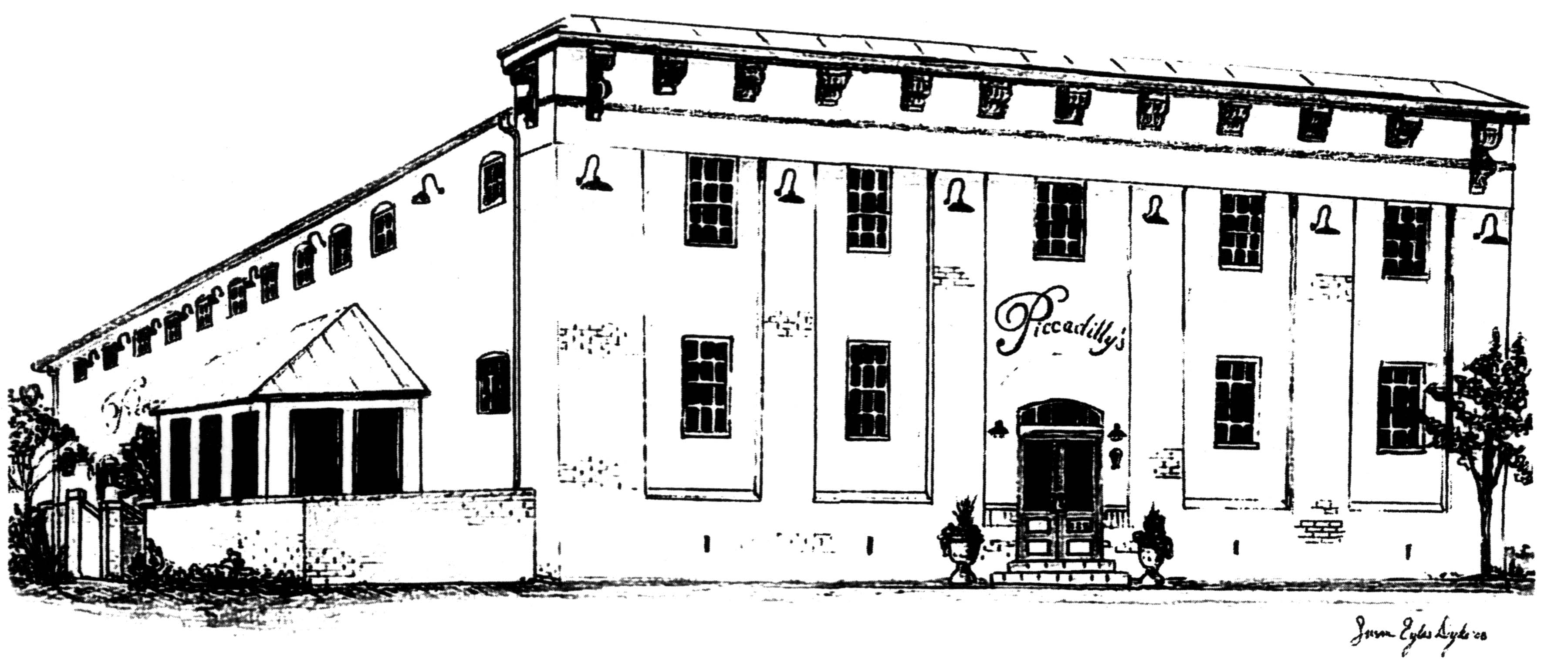
Piccadilly’s

*Public House & Restaurant*

*2022-2023 Banquet and Catering Menu*



*Thank you for considering Piccadilly’s Public House and Restaurant as a location for you next Special Event! Our Two Private Rooms are available for any occasion and can entertain parties of over of 200 Guests! We invite you to look over the information listed below and contact us for a private showing and consultation for your upcoming event! Thank you!*

*Special Event Coordinator*

*Nannette Boden*

*540-535-1899 ext.104 - Nannetteb@piccadillysevents.com*

*Winchester Room*

*Friday & Saturday: $750.00\*\* Sun & Thu: $500.00\*\* Mon, Tue & Wed: $350.00\*\**

*(Up to 152 Guests Seated or 200 Guests Standing Room with Limited Seating)*

*Loft Dining Room*

*Friday & Saturday: $350.00\*\* Sun & Thu: $250.00\*\* Mon, Tue & Wed: $100.00\*\**

