

THE BABBLING BROOK · ON-PREMISE PRIVATE EVENTS

Party Pavilion

Dinner buffet under the lights

ALL-INCLUSIVE
\$39.95
PER PERSON

INCLUDED WITH EVERY PARTY PAVILION BUFFET



LINENS

White or black tablecloths & linen napkins in your color of choice



SERVICE STAFF

Our crew runs the buffet & keeps tables cleared



REAL CHINA PLATES

No paper plates at this party



SILVERWARE

Real flatware instead of disposables



BUFFET SETUP & BREAKDOWN

We set it all up & clean it all up



USE OF THE PAVILION

Your party, under our Party Pavilion roof

1

APPETIZER
INCLUDED

1

SALAD
CHOICE OF ONE

3

ENTRÉES
CHOICE OF THREE

1

STARCH
CHOICE OF ONE

1

VEGETABLE
CHOICE OF ONE

1

DESSERT
CHOICE OF ONE

DINNER ROLLS & BUTTER INCLUDED • MINIMUM 50 PEOPLE

CALL 518-326-4041 • EMAIL CATERING@THEBABBLINGBROOKNY.COM

Appetizer

FRUIT & CHEESE Assorted domestic & imported cheese w/ seasonal fruit & berries, assorted crackers & breads

Salad Course

CHOICE OF ONE / ADD ANOTHER FOR \$2 MORE PER PERSON

● TOSSED GARDEN SALAD

Crisp greens & garden veggies with your choice of dressing

● SUN-DRIED TOMATO CAESAR SALAD

Romaine, asiago & croutons in our signature sun-dried tomato Caesar

● PASTA SALAD

Tri-colored pasta with feta & fresh veggies in Italian vinaigrette

● CLASSIC MACARONI SALAD

Summer in a bowl with cavatappi, onions, peppers, eggs, and more

● WEDGE SALAD

Iceberg wedge loaded with bacon, tomato & blue cheese

● POTATO SALAD

Classic & creamy

PAVILION RENTAL

Entrée Course on page 2 · Starch, Vegetables, Dessert & Bar Package on page 3



\$300

FLAT RENTAL FEE

6-Hour Pavilion Rental

1 HR SETUP

4 HR EVENT

1 HR BREAKDOWN

Includes all tables, chairs, etc.

