



The Starboard

“The Right Place for Private Parties”

2019



201 Route 507 | Hawley, PA 18428

570.226.2124

SilverBirchesResortPA.com



Bar Packages

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 18% 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

A selection of red & white wines





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





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 Shrimp on Tortilla Crisps with Pineapple Salsa
- Caesar Salad Bites in Crispy Parm Cups
- Boneless 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 Pineapple 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
- Jerk Spice Chicken Nachos Display \$4.50 per person





Dockside Lunch Menu

\$19.95 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 & a pickle
Add a Caesar Salad or Cup of Soup for \$2.95 | Add a House Salad for \$3.95

Tuscan Turkey Ciabatta

House Roasted Turkey, Pepper Jack Cheese, Sundried Tomato & Garlic Aioli, Grilled Zucchini,
Tomato Jam, Spinach, Tomatoes on Warm Rosemary Ciabatta

Open Face Reuben

Our own Corned Beef and Sauerkraut on Rye with Russian Dressing & Swiss Cheese

Prime Rib Cheesesteak

Provolone & Cocoon Bakery Fresh Roll

Strawberry, Blueberry, Almond, & Pear Salad

Baby Greens, Cucumbers, Tomatoes, Creamy Red Onion Dressing and Feta Cheese.

Steak Quesadillas

Salsa, Guacamole, Sour Cream

Chef's Catch

In our Signature Lemon Garlic Sauce

Grilled Chicken Caesar Salad

Fresh Romaine Lettuce, Herbed Croutons & Fresh Parmesan tossed in our Creamy Caesar Dressing
& Topped with a Sliced Grilled Chicken Breast

Crispy Honey Sriracha Chicken Mac

Crispy Chicken, Broccoli, Bell Peppers, Sriracha Drizzle

Dessert

(Please choose 1 for the group)

Double Chocolate Cake | Ice Cream





Home Style Menu

\$23.95 Per Person

Includes Tax, Service Charge, Soda, Coffee & Tea

Starter

(Please choose 1 for the group)

Caesar Salad | House Salad | Chili

Entrees

(Please choose 2 for the group)

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

Steak Quesadillas

Salsa, Guacamole, Sour Cream

Burns Island Grilled Chicken Breast

Pesto, Mozzarella, Roasted Tomatoes, Balsamic Drizzle, Garlic and Herb Risotto GF

Chicken Parmesan

Lightly Breaded Chicken Breast topped with our Chunky Marinara Sauce & Mozzarella Cheese. Served over Linguini Marinara with Garlic Bread.

Grilled Chicken in Creamy Bacon Riesling Sauce over Fettuccine

Sweet and Smoky Cream Sauce with Broccoli, Sweet Drop Peppers, and Parmesan.

Chef's Catch

Finished with our Signature Lemon Garlic Sauce

Grilled Chicken or Skirt Steak Burrito Bowl

Served over Rice and Quinoa Pilaf with Chili, Avocado, Cheddar, Jalapenos, Pico de Gallo, Cilantro, Sour Cream, Lime, and Nacho Chips.

Grilled Vegetable Scampi

Grilled Zucchini, Onions, Roasted Tomatoes, Broccoli, Bell Peppers served with Fettuccine Pasta in Garlic, Herbs, and Olive Oil.

Add Dessert

For \$3.95 Per Person

(Please choose 1 for the group)

Double Chocolate Cake | Ice Cream





Lakeside Menu

\$32.95 Per Person
Includes Tax, Service Charge, Soda, Coffee & Tea

Starter

(Please choose 1 for the group)
Caesar Salad | House Salad | Chili

Entrees

(Please choose 2 for the group)
~All entrees, except pasta, include our chef's vegetable and mashed potatoes ~

Chicken Parmesan

Lightly Breaded Chicken Breast topped with our Chunky Marinara Sauce & Mozzarella Cheese. Served over Linguini Marinara with Garlic Bread.

Grilled Vegetable Scampi

Grilled Zucchini, Onions, Roasted Tomatoes, Broccoli, Bell Peppers served with Fettuccine Pasta in Garlic, Herbs, and Olive Oil.

Burns Island Salmon

Pesto, Mozzarella, Roasted Tomatoes, Balsamic Drizzle, Garlic & Herb Risotto GF

Burns Island Grilled Chicken Breast

Pesto, Mozzarella, Roasted Tomatoes, Balsamic Drizzle, Garlic & Herb Risotto GF

Grilled Chicken Caesar Salad

Fresh Romaine Lettuce, Herbed Croutons & Fresh Parmesan tossed in our Creamy Caesar Dressing & topped with a Sliced Grilled Chicken Breast

Grilled Caribbean Jerk Salmon Salad

Six Ounces of Grilled Norwegian Salmon, Baby Greens, Red Grapefruit Champagne Vinaigrette, Tomato, Cucumber, Pineapple, Grapefruit

Grilled Dock Marinated Skirt Steak

Tender Sliced Skirt Steak topped with Honey Bourbon Mop and Charred Red Onion Slaw

Braised Pork Osso Bucco Volcano

A Large Slow Braised Pork Osso Bucco in Caramelized Onion Sauce with a hint of Root Beer GF

Dessert

(Please choose 1 for the group)
Double Chocolate Cake | Ice Cream





Rehearsal Dinner Menu

\$38.95 Per Person

Includes Tax, Service Charge, Soda, Coffee & Tea

First Course

(Please Choose 1, Served Plated)
Caesar Salad | House Salad

Dinner Course

(Please Choose 2, Served Family Style)

Shrimp Scampi

Fettucine Pasta tossed with Sautéed Shrimp & Served in a White Wine,
Garlic, Parmesan & Basil Butter Sauce

House Made Lump Crab Cakes

Two House Made Lump Crab Cakes with French Fries, Butter and Lemon, Chefs Vegetables

Scallop, Shrimp, & Bacon Over Pesto Fettuccini

Seared Scallops, Jumbo Shrimp, Broccoli,
Mozzarella and Parmesan Cheeses, Roasted Tomatoes

Burns Island Grilled Chicken Breast

Pesto, Mozzarella, Roasted Tomatoes, Balsamic Drizzle, Garlic & Herb Risotto GF

Burns Island Salmon

Pesto, Mozzarella, Roasted Tomatoes, Balsamic Drizzle, Garlic & Herb Risotto GF

Chicken Parmesan

Lightly Breaded Chicken Breast topped with our Chunky Marinara Sauce & Mozzarella
Cheese. Served over Linguini Marinara with Garlic Bread.

Beef Short Rib "Pot Roast"

Slowly Braised Beef Short Rib with Mashed Potatoes, Red Wine Sauce, and Chef's Vegetable

Sides

(Choose 2, Served Family Style)

Creamy Herb Risotto | Mashed Potatoes | Chef's Rice Blend

Dessert

(Please choose 1 for the group)

Double Chocolate Cake | Ice Cream | Cheesecake





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 Dock 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.

