

KAMINSKI'S

SPORTS BAR & RESTAURANT



PRIVATE PARTY MENU

Private Luncheons • Christenings • Birthdays • Graduations
Bridal Showers • Rehearsal Dinners • Retirements
Holiday Celebrations • Award Banquets • Corporate Events

1424 Brace Road, Cherry Hill, NJ 08034
Phone (856) 428-2555
www.kaminskisbarandgrill.com

SPECIAL BUFFET MENU

(50 person min private room) 7 days a week 11:00am-9:00pm (three hour time frame)

All Buffets Include:

Fresh Baked Bread ~ Soup du jour ~ Garden Salad ~ Choice of Entrées or Carving Board ~
Pasta Selection ~ Vegetables ~ Dessert ~ Coffee ~ Hot Tea ~ Soda Service
(Bar options are available upon request)

Price per person: Two Selections \$35.95 ~ Three Selections \$45.95

*two selections does not include seafood



Hot Entrée Selections

- Chicken Piccante
- Meatballs Marinara
- Chicken Cacciatore
- Seafood Diablo
- Chicken Marsala
- Baked Stuffed Flounder
- Sausage alla Scaloppine
- Baked Stuffed Shrimp
- Grilled Salmon

Additional selections of personal favorites available upon request

Carving Board Selections

(Carving Board Fee \$40.00)

- Roast Sirloin of Beef
with au jus and Horseradish Sauce
- Boneless Breast of Turkey
with cranberries and gravy
- Virginia Baked Ham
*with brandied pineapples
& sour cherries*

Pasta

(Choice of one)

- Penne
- Ricotta Cheese Stuffed Shells
- Cheese Ravioli
- Tri Colored Tortellini
(Choice of one Sauce)
- Marinara
- Ala Vodka
- White Wine Lemon Butter
- Pistachio Basil Pesto

Sides

(Choice of Two)

- Mixed Medley
- Roasted Rosemary Potatoes
- String Beans Almondine
- String Beans Marinara
- Steamed Broccoli
- Oven Browned Potatoes

PLATED BANQUET MENU

Available 7 days a week

3 Hour Time Frame: Lunch 11:00am to 3:00pm Dinner 3:00pm-9:00pm

Selection of 3 entrées

Includes: chefs choice of soup du jour, garden salad (dinner only),
selection of three plated entrées, and unlimited beverage service
(bar options are available upon request) (Private room with minimum and linens available)



Entrées

Lunch Soup Only +2.00 salad (Select Three)

Served with chefs choice of vegetable and potato (or penne)

| | Lunch | Dinner |
|-----------------------------------------------------------------------------------------------------------------|---------|--------------|
| Baked Crab Cakes <i>Maryland Style</i> _____ | _____ | market price |
| Baked Filet of Flounder <i>with lemon butter sauce</i> _____ | _____ | market price |
| Grilled Filet of Salmon <i>with olive oil topped with lemon butter sauce</i> ____ | \$25.95 | \$35.95 |
| Baked Stuffed Shrimp <i>with crab imperial with lemon butter sauce</i> _____ | _____ | market price |
| Sausage Scallopini <i>with peppers, onions, mushrooms, in a marinara sauce</i> | \$25.95 | N/A |
| Roast Sirloin <i>with au jus</i> _____ | \$25.95 | N/A |
| Prime Rib (10oz / 14oz) <i>with au jus</i> _____ | _____ | market price |
| Filet Mignon (8oz) <i>Char-Grilled center cut filet</i> _____ | _____ | market price |
| New York Strip Steak (10oz) <i>boneless strip</i> _____ | _____ | market price |
| Surf and Turf (8oz) <i>Filet Mignon & South African Lobster tail</i> _____ | _____ | market price |
| Chicken Parmigiana <i>fried and breaded chicken breast topped with tomato sauce and mozzarella cheese</i> _____ | \$25.95 | \$35.95 |
| Chicken Marsala <i>Sautéed with mushrooms, onions & prosciutto in a rich Marsala wine sauce</i> _____ | \$26.95 | \$35.95 |
| Chicken Scampi <i>in lemon white wine and garlic butter sauce</i> _____ | \$26.95 | \$35.95 |
| Chicken Florentine <i>chicken breast stuffed with rice, served with grilled vegetables</i> | | |
| <i>Brushed with olive oil with Mediterranean spices and garlic</i> _____ | \$26.95 | \$35.95 |
| Chicken Portofino <i>grilled chicken breast with grilled Vegetables</i> _____ | \$27.95 | \$35.95 |
| Penne Pasta <i>Chicken penne pasta sautéed in a pistachio basil pesto with strips of chicken</i> _____ | \$27.95 | \$35.95 |
| Penne Primavera (complete) <i>Penne pasta in lemon butter sauce with Seasonal vegetables</i> _____ | \$25.95 | \$35.95 |
| Penne <i>with pistachio basil pesto (complete)</i> _____ | \$26.95 | \$35.95 |

