

HOT & GOLD BUFFET

This buffet is designed as a hefty lunch or light dinner.

HOT DISHES

(Choice of two)

Shells

served with homemade marinara sauce, loaded with ground beef, and topped with mozzarella cheese.

Hot Sausage

baked in a pepper, tomato and onion sauce.

Roast Sirloin (add .25¢)

tendered sliced beef, prepared in a mushroom au jus and accompanied by horseradish sauce.

Fried Chicken

honey-dipped and deep fried.

Baked Chicken

fresh-cut young chickens, lightly seasoned, baked to perfection. (BBQ upon request)

Baked Ham

grilled ham steak served with fresh pineapple.

Stuffed Cabbage

hand rolled, baked in light tomato sauce.

Chicken Romano (add .50¢)

boneless filets, sauteed in a special cheese batter.

Baked Scrod

center cut, topped with Japanese bread crumbs, baked in butter and white wine sauce.

COLD BUFFET

Meat & Cheese Tray

oven-roasted beef, lean corned beef, broiled ham, turkey breast, hard salami, American cheese and Swiss cheese. All sliced to order.

Relish Tray

colossal black olives, queen size green olives, pepperochines, sliced kosher pickles, whole grain mustard hellmann's mayonnaise, lettuce and tomatoes.

DELI SALADS*

All homemade • (Choice of three)

- Potato Salad
- Pasta Salad
- Italian Green Beans
- Garden fresh beans seasoned and marinated in olive oil.
- Cole Slaw
- Fresh Fruit (in season)
- Emily Salad (add .25¢)
- Fresh cut garden vegetables, lightly tossed in our own dressing.
- Cucumbers & Sour Cream
- Tomatoes & Cucumbers
- Annie's Three Bean Salad
- Just Like It Says . . . 3 beans, corn, and a special sauce.

Buffet includes:

Cibroni sliced Italian and deli rye and everybody's favorite . . . potato rolls.
Coffee and Tea

\$10.95 per person
Available 11:00 a.m. - 4:00 p.m.*

Minimum 25 People

Additional Hot Dishes, Fresh Vegetables, Red Potatoes, Etc.
offered at \$1.50 each.

Children – **\$5.95** – 6 to 10 years old
Our Children's Menu is also available

*Available After 4:00 p.m. at an Additional \$2.00 per person.
7% Sales Tax & 18% Gratuity

HOT BUFFET

Choice of Two

Shells

served with homemade marinara sauce, loaded with ground beef, and topped with mozzarella cheese.

Penne Florentine

pasta and spinach, tomatoes and mushrooms, lightly tossed in garlic and olive oil. (Add grilled chicken breast .75¢)

Stuffed Cabbage

hand rolled, baked in light tomato sauce.

Fried Chicken

honey-dipped and deep fried.

Baked Chicken

fresh-cut young chickens, lightly seasoned, baked to perfection. (BBQ upon request)

Baked Ham

grilled ham steak served with fresh pineapple.

Hot Sausage

baked in a pepper, tomato and onion sauce.

Baked Scrod

center cut, topped with Japanese bread crumbs, baked in butter and white wine sauce.

Chicken Romano (add .50¢)

boneless filets, sauteed in a special cheese batter.

Chicken Marsala (add \$1.00)

hand-cut medallions, sauteed with fresh mushroom in a light marsala wine sauce.

Stuffed Chicken Breast (add \$1.00)

filled with a traditional bread stuffing, served in a light gravy.

Filet Tips (add \$2.00)

char-broiled and served in a red wine, mushroom au jus.

Filet Mignon (add \$6.00)

fresh roasted tenderloin, carved on location.

Stuffed Shrimp (add \$5.00)

jumbo shrimp stuffed with our special crabmeat imperial, baked in lemon butter sauce.

Roast Sirloin

tender sliced beef, prepared in a mushroom au jus and accompanied by horseradish sauce.

Choice of Two

Vegetable Medley

steamed and buttered cauliflower, broccoli and carrots.

Green Beans Almondine

long stemmed beans sauteed in butter.

Heavenly Potatoes

shredded potatoes, oven baked in heavy cream and cheese.

Penne Aioli

tossed in olive oil & garlic, with marinara sauce.

Red Potatoes

wedge-cut oven roasted in butter and rosemary.

Scalloped Potatoes

sliced potatoes, baked in a white sauce.

English Peas

prepared with pearl onions and butter sauce.

Baked Potato Casserole

Idaho potatoes and cheddar cheese oven baked with a crunchy bacon topping.

Choice of One

Tossed Salad

with dressing

Assorted Deli Salads

Refer to listing* under Hot & Cold Buffet

Buffet includes: Rolls & Butter, Coffee & Tea.

\$11.95 per person
Available 11:00 a.m. - 4:00 p.m.*

Minimum 25 People

Additional Hot Dish – \$2.00 each.

