The Event Room

Team Meals

#1) Buffalo Wings with choice of 2 Sauces, Penne with Homemade Marinara Sauce and Meatballs, and Tossed Salad of Locally-Sourced Field Greens and Vegetables with choice of 2 Dressings $23.00

#2) Homestyle Pizza with choice of 1 Topping for each style, Buffalo Wings with choice of 2 Homemeade Sauces and Tossed Salad of Locally-Sourced Field Greens and Vegetables with choice of 2 Dressings $23.00

Call or Email us for pricing!

Build Your Own Meal
(Minimum of 3 Total Selections)
(Pricing on a per person Basis)

Build Your Own Menu

All pricing on a per-guest basis.

Starters, Pizza, & Wings

Homemade Pub Chips with Sour Cream / French Onion Dip $6.00
Cheese, Cracker, and Assorted Vegetable Tray with Homemade Garlic Ranch $6.50
Deep Fried Homemade Pierogies with Sour Cream $8.00
Seasonal Handcrafted Soups (Rotating Selection Availability) $7.00 (Each)
Oven Baked Pizza prepared on our Homemade Dough with choice of 2 toppings $8.00
Homemade Spinach and Artichoke Dip with Grilled Flatbread and Tortilla Chips $8.25
Homemade Buffalo Chicken Dip with Grilled Flatbread and Tortilla Chips $8.00
Buffalo Chicken Wings with choice of 2 Homemade Sauces -Market Price
Shrimp Cocktail with House Cocktail Sauce -Market Price

Salads

Tossed Salad of Locally-Sourced Field Greens and Mixed Vegetables with choice of 2 Dressings $6.50

Japanese Salad Tossed in Homemade Sweet House Dressing with Chow Mein Noodles, Sliced Almonds, Poppy Seeds, and Freshly Sliced Scallions $7.00

Martha's Vineyard Salad of Dried Cranberries, Candied Walnuts, Black Olives, Feta Cheese, and a Mixture of Spinach and Local Field Greens and Vegetables with choice of 1 Dressing $7.50

Caesar Salad with Freshly Grated Parmesan Cheese $8.50

Vegetables

Steamed Broccoli and Cauliflower Florets $6.50
Sautéed Green Bean Almondine $7.00
Fire Roasted and Parmesan Crusted Brussel Sprouts $8.00
Fire Roasted Vegetable Medley of Broccoli Florets, Yellow and Orange Carrots, Green Beans, and Red Peppers $7.25
Seasonal Sweet Corn on the Cob or Shaved Corn Kernels with House-Sweet Butter -Market Price

Pasta & Potatoes

Penne Pasta tossed in Homemade Marinara Sauce with our Signature Meatballs $8.00
Roasted Redskin Potatoes tossed in Garlic Butter and our Select Assortment of House Seasonings $7.50
Buttered Skinless Potato Rounds, tossed with Fresh Parsley $7.50
House Macaroni and Cheese with our Signature Cheese Blend and Panko Bread Crumbs $8.50
Penne Pasta with House Pink Vodka Sauce and Grilled Chicken Breast $12.00

Wraps, Burghers, and Entrees

Roasted Turkey Cheddar Wraps with Homemade Garlic Ranch $9.50
Hand-Formed Steak Burghers with choice of Cheese and LTOP $10.50
Hand Breaded and Baked Chicken Breasts, Legs, and Thighs $10.00
Lemon Pepper Grilled Chicken Breast $10.00
Chicken Parmesan with Homemade Marinara and Mozzarella Cheese $10.50
Grilled Sausage Medallions Baked in Homemade Marinara Sauce with Sautéed Peppers & Onions $10.50
Thinly Sliced Roast Beef in Homemade Au Jus with Horseradish Cream $11.50
Chicken Francaise with Freshly Sliced Lemon and Parsley $10.50
Tuscan Chicken with Prosciutto Ham, Roma Tomatoes, and Fresh Mozzarella $11.50
House Slow Roasted Prime Rib with Horseradish Cream -Market Price

Desserts

Bourbon-Soaked Chocolate Covered Cherries (21 and Over Please) $6.00

Chocolate Chip Skillet Cookie $7.00

Decadent Vanilla Bean Cheesecake with Fresh Strawberries $8.50

There is NO Room Rental Fee, No Contract, and No Hassle!
Minimum of 20 Guests required for Room Rental and Buffet Style Menu.

Decoration may be arranged with our Event Coordinator.
Cakes and Cupcakes may be supplied by the Guest or Secured through The Sports Grille.

No other outside food or beverages are permitted.
Minimum Selection Amount Determined by Event.