A large, light gray watermark logo for Tom Foolery's is centered on the page. The logo is a circular seal with a scalloped border. The text 'TOM' is at the top, 'FOOLERY'S' is at the bottom, and 'MIDDLETOWN, DE' is in the middle. A dotted line separates the top and bottom text, and a solid line separates the middle text from the bottom text. The year 'EST. 2006' is faintly visible in the background.

TOM

Tom Foolery's
Banquet Menu Options

MIDDLETOWN, DE

CONTACT INFORMATION

General Manager: Robert Perry

Phone: 302-354-9388

Email: Robert@tomfoolerysbar.com

FOOLERY'S

Event Agreement

I _____ have agreed to rent Tom Foolery's Banquet Facility 714 Ash Blvd, Middletown DE 19709 on _____ from _____ am/pm to _____ am/pm . I have agreed to use food, alcohol, and staff provided by Tom Foolery's for this event.

Tom Foolery's Restaurant and Bar has agreed to supply the following for this event:

- Banquet Room from _____ am/pm to _____ am/ pm.
- _____ The **Entrée Tier #1** Menu Option to include soft drinks, coffee, and tea @\$21 per person
- _____ The **Entrée Tier #1** Menu Option to include soft drinks, coffee, and tea with appetizers @ \$26 per person
- _____ The **Entrée Tier #2** Menu Option to include soft drinks, coffee, and tea @\$26 per person
- _____ The **Entrée Tier #2** Menu Option to include soft drinks, coffee, and tea with appetizers @\$31 per person
- _____ The **Entrée Tier #3** Menu Option to include soft drinks, coffee, and tea @\$30 per person
- _____ The **Entrée Tier #3** Menu Option to include soft drinks, coffee, and tea with appetizers @\$35 per person
- _____ The **Hors D'oeuvres Menu Option** @ \$16 per person
- _____ The **Hors D'oeuvres Menu Option** to include soft drinks, coffee and tea @\$18 per person
- _____ Three Hour **Open Bar Domestic Beer and House Wine** @\$20.00 per person
- _____ Three Hour **Open Bar Domestic Beer, House Wine and Rail Liquors** @\$25.00 per person
- _____ Three Hour **Open Bar Deluxe Top Shelf Liquors, All Beers and House Wines** @30.00 per person
- _____ Champagne Toast @\$4 per person
- _____ Shrimp Cocktail Tray @ \$140 (feeds 30)
- _____ Spinach and Artichoke Dip @ \$60
- _____ Buffalo Chicken Dip @ \$70
- _____ Roasted Garlic Hummus @ \$55
- _____ Crab Dip @ \$80
- _____ Wings @ \$115
- _____ Linens \$35

The list above is based on _____ people.

20 % Gratuity \$ _____

Total Cost \$ _____

A deposit of \$100.00 will be due upon the signing of this document to place hold on the Banquet Facility for the date listed above.

The remaining balance will be due on the scheduled date of this event.

