

Banquet Menus

Menu A

(includes fresh garden salad with choice of dressing, Stouch Tavern Garlic Bread, three fresh vegetables du jour, choice of entrée, dessert and coffee, tea or milk)

Entrées:

Broiled Hamsteak

Horseradish and Scallion Encrusted Chicken Breast

Dessert:

Vanilla Ice Cream with Chocolate Sauce

\$23.50 per person plus 6% tax and 18% gratuity

Menu B

(includes cup of soup du jour, fresh garden salad with choice of dressing, Stouch Tavern Garlic Bread, three fresh vegetables du jour, choice of entrée, dessert and coffee, tea or milk)

Entrées:

Baked Stuffed Flounder with Crabmeat

Chicken Dijon (chicken with ham and cheese, topped with a Dijon mustard sauce)

Dessert:

Apple Brown Betty with Whipped Topping

\$26.00 per person plus 6% tax and 18% gratuity

Menu C

(includes cup of soup du jour, fresh garden salad with choice of dressing, Stouch Tavern Garlic Bread, three fresh vegetables du jour, choice of entrée, dessert and coffee, tea or milk)

Entrées:

Baked Stuffed Flounder with Crabmeat

Seafood Thermidor (flounder, shrimp, scallops and crabmeat smothered in a mushroom cheddar cheese sauce)

Beef Diane (medallions of beef in a red wine and mushroom sauce)

Chicken Eugenie (breast of chicken, ham and cheese in a white wine mushroom sauce)

Dessert:

Chocolate Cake with Peanut Butter Frosting or Peach Cobbler with Whipped Topping

\$30.50 per person plus 6% tax and 18% gratuity

Banquet Buffet

As an additional option we offer our Banquet Buffet for a minimum of 20 guests. The Buffet includes:

Roast Top Round Beef
Baked Ham
Potato du Jour
Vegetable du Jour
Tossed Salad with Choice of Dressing
Salad du Jour
Bakery Rolls
Cheese and Crackers
Peach Cobbler
Chocolate Cake

Coffee, Tea, Milk

\$24.50 per person plus 6% tax and 18% gratuity