

# BANQUET MENU 

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- NPL Cranberry 20810 Route 19
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www.northparkloungecranberry.com


## 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 beverage, with the exception of a pre-approved dessert.

## MINIMUMS $\mathcal{G}$ GUARANTEES

An exact quest 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. $\$ 200.00$ 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 the 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 <br> \$16/Person

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


## CONTINENTAL BREAKFAST <br> \$10/Person

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


## BREAKFAST BUFFET UPGRADES

- Omelet Bar \$5/Person
- Assorted Bagels, Muffins \& Pastries......... \$3/Person
- Biscuits \& Gravy ........................................... \$3/Person


## LUNCH BUFFETS

## ASSORTED MINI SANDWICH BUFFET <br> \$15/Person (your choice of 3)

- Traditional Chicken Salad Sandwich
- Buffalo Chicken Salad Sandwich
- Tuna Salad Sandwich
- Cheese Burger Sliders \$2/Person
- Crispy Chicken Sliders \$1.50/Person
- Fried Cod Sliders.......................................... \$1.50/Person
- Pulled Pork Sliders \$1/Person
- House Salad

Mixed greens, Colby jack cheese, cucumbers, grape tomatoes, egg, red onion, choice of 2 dressings

## ASSORTED WRAPS

## \$16/Person

## - Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce, croutons, pecorino romano cheese, Caesar dressing

## - Italian Wrap

Salami, ham, capicola, shredded iceberg lettuce, diced tomatoes, Italian dressing

## - All American Wrap

Ham, turkey, American cheese, shredded iceberg lettuce, diced tomatoes, mayonnaise

## - House Salad

Mixed greens, Colby jack cheese, cucumbers, grape tomatoes, egg, red onion, choice of 2 dressings

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# LUNCH BUFFETS 

## PICNIC BUFFET <br> \$18/Person

- Barbecue Pulled Pork Sliders
- Grilled Chicken Breasts with Lounge Licker Sauce
- Roasted Redskin Potatoes
- House Salad

Mixed greens, Colby jack cheese, cucumbers, grape tomatoes, egg, red onion, choice of 2 dressings

## LUNCH ADD ONS

- Wedding Soup
\$2/Person
- Yukon Gold Potato Salad
\$2/Person
- Pasta Salad
\$1.50/Person
- Creamy Cole Slaw....................................... \$1/Person
- Fresh Fruit
\$2/Person


## SALAD UPGRADES

- Strawberry Salad ...................................................... $\$ 2$
- Apple Walnut Salad ................................................. $\$ 2$
- Beet and Pear Salad.................................................. $\$ 2$
- Caesar Salad ............................................................... $\$ 2$


# APPETIZER BUFFET 

## \$19/Person <br> (your choice of 3) <br> *add on additional appetizers for the party for $\$ 3 /$ 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 \& Cucumber
- Buffalo Chicken Rolls with ranch dressing
- Pepperoni Rolls with marinara
- Swedish Meatballs
- Meatballs with Marinara
- Cheese Pizza


# DINNER BUFFETS 

Two Entree Buffet is $\$ 25 /$ Person Includes: House salad with choice of 2 dressings and rolls with butter

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

## HOUSE SALAD UPGRADES:

- Strawberry Salad \$2
- Beet and Pear Salad \$2
- Apple Walnut Salad \$2
- Caesar Salad \$2


## VEGETABLE <br> (your choice of 1 )

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


## STARCH <br> (your choice of 1)

- Roasted Yukon Gold Potatoes
- Baked Cheesy Potato Hash
- Mashed Potatoes
- Macaroni \& Cheese
- Penne Marinara with Pecorino Romano and Basil
- Penne Alfredo


# DINNER <br> BUFFETS 

## ENTREFS <br> (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
- Lasagna
- Oven Roasted Pork Loin
- Chicken Marsala
- Spicy Shrimp Pasta
- Pot Roast with Gravy
- Beef Tips with Buttered Egg Noodles
- Salmon Florentine
*All buffets include non-alcoholic beverages*


## A LA CARTE

- Hummus Platter ..... \$30
Roasted Garlic Hummus, Grilled Naan Bread, Carrots, Celery, Cucumber
- Chips E Salsa Platter ..... \$30
Tortilla Chips, House Made Salsa,
Black Bean \& Corn Salsa, White Cheese Sauce
- Vegetable Platter with Ranch Dressing ..... \$45
Carrots, Celery, Cucumber, Broccoli,
Cauliflower, Grape Tomatoes
- Cheese Platter ..... \$50
Assorted Cheese, Toast Points, Candied Walnuts, Grapes, Honey Dijon Mustard- Seasonal Fresh Fruit Platter.\$55Watermelon, Cantaloupe, Honeydew, Pineapple, Grapes


## DESSERTS

- Chocolate Chip Cookies ..... \$18/dozen
- Fudge Brownies ..... \$25/dozen
- Chocolate Cake ..... \$4/person
- New York Style Cheesecake with Mixed Berry Coulis ..... \$6/person


## alcohol options

## 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.


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 based on your guest count. 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.



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