

THE
DOCK
ON - WALLENPAUPACK



The Starboard Room

The Right Place for Private Parties

2022

205 Route 507 | Hawley, PA 18428
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REHEARSAL DINNER MENU

\$39 Per Person
Plus Tax and Gratuity
Includes Soda, Coffee & Tea

First Course

Please Choose 1, Served Plated
Caesar Salad | House Salad

Dinner Course

Please Choose 2, Served Family Style

Clams and Linguini

Clams Tossed with Linguini in a White Wine Garlic Sauce

House Made Lump Crab Cakes

House Made Lump Crab Cakes Served with Butter and Lemon

Chicken Champagne

Pan Roasted Chicken Breast, Prosciutto, Spinach, Red Pepper, Topped with a Champagne Cream Sauce

Swordfish

Honey Cajun Glaze, Apple Butternut Hash and Brown Rice

Chicken Parmesan

Lightly Breaded Chicken Breast Topped with our Chunky Marinara Sauce & Mozzarella Cheese

Coconut Shrimp

Served with Apple Butter

Sirloin Steak

Grilled 8 oz. Sirloin Steak with a Red Wine Demi Glace

Sides

Choose 2, Served Family Style

Mashed Potatoes | Chef's Rice Blend | French Fries | Linguini | Chef's Vegetable | Coleslaw

Dessert

Please choose 1 for the group
Apple Galette | Chocolate Mousse



HOMESTYLE MENU

\$25 Per Person
Plus Tax and Gratuity
Includes Soda, Coffee & Tea

Starter

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

Entrees

Please choose 2 for the group

Cheesesteak Sandwich

Shaved Beef with American Cooper Sharpe on Toasted Hero Roll

Chicken Parmesan

Lightly Breaded Chicken Breast Topped with Marinara Sauce & Mozzarella
Cheese Served Over Linguini Marinara with Garlic Bread

Fish and Chips

8 oz Beer Battered Cod Served with Coleslaw, Tartar Sauce and Lemon

BLT Salmon Sandwich

Salmon, Bacon, Lettuce, Tomato, with Citrus Aioli on a Toasted Brioche Roll Served with Fries

Roasted Vegetable Scampi

Roasted Zucchini, Onions, Roasted Tomatoes, Broccoli, Bell Peppers Served with Linguini Pasta
in Garlic, Herbs and Olive Oil

Dessert

For \$8 Per Person
Please choose 1 for the group
Apple Galette | Chocolate Mousse



LAKESIDE MENU

\$34 Per Person
Plus Tax and Gratuity
Includes Soda, Coffee & Tea

Starter

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

Entrees

Please choose 2 for the group

Chicken Champagne

Pan Roasted Chicken Breast, Prosciutto, Spinach, and Red Pepper
Topped with a Champagne Cream Sauce

Clams and Linguini

Clams Tossed with Linguini in a White Wine Garlic Sauce

Roasted Vegetable Scampi

Roasted Zucchini, Onions, Roasted Tomatoes, Broccoli, Bell Peppers Served with Linguini Pasta
in Garlic, Herbs and Olive Oil

Pan Seared Salmon

Served with Brown Butter and Sage with Risotto

New York Strip

12 oz New York Strip Topped with Garlic Butter Served with Mashed Potatoes and Veggies

Mediterranean Salad

Red Peppers, Cucumbers, Greek Olives, Feta Cheese and Grape Tomatoes

Dessert

(Please choose 1 for the group)
Apple Galette | Chocolate Mousse



DOCKSIDE LUNCH MENU

\$20 Per Person

Plus Tax and Gratuity

Includes 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 \$4.95 | Add a House Salad for \$5.95

Grilled Chicken Sandwich

Roasted Red Peppers, Feta Cheese, Balsamic Vinaigrette on a Brioche Bun

Turkey Wrap

Avocado, Chipotle Aioli, Cooper American Cheese, Spinach and Tomato

Chicken Quesadillas

Chicken, Cheese, Avocado, Pico de Gallo and Chipotle Aioli

Chicken Parmesan Sandwich

Breaded Chicken, Marinara, and Mozzarella on a Brioche Roll

Bacon Cheddar Burger

Applewood Smoked Bacon, Lettuce, Tomato and Onion on a Brioche Roll

Dessert

Please choose 1 for the group

Apple Galette | Chocolate Mousse



BAR PACKAGES

Open Bar

With popular brands of liquor, wine and draught beer
First Hour \$20 Per Person | Each Additional Hour \$8 Per Person

Beer & Wine Package

With popular brands of wine and draught beer
First Hour \$15 Per Person | Each Additional Hour \$6 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



HORS D' OEUVRES

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

Butler Style Hot Selections

\$18 Per Person for Selection of 3

Turkey Wrap Pinwheel, Avocado, Chipotle Aioli, Cooper American Cheese, Spinach and Tomato

Fish Tacos with Pico Chipotle Aioli and Sweet and Sour Slaw

Boneless Chicken Bites in Beesting, Buffalo or BBQ Sauce

Vegetable Spring Rolls with Asian BBQ Dipping Sauce

Pimentos Stuffed Pretzel

\$7 Per Person Per Item

Mini Crab Cakes with Spicy Remoulade

Coconut Shrimp with Apple Butter

Mini Ahi Tuna and Pineapple Salsa Bites

Beef Crostini with Horseradish Spread and Caramelized Onions



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 7 days 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 at least 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 30 people. Some set-up styles will lower this maximum capacity.