



Buffet Menu

Buffet #1

1. Sliced Boneless Ribeye Au Jus
2. Lemon Chicken Francaise
3. Honey Mustard Salmon
4. Tortellini in Vodka Cream Sauce
5. Oven Roasted Red Skin Potatoes
6. Fresh Steamed Vegetable Medley
7. Rice Pilaf

(Includes: Mixed Green Salad, Seasonal Fruit Salad, Homemade Rolls, Coffee and Tea)

\$18.95 per person

Desert Available By Request

Requires a Minimum of 20 People

Buffet #2

1. Chicken Cordon Bleu
2. Sirlion Beef Tips
3. Baked Penne Parmigiana
4. Home-style Meatballs in Sauce
5. O'Brien Potatoes
6. Fresh Steamed Vegetable Medley
7. Rice Pilaf

(Includes: Mixed Green Salad, Seasonal Fruit Salad, Homemade Rolls, Coffee and Tea)

\$15.95 per person

Desert Available By Request

Requires a Minimum of 20 People



Sit Down Dinner

Appetizers

- Soup Du Jour 3
Baked French Onion Soup 3.50
Shrimp Cocktail 9

~Custom Trays Available Upon Request~

Dessert Available By Request.

Dessert

- Double Fudge Brownie Ala mode 3.5
New York Style Cheesecake 3.5
Vanilla or Chocolate Ice Cream 2.5
Warm Cinnamon Apple Dumpling Ala mode 4 (seasonal)
Elegant Chocolate Mouse Torte 4.5
Strawberry Shortcake 4

Entrees

- Chicken Cordon Bleu 14
Tuscan Grilled Chicken 14.5
Chicken Oscar 16
Baked Boston Scrod w/ Crumb Topping 15
5 Spice Salmon 16
Grilled Seafood Stuffed Salmon 16.5
Broiled Seafood Medley 21
Brazilian Lobster Tail (8oz.) 22
Roast Prime Rib Au Jus (min.10) 18
12oz. Choice NY Strip Steak 20
Filet Mignon Bordalaise (8oz.) 22
8oz. Bourbon Sirloin 15
Surf-n-Turf (an 8oz. tail & 8oz. house sirloin) 25

All Entrees Include:

Tossed Salad with House Dressing, Potato Du jour, Fresh Vegetable, Homemade Dinner Rolls, Coffee and Tea.



Cocktail Menu

Cold Selections:

- Fresh Vegetable Crudite with a creamy peppercorn dipping sauce 2
Assorted Cheese and Crackers 2.5
Deli Style Wraps 3
Grilled Vegetables, Pita & Hummus 2.5
Assorted Crostinis 3
Peel-n-Eat Shrimp – *Market Value*
Above prices are on a per person basis.

Pizzas:

- Full Sheet Cheese Pizza – 24
Individual Hand Tossed Gourmet Pizzas – Assorted. 9

Beverage Options:

- Cash Bar
½ Litre Carafes of House Wine – 11.5 Per Carafe.
Pitchers of Draft Beer – *Based on Brand*
Pitchers of Iced Tea, Lemonade or Soda – 7

Hot Selections:

- Jumbo Buffalo Wing Zingers
Individual Vegetable Quesadillas
Spinach Quiche
Chicken & Duxelle en Croute
Irish Potato Skins with Bacon & Cheddar
Swedish Meatballs
Asparagus in Phillo
Open Faced Mini Reuben Sandwiches
Oriental Pork Filled Wontons
Cajun Smoked Sausage in Puffed Pastry

Choose any Four of the above items for only \$10 Per Person.

~Prices Do Not Include NYS Tax and 18% Gratuity~

www.kelleysbarandrestaurant.com

315-478-6773