

Gramercy Ballroom & Restaurant

155 S. MAIN STREET, PITTSTON, PENNSYLVANIA
570.655.1111

Established 1938

Champagne Wedding Package

29.95 PER GUEST, PLUS THE PRICE OF DINNER SELECTIONS

MINIMUM OF 50 GUESTS, 5 HOUR RECEPTION

ALL ITEMS LISTED BELOW ARE INCLUDED, EXCEPT WHERE ADDITIONAL COSTS ARE NOTED.
TAX & GRATUITY INCLUDED IN ALL PRICING.

Bar Service

4 HOURS, UNLIMITED TOP SHELF SELECTIONS
DRAFT BEER & SOFT DRINKS SERVED TABLE-SIDE DURING DINNER HOUR

SEAGRAM'S VO CANADIAN WHISKEY
OLD GRAND-DAD BOURBON WHISKEY
DEWAR'S BLENDED SCOTCH
JACK DANIEL'S TENNESSEE WHISKEY
JAMESON IRISH WHISKEY

TITO'S VODKA
BEEFEATER LONDON GIN
BACARDI RUM
CAPTAIN MORGAN SPICED RUM
MALIBU CARIBBEAN RUM WITH
COCONUT

SOUTHERN COMFORT LIQUEUR
PEACH SCHNAPPS
SLOE GIN LIQUEUR
PREMIUM WINES
YUENGLING PREMIUM
MILLER LITE

CUSTOMIZED & ADDITIONAL BAR SERVICES ARE AVAILABLE. SEE YOUR EVENT PLANNER FOR PRICING INFORMATION.

Domestic & Imported Cheese Table

IMPORTED OLIVES, FRESH FRUIT, FRESHLY BAKED BREADS, BREADSTICKS,
& CRACKERS

Hors d'Oeuvres

YOUR CHOICE OF FOUR
ADD 2.50 PER GUEST FOR EACH ADDITIONAL SELECTION.

CHICKEN STRIPS
PROSCIUTTO-WRAPPED MELON
PIZZA SQUARES
ITALIAN MEATBALLS
COCKTAIL FRANKS

SWEDISH MEATBALLS
KIELBASA
COCKTAIL FRANKS IN THE BLANKET
CRAB PUFFS
VEGETABLES & DIP

BACON-WRAPPED CHICKEN LIVERS
ITALIAN SAUSAGE
STUFFED MUSHROOMS
ASSORTED FRIED VEGETABLES

Additions and Upgrades

JUMBO SHRIMP
COCKTAIL
150.00 PER BOWL
100-125 COUNT

CARVING STATIONS
FRESHLY ROASTED BEEF OR PORK, 5.00
ROASTED TENDERLOIN OF BEEF, 12.00
ROASTED SUCKLING PIG, MARKET PRICE

FRIED SHRIMP
4.00

Domestic Champagne Toast

Linen Service

CHOICE OF WHITE OR ASSORTED COLORS

Wedding Cake

TIERED CAKE WITH FOUNTAIN
FLAVOR & ICING OF YOUR CHOICE

Coffee & Tea Service

Dinner Rolls & Butter

Ice Cream Sundae

Dinner

CHOOSE YOUR STYLE OF DINING AND SELECTIONS FROM ACCOMPANYING MENUS
PLATED ~ FAMILY STYLE ~ BUFFET

Plated Event

IT IS SUGGESTED THAT YOU SELECT ONE STARTER AND ONE PASTA.
GUESTS MAY BE OFFERED THEIR CHOICE OF TWO ENTRÉES.

