



The Hampton Banquet Hall



Thank you for your interest in the Hampton Banquet Hall. You are invited to come experience the elegance of our Facility, professionally staffed with full time coordinators and an in-house Chef. We look forward to working with you step by step in helping you plan an organized and pleasurable event to remember.

2016 Reunion Package

OUR FULL SERVICE FACILITY INCLUDES:

- * Event coordinator to assist you in planning your event.
- * Exclusive use of our facility for accommodations from 50 to over 300 guests.
- * Raised Terrace Flooring w/ head table or stage area for entertainment.
- * Round tables of 8-10 guests per table.
- * A complete floor plan is provided if you plan on having assigned seating.
- * Skirted memorabilia and registration tables are provided, if needed.
- * White / Off White Linens on all tables and colored linen napkins. (School Colors)
- * Table Centerpieces
- * China dinner settings for all of your guests.
- * Packing of left over food is done by our staff using our containers (No Additional Charge)
- * Plenty of free parking in the front and rear of the building w/parking attendants.
- * Optional discounted Invitations and local Hotel Accommodations for your guests.

Reunion Reservation Requirements

- * Deposit- A non-refundable \$200.00 deposit and a signed contract are required upon the reservation of a date. (Personal checks are accepted for deposits only.)
DEPOSIT IS CREDITED TO THE FINAL BILL.
- * Final Payment is due 7 days prior to event by cash, money order, or certified funds (no personal checks, please) Final count due ten days prior to event.
- * All packages are subject to a 17% Service Charge and 7% Sales Tax.
- * Alcohol Portion of the Package is subject to the Allegheny County 7% Drink Tax
- * To assure the availability of our in-house DJ, please contact us at your earliest convenience.
- * **SMOKING POLICY:**
The Hampton Banquet Hall is a non-smoking facility.
Covered Outside smoking areas.

If you have any questions or need any further information, please contact us at (724) 444-6770.

OPTIONAL DJ ENTERTAINMENT

** HAMPTON BANQUET HALL'S IN-HOUSE D.J. **

** FOR MORE INFO: CALL US FOR A COMPLETE DJ PACKAGE **

Reunion Packages

SUNDAY-FRIDAY EVENING RECEPTION (5 HOURS ANYTIME)

***** 75 - 100 PERSON ADULT MINIMUM CHARGE *****

****MINIMUM & SATURDAYS AVAILABLE WILL DEPEND ON TIME OF YEAR *****

MENU PRICING PACKAGE INCLUDES:

** 5 HOURS of Exclusive use of our Facility.

** 5 HOURS OPEN BAR (Standard Bar Package) for all guests 21 and older.
Open for entire time of rental (Beer, Wine and Liquor)

**** Optional Cash Bar discount available. Please ask for Discount Pricing**

** Your choice of Dinner Selections (see following pages 4, 5, & 6)

** Dessert Sheet Cake (Custom Decorated with School Colors)

** Professional staff to service your party.

** Plus all features listed on the front cover.

**** NOTE:** THE FOLLOWING ARE SUGGESTED MENUS AND ARE PRICED / PERSON WITH A SPECIFIED PERSON ADULT MINIMUM. PLEASE FEEL FREE TO CREATE YOUR OWN MENU.

(Prices are guaranteed with a signed contract.)

INCLUDES TWO HORS D'OEUVRES: (YOU MAY SUBSTITUTE A HORV. FOR A SIDE DISH, NO OTHER SUBSTITUTIONS PLEASE)

ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS **OR** ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS
AND ONE REGULAR PRICED HOT HORS D'OEUVRE FROM THE LIST ON PAGE 7.

CHOICE OF TWO ENTREES:

- | | |
|--|---------------------------------------|
| HERBED BAKED CHICKEN (LARGE ¼ CHICKEN SELECTIONS LIGHTLY SEASONED) | OVEN FRIED BREADED CHICKEN |
| GLAZED BAKED HAM IN PINEAPPLE-ORANGE SAUCE (CARVED VIRGINIA HAM BY CHEF ON BUFFET LINE ADD \$1.00) | STUFFED CABBAGE ROLLS |
| STUFFED SHELLS WITH RICOTTA CHEESE | BARBECUED ROASTED CHICKEN |
| SEASONED SALISBURY STEAK WITH HOMEMADE MUSHROOMS GRAVY | KOLBASSI WITH SAUERKRAUT |
| OUR FAMOUS SAUSAGE W/ TOMATO SAUCE MIXED W/ PEPPERS & ONIONS | ASSORTED DELI MEATS, CHEESES & RELISH |

ADDITIONAL CHOICE OF FOUR:

