

Hickory

1998

BAR *and* GRILLE

We are proud to offer our guests a classic style of dining in a comfortable setting with attention to every detail. Our dedicated private dining coordinator will work with you to ensure your event will be something to remember.

Whether it's lunch or dinner, business or pleasure, we provide a variety of delicious options sure to please your guests.

Our private dining room can accommodate events from cocktail parties to sit-down dinners and business presentations.

The following dining options and packages are designed to assist you in choosing a menu that best suits your event. Let our knowledgeable staff provide you with great food and personalized service.

*Thank you for choosing Hickory Bar and Grille
to host your event!*





Lunch

Available
11 am to 4 pm

Entrées *choose up to three options*

_____ **6 oz. Top Sirloin**
Naturally aged and premium cut. Served with julienne vegetables and mashed potatoes 13.99

_____ **Hickory Salad**
Mixed greens, olives, tomato, shredded cheese, fresh cut fries 7.99
___ Add Chicken 4.00 ___ Add Sirloin 8.00 ___ Add Shrimp 6.00
___ Add Salmon 7.50 ___ Add Crab Cake 10.00

_____ **Granny Apple Salad**
Spring mix, red onion, candied pecans and cranberries 10.99
___ Add Chicken 4.00 ___ Add Sirloin 8.00 ___ Add Shrimp 6.00
___ Add Salmon 7.50 ___ Add Crab Cake 10.00

_____ **Turkey Wrap**
Turkey, honey cured bacon, lettuce, tomato, Monterey Jack cheese, garlic basil mayo, wrapped in a flour tortilla 8.99

_____ **Fish Sandwich**
Atlantic cod fillet. Beer battered, breaded or broiled. Served on toasted baguette 11.99

_____ **Chicken Salad Croissant**
House made chicken salad, buttery croissant 8.99

_____ **Chicken Française**
Sautéed breast of chicken, white wine and lemon butter sauce. Served with julienne vegetables and mashed potatoes 14.49

_____ **Kentucky Bourbon & Brown Sugar Salmon**
Atlantic fillet, brushed with Kentucky Bourbon and brown sugar 13.99

_____ **Pasta Primavera**
California blend vegetables, light lemon butter sauce, penne pasta 8.99
___ Add Chicken 4.00 ___ Add Grilled Portobello 3.00
___ Add Shrimp 6.00

_____ **“The Longhorn”**
8 oz. burger, Longhorn cheddar, brown sugar cured bacon, chipotle mayonnaise, lettuce, tomato 12.99

Side

All selections include fresh fruit cup

Sandwiches served with choice of fresh cut fries, homemade chips, potato salad or coleslaw.

(Salads and pasta entrées do not receive a side)

Beverages

Soft Drinks, Coffee, Tea 2.29 each
Complimentary Refills

Bar

Open _____ Cash _____ Closed _____ Limited _____

Prices do not include tax and gratuity
Prices subject to change





Dinner

Entrées *choose up to three options*

- _____ **8 oz. Top Sirloin**
Naturally aged and premium cut 19.29
- _____ **14 oz. Ribeye**
Chef's cut 26.99
- _____ **Kentucky Bourbon & Brown Sugar Salmon**
Atlantic fillet, brushed with Kentucky Bourbon and brown sugar
- _____ **Stuffed Chicken Marsala**
Spinach and provolone stuffed chicken breast topped with marsala and mushroom cream sauce 17.49
- _____ **Sonoma Pasta**
Sundried tomatoes, greens, sautéed onions, penne pasta, garlic and basil white wine sauce 13.99
_____ *Add Chicken 4.00* _____ *Add Shrimp 6.00*
- _____ **Chicken Française**
Sautéed chicken, white wine lemon butter sauce 17.49
- _____ **Linguini and Meatballs**
Homemade meatballs and house marinara 13.99
- _____ **Chesapeake Bay Crab Cakes**
Homemade crab cakes pan seared and plated over hollandaise sauce
_____ *Single 15.99* _____ *Double 24.99*

