

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 \$2 pp.

*Soft drinks, coffee and tea charge
\$2 per person*

Prices do not reflect sales tax or 18% gratuity

TIER A (\$24 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 (\$27 per person)

Parmesan Crusted Tilapia

Chicken Marsala

Chicken Parmesan

Sausage w/ peppers and onions

Baked Ziti

Grilled Shrimp

Roasted Turkey w/ Gravy

TIER C (\$30 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 (\$35 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 (\$28 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 (\$32 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 (\$36 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	\$75
Cheese & Crackers	\$60
Vegetable Platter	\$75
Spring Rolls	\$75
Shrimp Cocktail	\$85
Calamari	\$90
Mini Crab Cakes	\$90
Chicken Tenders & Fries	\$60
Crab Stuffed Mushrooms	\$90
Vegetarian Stuffed Mushrooms	\$75
Hummus Platter	\$50
Fried Shrimp	\$75
Wings	\$85

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

\$150 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

\$150 clean-up fee

Banquet Information



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