

CATERING MENU



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Thank you for considering
Nikki's at The Ben-Mar
for your upcoming event...

We work closely with our clients to help you create and craft your event, from beginning to end. We will walk you through each step of the process assisting you with menu selection, food service, and even décor! Worry about nothing, while we help implement your vision. Our main goals are to ensure that what we prepare matches the client's expectations, demands and tastes. In essence, our catering menu reflects the focused, intimate and client-friendly approach that we bring to every event. If you have any questions or would like to view our facilities, feel free to call or stop by.

In-House Private Dining Room

*** Monday's and Sunday's are available for private event bookings only
(minimum of 30 and up to 120 guests)**

- ◆ **NUOVA ROOM**—Our private back dining room with panorama picture windows—a warm atmosphere for your special occasion accommodating up to 55 guests*

* Upon confirmation a minimum deposit of \$75 is required. Payment in full is due upon completion of the event.
Private room is available upon request *Room Rental Fee may apply depending on date/time of event.
6% Sale tax and 20% Gratuity applies.

* All buffets require a minimum of 25 people to book, excluding breakfast buffets, which require a minimum of 30.*
(some exceptions could be made, depending on availability)

*All parties are required to provide a final unmet minimum at least 3 days prior to the event. * (An unmet minimum is a minimum number of people guaranteed to attend and be paid for by the party. This ensures that we do not lose money on the event by over providing food. If the final number of people exceeds the unmet minimum, the party will be charged for the exact number of guests in attendance.)

Buffet Style Dinners

In-House Dining or Take Out/Delivery Available

SIGNATURE BUFFET

Penne in Tomato or Vodka Sauce, Meatballs, Hot Italian Sausage with peppers and onions, Choice of Chicken: Breaded, Marsala, Francaise, or Butter and Garlic, Antipasto, Dinner Rolls, and Coffee, Tea, or Soda—24.95*/person

ITALIAN FESTIVAL BUFFET

Penne in Marinara or Vodka Sauce, Meatballs, Hot Italian Sausage with peppers and onions, Choice of Chicken: Breaded, Marsala, Francaise, or Butter and Garlic, Prime Rib of Beef, Italian Style Potatoes, Steamed Carrots, Cauliflower, and Broccoli, Mixed Greens Salad, Dinner Rolls, and Coffee, Tea, or Soda—34.95*/person

PASTA BAR BUFFET

Penne with tomato sauce, Linguine with white or red clam sauce, Penne with vodka sauce, Fettuccine alfredo Mixed Greens Salad, Dinner Rolls, and coffee, tea, or soda—22.95*/person

*Add buffet meatballs (2/person) +1.50/person

*Add buffet sausage w/ peppers & onions (3/person) +1.50/person

BBQ BUFFET

Barbecue baked 1/2 chicken, pulled pork, baby back beef ribs, roasted red potatoes, baked beans, corn on the cob, tossed salad, potato salad, coleslaw, dinner rolls, and coffee, tea, or soda —27.95*/person

AMERICAN BUFFET

Roast turkey with pan gravy, sliced roast beef with pan gravy, broiled cod loin with lemon butter, choice of mashed potatoes or roasted red potatoes, choice of steamed veggies: broccoli, carrots, green beans or mixed vegetables, Mixed Greens Salad, Dinner Rolls, and coffee, tea, or soda —24.95*/person

DESSERTS

Add a dessert to your buffet selection for only +3/person:
Rice Pudding, Cannolis, Lemon Lush, or Cookie tray

*prices subject to change/market price

Buffet Style Breakfast/Lunch

In-House Dining or Take Out/Delivery Available

BRUNCH BUFFET

Italian Frittata, Scrambled eggs, Ham, Bacon, Sweet Sausage,
Penne in Tomato Sauce, Meatballs,
Choice of Chicken: Breaded, Marsala, Francaise, or Butter and Garlic
Fresh fruit, Dinner Rolls, and Coffee, Tea, or Soda—24.95*/person

BREAKFAST BUFFET

Scrambled eggs, Italian Frittata, Ham, Bacon, Sweet Sausage, Home Fries,
Homemade Cinnamon French Toast, Coffee, Tea, or Orange Juice—20.95*/person

Specialty Take-Out Lunch Buffets

Take Out/Delivery Available

AMERICAN GRILLED LUNCH

Hamburgers, Hot dogs, Baked beans, homemade coleslaw, Potato Salad,
Macaroni Salad, all condiments —17.95*/person
*Add coffee, tea, soda +3/person

BBQ LUNCH

BBQ Grilled Chicken Breast, Pulled Pork, Baked Beans, Corn on the cob,
Potato salad, Macaroni salad —17.95*/person
*Add coffee, tea, soda +3/person

