

APPETIZER PLATTERS

EACH APPETIZER PLATTER SERVES 8 - 10 PEOPLE. (2X SPEC)

Saganaki Flaming Cheese — 8.49

Saganaki lit with brandy, and a loud OPA! With fresh lemon and grilled pita bread.
+ perfect for 4 people +

Chicken Fingers Platter — 18.00

With honey mustard

Chicken Teriyaki Skewers — 19.00

12 mini skewers

Onion Rings Platter — 18.00

With ranch dressing.

Mozzarella Sticks Platter — 18.00

With Marinara sauce.

Zesty Wings Platter — 19.00

With blue cheese dressing and celery sticks

Fried Calamari Platter — 22.00

With cocktail and lemon.

Roll-Up Platter - Pick Two — 19.00

1. Turkey BLT - turkey, bacon, lettuce, tomato, cheddar cheese, ranch
2. Beef & Cheddar - roast beef, cheddar, lettuce, green onion, horseradish mayonnaise
3. Veggie - cucumber, tomato, lettuce, broccoli, red onion, red peppers, Monterrey cheese, cream cheese ranch

Vegetable Platter — 19.00

Fresh veggie assortment with ranch dressing

Fresh Fruit Platter — 19.00

LUNCH EVENT MENU

For groups of 15 guests or more. This Menu Package is available until 3 PM.

Includes: Soft drinks, coffee, tea, free popcorn, cup of soup, and 2 to 3 Entrée choices.

ENTRÉE CHOICES

Please choose two to three entrées to offer to your guests.

Please choose one soup to serve all your guests: French Onion OR Soup of the day

Baked French Onion with melted mozzarella cheese Add \$.99/cup

L - Cheeseburger CL — 15.99

Half pound with American cheese, lettuce, tomato, onion, steak fries

L - French Dip — 15.99

Thinly sliced roast beef dip with melted Swiss and sautéed mushrooms, with steak fries

L - Chicken Brochette — 16.99

Marinated, Broiled chicken on a skewer with fresh vegetables. Served with rice pilaf and garlic bread.

L- Chicken Supreme — 17.99

Panko breadcrumb crusted, grilled chicken breast with white wine cream sauce. Served with rice pilaf and fresh vegetables.

L - Chicken Parmesan — 17.99

Breaded Chicken breast, melted mozzarella, parmesan, over linguine marinara

L - Filet Brochette — 20.99

Marinated, broiled medallions on a skewer with vegetables. Served with rice pilaf and garlic bread.

Mediterranean Chicken Salad — 17.99

Fresh greens, grape tomatoes, red onion, pepperoncinis, feta, greek olives, cucumbers, grilled pita, marinated mini chicken skewers, house vinaigrette. Salad served with cup of soup. (no house salad)

Chicken Berry Nut Salad — 17.99

Fresh greens, strawberries, walnuts, dried cranberries, avocado, grilled pita, broiled chicken, and raspberry vinaigrette dressing. Served with cup of soup. (no house salad)

L - Prime Rib Sandwich — 20.99

6 oz Prime Rib over garlic french bread, with grilled onions, steak fries

L - Broiled Fresh Salmon — 19.99

Served with rice pilaf and fresh vegetables.

L - Chicken Florentine — 17.99

Panko breaded chicken breast, grilled with butter and topped with white wine cream sauce, sautéed spinach and tomatoes

DESSERT - Add a scoop of vanilla ice cream for \$1.99 per person.

DINNER EVENT MENU

FOR GROUPS OF 15 GUESTS OR MORE. THIS MENU PACKAGE IS AVAILABLE ALL HOURS.

INCLUDES: SOFT DRINKS, COFFEE, TEA, BREAD AND BUTTER, HOUSE SALAD WITH CHOICE OF 2 DRESSINGS ON THE TABLE, AND 2 TO 3 ENTRÉE CHOICES.

