

# Luncheon Menu

For your special occasion  
Served until 2:00 p.m.

## First Course

Fruit Cup • Garden Salad

## Second Course

(Choice of two entrees) Selections and number of each due in advance.

**Filet Mignon (6oz)** .....\$21.95

Tenderloin char-broiled medium.

Accompanied by our scalloped potatoes, and vegetable du jour.

**Norwegian Salmon**.....\$17.95

Freshly baked in an herb butter sauce, served with our scalloped potatoes and vegetable du jour.

**Chicken Marsala**.....\$15.95

Tender boneless breast of chicken sautéed in Marsala wine with fresh mushrooms and shallots. Served with our scalloped potatoes and vegetable du jour.

**Fire Roasted Chicken** .....\$15.95

Grilled boneless breast of chicken, basted with olive oil and spicy herbs. Accompanied by our scalloped potatoes and vegetable du jour.

**Smothered Chicken**.....\$15.95

Grilled herb seasoned breast of chicken topped with bacon, mushrooms, sautéed onions, and jack cheese. Served with our scalloped potatoes and vegetable du jour.

**Grilled Vegetable Platter**.....\$15.95

Includes portabella mushrooms, asparagus, tomatoes, squash, and zucchini. Drizzled with olive oil and balsamic vinaigrette grilled to perfection. Accompanied by a wedge of sharp provolone cheese.

**Vodka Penne** .....\$15.95

Penne pasta tossed with Russian vodka, fresh plum tomatoes and cream. Served with garlic toast.

## Third Course – Dessert

(Choice of one)

New York Cheesecake • Chocolate Truffle Torte

## Included with your meal

Fresh rolls and butter, coffee, tea, iced tea.

Please add 6% sales tax and 20% gratuity.

# Lunch Buffet

\$15.95 per person

## First Course

Fresh Garden Salad

## Second Course

### Chicken Marsala

Tender boneless breast of chicken sautéed in Marsala wine with fresh mushrooms and shallots.

### Penne with a Vodka Cream Sauce

### Beef Stir-fry

Tender tips of beef with mushrooms, onions, red peppers, and rice.

### Scalloped Potatoes

### Vegetable du Jour

## Third Course – Dessert

(choice of one)

New York Cheesecake • Chocolate Truffle Torte

## Included with your buffet

Fresh rolls and butter, coffee, tea, iced tea.

# Brunch Menu

\$17.95 per person

## First Course

Fresh Bagels • Danish •  
Caesar Salad • Fresh Fruit Platter

## Second Course

### Omelette Station

Made to order with your choice of filling.

### French Toast

Served with honey maple syrup.

### Beef Stir-fry

Tender tips of beef with mushrooms, onions, red peppers, and rice.

### Chicken Marsala

Tender boneless breast of chicken sautéed in Marsala wine with fresh mushrooms and shallots.

## Included with your brunch

Sweet country sausage, roasted potatoes, assorted pastries, coffee tea, iced tea, orange juice.

Please add 6% sales tax and 20% gratuity.

# Dinner Menu

For your special occasion

## First Course

Choice of Garden Salad or Caesar Salad

## Second Course

(choice of two entrées) Selections and number of each due in advance.

**Filet Mignon (8oz)** .....\$27.95

Tenderloin char-broiled medium.

Accompanied by our scalloped potatoes, and vegetable du jour.

**Norwegian Salmon**.....\$22.95

Freshly baked in an herb butter sauce, served with our scalloped potatoes and vegetable du jour.

**Chicken Marsala**.....\$20.95

Tender boneless breast of chicken sautéed in Marsala wine with fresh mushrooms and shallots. Served with our scalloped potatoes and vegetable du jour.

**Fire Roasted Chicken** .....\$20.95

Grilled boneless breast of chicken, basted with olive oil and spicy herbs. Accompanied by our scalloped potatoes and vegetable du jour.

**Smothered Chicken**.....\$20.95

Grilled herb seasoned breast of chicken topped with bacon, mushrooms, sautéed onions, and jack cheese. Served with our scalloped potatoes and vegetable du jour.

**Vodka Penne** .....\$20.95

Penne pasta tossed with Russian vodka, fresh plum tomatoes and cream. Served with garlic toast.

## Third Course – Dessert

(choice of one)

New York Cheesecake • Chocolate Truffle Torte

## Included with your meal

Fresh rolls and butter, coffee, tea, iced tea.

Please add 6% sales tax and 20% gratuity.

# Dinner Buffet

For your special occasion

## Buffet A

\$27.95 per person

### Fresh Fruit Platter

### Choice of Garden Salad or Caesar Salad

### Sliced Tenderloin with Bearnaise Sauce

### Baked Salmon in Lemon Butter

### Chicken Marsala

### Rigatoni

with garlic, wine, spinach, and plum tomatoes.

### Scalloped Potatoes

### Vegetable du Jour

## Buffet B

\$21.95 per person

### Fresh Fruit Platter

### Choice of Garden Salad or Caesar Salad

### Baked Salmon in Lemon Butter

### Chicken Marsala

### Penne with a Vodka Cream Sauce

### Scalloped Potatoes

### Vegetable du Jour

## Third Course – Dessert

(choice of one)

New York Cheesecake • Chocolate Truffle Torte

## Included with your buffet

Fresh rolls and butter, coffee, tea, iced tea.

