

Buffet Party Platters

(prices are per person*; minimum 30 people; see back panel for more details)

Appetizer Buffet Party

Choose at least 3 appetizer platters, contact us for availability.

Dinner Buffet Party

Choose at least 2 Appetizer Platters, 3 Entree Platters, and 2 Vegetable Side Platters. Includes assortment of fresh-baked cookies for dessert.

Lunch Buffet Party

Choose at least 2 Appetizer Platters and 3 Entree Platters.

Brunch Buffet Party

Choose a minimum of 5 platters.

Make it bottomless! Unlimited mimosas and/or bloody mary's +10

APPETIZER PLATTERS

House Nachos 3

with veggie or steak chili 4

Classic Quesadillas 3

Grilled Chicken Quesadillas 4

Spinach & Cheese Empanadas 3

Fried Calamari 5

Hummus with Warm Pita 3

Crab-stuffed Mushrooms 5

Chicken Satay with Peanut Sauce 3

Mini Crab Cakes 5

Pulled Pork Wontons 3

Fresh Mozzarella, Tomato & Basil 4

Jumbo Buffalo Wings 4

Shrimp Cocktail 5

SIGNATURE ENTREE PLATTERS

Stuffed Chicken Breast 6

Pesto Pasta 5

Bourbon Pecan Crusted Salmon 7

Babyback Ribs 7

CLASSIC ENTREE PLATTERS

Chicken Parmesan 5

Eggplant Rotelli 5

Baked Ziti 4

Eggplant Parmesan 5

Cajun Tilapia over Rice 5

Stir-fry Steak 6

Penne alla Vodka 4

Shrimp Scampi 7

Fettuccine Alfredo 4

Chicken Marsala 5

Shrimp Primavera 7

Steak Marsala 6

VEGETABLE SIDE PLATTERS

Asparagus 3

Roasted Potatoes 2

Brussel Sprouts 3

Broccoli 2

Creamed Spinach 2

Coconut Rice 2

Mashed Potatoes 2

Rice Pilaf 2

BREAKFAST PLATTERS (brunch only)

Scrambled Eggs 3

Sausage Patties 3

French Toast 3

Bacon 3

Fruit Salad 3

Pork Roll 3

Home Fries 3

Meat Combination (please specify) 3

Dinner Party Menu

(see back panel for more details)

Family Style Appetizers

(choose two)

Asian Nachos

House Nachos, Steak OR Veggie Chili

Jumbo Buffalo Chicken Wings

Grilled Chicken or Veggie Quesadillas

Family Style Salad

Apple & Goat Cheese Salad - Mesclun greens, toasted almonds, crumbled goat cheese & sliced apple, with a raspberry balsamic vinaigrette.

Classic Caesar - Chopped romaine lettuce, parmesan cheese, house-made croutons tossed in caesar dressing.

(see our regular menu for additional salad options)

Entree Course

(Each guest chooses one)

STEAK FRITES

Flat iron steak (8oz or 14oz), hand-cut fries, sautéed spinach, steak sauce

WHISKEY BUTTER STEAK

8oz flat iron steak, Jameson whiskey butter, bacon-cheddar loaded mashed potatoes, mixed seasonal vegetables

CHICKEN PARMESAN

Grilled or breaded chicken breast, marinara, fresh basil, mozzarella, parmesan cheese; over baby arugula or linguini

BOURBON PECAN CRUSTED SALMON

Filet of salmon brushed with a honey bourbon glaze and coated with a crust of toasted pecans. Served over rice with a medley of sautéed vegetables.

PESTO PASTA

Linguini tossed in our signature almond-basil pesto with sauteed crimini mushrooms, asparagus, and sundried tomatoes. Choice of chicken or shrimp.

IPA-BATTERED FISH & CHIPS

Atlantic cod, IPA beer batter, hand-cut fries, tartar sauce, malt vinegar

Dessert

(Each guest chooses one)

Chocolate Bourbon Cake; Reese's Cheesecake; Banana Fosters Bread Pudding

Burger Party Menu

(see back panel for more details)

Family Style Appetizers

(choose two)

Asian Nachos

House Nachos, Steak OR Veggie Chili

Jumbo Buffalo Chicken Wings

Grilled Chicken or Veggie Quesadillas

Family Style Salad

Apple & Goat Cheese Salad - Mesclun greens, toasted almonds, crumbled goat cheese & sliced apple, with a raspberry balsamic vinaigrette.

Classic Caesar - Chopped romaine lettuce, parmesan cheese, house-made croutons tossed in caesar dressing.

Patty Selection:

8oz Certified Angus Beef Burger (served med rare or med well)

Grilled Chicken Breast

Signature Black Bean Veggie Burger

Signature Toppings

ALE HOUSE

Our signature burger topped with smoked gouda, applewood smoked bacon, and chipotle mayonnaise.

