

Banquets and Private Affairs

We have banquet facilities available for parties and private affairs, from a small get-together of 10 to 20 guests or for large a celebration of 100 to 250 guests. There are three rooms available for varying sizes of affairs. The back room has BYOB bar facilities.

We specialize in small to medium events, consisting of high quality, consistently delicious and generously portioned meals. Our experienced wait staff is professional, friendly, gracious and accommodating.

We can provide everything necessary to make your special event the hit of the season, from our delicious hors d' oeuvre to our home made desserts and special occasion decorated cakes.

You can see below a sample our large selection of appetizers, salad, soup, pastas, entrées and desserts. If there is something you do not see, just ask and we will be glad to accommodate your needs.

Our Chefs have been with us for over ten years and have decades of experience. We can provide you with any style or ethnic fare that fits your needs, from your favorite meal to special diets or vegetarian selections. We provide everything to make your event a success from full service, white linen, wine service, butler served Hors d' oeuvres, to family style service and buffet meals.

We are a BYOB facility and you are welcome to provide your own spirits in any of the banquet rooms. We can provide all of the service wares necessary for a wonderful experience for you and your guests.

Hope to see you here for your next special occasion!

Dinner Packages

You may pre-select up to a maximum of four (4)
Entrées for your guests to choose from on the day of your event.

Dinner Package I

\$31.95 PER PERSON + 6% TAX. + 20% GRATUITY

Includes:

First Course:

Choice of:

Soup du Jour, House Salad, Caesar Salad

Entrées:

Chicken Francaise	Broiled Scallops	Veal Piccata
Chicken Parmesan	Penne	Veal Parmesan
Grilled Chicken Breast	Salmon Rosé	Grilled Salmon
Ravioli Boscaiola	Grilled Tilapia	Veal Marsala N.Y.
Strip Steak (petite)	Rib-eye Steak (petite)	

Sides:

Potato & vegetable du jour (except pasta entrees).

Beverages:

All fountain beverages, coffee & hot tea.

Dessert:

Cake Selections: (select one)

Vanilla - Chocolate - Marble

Vanilla with strawberry filling

Chocolate with Parisian cream filling

Icing Selections: (select one)

Vanilla or Chocolate.

Dinner Package II

\$36.95 PER PERSON + 6% TAX +20% GRATUITY

Includes the entirety of Dinner Package I plus the additional choices of:

Appetizers: (select one)

Hot Hors d'oeuvres
Bruschetta
Fried Calamari

Second Course:

Choice of: Soup du Jour, House Salad, Caesar Salad

Entrées Additional Choices:

Chicken Sorrento	Walnut Salmon	Veal Asparago e limone
N.Y. Strip Steak	Chicken Marie	Stuffed Shrimp
Rib-eye Steak	Chicken Marsala	Shrimp Scampi
Veal Frangelico	Tilapia Michelle	Prime Rib (Queen Cut)
Chicken Breast Combo	Veal Piccata with Shrimp	

Dinner Package III

\$44.95 PER PERSON + 6% TAX + 20% GRATUITY

Includes the entirety of Dinner Packages I and II plus the additional choices of:

Appetizers Additional Choices: (select one)

Hot Hors d'oeuvre or Special Appetizers

Second Course:

Choice of: Soup du Jour, House Salad, Caesar Salad

Intermezzo: Lemon Sorbet

Entrées Additional Choices:

Three Musketeers Seafood Valentino Capellini Neptune
Strip Steak Gorgonzola Boston Seafood Combination

Desserts Additional Choice:

Tiramisu

Beverages Additional Choices:

Cappuccino & Espresso

NOTE: ALL ABOVE DINNER PACKAGES I, II and III ARE AVAILABLE SUNDAY THROUGH FRIDAY ONLY.

Dinner Package IV

**SATURDAY NIGHT PACKAGE: \$49.95 PER PERSON +6% TAX
+20%GRATUITY.**

Includes the entirety of dinner Packages I, II and III plus the additional choices of:

Pasta Course:

Your Choice.