BANQUET EXTRAS



Beverages

(Unlimited Service)

- Fountain Soda Service
- Ice Tea
- Coffee
- Hot Tea

Upgrades

Desserts

(Ala Carte)

- Ice Cream
- Rice Pudding
- Sheet Cake
- Mango Sherbet

Salads

Caesar Salad

Greek Salad

(additional \$2.50 per person)

Pasta Course

\$3.00 per person

Add Ons

Prime Rib of Beef
with au jus and Horseradish Sauce

(Additional, Market Price)

Baked Crab Cakes

(Additional, Market Price)

Desserts

Fresh Fruit Medley

Assorted Mini Pastries

(\$4.00 per person)

Brunch Package

Ask for Details

Custom Mimosa Bar

Ask for Details

Terms and Conditions

NJ Sales tax and 20% Gratuity will be added to the Final Bill

No checks accepted for final payment

\$150.00 Non Refundable Deposit is required at booking

Guaranteed Final Head Counts are due 5 Days Before Your Scheduled Event

****Restricted Diet Meals including vegetarian and gluten free are available upon request****

****Personal Favorites can be made upon request****

****Ask about our Children's Menu****



PARTY TRAYS

Hot Pasta

Ricotta Cheese Stuffed Shells

Tri Colored Cheese Tortellini

Full Tray \$75.00

Penne

Full Tray \$60.00

Sauce

All selections has your choice of Sauce

Marinara ~ Alla Vodka

Sundried Tomato Pesto ~ Alfredo

Baked Crab Cakes

Full Tray MP

Chicken Piccante Sautéed

Chicken with mushrooms and capers in
a Lemon White Wine Butter Sauce \$150

Chicken Parmigiana

Breaded Breast of Chicken with
Mozzarella Cheese and Tomato Sauce \$150

Stuffed Chicken Florentine

Baked Chicken Breast stuffed with Rice
and Garden Vegetables in a White Wine
Lemon Butter Sauce \$175

Chicken Marsala

served with Mushrooms, Onions and
Prosciutto in a Marsala Wine Sauce
Full Tray \$150.00

Italian Sausage and Peppers

Hot or Sweet, Served in Marinara Sauce
includes Rolls
Full Tray \$90.00

Rolled Roast Beef or Roast Pork

Served with au jus and Horseradish Sauce
on the side includes Long Hot Peppers,
Roasted Peppers, Broccoli Rabe and Rolls
with Provolone or American cheese
Half Tray \$120.00 Full Tray \$190.00

Rice Pilaf

Half Tray \$25.00 Full Tray \$45.00

Steamed Mixed Vegetables

Half Tray \$40.00 Full Tray \$75.00

Red Bliss Potato Salad

Red Bliss Potato mixed with assorted
seasoning and garden vegetables with mayo
Half Tray \$40.00 Full Tray \$75.00

Italian Style Pasta Salad

Tricolor Pasta, cubed provolone, genoa
salami, black olives, assortment of garden
vegetables in a light dressing
Half Tray \$40.00 Full Tray \$75.00

Assorted Deli Wrap

Choice of Turkey, Roast Beef, Tuna or
Chicken Salad with lettuce & tomato
Full Tray \$65.00

Roasted Whole Pig

(35-40 pounds) Market Price

Prices do not include NJ Sales Tax

Take out Only

Full Tray Serves Approx 15-20

Half Tray Serves Approx 8-12

PARTY TRAYS, APPS & SALADS



Traditional or Boneless Wings

(Choice of Sauce)

