



Smuggler's Cove

~ Banquet Menu ~

A Pocono
Landmark
for Over 45
Years

2972 Route 611 • P.O. Box 342

Tannersville, Pennsylvania

18372-0342

Telephone:

570-629-2277

Banquet Luncheon

Served 11:30am to 4:00pm

Appetizer

Cup of Soup Du Jour or House Made Seafood Gumbo

Entrees

Grilled Chicken Garden Salad

Warm, sliced and grilled chicken breast on top of a crisp garden salad with our homemade Champagne Vinaigrette

Salmon Burger

Mixed greens and remoulade served on a brioche roll served with a pickle and french fries

Grilled Chicken Breast Sandwich

Lightly marinated, grilled and served with lettuce, tomato, and onion on a toasted brioche roll served with a pickle and french fries

French Dip Sandwich

Thin sliced prime rib on a garlic French roll served with a pickle and French fries

*All meals come with soda, water, coffee, tea, and rolls
Number of guests and final meal selections due seven days prior to the event*

**Price per Person \$25.00 plus tax and Gratuity
~25 Person Minimum~**

Customized bar packages may be arranged with specific wines, beers, and spirits upon request.

50% Deposit required at time of booking, final count due 7 days prior to event

Menus and pricing are subject to change.

Banquet Luncheon

Served 11:30am to 4:00pm

First Course

*Cup of Soup Du Jour or House Made Seafood Gumbo
OR
House Salad (Champagne Vinaigrette or Ranch Dressomg)
or Caesar Salad*

Entrees

Crabmeat Stuffed Shrimp

*Large shrimp stuffed with our home-made crab stuffing
served with mashed potatoes and seasonal vegetable*

Caribbean Salmon

*Pan seared and finished in the oven, topped with our
famous pineapple mango chutney served with mashed
potatoes and seasonal vegetable*

Chicken Francaise

*Homemade battered chicken, lemon, white
wine, butter served over linguini*

8 Ounce Sirloin

*Served MR or MW with mashed potatoes and
seasonal vegetable*

Dessert

Home made Crème Brulée

*All meals come with soda, water, coffee, tea, and rolls
Number of guests and final meal selections due seven days prior to the event*

Price per Person \$35.00 Plus Tax and Gratuity

~ 25 Person Minimum ~

Customized bar packages may be arranged with specific wines, beers, and spirits upon request.

50% Deposit required at time of booking, final count due 7 days prior to event

Menus and pricing are subject to change.

Banquet Dinner

All entrees are served with a House or Caesar Salad

Appetizers

Cup of Soup Du Jour or Homemade Seafood Gumbo

OR

Shrimp Cocktail (4)

OR

Jumbo Coconut Shrimp (4)

Juicy shrimp marinated and dredged in a coconut batter and fried golden brown

Entrees

(Please select three entree selections)

10 Ounce Prime Rib

*Seasoned and slow roasted, cooked to your liking with
your choice of two sides*

Chicken Francaise, Chicken Piccata or Chicken Marsala

(Choose One)

Two pieces served over a bed of linguini

Salmon, Tilapia, or Flounder

(Choose One)

Choose between blackened, broiled, or grilled with your choice of two sides

Crabmeat Stuffed Shrimp

*Large shrimp stuffed and baked with our savory lump Crabmeat
stuffing with your choice of two sides*

Snow Crab Cluster

Served with drawn butter and your choice of two sides

All meals come with soda, water, coffee, tea, and rolls

Number of guests and final meal selections due seven days prior to the event

Price per Person \$40.00 Plus Tax and Gratuity

~25 Person Minimum~

Customized bar packages may be arranged with specific wines, beers, and spirits upon request.

50% Deposit required at time of booking, final count due 7 days prior to event

Menus and pricing are subject to change.

Banquet Dinner

All entrees are served with a House or Caesar Salad

Appetizers

(Choose One)

• French Onion • Clams Casino • Shrimp Cocktail • Oysters Rockefeller • Soup Du Jour

Entrees

(Please select three entree choices)

Twin 4 Ounce Maine Lobster Tails

Served with drawn butter with your choice of two sides

14 Ounce Prime Rib

Seasoned and slow roasted, served MR or Med Well

Broiled Seafood Platter

Shrimp, mussels, clams, sea scallops, filet of fish and a lobster tail in a lemon butter sauce with your choice of two sides

Snow Crab Clusters

Two clusters Served with drawn butter and your choice of two sides

Surf N' Turf

8 ounces of seasoned and slow roasted prime rib choice of a snow crab cluster or lobster tail with drawn butter with your choice of two sides

Chicken Francaise, Chicken Marsala, OR Chicken Piccata

(Choose One)

2 Pieces served over a bed of fettuccini

All meals come with soda, water, coffee, tea, and rolls

Number of guests and final meal selections due seven days prior to the event

Price per Person \$55.00 Plus Tax and Gratuity

~25 Person Minimum~

Customized bar packages may be arranged with specific wines, beers, and spirits upon request.

50% Deposit required at time of booking, final count due 7 days prior to event

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Hors d'oeuvre Prices

Customize Your Own Horsd'oeuvre Platter

HOT

Per Piece

<i>Clams Casino OR Stuffed Clams</i> _____	\$2.00
<i>Wings</i> _____	\$1.00
<i>Fried Chicken Tenders</i> _____	\$1.75
<i>Fried Mozzarella Sticks</i> _____	\$1.75
<i>Oysters Rockefeller</i> _____	\$2.25

COLD

<i>Shrimp Cocktail (Per Piece)</i> _____	\$1.75	
<i>Clams - Half Shell (Per Piece)</i> _____	\$1.50	
<i>Oysters - Half Shell (Per Piece)</i> _____	\$2.00	
<i>Fresh Vegetable Platter</i> _____	Small \$25.99	Large \$39.99
<i>Fresh Cheese Platter</i> _____	Small \$25.99	Large \$39.99
<i>Fresh Fruit Platter</i> _____	Small \$25.99	Large \$39.99
<i>Fresh Vegetable and Cheese Platter</i> _____	Small \$29.99	Large \$45.99
<i>Fresh Vegetable, Cheese, and Fruit Platter</i> _____	Small \$34.99	Large \$49.99

BANQUET SIDE SELECTIONS

<i>Veg Du Jour</i>	<i>Baked Potato</i>
<i>Broccoli</i>	<i>Coleslaw</i>
<i>French Fries</i>	<i>Truffle Mashed or Fries (2.00pp)</i>
<i>Mashed Potatoes</i>	

DESSERTS (\$6 per person)

<i>New York Style Cheesecake</i>
<i>Key Lime Pie</i>
<i>Crème Brulée</i>
<i>Apple Blossom</i>

~25 Person Minimum~

Customized bar packages may be arranged with specific wines, beers, and spirits upon request.

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BAR PACKAGES

Beer and Wine

House Wines, Domestic Beers, Draft, and Bottled

\$14 per person first hour

\$14 per person second hour

\$14 per person third hour



Just a Taste

House Wines, Domestic Beers bottled and draft, and House liquors

\$20 per person first hour

\$14 per person second hour

\$10 per person third hour



That's the Good Stuff!

All wines poured by the glass from our current menu

*(\$13 per glass and under), all bottled and draft beers, and all liquors carried
at the time of the function (up to \$20 per drink).*

Higher-end spirits may be included for an additional charge.

\$30 per person first hour

\$20 per person second hour

\$16 per person third

CONSUMPTION BAR, BOTTLES OF WINE, AND CHAMPAGNE TOAST ALSO AVAILABLE

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