Children – **\$6.95** – 6 to 10 years old
Our Children's Menu is also available

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HOT SANDWICH BUFFET

Choice of Two

Roast Sirloin

thinly sliced in light mushroom au jus, served with horsey sauce.

Italian Meatballs

slow-simmered in a special marinara sauce.

Pulled Pork

slow-roasted and hand pulled, prepared in our own BBQ sauce.

Kielbasa & Kraut

lightly smoked kielbasa smothered in fresh sauerkraut.

Baked Ham BBQ

prepared in a special BBQ sauce.

Hot Sausage

baked in a pepper, tomato and onion sauce.

Your choice of **Penne Florentine** or **Shells**

with Meat and Cheese sauce

Special Relish Tray

Kosher pickle spears, tomato wedges, colossal black olives and queen size green olives.

Deli Salads, (All Homemade)

(Choice of Three)

- Potato Salad
- Pasta Salad
- Jello Parfait
- Cole Slaw
- Fresh Fruit (in season)
- Emily Salad add .25¢
- Fresh cut garden vegetables, lightly tossed in our own dressing.
- Cucumbers & Sour Cream
- Tomatoes & Cucumbers
- Annie's Three Bean Salad
- Just Like It Says . . . 3 beans, corn, and a special sauce.

Buffet includes Mancini hard crusted rolls, coffee & tea.

\$10.95 per person Minimum 25 People
Available 11:00 a.m. - 4:00 p.m.*

*Available Evenings at an Additional \$2.00 per person. • 7% Sales Tax & 18% Gratuity

SANDWICH BOARD

Choice of Two

Tuna Salad

made to order.

Egg Salad

traditional egg salad.

Ham Salad

an old family recipe.

Chicken Salad

prepared fresh.

Additional Salad - add \$1.00

Relish Tray

Lettuce, tomato, bread & butter pickles, Hellmann's mayonnaise and our own honey mustard.

Deli Salads, (All Homemade)

(Choice of Three)

- Potato Salad
- Pasta Salad
- Jello Parfait
- Cole Slaw
- Fresh Fruit (in season)
- Emily Salad (add .25¢)
- Fresh cut garden vegetables, lightly tossed in our own dressing.
- Cucumbers & Sour Cream
- Tomatoes & Cucumbers
- Annie's Three Bean Salad
- Just Like It Says . . . 3 beans, corn, and a special sauce.

Buffet includes mini croissants, coffee & tea.

\$9.95 per person Minimum 25 People
Available 11:00 a.m. - 4:00 p.m.*

*Available After 4:00 p.m. at an Additional \$2.00 per person.
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BUILD YOUR OWN BUFFET

HORS D'OEUVRES

	Dozen
Chicken Romano Medallions, sauteed in butter	\$11.50
Wing Dings, deep fried	\$9.50
Chicken Fingers, deep fried	\$13.95
Chicken Livers, wrapped in bacon	\$10.50
Buffalo Wings, hot and spicy	\$9.50
Fried Chicken, honey-dipped (minimum 24 pieces)	\$15.95
Mushrooms, stuffed with lump crabmeat	\$22.50
Mini Crabcakes	\$29.95
<i>just plain awesome, made with jumbo lump crabmeat</i>	
Scallops, wrapped in bacon	\$22.50
Jumbo Shrimp Cocktail, fresh chilled shrimp	\$18.00
Baby Back BBQ'd Ribs, with mild sauce	\$18.00
Hot Sausage, with tomato sauce, peppers & onions	\$10.95
Large Swedish Meatballs	\$10.50
Italian Meatballs, marinara sauce	\$10.50

4 Dozen Minimum Per Each item
Additional Hors D'oeuvres may be ordered by the Dozen.
Prices Subject To Change.

DELI SANDWICH RINGS

Served on Cibroni's fresh baked Italian bread with shredded lettuce, sliced tomatoes and onions.
Yields 20 cuts per ring.

Italian Style, garnished w/pepperoni peppers	\$39.95.
Fresh Turkey & Brick Cheese, served with honey-mustard	\$44.95.
Roast Beef & Cheddar, served with horsey sauce	\$44.95.
Baked Ham & Swiss, served with whole grain mustard	\$44.95

BUFFET ENHANCEMENT

Enhance the buffet with your choice of Penne Florentine or Shells with Meat and Cheese Sauce, Two Deli Salads and Fresh Assorted Breads.

\$4.95 per person

*Available After 4:00 p.m. at an Additional \$1.00 per person.
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(A more extensive list of entrees is available upon request)

SIT DOWN LUNCH MENU

Choose 3 or 4 Entrees from this list.
We will type a menu for you and your guest.
No need to coordinate your guests selections.

Boston Scrod – 9.95

topped with Japanese bread crumbs, then oven-baked in butter and white wine,
served with a vegetable.

Fantail Fried Shrimp – 11.95

five pieces, hand breaded and deep fried,
served with Freddie fries.

Chicken Romano – 8.95

pan fried in delicate egg and cheese batter,
served with pasta marinara.

