

BUFFET OPTIONS

For parties of 15-120 guests

First two hours included in price.

Additional hours are \$200 per hour

Choose your Tier and pick 3 entrees below, or from previous Tiers.

Pick 2 sides.

House salad and bread included.

Soft drinks, coffee and tea charge

\$1 per person

Prices do not reflect sales tax or 18% gratuity

TIER A (\$21 per person)

Glazed Ham

Grilled Chicken w/ mixed vegetables

Macaroni & Cheese

Penne Pasta

(Vodka sauce, Marinara, or Alfredo)

Pulled Pork Sandwiches

Meatballs

Broiled Cod in Lemon Butter

TIER B (\$24 per person)

Parmesan Crusted Tilapia

Chicken Marsala

Chicken Parmesan

Sausage w/ peppers and onions

Baked Ziti

Grilled Shrimp

Roasted Turkey w/ Gravy

TIER C (\$28 per person)

Chicken Florentine

Grilled Salmon w/ Scampi Sauce

Shrimp w/ tomato, onions, peppers

Roasted Pork in Herb Butter

White Wine Garlic Clam Linguini

Braised Short Ribs w/ Onion Gravy

TIER D (\$32 per person)

Thin Sliced Prime Rib w/ Au jus

Shrimp & Scallop Scampi

Bone-In Pork Chop w/ Bourbon Glaze

Thin Sliced Prime Rib w/ Au Jus

Mac & Cheese topped w/ your choice of Lump Crab or Lobster

SIDES:

Roasted Potatoes, Mashed Potatoes, Baked Potatoes, Green Beans, Mixed Vegetables, Sweet Potato Fries, French Fries, Wild Rice, Corn, Cole Slaw, Penne in Olive Oil

PREMIUM SIDES: (Add \$2 per person)

Asparagus, Loaded Baked Potato, Loaded Mashed Potatoes, Sauteed Spinach w/ Roasted Peppers

PLATED DINNERS

For parties up to 50 guests

House Salad, bread, and choice of one side included

PLAN A (\$24 per person)

Chicken Dinner

(Grilled or Picatta)

8oz Coulette Steak

Penne Pasta w/ Chicken

(Vodka or Alfredo)

Faroe Island Salmon

(Grilled or Blackened)

Pasta Primavera

PLAN B (\$28 per person)

Crab Cakes

N.Y Strip Steak

Vegetarian Stuffed Mushrooms

Chicken Dinner

(Parmesan or Marsala)

Stuffed Flounder

Braised Short Ribs in Gravy

PLAN C (\$32 per person)

8oz Filet topped with garlic butter
(make it an Oscar add \$4)

Twin Lobster Tails

Shrimp, Scallop, and Crab Alfredo

14oz Bone-In Pork Chop

Seafood Combo

APPETIZERS/ PLATTERS

Serves 20-35

Seasonal Fruit Platter	\$65
Cheese & Crackers	\$50
Vegetable Platter	\$65
Spring Rolls	\$50
Shrimp Cocktail	\$70
Calamari	\$90
Mini Crab Cakes	\$80
Chicken Tenders & Fries	\$45
Crab Stuffed Mushrooms	\$85
Vegetarian Stuffed Mushrooms	\$65
Hummus Platter	\$45
Fried Shrimp	\$70
Wings	\$65

DESSERT

Flourless chocolate cake:

\$4 per person

Cheesecake:

\$4 per person

Vanilla Ice Cream:

\$2 per person

Cake Cutting Charge \$2 per person

BAR PACKAGES

\$125 Bartender fee

CASH BAR

Guests pay for their own beer,
wine, and liquor

HOST TABS

PACKAGE A

Well liquors, house red and white
wines, choice of one keg

PACKAGE B

Premium liquors, house red & white
wines, choice of one keg, and
choice of 5 bottled beers

PACKAGE C

Host pays for wine and beer, cash
bar for all liquor

RENTAL PRICES

\$200 per hour

Three hour minimum

\$50 clean-up fee

Banquet Information



530 Pembroke Road
Bethlehem Pa, 18018

610-625-3777

adagioseafood@gmail.com