*(Up to 64 Guests Seated or 100 Guests Standing Room with Limited Seating)*

*Winchester Room & Loft*

*Friday & Sat: $1000.00\*\* Sun & Thu: $600.00\*\* Mon, Tue & Wed: $400.00\*\**

*(200+ Guests Seated or 300 Guests Standing Room with Limited Seating)*

*Swimley’s Piano Bar*

*Friday & Sat: $250.00\* Sunday & Thu: $150.00\* Mon, Tue & Wed: $100\**

*(Up to 58 Guests Seated or 100 Guests Standing Room with Limited Seating)*

*(Table Linens for Dining Tables and Booth Tables are at an Additional Cost)*

*Rental Includes:*

*Exclusive Use of Room (4 Hours)*

*Tables and Chairs*

*Flatware, Stemware & China*

*Crystal Sugar Caddies*

*Tower Salt and Pepper*

*Utility Tables*

*Food Chafers*

*Serving Utensils*

*Cloth Napkins*

*Table Linens, Linen Napkins and Table Skirting with Lighting\*\**

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*Use of our PA system (Winchester Room Only)*

*Dance Floor (Winchester Room Only)*

*Full Bar (Winchester Room Only) or Beer & Wine Bar*

*Private Facilities for Guests*

*Event Service Charge:*

*This service charge includes Set-up and Clean-up of your room, Chef, Kitchen Staff,*

*Servers and Bartenders, as well as an Event Coordinator to oversee*

*the Event and your Selected Vendors.*

*The service charge is $5.00 per person to a maximum of $500.00*

*\*Discounted Rates May Not Apply with Bookings During Peak Seasons*

*\*\*Includes White Linens and Settings, Other Colors and Specialty Rentals are available through an outside linen vendor. Ask Your Special Events Coordinator for more information.*

***Hors D’overes:***

*$3.25 per Guest per Item*

*Route 11 Chips, Pretzels, and Nuts (3oz)*

*Cucumber & Cherry Tomato Salad Tartlets (2pcs)*

*Cheese Tortellini in Marinara or Alfredo Sauce (4oz)*

*Fresh Vegetable Crudité with Spinach or Ranch Dip (3oz)*

*Bruschetta with Crostini - Tomato, Portobello, Basil, and Red Onion (2pcs)*

*Cocktail Meatballs Served in Barbeque, Marinara, Swedish, or Sweet & Sour Sauce (5pcs)*

*$4.25 per Guest per Item*

*Fresh Fruit Platter with Berry Yogurt Dipping Sauce* *(4oz)*

*Roasted Vegetable Platter with Sea Salt and Balsamic Reduction (3oz)*

*Caprese Salad Skewers - Cherry Tomato, Basil, and Fresh Mozzarella (2pcs)*

*Spanakopita - Phyllo Dough filled with Spinach, Onion, and Feta Cheese (2pcs)*

*Domestic & Import Cube Cheese Platter with Grapes and Crackers (4oz)*

*$5.25 per Guest per Item*

*Pigs in a Blanket (2pcs)*

*Coconut Shrimp with Sweet Chili Dip (2pcs)*

*Creamy Crab Dip with Baguette Slices (4oz)*

*Asian Spiced Chicken Sate Served with Thai Peanut Sauce (3pcs)*

*Charcuterie Board of Assorted Cured Meats, Olives, & Toasted Baguettes (3oz)*

*$6.25 per Guest per Item*

*Mini Crab Cakes with Tartar Sauce (2pcs)*

*Chilled Jumbo Shrimp Cocktail with Cocktail Sauce (2pcs)*

*Filet Toast Points with Horseradish Cream and Roasted Cherry Tomatoes (2pcs)*

*\*\*\*Bacon Wrapped Scallops - Skewered Sea Scallops Wrapped in Crisp Bacon (2pcs)*

*Beef Kabob - Marinated Sirloin Tips with Peppers & Onion on Wooden Skewers (2pcs)*

*Piccadilly’s Wings with Sauce Carousel, Ranch, Blue Cheese & Celery (3pcs)*

*Charcuterie Board of Assorted Cured Meats, Cheeses, Olives & Toasted Baguettes (3oz)*

*Try an Hors D’overes Reception*

*$17.95/Guest – Choose One Item per Pricing Group*

*$26.95/Guest – Choose any Six Items (At Least One Per Pricing Group)*

*These Menus Include Complimentary Coffee, Tea, and Soda for Your Guests*

*Smoked Salmon Platter – House Smoked and Served with Red Onion, Capers, Lemon,*

*Herb Cream Cheese Spread, Horseradish and Crispy Flatbread - $175.00 (Serves 40 Guests)*