- IMPORTED PASTA CHOICES: RIGATONI, SEA SHELLS OR PENNE WITH ONE CHOICE OF THE FOLLOWING SAUCES:
 MEAT SAUCE, MARINARA, PINK LEEK SAUCE OR SUN DRIED TOMATOES, BASIL & OLIVE OIL GLAZED CARROTS
 IMPORTED LINGUINI W/ BUTTER AND PARMESAN CHEESE FRESHLY TOSSED GARDEN GREEN SALAD
 RICE PILAF ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS
 BAKED MACARONI W/ CHEDDAR CHEESE SAUCE ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS
 BUTTERED PARSLEY RED-SKIN POTATOES GREEK TOMATO SALAD
 ROASTED HERB RED-SKIN POTATOES SPRIAL PASTA SALAD W/ VEGETABLES
 MASHED POTATOES WITH HOMEMADE GRAVY ELBOW MACARONI SALAD
 GREEN BEANS WITH MUSHROOMS OR ALMONDS COLE SLAW
 BROCCOLI & CAULIFLOWER W/ CHEDDAR CHEESE SAUCE ON THE SIDE
 ITALIAN BLEND OF VEGETABLES

ALSO INCLUDES: ASSORTMENT OF FRESH HARD AND SOFT DINNER ROLLS WITH BUTTER

HOT BUFFET SPECIAL #2

\$41.50/ PERSON

INCLUDES THREE HORS D'OEUVRES: (YOU MAY SUBSTITUTE A HORV. FOR A SIDE DISH, NO OTHER SUBSTITUTIONS PLEASE)

ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS **AND** ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS
AND ONE REGULAR PRICED HOT HORS D'OEUVRE FROM THE LIST ON PAGE 7.

CHOICE OF TWO ENTREES:

- | | |
|--|---|
| ROAST SIRLOIN BEEF (BLACK ANGUS) AU JUS/HOMEMADE GRAVY | STUFFED CHICKEN BREAST W/ MARSALA WINE SAUCE |
| SIRLOIN BEEF BURGUNDY TIPS (BLACK ANGUS)---(RICE OR NOODLES SHOULD BE CHOSEN WITH THESE ITEMS)---SEAFOOD NEWBURG | |
| GLAZED BAKED HAM IN PINEAPPLE-ORANGE SAUCE (CARVED VIRGINIA HAM BY CHEF ON BUFFET LINE ADD \$1.00) | VEAL PARMESAN |
| TORTELLINI W/ SAUTEED CHICKEN AND BROCCOLI | TORTELLINI W/ SAUSAGE & SHERRIED MUSHROOM SAUCE |
| VEAL SCALLOPINI SERVED W/ MUSHROOMS, PEPPERS & ONIONS | CHEESE LASAGNA W/ MARINARA OR MEAT SAUCE |
| ROAST TURKEY BREAST WITH HOMEMADE GRAVY | BAKED PORK CHOP W/ HOMEMADE MUSHROOM SAUCE |
| FETTUCCHINE WITH A SAVORY BLEND OF HERBS, CHICKEN & PEPPERS | |

ADDITIONAL CHOICE OF FOUR:

- IMPORTED PASTA CHOICES: RIGATONI, SEA SHELLS OR PENNE WITH ONE CHOICE OF THE FOLLOWING SAUCES:
 MEAT SAUCE, MARINARA, PINK LEEK SAUCE OR SUN DRIED TOMATOES, BASIL & OLIVE OIL GLAZED CARROTS
 IMPORTED LINGUINI W/ BUTTER AND PARMESAN CHEESE FRESHLY TOSSED GARDEN GREEN SALAD
 RICE PILAF ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS
 BAKED MACARONI W/ CHEDDAR CHEESE SAUCE ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS
 BUTTERED PARSLEY RED-SKIN POTATOES GREEK TOMATO SALAD
 ROASTED HERB RED-SKIN POTATOES SPRIAL PASTA SALAD W/ VEGETABLES
 MASHED POTATOES WITH HOMEMADE GRAVY ELBOW MACARONI SALAD
 GREEN BEANS WITH MUSHROOMS OR ALMONDS COLE SLAW
 BROCCOLI & CAULIFLOWER W/ CHEDDAR CHEESE SAUCE ON THE SIDE
 ITALIAN BLEND OF VEGETABLES

ALSO INCLUDES: ASSORTMENT OF FRESH HARD AND SOFT DINNER ROLLS WITH BUTTER

***** MAIN ENTREES AND SIDE ITEMS MAY BE ADDED TO ANY MENU FOR AN ADDITIONAL CHARGE.**

PLEASE FEEL FREE TO CREATE YOU OWN MENU. (Prices are guaranteed with signed contract.)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

COMPLETE SIT-DOWN DINNER

Appetizer (Choice of 1):

Fresh Fruit Cup

Or, Assortment of Fresh Fruit displayed on trays at Hors D'oeuvres Station

Entrée (Choice of 2):

