

Banquet Buffet Pricing

A minimum of 25 guests applies for buffet.

3 Hour Open Bar

CHOICE OF 1, 2 or 3 ENTRÉE

With No Bar

1 Entree \$15.99 pp (plated if 30 & under) with no bar

2 Entrée \$19.99 pp with no bar

3 Entrée \$23.99 pp with no bar

With 3 Hour Bar

\$31.99 pp w/standard bar

\$35.99 pp w standard bar

\$38.99 pp w/standard bar

Family Style Pricing

CHOICE OF 1, 2 or 3 ENTRÉES

1 Entree \$17.99 pp with no bar

2 Entrée \$21.99 pp with no bar

3 Entrée \$25.99 pp with no bar

\$33.99 pp w/standard bar

\$37.99 pp w standard bar

\$40.99 pp w/standard bar

SALADS (select one)

Cheryl's Cole Slaw

House~ Greens, Cucumbers, Tomatoes, Carrots and Fresh Croutons

Caesar~ Romaine topped with Shaved Parmesan and Fresh Croutons (add \$1 pp)

DRESSING SELECTIONS House-made Buttermilk Ranch, Balsamic Vinaigrette, House-made Italian and Caesar

VEGETABLES (select one)

Green Beans Almandine

Zucchini and Squash

Cauliflower, Broccoli, Carrots

STARCH (select one)

Steiny's Broasted Potatoes

Garlic Whipped Mashed Potatoes

Fluffy Rice Pilaf

Dauphinoise Potatoes (add \$1 pp)

PASTA (select one)

Mostaccioli Marinara (add \$1 pp Meat Sauce, Pesto or Alfredo)

Macaroni n' Cheese~ Award Winning (add \$2 pp)

ENTRÉE SELECTIONS

Herb Roasted Chicken ~Individual Bone-In Chicken Herbs

Chicken Marsala~ Marsala Wine Reduction with Mushroom

Chicken Piccata~ Artichoke Hearts, Capers in a Lemon Sauce

Parmesan Chicken~ (add \$1 pp)

Italian Sausage~ with Peppers and Onions

Pulled Pork~ Slow Cooked for 12 Hours in our Southern Pride Smoker

Meatballs~ in a Mushroom Brown Sauce or Marinara

Cracker Encrusted Baked Cod

BBQ Raspberry Glazed Encrusted Salmon (add \$1pp)

Andrea's Lasagna (with Meat) or (Vegetarian) Lasagna (add \$2 pp)

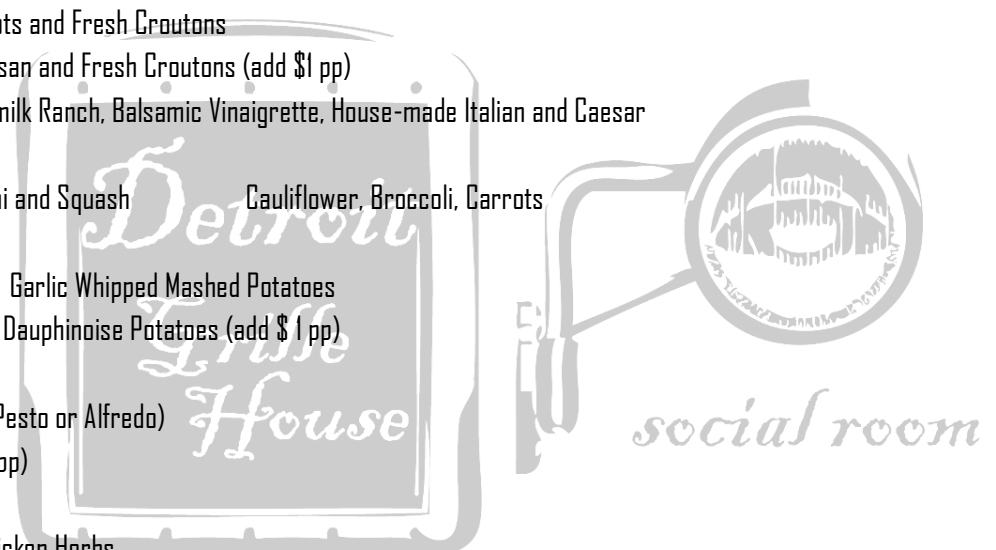
Sliced Roast Beef with a mushroom gravy

Beef Tips ~ Cajon or seared with garlic butter and light seasoning (add \$3 pp)

Baby Back Ribs~ Smoked In House Daily! (add \$5pp)

