon Packages





## BAR PACKAGES

### OPEN BAR

With Popular Brands of Liquor, Wine & Draught Beer  
**First Hour: \$15 Per Person • Each Additional Hour: \$6 Per Person**

### ASSORTED DRAUGHT BEER

Budweiser | Bud Lite | Yuengling | Goose Island IPA

### POPULAR BRANDS OF LIQUOR

#### **Vodka**

Absolut | Absolut Citron | Stolli | Stolli Orange | Smirnoff | Kettle One

#### **Gin**

Beefeater | Tanqueray | Gilbey's

#### **Scotch**

Dewar's | Clan Macgregor

#### **Rum**

Bacardi | Captain Morgan | Meyers | Castillo | Malibu

#### **Bourbon**

Jack Daniels | Jim Beam

#### **Tequila**

Cuervo Gold | Montezuma

#### **Whiskey**

Canadian Club | Seagram's VO | Seagram's 7 | Southern Comfort | Imperial

### POPULAR WINES

White Zinfandel | Chardonnay  
Pinot Grigio | Cabernet Sauvignon | Merlot

### AFTER DINNER CORDIAL BAR

\$6 Per Person

Amaretto DiSaronno | Baileys Irish Cream | Frangelica  
Sambuca | Chamboard | Campari | Jameson

### BEER & WINE PACKAGE

With Popular Brands of Wine & Draught Beer  
**First Hour | \$12 Per Person      Each Additional Hour | \$5 Per Person**

### TAB BAR

You Will Be Charged for Drinks Consumed Plus 15% Gratuity

### CASH BAR

Your Guests Will Pay for Their Own Drinks Individually





## **HORS D'OEUVRE PACKAGES & SPECIAL TOUCHES**

Prices Are For One Hour of Hors D'Oeuvres When Accompanying an Entrée or Buffet Package

### **Antipasto Display | \$6.50 Per Person**

Chef's Choice of a Beautiful Array of Aged Cheeses, Cured Italian Meats, Grilled & Roasted Vegetables & Marinated Olives. Served with Assorted Crostinis & Focaccia Bread

### **Bruschetta Station | \$4 Per Person**

Olive Oil Crusted Focaccia & Flatbreads | Fresh Grated Locatelli Cheese  
Traditional Tomato, Onion & Garlic in Italian Seasoned Olive Oil  
Olive Tapenade | White Bean Garlic Hummus | Fresh Herb Basil Pesto | Red Pepper Pesto

### **It's A Fiesta! | \$5 Per Person**

Queso Fresco, Avocado & Black Bean Terrine. Served with Fresh Fried Tortilla Chips & Homemade Salsa & Guacamole. Accompanied with Assorted Empanadas

### **Crudités & Cheese Display | \$6 Per Person**

Fresh Vegetable Display with Crudités Dips, an Assortment of Cheese, Crackers & Specialty Mustards  
Add Fruit | \$2.50 Per Person

### **Chocolate Fondue & Strawberries | \$5 Per Person**

Mouthwatering Chocolate Fondue Served with Fresh Strawberries for Dipping

### **Mirror of Sliced Smoked Salmon**

\$130 | Serves Approximately 50 People

### **Oysters On The Half Shell**

Market Price | 100 Fresh Oyster of Your Choice

### **Shrimp Cocktail Display**

\$190 Per Bowl of 100 | Recommended 1 Bowl Per 50 Guests

### **Smoked Whitefish Dip**

\$55 | Serves 50 Guests

### **Baked Brie | \$95 Per Wheel**

Calkins Creamery Brie Served En Crute with Ritter's Farm Market Wild Jam. Served with Assorted Crackers

### **Bavarian Pretzel Station | \$6 Per Person**

An Abundance of Freshly Baked Soft Pretzels. Served with Specialty Mustards & Dips

