

Gramercy Ballroom & Restaurant

155 S. MAIN STREET, PITTSTON, PENNSYLVANIA
570.655.1111

Established 1938

Shower: Buffet

MINIMUM OF 35 GUESTS
20.00 PER GUEST
INCLUDES TAX & GRATUITY

Starters

(CHOOSE ONE)

GARDEN SALAD
COLE SLAW

ALSO INCLUDED

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

Pasta

BAKED ZITI WITH MEAT SAUCE

Entrées

(CHOOSE TWO)

ROASTED ROUND OF BEEF
WITH GRAVY
ROASTED SPRING CHICKEN
FRIED CHICKEN
ROAST 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

Dinner Rolls & Butter

Linen Service

Hot Tea & Coffee

Upgrades & Additions

ADDITIONAL PER GUEST CHARGES APPLY.

Starter

	SUBSTITUTION/ADDITION
TORTELLINI SOUP	4.00/5.00
SOUP DU JOUR	4.00/5.00
SEASONAL FRESH FRUIT	4.00/5.00
GARDEN SALAD	4.00/5.00
CAESAR SALAD	4.00/5.00
INDIVIDUAL ANTIPASTO	5.50/6.50
PROSCIUTTO & MELON	5.50/6.50
SHRIMP COCKTAIL	7.00/9.00

Pasta

	SUBSTITUTION/ADDITION
ZITI WITH MEAT SAUCE	4.00/5.00
PENNE WITH MARINARA SAUCE	4.50/5.50
PENNE ALFREDO	5.00/6.00
ITALIAN PASTA SALAD	3.00/3.50
MACARONI SALAD	3.00/3.50
SHELLS PRIMAVERA	5.50/6.50
SHELLS WITH BROCCOLI	5.50/6.50
LINGUINE WITH CLAM SAUCE	6.00/7.00
RED OR WHITE	

Entrées

POULTRY	ADDITION
ROASTED SPRING CHICKEN	4.00
BONELESS STUFFED CHICKEN BREAST	4.00
SUBSTITUTION/ADDITION	
CHICKEN SCAMPI	3.00/5.00
CHICKEN STRIPS	3.00/5.00
WITH WINE & MUSHROOMS	
CHICKEN CORDON BLEU	4.50/6.50
PORK	
ADDITION	
ITALIAN SAUSAGE	5.00
(WITH PEPPERS OR SAUCE)	
BAKED HAM AND PINEAPPLE	5.00
KIELBASA	5.00
SUBSTITUTION/ADDITION	
ROASTED PORK TENDERLOIN	5.00/7.00

SEAFOOD	SUBSTITUTION/ADDITION
BAKED ATLANTIC COD	3.00/5.00
BAKED FLOUNDER	3.00/5.00
CRAB STUFFED FLOUNDER	5.00/7.00
BEEF	
ADDITION	
ROASTED ROUND OF BEEF WITH GRAVY	5.00
ITALIAN MEATBALLS	5.00
SUBSTITUTION/ADDITION	
ROASTED TENDERLOIN OF BEEF AU JUS	12.00/14.00
PRIME RIB OF BEEF AU JUS	13.00/15.00
ROASTED TENDERLOIN OF BEEF	14.00/16.00
WITH RED WINE, TOMATOES, & MUSHROOMS	

Accompaniments

ADD SWEET PEAS, ITALIAN CUT GREEN BEANS, CORN OR GLAZED CARROTS	3.50
SUBSTITUTION/ADDITION	
OVEN ROASTED POTATOES	3.00/4.50
SCALLOPED POTATOES	3.50/5.00
SAUTÉED BROCCOLI	4.00/5.50
SAUTÉED PEPPERS	4.00/5.50
SAUTÉED MUSHROOMS	4.00/5.50

Desserts

PEACH MELBA	4.00
COFFEE & DANISH BAR	6.25
PARFAIT	4.00
SPECIALTY CAKE	4.75
CHEESECAKE	4.75
VIENNESE TABLE	9.00

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Established 1938

**TRADITIONAL SHOWER, 50 GUEST MINIMUM
19.00 PER GUEST**

**DELUXE SHOWER, NO MINIMUM
21.00 PER GUEST**

Shower: Plated

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
ROAST 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 POTATO

Relish Plate

GARDEN FRESH VEGETABLES
OLIVES
PEPPERONCINI

Dessert

(CHOOSE ONE)

ICE CREAM SUNDAE
CAKE
APPLE PIE
SHERBET

Dinner Rolls & Butter

Linen Service

Hot Tea & Coffee

Substitutions & Additions

ADDITIONAL PER GUEST CHARGES APPLY

Starters

TORTELLINI SOUP	4.00
SOUP DU JOUR	4.00
SEASONAL FRESH FRUIT	4.00
CAESAR SALAD	4.75
INDIVIDUAL ANTIPASTO	5.50
PROSCIUTTO & MELON	5.50
SHRIMP COCKTAIL	7.00

CHICKEN

CHICKEN SCAMPI	3.00
CHICKEN STRIPS WITH WINE & MUSHROOMS	3.00
CHICKEN PARMIGIANA	4.00
CHICKEN CORDON BLEU	4.50

PORK

ROASTED PORK TENDERLOIN	5.00
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Vegetables & Starches

SAUTÉED BROCCOLI	4.00
SAUTÉED PEPPERS	4.00
SAUTÉED MUSHROOMS	4.00
OVEN ROASTED POTATOES	3.00
SCALLOPED POTATOES	3.50
STUFFED BAKED POTATO	3.75

Pasta

PENNE WITH MARINARA SAUCE	4.50
PENNE ALFREDO	5.00
SHELLS PRIMAVERA	5.50
SHELLS WITH BROCCOLI	5.50
LINGUINE WITH CLAM SAUCE	6.00
SPECIFY RED OR WHITE	

Entrées

BEEF & VEAL

VEAL PARMIGIANA	15.00
ROASTED TENDERLOIN OF BEEF AU JUS	13.00
PRIME RIB OF BEEF AU JUS	14.00
ROASTED TENDERLOIN OF BEEF	15.00
WITH RED WINE, TOMATOES, & MUSHROOMS	

SEAFOOD

BAKED ATLANTIC COD	3.00
BAKED FLOUNDER	3.00
CRAB STUFFED FLOUNDER	5.00
BROILED LOBSTER TAIL	MARKET

Desserts

APPLE PIE A LA MODE	3.50
PEACH MELBA	4.00
PARFAIT	4.00
CHEESECAKE	4.75
SPECIALTY CAKE	4.75
VIENNESE TABLE	9.00