



The Hampton Banquet Hall

Thank you for your interest in the Hampton Banquet Hall, 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.

Our 2019 School Awards Menu:

Available Sundays -Thurs

INCLUDES:

- *Up to 4 Hours of Hall Usage for Dinner and Awards Program
- *Assorted Soft Drinks, Coffee and Tea through Dinner Hour
- *White Linen Tablecloths and School Colored Linen Napkins
- *China Dinner Settings
- *Decorated Dessert Sheet Cake on Display
- *Centerpieces for all Tables
- *Skirted Award, Gift and Registration Tables
- *Podium and Microphone – No Charge
- *Screen for Video Presentations –No Charge
(Video & Sound Equipment Available For an additional Flat Charge of \$25)
- *Professional Staff to service your party w/ Complete Set-up and Clean Up
- *Children’s Pricing: Ages 0-3 No Charge (Up to 5% of Total Final Guest Count)/ Ages 4-6 Half Price
- *Special Dietary Requests can be Accommodated Please call to Discuss.

OPTIONAL SERVICES:

- *Additional hall usage with music or entertainment Cost: \$1.00/person extra & refreshments to remain open for entire rental. Cold Refreshments close after dinner.
- *FULL or LIMITED Cash Bar for Adults **\$30.00 Set Up**
- *Candles for all Table Centerpieces -\$10.00 flat charge

*****SPECIAL OFFER: Select One Main Entrée from Menu #1 and One Main Entrée from Menu #2 along with your 4 side dishes for the price of Menu #1 (\$16.75 plus tax and service charge).**

Menu Items Below (GF) = Gluten free

SCHOOL BUFFET MENU #1: \$16.75/PERSON (MIN. 50 PERSON CHARGE; 18% SERVICE CHARGE / 7% SALES TAX APPLIES)

CHOICE OF TWO ENTREES:

- | | |
|--|--|
| (GF) HERBED BAKED CHICKEN (BREAST, THIGH, LEGS, SELECTIONS LIGHTLY SEASONED) | STUFFED SHELLS W/ RICOTTA CHEESE |
| (GF) GLAZED BAKED HAM COOKED IN OUR SPECIAL PINEAPPLE-ORANGE SAUCE | OVEN FRIED BREADED CHICKEN |
| CHEESE MANICOTTI W/MARINARA OR MEATSAUCE | (GF) HOT SAUSAGE W/ SPECIAL TOMATO SAUCE w/ROLLS |
| SEASONED SALISBURY STEAK W/ HOMEMADE MUSHROOM SAUCE | (GF) BARBECUED ROASTED CHICKEN |
| CHEESE LASAGNA W/ MARINARA OR MEAT SAUCE | ALL BEEF JUMBO MEATBALLS W/TOMATO SAUCE w/ROLLS |
| CHEESE MANICOTTI W/MARINARA OR MEATSAUCE | |

SCHOOL BUFFET MENU #2: \$18.75/PERSON (MIN. 50 PERSON CHARGE; 18% SERVICE CHARGE / 7% SALES TAX APPLIES)

CHOICE OF TWO ENTREES:

- | | |
|--|--|
| ROAST SIRLOIN OF BEEF W/ AU JUS AND HOMEMADE BEEF GRAVY | STUFFED CHICKEN BREAST W/ MARSALA WINE SAUCE |
| SIRLOIN BEEF BURGUNDY TIPS -----(RICE SHOULD BE CHOSEN W/ THESE ITEMS) ----- | SEAFOOD NEWBURG |
| CHICKEN PARMESAN | TORTELLINI W/ SAUTEED CHICKEN AND BROCCOLI |
| CHICKEN SCALLOPINI | SAUTEED CHICKEN AND FETTUCCHINE WITH A SAVORY BLEND OF HERBS AND PEPPERS |
| ROAST TURKEY BREAST W/ GRAVY | BAKED PORK CHOP W/ HOMEMADE MUSHROOM SAUCE |

ABOVE MENUS INCLUDE ADDITIONAL CHOICE OF FOUR MENU ITEMS:

- IMPORTED PASTA: RIGATONI, SEA SHELLS OR PENNE WITH CHOICE OF ONE OF THE FOLLOWING SAUCES:
MEAT SAUCE, MARINARA SAUCE, PINK LEEK SAUCE OR SUN-DRIED TOMATOES, BASIL & OLIVE OIL
- | | |
|--|---|
| IMPORTED LINGUINE W/ BUTTER AND PARMESAN CHEESE | CHEESE TORTELLINI W/ A LIGHT GARLIC BUTTER |
| (GF) RICE PILAF | BAKED MACARONI W/ CHEDDAR CHEESE SAUCE |
| (GF) BUTTERED PARSLEY RED-SKIN POTATOES | SCALLOPED POTATOES |
| (GF) ROASTED HERBED RED-SKIN POTATOES | AU GRATIN POTATOES |
| (GF) MASHED POTATOES W/ HOMEMADE GRAVY ON SIDE | (GF) CANDIED YAMS |
| (GF) WHOLE GREEN BEANS W/ MUSHROOMS OR ALMONDS | (GF) BROCCOLI FLORETS & CAULIFLOWER W/ CHEESE SAUCE ON THE SIDE |
| (GF) GLAZED BABY CARROTS | (GF) ITALIAN BLEND OF VEGETABLES |
| (GF) BUTTERED SWEET CORN | (GF) FRESHLY TOSSED GARDEN GREEN SALAD |
| (GF) ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS | (GF) ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS |
| SPIRAL PASTA SALAD W/ VEGETABLES | (GF) GREEK TOMATO SALAD |
| ELBOW MACARONI SALAD | COLE SLAW |

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

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

FINAL GUEST COUNT IS DUE 7 DAYS PRIOR TO EVENT. FINAL PAYMENT IS DUE THE DAY OF THE EVENT.

**** RESERVATION REQUIREMENT - \$200.00 DEPOSIT AND SIGNED CONTRACT**

HAMPTON BANQUET HALL INC. 5416 ROUTE 8, GIBSONIA, PA 15044 (724) 444-6770

www.hamptonbanquethall.com