

PARTY RESERVATION GUIDELINES FOR PARTIES REQUIRING DEPOSIT

Thank you for your interest in the Village Squire Restaurants for your next event. Below are the guidelines for booking, and should you have any further questions please call us to speak with event manager. We look forward to speaking with you further about your event.

Any event more than 15 people must have a planned menu of one or two entrees off our event menus. Kids menu items available for ages 12 & under. Lunch or dinner menus & guest count must be finalized 5 days before event.

Guest Count & Minimum Spend Guarantee

The day before the event, the final number of guests will need to be confirmed. Based upon the confirmed guest count, there is a minimum spend on food and beverages of \$20/pp for lunch events, and \$24/pp for dinner events. In the event, that the minimum spend is not met, the remainder will be charged, based on confirmed reservation guest count. Minimum does not include tax or gratuity.

Guest Count: _____ **Minimum Spend:** _____

Guest Signature: _____ *(in agreement to above minimum spend)*

Deposits & Cancellation

All confirmed parties are required to pay a \$100.00 deposit, with cash or credit, before reservations are guaranteed. Deposits are deducted from the final bill the day of the party. No refunds for cancellations.

Cakes /Desserts

If you have your cake or dessert delivered here for your event. We will provide plates, silverware, napkins, cut and serve it. \$1/person dessert charge will apply for bringing dessert.

Room Charge

The Village Squire Restaurant does not charge a fee for the use of the room. We do require a guaranteed minimum spend from guests based on confirmed guest count. Lunch -\$20/pp Dinner - \$24/pp

Event Time

Lunch Events must be completed and room emptied by 4:00 pm, with a maximum 3hour duration. You may start the party any time after 11:00 AM (12 PM/noon on Sundays). If you need to decorate, you may come in before 11:00 AM to do so.

Dinner Events are considered anytime after 3 pm, with maximum 3 hr duration.

Tax & Gratuity

All Prices do not include tax or gratuity. 20% Gratuity for our service staff will be added to final bill.

Bar & Alcoholic Beverages

All Alcoholic beverages will be charged at regular prices and are sold separately from event menu prices. Cash bar service available upon request.

Payment

Final payment will be made at the conclusion of the event in the form of cash or credit. *No separate checks please.*

VILLAGE SQUIRE LUNCH EVENT MENU

For groups of 15 guests or more. This Menu Package is available until 3 PM.

Includes: Free Popcorn, Soft drinks, coffee & tea, bread and butter, and One or Two Entrée choices. Also Includes a choice of: Cup of Soup OR Ice Cream Dessert.

ENTRÉE CHOICES

PLEASE CHOOSE 2 ENTRÉES TO OFFER TO YOUR GUESTS GROUP SIZE UP TO 35 GUESTS. GROUPS OVER 35 GUESTS - CHOOSE 1 ENTRÉE CHOICE. PLEASE CHOOSE SOUP OR ICE CREAM TO OFFER YOUR PARTY.

SOUP CHOICE: AVGOLEMONO (CREAM OF CHICKEN WITH RICE AND LEMON)
OR / ICE CREAM DESSERT: VANILLA WITH CHOCOLATE SYRUP

L - Linguine Alfredo — 20.99

+ Add Chicken (8 oz) \$4 +

L - Linguine Marinara — 20.99

+ Add Chicken (8 oz) \$4 +

L- Cheeseburger — 20.99

Half pound with American cheese, lettuce, tomato, onion, steak fries

L - Bacon Cheddar Burger — 22.99

Half pound with crisp bacon, melted cheddar, lettuce, tomato, onion, steak fries

L - French Dip — 22.99

Thinly sliced roast beef dip with melted Swiss and sautéed mushrooms, with steak fries

L - Gyros Plate — 22.99

Tender gyros, grilled pita, onions, tomatoes, tzatziki sauce, with steak fries

L- Chicken Fingers — 22.99

Crispy hand breaded chicken fingers, with steak fries and coleslaw

L - Chicken Souvlaki — 22.99

Two -Marinated, Broiled chicken kebabs. Served with onions, tomatoes, steak fries, grilled pita bread, and tzatziki sauce.

L- Chicken Supreme — 25.99

Panko breadcrumb crusted, grilled chicken breast with white wine cream sauce. Served with rice pilaf and fresh vegetables.

Mediterranean Chicken Salad — 23.99

Fresh greens, grape tomatoes, red onion, pepperoncinis, feta, greek olives, cucumbers, grilled pita, marinated mini chicken skewers, house vinaigrette. Salad served with a cup of soup.

Chicken Berry Nut Salad — 23.99

Fresh greens, strawberries, walnuts, dried cranberries, avocado, grilled pita, broiled chicken, and raspberry vinaigrette dressing.