ITALIAN LUNCH

Hand breaded tenders (4 per person), Buffet style Meatballs (3 per person),
penne with tomato sauce, Mixed Greens Salad, and Dinner rolls — 17.95*/person
*Add coffee, tea, soda +3/person

+DESSERTS

Add a dessert to your selection for only +3/person:
Rice Pudding, Cannolis, Lemon Lush, or Cookie tray

*prices subject to change/market price

Sit-Down Dining

SIT DOWN BREAKFAST

Scrambled eggs, Ham, Home Fries, Danishes and rolls,
Coffee, Tea, or Orange Juice—16.95*/person

CLASSIC SIT-DOWN

Served with House Side Salad with
Italian Dressing and Dinner Rolls

Choose Any Three:

Stuffed Chicken Breast

Top Round Beef

Traditional Roasted Turkey with Stuffing and Cranberry Sauce

Broiled Cod with Lemon Butter Sauce

Chicken Francaise

Chicken Parmigiano

Choice of Sides:

Baked or Mashed Potato, or Side of Pasta, and side of vegetable:
Italian Green Beans with Tomatoes, Buttered Baby Carrots, or Broccoli

Dessert:

Choice of Rice Pudding or Ice Cream

Beverage:

Coffee, Tea, or Soda —25.95*/person

PREMIERE SIT-DOWN

Served with Italian Wedding Soup, a House Side Salad
with Italian dressing, and Dinner Rolls

Choose Any Three:

Chicken Marsala

Chicken Rosemarino

Chicken Parmigiano

12oz Delmonico Steak

10oz Prime Rib with Au Jus

Broiled Haddock

Choice of Sides:

Baked or Mashed Potato, or Side of Pasta, and side of vegetable:
Italian Green Beans with Tomatoes, Buttered Baby Carrots, or Broccoli

Dessert:

Choice of Rice Pudding, Lemon Lush, or Cannolis

Beverage:

Coffee, Tea, or Soda —35.95*/person

*prices subject to change/market price

Specialty items

HALF PAN ENTREES (SERVES 8-12)

Eggplant Parmigiana.....	48*
Baked 3 Cheese Meat Lasagna	58*
Penne in Traditional Tomato Sauce.....	33*
Penne Ala Vodka.....	38*
Penne Margarita (prosciutto, mushrooms, alfredo).....	44*
Penne in Butter and Garlic Sauce.....	33*
Chicken (about 50 tenders) Butter and Garlic.....	64*
(12) Breaded Chicken Cutlets.....	55*
Sausage Peppers and Onions.....	40*
Meatballs (around 25, in tomato sauce or fried).....	40*
Homemade Chicken Tenders Strips (about 30 pieces)	50*
Vegetables: Italian Green Beans and tomatoes, Glazed Carrots, Broccoli, or California Medley.....	38*

PLATTERS AND HORS D' OEUVRES

COLD CUT PLATTER: ham, turkey, roast beef, American cheese, and pickles (serves 15-20).....	60*
CHEESE AND CRACKER PLATTER: an assortment of crackers and Italian cheeses (serves 20-30).....	60*
FRESH VEGETABLE PLATTER: Raw assortment of Broccoli, Cauliflower, Carrots (serves 20-30).....	60*
and Celery served with a side of homemade creamy garlic dressing (serves 20- 30).....	55*
STUFFED MUSHROOMS: homemade button stuffed with your choice of sausage or crab.....	3.50*/ea.
SHRIMP COCKTAIL (50 pcs).....	95*
ARANCINI (FRIED RISOTTO BALLS).....	2.50*/ea.

HALF PAN SALADS

GARDEN SALAD: mixed greens, onion, tomato, carrot, and a pint of our Italian dressing.....	28*
CAESAR SALAD: romaine lettuce, shaved parmesan cheese, croutons, and Caesar dressing.....	28*
ANTIPASTO: mixed greens, salami, sopressata, pepperoni, provolone cheese, Kalamata.....	46*
olives, red onions, hot peppers, and a pint of Italian dressing	

SOUPS BY THE QUART/GALLON

Italian Wedding.....	12*/Q or 44*/G
Kale and Sausage.....	12*/Q or 46*/G
Pasta Fagioli.....	12*/Q or 38*/G

ADDITIONS

Tomato or Marinara Sauce.....	8*/quart or 25*/gallon
Vodka, Alfredo, Pink, or Bolognese Sauce.....	10*/quart or 36*/gallon
Macaroni Salad, Potato Salad, or Coleslaw.....	35*/ Gallon (approx. 32-4oz portions)
Homemade Creamy Garlic, Italian, or Balsamic Dressing.....	5.50*/pint or 10*/quart
Homemade Italian Bread (approx. 19oz).....	5.95*/ Loaf
Mimosa Punch Bowl (serves 30-40).....	65*

If you have any special requests for items not listed,
please give us a call, and we would be happy to accommodate you!

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