*Surf and Turf	\$Market Price
*Filet Mignon (Choice Black Angus Beef)	\$Market Price
*Roast Prime Rib of Beef(Choice Black Angus Beef), au jus	\$Market Price
Baked Stuffed Flounder with Crabmeat	\$Market Price
Roast Sirloin of Beef w/ Mushroom Sauce	Reunion: \$44.50
Baked Virginia Ham w/ Pineapple-Orange Sauce	Reunion: \$44.50
Baked Stuffed Pork Chop w/ Homemade Mushroom Sauce	Reunion: \$44.50
Chicken Cordon Bleu	Reunion: \$44.50
Stuffed Breast of Chicken w/ Marsala Wine Sauce	Reunion: \$44.50
Boneless Breast of Chicken Marsala (other chicken options available)	Reunion: \$44.50
Baked Half Chicken	Reunion: \$43.50

Vegetable (Choice of 1):

Green Beans with Mushrooms or Almonds

Our Famous Glazed Carrots

Broccoli and Cauliflower

Or, Any Vegetable of Your Choice

Potato (Choice of 1):

Baked Idaho w/ Sour Cream and Butter

Candied Yams

Buttered Parsley Red-Skin Potatoes

Roasted Herb Red-Skin Potatoes

Rice Pilaf

Salad (Choice of 1):

Greek Salad with Feta Cheese

Tossed Garden Green Salad

Classic Caesar

Dessert (Choice of 1): (or Substitute Any One Regular Priced Hors D'oeuvres)

Sherbet or Ice Cream

Also Includes:

Assorted Rolls and Butter

Fresh Brewed Coffee, Tea and Decaf

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

REGULAR HORS D'OEUVRES LIST & COST:
HORS D'OEUVRES STATION(S) UP TO 1 HOUR BEFORE DINNER

Choice of 1 = \$1.75 per person
Choice of 3 = \$5.25 per person

Choice of 2 = \$3.50 per person
Choice of 4 = \$6.95 per person

HOT

- *100% BEEF COCKTAIL MEATBALLS W/ MUSTARD SAUCE
- *100% BEEF MEATBALLS IN OUR SWEDISH SAUCE
- *MINI SHRIMP SPRING ROLLS (TENDER SHRIMP & VEGETABLES ROLLED IN CRUNCHY WRAPPERS)
- *TAQUITOS (BEEF IN CHIPOTLE SAUCE ROLLED IN FRESH CORN TORTILLAS)
- *FRANK-N-BLANKET (MINI HOT DOGS WRAPPED IN FLAKEY PUFF PASTRY)
- *ASSORTED QUICHE (MIXTURE OF GARDEN VEGETABLE AND COUNTRY FRENCH STYLE)
- *MINI EGG ROLLS W/ WHITE MEAT CHICKEN COMPLIMENTED WITH SWEET AND SOUR SAUCE
- *PROVOLONE BREADED CHEESE STICKS W MARINARA SAUCE
- * DISPLAY OF ASSORTED IMPORTED AND DOMESTIC CHEESES W/ ASSORTED CRACKERS
- *PASTRY CHEESE PUFFS
- *FILO SPINACH SQUARES (PERFECTLY SEASONED AND NESTLED IN CRISPY FILLO DOUGH)
- *NACHO CHEESE POCKETS

***UNLIMITED FRESHLY MADE WEDDING SOUP for HOURS D'OEUVRE HOUR \$1.95 per person ***

COLD

- *DISPLAY OF ASSORTED IMPORTED AND DOMESTIC CHEESES W/ ASSORTED CRACKERS

UPGRADED HORS D'OEUVRES LIST & COST:
HORS D'OEUVRES STATION(S) UP TO 1 HOUR BEFORE DINNER

*JUMBO BUTTERFLY SHRIMP (PLUMP & JUICY SHRIMP IN OUR SIGNATUE BREADING) \$1.00/PERSON
W/COCKTIAL SAUCE

- *100% WHITE MEAT CHICKEN BREAST STRIPS WITH OUR BARBECUE SAUCE \$ 2.25/PERSON
- *100% WHITE MEAT CHICKEN BREAST STRIPS WITH OUR TERRIYAKI SAUCE \$2.25 /PERSON
- *100% WHITE MEAT CHICKEN BREAST STRIPS WITH OUR PARMESAN SAUCE \$ 2.25 / PERSON
- *SCALLOP RUMAKI \$ 3.95 /PERSON
- *JUMBO STUFFED MUSHROOMS W/ CRABMEAT OR SAUSAGE \$ 3.95 /PERSON
- *JUMBO SHRIMP COCKTAIL WITH COCKTAIL SAUCE Market price/PERSON