



Restaurant & Banquet Facility

The more demanding your Banquet & Catering requirements, the more you will appreciate the ease with which Dino's Restaurant meets your every need.

Whatever the occasion - weddings, reunions, bar mitzvahs, annual dinners or seminars - Dino's Restaurant will make that extra effort to ensure your function is a truly enjoyable and memorable event.

Our Banquet staff takes great pride in offering you and your guests excellent food and service in a warm, friendly atmosphere.

The following policies have been established to enable us to accommodate you in the traditional Dino's Restaurant manner. We urge you to read them carefully to avoid any last minute confusion or disappointment.

Deposits and Cancellation

All events require a deposit in order to secure the function space on a definite basis. The deposit is credited to your account at the conclusion of your event. Deposits are refundable for cancellation up to six (6) months in advance of your event, and only when the facilities are re-booked and re-deposited for functions of equal or greater size. Initial deposit of \$200.00 is due upon signature of contract and subject to all payment terms.

Price Guarantee

All menu prices and quotes are guaranteed for six (6) months from the date your function is confirmed. Thereafter, prices may be adjusted, if necessary, to reflect current costs at the time your function is held.

Payment

Payment is due in full at the end of the event. Dino's Restaurant accepts cash, cashiers checks, certified checks. VISA, MasterCard, American Express or Discover credit cards are accepted with a 3% handling charge. One week prior to the function, payment of the estimated bill is required on all wedding receptions.



Dinner Buffet

All buffets served with fresh baked dinner rolls, butter and coffee.

(Minimum 50 people, please)

Choose two of the following Entrées for \$18.95

Choose three of the following Entrées for \$20.95

Choose Carved roast prime Rib of beef and one of the following Entrées for \$22.95

Choose carved roast Prime Rib of beef and two of the following Entrées for \$24.95

Entrée Choices

Roast round of beef, fresh roast turkey breast, baked ham, fresh roast pork loin, baked chicken, fettuccine noodles with Alfredo sauce, beef tips with mushrooms gravy and noodles, baked mostaccioli with marinara sauce and cheese.

Potato Choices ~ Select One

(\$1.50 per person for additional choice)

Baked potato, garlic whipped potato, red boiled parsley potato, sage dressing or rice pilaf.

Salad Choices ~ Select Three

Tossed green salad with assorted dressings, pasta salad, potato salad, cole slaw, fruit jell-o mold

Dessert

Brownies, or ice cream.

(additional \$3.50 per person)

Small chocolate cake or cheese cake with strawberry topping

(additional \$4.95 per person)

Vegetable Choices ~ Select One

(\$1.50 per person for additional choice)

California mix, whole baby carrots, green beans, butter corn.



Lunch Entrées

Served from 11-2 p.m. only

Coffee is Included

Cold Buffet (make your own sandwich)\$12.99

Includes: mini buns, white & wheat bread, shredded lettuce, tomatoes, cheese, pickles, mayo, sliced ham, turkey & beef, potato salad & potato chips.

Grilled Chicken Breast (with white wine lemon sauce).\$17.99

Served with your choice of: garlic mashed potato or rice pilaf and vegetable. Chilled tossed salad with dressing, fresh dinner rolls and butter.

Roasted Chicken\$17.99

Served with garlic mashed potato and gravy, vegetable, tossed salad with dressing, fresh dinner rolls and butter.

Oven Roasted Pork Loin\$17.99

Served with garlic mashed potato, natural pan gravy, vegetable, salad with dressing, dinner rolls and butter.



Please add 5.5% sales tax and 20% service charge to selection.
There will be linen and napkin charge based on the number of persons.
Prices and menu items are subject to change.

Dinner Entree ~ Select One for Your Group

All dinners are served with your choice of potato or rice pilaf, vegetable, fresh baked dinner rolls, butter, tossed salad with dressing and coffee.