# Children's Menu

Ages 10 years and under \$6.95

## Chicken Fingers and Fries

## Hamburger and Fries

## Pasta with Butter or Sauce

Please add 6% sales tax and 20% gratuity.

# Hors D'Oeuvres

May be ordered in addition to your luncheon or dinner selections.  
(Price per 50 pieces)

- Tomato Basil Bruschetta** .....\$40.00  
Thick crust Italian bread toasted with garlic butter and topped with grated Romano cheese, fresh Roma tomatoes and basil.
- Spinach Dip** .....\$40.00  
A dip made with three cheeses, garlic, onion, and chopped spinach. Served hot with corn tortilla chips.
- Crudités** .....\$40.00  
An assortment of three cheeses and crisp fresh vegetables. Served with a creamy ranch dip.
- Jumbo Lump Crab Dip** .....\$55.00  
Jumbo lump crab meat blended with sour cream, horseradish, and melted cheese. Hot and served with seasoned toast points.
- Cocktail Franks** .....\$65.00  
Wrapped in flaky pastry, baked to a golden brown. Served with a creamy mustard dip.
- Sesame Chicken** .....\$65.00  
Juicy, boneless chicken tenders accented with a delicate sesame honey glaze.
- Scallops Wrapped with Bacon** .....\$70.00  
Delicious broiled scallops wrapped with crispy bacon.
- Tenderloin Bruschetta**.....\$70.00  
Toast points seasoned with garlic butter and Romano cheese, topped with sliced tenderloin of filet mignon. Roasted to perfection.
- Chilled Shrimp Cocktail** .....\$80.00  
50 pieces served with our tangy cocktail sauce.

# Hors D'Oeuvres Buffet

\$21.95 per person

An alternative meal selection for lunch or dinner. Excellent selection for cocktail parties.

Buffet includes all of the hot and cold hors d'oeuvres listed above, with the exception of shrimp cocktail.\* Menu also includes unlimited coffee, tea, and iced tea.

\*Shrimp cocktail may be added upon request. \$80.00 per 50 pieces.

Bartender and Beverage menu separate.

Please add 6% sales tax and 20% gratuity.

# Beverage Service

Bartender service will be added for a fee of \$50.00 to all evening parties, or can be included upon request at any time.

## Host Sponsored Tab or Cash Bar

Charge based on actual consumption of liquor on a per drink basis.

## Host Sponsored Limited Beer, Wine, and Soda

Unlimited quantities within the hours specified.

This service includes Chardonnay, Cabernet, White Zinfandel, Yuengling Lager, Coors Light, Heineken, and a variety of fountain sodas.

Two hours (per person) .....\$12.00

Three hours (per person) .....\$15.00

Four hours (per person) .....\$18.00

## Host Sponsored Unlimited Beverages

Unlimited quantities within the hours specified.

This service includes liquors consisting of: Absolut Vodka, Bacardi Rum, Tanqueray Gin, Seagrams V.O., Old Grand Dad Bourbon, Jack Daniels Whiskey, Southern Comfort, Dewars Scotch, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Triple Sec, Apple Pucker, Peach Schnapps, Kahlua, Christian Brothers Brandy, Crème DeMenthe, Bailey's Irish Cream, and Amaretto.

Wines: Chardonnay, Cabernet, and White Zinfandel.

Beer: Coors Light, Yuengling Lager, and Heineken.

And a variety of fountain sodas.

Two hours (per person) .....\$15.00

Three hours (per person) .....\$17.50

Four hours (per person) .....\$20.00

## Punch Suggestions: Priced per Punch Bowl

Fruit Punch.....\$25.00

Champagne Punch .....\$40.00

Beverage Service .....\$50.00

20% gratuity will be added to your total bill, with the exception of cash bar.

Cash bar gratuities are at the discretion of each guest.

# Conference Rooms Available

Starting at \$100.00!

## Morning and Afternoon Refreshments

Coffee and Tea (per person)..... \$2.00

Assorted Juice (per person)..... \$2.00

Assorted Soda (per person)..... \$2.00

Drink Station – includes above (per person) \$5.00

Bottled Water (per person)..... \$1.50

Assorted Danish (per person) ..... \$2.50

Assorted Mini Danish (per person) ..... \$2.50

Assorted Muffins (per person) ..... \$2.50

Assorted Croissants (per person)..... \$2.50

Assorted Muffins, Danish, and Croissants (per person)..... \$5.50

Bagels – cream cheese and jelly (per person)\$2.75

Fresh Fruit Platter (per person)..... \$2.75

Cookies and Brownies (per person)..... \$2.50

## Lunch and Dinner Service Available

## Audio Visual Equipment Available

Additional Fee

# Also... Catering at your Location!

Ask for our Off-Site Catering Menu!

Please add 6% sales tax and 20% gratuity.

# Banquet Menu



## Upstairs at Mike's

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