



Banquet Room Menu

Small Reception Menu

10-25 guests

\$ 8.99 per person

(Does not include taxes and gratuity)

(choose one)

Grilled chicken Caesar pasta salad

Grilled salmon & asparagus salad w/ lemon pepper vinaigrette

New Orleans duo - cup chicken gumbo & shrimp jambalaya

Emmet's trio - chicken salad, seafood salad w/ cup soup or side salad

Wood roasted beef club sandwich w/ red potato and blue cheese salad

Smoked chicken w/ garlic mashers, steamed broccoli & smokey honey mustard

Oak roasted pork w/ baby potatoes, apple wood bacon green beans

~ All meals come with bread & butter ~

Large Reception Menu

30-75 guests

Buffet service

Desserts are 3.75 per person

Prices are per person--Extra entrée is \$4.00 per person extra

(Does not include taxes and 15% gratuity-cash bar or open bar available)

Entrées (choose one)

Wood roasted beef w/ portabella mushroom au jus 12.95

Oak roasted pork w/ emmet's sweet baby blue bbq sauce 12.95

Apple wood chicken w/ smokey honey mustard sauce 10.95

Bbq trio -- slow smoked ribs, beef brisket and beer bratwurst 13.95

Cajun smoked turkey w/ andouille cornbread stuffing 10.95

Grilled salmon w/ Creole mustard cream sauce 14.95

Seared tilapia w/ lemon caper butter sauce 13.95

Griddled catfish w/ stewed Creole tomato sauce 12.95

Choice of potato or pasta Choice of vegetable

- Mashed potatoes & gravy asparagus
- Roasted garlic mashed potatoes sweet corn casserole
- Bacon & spinach orzo pasta
- Oven roasted baby potatoes apple wood bacon green beans
- Jambalaya
- Steamed basmati rice broccoli au gratin
- Penne pasta w/ basil pesto

~ All meals come with a choice of one potato or pasta, vegetable, salad bar, bread and butter ~



Cocktail Reception Menu

10-75 guests

\$8.00 per person

Cheese & vegetable trays included with all receptions

Cash bar or open bar available

Does not include beverages, taxes or 15% gratuity

All receptions are non smoking

Choose 4 items

Mini smoked ham & jalapeno cheese sandwiches

Pulled pork, cole slaw & sweet baby bbq sauce on mini buns

Spanikopita

Phyllo wrapped asiago asparagus spears (\$2.00 more per person)

Beer battered onion rings

Smoked chicken, spinach and bacon quesadilla

Sweet corn beignets w/ honey jalapeno dipping sauce

Red, white and blue tortilla chips w/ chipotle chicken & cilantro cream

Jumbo shrimp cocktail (add \$4.00 more per person)

apple wood smoked chicken wings w/ smokey cayenne honey glaze

Vegetable spring rolls w asian sesame red chile dipping sauce

Slow smoked suckling ribs w/ sweet baby blue bbq sauce(\$2.00 more per person)

Andouille sausage & shrimp skewers w/ a ravigote aioli sauce(\$2.00 more)

Tortilla chips w/ tomato & smoked pepper salsa

Mixed fruit tray

Wine, beer & beverages

White wines

Pinot grigio "collezioni" Ecco Domani glass 4.00 bottle 15.00

Chardonnay "Santa Barbara" Meridan glass 4.75 bottle 18.00

Vouvray "AOC" B&G glass 4.25 bottle 16.00

White zinfandel "California" Beringer glass 3.75 bottle 14.00

Red wines

Cabernet Sauvignon "California" Round Hill glass 4.00 bottle 15.00

Cabernet Sauvignon "California" Sonoma County glass 5.25 bottle 20.00

Merlot "California" Round Hill glass 4.00 bottle 15.00

Pinot Noir "central coast" Echelon glass 5.50 bottle 21.00

Beer / Mixed drinks

Domestic draft 2.00 well drinks 3.00

Domestic bottle 2.50 top shelf drinks 3.75

Import bottle 3.00

Beverages & soft drinks 1.50