L - Chicken Parmesan — 25.99

Breaded Chicken breast, melted mozzarella, parmesan, over linguine marinara

L - Grecian Style Chicken Breast — 25.99

Panko breaded chicken breast, grilled with butter and topped with imported feta crumbles, garlic, tomatoes, and fresh lemon. Served with rice pilaf and grilled vegetables.

Broiled Fresh Salmon — 28.99

Served with rice pilaf and fresh vegetables.

Prime Rib Sandwich — 26.99

6 oz Prime Rib over garlic french bread, with grilled onions, steak fries

L - BBQ Ribs & Chicken Fingers Combo — 26.99

Served with baked potato and honey mustard.

L - Filet Brochette — 28.99

Marinated, broiled medallions on a skewer with vegetables. Served with rice pilaf, grilled pita, and tzatziki sauce.

Add Cup of Soup \$3.99
Add Ice Cream Dessert \$2.99

MCH

DINNER EVENT MENU

FOR GROUPS OF 15 GUESTS OR MORE.

THIS MENU PACKAGE IS AVAILABLE ALL HOURS EXCLUDING FRI & SAT 4 PM -8 PM.

INCLUDES: SOFT DRINKS, COFFEE, TEA, BREAD AND BUTTER, HOUSE SALAD, AND ONE OR TWO ENTRÉE CHOICES.

GROUP OVER 35 GUESTS - CHOOSE ONE ENTRÉE

ENTRÉE CHOICES

PLEASE CHOOSE ONE OR TWO ENTRÉES TO OFFER TO YOUR GUESTS

Chicken Berry Nut Salad — 23.99

Mixed greens, candied walnuts, avocado, dried cranberries, hard boiled egg, fresh strawberries, with grilled pita, broiled chicken, and raspberry vinaigrette on the side. Salad served with cup of soup.

Mediterranean Chicken Salad — 23.99

Fresh greens, grape tomatoes, red onion, pepperoncinis, feta, greek olives, cucumbers, grilled pita, marinated mini chicken skewers, house vinaigrette. Salad served with a cup of soup.

Chicken Souvlaki — 23.99

Two Marinated, Broiled chicken kebabs. Served with onions, tomatoes, steak fries and tzatziki.

Chicken Alfredo Linguine — 26.99

Grilled or Blackened Chicken breast over creamy linguine alfredo

Chicken Supreme — 26.99

Panko breadcrumb crusted, grilled chicken breast with white wine cream sauce. Served with garlic mashed potato and fresh vegetable.

Chicken Parmesan Linguine — 26.99

Breaded Chicken breast, melted mozzarella, parmesan, over linguine marinara

Broiled Fresh Salmon — 28.99

Served with rice pilaf and grilled vegetables.

Grecian Style Salmon — 28.99

Fresh Salmon broiled and baked with extra virgin olive oil, garlic, tomatoes, feta cheese, and lemon. Served with rice pilaf and grilled vegetables.

Half Rack BBQ Ribs — 26.99

Served with baked potato and fresh vegetables

Prime Rib Sandwich — 26.99

6 oz Prime Rib over garlic french bread, with grilled onions, steak fries

BBQ Ribs & Chicken Fingers Combo — 27.99

Served with baked potato and fresh vegetable.

Filet Brochette - 28.99

Marinated, broiled medallions on a skewer with vegetables. Served with rice pilaf and grilled pita and tzatziki sauce.

12 oz New York Strip Steak — 35.99

Served with baked potato and fresh vegetable.

Filet Brochette & Shrimp — 34.99

Broiled Filet Medallions on a skewer, with three fried jumbo shrimp on garlic toast. Served with baked potato and fresh vegetable.

11 oz Prime Rib — 35.99

Served with garlic mashed potato and fresh vegetables.

ADD A SCOOP OF ICE CREAM FOR \$2.99 PER PERSON

APPETIZER PLATTERS

EACH APPETIZER PLATTER SERVES 8 - 10 PEOPLE. (2X SPEC)

Saganaki Flaming Cheese — 10.99

Saganaki lit with brandy, and a loud OPA! With fresh lemon and grilled pita bread.

+ perfect for 4 people +

Chicken Fingers Platter — 28.00

With honey mustard

Chicken Teriyaki Skewers — 29.00

12 mini skewers

Onion Rings Platter — 26.00

With ranch dressing.

Mozzarella Sticks Platter — 26.00

With Marinara sauce.

Fried Calamari Platter — 29.00

With cocktail and lemon.

Roll-Up Platter - pick two options per platter — 29.00

1. Turkey BLT - turkey, bacon, lettuce, tomato, cheddar cheese, ranch
2. Beef & Cheddar - roast beef, cheddar, lettuce, green onion, horseradish mayonnaise
3. Veggie - cucumber, tomato, lettuce, broccoli, red onion, red peppers, Monterrey cheese, cream cheese ranch

Vegetable Platter — 29.00

Fresh veggie assortment with ranch dressing

Fresh Fruit Platter — 29.00