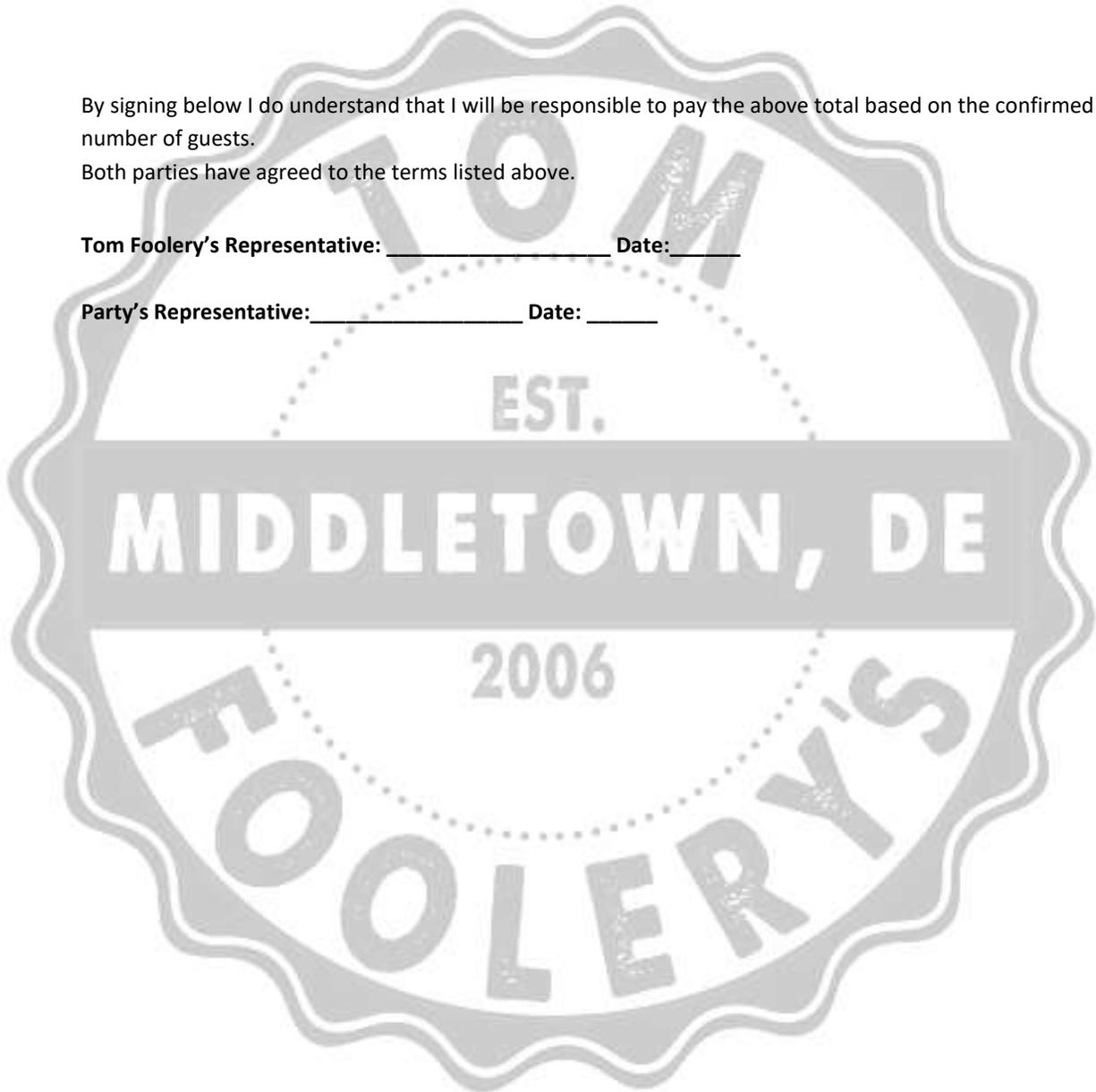
Minimums to reserve banquet room – 1. Sun-Thurs – no minimum before 4pm; \$400 minimum after 4pm.
2. Sat & Sun - \$400 minimum before 4pm; \$800 minimum after 4pm. All minimums must be met BEFORE the 20% gratuity is added.

By signing below I do understand that I will be responsible to pay the above total based on the confirmed number of guests.

Both parties have agreed to the terms listed above.

Tom Foolery's Representative: _____ **Date:** _____

Party's Representative: _____ **Date:** _____



Hors D'oeuvres Tier #1

Choose 2 from the following to be served buffet style

Spinach and Artichoke Dip

Fresh spinach and artichoke hearts blended with three cheeses for a delicious, creamy dip. Served with toasted pita points.

Vegetable Tray

A mix of fresh vegetables served with ranch dressing for dipping

Buffalo Chicken Dip

Boneless chicken, shredded, and mixed with a blend of cheeses in our famous hot sauce. Served with house made tortilla chips

Fruit Tray

A perfect mix of Fresh fruit sliced thin

Cheese and Cracker Tray

A trio of crackers, sliced pepperoni, and a mix of cheese cubes. Served with a sriracha mustard

Choose 4 from the following selections to be passed

Mozzarella Stuffed Meatballs

Ground beef with Italian seasonings and mozzarella cheese

Crab Stuffed Mushrooms

Local button mushrooms topped with our famous crab imperial

Fried Mozzarella

Fresh mozzarella hand breaded and fried

Bacon Wrapped Shrimp

Large shrimp wrapped in bacon and baked to perfection

Bacon Wrapped Scallops

Fresh scallops hand wrapped with apple wood bacon and baked to perfection

Chicken Cordon Bleu Bites

Diced chicken, ham, and Swiss cheese all blended together then breaded and fried

Bruschetta

Diced tomatoes with garlic, basil, and diced onions in homemade balsamic vinaigrette. Served over toasted bread points

\$16 per person

Entrée Tier #1

Choose 2 from the following selections

Roast Beef Sandwich

Tom Foolery's famous slow roasted beef sliced thin and topped with provolone cheese in its natural au jus with horseradish sauce on the side

Italian Style Sausage and Peppers

Italian sausage sautéed with green peppers in a zesty marinara sauce

Meatball Sandwich

Our house made meatballs baked in marinara sauce and served with provolone cheese on the side

Grilled Chicken Sandwich

Boneless chicken breast topped with roasted red peppers and provolone cheese in a light white wine sauce

BBQ Pulled Pork Sandwich

Tom Foolery's slow roasted pork in our delicious house made BBQ sauce. Topped with cheddar jack cheese

Choose 2 from the following side selections

Potato Salad

Cole Slaw

Pasta Salad

Tossed Salad

Included with no extra charge:

