



BANQUET MENU

-NPL Cranberry

20810 Route 19

Cranberry Twp., PA 16066

724-772-2233

www.northparkloungecranberry.com

GREAT FOR:

Birthdays

Graduations

Showers

Office Parties

Communions

Holiday Parties

Baptisms

Wakes

Rehearsal Dinners

And more...

GENERAL INFORMATION

All banquet menus and other details pertaining to your event should be submitted to The North Park Lounge in Cranberry at least 3 weeks prior to your event. This will ensure proper coordination of your event. Our restaurant must provide all food and beverages, with the exception of pre-approved dessert.

MINIMUMS & GUARANTEES

An exact guest count must be supplied to The North Park Lounge in Cranberry at least 5 days prior to your event. In the event this guaranteed number is not received, the original estimated guest counts will be prepared and served. A minimum of 25 paying guests is required to have a buffet. If your guest count falls lower than 25 your bill will still reflect 25 guests. A paying guest is any guest over the age of 4. Children 3 and under are free off the selected buffet. Children 4 -10 are \$10.00 for any chosen buffet. Our room charge is free for a 3 hour time period and with a buffet chosen from this menu. The room may be rented for a longer period of time. Please ask about additional charges pertaining to longer periods. Our buffets are out for 1 full hour and will be replenished during that time period. **LEFTOVER FOOD CANNOT BE RELEASED TO YOU OR YOUR GUESTS DUE TO EXTENDED FOOD TEMPERATURES AND HOLDING CONDITIONS.**

DEPOSITS & PAYMENTS

A \$200.00 non-refundable charge is required to guarantee your event space. \$200 will be credited on your final bill upon completion of your event.* Final payment is due the day of the event. We cannot provide separate checks for buffet food. Cash and / or credit card payments only. A gratuity of 20% will be added to each check.

*Prices are subject to change.

BREAKFAST

BREAKFAST BUFFET

\$16/PERSON

- Scrambled Eggs
- Sausage
- Bacon
- Home Fries
- Cinnamon French Toast
- Fresh Fruit

CONTINENTAL BREAKFAST

\$12/PERSON

- Assorted Bagels with Cream Cheese
- Assorted Muffins and Pastries
- Fresh Fruit

BREAKFAST BUFFET UPGRADES

- Fresh Fruit**\$5/PERSON**
- Assorted Bagels, Muffins & Pastries.....**\$5/PERSON**
- Biscuits & Gravy.....**\$3/PERSON**

APPETIZER BUFFET

\$19/PERSON — YOUR CHOICE OF 3

***add on additional appetizers for the party**

\$3 per person per appetizer

- **Lounge Fries with ranch dressing**
- **Chicken Tenders with honey mustard dressing**
- **Stuffed Banana Peppers**
- **Barbecue Chicken dip with tortilla chips**
- **Spinach Dip with tortilla chips**
- **Roasted Garlic Hummus with Naan Bread, carrots, celery and cucumber**
- **Buffalo Chicken Rolls with ranch dressing**
- **Pepperoni Rolls with marinara**
- **Swedish Meatballs**
- **Meatballs with Marinara**
- **Cheese Pizza / \$2.50 per topping on each pizza sent out**
- **Fried Maccaroni and Cheese Bites**



LUNCH BUFFETS

TWO ENTRÉE LUNCH BUFFET IS \$18 / PERSON

Includes: House salad with 2 dressings and one side

- Add Entree.....+\$3/ person
- Add Side..... +\$2/person

Entrees

- **Chicken Caesar Wrap**
Chicken, lettuce, croutons, Romano cheese and Caesar dressing
- **Italian Wrap**
Salami, ham, capicola, lettuce, tomatoes and Italian dressing
- **Traditional Chicken Salad**
- **Tuna Salad**
- **Cheese Burger Sliders**
- **Crispy Chicken Sliders**
- **Grilled Chicken Sliders**
- **Pulled Pork Sliders**
- **Sweet or Hot Sausage with peppers and onions**
- **Swedish or Italian Meatballs**
- **Pierogies**

SIDES— YOUR CHOICE OF 1 WITH TWO ENTRÉE LUNCH BUFFET

- Roasted Yukon Gold Potatoes
- Potato Salad
- Macaroni Salad
- Creamy Cole Slaw
- Pasta Salad
- Penne Marinara

LUNCH ADD ON'S AND SALAD UPGRADES — \$2

- Wedding Soup
- Fruit Salad
- Apple Walnut Salad
- Beet and Pear Salad
- Caesar Salad

PIZZA-PASTA-SALAD BUFFET- \$16/PERSON

- Cheese Pizza / \$2.50 per additional topping on each pizza sent out
- Penne Marinara
- House Salad with mixed greens, colby jack cheese, cucumbers, grape tomatoes, red onion and 2 dressings.

