

BRUNCH MENU



SERVED A LA CARTE STYLE

\$34 per person + gratuity & 6.625% sales tax
Water, coffee, tea and soda included

Fruit, Yogurt and Granola Parfaits

Bombolonis

(mini filled pastries)

ENTRÉE SELECTIONS

**Entrees served with breakfast potatoes and seasonal vegetables*

Select three entrees for your guests to choose from

French Toast*

served with choice of sausage or bacon

Avocado Toast

*smoked salmon, avocado, tomato and dill cream cheese
on multigrain toast.*

choice of seasonal fruit, sausage, or bacon

Eggplant or Chicken Parmesan

served with linguine

Badda Boom Pasta

*penne pasta with shrimp, chicken, roasted red peppers,
tomatoes, peas, and shallots,
in a Cajun cream sauce*

Dijon Crusted Salmon*

baked salmon, topped with a Dijon crust and lemon wine sauce

Caprese Chicken*

fresh mozzarella, tomato and basil with balsamic glaze

Shrimp and Grits

*lightly blackened shrimp over creamy cheddar grits
topped with scallions and tomato marmalade*

Salmon Sliders

pan fried, over house salad tossed in a lemon-olive oil vinaigrette

ADD OMELETS TO YOUR EVENT! *\$5 per person

*Black Olives
Shredded Jack Cheese
Goat Cheese*

*Tomatoes
Hot Cherry Peppers
Spinach*

*Ham
Green Peppers
Onions*

served with choice of sausage or bacon

Egg Whites available upon request

HORS D' OEUVRES MENU



Avocado Shrimp Toast \$3

guacamole, baby shrimp, cilantro garnish

Truffle Hummus \$3

olive tapenade, vegetable crudité, pita toast

Spinach & Mushroom Quesadilla \$3

with mozzarella and parmesan cheeses

Spinach & Artichoke Hot Pot \$3

creamy parmesan sauce.

Served with pita chips

Grilled Marinated Chicken Satay \$3

spiced peanut sauce

Mac N' Cheese \$3

four cheese blend, garlic, cavatappi, breadcrumbs

Roasted Brussels Sprout Pop \$3

with bacon jam

Baja Corn Cakes \$3

cilantro lime crema

Pigs In A Blanket \$5

honey mustard sauce

Artichoke Caprese Skewers \$5

fresh mozzarella, vine ripe tomato, artichoke hearts, basil, balsamic reduction

Fried Plantain Chips \$5

with avocado salsa

Wings \$5

choice of Thai Sesame, Buffalo, or Habanero Pineapple

Pork Tenderloin Canape \$5

smoked corn salsa, chipotle ranch

Vegetable Spring Roll \$5

Thai chili dipping sauce

Coconut Shrimp \$5

coconut rum lime cream sauce

Chicken Quesadilla \$9

Monterey Jack, cheddar, jalapeno, tomato salsa, flour tortilla

Raspberry Brie Phyllo \$9

creamy brie, raspberry preserves, toasted almonds

Caribbean Citrus Shrimp \$9

with mango salsa

Seafood Cocktail \$9

scallops, shrimp, and calamari in a citrus tomato sauce

Mini Chicken Cordon Bleu \$9

ham, cheese sauce

Shrimp Cocktail \$9

with classic cocktail sauce & lemon wedge

HORS D' OEUVRES DINNER STATIONS

(FOR HORS D' OEUVRES DINNER ONLY)

Sports Bar Station \$8.5

wings, chili, chips, fried pickles, grilled cheese and tomato soup shooters

Italian Station \$7

sliced Italian meats and cheeses with olives, pepperoncini, roasted red peppers, cherry tomatoes, assorted Stromboli, and garlic knots

Paris Station \$7.5

fresh fruit, assorted imported cheeses, honey, breads, olives, artichokes

Street Taco Station \$8

carne asada, grilled chicken, blackened shrimp, lettuce, tomato, onion, jalapeno aioli, pico de gallo, sour cream, shredded cheddar

Steamer Station \$6

steamed clams and mussels served with drawn butter, lemon wedges, fra diavolo sauce and crusty bread

Carving Station \$5 / \$5 / \$9

choice of Baked Ham, Roasted Turkey, Or Flank Steak

Pasta Station \$4

penne and orecchiette pasta with marinara, vodka and pesto sauce

Slider Station \$8

pulled pork, black bean burger sliders, angus beef sliders, assorted sauces and cheeses, with Hawaiian rolls, and lettuce, tomato and onion

Chocolate Fountain \$7

fresh fruit, cookies, pretzels and Nilla Wafers

S'mores Station \$7

roast your own marshmallows and assemble the perfect treat!