*\*\*\* Items may be substituted or price increase due to supply.*

*Your Event Coordinator will notify you beforehand.*

*A standard gratuity of 20% will be added to all food and beverage totals.*

*Prices are based on today’s market and are subject to change.*

*Buffet Dinner Menu*

*Listed below are our current menu options.*

*Our staff can help you select a customized Event Menu based on your needs.*

*Buffet Menu is served with Complimentary Coffee, Tea, and Soda*

*as well as Rolls and Butter.*

*$21.95/Guest – Choose Two Entrees, Two Accompaniments and One Salad*

*$26.95/Guest- Chose Three Entrees, Two Accompaniments and One Salad*

*Additional Accompaniments or Salad add $3.00*

*Entrees:*

*Barbeque Chicken Breast Topped with Bacon, Cheddar & BBQ Sauce*

*Herb Grilled Chicken Breast with Sun Dried Tomato Basil Cream Sauce*

*Grilled Chicken with Supreme Dijon Sauce*

*Blackened Chicken Breast with Creole Sauce*

*Hand Pulled Pork Barbeque*

*Honey-Pineapple Glazed Ham*

*Candied-Bacon Wrapped Pork Tenderloin*

*Smoked Pork Tenderloin with Caramelized Onions and BBQ Sauce*

*Tortellini Alfredo with Jumbo Shrimp*

*Soy and Ginger Marinated Salmon (add $1.00 per Guest)*

*Fennel Crusted Salmon with Shallot Cream Sauce (add $1.00 per Guest)*

*Crab Imperial Stuffed Filet of Tilapia with Shallot Cream Sauce*

*House Marinated London Broil*

*Sliced Roast Beef Sirloin with Brandied Peppercorn Sauce*

*Sliced Roast Beef Sirloin with Mushroom and Garlic Demi-Glaze*

*Sliced Prime Rib in Au Jus with Horseradish Cream on the Side (add $5.00 per Guest)*

*Beef Filet Medallions with Tomato Au Jus (add $3.00 per Guest)*

*Eggplant Parmesan*

*Baked Ziti with Meat Sauce or Vegetarian*

*Meat or Vegetable Lasagna with Marinara or Alfredo Sauce*

*Mushroom Ravioli on Wilted Leeks with Brandy Au Jus*

*A standard gratuity of 20% will be added to all food and beverage totals.*

*Prices are based on today’s market and are subject to change.*

*Accompaniments:*

*Herb Mashed Potatoes*

*Mashed Sweet Potatoes*

*Classic Garlic Mashed Potatoes*

*Sour Cream and Cheddar Mashed Potatoes*

*Mashed Potato Bar with Assorted Toppings (add $3.00)*

*Mashed Sweet Potato with Assorted Toppings (add $3.00)*

*Garlic Roasted Red Potatoes*

*Parmesan Roasted Red Potatoes*

*Au Gratin Potatoes with Mozzarella*

*Wild Rice Pilaf*

*Basil Pesto Risotto*

*Brown Butter, Cranberries & Pecan Rice*

*Blistered Asparagus*

*Squash and Zucchini Medley*

*Italian Style Green Beans (Garlic, Oil, White Onion)*

*Country Style Green Beans (Bacon, Butter, Red Onion)*

*Salad Selections:*

*Classic Caesar Salad with Croutons and Parmesan Cheese*

*Tossed Garden Green Salad with Ranch and Balsamic Vinaigrette*

*Spinach Salad with Mandarin Oranges, Red Onion, Feta*

*Strawberries and Slivered Almonds with Raspberry Vinaigrette (add $1.00)*

*George Washington Salad –Spring Mix, Cranberries, Spiced Pecans*

*and Bleu Cheese Crumbles with Balsamic Vinaigrette on the Side (add $2.00)*

*Greek Salad with Baby Field Greens, Tomatoes, Cucumbers, Red Onion,*

*Green Peppers, Feta Cheese and Kalamata Olives tossed in Red Wine Vinaigrette (add $2.00)*

*Salad Bar with Romaine Lettuce, Mixed Greens, Tomato, Cucumber, Carrots, Onion,*

*Croutons, Shredded Cheddar-Jack, Shredded Parmesan, and Assorted Dressings (add $3.00)*

