



BANQUET MENUS

**CONTACT US:
544 YORK RD
WARMINSTER, PA 18974**

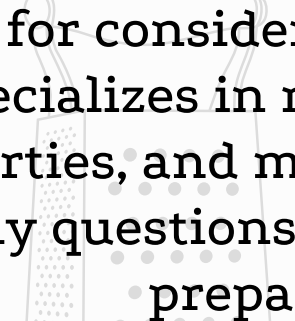
215-672-3300

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BANQUET INFORMATION

Thank you for considering Mike's for your special event. Our facility specializes in rehearsal dinners, showers, birthdays, holiday parties, and many other occasions. We are happy to answer any questions you have and guide you through the preparation of your event.

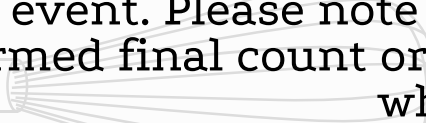


Our Facility: We can accommodate up to 100 guests.


Facility Fee: Our standard fee is \$150 per event. This includes linens, clean-up, supplies, etc. If you desire specific colored linens, we will need two weeks notice and there may be an additional charge.

Tax & Gratuity: Tax & gratuity are not included in the prices listed. The sales tax is 6% and the gratuity is 20%. Both will be added to the final bill on the day of the event.

Guest Count: Upon scheduling your event, you will need to provide us with the approximate guest count. Should this number increase or decrease, please advise us at your earliest convenience. The final confirmed guest count is due no later than noon, ten (10) days prior to the event. Please note that the final charges will be based on the confirmed final count or the actual number of guests who arrived, whichever is greater.



Food & Beverages: Guests wishing to bring in a custom cake may do so as long as arrangements are made prior. If you would like a specialty menu item, please inform our event coordinator, and we will do our best to accommodate. *additional outside food, alcohol, or beverage items are not permitted*





BRUNCH BUFFET \$24

Includes:

Assorted Pastries, Fresh Fruit Platter, and All Non-Alcoholic Beverages



Salad (choose 1)

House or Caesar

Breakfast (choose 2)

Pancakes

French Toast

Scrambled Eggs

Spinach Frittata/ spinach, tomato, & cheese

Southwestern Frittata/ onion, pepper, tomato, & cheese

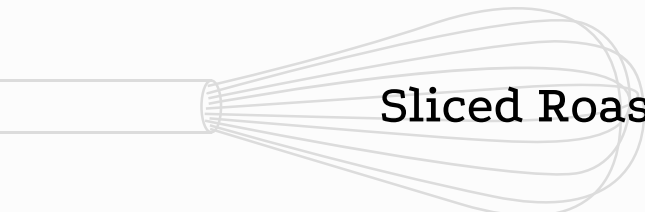
Lunch (choose 2)

Bruschetta Chicken

Chicken Marsala

Pasta Primavera

Vodka Penne



Sliced Roast Beef (add \$2 per person)

Sides (choose 2)

Bacon

Sausage



Roasted Potatoes



LUNCH BUFFET \$23

Includes:

Fresh Rolls & Butter and All Non-Alcoholic Beverages



Salad (choose 1)

House or Caesar

Entrees (choose 2)

Bruschetta Chicken

Chicken Marsala

Chicken Parmesan

Vodka Penne

Pasta Primavera

Sesame Glazed Salmon

Sliced Roast Beef (add \$2 per person)

Sides (choose 2)

Mashed Potatoes

Green Beans Almandine

Seasonal Vegetables



Roasted Potatoes

Rice Pilaf

Add on:

Dessert: \$2 per person



NY Style Cheesecake or Chocolate Truffle Torte



PLATED LUNCH

PRICED PER ENTREE

Includes:

Fresh Rolls & Butter and All Non-Alcoholic Beverages



First Course (choose 1 for all guests)

Soup du Jour

House salad

Caesar Salad

Entrees (choose 2 for guests to choose from prior to event)

Bruschetta Chicken \$20

Chicken Marsala \$20

Chicken Parmesan \$20

Vodka Penne \$20

Pasta Primavera \$20

Sesame Glazed Salmon \$22

Filet Mignon \$25

Sides (choose 2 to for all guests)

Mashed Potatoes

Green beans Almandine




Seasonal Vegetables

Roasted Potatoes

Rice Pilaf

Add on:

Dessert: \$2 per person



NY Style Cheesecake or Chocolate Truffle Torte



DINNER BUFFET \$35

Includes:
Fresh Rolls & Butter and All Non-Alcoholic Beverages



Stationary Appetizers (choose 2)

• • • • Tomato Basil Bruschetta,
Spinach Dip,
Caprese Skewers
Cocktail Franks

Salad (choose 1)

House or Caesar


Entrees (choose 3)

Bruschetta Chicken
Chicken Marsala
Chicken Parmesan
Vodka Penne
Pasta Primavera
Sesame Glazed Salmon
Sliced Roast Beef (add \$2 per person)



Sides (choose 2)

Mashed Potatoes
Green Beans Almandine
Seasonal Vegetables
Roasted Potatoes
Rice Pilaf



Dessert (choose 1)

NY Style Cheesecake
Chocolate Truffle Torte



PLATED DINNER PRICED PER ENTREE

Includes:

Fresh Rolls & Butter and All Non-Alcoholic Beverages

Stationary Appetizers (choose 2 to be served family-style)

Tomato Basil Bruschetta

Spinach Dip

Caprese Skewers

Cocktail Franks

Salad (choose 1 for all guests)

House or Caesar

Entrees (choose 3 for guests to choose from prior to event)

Bruschetta Chicken \$30

Chicken Marsala \$30

Chicken Parmesan \$30

Vodka Penne \$30

Pasta Primavera \$30

Sesame Glazed Salmon \$33

Filet Mignon \$35

Sides (choose 2 for all guests)



Mashed Potatoes


Green Beans Almandine

Seasonal Vegetables

Roasted Potatoes

Rice Pilaf

Dessert (choose 1 for all guests)



NY Style Cheesecake

Chocolate Truffle Torte



HORS D'OEUVRES

All listed hors d'oeuvres can be added to any prefixed menu.

Priced & Prepared in Increments of 20 Each

Tomato Basil Bruschetta \$20

Spinach Dip \$20

Vegetable Crudite \$20

Caprese Skewers \$20

Hummus \$25

Crab Dip \$30

Cocktail Franks \$30

Sesame Chicken \$30

Coconut Shrimp \$35

Buffalo Wings \$35

Shrimp Cocktail \$40

Bacon-Wrapped Scallops \$40




Hors D'oeuvres Buffet

light (choose 3)- \$15 per person

heavy (choose 5) -\$20 per person

grand (choose 8)- \$25 per person





BEVERAGE SERVICE

Beer & Wine

includes house wine & domestic bottled beer

- 2 hours / \$15 per person
- 3 hours / \$18 per person
- 4 hours / \$21 per person

Open Bar

includes house wine, domestic bottled beer, & a variety of liquor

- 2 hours / \$21 per person
- 3 hours / \$25 per person
- 4 hours / \$29 per person

Mimosa Bar



unlimited mimosas / \$15 per person

unlimited mimosas & bloody marys / \$20 per person



run a tab based on consumption / priced per drink

When utilizing a bar package, there will be a \$55 bartender fee incurred