

Gramercy Ballroom & Restaurant

155 S. MAIN STREET, PITTSTON, PENNSYLVANIA
570.655.1111

Established 1938

Private Event: Plated

**TRADITIONAL, NO MINIMUM
16.75 PER GUEST**

**DELUXE, NO MINIMUM
17.95 PER GUEST**

TAX & GRATUITY INCLUDED

Relish Plate

GARDEN FRESH VEGETABLES, OLIVES, & PEPPERONCINI

Starter

(CHOOSE ONE FOR TRADITIONAL - CHOOSE TWO FOR DELUXE EVENT)

SOUP DU JOUR
TOSSED GARDEN SALAD
ZITI WITH MEAT SAUCE

Entrée

(CHOOSE ONE)

ROASTED ROUND OF BEEF WITH GRAVY
ROASTED SPRING CHICKEN
BONELESS STUFFED CHICKEN BREAST
ROASTED YOUNG TURKEY AND DRESSING
BAKED HAM & PINEAPPLE

Vegetable

(CHOOSE ONE)

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

Starch

(CHOOSE ONE)

BAKED POTATO
MASHED POTATOES

Dessert

(CHOOSE ONE)

ICE CREAM SUNDAE
CAKE
APPLE PIE
SHERBET

Dinner Rolls & Butter

Coffee & Hot Tea Service

Linen Service

Plated Event

Substitutions & Additions

Starters

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

Pasta

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

CHICKEN

CHICKEN SCAMPI	1.00
CHICKEN STRIPS WITH WINE & MUSHROOMS	1.00
CHICKEN PARMIGIANA	2.00
CHICKEN CORDON BLEU	2.50

PORK

ROASTED PORK TENDERLOIN	3.00
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BEEF & VEAL

VEAL PARMIGIANA	3.00
ROASTED TENDERLOIN OF BEEF AU JUS	11.00
PRIME RIB OF BEEF AU JUS	12.00
ROASTED TENDERLOIN OF BEEF	13.00
WITH RED WINE, TOMATOES, & MUSHROOMS	

SEAFOOD

BAKED ATLANTIC COD	1.00
BAKED FLOUNDER	1.00
CRAB STUFFED FLOUNDER	2.50
BROILED LOBSTER TAIL	MARKET

Vegetables & Starches

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

Desserts

APPLE PIE A LA MODE	1.50
PEACH MELBA	2.00
PARFAIT	2.00
CHEESECAKE	2.75
SPECIALTY CAKE	3.75
VIENNESE TABLE	6.75

Private Event: Buffet

TRADITIONAL, MINIMUM OF 35 GUESTS
17.95 PER GUEST

DELUXE, MINIMUM OF 35 GUESTS
20.95 PER GUEST

TAX & GRATUITY INCLUDED

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

(FOR TRADITIONAL, CHOOSE TWO – FOR DELUXE, CHOOSE THREE)

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

Dessert

PLATED, INDIVIDUALLY SERVED
(CHOOSE ONE)

ICE CREAM SUNDAE

CAKE

APPLE PIE

SHERBET

Dinner Rolls & Butter

Coffee & Hot Tea Service

Linen Service

Buffet Event

Substitutions & Additions

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 RED OR WHITE	4.00/5.00

Entrées

POULTRY

	ADDITION
ROASTED SPRING CHICKEN	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

	ADDITION
ITALIAN SAUSAGE (WITH PEPPERS OR SAUCE)	3.00
BAKED HAM AND PINEAPPLE	3.00
KIELBASA	3.00
	SUBSTITUTION/ADDITION
ROASTED PORK TENDERLOIN	3.00/5.00

SEAFOOD

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

BEEF

	ADDITION
ROASTED ROUND OF BEEF WITH GRAVY	3.00
ITALIAN MEATBALLS	3.00
	SUBSTITUTION/ADDITION
ROASTED TENDERLOIN OF BEEF AU JUS	11.00/13.00
PRIME RIB OF BEEF AU JUS	12.00/14.00
ROASTED TENDERLOIN OF BEEF WITH RED WINE, TOMATOES, & MUSHROOMS	13.00/15.00

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

Private Event: Family Style

TAX & GRATUITY INCLUDED

TRADITIONAL, NO MINIMUM

19.50 PER GUEST

DELUXE, NO MINIMUM

21.50 PER GUEST

Relish Plate

GARDEN FRESH VEGETABLES, OLIVES, & PEPPERONCINI

Starters

PLATED, INDIVIDUALLY SERVED COURSE

(CHOOSE ONE FOR TRADITIONAL – CHOOSE TWO FOR DELUXE)

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

Dessert

PLATED, INDIVIDUALLY SERVED
(CHOOSE ONE)

ICE CREAM SUNDAE

CAKE

APPLE PIE

SHERBET

Dinner Rolls & Butter

Coffee & Hot Tea Service

Linen Service

Family Style

Substitutions & Additions

Starters

	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 RED OR WHITE	4.00/5.00

Entrées

<u>POULTRY</u>	ADDITION
ROASTED SPRING CHICKEN	2.00
BONELESS STUFFED CHICKEN BREAST	2.00
	SUBSTITUTION/ADDITION
CHICKEN SCAMPI	1.00/3.00
CHICKEN STRIPS WITH WINE & MUSHROOMS	1.00/3.00
CHICKEN CORDON BLEU	2.50/4.50
<u>PORK</u>	ADDITION
ITALIAN SAUSAGE (WITH PEPPERS OR SAUCE)	3.00
BAKED HAM AND PINEAPPLE	3.00
KIELBASA	3.00
	SUBSTITUTION/ADDITION
ROASTED PORK TENDERLOIN	3.00/5.00

<u>SEAFOOD</u>	SUBSTITUTION/ADDITION
BAKED ATLANTIC COD	1.00/3.00
BAKED FLOUNDER	1.00/3.00
CRAB STUFFED FLOUNDER	2.50/4.50
<u>BEEF</u>	ADDITION
ROASTED ROUND OF BEEF WITH GRAVY	3.00
ITALIAN MEATBALLS	3.00
PIGS IN THE BLANKET	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 WITH RED WINE, TOMATOES, & MUSHROOMS	12.00/14.00

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