Salad *choose one*

- _____ **Caesar**
Chopped hearts of romaine, garlic croutons, parmesan, Caesar dressing
- _____ **Grille Room**
Spring mix, onion, olives, tomato, bleu cheese, white balsamic dressed
- _____ **Tossed Salad**
Mixed greens, tomato, olives, cucumbers, croutons

Sides All entrées served with mashed potatoes and Chef's vegetables *(Pasta entrées do not include side dish)*

Beverages Soft Drinks, Coffee, Tea 2.29 each *Complimentary Refills*

Bar
Open _____ Cash _____ Closed _____ Limited _____

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à la carte
options

STEAK ACCOMPANIMENTS

- _____ **Kahuna**
Jumbo lump crab meat, butter basil sauce 6.99
- _____ **Fire Bleu**
Bleu cheese crumbles, butter, cayenne sauce, heavy cream 2.00
- _____ **Pepper Bleu**
Bleu cheese crusting, drizzled with millionaire sauce 2.00
- _____ **Oscar Style**
Hollandaise, asparagus spears, jumbo lump crab meat 9.25
- _____ **Forest Blend Mushroom Demi-Glace**
Portobello, cremini and button mushrooms sautéed in burgundy wine demi-glace 2.99
- _____ **Forest Blend Mushrooms & Sautéed Onions**
Sautéed in garlic butter 2.00
- _____ **Crab Cake**
10.00
- _____ **Shrimp Scampi**
9.99
- _____ **4 oz Lobster Tail**
10.99

SPECIALTY SALADS

(in place of Tossed Salad)

- _____ **Chophouse**
Mixed greens, bacon, egg, tomato, bleu cheese crumbles 1.00
- _____ **Green Apple Pecan Salad**
Spring mix, red onion, apples, dried cranberries, candied pecans 1.50

SOUP

- _____ Add a cup of soup du jour 1.99

DESSERT

(Dessert tray available upon request)

- _____ Whole Peanut Butter Pie* (serves 8) 30.00
 - _____ Whole HoHo Cake * (serves 12-15) 40.00
 - _____ Whole Cheesecake* (serves 10-12) 40.00
- *minimum of 48 hour notice*

Prices subject to change





Buffet Service

Appetizers

- _____ **Hungarian Stuffed Peppers**
Sweet Italian sausage, mozzarella, house marinara. serves 15-20 40.00
- _____ **Bruschetta**
Tomato, basil, mozzarella. serves 15-20 20.00
- _____ **Mini Crab Cakes**
Signature recipe from a friend in Maryland. serves 10-12 40.00
- _____ **Zucchini Romano**
Fried zucchini planks dusted in grated Romano, house marinara serves 20-25 28.00
- _____ **Sausage Stuffed Mushrooms**
Silver dollar mushrooms stuffed with sausage, mozzarella provolone blend serves 15-20 40.00

Entrées

- _____ **Chicken Francaise**
Sauteed chicken, white wine lemon butter sauce. serves 8-10 45.00
- _____ **Sliced Top Sirloin**
Naturally aged and premium cut. serves 8-10 75.00
- _____ **St. Pete's Cod**
Cod fillet, lemon butter sauce, crumb topping. serves 8-10 60.00
- _____ **Penne**
Tomato basil alfredo or marinara. serves 8-10 30.00

Salad

- _____ **Tossed Salad**
Served with variety of dressings. serves 8-10 20.00
- _____ **Caesar**
Chopped hearts of romaine, garlic croutons, shaved parmesan, caesar dressing. serves 8-10 20.00
- _____ **Grille Room**
Spring mix, onion, olives, tomato, bleu cheese, white balsamic dressed. serves 8-10 42.00

Sides

serves 8-10 12.00

- _____ Mashed Potatoes
- _____ Chef's Vegetable
- _____ Rice Pilaf

Beverages

Soft Drinks, Coffee, Tea, Lemonade 2.29 each
Complimentary Refills

Dessert

(Dessert tray available upon request)

- _____ Whole Peanut Butter Pie* (serves 8) 30.00
 - _____ Whole HoHo Cake * (serves 12-15) 40.00
 - _____ Whole Cheesecake* (serves 10-12) 40.00
- *minimum of 48 hour notice*