ENTRÉE CHOICES

PLEASE CHOOSE TWO TO THREE ENTRÉES TO OFFER TO YOUR GUESTS

Half Rack BBQ Ribs — 18.99

Served with baked potato and fresh vegetables

Broiled Fresh Tilapia — 18.99

Served with rice and fresh vegetables

Chicken Supreme — 18.99

Panko breadcrumb crusted, grilled chicken breast with white wine cream sauce. Served with garlic mashed potato and fresh vegetable.

Chicken Parmesan Linguine — 18.99

Breaded Chicken breast, melted mozzarella, parmesan, over linguine marinara

Chicken Berry Nut Salad — 17.99

Mixed greens, candied walnuts, avocado, dried cranberries, hard boiled egg, fresh strawberries, with grilled pita, broiled chicken, and raspberry vinaigrette on the side. Salad served with cup of soup.

Mediterranean Chicken Salad — 17.99

Fresh greens, grape tomatoes, red onion, pepperoncinis, feta, greek olives, cucumbers, grilled pita, marinated mini chicken skewers, house vinaigrette. Salad served with cup of soup. (no house salad)

Chicken Brochette — 17.99

Marinated, Broiled chicken on a skewer with fresh vegetables. Served with rice pilaf and garlic bread.

Broiled Fresh Salmon — 21.99

Served with rice pilaf and grilled vegetables.

Grecian Style Salmon — 21.99

Fresh Salmon broiled and baked with extra virgin olive oil, garlic, tomatoes, feta cheese, and lemon. Served with rice pilaf and grilled vegetables.

Filet Brochette — 22.99

Marinated, broiled medallions on a skewer with vegetables. Served with rice pilaf and garlic bread.

Prime Rib Sandwich — 21.99

6 oz Prime Rib over garlic french bread, with grilled onions, steak fries

11 oz Prime Rib — 27.99

Served with garlic mashed potato and fresh vegetables.

Filet & Shrimp — 25.99

Broiled Filet Medallions on a skewer, with three fan-tailed fried shrimp on garlic toast. Served with baked potato and fresh vegetable.

12 oz New York Strip Steak — 27.99

Served with baked potato and fresh vegetable.

Add A Scoop of ice cream \$1.99 per person

PARTY RESERVATION GUIDELINES FOR PARTIES REQUIRING DEPOSIT

Thank you for your interest in the Village Squire Restaurants for your next event. Below are the guidelines for booking, and should you have any further questions please call us to speak with event manager. We look forward to speaking with you further about your event.

Any event more than 15 people must have a planned menu of 2-3 entrees off our event menus. Kids menu items available for ages 12 & under. Lunch or dinner menus & guest count must be finalized 5 days before event.

Cakes /Desserts

If you have your cake or dessert delivered here for your event. We will provide plates, silverware, napkins, cut and serve it. \$1/person dessert charge will apply for bringing dessert.

Room Charge

The Village Squire Restaurant does not charge a fee for the use of the room. We do require a guaranteed minimum spend from guests based on confirmed guest count. Lunch -\$15/pp Dinner - \$20/pp

Event Time

Lunch Events must be completed and room emptied by 4:00 pm, with a maximum 3hour duration. You may start the party any time after 11:00 AM (12 PM/noon on Sundays). If you need to decorate, you may come in before 11:00 AM to do so.

Dinner Events are considered anytime after 3 pm, with maximum 3 hr duration.

Tax & Gratuity

All Prices do not include tax or gratuity. No gratuity is added automatically. 18% tip is recommended.

Bar & Alcoholic Beverages

All Alcoholic beverages will be charged at regular prices and are sold separately from event menu prices. Cash bar service available upon request.

Payment

Final payment will be made at the conclusion of the event in the form of cash or credit. *No separate checks please.*

Guest Count& Minimum Guarantee

The day before the event, the final number of guests will need to be confirmed. Based upon the confirmed guest count, there is a minimum spend on food and beverages of \$15/pp for lunch events, and \$20/pp for dinner events. In the event, that the minimum spend is not met, the remainder will be charged, based on confirmed reservation guest count.

Deposits & Cancellation

All confirmed parties are required to pay a \$100.00 deposit, with cash or credit, before reservations are guaranteed. Deposits are deducted from the final bill the day of the party. No refunds for cancellations.