Mild ~ Hot ~ Parmesan Garlic

Sesame ~ Garlic ~ Honey BBQ

with Bleu Cheese Dressing and Celery

Half Tray (40 wings) \$65.00

Full Tray (80 wings) \$135.00

Boneless Half Tray (40 wings) \$55.00

Boneless Full Tray (80 wings) \$110.00

Assorted Broiled

Seafood Appetizers

Broiled stuffed mushrooms with

Crab Imperial, Clams Casino, Bacon

wrapped Shrimp, Fried Calamari

Half Tray MP Full Tray MP

Assorted Cheese and

Deli Charcuterie Meat Display

Served with Spicy Mustard,

Deli Pickles, and Hot Peppers

Serves 10 – 15 people

One Round Tray \$75.00

Assorted Fresh Vegetables

Crudite with Dip

Assorted Garden Vegetables with dips

Serves 10 – 15 People

One Round Tray \$60.00

Cold Platter

Smoked White Fish & Salmon Served

with Onions, Tomatoes, and capers

Serves 10 – 15 people

One Round Tray \$150.00



Shrimp Cocktail

(Medium Size Shrimp 16-20)

Served with Cocktail Sauce and Lemons

Small – 200 pieces \$375.00

Medium – 450 pieces \$750.00

Large – 700 pieces \$975.00

Salads

Chopped Greek

with Tomatoes, Peppers, Onions, Kalamata

Olives, and Feta Cheese,

Stuffed Grape Leaves and Hard Boiled Egg

Tossed with Greek Salad Dressing

Half Tray \$60.00 Full Tray \$100.00

Autumn Harvest Salad

Mixed Greens with assorted vegetables,

walnuts, sliced apples, dried cranberries,

jack and cheddar cheese served with

raspberry vinaigrette and garlic crostini

Half Tray \$55.00 Full Tray \$100.00

Caesar

Romaine Lettuce, Parmesan Cheese, and

Homemade Croutons Tossed in our

Homemade Caesar Dressing

Half Tray \$40.00 Full Tray \$70.00

Mixed Garden Salad

Assorted Garden Vegetables with our

mixed garden greens with your choice

of Salad Dressing

(Dressing served on the side)

Half Tray \$35.00 Full Tray \$60.00

Add Grilled Chicken \$45.00 / \$75.00

or Grilled Shrimp \$75.00 / \$110.00

COCKTAIL PARTY PACKAGE

(50 person minimum)

Appetizers Displayed for ~ 2 Hours Only

Includes:

2 Hour Open Bar (Draft Beers, House Wines and House Liquor Only)

\$50.00 per person Add NJ Sales tax & 20% Gratuity



Salads:

(Choice of One)

Mixed Garden Greens

Chopped Greek Salad

Caesar

Hot Station:

(Choice of one)

Party Pizza Trays

Assorted Flatbreads

BBQ Pork Sliders

Boneless Wings

Asian Mini Chicken Kabobs

Roast Beef or Pork

Hot Station (+\$2 per person)

Pasta

(Choice of One)

Penne with Blush Sauce

Penne Marinara

Three Cheese Tortellini *with pistachio basil pesto* +\$1

Seafood Station

(Choice of One)

Clams Casino

Mussels Marinara

Stuffed Mushrooms (+\$5 per person)

Shrimp Cocktail (+\$5 per person)

Cold Station

(Choice of One)

Assorted Charcuterie Meat

& Cheese Display

Grilled Vegetables

Assorted Fresh Vegetable Crudite

with Dips

Pasta Salad

Dessert

(Choice one +\$2 per person)

Assorted Mini Pastries

Assorted Fresh Fruit Display

Customized Upon Request at Managements Discretion

BAR OPTIONS



Open Bar House Selections

Beer & Wine Only

Per person price

One Hour: \$15.00

Two Hours: \$17.50

Three Hours: \$22.50

Open House Bar

Per person price

Selection of house beer, wine and liquor

One Hour: \$20.00

Two Hours: \$25.00

Three Hours: \$30.00

Open Premium Bar

Per person price

*Selection of premium beer, wine
and liquor*

One Hour: \$25.00

Two Hours: \$30.00

Three Hours: \$35.00

****Open Bar Pricing**

*does not Include Shots or Martinis***

Fundraiser Packages

\$15 per person

Buffet

House Salad

Boneless Wings

Chicken Piccante

Penne Marinara

Open Bar Includes

Wine - Merlot/Pinot Grigio

Domestic Beer - Miller Lite

Coors Light - Yuengling Drafts

Well Liquors

****Call for availability**

*20% Gratuity**

Brunch Packages

Ask for details

Custom Mimosa Bar

Ask for details

Arrangements can be made ahead of time for a private bar in our private room

\$100.00 Bartender fee will be charged

Terms and agreements for all private parties:

NJ Sales tax and 20% gratuity will be added on to the final bill

No checks accepted for final payment