

A decorative border of black and white line art surrounds the page. It features intricate, symmetrical scrollwork, heart shapes, and clusters of small flowers and leaves, creating a classic, elegant frame.

Smuggler's Cove

— BANQUET MENU —

2972 Route 611 • P.O. Box 342
Tannersville, PA 18372-0342

Telephone: 570-629-2277
Fax: 570-629-5304

www.smugglerscove.net

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The staff and management would be pleased to arrange your special occasion luncheon, dinner or cocktail party.

We are offering a fine selection of menu options and have, for your pleasure, private dining rooms for your use. The following menus have been prepared to help you with your arrangements and can be tailored to suit your preference. If you have a specific menu item that you want included in our menu options, please request, and we will quote you a price tailored to your very own menu selection.

We request your preliminary selections ten days in advance and the guaranteed count is required forty-eight hours prior to affair. You will be required to pay the forty-eight hour confirmed count upon completion of the affair. We also require a deposit per person when booking affair. This deposit is \$3.00 per person for lunch and \$5.00 per person for dinner.

We assure you that the staff and management will do our utmost to ensure a most memorable occasion.



— *Banquet Luncheon* —

Please select three entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

Entrées

Grilled Chicken Salad

Warm, sliced and grilled chicken breast atop a crisp garden salad with balsamic vinaigrette or choice of dressing / Garlic bread or Home-Baked Rolls

Plain 'n Juicy Half Pound Burger

On a toasted kaiser roll - with or without cheese

Sweet or French Fries

Lobster Roll

Chunks of Chilled Lobster Meat with Chopped Celery in a Lite Dressing.

Served on a Fresh Baked Baguette. - Sweet or French Fries

Grilled Chicken Breast Sandwich

Lightly marinated, grilled and served with lettuce, tomato and Bermuda onion on a toasted kaiser roll

Sweet or French Fries

Fried Flounder Sandwich

Served with lettuce, tomato and Bermuda onion on a toasted kaiser roll

Sweet or French Fries

Sirloin Shish Kebob

Sirloin, Bermuda onion and mushroom, served over a bed of rice

Beverages

Coffee • Tea • Iced Tea • Soda

(refills available - no charge)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$14.99 (\$12.99 without Soup)

6% state sales tax added to all food

— *Banquet Luncheon* —

Please select three entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

OR

House Salad (Choice of Dressing) or Caesar Salad.

Entrées

Crabmeat Stuffed Flounder (one piece)

Baked potato, sweet or french fries or fresh vegetable

Crab Cake

Served with choice of side

Flounder or Tilapia

Blackened, broiled or grilled

Baked potato, sweet or french fries or fresh vegetable

(Substitute Salmon for \$1.00 extra)

Eggplant or Chicken Parmesan

Litely breaded in a fresh tomato sauce and topped with whole milk mozzarella and parmesan cheese ~ served golden brown.

Grilled Chicken Macaroni & Cheese

Served with choice of broccoli or vegetable of the day

6 oz. Sirloin

Served with baked potato

— *All Entrées Served with Homebaked Rolls* —

Beverages

Coffee • Tea • Iced Tea • Soda

(refills available - no charge)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$17.99 (\$15.99 without Soup or Salad)

6% state sales tax added to all food

— *Banquet Dinner* —

Please select two entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

Shrimp Cocktail (4)

Jumbo Coconut Shrimp (4)

Juicy Shrimp Marinated and Dredged in a Coconut Batter and Fried Golden Brown

Entrées

Boneless Breast of Chicken Francaise, Chicken Piccata or Chicken Marsala (choose one)
(two pieces)

Seasoned and Slow-Roasted Prime Rib of Beef AuJus (10 oz.)

Lobster Macaroni & Cheese

Maine lobster served in a blended chesese sauce and baked

Fresh Catch of the Day

(Salmon, Tilapia or Flounder)

Blackened, broiled or grilled.