Starters

SOUP DU JOUR	2.00
TORTELLINI SOUP	2.00
SOUP DU JOUR	2.00
SEASONAL FRESH FRUIT	2.00
TOSSED GARDEN SALAD	2.00
CAESAR SALAD	2.75
INDIVIDUAL ANTIPASTO	3.50
PROSCIUTTO & MELON	3.50
SHRIMP COCKTAIL	5.00

Pasta

ZITI WITH MEAT SAUCE	2.00
PENNE WITH MARINARA SAUCE	2.50
PENNE ALFREDO	3.00
SHELLS PRIMAVERA	3.50
SHELLS WITH BROCCOLI	3.50
LINGUINE WITH CLAM SAUCE	4.00
SPECIFY RED OR WHITE	

Entrées

ONE VEGETABLE, ONE STARCH, & RELISH PLATE INCLUDED IN PRICE OF ENTRÉE

POULTRY

BONELESS STUFFED CHICKEN BREAST	13.95
ROASTED SPRING CHICKEN	13.95
ROASTED YOUNG TURKEY AND DRESSING	13.95
CHICKEN STRIPS SCAMPI	14.95
CHICKEN PARMIGIANA	14.95
CHICKEN CORDON BLEU	14.95
CHICKEN STRIPS WITH WINE AND MUSHROOMS	14.95

PORK

BAKED HAM AND PINEAPPLE	13.95
ROASTED PORK TENDERLOIN	15.95

SEAFOOD

BAKED FLOUNDER	14.95
BAKED ATLANTIC	14.95
CRAB STUFFED FLOUNDER	16.50
BROILED LOBSTER TAIL	MARKET

BEEF & VEAL

ROASTED ROUND OF BEEF WITH GRAVY	15.95
VEAL PARMIGIANA	17.75
ROASTED TENDERLOIN OF BEEF AU JUS	22.95
PRIME RIB OF BEEF AU JUS	23.95
ROASTED TENDERLOIN OF BEEF	24.95
WITH RED WINE, TOMATOES, & MUSHROOMS	

Vegetable

(CHOOSE ONE)

SWEET PEAS
ITALIAN CUT GREEN BEANS
GLAZED CARROTS
MEDLEY OF PEAS & CARROTS
CORN

Starch

(CHOOSE ONE)

BAKED POTATO
MASHED POTATOES

Relish Plate

FRESH VEGETABLES, OLIVES,
& PEPPERONCINI

Upgrades & Additions

THE FOLLOWING SELECTIONS ARE AVAILABLE AT AN ADDITIONAL PER GUEST CHARGE.

Vegetables & Starches

SAUTÉED BROCCOLI	2.00
SAUTÉED PEPPERS	2.00
SAUTÉED MUSHROOMS	2.00
OVEN ROASTED POTATOES	1.50
SCALLOPED POTATOES	1.00
STUFFED BAKED POTATO	1.75

Desserts

PEACH MELBA	2.00
PARFAIT	2.00
CHEESECAKE	2.75
SPECIALTY CAKE	3.75
COFFEE & DANISH BAR	4.25
VIENNESE TABLE	6.75

Family Style Event

20.95 PER GUEST

Starter

(CHOOSE ONE)

SOUP DU JOUR
TOSSED GARDEN SALAD
ZITI WITH MEAT SAUCE

Entrées

(CHOOSE FOUR)

ROASTED SPRING CHICKEN
BONELESS STUFFED CHICKEN
BREAST
KIELBASA
ITALIAN MEATBALLS
ITALIAN SAUSAGE
PIGS IN THE BLANKET
BAKED HAM & PINEAPPLE

- OR -

ROASTED ROUND OF BEEF
WITH GRAVY
WITH TWO ENTRÉES FROM ABOVE

Accompaniments

MASHED POTATOES
MEDLEY OF PEAS & CARROTS
COLE SLAW

Upgrades & Additions

THE FOLLOWING SELECTIONS ARE AVAILABLE AT AN ADDITIONAL PER GUEST CHARGE.

