



The Canal House Restaurant Banquet Menu

*All parties on premise are served
with coffee and tea*

Private Party Beverage Options

<i>Pitchers of Soda</i>	<i>\$ 9.95</i>
<i>Pitchers of Beer</i>	<i>\$16.00 Domestic \$26 - \$28 Craft Beers</i>
<i>1.5 Liter Bottles of Wine</i>	<i>\$34.00 per bottle</i>
<i>(Pinot Grigio, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot)</i>	
<i>Pitchers of Sangria</i>	<i>\$24.00 (red or white)</i>
<i>Pitchers of Mimosa</i>	<i>\$22.00</i>
<i>Pitchers of Bloody Mary's</i>	<i>\$28.00</i>

Cash Bar: *Your guests order drinks or cocktails and pay as they go*
Master Tab: *Beverage total will be on one check*

Also available:

Open Bar Pricing and Toasts

<i>Soft drinks, beer & wine only.</i>	<i>\$23.00 per person for 4 hours</i>
<i>Soft Drinks, beer, wine & mixed drinks</i>	<i>\$32.00 per person for 4 hours</i>
<i>Champagne Toast</i>	<i>\$ 2.95 per person</i>

*Prices Do Not Include Tax and Gratuity And are subject to change
Minimum required - 3% surcharge will be added to credit card payments*





The Canal House Grand Buffet Dinner

Appetizers

Cold Antipasto

Meat & Cheese Platter

Tomatoes Ala Sam

Fried Calamari with Homemade Marinara

Assorted Flat Breads

String Bean Salad

Mixed Garden Salad

Hot Dinner Rolls & Butter

Entrees

Eggplant Rollatini Penne Ala Vodka

Chicken Francaise

Marinated & Grilled Sliced Sirloin Steak Au Jus

(choice of brown, mushroom, marsala or pizzaiola sauce)

Shrimp Scampi atop Rice Pilaf

Herb Roasted Potatoes & Vegetables

Desserts

Choice of: Cannoli, Bread or Rice Pudding

& Fresh Fruit Served Buffet Style

Coffee & Tea

\$29.99 per person plus tax & gratuity
(\$14.99 for children 10 & under)

Minimum of 40 people

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Canal House Grand Buffet Luncheon
(Coffee & Tea Included)

Appetizers

Cold Antipasto Imported cheese & Meat Platter

Vegetable Crudit  with dip (spinach or dill)

Pasta Salad

Variety Wrap Platter

Mixed Garden Salad with Dressing

Entrees

Eggplant Rollatini Penne ala Vodka

Chicken Francaise over Rice Pilaf

Marinated & Grilled Sliced Sirloin Steak Au Jus

(choice of brown, mushroom, marsala or pizzaiola sauce)

Herb Roasted Potatoes & Vegetables

Desserts


Fresh Fruit Tray Ice Cream Parfait

\$31.99 per person plus tax & gratuity
(\$15.99 for kids 10 & under)

Minimum of 40 people

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Minimum required – 3% surcharge will be added to credit card payments





The Canal House Cocktail Party

Chips & Salsa

Vegetable Crudité with dip (spinach or dill)

Fried Calamari with sauces

Pirogies with onions and bacon

String Bean Salad

Penne Ala Vodka Sliders

Smokin' Jersey Wings with celery & Blue Cheese Dressing

Cheese & Fruit Platter with variety of cheeses & seasonal fruits

\$22.99 per person plus tax and gratuity

(\$14.99 for kids 10 & under)

Minimum of 30 people

Minimum required

3% surcharge will be added to credit card payments





The Canal House Brunch Buffet

Bagels & cream cheese

Fresh seasonal fruit display

Fresh scrambled eggs

French Toast

Applewood Smoked Bacon

Hickory breakfast sausage

Oven roasted breakfast potatoes

Assortment of chilled fruit juices

Freshly brewed coffee & tea

Choose Two Entrees to Accompany your Buffet

Veggie or Meat Frittata

Homemade Eggs Benedict

Penne Pink Vodka

Chicken Francaise

Marinated & Grilled Sliced Sirloin Steak Au Jus

(choice of brown, mushroom, marsala or pizzaiola sauce

Eggplant Rollatini

\$25.99 per person plus tax & gratuity

(\$11.99 for kids 10 & under)

Minimum of 30 people

Minimum required

3% surcharge will be added to credit card payments





Corporate Seminar Buffet Breakfast & Luncheon

*Private Room for 8 hours Includes
Coffee & Tea Deluxe Continental Breakfast*

*Assorted fresh baked breakfast pastries, croissants,
bagels & cream cheese, Lox, Fresh Seasonal Fruit Platter, assorted yogurt,
granola, chilled fruit,juices*

Break for Lunch

*Cold Antipasto display Vegetable Crudité with dip (spinach or dill)
Pasta Salad Variety Wrap Platter
Mixed Garden Salad with Dressing*

Entrees

*Eggplant Rollatini
Penne ala Vodka
Chicken Franchise over Rice Pilaf
Marinated & Grilled Sliced Sirloin Steak Au Jus
(choice of brown, mushroom, marsala or pizzaiola sauce
Roasted potatoes & sautéed vegetables*

Desserts

Fresh Fruit Tray Ice Cream Parfait

\$37.00 per person plus tax & gratuity Minimum of 30 people

(Substitutions can be arranged for entrees but prices are subject to change)

(Minimum required – 3% surcharge will be added to credit cardpayments)





Dinner Banquet Buffet

(Minimum 25 Guests)

Entrées

Choose Three Of The Following

Chicken & Sausage w/ Vinegar Peppers In A Fresh Rosemary Sauce Chicken Breast
(Any Style: Francese, Picatta, Marsala, Parmesan)

Chicken Cacciatore (On The Bone)

Grilled, Sliced Sirloin w/ Your Choice Of Sauce

Roasted Pork w/ Fresh Berries In A Demi Glaze

Breaded Veal Cutlet w/ Melted Mozzarella & Shrimp Topped w/ Picatta Sauce

Sausage & Peppers In A Red Or White Sauce

Eggplant Rollatini

Mama's Homemade Meatloaf

Homemade Italian Meatballs

Seafood Scampi w/ Shrimp, Scallops, Mussels & Clams

Tilapia Livornese w/ Tomatoes, Olives, Onions & Capers

Salmon w/ Dill Sauce

Fresh Orrechiette Bolognese

Penne a la Vodka Cavatelli & Broccoli

Sides

Choose One Of The Following

Rice Pilaf

Herb Roasted Potatoes

Homemade Mashed Potatoes

Fresh Vegetable Medly (Included)

Cold Salads

Choose Two Of The Following..

Fresh, Tossed Garden Salad w/ Our House Balsamic Vinaigrette Dressing

String Bean & Sliced Almonds

Fresh Seasonal Fruit

Italian Potato Salad

Panzanella Salad

Dessert

Chocolate *or* Vanilla Ice Cream

Coffee & Tea (included)

27.99 per guest, plus tax & gratuity

Substitutions can be arranged for entrees but prices are subject to change

Minimum required – 3% surcharge will be added to credit card payments

