



THE GRILLE AT THE TRAIN STATION BANQUET ROOM OVERVIEW

The Grille at The Train Station is the perfect venue to host your next get together in our beautifully renovated historic train station. The Grille is a full service restaurant and bar with banquet facility; offering traditional American cuisine, with a comfortable family atmosphere.

Whether you are hosting a birthday party, holiday gathering, corporate event, bridal or baby shower, or an intimate meal amongst family and friends, we will work with you to ensure an exceptional experience from start to finish. We offer a variety of menu options with flexibility for customization.

BOOKING DETAILS

- \$125 (plus tax) Room Fee
- 4 Hours Included
- Seats up to 65 Guests
- Guest Tables, Chairs, Flatware, Glasses, White Table Cloths, Napkins, and Background Music Included
- Outside food and beverage (including alcohol) are not permitted
- All sales are subject to 20% service charge and 6% sales tax

general information

signature options

THE EVERYDAY \$29.00 per person

SALAD | SELECT ONE

Classic Ceasar

Fresh Romaine, Tuscan Caesar
Dressing, croutons, shaved parmesan

The Unusual Tossed

Spring mix, iceberg, dried cranberries, red
onion, grape tomato, banana peppers

SIDES | SELECT ONE

House Mac & Cheese

Garlic Redskin Mashed Potato

Wild and Long Grain Rice

Garlic Butter Broccoli

ENTREES | SELECT UP TO THREE

Sirloin Coulotte

Italian marinated select cut Sirloin Coulotte,
chargrilled and served medium

Chicken Parmesan

Hand breaded chicken in our house marinara
and smothered with mozzarella cheese

Haddock Filet

An 8-10 ounce haddock filet broiled with
lemon butter sauce

Fettuccini Alfredo with Mushrooms

Sauteed mushrooms and garlic tossed in our
homemade alfredo sauce over fettuccini

Homemade Lasagna

Our own homemade lasagna with ricotta and
mozzarella/provolone cheese blend smothered
in our house marinara sauce. (No meat added
unless requested)

Pasta Carbonara

Sauteed bacon and ham simmered in our
homemade alfredo sauce with romano cheese.
Served over penne pasta

Grilled Chicken Spiedies

Marinated and grilled in our homemade Zesty
Italian dressing

THE SIGNATURE \$34.00 per person

SALAD | SELECT ONE

Classic Ceasar

Fresh Romaine, Tuscan Caesar
Dressing, croutons, shaved parmesan

The Unusual Tossed

Spring mix, iceberg, dried cranberries, red
onion, grape tomato, banana peppers

SIDES | SELECT ONE

House Mac & Cheese

Garlic Redskin Mashed Potato

Wild and Long Grain Rice

Garlic Butter Broccoli

ENTREES | SELECT UP TO THREE

Sirloin Coulotte

Italian marinated select cut Sirloin Coulotte,
chargrilled and served medium

Shrimp Carbonara

Sauteed bacon, ham, and shrimp tossed in our
homemade alfredo sauce topped with romano
cheese. Served over penne pasta.

Panko Scallops

Fresh Sea Scallops dusted with parmesan and
panko, served with a basil pesto cream sauce

Grilled Chicken Spiedies

Marinated and grilled in our homemade Zesty
Italian dressing

a la carte options

ENTREES

Classic Pasta

Choice of spaghetti, penne, or fettuccini served with our house marinara meat sauce
\$99 half tray | \$129 full tray

Fettuccini Alfredo

Made with our homemade alfredo sauce
\$109 half tray | \$139 full tray

Additional Options

Chicken	\$48 half tray \$68 full tray
Mushrooms	\$21 half tray \$24 full tray
Broccoli	\$32 half tray \$39 full tray
Meatballs	\$65 half tray \$79 full tray

Chicken Parmesan

Hand breaded chicken in our house marinara and smothered with mozzarella cheese
\$180 for 15 | \$232 for 22