Entrées Additional Choices:

Roasted Half Duckling

Crab Cakes

Tilapia Nicole

Veal Fountain Side

Filet of Beef

Prime Rib (king cut)

Grilled Double Bone Pork Chop

Desserts Additional Choices:

Italian Rum Cake

Lunch Packages

You may pre-select up to a maximum of four (4) entrees
for your guests to select from on the day of your event.

Lunch Package I

\$20.95 PER PERSON + 6% TAX + 20% GRATUITY.

Includes:

First Course:

Your Choice of Soup du Jour or House Salad.

Entrees:

Grilled Tilapia
Grilled Salmon
Penne Pasta (plain or with grilled chicken or shrimp)
Salmon Rose
Bow Tie Primavera (in oil & garlic or Alfredo)
Chicken Marie
Chicken Francaise
Chicken Marsala
Chicken Parmigiana

Potato and vegetable du jour (except pasta entrees)

Beverages Choices:

All fountain beverages, coffee and hot tea.

Dessert:

Cake Selections: (select one)

Vanilla - Chocolate - Marble
Vanilla with strawberry filling
Chocolate with Parisian cream filling

Icing Selections: (select one)

Vanilla or Chocolate

Lunch Package II

\$24.95 PER PERSON + 6% TAX + 20% GRATUITY.

Includes the entirety of Lunch Package I plus the additional choices of:

Additional Entrees:

Chicken Sorrento
Veal Marsala
Veal Piccata
Veal Parmigiana.

Lunch Package III

\$25.95 PER PERSON + 6% TAX + 20% GRATUITY

Includes the entirety of Lunch Packages I and II plus the additional choices of:

Additional Entrees:

Petite Rib-eye Steak
Petite N.Y. Strip Steak.

Lunch Package IV

\$26.95 PER PERSON + 6% TAX + 20% GRATUITY

Includes all of the above plus:

Additional Entree:

Petite filet mignon

Appetizer Course Selections

Available with All packages at an additional charge.

Bruschetta — \$3.95 per person

Hot hors d'oeuvres — \$5.95 per person

(Pigs--in-a-blanket, Mini Quiche, Filled puff pastries, etc.)

Special Appetizers — \$9.95 per person

(Italian meats, roasted peppers & mozzarella, Calamata olives, Artichoke hearts, fried calamari, crab meat stuffed mushrooms, clams casino & honey glazed shrimp)

Children's Menu

\$9.95 per person + 6% tax + 20% gratuity (Under 12 years)

Your choice of:

Chicken Fingers w/French Fries

Cheese Ravioli w/ Marinara sauce

Grilled Chicken w/ French Fries

Beverages included

At Fountain side Seafood and Grill we strive to make your event a memorable occasion and will gladly tailor our packages to meet your individual needs. We are a BYOB restaurant, so please feel free to bring your choice of alcoholic beverages. Space is available to accommodate all size and types of parties. Prices subject to change and may vary according to time and date of event.

Please call Pat Jackson at (215) 957-5122 for additional information.

A DEPOSIT OF 1/3 OF THE TOTAL COST OF YOUR FUNCTION IS REQUIRED TO BOOK YOUR DATE. THIS DEPOSIT IS NON-REFUNDABLE. THE FINAL COUNT MUST BE RECEIVED 10 DAYS PRIOR TO FUNCTION, WITH AN ADDITIONAL 1/3 PAYMENT AT THAT TIME. THIS FINAL COUNT IS THE NUMBER OF GUESTS THAT YOU WILL BE RESPONSIBLE FOR. THE BALANCE IS DUE AND PAYABLE THE DAY OF YOUR FUNCTION. PERSONAL CHECKS ARE ACCEPTED FOR THE INITIAL DEPOSIT ONLY. ALL OTHER PAYMENTS MUST BE MADE IN CASH OR CREDIT CARD.