### **Creamy Tomato & Herb Dip | \$2.50 Per Person**

Served with Artisan Bread, Crostini, Focaccia & Flatbread Crackers

### **Double Cream Brie & Gouda Fondue | \$2.50 Per Person**

Served with Artisan Bread, Crostini, Focaccia & Flatbread Crackers

### **Fruit Display | \$4 Per Person**

### **Waterfront Slider Station | \$7 Per Person**

Grilled Black Angus Beef Sliders Complimented with:  
House Baked Slider Rolls | Cheese | Aioli Varieties | Fresh Greens | Fried Kettle Chips





**HORS D'OEUVRE PACKAGES & SPECIAL TOUCHES CONTINUED**

**BUTLER STYLE HOR D'OEUVRES**

**Passed During Cocktail Hour | Minimum 3 Choices**

**\$3.50 Per Person for Each Item Selected**

Cocktail Franks | Toasted Sesame Salmon Skewers  
Steamed Chicken & Scallion Dumplings | Petite Chicken Cordon Bleu Bites  
Blue Collar Bourbon Bites | Vegetable Pho Shooters  
Spinach, Mozzarella, Prosciutto Stuffed Mushrooms with Tomato Hollandaise  
Twisted Fork Carbonara | Mini Reuben Melts | Fried Ricotta Caprese  
Seared Beef Tenderloin Crostini with Horseradish Sauce  
Smoked Salmon Tartlets | Lamb Meatballs | Baja Fried Green Beans  
Alligator Spears | Chicken Salad Gougeres | Bacon Wrapped Figs  
Smashed Sweet Potato & Guacamole Bites | Buffalo Brussel Sprouts | Lemon Curd Crisps

**\$4 Per Person for Each Item Selected**

Petite Crab Cakes | Scallops Wrapped in Bacon | Shrimp Po Boy Buns  
Oysters Chorizo | French Onion Beef Sliders | Shanghai Street Noodle Cups  
Mushroom Caps with Crab Imperial | Smoked Salmon Sushi Rolls | Beet & Goat Cheese Bites  
Blackened Swordfish Tostado | Asparagus Wrapped in Filo | Ricotta & Butternut Squash Canapes  
Baked Crab & Artichoke on Garlic Crostini | Chicken & Waffle Cones  
Thai Shrimp | Bloody Mary Shrimp Shooters | Mini Cheesesteaks

**\$5 Per Person for Each Item Selected**

Lamb Lollipops | Roast Duck Buns | Tid Bit Tuna Towers  
Lobster & Crab Spring Rolls | Oyster and Pork Meatballs



**WATERFRONT RAW BAR**

Let Our Chef Create a Personalized Raw Bar for You & Your Guests.  
~ Prices Will Be Based On Market Price ~

**ICE CARVING**

\$400 | Custom Designed Ice Carving by Sculpted Ice Works





## ENTRÉE SELECTIONS

All Entrées Include Choice of One Appetizer or Salad & One Dessert (See Dessert Page 12).  
Home Baked Bread, Chef's Choice of Starch & Vegetable, Coffee, Tea & Iced Tea are Also Included

### PLEASE SELECT ONE: APPETIZER, SOUP OR SALAD

#### APPETIZER

Crepe Suzette Accented with Fresh Fruit | Brandy Poached Pears | Raspberry Sorbet  
Gnocchetti with Wild Garlic Cream | Colossal Ravioli Caprese | Penne Ala Vodka  
Baked Oyster Rockefeller | Potato Latkets with Cucumber & Scallion Crème Fraiche  
Fried Perogies & Apple Chutney | Beet & Avocado Napoleon | Fried Eggplant Tower  
Goat Cheese & Pecan Stuffed Sweet Potato Medallions | Baby Bok Choy & Bacon Sauté

\*Chilled Shrimp Brochette, Tuna or Crab Sundae, Grilled Hanger Argentina | \$4.95 Per Person Additional

#### SOUP

Tomato & Crab Bisque | Onion Gruyere | Berlin Potato | Wild Mushroom Bisque  
North Eastern Dockside Seafood Chowder | Pasta Faggioli | Butternut Squash Bisque

#### SALAD

##### **Crisp Caesar Salad**

Crisp Romaine Lettuce, Shredded Parmesan & Herbed Croutons Tossed with our Caesar Dressing

