



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

(Please select three)

Grilled Chicken Garden Salad

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

Crab Cake Sandwich

*House made crab cake served on a brioche roll, with
with a pickle, tartar sauce, 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*

The Cove Classic Burger

*LTO & Choice of American, Swiss, Provolone,
Cheddar, or Bleu Cheese and french fries*

Dessert

Available for \$10.00 per Person

*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

(Please select three)

Crabmeat Stuffed Shrimp

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

Caribbean Salmon

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

Chicken Francaise

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

8 Ounce Sirloin

Served MR or MW with mashed potatoes or
seasonal vegetable

Dessert

Available for \$10.00 per Person

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 \$30.00 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

(Please select one)

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)

10 Ounce Prime Rib

Seasoned and slow roasted, cooked to your liking and served with mashed potatoes.

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 one side

Crabmeat Stuffed Shrimp

Large shrimp stuffed and baked with our savory lump crabmeat stuffing with your choice of one side

Snow Crab Cluster

Served with drawn butter and your choice of one side

Dessert

Available for \$10.00 per Person

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

(Please Select One)

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

Entrees

(Please select three)

Twin 4 Ounce Maine Lobster Tails

Served with drawn butter with your choice of one side

14 Ounce Prime Rib

Served MR or Med Well with your choice of one side

Broiled Seafood Platter

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

Snow Crab Clusters

Two clusters Served with drawn butter and your choice of one side

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 one side.

Chicken Francaise, Chicken Marsala, OR Chicken Piccata

(Choose One)

2 Pieces served over a bed of linguini

Dessert

Available for \$10.00 per Person

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

Clams Casino OR Stuffed Clams _____ \$2.00

Wings _____ \$1.00

Fried Chicken Tenders _____ \$1.75

Fried Mozzarella Sticks _____ \$1.75

Oysters Rockefeller _____ \$2.25

COLD

Shrimp Cocktail (Per Piece) _____ \$1.75

Clams - Half Shell (Per Piece) _____ \$1.50

Oysters - Half Shell (Per Piece) _____ \$2.00

Fresh Vegetable Platter _____ Small \$25.99 Large \$39.99

Fresh Cheese Platter _____ Small \$25.99 Large \$39.99

Fresh Fruit Platter _____ Small \$25.99 Large \$39.99

Fresh Vegetable and Cheese Platter _____ Small \$29.99 Large \$45.99

Fresh Vegetable, Cheese, and Fruit Platter _____ Small \$34.99 Large \$49.99

BANQUET SIDE SELECTIONS

Veg Du Jour

Baked Potato

Broccoli

Coleslaw

French Fries

Truffle Mashed or Fries (2.00pp)

Mashed Potatoes

DESSERTS (\$10 per person)

New York Style Cheesecake

Key Lime Pie

Chocolate Cake

Blondie Brownie

Apple Blossom

~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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BAR PACKAGES

Beer and Wine

House Wines, Domestic Beers, Draft, and Bottled

\$16 per person first hour

\$14 per person second hour

\$10 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**

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

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