

A decorative border with a repeating floral and vine motif, featuring stylized leaves and flowers, framing the central text.

Smuggler's Cove

~Banquet Menu~

2972 Route 611 • P.O. Box 342

Tannersville, Pennsylvania

18372-0342

Telephone: 570-629-2277

Fax: 570-629-5304

www.smugglerscove.net

01/2023

The staff and management here at Smuggler's Cove would be delighted to hold your special occasion luncheon, dinner, or cocktail reception.

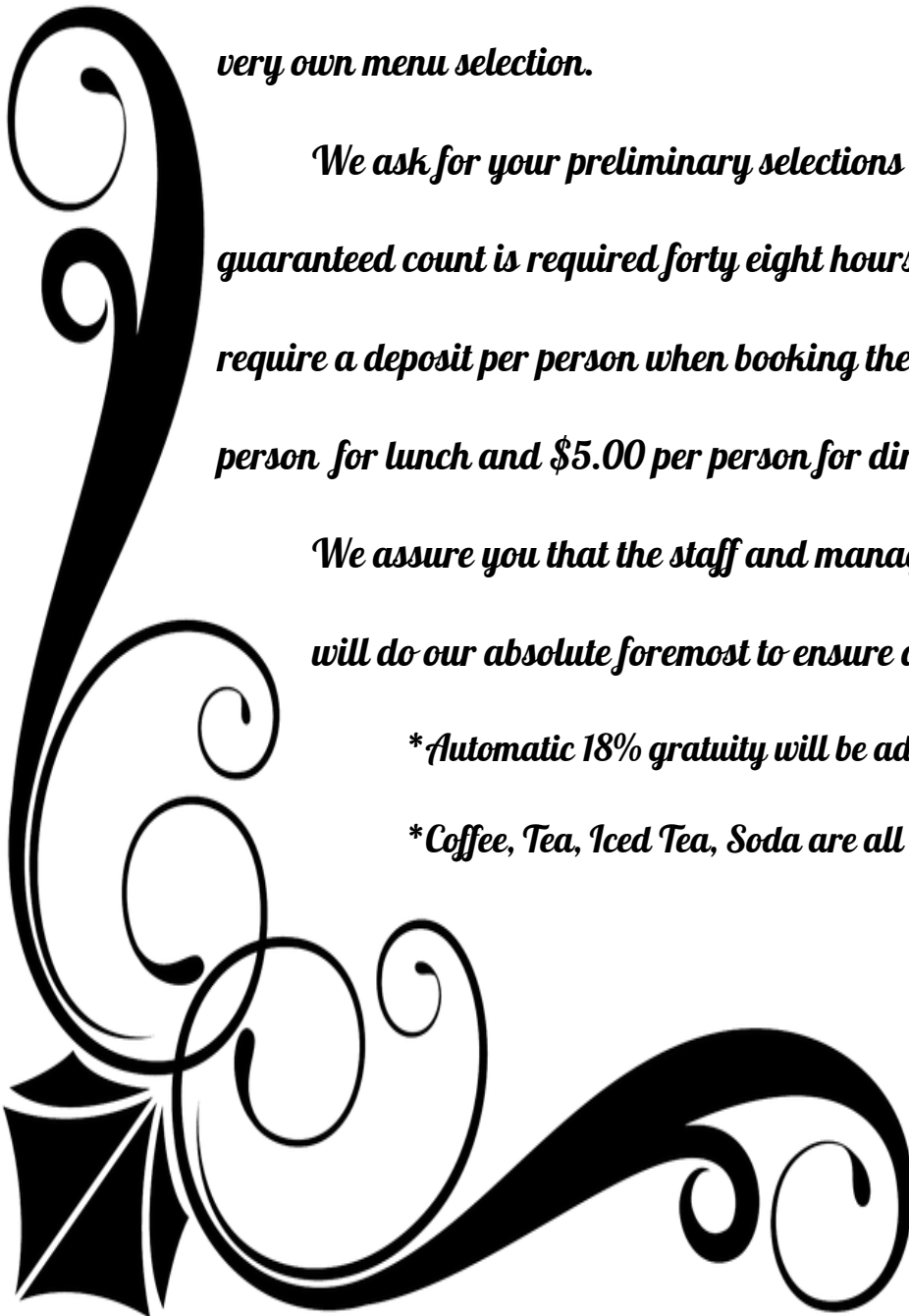
We offer an excellent selection of menu options and have private dining rooms for your use. The following menus have been prepared to assist you with your arrangements and can be modified to suit your preferences. If you have a specific item that you would like to include in our menu options, please do request, and we will quote a price tailored to your very own menu selection.

We ask for your preliminary selections ten days in advance and the guaranteed count is required forty eight hours prior to your event. We require a deposit per person when booking the event. This deposit is \$3.00 per person for lunch and \$5.00 per person for dinner.

We assure you that the staff and management of Smuggler's Cove will do our absolute foremost to ensure a most memorable occasion.

