



Piccadilly's Public House & Restaurant
2021 Banquet and Catering Menu

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

Special Event Coordinator

Carol Massey

540-535-1899 ext.183 - carolb@piccadillyevents.com

Room Rental:

Winchester Room Rental

Friday-Saturday: \$750.00 Sun & Thu: \$500.00 Mon, Tue & Wed: \$350.00**
(Up to 152 Guests Seated or 200+ Standing)

Loft Dining Room Rental

Friday-Saturday: \$350.00 Sun & Thu: \$250.00 Mon, Tue & Wed: \$100.00**
(Up to 64 Guests Seated or 100+ Standing)

Winchester Room & Loft Rental

Friday-Saturday: \$1000.00 Sun & Thu: \$600.00 Mon, Tue & Wed: \$400.00**
(Up to 200 Guests Seated or 300+ Standing)

Rental Includes:

Exclusive Use of Room (up to 4 Hours)

Tables and Chairs

Flatware

Stemware

China

*Cloth Napkins***

Crystal Sugar Caddies

Tower Salt and Pepper

Utility Tables

Food Chafers

Serving Utensils

*Linens and Skirting***

Use of our PA system

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, Chefs, 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 Linens, Chair Covers, Napkins, Runners and Specialty Rentals are available through an outside linen vendor. Ask Your Special Events Coordinator for more information.*

Hors D'oeuvres:

Items are Listed a la Cart and Per Guest

Nuts and Pretzels on the Bar \$0.95 (2oz)

Cherry Tomato and Cucumber Salad Tartlets \$2.95 (2pcs)

Cheese Tortellini with Marinara or Alfredo Sauce \$2.95 (4oz)

Fresh Vegetable Crudit  with Spinach or Ranch Dip \$2.95 (3oz)

Tomato, Portobello, Basil and Red Onion Bruschetta with Crostini \$2.95 (2pcs)

Cocktail Meatballs Served in Barbeque, Swedish, or Sweet & Sour Sauce \$2.95 (5pcs)

Fresh Fruit Display with Yogurt Dipping Sauce \$3.95 (4oz)

Roasted Vegetable Platter with Sea Salt and Balsamic Reduction \$3.95 (3oz)

Domestic and International Cheese Display with Assorted Crackers \$3.95 (4oz)

Caprese Salad Skewers – Cherry Tomato, Basil and Fresh Mozzarella \$3.95 (2pcs)

Spanakopita - Phyllo Dough filled with Spinach, Onion, and Feta Cheese \$3.95 (2pcs)

Mini Pigs in a Blanket \$4.95 (4pcs)

Coconut Shrimp with Sweet Chili Dip \$4.95 (2pcs)

Creamy Crab Dip with Baguette Slices \$4.95 (4oz)

Asian Spiced Chicken Sate Served with Thai Peanut Sauce \$4.95 (3pcs)

Beef Kabob - Marinated Sirloin Tips with Peppers & Onion on Wooden Skewers \$4.95 (2pcs)

Mini Crab Cakes with our House Made Tartar Sauce \$5.95 (2pcs)

Chilled Jumbo Shrimp Cocktail with House Made Cocktail Sauce \$5.95 (2pcs)

Piccadilly's Wings with Sauce Carousel, Ranch, Bleu Cheese and Celery \$5.95 (3pcs)

Filet Toast Points with Horseradish Cream and Roasted Cherry Tomatoes \$5.95(2pcs)

Bacon Wrapped Scallops - Skewered Sea Scallops Wrapped in Crisp Bacon \$5.95 (2pcs)

Try an Hors D'oeuvres Reception

\$15.95/Guest – Choose One Item per Pricing Group

\$24.95/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 Serves 40 Guests)

*Most Hors D'oeuvres Can Be Served Stationary OR Passed.
Please Ask Your Special Events Coordinator for more information.*

Full Buffet Dinner Menu

Listed below are our current menu options.

