



Private Rooms

Private Room Two tables (accommodating up to 40) \$50.00/hour

Both Private Rooms Four tables (accommodating up to 80) \$100.00/hour

- Tables on the main floor may be rented in conjunction with private rooms at \$15.00/hour
- Please note that the entire club is available to rent subject to the discretion of the management.

Bar Packages

Cash Bar Each guest is responsible for their own charges.

Open Bar Charges are accrued based on actual consumption. An 18% gratuity is added to the total beverage tab.

Ticket Tab Each guest receives a pre-determined number of tickets. As tickets are redeemed, charges are accrued based on actual consumption. Host may restrict tickets to specific beverages. An 18% bar gratuity is added to the total beverage tab. No charge for unused tickets.

\$ Limit Open bar until \$ limit is reached; thereafter cash bar. An 18% bar gratuity is added to the total beverage tab.

Please note: This is our basic function packet. If there is something you want, please ask. We are committed to excellence of service and making every accommodation to your event possible

Identification The age to enter the Bo's Bar and Billiards is 21+ Friday-Saturday and 18+ Sunday-Thursday. Acceptable forms of Identification are as follows: a current Driver's License with photo, a valid passport or a State issued liquor ID.

Dress Code: Proper dress required evenings after 6pm: no ripped jeans, sweatpants, tank tops or under shirts.

Important Note: Please advise your sales person if you or anyone in your party has food allergies.



Beginner's Buffet

“An Appetizer Buffet”

Homemade Chips with Salsa

Buffalo Wings

Our jumbo wings served with our home-made Buffalo Sauce

Mozzarella Sticks

Served with our home-made marinara sauce for dipping

Potato Skins

Topped with cheddar and bacon, served with sour cream

Vegetable Spring Rolls

A classic spring roll with fresh vegetables

Popcorn Chicken

Boneless chicken bites, battered and fried to golden brown

Vegetable Platter

A medley of celery, carrots, cucumbers, broccoli florets and tomatoes with ranch dressing

\$17.96 per person

A (15) person minimum is required

Please add 8% tax and 18% taxable administrative fee

Please note any substitution may be subject to additional charges



The Mediterranean

“An Italian-Style Buffet”

Classic Caesar Salad

Romaine Lettuce tossed with Caesar dressing and Parmesan Cheese

Fresh Roma Tomatoes and Buffalo Mozzarella

A platter made with fresh basil and drizzled with balsamic vinagrette

Bruschetta

Fresh plum tomatoes on grilled Ciabatta bread topped with herbs and melted mozzarella

Sweet Italian Sausage

Italian Sausage made with Roasted Peppers and Onions

Ziti Pasta with Marinara

Ziti made with our home-made marinara sauce

Chicken Parmesan

All white meat chicken breast lightly breaded, topped with marinara and whole milk mozzarella

Italian Meatballs

Topped with fresh homemade marinara and mozzarella

Freshly Baked Dinner Rolls

\$22.95 per person

A (15) person minimum is required

Please add 8% tax and 18% taxable administrative fee

Please note any substitution may be subject to additional charges



The Classic American Buffet

Choice of:
Rum & Coke Pork Tenderloin
or

New England Pot Roast
with homemade Au Jus

Mixed Green Salad with Balsamic Vinaigrette
Fresh greens and vegetables tossed in balsamic vinaigrette

Fresh Chicken Marsala
Fresh chicken breast sautéed with fresh Mushrooms and Marsala Wine

Ziti Pasta with Broccoli
Ziti and fresh Broccoli tossed in a light Parmesan Cream Sauce

Mashed Potatoes
Our home-made “smashed” potatoes, seasoned to perfection

Freshly Baked Dinner Rolls

\$24.95 per person

A (15) person minimum is required

Please add 8% tax and 18% taxable administrative fee

Please note any substitution may be subject to additional charges



Chef's Choice

“Culinary Classics”

Choice of

Roast Prime Rib

with homemade au jus

or

Roasted Turkey

Served with cranberry sauce and gravy

Classic Caesar Salad

Romaine Lettuce tossed with Caesar dressing and Parmesan Cheese

Mashed Potatoes

Our home-made “smashed” potatoes, seasoned to perfection

Lightly Steamed Fresh Green Beans

Tossed in Extra Virgin Olive Oil and Slivered Almonds

Freshly Baked Dinner Rolls

\$26.95 per person

(Have Both Turkey and Prime Rib \$29.95 per person)

A (15) person minimum is required

Please add 8% tax and 18% taxable administrative fee

Please note any substitution may be subject to additional charges



A La Carte

Add Any of the Following to Any Menu

Spring Rolls

Cocktail Franks in Puff Pastry

Potstickers

Fat Tommy's Sliders

Mini Beef Wellington

Scallops Wrapped with Bacon

Shrimp Cocktail

Chicken or Beef Satay

Rice Pilaf

Mixed Green Salad

Classic Caesar Salad

Vegetable Platter

Bruschetta

Ziti with Marinara Sauce

Assorted Cheese and Crackers

Note:

***Serves approximately 15/pp. Subject to 8% tax and 18% taxable administrative fee.**



Dessert Menu

Seasonal Fresh Fruit Platter \$60 serves 15-20
\$75 serves 20-25
\$100 serves 30-35

Basic Dessert Tray \$5.95 per person
Brownies and an assortment of fresh baked cookies

Deluxe Dessert Tray \$6.95 per person
Luscious lemon bars, Oreo Dreams, Marble Cheese Truffles

Banana Chocolate Chip Pie \$40.00 serves 14
Creamy custard, and fresh sweet banana's with dense banana cake, stuffed with chocolate chips

French Chocolate Raspberry Cake \$40.00 serves 14
Irresistible dark dense chocolate cake brushed with hints of raspberry

Carrot Cake \$40.00 serves 14
Luscious light and fluffy cake with buttermilk frosting

New York Cheesecake \$40.00 serves 14
So creamy, so smooth, so satisfying

Black Forest Cake \$40.00 serves 14
An enchanting blend of chocolate

Urn of Coffee, Decaf or Tea \$12.50
(Complimentary refills)

Please note: 72 hour notice is required for all desserts
Subject to a 8% sales tax and 18% taxable administrative fee