Automatic 18% gratuity will be added to your check

Coffee, Tea, Iced Tea, Soda are all at no charge to you. Refills are available



~Banquet Luncheon~

Please select three entree selections

Appetizer

Cup of Soup Du Jour or Homemade Seafood Gumbo

Entrees

Grilled Chicken Garden Salad

Warm, sliced and grilled chicken breast atop a crisp garden salad with a dressing of your choosing

Plain N' Juicy Burger

*On a toasted kaiser roll - with or without cheese
with your choice of one side*

Grilled Chicken Breast Sandwich

*Lightly marinated, grilled and served with Lettuce, Tomato, and Bermuda
Onion on a toasted kaiser roll with your choice of one side*

Fried Flounder Sandwich

*Served with Lettuce, Tomato, and Bermuda Onion on a
toasted kaiser roll with your choice of one side*

All sides are listed on the page before the desserts

Price per Person ~ \$19.00 (\$15.00 without Soup)

6% state sales tax added to all food

~Banquet Luncheon~

Please select three entree selections

First Course

Cup of Soup Du Jour or Homemade Seafood Gumbo
OR
House Salad (Choice of Dressing) or Caesar Salad

Entrees

Crabmeat Stuffed Flounder

*Fresh flounder filet baked with a generous portion of our savory
lump crabmeat stuffing served with two sides*

Salmon or Tilapia

*Blackened, Broiled, or Grilled
with your choice of two sides*

Eggplant or Chicken Parmesan

*Lightly breaded in a fresh tomato sauce and topped with whole milk
mozzarella and parmesan cheese over a bed of linguini
with your choice of one side*

6 Ounce Sirloin

*Served cooked to your liking
with your choice of two sides*

All sides are listed on the page before the desserts

Price per Person ~ \$22.00 (\$18.00 without Soup or Salad)

6% state sales tax added to all food



~Banquet Dinner~

Please select three entree selections

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

Chicken Francaise, Chicken Parmesan, Chicken Piccata or Chicken Marsala

(Choose One) (2 Pieces)

Served over a bed of linguini and one side

10 Ounce Prime Rib

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

Lobster Macaroni and Cheese

*Maine lobster served in a blended cheese sauce and baked
with your choice of two sides*

Salmon, Tilapia, or Flounder

*Blackened, Broiled, or Grilled
with your choice of two sides*

Crabmeat Stuffed Flounder

*Fresh flounder filet baked with a generous portion of 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 sides are listed on the page before the desserts

Price per Person ~ \$34.00

6% state sales tax added to all food



~Banquet Dinner~

Please select two appetizers and three entree selections

Appetizers

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

Salads

House or Caesar Salad

Entrees

Center Cut Filet Mignon

8 ounce center cut with your choice of two sides

8 Ounce Maine Lobster Tail

*Served with drawn butter
with your choice of two sides*

Lobster Macaroni and Cheese

*Maine lobster served in a blended cheese sauce and baked
with your choice of two sides*

17 Ounce Prime Rib

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

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*

1 $\frac{1}{2}$ lb Snow Crab Clusters

Served with drawn butter and your choice of two sides

Surf N' Turf

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

Chicken Parmesan, Chicken Francaise, Chicken Marsala, or Chicken Piccata

(Choose One) (2 Pieces)

Served over a bed of linguini and one side

All sides are listed on the page before the desserts

Price per Person ~ \$49.00

6% state sales tax added to all food



~Banquet Side Selections~

~Wild Rice Pilaf

~French Fries

~Mashed Potatoes

~Sweet Fries

~Fruit Cup

~Broccoli

~Broccoli with Cheese

~Parmesan Brussel Sprouts

~Coleslaw

~Baked Potato

~Potato Chips

~Linguini with Marinara

~Linguini with Butter

~*Hors d'oeuvre Prices*~



*** Customize Your Own Hors d'oeuvre Platter***

HOT

Per Piece

- ~Clams Casino OR Stuffed Clams _____ \$1.25
- ~Buffalo Wings _____ \$1.25
- ~Fried Chicken Tenders _____ \$2.50
- ~Fried Mozzarella Sticks _____ \$1.00
- ~Fried Oysters _____ \$1.50

COLD

- ~Shrimp Cocktail (Per Piece) _____ \$1.75
- ~Clams - Half Shell (Per Piece) _____ \$1.50
- ~Oysters - Half Shell (Per Piece) _____ \$1.50
- ~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

BAR

Open Cash Bar Available

10% discount on bar items if paid in one check

Champagne Toast (Korbel) ~ \$27.00

Premium Wines by the Glass or Bottle ~ See Wine List

DESSERTS

- New York Style Cheesecake ____ \$7.50
- Pineapple Upside Down Cake ____ \$7.50
- Rockslide Brownie _____ \$7.00
- Lemon Crumb Bar ____ \$8.00
- Big Chocolate Cake ____ \$9.00
- Banana Foster Cheesecake ____ \$9.00
- Big Apple Pie ____ \$7.00
- Creme Brulee ____ \$8.00
- Flourless Chocolate Torte ____ \$8.00