Chicken Parmigiana – 8.95

hand breaded fresh chicken filet
topped with marinara sauce and Italian cheeses,
served with pasta marinara.

Filet of Sirloin – 12.95

fresh filet of sirloin broiled to your liking,
served with Freddie fries.

Pork Chop Center-Cut, Charbroiled – 10.95

served with vegetable of the day.

Above Selections Include:
Hot French Bread & Butter,
Tossed Salad with Dressing or Cup of Soup
Coffee and Tea

Available Seven (7) Days A Week

11:00 a.m. - 4:00 p.m.*

Minimum 25 People

Our Children's Menu also available



*Available After 4:00 p.m. at an Additional \$1 per person.
7% Sales Tax & 18% Gratuity

SIT DOWN DINNER MENU

Choose 3 or 4 Entrees from this list.
We will type a menu for you and your guest.
No need to coordinate your guests selections.

BEEF AND VEAL

Prime Rib – 17.95

our most popular Queen Cut, cornfed
mid-western beef, aged and slow cooked.

Filet Mignon – 21.95

8 oz. center cut
served with onion rings.

Filet of Sirloin – 12.95

5 oz. filet of sirloin broiled to your liking,
served with Freddie fries.

New York Strip – 19.95

10 oz. of house prime beef
With fresh sauteed mushrooms. add 2.00

Veal Parmigiana – 16.95

hand-breaded fresh veal cutlet,
marinara sauce and Italian cheeses.

T&T Flat Iron – 14.95

8 oz. marinated shoulder cut.
very tender and tasty.

SEAFOOD

Jumbo Fried Shrimp – 15.95

five pieces, hand-breaded and deep fried.

Stuffed Scrod – 17.95

stuffed with our special crabmeat imperial
oven-baked.

Best Ever Crabcake – 17.95

Sauteed in butter, simply delicious, served with special sauce.

Boston Scrod – 14.95

topped with Japanese bread crumbs,
oven-baked in butter & white wine.

Crabmeat Imperial – 19.95

Maryland lump crabmeat imperial
oven-baked, a house specialty.

PORK AND POULTRY

Chicken Romano – 13.95

sauteed in delicate egg batter and cheese.

Chicken Parmigiana – 13.95

hand-breaded chicken breast,
marinara sauce and Italian cheese.

Chicken Mediterranean – 14.95

char-broiled boneless breast, smothered with
roasted red peppers and baby spinach,
finished oven-baked with provolone cheese.

2 Pork Chop Dinner – 15.95

center-cut from the loin,
charbroiled or breaded.

Above includes Hot French Bread & Butter, Tossed Salad with Dressing
Pasta, Potato or Fresh Steamed Vegetable
Coffee and Tea

Fresh Vegetable or Pasta served family style available – \$1.50 per person

Available Seven (7) Days A Week

Minimum 25 People

Our Children's Menu also available



7% Sales Tax & 18% Gratuity

BEVERAGES

Soft Drinks, Coke, Sprite, Etc. \$1.75

Draft Beer Glass – \$2.00 Pitcher – \$10.00

Bottled Beer, Local, Premium and Imports starting at \$3.00

Wine Menu Glass starting at – \$4.75

Cabernet, Merlot, Pinot Grigio, Chardonnay, or White Zinfandel

Bottle serves 5-7. \$17.00-\$25.00

Cocktails, we proudly serve premium well brands starting at \$3.00

All popular brands are available.

DESSERTS

Banquet Dessert Tray, per person \$2.95

A little bit smaller cut than our regular menu offerings.

BYOD, per person75¢

Bring your own dessert.

Sheet Cakes or Cookie & Brownie Trays Available at reasonable rates

After Dinner Drink Menu Available

Grand Marnier, Frangelico, Tia Maria, Couvoisier, Port Wine, Etc.

JAZZ IT UP

Linens, per table \$5.00

Napkins, per person50¢

BANQUET ENHANCEMENTS

Deluxe Cheese Tray

Assorted cheeses, fresh ham and sliced pepperoni, served with mustard sauce and crackers

Small (15-20 people) 34.95 Large (20-25 people) 49.95

Vegetable Tray

A wide selection of fresh vegetables, cut up and ready to dip in our delicious Ranch dressing

Small (10-15 people) 34.95 Large (20-25 people) 49.95

Fresh Fruit Platter

A selection of hand-picked fruits, sliced on a platter

Small (15-20 people) 39.95 Large (25-30 people) 59.95

Flowers and Decorations

You are welcome to bring your own.

Please no permanent nails, holes, etc.

no confetti



RV: 08/08

Freddie's

II

2789 South Park Road
Bethel Park, PA 15102

Banquet Menu

■ Baptisms

■ First Communions

■ Graduations

■ Rehearsal Dinners

■ Bridal Showers

■ Wakes

Oak Room Seats 30

Main Dining Room Seats 100

Call

412-833-1830

Ask For Ron or Banquet Manager

PROPRIETOR
Ronald W. Kragnes