Note: price excludes 20% gratuity & 6.625% sales tax

Please note that our menus change seasonally. Some items are subject to additional cost.

Our Private Event Coordinator will happily address questions about this menu, as well as dietary considerations or other special menu requests.

events@nolanspoint.com

6/2021

SIT DOWN MENUS

SIT DOWN MENU #1

\$35 per person + gratuity & 6.625% sales tax
Water, coffee, tea, soda included

FIRST COURSE

Choose one

Truffle Hummus

olive tapenade and pita chips

Spinach and Artichoke Hot Pot

creamy crock of spinach and artichokes in a parmesan & cream cheese. Served pita chips

Coconut Shrimp

coconut rum lime cream sauce

Soups

crab & corn chowder

*broccoli & cheddar
minestrone*

*cream of mushroom
chicken tortilla*

Buffalo Chicken Hot Pot

*creamy crock of shredded chicken, buffalo sauce
& blue cheese crumbles. Served with pita chips*

Bruschetta

served with toast points

ENTRÉE COURSE

Select three for your guests to choose from

SALADS

Chicken Bruschetta

grilled chicken breast over Mesclun greens topped with Bruschetta

Arugula Antipasto

*provolone, fresh mozzarella, kalamata olives, artichoke hearts, roasted red
peppers, salami and Soppressata with balsamic glaze*

Grilled NY Strip Steak

romaine with grilled onions, blue cheese with champagne vinaigrette

Salmon Burger

*house made with caper-lemon aioli,
served over salad lightly tossed with lemon and olive oil*

PASTAS

Pumpkin Alfredo Pasta

fettuccini in pumpkin, parmesan, cream sauce

Lobster Mac-n-Cheese

fontina and Cheddar Cheese

Butternut Squash Ravioli

brown butter sage sauce

Penne a la Vodka

HOT ENTRÉES

Served with house-made kettle chips:

Grilled Portobello

*roasted red peppers, fresh mozzarella, arugula and
garlic vinaigrette on grilled baguette*

Fish Tacos

*hand battered cod in a corn tortilla with shredded lettuce,
Pico de Gallo and chipotle mayo*

Grilled Cheesesteak Wrap

Philly style steak with sauteed onions, peppers and American cheese

Chicken, Shrimp or Vegetable Quesadilla

Monterey jack, sauteed peppers, onions and tomato in flour tortilla

Served with vegetable and potato or rice:

Rosemary Chicken

pan seared chicken thighs seasoned with rosemary and herbs

Steak or Chicken Enchiladas

*grilled steak or chicken, and enchilada sauce in corn tortillas, topped with melted
cheese, shredded lettuce, tomato, and sour cream*

SIT DOWN MENUS

SIT DOWN MENU #2

\$40 per person + gratuity & 6.625% sales tax

Water, coffee, tea, soda included

FIRST COURSE

Choose one

Spinach and Artichoke Hot Pot

creamy crock of spinach and artichokes in a parmesan & cream cheese. Served pita chips

Seafood Cocktail

Shrimp Cocktail

Ahi Tuna

wasabi, wakame, pickled ginger

Soups

crab & corn chowder

broccoli & cheddar

minestrone

cream of mushroom

chicken tortilla

Bruschetta

served with toast points

Buffalo Chicken Hot Pot

creamy crock of shredded chicken, buffalo sauce & blue cheese crumbles. Served with pita chips

Coconut Shrimp

coconut rum lime cream sauce

SECOND COURSE

Choose one

Alice's House Salad

mesclun greens, grape tomatoes, cucumber, and carrots, served with Alice's lime-herb vinaigrette

Caesar

torn romaine leaves tossed with Caesar dressing and topped with croutons and shaved parmesan

