

Banquet Menu

Fireside, Mountainside & Millside Taverns

2013

Appetizers

<i>Description</i>	<i>per tray (feeds 5)</i>	<i>per person</i>
Classic Potato Skins Our classic deep fried potato skins with bacon, cheese, and green onions. Served with sour cream on the side.	\$15	\$3
Spinach-Artichoke Dip Made with Danish Blue Cheese and served with Chips for Dipping.	\$15	\$3
Colossal Onion Rings Thick slices of Sweet Onions battered and deep fried. Served with Chipotle Mayo.	\$20	\$4
South West Eggrolls Chicken, Jack Cheese, Black Beans, Corn, Red Peppers and Spinach wrapped in a Wanton Skin and deep fried	\$20	\$4
Hand Battered Chicken Fingers Fresh Chicken Tenders breaded in a three step process by hand with our original seasoning, then deep fried to golden perfection. Served with your choice of Honey Mustard, Ranch, or BBQ Sauce	\$20	\$4
Asian Pork Potstickers These savory Pork Dumplings are first steamed then pan fried to a golden brown. Served with Szechwan Dipping Sauce.	\$30	\$6
Roasted Shrimp and Bloody Mary Shooters Rosemary and Garlic Roasted Tiger Shrimp served in a shooter with Tobasco Bloody Mary Sauce (non alcoholic)	\$30	\$6
Buffalo Style Jumbo Chicken Wings Jumbo Chicken wings deep fried and served tossed in our Medium Buffalo Sauce. Served with Carrot and Celery Sticks and Blue Cheese Dressing.	\$35	\$7
Grilled Chicken Satay Large pieces of whole meat chicken on bamboo skewers, grilled on our wood grill. Served with Szechwan Dipping Sauce	\$35	\$7

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Sliders 2 oz Certified Angus Beef Filet Medallions on French Rolls with Horseradish Mayo, Monterey Jack Cheese, and Caramelized Onions. (Cooked Medium unless otherwise specified.)	\$45	\$9
Domestic and Imported Cheese Tray An assortment of Cheeses served with nuts, fresh seasonal fruit, and crackers	\$30	n/a
Grilled Vegetable Tray Seasonal Vegetables including Zucchini, Yellow Squash, Red Peppers, and Mushrooms marinated and grilled on our wood fired grill.	\$20	n/a
Fresh Vegetable Tray Seasonal Vegetables including Cherry Tomatoes, Carrots, Celery, Broccoli, Zucchini, Yellow Squash and more. Served with Ranch Dipping Sauce.	\$20	n/a
Deli Meats Tray Roast Beef, Smoked Deli Ham, Roasted Turkey Breast, Pastrami, and Corned Beef Served with Mayo, Horseradish Mayo, Cajun Mustard and Rolls	\$40	n/a

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Entrées

<i>Description</i>	<i>per tray (feeds 5)</i>	<i>per person</i>
Beef Tenderloin Chili Another House classic, our Tenderloin Chili is made without beans Served with Sour Cream, Diced White Onion, House Cheese Blend and Jalapenos	\$30	\$6
Turkey Pot Pie Roasted Turkey Breast in a creamy Supreme Sauce with Vegetables and topped with Puff Pasty	\$35	\$7
Turkey Meatloaf Individual Turkey Meatloaves served with Brown Gravy and Cranberry Relish	\$35	\$7
Swiss Steak Grilled to Medium, we serve our Swiss Steak with a Mushroom and Onion Brown Gravy	\$35	\$7
Pasta Primavera Fresh Vegetables in a light White Wine Sauce over Pasta Served with Garlic Bread	\$40	\$8
Traditional Pizza Our classic Hand Stretched Pizza Dough with your choice of up to 3 toppings	\$40	\$8
Calzones Our same Pizza Dough folded over and baked with your choice of up to 3 toppings Served with Marinara on the side.	\$40	\$8
Seafood Pot Pie Shrimp, White Fish and Lobster in a rich Sherry Cream Sauce with vegetables and topped with Puff Pasty	\$40	\$8
Chicken and Broccoli Alfredo Linguini Pasta tossed in our rich Alfredo Sauce with Grilled Chicken Breasts and fresh Broccoli Served with Garlic Bread	\$45	\$9
Chicken Picatta Breaded Chicken Breasts fried golden brown and served with a Lemon & White Wine Sauce	\$45	\$9

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<i>Description</i>	<i>per tray (feeds 5)</i>	<i>per person</i>
Cajun Pasta Andouille Sausage, Chicken Breast, and Shrimp served in a rich Cajun Cream Sauce over Penne Pasta Served with Garlic Bread	\$50	\$10
St. Louis Pork Ribs Slowly cooked and extremely tender, these Pork Ribs are finished on our Wood Fired Grill with our own special BBQ Sauce made in house	\$50	\$10
Shrimp Scampi Sautéed Shrimp in a light Wine and Lemon Sauce over Pasta Served with Garlic Bread	\$55	\$11
Salmon Angelo Fresh Atlantic Salmon in a Creamy White Wine & Lemon sauce with Fried Artichoke Salad	\$55	\$11

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Salads and Entrée Salads

<i>Description</i>	<i>per tray (feeds 5)</i>	<i>per person</i>
House Salad Mixed Greens, Tomatoes, Cucumbers, Red Onions, and Croutons Served with your choice of Dressings (limit 3)	\$20	\$4
Caesar Salad Fresh Romaine, house made Croutons, and shaved Parmesan Cheese (can be served dressing on the side)	\$25	\$5
Chicken Avocado Salad Mixed Greens, Tomatoes, Bell Peppers, and Candied Pecans served with Fresh Avocado and Grilled Chicken Breasts Buttermilk Garlic Dressing served on the side	\$35	\$7
Chicken Tender Salad Mixed Greens, Tomatoes, Red Onion, Cucumbers and Egg Topped with our house made Chicken Tenders Honey Mustard Dressing served on the side	\$30	\$6

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Sides

<i>Description</i>	<i>per tray (feeds 5)</i>	<i>per person</i>
Buttered Pasta Penne or Linguini, this is a simple side that can accompany most any entrée	\$15	\$3
Fresh Vegetable Mix Zucchini, Broccoli, Yellow Squash, Carrots, and Roasted Red Peppers	\$20	\$4
Rice Pilaf Made with fresh vegetables and chicken stock for added flavor	\$20	\$4
Mashed Potatoes Creamy and full of butter, these are a great addition to any of our entrees	\$20	\$4
Baked Three Cheese Pasta Baked Penne with a creamy Three Cheese Sauce	\$35	\$7

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Desserts

<i>Description</i>	<i>per tray (feeds 5)</i>	<i>per person</i>
Bread Pudding Orange Honey Bread Pudding served with Vanilla Sauce (can be served with Ice Cream for an additional \$2 per person)	\$25	\$5
Apple Cobbler Baked Fresh Apples with a crispy buttery topping (can be served with Ice Cream for an additional \$2 per person)	\$25	\$5
Seasonal Cheesecake Flavors vary based on the season	\$25	\$5
New York Style Cheesecake Can be served Plain, with Chocolate Sauce, Caramel Sauce, Raspberry Sauce, or Turtle	\$25	\$5
Lava Cake Warm and Rich Chocolate Cake served with Ice Cream	\$35	\$7

Special Cakes and Desserts can be arranged. Prices vary depending on your special needs. Please ask the manager for more information.