Starter

SUBSTITUTION/ADDITION

TORTELLINI SOUP	2.00/3.00
SOUP DU JOUR	2.00/3.00
SEASONAL FRESH FRUIT	2.00/3.00
GARDEN SALAD	2.00/3.00
CAESAR SALAD	2.00/3.00
INDIVIDUAL ANTIPASTO	3.50/4.50
PROSCIUTTO & MELON	3.50/4.50
SHRIMP COCKTAIL	5.00/7.00

Pasta

SUBSTITUTION/ADDITION

ZITI WITH MEAT SAUCE	2.00/3.00
PENNE WITH MARINARA SAUCE	2.50/3.50
PENNE ALFREDO	3.00/4.00
SHELLS PRIMAVERA	3.50/4.50
SHELLS WITH BROCCOLI	3.50/4.50
LINGUINE WITH CLAM SAUCE	4.00/5.00
RED OR WHITE	

Entrées

POULTRY

ROASTED SPRING CHICKEN	ADDITION	2.00
BONELESS STUFFED CHICKEN BREAST	ADDITION	2.00
CHICKEN SCAMPI	SUBSTITUTION/ADDITION	1.00/3.00
CHICKEN STRIPS	SUBSTITUTION/ADDITION	1.00/3.00
WITH WINE & MUSHROOMS		
CHICKEN CORDON BLEU	SUBSTITUTION/ADDITION	2.50/4.50

PORK

ITALIAN SAUSAGE	ADDITION	3.00
(WITH PEPPERS OR SAUCE)		
BAKED HAM AND PINEAPPLE	ADDITION	3.00
KIELBASA	ADDITION	3.00
ROASTED PORK TENDERLOIN	SUBSTITUTION/ADDITION	2.00/4.00

SEAFOOD

BAKED ATLANTIC COD	SUBSTITUTION/ADDITION	1.00/3.00
BAKED FLOUNDER	SUBSTITUTION/ADDITION	1.00/3.00
CRAB STUFFED FLOUNDER	SUBSTITUTION/ADDITION	2.50/4.50

BEEF

ROASTED ROUND OF BEEF WITH GRAVY	ADDITION	3.00
ITALIAN MEATBALLS	ADDITION	3.00
PIGS IN THE BLANKET	ADDITION	3.00
ROASTED TENDERLOIN OF BEEF AU JUS	SUBSTITUTION/ADDITION	10.00/12.00
PRIME RIB OF BEEF AU JUS	SUBSTITUTION/ADDITION	11.00/13.00
ROASTED TENDERLOIN OF BEEF	SUBSTITUTION/ADDITION	12.00/14.00
WITH RED WINE, TOMATOES, & MUSHROOMS		

Accompaniments

ADD SWEET PEAS, ITALIAN CUT GREEN BEANS, CORN OR GLAZED CARROTS	ADDITION	1.50
OVEN ROASTED POTATOES	SUBSTITUTION/ADDITION	1.00/2.50
SCALLOPED POTATOES	SUBSTITUTION/ADDITION	1.50/3.00
SAUTÉED BROCCOLI	SUBSTITUTION/ADDITION	2.00/3.50
SAUTÉED PEPPERS	SUBSTITUTION/ADDITION	2.00/3.50
SAUTÉED MUSHROOMS	SUBSTITUTION/ADDITION	2.00/3.50

Desserts

PEACH MELBA	2.00
COFFEE & DANISH BAR	4.25
PARFAIT	2.00
SPECIALTY CAKE	3.75
CHEESECAKE	2.75
VIENNESE TABLE	6.75

Buffet Event

19.50 PER GUEST

Starters

(CHOOSE ONE)

GARDEN SALAD (PLATED)
COLE SLAW

ALSO INCLUDED

DISPLAY OF OLIVES, TOMATOES,
PICKLES, CELERY, PEPPERS,
CARROTS & PICKLED BEETS

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Pasta

BAKED ZITI WITH MEAT SAUCE

Entrées

(CHOOSE TWO)

