

Banquets, Catering & Events



Selection of Options

Dinner

Dinner Buffet

\$24 to \$43 per person

served with dinner rolls and whipped maple butter

Choice of 1 Salad, 1 Entrée and 2 Side Dishes **\$24**

Choice of 1 Salad, 2 Entrées and 2 Side Dishes **\$34**

Choice of 1 Salad, 3 Entrées and 2 Side Dishes **\$43**

Additional Salad or Side **\$3.50**

Plated Option **\$10**

Additional Entrée Selection **\$8**

Housemade Soups

- Santa Fe Chili
- Housemade Soup of the Day

(additional \$3 a cup per person)

House Salad

mixed greens, tomato, carrots and cucumbers

(choose 2: house, ranch, bleu cheese, Italian, French, honey mustard, 1000 island)

Caesar Salad

romaine lettuce, croutons and parmesan cheese tossed in Caesar dressing

Side Dish Options

- Whipped Potatoes
- Candied Brussels Sprouts
- Vegetable Fried Rice
- Sautéed Mixed Vegetables
- Green Beans with Almonds
- Roasted Red Potatoes
- Scalloped Potatoes
- Mushroom Risotto
- Vegetable Rice Pilaf
- Baked Potato Bar with Condiments
(additional \$2 per person)

Entrée Selections

- Wasabi Crusted Tuna
(prepared medium rare)
- Baked Penne with Mushrooms and Italian Sausage
- Housemade Beef or Cheese Lasagna
- Prime Top Sirloin *(prepared medium)*
- Ribeye Delmonico
(additional \$5 per person, prepared medium)
- Filet Mignon
(additional \$5 per person, prepared medium)
- Prime Rib Carving Station *(additional*

\$11 per person, plus Chef attendance fee)

- Marinated Tri-Tip *(available as carving station for additional Chef attendance fee)*
- Blackened Mahi Mahi
- Pan-Roasted Salmon
- Tuscan Brick Chicken
- BBQ Chicken Quarters
- Apple Glazed Pork Loin
- Slow Cooked Beef Pot Roast



Pasta Bar

\$29 per person

includes choice of Caesar or house salad and dinner rolls or garlic bread

additional Chef attendance fee; 20 person minimum

- penne and bucatini pasta with marinara and alfredo sauce
- chicken, meatballs and shrimp or scallops
- mushrooms, onions, broccoli, bell peppers, spinach, tomato, basil, rosemary, garlic, capers, olives and parmesan cheese

Stir Fry Bar

\$33 per person

includes choice of Caesar or house salad and dinner rolls

additional Chef attendance fee; 20 person minimum

- steamed white rice and Asian style noodles with housemade teriyaki sauce
- beef, pork and shrimp or scallops
- water chestnuts, bamboo shoots, celery, carrots, onions, mushrooms, cabbage, bell peppers, broccoli, scallions, garlic, egg, tofu and sesame



Selection of Options

Lunch

Boxed Lunches

\$16 per person

selection of 3 salads or sandwiches, choice of 2 sides, bottled water, mayo, mustard, cookie and utensils

Turkey Club Wrap

turkey, lettuce, tomato, bacon, Swiss cheese and mayo in a tomato basil wrap

Ham & Swiss on Rye

sliced ham, Swiss cheese, lettuce, tomato and Dijon mustard on marble rye

Vegetable Wrap

spinach, arugula, cucumbers, carrots, tomato and red onion with pesto hummus on a tomato basil wrap

Chipotle Chicken Wrap

grilled chicken, lettuce, tomato, pepper jack cheese and chipotle mayo in a tomato basil wrap

Chicken Caesar Wrap

grilled chicken, romaine, Caesar dressing, Parmesan and cherry tomato in a wrap

Chef Salad

turkey, ham, bacon, cucumber, tomato, cheddar cheese and a hard boiled egg over mixed spring greens with choice of dressing

Housemade Sides

- Creamy Pesto Pasta Salad
- Mixed Fresh Fruit
- Potato Salad
- Housemade Potato Chips
- Quinoa Salad

Party Platters

\$16 per person

choice of any 3 lunch sandwich/wrap options, 2 sides and disposable dinner ware



Dessert

Dessert Selection

\$6^{per person}

plated, additional \$2 per person

- Assorted Cheesecake
- Seasonal Fruit Filled Pies
- Chocolate Cake
- Carrot Cake

Whole Desserts & Cupcakes

\$2 to \$150

chocolate, vanilla or red velvet double layer sheet cakes
(with decoration and inscription)

Quarter Sheet	\$80
Half Sheet	\$100
Full Sheet	\$190
Perfect Chocolate Cake	\$32
Carrot Cake	\$32
Seasonal Fruit Filled Pie	\$18
Cupcakes, each	\$4

Sundae Bar

\$9^{per person}

strawberry, chocolate and vanilla ice cream,
served with an assortment of sauces and topping

15 person minimum



Selection of Options

Receptions

Reception Enhancers

all display stations serve approximately 40 people

Bacon Wrapped Scallops	Market Price
Burger Slider Ultimate	\$135
Chicken or Beef Satay	\$90
Bruschetta	\$60
Spinach & Artichoke Dip with Toasted Flat Bread	\$100
Jumbo Shrimp Cocktail	Market Price
Mushrooms Stuffed with Sausage	\$100
Vegetable Spring Rolls with Sweet & Sour Sauce	\$80
Chicken Wings (Honey BBQ, Buffalo or Szechwan)	\$135
Mini Crab Cakes with Remoulade	\$130
Meatballs—½ Ounce (Swedish, Honey BBQ or Marinara)	\$90
Mini Cheese Quesadillas with Salsa & Sour Cream	\$70
Mini Chicken Quesadillas with Salsa & Sour Cream	\$80
BBQ Pork Sliders with Pickled Red Onions	\$135
Smoked Salmon Crostini with Cream Cheese & Capers	\$90

Reception Platters

\$40+






small: 25 people medium: 50 people large: 100 people

Fresh Seasonal Fruit	\$60 / \$100 / \$185
Imported & Domestic Cheese	\$85 / \$150 / \$230
Vegetable Crudités	\$50 / \$85 / \$150
Fruit, Cheese & Vegetables	\$80 / \$140 / \$210
Charcuterie	\$90 / \$160 / \$260

Rooms and Seating Options

Standard Banquet Room Configurations

Our common banquet area located on the second floor of The Galley features a full bar, digital projector and outdoor patio.

STANDARD CONFIGURATIONS	TABLE SETTINGS	MAX SEATING	LAYOUT
HOLLOW SQUARE	1	42	
HERRINGBONE	11	69	
RECTANGLE	1	36	
ROUNDS	8	70	
U SHAPE	1	37 or 69*	

*U Shape configuration seats 37 around the outside or 69 with seating on inside and outside of configuration

SPACE	MAXIMUM SEATING
ADELPHIA FIRST FLOOR <i>The Adelphia's First Floor is a large concert hall featuring a performance stage, full bar and versatile open space for table configurations.</i>	80
ADELPHIA SECOND FLOOR <i>The Adelphia's Second Floor provides an intimate space with a balcony overlooking the Adelphia stage.</i>	22
SECOND FLOOR PATIO <i>The Galley's Second floor features an outdoor patio overlooking Second Street with access to a full bar.</i>	24
THIRD FLOOR CONFLUENCE <i>The Third Floor Confluence serves as a private dining area.</i>	5



THE
HACKETT
HOTEL



The Galley • The Adelphia Music Hall • The Hackett Hotel
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