ENTRÉE COURSE

Select three for your guests to choose from

Chicken Francese or Marsala*

Chicken Saltimbocca*

prosciutto, sage, spinach, melted mozzarella, marsala wine sauce

Dijon Crusted Salmon*

baked salmon, topped with a Dijon crust and lemon wine sauce

Sliced Flank Steak*

grilled flank steak topped with a mushroom Shiraz demi glace

Pan Seared Shrimp*

with coconut curry cream sauce

Chicken Milanese

breaded chicken topped with arugula, tomato, onion and balsamic glaze

**served with seasonal vegetables and garlic mashed potatoes*

Chicken or Eggplant Parmesan

served with linguine

Mushroom Ravioli

with mushroom-herb bechamel and arugula

Shrimp Scampi

served over linguine with a white wine garlic sauce

Badda Boom Pasta

penne pasta with shrimp, chicken, roasted red peppers, tomatoes, peas, and shallots, in a Cajun cream sauce

Tuscan Pasta

penne pasta, garlic, olive oil, basil, sun dried tomatoes, spinach and capers with fresh mozzarella

COCKTAIL & BAR PACKAGES



MIMOSAS

Mimosas by the Pitcher
pitcher serves 6 – 8

Traditional Style with Orange Juice \$32

Pomegranate Juice \$34

Peach Juice \$34

Add Strawberries \$3

Mimosas by the Glass \$8

BLOODY MARY BAR IN-A-GLASS

Our House-made Bloody Mary mix with your choice of vodka plus the “garnish” of your choice.

Meat Lover

Candied bacon, chicken wing, pepperoni, peppers, cherry tomato and lemon.

Starts at \$13.50

Low Country

Jumbo shrimp, andouille sausage, roasted corn-on-the-cob, lemon, celery, cherry tomato.

Starts at \$14

Cheese Board

Cheddar, mozzarella and provolone cheeses, rosemary biscuit, olive, pepperoncini and cherry tomato

Starts at \$12.50

SANGRIAS

Refreshing and Fruity, our Sangria recipes, made with the best seasonal ingredients, are sure to please!

ask about our seasonal red, white or sparkling varieties.

\$28 per pitcher

Serves 6

Sangrias by the Glass \$10

BAR PACKAGES

CASH BAR

guests will purchase their own alcoholic beverages

CONSUMPTION BAR

run a tab for drinks ordered by your guests to be totaled at the end of the event.

BEER & WINE ONLY OPEN BAR

\$40 per person for 4 hours

Or

*\$20 per person for the first hour
\$7 per person for each additional hour*

FULL PREMIUM OPEN BAR

\$45 per person for 4 hours

Or

*\$20 per person for the first hour
\$9 per person for each additional hour*

DESSERT SELECTIONS

Pricing is per person. Gratuity & 6.625% sales tax not included

Alice's

CONFECTIONS FOR EVERY OCCASION

Flourless Chocolate Cake \$7

(GF) chocolate ganache glaze

Cheesecake Shortbread Tartlet \$7

fluffy cheesecake filling in a buttery shortbread crust, choice of fresh fruit or brownie caramel topping

Crème Brulee \$7

vanilla or mango

Cookie Tray \$5

variety of seasonal bite size shortbread cookies, butter cookies and chocolate chip cookies

Brownies & Bars \$7

brownies, bonfire bars, Nutella blondies, celebration cake balls, chocolate dipped strawberries, mini cannoli

Chocolate Mousse \$6

Key Lime Pie Tartlet \$7

zesty graham cracker crust, smooth key lime custard & fresh whipped cream

Cannoli Brownie Torte \$8

thick dark chocolate brownie, cannoli filling, whipped cream topping

Pina Colada Slice \$7

pineapple custard in a sweetened toasted coconut crust, whipped cream & cherry

CELEBRATION CAKES

Choice of Cake Flavor*

Yellow

Chocolate

Carrot

Red Velvet

Caramel Cinnabon

Choice of Frosting*

Buttercream:

Vanilla/Chocolate/Hazelnut

Whipped Cream Cheese Frosting

Choice of Filling*

Vanilla Custard

Chocolate Custard

Cannoli

Fresh Strawberry Jam

Lemon Curd

Nutella Ganache

Whipped Cream Cheese Frosting

Fresh/Seasonal Fruit

6" (feeds up to 10) \$40

7" (feeds up to 15) \$60

8" (feeds up to 25) \$75

10" (feeds up to 35) \$90

½ Sheet Cake \$120



Upgraded custom cakes are available and require a cake consultation a minimum of two weeks prior to the event date

**gluten free available upon request*



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