ROASTED ROUND OF BEEF
WITH GRAVY
ROASTED SPRING CHICKEN
FRIED CHICKEN
ROASTED YOUNG TURKEY
ITALIAN MEATBALLS
ITALIAN SAUSAGE
KIELBASA
BAKED HAM & PINEAPPLE
PORKETTA
BAKED FLOUNDER
BAKED ATLANTIC COD

Vegetable

(CHOOSE ONE)

SWEET PEAS, ITALIAN CUT
GREEN BEANS, GLAZED
CARROTS, MEDLEY OF PEAS &
CARROTS, CORN

Starch

(CHOOSE ONE)

OVEN ROASTED POTATOES,
MASHED POTATOES,
SCALLOPED POTATOES,
POTATO SALAD

Upgrades & Additions

THE FOLLOWING SELECTIONS ARE AVAILABLE AT AN ADDITIONAL PER GUEST CHARGE.

Starter

SUBSTITUTION/ADDITION

TORTELLINI SOUP	2.00/3.00
SOUP DU JOUR	2.00/3.00
SEASONAL FRESH FRUIT	2.00/3.00
GARDEN SALAD	2.00/3.00
CAESAR SALAD	2.00/3.00
INDIVIDUAL ANTIPASTO	3.50/4.50
PROSCIUTTO & MELON	3.50/4.50
SHRIMP COCKTAIL	5.00/7.00

Pasta

SUBSTITUTION/ADDITION

ZITI WITH MEAT SAUCE	2.00/3.00
PENNE WITH MARINARA SAUCE	2.50/3.50
PENNE ALFREDO	3.00/4.00
ITALIAN PASTA SALAD	1.00/1.50
MACARONI SALAD	1.00/1.50
SHELLS PRIMAVERA	3.50/4.50
SHELLS WITH BROCCOLI	3.50/4.50
LINGUINE WITH CLAM SAUCE	4.00/5.00
RED OR WHITE	

Entrées

POULTRY

ROASTED SPRING CHICKEN	ADDITION 2.00
BONELESS STUFFED CHICKEN BREAST	2.00
	SUBSTITUTION/ADDITION
CHICKEN SCAMPI	1.00/3.00
CHICKEN STRIPS	1.00/3.00
WITH WINE & MUSHROOMS	
CHICKEN CORDON BLEU	2.50/4.50

PORK

ITALIAN SAUSAGE	ADDITION 3.00
(WITH PEPPERS OR SAUCE)	
BAKED HAM AND PINEAPPLE	3.00
KIELBASA	3.00
	SUBSTITUTION/ADDITION
ROASTED PORK TENDERLOIN	2.00/4.00

SEAFOOD

BAKED ATLANTIC COD	SUBSTITUTION/ADDITION 1.00/3.00
BAKED FLOUNDER	1.00/3.00
CRAB STUFFED FLOUNDER	2.50/4.50

BEEF

ROASTED ROUND OF BEEF WITH GRAVY	ADDITION 3.00
ITALIAN MEATBALLS	3.00
	SUBSTITUTION/ADDITION
ROASTED TENDERLOIN OF BEEF AU JUS	10.00/12.00
PRIME RIB OF BEEF AU JUS	11.00/13.00
ROASTED TENDERLOIN OF BEEF	12.00/14.00
WITH RED WINE, TOMATOES, & MUSHROOMS	

Accompaniments

ADD SWEET PEAS, ITALIAN CUT GREEN BEANS, CORN OR GLAZED CARROTS	1.50
	SUBSTITUTION/ADDITION
OVEN ROASTED POTATOES	1.00/2.50
SCALLOPED POTATOES	1.50/3.00
SAUTÉED BROCCOLI	2.00/3.50
SAUTÉED PEPPERS	2.00/3.50
SAUTÉED MUSHROOMS	2.00/3.50

Desserts

PEACH MELBA	2.00
COFFEE & DANISH BAR	4.25
PARFAIT	2.00
SPECIALTY CAKE	3.75
CHEESECAKE	2.75
VIENNESE TABLE	6.75