Entrée Course CHOICE OF THREE / ADD ANOTHER FOR \$5 MORE PER PERSON

BEEF & PORK

● PEPPERED STEAK

Tender steak strips with peppers & onions in savory gravy

● PULLED PORK

18hr slow roasted in BBQ sauce

● MEATBALLS IN SAUCE

Hand rolled & simmered in red sauce

● PORK CHOPS

Seared, juicy chops, Sunday-dinner style

● PRIME RIB AU POIVRE

Slow-roasted prime rib with a cracked-peppercorn crust

● CORNED BEEF & CABBAGE

Tender corned beef & buttery cabbage, pub classic

● SAUSAGE, PEPPERS & ONIONS

Sweet Italian sausage with peppers & onions

● BAKED HONEY HAM

Sweet honey-glazed ham, sliced & stacked high

CHICKEN

● CHICKEN PARM

Crispy breaded chicken, red sauce & melty mozzarella

● PBJ STICKY CHICKEN

Our famous PBJ wing sauce on chicken: sweet, salty, sticky

● TERIYAKI CHICKEN & BROCCOLI

Sticky-sweet teriyaki chicken with tender broccoli

● CHICKEN PICCATA

Lemon, butter & caper sauce: bright & zippy

● CHICKEN BURRITOS

Seasoned chicken, rice, beans & cheese wrapped up tight

● CHICKEN MARSALA

Mushroom Marsala wine sauce, a crowd favorite

PASTA & VEGETARIAN

● MACARONI & CHEESE

Cheesy n delicious

● CHICKEN BROCCOLI ALFREDO

Creamy alfredo, chicken & broccoli over pasta

● BAKED ZITI

Ziti, red sauce, ricotta & mozzarella baked till bubbly

● BRUSCHETTA CHICKEN PASTA

Chicken, marinated tomatoes, basil & garlic over pasta

● PASTA PRIMAVERA

Pasta tossed with garden veggies in a light sauce

● MINI PIEROGIES

Pan-fried with butter & onions

● ROASTED VEGETABLE LASAGNA

Layers of roasted veggies, ricotta & mozzarella

● RICE STUFFED PEPPERS

Peppers stuffed with seasoned rice & baked in red sauce

● RICOTTA STUFFED PORTOBELLO MUSHROOMS

Meaty portobellos stuffed with herbed ricotta

SEAFOOD Add \$10 more per person

● BAKED SALMON

Baked with lemon, butter & herbs

● BAKED CODFISH

Flaky cod under buttery crumbs

● LOBSTER MAC N CHEESE

Our mac n cheese, loaded with lobster

● SHRIMP SCAMPI

Garlic, butter & white wine shrimp over pasta

● CRAB CAKES

Golden crab cakes with a zesty dipper

● CHIPOTLE SHRIMP ALFREDO

Shrimp in smoky chipotle alfredo over pasta

● PASTA & CLAMS

Red or white sauce

● CRAB STUFFED SHRIMP

Jumbo shrimp packed with crab stuffing (2 per person)

🍷 Starch & Vegetables .. CHOICE OF ONE STARCH & ONE VEGETABLE / ADD ANOTHER FOR \$3 MORE PER PERSON

- **BUTTERED SEASONAL VEGETABLES**
Whatever's freshest, tossed in butter
- **BUTTERED CORN**
Sweet corn seasoned with butter
- **ROASTED BROCCOLI & CAULIFLOWER**
Oven-roasted till golden
- **GARLIC MASHED POTATOES**
Whipped Yukon gold potatoes
- **MACARONI**
Buttered macaroni
- **ITALIAN STYLE GREEN BEANS**
Green beans with tomatoes, garlic & parm
- **BOSTON STYLE BAKED BEANS**
Slow-baked & molasses-sweet
- **GREEN BEANS AMANDINE**
Green beans with toasted almonds & butter
- **BAKED POTATO**
Fluffy baked potato with butter & sour cream

🍰 Dessert Course CHOICE OF ONE / ADD ANOTHER FOR \$3 MORE PER PERSON

- **CHOCOLATE CHIP COOKIES & BROWNIES**
Fresh-baked & gone in minutes
- **STRAWBERRY SHORTCAKE**
Sweet biscuit, strawberries & whipped cream
- **DESSERT NACHOS**
Cinnamon-sugar chips drizzled with chocolate & caramel

ADD-ON

4-Hour Bar Package

\$30 PER PERSON

CANNED BEER CHOICE OF 3

Miller Lite · Coors Light · Heineken · Heineken Light · Sam Adams Lager · Corona · Corona Light · Labatt · Labatt Light · Budweiser · Bud Light · Michelob Ultra · Fiddlehead IPA

HOUSE WINE CHOICE OF 2

Cabernet · Pinot Noir · Merlot · Pinot Grigio · Chardonnay

LIQUOR

Tito's Vodka · Captain Morgan · Bacardi · Tanqueray · Jack Daniel's · Johnnie Walker Red · Jose Cuervo Gold · Jameson · Knob Creek

NON-ALCOHOLIC

Cola · Lemon-Lime Soda · Ginger Ale · Club Soda · Tonic · Lemonade
All juices, sour mixes & mixers included

4 HOURS OF BAR SERVICE • NO SHOTS • 21+ WITH VALID ID • WE RESERVE THE RIGHT TO REFUSE SERVICE

UPGRADES & ADD-ONS ARE AVAILABLE UPON REQUEST / PRICES ARE SUBJECT TO CHANGE
\$500 DEPOSIT REQUIRED TO BOOK / 20% SERVICE CHARGE / 8% TAX ADDED