##### **Fatoush Salad**

Mixed Greens Topped with Kalamata Olives, Bell Peppers, Red Onion, Cucumber, Drizzled with a Rosemary Honey Vinaigrette Dressing

##### **Classic Field of Greens**

Mixed Greens, Tear Drop Tomatoes, Cucumbers, Red Onion, Basil Vinaigrette

### ENTRÉE CHOICES

Choice of Two for Group with Exact Counts Required | 3rd Choice Available for \$2 Per Person Additional  
All Entrees Marked (\*) are Available "Family Style" for \$2.50 Per Person Additional

#### **Chicken Entrees | \$32.95**

Chicken Verde <sup>\*</sup>(GF) | Chicken Saltimbocca <sup>\*</sup> | Chicken Paprikash <sup>\*</sup>(GF) | Chicken Roja <sup>\*</sup>(GF)  
Chicken Chasseur <sup>\*</sup>(GF) | Chicken Milanese

#### **Roast Turkey <sup>\*</sup>(GF) | \$32.95**

Turkey Breast, Farmhouse Stuffing, Balsamic Cranberry Brussel Sprouts

#### **Roast Pork Loin <sup>\*</sup>(GF) | \$32.95**

Topped with Charred Vegetable Slaw & Smokey Matri D' Butter. Served Over Sweet Potato Hash.



CONTINUED ON NEXT PAGE



**ENTRÉE SELECTIONS CONTINUED**

**Top Round of Round of Beef\* (GF) | \$32.95**

Oyster Mushroom Demi, Red Bliss Mashed Potatoes & Chef's Vegetable

**Manicotti\* | \$32.95**

Fresh Made Manicotti Stuffed with Ricotta Cheese & Summer Tomato Filling. Sauced with Smokey Brick Oven Tomato Marinara & Topped with Fresh Mozzarella Cheese.

**Mushroom Polenta Bowl (GF) | \$32.95**

Yellow Oyster & Wild Mushroom Variety, Truffle Marinade, Pan-Fried.  
Served with Heirloom Carrots over Miso Polenta.

**Crispy Cornmeal Snapper\* | \$34.95**

Cornmeal Breaded Red Snapper, Dirty Rice, Red Beans, Collards & a Smokey Jalapeno Aioli.

**London Broil\* (GF) | \$36.95**

Flank Steak, Fresh Herbs, Garlic, Honey & Cedar Chips Immersed in a Cabernet Sauvignon & Worcestershire Marinade Grill Seared to Medium Rare & Sliced Thin. Complimented with Cabernet Demi-Glace. Served with Chef's Starch & Vegetable.

**Stuffed Flounder | \$36.95**

Flounder Filet Filled with a Bell Pepper, Charred Scallion & Panko Breadcrumb Poached Salmon Cake Drizzled with a Sundried Tomato Hollandaise. Choose Stuffing as Topping for Family Style.

**Jicama Salmon\* (GF) | \$36.95**

Star Anise Spice Dusted Chilean Salmon Filet, Jicama Stone Fruit Slaw, Plantain Risotto.

**Seared Salmon\* (GF) | \$35.95**

Fresh Salmon Filet Basted in a Brown Sage & Truffle Butter. Served Over Mushroom Risotto with Chef's Vegetable.

**Herb Encrusted Beef Medallions (GF) | \$43.95**

Tender Herb Encrusted Sliced Tenderloin of Beef Topped with a Madeira Mushroom Sauce.

**NY Strip (GF) | \$43.95**

14oz. Dry Rubbed Slow Roasted NY Strip Loin.  
Served with Brandy Risotto & Caramelized Fennel Au Jus.