DINNER BUFFETS

TWO ENTRÉE BUFFET IS \$25 / PERSON

Includes: House salad with 2 dressings and rolls with butter

- Add Entree.....+\$5/person
- Add Starch.....+\$3/person
- Add Vegetable.....+\$3/person

HOUSE SALAD UPGRADES: \$2

- Strawberry Salad
- Beet and Pear Salad
- Apple Walnut Salad
- Caesar Salad

VEGETABLE—YOUR CHOICE OF 1

- Sautéed Vegetable Medley
(zucchini, yellow squash, roasted tomatoes, garlic oil)
- Roasted Vegetable Medley
(broccoli, cauliflower, carrots, garlic oil)
- Grilled zucchini and Squash
- Green Beans with Shallot Butter

STARCH—YOUR CHOICE OF 1

- Roasted Yukon Gold Potatoes
- Baked Cheesy Potato Hash
- Macaroni & Cheese
- Penne Marinara with Grated Romano and Basil
- Penne Vodka

DINNER BUFFETS

ENTREES

(your choice of 2)

- **Chicken Piccata**
- **Chicken Romano with Lemon Cream Sauce**
- **Chicken Parmesan**
- **Parmesan Crusted Chicken with Garlic Parmesan Sauce**
- **Stuffed Shells**
- **Cajun Pasta**
- **Oven Roasted Pork Loin**
- **Chicken Marsala**
- **Spicy Shrimp Pasta**
- **Pot Roast with Gravy**
- **Beef Tips with Buttered Egg Noodles**
- **Salmon Florentine**

A LA CARTE

HUMMUS PLATTER\$45

*Roasted Garlic Hummus, Grilled Naan Bread,
Carrots, Celery, Cucumber*

CHIPS & SALSA PLATTER.....\$45

*Tortilla Chips, House made salsa,
Black Bean & Corn Salsa, White cheese Sauce*

VEGETABLE PLATTER WITH RANCH DRESSING.....\$50

*Carrots, Celery, Cucumber, Broccoli,
Cauliflower, Grape Tomatoes*

CHEESE PLATTER.....\$50

*Assorted Cheese, Crackers, Candied Walnuts,
Grapes, Honey Dijon Mustard*

SEASONAL FRUIT PLATTER.....\$65

DESSERTS

CHOCOLATE CHIP COOKIES.....\$18/DOZEN

FUDGE BROWNIES...\$25/DOZEN

CHOCOLATE CAKE.....\$4/PERSON

NEW YORK STYLE CHEESECAKE

WITH MIXED BERRY SAUCE.....\$6/PERSON

DRINK OPTIONS

All buffets include non-alcoholic beverages

OPEN BAR

Charges are accrued based on actual consumption. A dollar limit may be set and/or limited selections may be made.

Service gratuity of 20% will be added to the total alcohol beverage tab.

CASH BAR

Each guest is responsible for paying for their own alcohol beverages, ordered from your server(s).

DRINK TICKETS

Each guest receives a pre-determined number of tickets. As tickets are redeemed, charges are accrued based on actual consumption with service gratuity added. The organizer of the party decides what type of alcohol drink tickets can be redeemed for.

No charge for unused tickets.

MIMOSA BAR

\$35 each for every bottle of Champagne opened, comes with juice.



**WE OFFER A VARIETY
OF DIFFERENT VENUES
DEPENDING ON WHAT TYPE
OF EVENT YOU ARE HOSTING.**

PATIO

Holds up to 75 people. Available for private events with a guest count of 55 people or higher, smaller parties will get partial room with dividers based on your guest count. Two smaller parties can be booked at the same time. Placement of party is up to the discretion of management. See manager for details.

BAMBOO

The Bamboo Bar offers many different options. The possibilities are endless here! See manager for details.

BEACH

The Beach has room for all your party needs. Limited time frame for Beach Party reservations. See manager for details.

**NO CONFETTI OR GLITTER PERMITTED ANYWHERE
(including inside balloons if they are popped here)
THERE WILL BE A \$100 CLEANING CHARGE
BALLOONS MUST BE TIED DOWN**

