

OPEN BAR PACKAGES

(Must be Paired with a Menu Package or Cocktail Party Package)

BEER/WINE/MIMOSA

2 hrs - \$17.95 pp / 3 hrs - \$22.95 pp

Unlimited
House Wine
House Sparkling
Draft Beer

FULL OPEN

2 hrs - \$24.95 pp / 3 hrs \$30.95 pp

(Does Not Include Shots or Premium Spirits)

Available Upon Request- Please
Speak w/the Catering Director

Unlimited
House Wine
House Sparkling
Draft Beer
Select Spirits

COCKTAIL PARTY PACKAGES

PACKAGE A | \$22

Two Hour Cocktail Party

Includes unlimited Soft Drinks
Alcoholic Beverages at additional
cost per cocktail or combined with
Open Bar Package. Alcohol can
be added to one bill for host or
guests on their own.

Choice of Hors D' Oeuvres
3 from GROUP ONE
2 from GROUP TWO

PACKAGE B | \$27

Two Hour Cocktail Party

Includes unlimited Soft Drinks
Alcoholic Beverages at additional
cost per cocktail or combined with
Open Bar Package. Alcohol can
be added to one bill for host
or guests on their own

Choice of Hors D' Oeuvres
4 from GROUP ONE
3 from GROUP TWO

PASSED HORS D' OEUVRES

GROUP ONE

Mushroom Caps with Ricotta and Spinach
Mushroom caps w/blue cheese, bacon
Fried Pot Stickers, ginger-soy dipping sauce
Prosciutto and Fontina wrapped asparagus
Pesto marinated grape tomato and fresh
mozzarella skewers

Ahi Tuna Wonton, spicy mayo

Prosciutto wrapped melon

Tomato-Fresh Mozzarella Crostini

Arancini, risotto balls,
parmesan cream sauce

Asian Meatballs w/Sweet Chili-Soy Glaze

GROUP TWO

Scallops in Bacon,
wholegrain mustard crème

Mini Crab Cakes, Cajun remoulade

Tempura Shrimp, sweet chili dipping sauce

Shrimp Cocktail, cocktail sauce

Duck Spring Rolls, Korean BBQ sauce

Coconut Shrimp, sweet chili

Rare Sirloin Crostini with Blue cheese,
balsamic reduction



Our banquet menus have been created to accommodate all your catering needs. Groups with busy agendas may take advantage of our weekday luncheon package, while others may be celebrating a birthday, graduation, wedding rehearsal or shower.

In the enclosed banquet menus you will find all the information to plan your event perfectly. Our planning experts will tailor the menu according to your exact needs.

Double O Grill Catering Policies

All prices are per person and do not include tax or gratuity unless otherwise noted.
New York State sales tax will be charged at the current rate of the date of the event.

An 18% pre-tax gratuity will be assessed to the final bill.

Our rooms are semi-private, without any closing doors or windows.

Both semi-private rooms are located in our sunken dining room {3 step drop-down}.

No confetti or glitter is permitted. No exceptions please.

A.M. parties will have to vacate room by 4:00pm.

North side dining room guarantees a minimum of 20 guests.

South side dining room guarantees a minimum of 40 guests.

Final guest count is required 5 days prior to event.

The higher of either the advanced guest count or the actual count at the event constitutes the number of guests for which payment is due.

A \$2 per person cake cutting fee will be added for guests bringing their own cakes.

A 25% deposit is required at the time of booking by cash or credit card.

Deposit is refundable if notification of cancellation is within 72 hours of booking.

Final payment is due at the conclusion of the event by cash or credit card.

No personal checks accepted for either deposit or final payment.



1536 RT 9, WAPPINGERS FALLS

845.297.2233

WWW.DOUBLEOGRILL.COM



Banquets

DOUBLE O

Est. **GRILL** 1964
RESTAURANT & BAR

LUNCHEON PACKAGE

\$21.95 PP + TAX/GRAT.

MONDAY-FRIDAY ONLY

(20 PERSON MINIMUM)

* INCLUDES COFFEE OR TEA

ENTREES

(HOST PRE-SELECTS 4 OF 9 • SERVED INDIVIDUALLY)

PENNE TELEFONO

•

CAESAR SALAD

•

CRANBERRY PECAN SALAD

•

ROAST BEEF & BRIE ON FOCACCIA

•

CHOP HOUSE BURGER

•

HOMEMADE VEGGIE BURGER

•

ROASTED TURKEY CLUB

•

SCHNITZEL CORDON BLEU SANDWICH

•

PARM OPERA SALAD

DESSERT

(SERVED INDIVIDUALLY)

TIRAMISU

DOUBLE O

GRILL

RESTAURANT & BAR

For more information or to book your party call 845 297-2233 or visit

www.DoubleOGrill.com

PACKAGE #1

\$29.95 PP + TAX/GRAT.

