



Is the **BACKYARD ALE HOUSE**
the right caterer for your event?

RELAXING ~ SOCIAL ~ UNIQUE ~ LAID-BACK ~ GATHER ~ MINGLE

We at the Backyard Ale House, pride ourselves on providing our customers with Quality Food, Service, & Presentation, all at a reasonable Price.

Allow us to Cater your Private Event, such as; Birthday Parties, Graduation Parties, Holiday Parties, Weddings, Religious celebrations. No matter the event and whether you're just looking for food or if you'd like full-service staffing and setup, we can accommodate all your needs.

The success of your event is as important to us as it is to you.

We aim to please... if you have any special requests, don't hesitate to ask. We will always do everything in our power to accommodate your wishes.

CONTACT US TODAY TO RESERVE A DATE FOR YOUR FUNCTION.

{ 523 LINDEN STREET
SCRANTON, PA 18503 }

— HOURS —

TUESDAY THRU SUNDAY: 11:00AM — 2:00AM
MONDAYS: CLOSED

CONTACT US AT



570.955.0192



INFO@BACKYARDALEHOUSE.COM

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BACKYARD ALE HOUSE

— SCRANTON, PA —

OFF-PREMISE CATERING





HORS D’OEUVRES

STATIONARY

Priced Per Person unless Otherwise Noted, 25 People Minimum

VEGETABLE CRUDITE: \$2

Assorted Seasonal Vegetables & Dips.

FRUIT & CHEESE DISPLAY: \$3

Imported & Domestic Cheeses with Seasonal Fruits & Crackers.

MIDDLE EASTERN DISPLAY: \$3

Featuring Traditional & Roasted Red Pepper Hummus, Tabbouleh Salad, Carrot Salad, Olive & Feta Cheese Tapenade, Tortilla Chips, & Grilled Pita.

ANTIPASTO DISPLAY: \$3.50

A Beautiful Display of Italian Meats, Cheeses, Marinated Vegetables, & Salads.

SPINACH & ARTICHOKE DIP: \$2

A Creamy 4 Cheese Blend with Spinach, Artichoke Hearts, Onions & Garlic. Offered with Bread, Crackers, and Tortilla Chips.

CHIPS & DIP: \$1.25

Our House Chips served with a Caramelized Onion & Bleu Cheese Dip.

CRAB & WILD MUSHROOM CHEESECAKE: \$50/each

Savory 10" Cheesecake served with Toasted Baguettes. (Serves about 25)

PASSED

Priced Per 25 Pieces

COCKTAIL MEATBALLS: \$20

Traditional with Marinara Sauce **or** Asian Pork with Sweet & Sour Sauce **or** Swedish with Sour Cream Gravy.

ARANCINI: \$22.50

"Risotto Balls", Arborio Rice blended with Scallions, Roasted Red Peppers, and Asiago; Flash Fried.

THAI CHICKEN SKEWERS: \$50

Marinated and Served with a Peanut Sauce.

DEVEILED EGGS: \$18.75

Traditional Preparation.

MINI MAC & CHEESE BOWL: \$22.50

5 Cheeses Blended with Shells.

CRAB CAKES:

Hand-formed, Bite sized. Remoulade Sauce.

ITALIAN HERO WRAPS: \$12.50

Italian Meats & Cheese with Lettuce in a Flour Tortilla. Party Sliced.

CAPRESE SKEWERS: \$20

Fresh Mozzarella, Basil, Grape Tomatoes, Brushed with Pesto.

SALMON CAKES: \$30

Hand-formed Bite Sized. Choose either Remoulade **or** Tartar Sauce.

PROSCIUTTO WRAPPED ASPARAGUS: \$18.75

Served with an Oven Roasted Tomato Dipper.

SHRIMP COCKTAIL: Market Price

Jumbo Poached Shrimp Served with Cocktail Sauce.

STUFFED MUSHROOMS: Crabmeat \$50 **or** Sweet Italian Sausage \$30

BUFFET DINNER

YOUR CHOICE:

Two (2) Entrees for \$16/person **or** Three (3) Entrees for \$19/person

PRICE INCLUDES:

Two (2) Salads **or** One (1) Salad and One (1) Soup,
An Appropriate Starch Pairing, Vegetable and One (1) Dessert.
Dinner Rolls & Butter are also included along with Soft Drinks
(Water, Soda, Iced Tea, Coffee & Tea)

SALADS

SIMPLE SALAD:

Mixed Greens, Fresh Vegetables, with Choice of Three (3) Dressings.

CAESAR SALAD: add \$1/person

Romaine Lettuce, Homemade Caesar Dressing with Anchovies. Garlic Croutons.

PATIO SALAD: add \$1/person

Mixed Greens, Sliced Apples, Dried Cranberries, Toasted Walnuts, & Crumbled Bleu Cheese;
Sweet Apple Vinaigrette.

DRESSINGS: Red Wine Vinagrette, Thousand Island, Orange Poppy Seed, Bleu Cheese,
Ranch, Sweet Apple Vinagrette, Sherry Vinagrette, & Honey Balsamic.