***Add Meatballs and a Cheese Display to Any Full Buffet Dinner For $6.50 per Guest***

*A standard gratuity of 20% will be added to all food and beverage totals.*

*Prices are based on today’s market and are subject to change.*

*Additional Selections*

*The Following are not included in the buffet price*

*but may be added in addition to your buffet selections.*

*Items are listed a la cart and Per Guest*

*Cold Salad Selections:*

*Cole Slaw $2.00*

*Potato Salad $2.00*

*Fresh Fruit Salad $3.00*

*Italian Pasta Salad $3.00*

*Soups:*

*Curried Carrot $3.00*

*Chicken Noodle $3.00*

*Beef and Vegetable $3.00*

*Cream of Mushroom $3.00*

*Tomato, Basil & Roasted Red Pepper $3.00*

*Butternut Squash & Apple $3.00*

*Shrimp & Lobster $6.00*

*Desserts:*

*Chef’s Choice $5.25*

*Assorted Pies $4.25*

*Assorted Buffet Cakes $5.25*

*New York Cheesecake $5.00 Additional Toppings $1.25*

*Assorted Flavored Cheesecake $5.75*

*Chocolate or Carrot Cake $5.25*

*Fresh Baked Fruit Cobbler $4.25*

*Sticky Toffee Pudding Cake $4.25*

*Bourbon-Caramel Bread Pudding $4.25*

*Chocolate Dipped Strawberries (2pcs) $5.25*

*Chocolate Fountain with Fresh Fruit and Pound Cake $7.00 (Min. 40 Servings)*

*A standard gratuity of 20% will be added to all food and beverage totals.*

*Prices are based on today’s market and are subject to change.*

*Piccadilly’s Brunch Menu*

*Available for Events Between 11:30am and 4:00pm*

*$17.95 per Guest*

*Includes the Following Items Plus*

*Complimentary Coffee, Tea, and Soda*

*Includes:*

*Bacon Strips*

*Sausage Links*

*Scrambled Eggs*

*French Toast with Butter and Syrup*

*Choose One Salad Item*

*Fresh Fruit Salad with Yogurt Dip*

*Classic Caesar Salad with Croutons and Parmesan Cheese*

*Tossed Garden Salad with Ranch and Balsamic Vinaigrette*

*Spinach with Mandarins, Red Onion, Strawberries, Feta, Almonds, and Raspberry Vinaigrette*

*Choose One Entrée Item*

*Tortellini Alfredo – Plain or with Chicken*

*Herb Grilled Chicken with Choice of Sauce*

*Crab Stuffed Tilapia in Shallot Cream Sauce*

*Sliced Sirloin in Au Jus with Horseradish Cream*

*Optional Additions*

*Eggs Benedict (add $5.00)*

*Assorted Muffins (add $3.00)*

*Second Salad Option (add $2.00)*

*Second Entrée Option (add $5.00)*

*Orange, Cranberry and Pineapple Juice (add $1.00)*

*Mimosa Bar (Alcohol Based on Consumption)*

*Bloody Mary Bar (Alcohol Based on Consumption)*

*Additional Selections May Be Made a La Carte*

*Please Ask Your Special Events Coordinator for more information.*

*A standard gratuity of 20% will be added to all food and beverage totals.*

*Prices are based on today’s market and are subject to change.*

*Piccadilly’s Lunch Menu*

*Available for Events Between 11:30am and 4:00pm*

*Each Menu is served with Complimentary Coffee, Tea, and Soda*

*Choose One Entrée, One Salad and 2 Sides from the Dinner Menu*

*Includes Bread and Butter*

*$16.95 per Guest*

*Or*

*Assorted Sandwiches and/or Wraps, Your Choice of Salad and Two Sides Listed Below*

*(Sandwiches Include: Ham and Cheddar, Turkey, and Swiss & Chicken Salad*

*Vegetarian Options Available Upon Request)*

*$14.95 per Guest*

*Salad*

*Classic Caesar Salad with Croutons and Parmesan Cheese*

*Tossed Garden Green Salad with Chef’s Choice of Dressing*

*Sides*

*Cole Slaw*

*Fruit Salad*

*Pasta Salad*

*Potato Salad*

*Rt.11 Potato Chips*

*Soup du Jour (add $2.00)*

*A standard gratuity of 20% will be added to all food and beverage totals.*

*Prices are based on today’s market and are subject to change.*

*Additional Selections May Be Made a La Carte*

*Please Ask Your Special Events Coordinator for more information.*