

A decorative border of black and white line art surrounds the page. It features intricate scrollwork, heart shapes, and clusters of small flowers, possibly hydrangeas, at the corners and along the sides.

THE ORIGINAL
Baileys

— BANQUET MENU —

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www.baileyssteakhouse.com

11/2021



The staff and management would be pleased to arrange your special occasion luncheon, dinner or cocktail party.

We are offering a fine selection of menu options and have, for your pleasure, private dining rooms for your use. The following menus have been prepared to help you with your arrangements and can be tailored to suit your preference. If you have a specific menu item that you want included in our menu options, please request; and we will quote you a price tailored to your very own menu selection.

We request your preliminary selections ten days in advance and the guaranteed count is required forty-eight hours prior to your affair. You will be required to pay the forty-eight hour confirmed count upon completion of the affair. We also require a deposit per person when booking your affair. This deposit is \$3.00 per person for lunch and \$5.00 per person for dinner.

We assure you that the staff and management will do our utmost to ensure a most memorable occasion.



— *Banquet Luncheon* —

Please select **three** (3) entrée selections.

Entrées

Grilled Chicken

Warm, sliced and grilled chicken breast or grilled shrimp atop a crisp garden salad with balsamic vinaigrette or choice of dressing / Garlic bread or Home-Baked Rolls.

Grilled or Fried Shrimp Platter (6)

Sweet or French Fries.

Plain 'n Juicy Half Pound Burger

*On a toasted kaiser roll - with or without cheese
Sweet or French Fries.*

The Cove Club

Turkey, Bacon, Lettuce & Tomato - Sweet or French Fries.

Grilled Chicken Breast Sandwich

*Lightly marinated, grilled and served with lettuce, tomato and Bermuda onion on a toasted kaiser roll
Sweet or French Fries.*

Beverages

Please see our selections and prices on page B-5.

Desserts

Please see our selection and prices on page B-5.

PRICE PER PERSON ~ \$11.99

— *Banquet Luncheon* —

Please select **three** (3) entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

OR

House Salad (Choice of Dressing) or Caesar Salad.

Entrées

Crab Cake (one piece)

Maryland Crabcake, Served with Cocktail or Tartar Sauce

Mountain Salad

Strawberries, Candied Pecans, Walnuts and Mandarin Oranges. Served Over Field Greens and Topped with a Warm Grilled Teriyaki Glazed Chicken Breast

Catch of the Day

Blackened, broiled or grilled

Chicken Parmesan

Lightly breaded in a fresh tomato sauce and topped with whole milk mozzarella and parmesan cheese ~ served golden brown

6oz. Sirloin

Topped with Mushrooms and Onions

All above entrées are served with homebaked rolls and have a choice of one of the following sides:

rice pilaf, skin on french fries, steamed broccoli, homemade coleslaw, homemade potato salad, homemade chips, sweet potato fries, chef's special vegetable, linguini with marinara sauce, mashed potatoes (loaded +.99), baked potato (loaded +.99)

Beverages

Please see our selections and prices on page B-5.

Desserts

Please see our selection and prices on page B-5.

PRICE PER PERSON ~ \$17.99

6% state sales tax added to all food.

— *Banquet Dinner* —

Please select *three* (3) entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

Shrimp Cocktail (4)

Deep-Fried Breaded Provolone Sticks

with marinara dipping sauce.

Salads

House Salad (*choice of dressing*) or Caesar Salad

Entrées

Chicken & Rib Platter

(Half Rack)

Seafood Alfredo

Shrimp and Scallops in a Roasted Garlic and Parmesan Cream Sauce, Served Over Linguini

8 oz. Sirloin

Topped with sautéed mushrooms and onions.

Fresh Catch of the Day

Blackened, broiled or grilled.

Crab Cake (two peices)

Maryland crab cakes served with cocktail or tartar sauce.

*~ Above entrées include House salad (choice of dressing) or Caesar salad & rolls. ~
All entrées have a choice of rice pilaf, skin on french fries, steamed broccoli, homemade coleslaw,
homemade potato salad, homemade chips, sweet potato fries, chef's special vegetable,
linguini with marinara sauce, mashed potatoes (loaded +.99), baked potato (loaded +.99)*

Beverages

Please see our selections and prices on page B-5.