Broiled Stuffed Flounder (two pieces)

Stuffed with our Savory Crabmeat Stuffing

8oz. Snow Crab Clusters (2)

Beef Tips Marsala

Tender Chunks of Beef Sirlion with Mushroom in a Light Marsala Sauce

~ Above entrées include House salad (choice of dressing) or Caesar salad & rolls. ~

*~ All entrées have a choice of baked potato, vermicelli marinara,
sweet or french fries or fresh vegetable ~*

Beverages

Coffee • Tea • Iced Tea • Soda

(refills available - no charge)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$24.25

6% state sales tax added to all food

Please select two appetizers and three entrée selections.

Appetizers

French Onion Gratiné • Thai Spring Rolls • Clams Casino
Four Shrimp Cocktail • Oysters Rockefeller
Soup Du Jour

Salads

Caesar Salad
House Garden Salad (*choice of dressing*)

Entrées

Prime Center Cut Filet Mignon ~ 8 oz. *center cut*

5 oz. Twin Maine Lobster Tails ~ *with drawn butter*

Prime Rib of Beef, Au Jus (17 oz.) ~ *Western Cut ~ seasoned and slow roasted*

Boneless Breast of Chicken Parmesan, Chicken Francaise, Chicken Marsala or Chicken Picatta
(two pieces, choose one style)

Broiled Seafood Platter

Shrimp, mussels, sea scallops, filet of fish and lobster tail with lemon butter sauce

1½ lb. Snow Crab Cluster ~ *with drawn butter*

Surf & Turf

Prime Rib of Beef (8 oz.) ~ seasoned & slow roasted ~ one 5 oz. Snow Crab Cluster with drawn butter
— or —

8 oz. Top Sirloin Center Cut ~ one 5 oz. Maine Lobster Tail with drawn butter

Lobster Macaroni & Cheese OR Crab AuGratin (full portion)

*All entrées include choice of baked potato, mashed potatoes, rice pilaf, sweet or french fries, and fresh vegetable.
Choice of tossed salad (choice of dressing) or Caesar salad and homebaked rolls*

Beverages

Coffee • Tea • Iced Tea • Soda
(*refills available - no charge*)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$36.50

6% state sales tax added to all food

— *Hors d'oeuvre Prices* —

Customize Your Own Platter - \$25 Minimum

Hot

Thai Spring Roll (<i>per piece</i>).....	\$ 1.50
Clams Casino or Stuffed Clams (<i>per piece</i>)	1.25
Buffalo Wings (<i>per piece</i>)	1.00
Fried Chicken Tenders (<i>per piece</i>)85
Fried Mozzarella Sticks (<i>per piece</i>).....	.85
Fried Oysters (<i>per piece</i>)75

Cold

Lobster Cocktail (<i>per 1 oz portion</i>)	\$2.00
Tomato Caprese (<i>per piece</i>).....	1.00
with Lump Crab (<i>per piece</i>).....	1.75
Shrimp Cocktail (<i>per piece</i>).....	1.75
Clams ~ Half-shell (<i>per piece</i>).....	1.25
Oysters ~ Half-shell (<i>per piece</i>)	1.50

Bar

Open Cash Bar Available

If paid by host / hostess in one check ~ 10% discount on bar items

Champagne Toast (Great Western) ~ \$27.00 bottle
(serves approximately six people)

Premium Wines by the Glass or Bottle ~ See Wine List

Desserts

Please select three dessert items

Chocolate Lovin' Spoonful	5.75	Chocolate Mousse	\$4.50
New York Cheesecake	5.50	Apple Blossom	3.50
Rockslide Brownie	5.00	Ala Mode	4.50
with Oreo Ice Cream	6.00	Fresh Fruit (<i>in season</i>)	<i>price varies</i>
with Hot Fudge, Whipped Cream	7.00	Raspberry Sorbet	4.50
Hershey's Ice Cream	4.50	Pina Colada Cake	6.00

6% state sales tax added to all food

Suggested complimentary gratuity of 18%, 20%, 22% would be appreciated for your dining room servers ~ Thank you!