CALIFORNIA

Sliced avocado, pepper-jack cheese, fried tomato, & citrus aioli.

BBQ

Smoked bacon, cheddar cheese, BBQ sauce & onion straws.

MEXICAN

Guacamole, jalapenos, cheddar jack cheese, pico de gallo, & chipotle honey mustard.

STEAKHOUSE

Sautéed onions & mushrooms, applewood smoked bacon, swiss cheese, & A1 sauce.

(All burgers come with fries and cole slaw)

Dessert

(Each guest chooses one)

Banana Fosters Bread Pudding, Apple Cinnamon Crumb Cake

Open Bar Packages Available

(Must book a food package to do open bar)

Beer and Wine

Choose one domestic and one craft/import:

Domestic selection - Budweiser, Bud Light, Miller Lite, Yuengling

Craft/Import - Heinekin, Stella Artois, Corona, Flying Fish Hopfish, Dogfish 60 Min, Crispin Cider, Blue Moon, Sierra Nevada Pale Ale, Dale's Pale Ale

And choose one red and one white wine:

Red Selection - Cabernet Sauvignon, Merlot, Malbec, Pinot Noir

White Selection - Chardonnay, Pinot Grigio, Riesling, Sauvignon Blanc

2 Hours - \$19pp, \$7 each additional hour.

House Package

Add house well drinks, i.e. house brands of vodka, rum, gin, tequila, amaretto, and triple sec. Includes coke products, ginger beer seltzer, tonic, cranberry, orange, pineapple, and grapefruit juice for mixing.

2 Hours - \$23pp, \$9 each additional hour

Premium Package

Replace house with call liquor brands, including Stoli, Bacardi, Jose Cuervo, Jack Daniels, Buffalo Trace, Malibu, Prairie Cucumber, Beefeater, Seagram's 7, Seagram's VO, Di Saronno, Kahlua, Bailey's

2 Hours - \$29pp, \$12 each additional hour

Scotch and Martinis

Top shelf liquor brands, including: Grey Goose, Ketel One, Patron Silver, Patron XO, Hendrick's, Brooklyn, Maker's Mark, Knob Creek, Cointreau, Godiva Chocolate Liqueur, St. Germain, JW Black Label,

Balvenie 12 Year, Monkey Shoulder

2 Hours - \$46pp, \$18 each additional hour.

Cask Party

Get a barrel full of cask-conditioned, non-pasteurized, unfiltered, naturally carbonated ale that is considered to be *Real Ale*.

Several local breweries offer their brews in casks, either a firkin or a pin, and will even provide them with custom infusions to make yours exceedingly unique. Prices and selection vary, contact us for more details.

Party Menu Pricing

Dinner Party*

Monday-Friday 12-6PM: \$24

Sunday-Thursday 6-9PM: \$28

Friday-Saturday 6-9PM: \$32

Burger Party*

Monday-Friday 12-6PM: \$20

Sunday-Thursday 6-9PM: \$24

Friday-Saturday 6-9PM: \$27

All party and buffet packages include non-alcoholic sodas, coffee, and tea. Minimum 30 people to guarantee private space. Seating for up to 50 people. Pricing available to smaller parties, but room fee may apply in order to reserve the entire room. Interested in booking a party for more than 50 people? Inquire about buying out the restaurant.

Contact us to make a reservation. Credit card authorization required to reserve our private dining area. Cancellation fee is \$200. Buffet parties will be charged 50% if cancelled within 48 hours of date specified.

Contact James to make a reservation. Call 732-543-2408 or email directly james@gsalehouse.com.

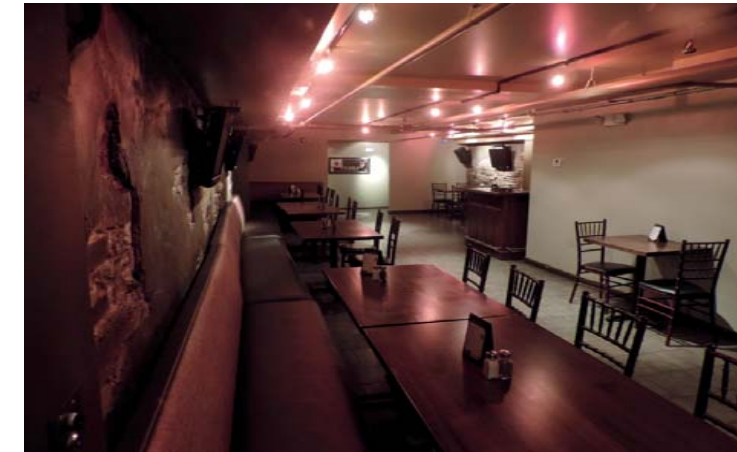
Ask about our off-site catering options!

*Pricing subject to change



PARTY MENU

Dedicated to the Craft



**378 George Street
New Brunswick, NJ
08901**

**732-543-2408
www.gsalehouse.com**