**(GF) Indicates Gluten Free**





## COCKTAIL PARTY BUFFET

\$34.95 Per Person | Minimum 70 Guests  
(If count is below required minimum, buffet will be modified)

### COCKTAIL HOUR STATION

Creamy Tomato & Herb Dip | Double Cream Brie & Gouda Fondue  
~With Artisan Bread, Crostinis & Flatbread Crackers~

### SALAD STATION

*All Included:* Crisp Caesar Salad | Broccoli Salad | Fatoush Salad | Moonstruck Poached Pears

### HOT SELECTIONS

Please Choose Two

#### CHICKEN

*Choose One:* Chicken Chasseur | Chicken Verde (GF) | Chicken Scarpariello | Chicken with Root Beer Glaze  
(GF) Chicken Marsala (GF)

#### ROAST PORK LOIN

*Choose One:* Syrah Fig Demi Glace (GF) | Marsala Cream with Farmhouse Sage Stuffing (GF)  
Pilgrim Smoked & Maple Glazed with Roasted Sweet Potato Mashed (GF)

#### ROAST TURKEY

Turkey Breast, Farmhouse Stuffing & Old School Gravy (GF)

#### HUNGARIAN BEEF GOULASH

Paprika Dusted and Slow Cooked. Served Over Hearty Root Vegetables & Petite Potatoes (GF)

#### BEEF BRASATO

Tender Slow Braised Top Round of Beef Sauced with a Roasted Tomato Demi Glace. Served Over Parmesan Herb Risotto with Roasted Vegetables (GF)

#### SPANISH MEATBALLS

Tomato Saffron Sauced with Dirty Rice

#### RIGATONI

Gouda Rigatoni Bake with Truffle Breadcrumb

#### MANICOTTI

Fresh Made Manicotti Stuffed with Ricotta Cheese & Summer Tomato Filling. Sauced with Smokey Brick Oven Tomato Marinara & Topped with Fresh Mozzarella Cheese

#### VEGETABLE PANEER MASALA

Classic Indian Dish with Roasted Vegetables Dusted in Authentic Spices & Paneer Cheese Sautéed in a Butter Masala Sauce Topped with Fresh Coriander Leaves (GF)

#### SAUSAGE & PEPPERS

A Classic Simmered in Sundried Tomato Buree Blanc & Topped with Roasted Sweet Potato Hash (GF)

#### MOUSSAKA

Traditional Greek Eggplant Casserole Baked with a Creamy Béchamel Sauce Topping with Fried Eggplant Layered in a Robust Tomato Meat Sauce with Hints of Rosemary, Cinnamon & Mint

#### SALMON

*Add \$2.50 Per Person*

Bright Lights Sauté, Sundried Tomato Avocado Hollandaise (GF) | Stone Fruit Cilantro Salsa (GF)  
(Add Crab Meat | Add \$2.95 Per Person)







**PASTA SAUTE STATION**

Chef Attended

Please Choose Three

**LINGUINI FRA DIABLO**

Linguine Pasta Simmered in a Spicy Tomato Seafood Sauce with Clams and Bay Scallops

**CHAMPIGNON & TUFFLE LINGUINI**

Linguini Pasta Tossed in a Parmesan Truffle Aioli Sauce with Wild Mushrooms, Spinach, Capers & Prosciutto

**AMOROSI CARBONARA**

Amorosi Pasta, Fall Off the Bone Ham and Peas Tossed in a Savory Béchamel Sauce

**PAD THAI STIR FRY**

Pad Thai Noodles Tossed in a Ginger Szechuan Sauce with Fresh Vegetables & Sesame Roasted Chicken

**SUNDAY SAUCE**

Classic Tomato Sauce Simmered with Linguine, Italian Sausage & Homemade Meatballs

**LINGUINI AIOLI**

Linguine Pasta with Olive Oil, Garlic and Fresh Herbs

**FETTUCINI ALFREDO**

Everyone's Favorite Classic

**GNOCCHETTI PESTO**

Gnocchetti pasta, House Pesto, White Wine, Touch of Cream

**SWEET PEA SHRIMP**

Sweet Pea & Spinach Pesto Tossed with Baby Shrimp & Yellow Squash

**PENNE VODKA**

Chunky Tomato Vodka Blush Sauce with Shaved Prosciutto

**TORTELLINI CAPRESE | \$1 Per Person Additional**

Tortellini Pasta Simmered in a Sundried Tomato Cream Sauce. Tossed with Fresh Mozzarella & Asparagus.