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

*Each Menu is served with Complimentary Coffee, Tea, and Soda
as well as Bread and Butter.*

*\$19.95/Guest – Choose Two Entrees, Two Accompaniments and Salad
\$24.95/Guest – Choose Three Entrees, Two Accompaniments and Salad
(Additional Accompaniments add \$3.00 – Split Portions add \$1.00)*

Entrees:

*Blackened Chicken Breast with Cajun Supreme Sauce
Herb Grilled Chicken Breast with Dijon Supreme Sauce
Grilled Chicken Breast Topped With BBQ, Bacon & Cheddar
Herb Grilled Chicken Breast with Sun Dried Tomato Basil Cream Sauce*

*Barbeque Pulled Pork
Honey & Pineapple Glazed Ham
Candied Bacon Wrapped Pork Loin
Smoked Pork Tenderloin with Caramelized Onions and BBQ Sauce*

*Tortellini Alfredo with Shrimp
Soy and Ginger Marinated Salmon (add \$1.00)
Fennel Crusted Salmon with Shallot Cream Sauce (add \$1.00)
Crab Imperial Stuffed Filet of Tilapia with Shallot Cream Sauce*

*House Marinated London Broil
Roast Sirloin of Beef with Brandied Peppercorn Sauce
Roast Sirloin of Beef with Mushroom and Garlic Demi-Glaze
Sliced Prime Rib with Au Jus and Horseradish Cream (add \$2.00)
Beef Filet Medallions with Tomato Au Jus (add \$3.00)
Prime Rib Carving Station with Au Jus Horseradish (add \$5.00)*

*Eggplant Parmesan
Baked Ziti with Meat Sauce or Vegetables
Vegetable Lasagna with Marinara or Alfredo Sauce
Mushroom Ravioli on Wilted Leeks with Brandy Au Jus
Cooked-to-Order Pasta Station with Vegetables (add \$5.00)*

*Additional Selections May Be Made A La Carte
Please Ask Your Special Events Coordinator for more information.*

Accompaniments:

Herb Mashed Potatoes
Mashed Sweet Potatoes
Classic Garlic Mashed Potatoes
Sour Cream and Cheddar Mashed Potatoes
Mashed Potato Bar with Assorted Toppings (add \$4.00)

Garlic Roasted Red Potatoes
Parmesan Roasted Red Potatoes
Au Gratin Potatoes with Mozzarella
Rosemary and Blue Cheese Scalloped Potatoes

Wild Rice Pilaf
Basil Pesto Risotto
Brown Butter and Pecan Rice
Curried Orzo with Dried Cranberries

Blistered Asparagus
Italian Style Green Beans
Country Style Green Beans
Squash and Zucchini Medley
Sugar Snap Peas with Sea Salt and Butter

Salad Selections:

Classic Caesar Salad with Croutons and Parmesan Cheese
Tossed Garden Green Salad with Chef's Choice of Dressing

*Spinach Salad with Mandarin Oranges, Red Onion,
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 Barbeque Meatballs and a Cheese Display to Any Full Buffet Dinner For \$4.95

Additional Selections May Be Made A La Carte
Please Ask Your Special Events Coordinator for more information.

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

Pasta and Fruit Salad Selections:

Waldorf Salad \$2.95

Fresh Fruit Salad \$2.95

Greek Pasta Salad \$2.95

Seafood Pasta Salad \$3.95

Italian Rotini Pasta Salad \$2.95

Anne's Famous Potato Salad \$2.95

Soups:

Shrimp Bisque \$5.95

Curried Carrot \$2.95

Lobster Bisque \$6.95

Fennel and Potato \$2.95

Cream of Mushroom \$3.95

Tomato Basil Bisque \$2.95

Butternut Squash & Apple \$4.95

Smoked Salmon Chowder \$3.95

Desserts:

Chef's Choice \$3.95

Assorted Pies \$3.95

Assorted Buffet Cakes \$3.95

New York Cheesecake \$4.95

Assorted Mini-Desserts \$3.95

Chocolate or Carrot Cake \$4.95

Sticky Toffee Pudding Cake \$3.95

Chocolate Dipped Strawberries \$4.95

Assorted Flavored Cheesecakes \$4.95

Fresh Baked Fruit Cobbler \$3.95 (min. 30 serv.)

Bourbon-Caramel Bread Pudding \$3.95 (min. 30 serv.)

Chocolate Fountain with Fresh Fruit and Pound Cake \$6.95 (min. 50 serv.)

Additional Selections May Be Made A La Carte

Please Ask Your Special Events Coordinator for more information.

Piccadilly's Brunch Menu

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

\$14.95 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

Tossed Garden Salad with Chef's Choice of Dressing

Classic Caesar Salad with Croutons and Parmesan Cheese

Spinach Salad with Mandarin Oranges, Red Onion, Strawberries and Almonds

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)

Prime Rib Carving Station (add \$10.00)

Omelet Bar with Assorted Toppings (add \$8.00)

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.

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
\$15.95 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)
\$12.95 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
French Fries (add \$1.00)
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.*