Roast Prime Rib of Beef (queen cut 10 oz.) slowly roasted prime rib, prepared medium and served with au jus	\$23.99
Filet Mignon ~ eight ounces of choice tenderloin, prepared medium and served with au jus	\$28.99
Steak and Shrimp ~ eight ounces of filet mignon and three battered jumbo shrimp	\$36.99
New York Strip Steak ~ 12 ounces center-cut, prepared medium and served with au jus	\$24.99
Jumbo Shrimp ~ six lightly battered shrimp deep-fry to golden brown, served with shrimp sauce	\$19.99
Chicken Cordon Bleu ~ boneless breast of chicken, sliced ham & swiss cheese, served with creamy white sauce.	\$18.99
Roasted Chicken ~ half a chicken, oven roasted with house herbs.	\$17.99
Chicken and Ham Combination ~ two pieces roasted chicken and two pieces honey smoked ham.	\$18.99
Chicken and Roast Pork ~ two pieces roasted chicken and two pieces roasted pork loin, served with natural gravy.	\$18.99
Oven Roasted Pork Loin ~ fresh oven roasted, sliced and served with natural pan gravy	\$18.99
Atlantic Salmon ~ eight ounce salmon fillet, pan seared in lemon butter, served with tartar sauce	\$19.99

Rehearsal Dinners (Friday night reception)

All dinners served with tossed salad and dressing, choice of potato, vegetable, fresh dinner rolls, butter & coffee

Oven Roasted Prime Rib ~ (queen cut 10 oz.) slowly roasted prime rib, prepared medium and served with au jus.	\$23.99
Baked Icelandic Cod or Atlantic Salmon ~ served with tartar sauce and lemon butter.	\$18.99
Fish Fry ~ (beer battered cod, 3 pc.) ~ served with lemon and tartar sauce (no vegetable).	\$15.99



Hot Hors D'Oeuvres

Priced per fifty pieces, unless stated

Mini Cordon Bleu ~ per 50 pieces	\$89.00		‘Spicy’.Chicken Wings \$85.00
Cocktail Franks in Blanket	\$45.00		.BBQ Meatballs. \$49.00
Swedish Meatballs	\$49.00		Mozzarella Sticks \$69.00
Potato Skins ~ per 25 pieces	\$45.00		

Cold Hors D'Oeuvres

Fresh Vegetable Tray with Dip for 50.	\$69.00	Iced Shrimp with Cocktail Sauce ~ 50 pcs.	\$89.00
Fresh Fruit ~ for 50 (in season only)	\$79.00	Deviled Eggs ~ 50 halves	\$39.00
Cheese and Cracker Assortment ~ for 50	\$45.00	Cheese Crackers & Sausage ~ for 50	\$59.00
Party Tray Sandwiches ~ 20 pcs.	\$39.00		

(Choice of ham, turkey or beef)



Beverage Service

Punch Selections

One gallon of punch will serve approximately 25-30 people.

There is a minimum order of 3 gallons.

Non-Alcoholic Fruit Punch \$11.95 per gal.

Champagne Punch \$35.00 per gal.



Liquor and Beer Service

Tab or Open Bar - Host pays for all drinks

Ticket Bar -

Host pays for the number of tickets collected by the bartender. This may be done by assigning a monetary value to each ticket, or each ticket can be good for any type of drink.

Cash Bar - Drinks are paid for by each guest.

Keg Beer

Each 1/2 barrel serves approx. 200 glasses.

Domestic Brands. \$250.00

Premium Brands \$300.00

Imported Brands \$340.00

Wine by the Carafe

A Carafe serves 6-8 people.

Chablis, Rhine, Blush, Burgundy \$16.95

Champagne and Asti

Andre Dry Champagne. \$16.95

Asti Spumante. \$19.95

Many more excellent choices are available

A \$200.00 minimum in sales is required to set up our full private bar.

If the sales minimum is not met, a charge of \$60.00 will be made for the bartender's services.

*ANIMAL FOODS THAT ARE ORDERED RARE OR MEDIUM RARE MAY BE UNDERCOOKED AND WILL ONLY BE SERVED ON CONSUMERS REQUEST. WHETHER DINING OR PREPARING AT HOME, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.