**LOBSTER GNOCCHETTI | \$4 Per Person Additional**

Potato Gnocchi Simmered in a Rich Tarragon Cream Sauce with Lobster Meat & Baby Spinach

**ALSO INCLUDES**

Home Baked Breads & Rolls

Coffee, Tea & Iced Tea

**DESSERT**

Plated Dessert of Your Choice—See Page 12

**ADDITIONAL: CARVING STATION**

Roast Turkey | \$5 Per Person

Pork Loin | \$5 Per Person

Black Oak Honey Ham | \$5 Per Person

Top Round of Beef | \$5 Per Person

London Broil | \$6.50 Per Person

Prime Rib | \$8.50 Per Person

Roast Beef Tenderloin | \$8.50 Per Person





## **SHORELINE BUFFET**

\$35.95 Per Person | Minimum 70 Guests  
(If Count is Below Required Minimum, Buffet Will Be Modified)  
All Prices Include Sales Tax & Service Charges

### **SALAD STATION**

*(All Included)*

Crisp Caesar Salad (GF)  
Broccoli Salad (GF)  
Greek Salad (GF)  
Italian Tomato Basil Salad (GF)

### **HOT SELECTIONS**

*(All Included)*

Chicken Verde (GF)  
Beef Brasato with Fig Demi Glace (GF)  
Manicotti  
Roast Pork Loin Glazed with a Maple Bacon Lacquer Sauce (GF)  
Seasonal Starch & Vegetable Du Jour (GF)

### **ALSO INCLUDES**

Home Baked Breads & Rolls  
Coffee, Tea & Iced Tea

### **DESSERT**

Plated Dessert of Your Choice—See Page 12

### **ADDITIONAL: CARVING STATIONS**

Roast Turkey | \$5 Per Person  
Pork Loin | \$5 Per Person  
Black Oak Honey Ham | \$5 Per Person  
London Broil | \$6.50 Per Person  
Prime Rib | \$8.50 Per Person  
Roast Beef Tenderloin | \$8.50 Per Person





## THE WATERFRONT BUFFET

\$38.95 Per Person | Minimum 70 Guests

(If Count is Below Required Minimum, Buffet Will Be Modified)

All Prices Include Sales Tax & Service Charges

### SALAD STATION

*(All Included)*

Crisp Caesar Salad (GF)

Broccoli Salad (GF)

Greek Salad (GF)

Merlot Wine Poached Pears (GF)

### HOT SELECTIONS

*(All Included)*

Chicken Verde (GF)

Rosemary Brined Pork with Apricot, Caper & Bacon Glaze

Gouda Rigatoni Bake with Truffle Breadcrumb

Spanish Meatballs- Tomato Saffron Sauce Over Dirty Rice

Chimichurri Salmon

Sauerbraten Over German Potato Salad

Seasonal Starch & Vegetable Du Jour (GF)

### ALSO INCLUDES

Home Baked Breads & Rolls

Coffee, Tea & Iced Tea

### DESSERT

Plated Dessert of Your Choice—See Page 12

### ADDITIONAL: CARVING STATIONS

Roast Turkey | \$5 Per Person

Pork Loin | \$5 Per Person

Black Oak Honey Ham | \$5 Per Person

London Broil | \$6.50 Per Person

Prime Rib | \$8.50 Per Person

Roast Beef Tenderloin | \$8.50 Per Person





## **DESSERTS**

Your Choice of One for the Group

### **New York Style Cheesecake**

Classic NY Style Cheesecake Topped with Strawberries & Whipped Cream

### **Chocolate Cake**

Moist Chocolate Cake with a Savory Chocolate Icing

### **Mousse Pie**

Chocolate Mousse Pie Stacker Layered with Caramel

### **Apple Pie**

Mill Market Bakery's Homemade Classic Apple Pie

### **Strawberry Shortcake**

Moist Vanilla Bunt Cake Topped with Fresh Strawberries, Strawberry Sauce & Fresh Whipped Cream

### **Brownie Ala Mode**

Fudge Brownie Topped with Vanilla Ice Cream, Chocolate Syrup & Fresh Whipped Cream

## **DESSERT SPECIALTIES**

### **Chocolate Fondue Station | \$6 Per Person**

Mouthwatering Chocolate Fondue Served with Fresh Strawberries, Pretzels, Marshmallows & Graham Crackers for Dipping

### **Dessert Display or Tray | \$6 Per Person**

Assorted Mini Desserts Created by Our Pastry Chef.  
Your Choice of a Tray on Each of Your Guest Tables or a Dessert Display.

