

Hotel Saxonburg

Private Room /Private Party Menu – Dinner Suggestions

Please choose 2 entrees for your party of 14 or more people. Call 10 days ahead with your exact number of each selection. Changes can be made 48 hours before your event without penalty. After 48 hours, we must charge for guests who did not attend, although we will pack your dinners to take home.

Pasta Marinara: \$22 fresh made marinara sauce over capellini and a small house salad
add chicken for \$25 ... add grilled shrimp for \$27

Angel Hair Italian: \$28– sweet italian sausage, tomatoes, fresh broccoli, and toasted pine nuts tossed in angel hair pasta

Chicken Marsala: \$35– sauteed medallions served in a rich marsala sauce with mushrooms and green onion

Grilled Chicken Breast: \$30 --tender breast marinated and fire grilled

Pistachio Crusted Salmon: Market Price – grilled Bay of Fundy salmon finished with an herb mustard pistachio crust

English Style Broiled Cod: \$27– seasoned with bread crumbs, topped with maitre d' butter

Crab Cakes: Market Price – lump crab meat, bell pepper, scallions, and house seasoning

Stuffed Shrimp: \$35– four jumbo crab stuffed shrimp, roasted with garlic, lemon & white wine

Filet Mignon: Market Price – 6 oz center cut filet

Petite Sirloin: Market Price – 6oz sirloin steak

Ribeye Steak: Market Price – 12 oz hand cut prime ribeye

*Prices include a private room

*All meals except pastas include vegetable du jour. All also include a side salad, hot or cold coffee or tea for each guest, soft drinks, rolls & butter, and dessert choice of one: pre-ordered chocolate cake or ice cream sundae.

There will be a 20% gratuity and 6% sales tax added to private parties.

Add a snack tray for \$60; add cup of lobster bisque for \$5

**OUTSIDE FOOD OF ANY KIND IS NOT PERMITTED, INCLUDING DESSERTS. PLEASE GIVE ONE WEEK NOTICE FOR SPECIALTY CAKES.

WE ARE ABLE TO CUSTOMIZE YOUR MENU! LET US KNOW IF WE CAN HELP WITH ANY SPECIAL REQUESTS. 724-352-4200 / www.hotelsaxonburg.com