Fresh Tossed Salad

Includes shaved carrots, cherry tomatoes, and shaved parmesan cheese
\$36 half tray | \$52 full tray

Classic Chef Salad

Ham, salami, provolone, sliced eggs, pepperoni, tomatoes, and red onion
\$89 half tray | \$129 full tray

Assorted Subs or Wraps

Choice of turkey, italian, or ham on homemade italian bread or wraps. Served with lettuce, tomato, onion, and cheese.
\$109 for 10 | \$169 for 18

Sliders

Choice of Buffalo chicken, meatball, pulled pork, or an assorted variety
\$109 for 24 | \$154 for 42

Pizza and Wings

Served with tossed salad, ranch and bleu cheese dressing. (Pizza options and wing flavors discussed at booking)
\$19 per person

SHAREABLES

Bruschetta

Served with our homemade diced tomato blend, and drizzled with a balsamic glaze
\$56 half tray | \$89 full tray

Crab Dip

Topped with shaved asiago cheese, served with homemade toasted bread slices
\$109 half tray | \$140 full tray

Meatballs

Served in our house marinara sauce
\$85 half tray | \$130 full tray

Shrimp Cocktail

Shrimp served with cocktail sauce
\$119 half tray | \$169 full tray

Veggie Tray

Carrots, cucumbers, celery, grape tomatoes, and peppers served with side of ranch dressing
\$72 half tray | \$109 full tray

Cheese Tray

A variety of cheeses served with assorted crackers
\$105 half tray | \$139 full tray

Homemade Bread

Sliced and served with our house marinara sauce
\$18 half tray | \$32 full tray

Homemade Garlic Bread

Topped with shredded cheese blend, sliced and served with our house marinara sauce
\$60 half tray | \$90 full tray

Half trays serve approximately 10 to 15 and full tray serves approximately 18 to 22 people unless noted.

THE GRILLE AT THE TRAIN STATION BANQUET ROOM POLICY

BANQUET ROOM FEE

A banquet room rental fee of \$125 (plus tax) is charged to all events. Room rental fee includes four hour time block, event staff, use of the facility, tables, chairs, house white linens and napkins, and service ware.

FEE & TAX

There will be a 20% service fee and 6% PA sales Tax applied to all food and beverage. For tax-exempt organizations, form ST-119.1 must be submitted within 30 days of booking.

GUARANTEE POLICY

In order that we may better serve your guests, we do ask for an estimated number of attendees two weeks prior to your event. If your event offers guests a choice of entrees; we must have an estimated number of each entrée at that time. We require a final guaranteed number of guests and choice of entrees **10 days** in advance.

DECORATIONS AND DAMAGE

No items are permitted to be hung from the walls or doors with tape or sticky tack of any kind. Thumbtacks are available upon request. **Candles and confetti are not permitted. Balloons must be tied and weighted down securley. It is the client's responsibility to set up and remove all decoration at the conclusion of the event.**

Clients understand that furniture items, serving items, small wares, and equipment items are the property of The Grille at The Train Station. Should any such items be damaged (excluding reasonable wear and tear) by client or guests, then client agrees to pay the replacement costs of such items.

RESPONSIBLE SERVICE AND CONSUMPTION OF ALCOHOL

In accordance with the Pennsylvania Liquor Control regulations and The Grille at The Train Station's policy, we require that only our trained staff and bartenders dispense alcoholic beverages. Clients will be held responsible for ensuring that their guests behave and consume alcohol in a responsible manner and that guests under the age of 21 years old do not consume alcohol.

We reserve the right to:

- 1) Request proof of identification before serving alcoholic beverages to guests,
- 2) Refuse the supply of alcohol to patrons who appear intoxicated
- 3) To ask intoxicated and/or disorderly patrons to vacate the premises at any time.

PAYMENT

Rental room fee is due the day of booking to reserve banquet room. Full payment is due the day of event.