(20 PERSON MINIMUM)

* INCLUDES COFFEE OR TEA

SALAD COURSE

(HOST PRE-SELECTS 1 OF 2 • SERVED INDIVIDUALLY)

CAESAR WITH FOCACCIA CROUTONS AND PARMESAN

•

MIXED GREENS WITH TOMATO BASIL VINAIGRETTE

ENTRÉE COURSE

(CHOICE OF 3 • SERVED INDIVIDUALLY)

CHICKEN MARSALA

WITH SAUTÉED

MIXED VEGETABLES &

ROASTED ROSEMARY POTATOES

•

PENNE ALA VODKA

(GLUTEN FREE PENNE AVAILABLE UPON REQUEST)

•

BROILED MARKET FISH TOPPED WITH A CAPER, OLIVE & TOMATO SAUCE AND SERVED WITH JASMINE RICE AND SAUTÉED SPINACH

DESSERT

(SERVED INDIVIDUALLY)

TIRAMISU

PACKAGE #2

\$33.95 PP + TAX/GRAT.

(20 PERSON MINIMUM)

* INCLUDES COFFEE OR TEA

APPETIZER COURSE

(HOST PRE-SELECTS 2 OF 3 • SERVED FAMILY STYLE)

FRIED CALAMARI WITH POMODORO SAUCE

•

FRESH MOZZARELLA & TOMATO

•

BRUSCHETTA

SALAD COURSE

(HOST PRE-SELECTS 1 OF 2 • SERVED INDIVIDUALLY)

CAESAR WITH FOCACCIA CROUTONS AND PARMESAN

•

MIXED GREENS WITH TOMATO BASIL VINAIGRETTE

ENTRÉE COURSE

(HOST PRE-SELECTS 3 OF 5 • SERVED INDIVIDUALLY)

CHICKEN MARSALA WITH SAUTÉED MIXED VEGETABLES & ROASTED ROSEMARY POTATOES

•

CHICKEN SORRENTINO WITH SAUTÉED MIXED VEGETABLES & ROASTED ROSEMARY POTATOES

•

PENNE ALA VODKA

(GLUTEN FREE PENNE AVAILABLE UPON REQUEST)

•

FARFALLE WITH CHICKEN & MUSHROOM

•

BROILED MARKET FISH TOPPED WITH A CAPER, OLIVE & TOMATO SAUCE AND SERVED WITH JASMINE RICE AND SAUTÉED SPINACH

DESSERT

TIRAMISU

PACKAGE #3

\$38.95 PP + TAX/GRAT.

(20 PERSON MINIMUM)

* INCLUDES COFFEE OR TEA

APPETIZER COURSE

(HOST PRE-SELECTS 2 OF 3 • SERVED FAMILY STYLE)

FRIED CALAMARI WITH POMODORO SAUCE

•

FRESH MOZZARELLA & TOMATO

•

BRUSCHETTA

SALAD COURSE

(HOST PRE-SELECTS 1 OF 2 • SERVED INDIVIDUALLY)

CAESAR WITH FOCACCIA CROUTONS AND PARMESAN

•

MIXED GREENS WITH TOMATO BASIL VINAIGRETTE

ENTRÉE COURSE

(HOST PRE-SELECTS 3 OF 5 • SERVED INDIVIDUALLY)

LEMON CHICKEN WITH PAPPARDELLE PASTA IN A PARMESAN CREAM SAUCE

•

CHICKEN MARSALA WITH SAUTÉED MIXED VEGETABLES & ROASTED ROSEMARY POTATOES

•

PENNE ALA VODKA

(GLUTEN FREE PENNE AVAILABLE UPON REQUEST)

•

BROILED MARKET FISH TOPPED WITH A CAPER, OLIVE & TOMATO SAUCE AND SERVED WITH JASMINE RICE AND SAUTÉED SPINACH

•

NEW YORK STRIP STEAK WITH GARLIC HERB BUTTER, FRENCH FRIES & SAUTÉED MIXED VEGETABLES

DESSERT

TIRAMISU

FAMILY STYLE

\$41.95 PP + TAX/GRAT.

APPS CHOICE OF TWO

ANTIPASTO

•

CHEESE/CHARCUTERIE PLATE

•

TOMATO-FRESH MOZZARELLA PLATTER

•

BRUSCHETTA WITH TOMATOES, BASIL, EVOO

•

FRIED CALAMARI, TRADITIONAL FRIED OR ASIAN STYLE

SALADS CHOICE OF ONE

CAESAR SALAD

•

TOSSED SALAD

•

ENDIVE SALAD

SEAFOOD CHOICE OF ONE

TILAPIA, CHOICE OF PUTTENESCA OR FRANCHESE

•

SALMON (UPCHARGE) PUTTENESCA, SIMPLE GRILLED W/ LEMON

SIDES CHOICE OF TWO

ROASTED POTATOES

•

MASHED POTATOES

•

SAUTÉED VEGETABLES

•

ROASTED BROCCOLI

DESSERT ADDITIONAL

ASSORTED DESSERT PLATTER

CHICKEN DISHES CHOICE OF ONE

CHICKEN MARSALA

•

CHICKEN PICCATA (CHIPOTLE PICCATA)

PASTAS CHOICE OF ONE

BUTTERA RIGATONI

•

PENNE ALA VODKA WITH MUSHROOMS

•

MUSHROOM RAVIOLI W/ PESTO CREAM

•

ROASTED VEGETABLE RISOTTO

Custom Cakes Available