

Deluxe Family Style Dinner

20 or More Guests

\$21.95

Children 12 & Under \$12.95

(Choice of Two Entrees)

Beef Tenderloin Tips in a Light Mushroom Sauce

Roasted Center Cut Sirloin of Beef

Southern Fried Chicken

Herb Roasted Chicken

Sliced Virginia Baked Ham

Glazed Roast Loin of Pork

Italian Sausage & Sweet Bell Peppers Marinara

French Fried Baby Haddock

Baked Boston Scrod – Additional \$1.00 per Guest

Barbequed Baby Back Ribs – Additional \$1.50 per Guest

Choice of 3 Entrees – Additional \$3.95 per Guest

Dinners Include:

- Cup of Homemade Soup
- Fresh Garden Salad with Choice of Dressing
- Freshly Baked Bread & Butter
- Choice of Double Baked Potato, Parsley New Potatoes, Whipped Potatoes and Gravy or Mostacolli
- Vegetable of the Day
- Dessert: Choose Peppermint, Vanilla, Spumoni or Rainbow Sherbet
- Coffee, Decaf or Tea

We will be happy to customize your event with substitutions or other offerings. Please let us know these desires at the time of your Reservations.

	Special Request		
Assorted Sweets	2.50	Champagne Mimosa Punch	3.25
Tiramisu	4.50	Strawberry Daiquiri Punch	2.00
Turtle Pie	4.00	With Rum	3.00
Bread Pudding	4.00		
Strudel A la Mode	4.75		

A 100.00 Deposit is required for all functions.

Guaranteed Number of Guests is Required 72 Hours Prior to Functions.

Number attending may increase but not decrease after that time.

Minimum guarantee of 30 persons on Saturday, Sunday, and Monday before 5:00pm

Price does not include tax or gratuity.

Prices Subject to change without notice. 5/16

Dinner Banquet Menu

20 – 30 Guests – Choice of 3 Entrees
50 or More Guests – Choice of 2 Entrees

Entrees

Prime Rib Au Jus (12 oz).....	25.95
Prime Rib Au Jus (18 oz).....	34.95
Petite Rib Eye Steak (8oz).....	21.95
Syl's Special Cut Rib Eye Steak (12oz).....	29.95
Rib Eye Steak Preferred Cut (16 oz).....	35.95
Prime New York Strip Steak (14oz).....	34.95
Original Ditka Style Pork Chops (16oz) one chop 21.95 two chops...	30.95
Filet Mignon.....	39.95
Petite Filet Mignon.....	33.95
French Fried Lobster (7oz) 1, 2, or 3 Tails.....	Market
Lobster Tail (7oz) 1, 2, or 3 Tails.....	Market
Surf & Turf (8oz Filet Mignon and 1 or 2 (7oz) Lobster Tails	Market
French Fried Lobster 1 or 2 (7oz)Tails with 8oz Filet Mignon.....	Market
Barbequed Baby Back Ribs-1/2 slab 17.95	Full Slab.....22.95
One-Half French Fried Chicken (1.00 extra for all white meat).....	17.95
Chicken Oreganato.....	20.95
Baked Boston Scrod.....	23.95
Baked Alaskan Cod.....	19.95
Fresh North Atlantic Salmon.....	22.95
French Fried Baby Haddock.....	20.95
French Fried Jumbo Shrimp.....	6 Piece 22.959 Piece 29.95
Jumbo Sea Scallops.....	Modest 26.95 Generous 28.95

Dinners Include:

- Cup of Homemade Soup
- Fresh Garden Salad with Caddies of Three Dressings
- Choice of Double Baked Potato or French Fries
- Dessert (Choose One) Peppermint, Vanilla, Spumoni, or Sherbet
- Served with Coffee and Tea

Great with all Entrees

These are served family style 1 serving for 6 – 8 People

Sautéed Portabella Mushrooms....	9.95	Sautéed Button Mushrooms....	8.95
Sautéed Sweet Bell Peppers.....	7.95	Sautéed Onions.....	7.95
Spinach Aglio or Spinach Lemon..	9.95		
Add Green Bean Almandine, Vegetable Medley, or Buttered Baby Carrots	8.95		

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Special Requests for Dinner Package

Butler – Buffet Hor d’ oeuvres

Fresh Shrimp Cocktail 1 per person Ham and Green Onion Roll Ups 1 ½ per person
Cocktail Meatballs 1 ½ per person Water Chestnuts and Bacon 1 ½ per Person
Oriental Egg rolls 1 per person
Italian Sausage Marinara 1 ½ per person Marinated Chicken Fingers 1 per person

Butler Style
8.95 Per Guest

Buffet Style
9.95 Per Guest

Mini Butler Package Hor D’ oeuvres – Butler Service

(Choice of three)

Oriental Egg rolls 1 per person Ham and Green Onion Roll ups 1 ½ per person
Epicurean Cheese Tray
Water Chestnuts and Bacon 1 ½ per person Cocktail Meatballs 1 ½ per person
Marinated Chicken Fingers 1 per person

5.95 per Guest

Hot and Cold Hor D’ oeuvres Combination – Buffet Style

(Choice of Four)

Syl’s Famous Onion Blossom 1 per 6 people
French Fried Fresh Vegetables 2 per person
French Fried Mozzarella Cheese sticks with Assorted Sauces 1 ½ per person
Fresh Vegetable Crudities with Ranch Dip 1 ½ per person
Syl’s Cheese Spread and Liver Pate with Crackers

5.95 per person

Hot Mini Buffet

Choice of Four

French Fried Calamari 2 per person
Oriental Egg rolls 1 per person
Stuffed Potato Skins 1 ½ per person
Cocktail Meatballs 2 per person
Italian Sausage Marinara 1 ½ per person
Marinated Chicken Fingers 1 per person
Fried Fresh Vegetables 2 per person

6.95 per Guest

Combination Seafood Platters

Calamari – Shrimp – Fried Oysters – Baby Haddock - Scallops
Serves 6-8 29.95

*** Additional choices to any of the above packages, add 1.00 per person
For each choice.**

We Also Offer (Details upon request)

Platters of Jumbo Shrimp – 2.25 per piece Whole Smoked Salmon 75.95
Platters of Oyster Rockefeller – 2.75 per Platters of Fresh Oysters – 2.50 per

Specialty Desserts

Homemade Apple Strudel Ala Mode – 5.00
Homemade Turtle Pie – 5.00
Homemade Tiramisu – 5.00
Homemade Bread Pudding with Brandy Sauce- 5.00