Slow Roasted Prime Rib of Beef with a Steiny's Ajus add \$6 per person (min 25 ppl)

Filet Mignon Tenderloin of Beef \$8 per person (min 25 ppl)



Sandwich Buffet

Freshly Brewed Regular, Decaffeinated Coffees, Herbal Teas and Fountain Soda

CHOICE OF 1, 2 or 3 SANDWICH CHOICES

1 Sandwich \$14.99 pp with no bar	\$31.99 w/standard bar
2 Sandwich \$18.99 pp with no bar	\$35.99 w standard bar
3 Sandwich \$21.99 pp with no bar	\$38.99 pp w/standard bar

FRUIT

Watermelon	Honey Dew Melon	Red & Green Seedless Grapes
Cantaloupe	Mixed Fruit Bowl	

PASTA OR SALAD

Cold Italian Pasta	Cheryl's Slaw	House Salad
Tuna Macaroni Salad (add\$1pp)	Potato Salad	Broccoli Raisin Salad (add\$1pp)

TEA SANDWICHES or WRAPS

Wheat Bread	White Bread	Rye Bread
White Lavash	Spinach Lavash	Wheat Lavash

SANDWICH SELECTIONS

Ham-Cheddar: tomato, lettuce, cheddar, honey mustard

Turkey-Swiss: turkey, swiss cheese, lettuce, tomato, mayonnaise

Vegetable: pasta, vegetables, Italian dressing

Caesar: romaine, Caesar dressing, parmesan cheese

Tuna Salad: tuna fish, mayo, minced onion, celery

Egg Salad: hard egg, mayonnaise, minced onion, celery

Italian: Capicola ham, salami, red peppers, lettuce, swiss

Desserts

Chocolate Chip, Sugar, Snickerdoodle Fudge Brownies \$15 doz.	Rice Krispy Treats 2" x 4" \$15 doz.
Lemon Bars 2" x 4"	Cake Pops \$24 doz.
Truffles \$ 22 doz. Chocolate, Caramel, Peanut Butter	Chocolate Dipped Oreos \$25 doz.
Mini Cheesecake \$30 doz. (plain, cherry or key lime)	Mini Chocolate Mousse Cups \$22 doz.
Mini Cupcakes \$18 doz. Chocolate, Vanilla or Carrot	

Enhancements

For the Tables priced per pound

Mixed Nuts	\$12.00	Chex Mix	\$10.00	M & M's	\$12.00	Trail Mix	\$20.00
------------	---------	----------	---------	---------	---------	-----------	---------

Inventory Set up Fee \$25.00 per hour. Steiny's can arrange to set out reception inventory items, favors, completed decorations, etc. Steiny's is not responsible for decorations requiring assembly.

Audio Visual Services

Screen Package \$25

You will need to bring your flash drive or your CD's we have a permanent laptop for your use. (LCD Projector, Screen, Podium)

House System Patch \$FREE

Microphone Wireless Handheld \$25 Complimentary WIFI

Appetizer

(12" serves 20 ppl)

Cheese Platter \$60 (12" platter)

Fruit Platter \$65 (12") \$105 (18")

Tomato Basil Bruschetta \$21

BBQ Bacon Wrap Chestnuts \$15 doz.

Spinach & Artichoke Dip \$60 Half Full \$120 with tortilla chips

Chicken Sate \$24 doz. sauce choice: Peanut, Honey Mustard or BBQ

Beef Sate \$24 doz. sauce choice: Beef Gravy or Ajus

Meatballs \$40 includes 60 1" balls Marinara, Beef Gravy, BBQ

Stuffed Mushroom Caps \$18 doz. Italian Sausage, cheese, marinara

House-made Seasoned Chips \$20 12" bowl w/1 pint of dip/\$40 18" bowl includes 2 pints dip

Extra French Onion Dip \$6 pint

Vegetable Platter \$40 (12") \$70 (18")

Caprese Skewers \$24 doz.

Chicken Tenders \$15 doz.