SOUPS

CREAM OF MUSHROOM, TOMATO, BROCCOLI **OR** CAULIFLOWER,
MINESTRONE, ITALIAN WEDDING, MANHATTAN CLAM,
ROASTED TOMATO & BLACK BEAN

ENTREES

CHICKEN MARSALA:

Sauteed Boneless Chicken Breast Served in a Mushroom Marsala Sauce.

CHICKEN PICATTA:

Sauteed Boneless Chicken Breast Served in a White Wine, Lemon-Caper Sauce with Mushrooms.

STUFFED CHICKEN BREAST:

Traditional Bread & Sausage Stuffing.

SLICED TURKEY BREAST:

Roasted Turkey Breast Sliced and Served with a Bread & Sausage Stuffing, Pan Gravy.

PORK MEDALLIONS:

Grilled Pork Loin Served with a Mushroom Madeira Sauce **or** Sauteed Cinnamon Apples.

STUFFED PORK LOIN:

Traditional Bread & Sausage Stuffing **or** Italian Sausage Stuffed, Pan Gravy.

SALISBURY STEAK:

Beef & Pork Blend with a Beef Gravy.

SALMON & COD:

Pan Seared Salmon with Cod Loins. Served with a Shrimp Chardonnay Cream Sauce.

BAKED COD:

Topped with an Herbed Oyster Cracker Crumb Crust. Served with a Lemon Cream Sauce.

SALMON CAKES:

Pan Seared, Tarter **or** Remoulade Sauce.

LASAGNA ROLLS **OR** STUFFED SHELLS:

Creamy Ricotta Cheese & Spinach Blend. Marinara Sauce.

BAKED MACARONI & CHEESE:

Macaroni Shells smothered with a Blend of 5 Cheeses.

PASTA, ZITI **OR** RIGATONI:

Choose Between; Marinara Sauce **or** Vodka Sauce **or** Bolognese Sauce

DESSERT

A Display of Party Sliced Desserts to include:

DESSERT BARS, COOKIES, CANNOLIS, ETC.

PLATED DINNERS

This is a list of our most popular choices, however we can customize an event package to meet your specific needs and tastes.

- Prices are per person and must be pre-ordered 1 week before your event.
- All Dinners include a "Simple Salad" with a choice of Homemade Dressings, Dinner Rolls & Butter, Soft Drinks (Water, Soda, Iced Tea, Coffee & Tea)
- Caesar Salad **OR** our House Patio Salad can be substituted for \$2/ person.
- Our Chef will suggest appropriate sides to compliment your meal.

BOURSIN CHICKEN: \$25

Airline Chicken Breast stuffed with Boursin Cheese and Wrapped with Smoked Bacon served with Pan Jus.

STUFFED CHICKEN BREAST: \$22

Traditional Bread Stuffing. Served with Pan Gravy.

CHICKEN MARSALA, PICATTA **OR** CHICKEN CHASSEUR: \$22

Boneless Chicken Breast Served with an Appropriately Paired Sauce.

PRIME RIB AU JUS: Market Price

FLANK STEAK ROULADE: \$27

Wrapped around a Ground Beef and Vegetable filling, Braised in a Red Wine Demi-Glace.

STUFFED PORK LOIN: \$24

Traditional Bread & Sausage Stuffing **or** Italian Sausage Stuffed served with a Pan Gravy.

BONELESS PORK CALABRESE: \$25

Grilled Premium Reserve Pork "Mignon" with a Sauté of Bell Peppers, Hot Cherry Peppers and Onions with Roasted Potatoes.

SEAFOOD MOUSSE STUFFED SHRIMP: \$32

Batter Dipped and Pan Seared. Served with Chardonnay Cream Sauce.

JUMBO LUMP CRAB CAKES: \$30

Hand Formed, Bursting with Jumbo Lump Crab & Seared. Served with Remoulade Sauce.

SALMON: \$30

Faroe Island Fillet, Char Grilled, and Served with Lemon Dill Cream.

WILD MUSHROOM RAVIOLI: \$24

Chianti Braised Beef Short Rib and Mushroom Ragout.

LASAGNA ROLLS: \$21

Creamy Ricotta Cheese Blend Wrapped in a Lasagna Noodle.
Served with a Marinara Sauce **or** Bolognese Sauce.

DESSERT

CHEF'S RECOMMENDATION

The packages of this menu are designed only for Off-Premise catered events with the following minimum requirements for facility equipment:
6-Burner Gas Stove, 24" Char broiler, 24" Griddle, Commercial Convection Oven, Walk-in Cold Storage Cooler, 8' Prep Area, Dishwasher.

It is our policy that Off-Premise catered parties have:

- a minimum of 25 people for a Buffet to order from this menu.
- a minimum of 40 people for a Plated Event to order from this menu.

Plateware, Glassware, Silverware, & Linens are NOT included.

If the event facility does not supply these items we can supply them for a rental fee.

We require the Final Headcount a minimum of five (5) working days before the event for orders from this menu.

Total Number of people that a Tray **OR** Pan serves are best estimates and may vary per party.

Gratuity is NOT included in these prices. 18% Gratuity will be added to the Final Bill.

The Prices listed are per person unless otherwise noted. Also, the Prices listed on this menu are subject to change due to market conditions.

Please let us know if there is anything we can do to help make your experience more enjoyable.

Thank you for considering the Backyard Ale House as the place to host your event.