Rolls for sandwiches, condiments, cheeses

Soft drinks, coffee, and tea

Cookie and brownie tray

\$21 per person

Add Hors D'oeuvres for \$5.00 per person

Choose 2 of the following

Mozzarella Stuffed Meatballs

Chicken Cordon Bleu Bites

Bruschetta

Spring Roll Bites

Bacon Wrapped Scallops

Bacon Wrapped Shrimp

Entrée Tier #2

Choose 2 from the following selections

Chicken Parmesan

Breaded chicken breast topped with provolone cheese and our house made marinara sauce, served over fettuccine

Chicken Alfredo

Grilled chicken in our creamy Alfredo sauce, served over fettuccine

Chicken Chesapeake

Tender chicken breast topped with our house made lump crab imperial.

Homemade Lasagna

Pasta sheets stuffed with a blend of three cheeses and our zesty marinara sauce and baked perfectly

Blackened Tilapia

A white and flakey mild fish topped with a Cajun Creole cream sauce

Seasoned Roast Sirloin

Slow roasted sirloin served with sautéed mushrooms in a tasty au jus

Shrimp Scampi

Jumbo shrimp sautéed in a lemon-garlic wine sauce and served over fettuccine

Stuffed Pork Loin

Pork tenderloin stuffed with spinach, mushrooms, and roasted red peppers and topped with a zesty pork gravy

Choose 2 from the following side selections

Roasted Potatoes

Tossed Salad

Mashed Potatoes

Rice Pilaf

Included with no extra charge:

Rolls for sandwiches, condiments, cheeses

Soft drinks, coffee, and tea

Cookie and Brownie Tray

\$26 per person

Add Hors D'oeuvres for \$5.00 per person

Choose 2 of the following

Mozzarella Stuffed Meatballs

Chicken Cordon Bleu Bites

Bruschetta

Spring Roll Bites

Bacon Wrapped Scallops

Bacon Wrapped Shrimp

Entrée Tier #3

Choose 2 from the following selections

Jumbo Lump Crab Cakes

Our famous house made crab cakes with a blend of blue crab meat and the perfect amount of spices

Slow Roasted Seasoned Prime Rib

Mouth watering rib eye with a secret blend of seasoning roasted slow for hours

Filet Mignon topped Crab Imperial

Had cut filet topped with our own amazing crab imperial and finished with a creamy hollandaise sauce

Seafood Alfredo

Scallops, Shrimp, and Lump Crabmeat tossed in a creamy alfredo sauce and served over fettuccine

Choose 2 from the following side selections

Caesar or House Salad

Baked Potato

Mashed Potato

Choice of Homemade Soups

Freshly Sautéed Vegetable Medley

Included with no extra charge:

Rolls for sandwiches, condiments, cheeses

Soft drinks, coffee, and tea

One Freshly Made Cake of Your Choice

(Vanilla, Chocolate, or Red Velvet)

\$30 per person

Add Hors D'oeuvres for \$5.00 per person

Choose 2 of the following

Mozzarella Stuffed Meatballs

Chicken Cordon Bleu Bites

Bruschetta

Spring Roll Bites

Bacon Wrapped Scallops

Bacon Wrapped Shrimp

Additional Menu Enhancements

Shrimp Cocktail Tray

21/25 Shrimp, peeled and deveined, cooked with lemon and Old Bay seasoning. Served chilled with cocktail sauce and lemon wedges.

\$140 – serves 30 people

Crab dip

Delicious crab meat blended with a trio of cheeses baked and served with toasted pita points

\$80 – serves 40-50 ppl

Spinach and Artichoke Dip

Fresh spinach and artichoke hearts blended with three cheeses for a delicious, creamy dip. Served with toasted pita points.

\$60 – serves 35-40 ppl

Foolery's chicken wings

Our world famous chicken wings in your choice of homemade sauces blue cheese or ranch with celery and carrots

\$115- approximately 100 wings

Buffalo Chicken Dip

Boneless chicken, shredded, and mixed with a blend of cheeses in our famous hot sauce. Served with house made tortilla chips.

\$70 – serves 35-40 ppl

Roasted Garlic Hummus

Traditional roasted garlic hummus with our own Tom Foolery's style. Served with fresh vegetables and pita points.

\$55 – serves 35-40 ppl

Bar Options

Option 1

Three Hour Open Bar Offering Domestic Beers and Our Specialty House Wines

Offered at \$20 per person

Option 2

Three Hour Open Bar Offering Rail Brands Liquors, Domestic Beers and Our Specialty House Wines

Offered at \$25 per person

Option 3

Three Hour Open Bar Offering Deluxe Top Shelf Brands, All Beers and Our Specialty House Wines

Offered at \$30 per person

Champagne Toast

\$4 per person

Please note that none of the packages include shots