Hors D' oeuvre Packages

Hors D' oeuvre packages served for 1 hour and includes vegetable tray with house-made ranch dressing

Package 1 \$11.99 Choose any 3 from the list

BBQ Bacon Wrapped Chestnuts

Meatballs: *choice of marinara, BBQ, sweetish*

Smoked Chicken Wings

Tomato Basil Bruschetta

Caprese Skewers

Package 2 \$13.99 Choose any 3 from both lists

Hors D' oeuvre packages served for 1 hour and includes vegetable tray with house-made ranch dressing

Roasted Beet Goat Cheese Spread *with crustini*

Steak Tips

Pork Sliders

Spinach Artichoke Dip

Chicken Sate: *sauce choice of Peanut, Honey Mustard, BBQ*

Jumbo Chicken Tenders

Stuffed Mushroom Caps: *Italian Sausage, Cheese, Marinara*

Late Night Indulgence

\$5 per person choose one station and are open for one hour

Coney Station

Coney Island Station Served with Chili,
Onions, Mustard, House-made Seasoned
Chips

Late Night Pizza Station

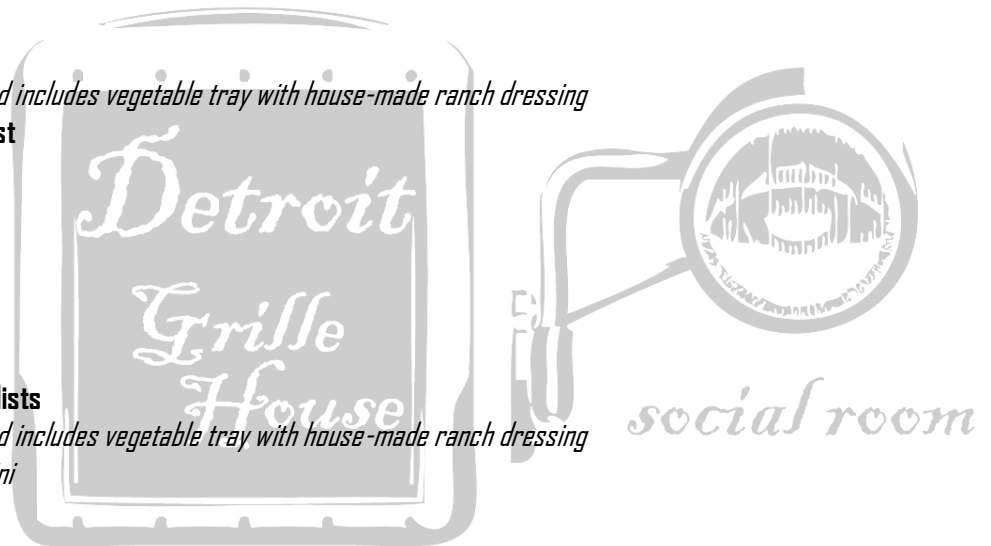
Handmade Gourmet Pizzas

Sliders Station

Mini Pork and Burger Sliders, House-
made Seasoned Chips

Taco Bar

Seasoned Ground Beef, Crunchy, Soft
Taco Shells, shredded lettuce, diced
tomatoes, mixed cheese, sour cream, hot
sauce, salsa



Bar Packages

Consumption Bar-you choose your selection of beer, wine and liquor. Charges are based on guest consumption.

Consumption / Cash Bar

Charges are on a per drink basis for continuous bar service

Well Brand Cocktails	\$6.00	Premium Wine	\$7 and up
Premium Brand Cocktails	\$7.00	House Wine	\$6.00
Top Shelf Brand Cocktails	\$8.00	Soft Drinks	\$3
Super Premium	\$10.00	Premium Martini Cocktails	\$10 and up
Imported Beer/Craft	\$4 and up	Top Shelf Martini Cocktails	\$12 and up
Domestic Beer	\$3.50	Cordials	\$10 and up
Domestic Draft(pint)	\$3.50		

Bar Package-Drink Tickets \$5 Tickets

Beer, Wine & Wells

Domestic Draft Beer: Bud Light, Miller Light & Labatt

House Wine: Cabernet, Chardonnay, Merlot & Pinot Grigio

Wells: Vodka, Gin, Rum, Scotch, Tequila, Whiskey & Bourbon

Bar Package-Drink Tickets \$7 Tickets

Beer, Wine & Wells

Domestic Draft Beer: Bud Light, Miller Light & Labatt

House Wine: Cabernet, Chardonnay, Merlot & Pinot Grigio

Wells: Titos, Bacardi, Tanqueray, Cuervo, Captain Morgan, Jack Daniels, Canadian Club

Bar Package-All You Can Drink (3hour reservation-absolutely no shots)

Standard Bar \$16per person

Beer, Wine & Wells

Domestic Draft Beer: Bud Light, Miller Light & Labatt

House Wine: Cabernet, Chardonnay, Merlot & Pinot Grigio

Wells: Vodka, Gin, Rum, Scotch, Tequila, Whiskey & Bourbon

Bar Package-All You Can Drink (3hour reservation-absolutely no shots)