### **Brownie & Cookie Tray | \$3.50 Per Person**

Homemade Brownies, Chocolate Chip Cookies and Peanut Butter Cookies

### **After Dinner Cordials and Coffee Station | \$6 Per Person**

(Served For One Hour)

Amaretto DiSorrorno, Baileys Irish Cream, Jameson, Frangelica, Kahlua, Sambuca, Chambord, Campari





## GENERAL INFORMATION & POLICIES

- Menu prices include sales tax and all service charges.
- Menu selection are priced on a minimum of 75 guests unless otherwise noted.
- Final arrangements (ie. choice of menu, estimated count, number of guests at head table, etc.) must be made 14 days in advance.
- A final count with the **exact** number of menu choices will be required 7 days prior to the function. Changes may be made to the guest count up to 24 hours before the function. **Within 24 hours the client is responsible for paying for the minimum guaranteed number of guests.** The client is responsible for paying this amount, prior to the function, by certified or cashiers check. The client is also responsible for paying for any additional guests served above this minimum guarantee. The Waterfront will be prepared to seat and serve 2% over the final count ordered.
- The Waterfront Banquet & Conference Center 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.
- The Waterfront will hold a date for a tentative booking without obligation for 10 days. Within 10 days we must receive a signed contract and a \$100.00 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.
- All special arrangements are subject to approval.
- Decorations and/or displays may not be attached to wall, doors, windows or ceiling.
- We reserve the right to regulate the volume of music.
- 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 damages caused by any guest.
- Banquet room capacity as follows:
  - 250 person capacity without dance floor
  - 200 person capacity with dance floor





## MENU ITEM DESCRIPTIONS

**Chicken Roja:** Pan Seared Statler Breast of Chicken Drizzled with a Chive Emulsion Sauce. Topped with Sweet and Spicy Summer Tomato, Grilled Eggplant & Fresh Mozzarella Compote.

**Chicken Chasseur:** Tender Chicken Breasts Cooked in a Savory Tomato Hunter Sauce with Dumplings and Roasted Portabellas.

**Chicken Milanese:** French Breast of Chicken Pounded Thin and Hand Breaded Topped with a Fresh Arugula Salad with Heirloom Tomatoes, Locatelli Cheese and a Fire Roasted Tomato and Garlic Vinaigrette Dressing.

**Chicken Marsala:** French Breast of Chicken Sautéed in a Marsala Wine Sauce with Roasted Shallots and Poached Button Mushrooms.

**Chicken Verde:** Marinated and Dry Rubbed Pan Seared Chicken Breasts and Thighs Lightly Sauced in a Tangy Verde Sauce and Topped with a Roasted Vegetable and Cucumber Slaw.

**Chicken Saltimbocca:** Frenched Breast of Chicken Pan Seared and Topped with Fresh Sage Leaves Prosciutto De Parma and Aged Provolone Cheese. Complimented with a Light Chicken Veloute Sauce with a Hint of Sambuca.

**Chicken Paprikash:** Bay Leaf, Garlic and Black Pepper Corn Brined Chicken Leg and Thigh Slow Braised in a Savory Tomato and Hungarian Paprika Broth with Roasted Onions and Sweet Peppers.

**Chicken Scarpariello:** Marinated Pan Seared Chicken Breasts & Thighs Finished in a Sweet & Tangy Roasted Garlic Vinegar Sauce with Fresh Thyme.

**Chicken w/ Root Beer Glaze:** Pan Fried Chicken Breasts & Thighs Sauced in a Sweet Root Beer Sauce w/ Jack Daniels Candied Bacon & Dolloped w/ Fresh Whipped Rosemary Butter.

**Beef Brasato:** Tender Slow Braised Top Round of Beef Sauced with a Roasted Tomato Demi Glace.

