

# DINNER BUFFET

The buffet is served with our freshly made bread sticks

## VEGETABLE TRAY

A mix of fresh vegetables. Served with our dipping sauce.

## CAESAR SALAD

Romaine lettuce, fresh croutons, cracked black pepper & shaved Parmesan tossed in a classic Caesar dressing.

## ASIAN SESAME SALAD

Shredded lettuce, water chestnuts, roasted sesame seeds, bean sprouts, bok choy, nappa cabbage, rice noodles, crispy wonton strips, in our special Asian sesame vinaigrette.

Choice of one:

**RICE PILAF / BROWN RICE**

**POTATOES ROMANO**

with garlic & Parmesan

**OLD FASHION SAGE STUFFING**

**PAN ROASTED POTATOES**

with fresh garlic & rosemary

**WHIPPED MASHED POTATOES**

**Twice baked stuffed potatoes** with butter, bacon, chives and three chesses add \$1.75

**Add a extra potato or rice** \$1.75

Choice of one:

**GLAZED BABY CARROTS**

**SAUTEED ZUCCHINI**

with a touch of garlic and dusted with fresh Parmesan

**MIX OF SAUTEED FRESH & FIRE ROASTED  
VEGETABLES**

**STIR FRIED ASIAN STYLE VEGETABLES**

with water chestnuts and roasted peanuts

**Freshly steamed broccoli** add \$1.75

**Add a extra vegetable** \$1.75

Choice of one:

**MARINARA PASTA**

with fire roasted vegetables and  
penini noodles

**ALFREDO STYLE**

Pasta In a light garlic cream sauce with fresh  
spinach, mushrooms and rigatoni noodles

**TOMATO BASIL PASTA**

with chopped garlic, fresh basil, Roma tomatoes, Parmesan cheese and penini noodles.

**Add a extra Pasta** \$2.50



# DINNER BUFFET

Choice of two:

**ASIAN STYLE CHICKEN STIR FRY**

**OVEN-ROASTED TURKEY BREAST**

with giblet pan gravy

**SPLIT PAN ROASTED CHICKEN**

with tarragon-mustard pan sauce

**SOUTHWESTERN STYLE CHICKEN BREAST**

w/roasted pasilla relish and a blend of cheeses

**HAND BREADED PARMESAN CHICKEN CUTLETS**

with seasoned bread crumbs topped w/a light marinara sauce

**STUFFED CHICKEN BREAST**

stuffed with spinach, fresh basil, tomatoes, mushrooms and 3 cheeses, covered with a light chicken veloute sauce

**BACON-WRAPPED MEAT LOAF**

with brown sugar-tomato glaze

**SLOW ROASTED BRISKET OF BEEF**

with Bordelaise sauce & whipped cream horseradish

**ROASTED AND ROLLED STUFFED SIRLOIN OF BEEF**

with sage stuffing and red wine pan gravy

**PAN ROASTED AND CHAR-BROILED CENTER CUT PORK CHOPS**

with freshly made apple sauce

**ADD A EXTRA ENTREE \$5.95**

**SUBSTITUTE ANY OF THESE ITEMS FOR ONE OF YOUR ENTREE SELECTION:**

**PAN FRIED FRESH LOUISIANA CATFISH** topped with our creole sauce ADD \$4.25

**CHAR-BROILED FRESH SALMON FILET** topped with a lime beurre blanc Add \$4.95

**SESAME CRUSTED FRESH PACIFIC SNAPPER** with homemade tartar sauce Add \$4.25

**STUFFED ENGLISH SOLE** with spinach, pecans & shrimp, topped with a tomato basil cream sauce Add \$4.95

**CHAR-BROILED FLAT IRON STEAK** Add \$6.25

**DRY AGED PRIME RIB OF BEEF** horseradish cream sauce. Add \$8.50

**FOR DESSERT:**

**CHOCOLATE TRUFFLE FIVE LAYER CAKE**

**BEVERAGE SERVICE**

Choice of one:

**FRESHLY BREWED COFFEE**

**SOFT DRINKS**

**ICE TEA**

**LEMONADE**

**HOT TEA**

**\$28.95**

**Minimum 25 people**



# **BUFFET DINNER SERVICE**

A dessert table filled with an assortment of:

**FRESH SEASONAL FRUIT**

**CHOCOLATE TRUFFLE FIVE LAYER CAKE**

**DOUBLE CHOCOLATE BROWNIES**

**WHITE CHOCOLATE MACADAMIA NUT COOKIES**

**DARK CHOCOLATE CHUNK COOKIES**

**RASPBERRY CRUMB BARS**

**\$7.95 per person  
For parties of 25 or more**

## **DESSERT SERVICE** **individually plated and served**

A plated mix of:

**CHOCOLATE TRUFFLE FIVE-LAYER CAKE**

**DOUBLE CHOCOLATE BROWNIES**

**WHITE CHOCOLATE MACADAMIA NUT COOKIES**

**DARK CHOCOLATE CHUNK COOKIES**

**RASPBERRY CRUMB BARS**

**\$7.95 per person  
For parties of 25 or more**



# PARTY POLICIES

1. Pricing - All prices are based on our current menu prices, and will be confirmed 15 days in advance of your event. If you choose one of our Fresh Fish entrees, prices will be confirmed 3 days before your event, due to market pricing. \$500 for food and beverage, plus sales tax and gratuity is the minimum requirement for the private use of our Dockside Room. Int. \_\_\_\_\_

2. Gratuity and Taxes - All food and beverage is subject to a 15% service charge and applicable sales taxes. Int. \_\_\_\_\_

3. Deposits and Cancellation - Parties of 20 or more will require a \$200.00 deposit. A minimum \$500 deposit is required for the use of the Dockside Room.\* In the event of cancellation within 30 days of the original event date, the deposit shall be non-refundable. Should the event cancel more than 30 days in advance of the original event date, deposits may be applied to a different date within one year of the original event date. Int. \_\_\_\_\_

4. Guest Guarantee - A guaranteed final count is due three (3) business days in advance of the event. Business days are Monday thru Friday for ordering purposes. If no guarantee is received, client will be charged for the most updated guest count received, or for the number of guests in attendance, whichever is greater. Should the actual number of guests attending fall below the guarantee, client will be charged for the difference as follows: \$15/per person for dinner events: and \$10/per person for lunch events. We will be prepared for 5% over your guaranteed amount of guest, if you need to add at the last minute. Int. \_\_\_\_\_

## 5. Ordering Guidelines

Our private Dockside Room will hold up to 40 people. Either choose from one of our Buffett Menus or (3) entrees from one of our Banquet Menus. Int. \_\_\_\_\_

6. Food and Beverage - Tony P's makes an array of specialty cakes, please see our cake/dessert menu. If you have to bring the cake that Aunt MiMi made, there is a \$1.00 cake cutting charge per person which includes forks, plates and serving your cake. Tony P's also keeps a large inventory of wines at great prices. If you must bring wine from your own cellar that you have been keeping for years for this special occasion, there is a \$12.00 corkage fee per 750 mil. That includes glassware, opening and pouring of that great vintage wine. Tony P's strictly adheres to all laws pertaining to the sale of alcoholic beverages, including sales to minors and intoxicated persons. Int. \_\_\_\_\_

7. Payment - All charges, less the advanced deposit, will be presented on one guest check and are payable at the immediate conclusion of the event. Payment is accepted in the form of credit card, certified check, cash or money order. Int. \_\_\_\_\_

8. Security - Tony P's reserves the right to inspect and control or terminate all events, and may, at the discretion of the management, require security for certain events, particularly those with minors in attendance. The cost of such services will be the client's responsibility and paid at the immediate conclusion of the event. Tony P's will not assume any liability for the theft or damage to personal property occurring prior to, during, or after the event. Int. \_\_\_\_\_

Initialed paragraphs 1 thru 8 and a signature indicates that you have read and agree to the terms of this agreement as outlined above.

Party Name: \_\_\_\_\_ Date of party: \_\_\_/\_\_\_/2011 - Time \_\_\_:\_\_\_ AM. PM. Number of guest \_\_\_\_\_

Int. \_\_\_\_\_ For the private use of our Dockside Room, there is a minimum requirement of \$250 for Lunch and \$500 for Dinner. The minimum applies towards food and beverage, exclusive of sales tax and \$75 minimum gratuity.

Banquet space is booked based on your estimated guest count. Once your booking is confirmed you are held to 90% of this count. Your guaranteed guest count is due no less than (3) days prior to your event. This will be your minimum guarantee, not subject to reduction. The space for your party will be reserved for you for three hours. There will be a fee of \$200.00 per hour if you go past your reserved time limit.

Name on Credit Card \_\_\_\_\_ Phone # \_\_\_\_\_

\* For credit card deposits: I authorize Tony P's to charge a \$ \_\_\_\_\_ deposit to my credit card number listed below.

\_\_\_\_\_  
Credit Card #

\_\_\_\_\_  
Expiration date

\_\_\_\_\_  
Client/Credit card owner Authorized Signature

\_\_\_\_\_  
Date

**PARTY POLICIES** Fax to 310-822-4901 phone 310-823-4534