Premium Bar \$20 per person

Beer, Wine & Wells

Domestic Draft Beer: Bud Light, Miller Light & Labatt

House Wine: Cabernet, Chardonnay, Merlot & Pinot Grigio

Wells: Titos, Bacardi, Tanqueray, Cuervo, Captain Morgan, Jack Daniels, Canadian Club

Punch Variety

Mimosa \$55

Sangria \$65

Bloody Mary Bar \$12 per person

House Champagne - \$3.50 per glass

Sparkling Champagne - \$4 per glass



Breakfast Minimum 25 Guests Per Buffet

Classic Continental

Orange and Cranberry Juices
Assorted Mini Muffins and Danish
Fresh Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Fountain Soda
\$6.99 Per Guest

Additional Continental

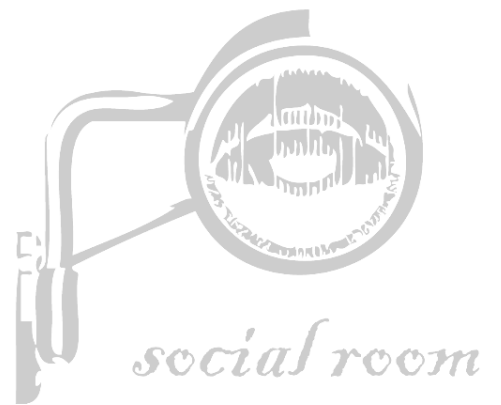
Orange and Cranberry Juices
Sliced Seasonal Fresh Fruit Bowl
Assorted Mini Muffins and Danish
Fresh Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Fountain Soda
\$8.99 Per Guest

Steiny's Breakfast Buffet

Orange and Cranberry Juices
Sliced Seasonal Fresh Fruit
Assorted Mini Muffins and Danish
Fluffy Scrambled Eggs with Cheese
Crisp Bacon
Sausage Links
Broasted Potatoes
Fresh Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Fountain Soda
\$11.99 Per Guest

Country Breakfast \$14.99 Per Guest

Orange and Cranberry Juices
Sliced Seasonal Fresh Fruit
Baked Assorted Mini Muffins and Danish
House-made Biscuits and Sausage Gravy
Pancakes with Powdered Sugar and Maple Syrup
Fluffy Scrambled Eggs with Cheese
Crisp Bacon
Sausage Links
Broasted Potatoes
Fresh Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Fountain Soda



Brunch

Classic Brunch \$16.99 per person

Orange and Cranberry Juices
 Sliced Seasonal Fresh Fruit
 Assorted Mini Muffins and Danish
 Fluffy Scrambled Eggs with cheese
 Crisp Bacon & Sausage Links
 Broasted Potatoes
 Fresh Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Fountain Soda
 Chicken (choice of Piccata, Marsala or (Parmesan Encrusted add \$!))
 Green Bean Almandine
 Tossed Salad
 House-made Rolls with Sweet Butter
 Fresh Brewed Regular and Decaffeinated Coffees, Assorted Herbal Teas and Fountain Soda

The Next Brunch \$19.99 per person

Orange and Cranberry Juices
 Sliced Seasonal Fresh Fruit
 Assorted Mini Muffins and Danish
 Fluffy Scrambled Eggs with cheese
 Crisp Bacon & Sausage Links
 Broasted Potatoes
 Fresh Brewed Regular and Decaffeinated Coffee
 Assorted Herbal Teas
 Chicken (choice of Piccata, Marsala or (Parmesan Encrusted add \$!))
 Penne Pasta Marinara and Green Bean Almandine
 Tossed Salad
 House-made Rolls with Sweet Butter
 Fresh Brewed Regular and Decaffeinated Coffees, Assorted Herbal Teas and Fountain Soda

The Ultimate Brunch \$25.99 per person

Orange and Cranberry Juices
 Fresh Baked Assorted Mini Muffins and Danish
 French Toast with Powdered Sugar and Maple Syrup
 Fluffy Scrambled Eggs with cheese
 Crisp Bacon & Sausage Links
 Sliced Sirloin with Wild Mushroom Brown Sauce
 Chicken (choice of Piccata, Marsala or (Parmesan Encrusted add \$!))
 Vegetable Medley and Penne Marinara with Italian Sausage
 Broasted Potatoes
 Mixed Green Salad
 Mini Assorted Desserts
 Fresh Brewed Regular and Decaffeinated Coffees, Assorted Herbal Teas and Fountain Soda