Desserts

Please see our selection and prices on page B-5.

PRICE PER PERSON ~ \$24.99

6% state sales tax added to all food.

Please select *two* (2) appetizers and *three* (3) entrée selections.

Appetizers

Wings (8) • Pot Stickers • Coconut Shrimp
Shrimp Cocktail (4) • Spring Rolls
French Onion Gratiné

Salads

House Salad (*choice of dressing*) or Caesar Salad

Entrées

Prime Center Cut Filet Mignon ~ 6 oz. *center cut*.

Twin 4 oz. Maine Lobster Tails ~ *with drawn butter*.

Prime Rib of Beef, Au Jus (14 oz.) ~ *King Cut* ~ *seasoned and slow roasted*.

Chicken & Ribs Platter
(Half Rack and Chicken Breast)

Broiled Seafood Platter
Tilapia, shrimp, mussels, scallops and a 4 oz. lobster tail with lemon butter sauce.

Surf & Turf

Prime Rib of Beef (8 oz.) ~ seasoned & slow roasted ~ 4 oz. Maine Lobster Tail (1) with drawn butter.

— or —

6 oz. Top Sirloin Center Cut ~ 4 oz. Maine Lobster Tail (1) with drawn butter.

*~ Above entrées include House salad (choice of dressing) or Caesar salad & rolls. ~
All entrées have a choice of rice pilaf, skin on french fries, steamed broccoli, homemade coleslaw
homemade potato salad, homemade chips, sweet potato fries, chef's special vegetable,
linguini with marinara sauce, mashed potatoes (loaded +.99), baked potato (loaded +.99)*

Beverages

Please see our selections and prices on page B-5.

Desserts

Please see our selection and prices on page B-5.

PRICE PER PERSON ~ \$32.99
6% state sales tax added to all food.

— *Hors d'oeuvre Prices* —

Hot

Coconut or Fried Shrimp (<i>per piece</i>)	\$ 1.75
Hickory-Smoked Wings (<i>per piece</i>)	1.00
Fried Chicken Tenders (<i>per piece</i>)	1.00
Fried Provolone Sticks (<i>per piece</i>)	1.00
Assorted Tray (<i>serves twenty-five people</i>)	75.00

Cold

Cheese Tray (<i>serves twenty-five people</i>)	\$60.00
Vegetables & Dip (<i>serves twenty-five people</i>)	60.00
Fruit & Cheese (<i>serves twenty-five people</i>)	60.00
Assorted Tray (<i>serves twenty-five people</i>)	60.00
Shrimp Cocktail (<i>per piece</i>)	1.50
Clams ~ Half-shell (<i>per piece</i>)	1.00
Oysters ~ Half-shell (<i>per piece</i>)	1.25

Bar

Open Cash Bar Available

If paid by host/hostess in one check ~ 10% discount on bar items.

Champagne Toast (Great Western) ~ \$28.00 bottle
(serves approximately six people)

Premium Wines by the Glass or Bottle ~ See Wine List

Desserts

Please select three dessert items

Authentic Crème Brûlée	\$6.49	Ice Cream	3.50
Pocono Cheesecake Factory Cheesecake	6.49	Tiramisu	6.49
Caramel Apple Granny	6.49	Mississippi Mud Cake	6.49
Fresh Fruit (<i>in season</i>)	<i>price varies</i>		

Beverages

All Soft Beverages \$2.75

~ Refills Available at No Charge ~

Royal Sumatra Coffee - Regular or Decaf

Pepsi • Diet Pepsi • Mountain Dew • Tropicana Lemonade • Schweppes Ginger Ale • Orange Crush
Mug Root Beer (caffeine free) • Mist Twist Lemon Lime (caffeine free)

6% state sales tax added to all food.

Suggested complimentary gratuity of 18%, 20%, 22% would be appreciated for your dining room servers ~ Thank you!