Prices subject to change





Appetizer & Cocktail Party

PLATTERS

- **Cheese Tray**
serves 15
Smoked gouda, aged provolone, sharp cheddar, moody bleu cheese wedge and crackers \$45
- **Fresh Fruit Tray**
serves 15
Sliced seasonal fresh fruit with raspberry cream cheese dip \$30
- **Vegetable Tray**
serves 15
Assorted fresh cut vegetables with ranch dill dip \$30
- **Shrimp Cocktail**
50 pieces
Steamed black tiger shrimp served on ice with homemade cocktail sauce and fresh lemon wedges \$50
- **Mini Crab Cakes**
serves 10-12
House made crab cakes, sweet Thai chili sauce \$40
- **Specialty Pizza**
Choose 4, serves 25-30 \$36
 - **Chicken Bacon Ranch**
Ranch sauce, chicken breast, bacon, cheddar & Jack cheese
 - **White Pepper**
Garlic butter sauce, Hickory peppers & Italian greens
 - **Margherita**
Olive oil, tomato, fresh basil and mozzarella cheese
 - **Italian Stallion**
House marinara, bacon, sausage and pepperoni
 - **Greek**
Chicken, kalamata olive, spinach, fire roasted tomato, garlic and goat cheese
- **Sliders**
serves 12-15 \$25
 - *Pulled Pork with coleslaw, condiments*
 - *Ground chuck burger with American cheese*
 - *Luigi-pepperoni, ham, genoa salami, provolone, Italian dressing*

Prices subject to change





Bronze Package

Available 11AM to 4PM

Entrées

please choose up to 4 options

_____ **Granny Apple Salad**

Spring mix, red onion, candied pecans and cranberries.

_____ **Turkey Wrap**

Turkey, honey cured bacon, lettuce, tomato, Monterey Jack cheese, garlic basil mayo, wrapped in a flour tortilla.

_____ **Fish Sandwich**

Atlantic cod fillet beer battered, breaded or broiled. Served on toasted baguette.

_____ **Chicken Salad Croissant**

House made chicken salad, buttery croissant.

_____ **Pasta Primavera**

California blend vegetables, light lemon butter sauce, penne pasta

_____ **“The Longhorn”**

8 oz. burger, Longhorn cheddar, brown sugar cured bacon, chipotle mayonnaise, lettuce, tomato.

Side

All selections include fresh fruit cup

Sandwiches served with choice of fresh cut fries, homemade chips, or coleslaw.

(Salads and pasta entrées do not receive a side)

Beverages

Soft Drinks, Coffee, Tea

\$13 per guest

Prices do not include tax and gratuity

Prices subject to change





Silver Package

Available 11AM to 4PM



Entrées

please choose up to 4 options

- _____ **6 oz. Top Sirloin**
Naturally aged and premium cut.
- _____ **Hickory Salad**
Mixed greens, olives, tomato, shredded cheese, fresh cut fries with your choice of grilled chicken, sirloin, or shrimp.
- _____ **Chicken Française**
Sautéed breast of chicken, white wine and lemon butter sauce.
- _____ **Kentucky Bourbon and Brown Sugar Salmon**
Atlantic Salmon brushed with Kentucky Bourbon and brown sugar.
- _____ **Filet Croissant**
Twin filet medallions, char-broiled, topped with provolone cheese on a toasted croissant.
- _____ **Lobster Mac & Cheese**
Langostinos in a rich white cheese sauce, cracker crust.
- _____ **Chicken Alfredo**
Fettucine and broccoli florets tossed in a three cheese Alfredo sauce with grilled chicken.
- _____ **Eggplant Rollatine**
Fresh eggplant, seasoned ricotta, house marinara and mozzarella cheese over angel hair pasta.

Side

All selections include fresh fruit cup

All entrees served with mashed potatoes and vegetables.
(Salads and pasta entrées do not receive a side)

Beverages

Soft Drinks, Coffee, Tea

\$17 per guest

Prices do not include tax and gratuity

Prices subject to change



Gold Package

Entrées

please choose up to 4 options

- _____ **8 oz. Top Sirloin**
Naturally aged and premium cut.
- _____ **Stuffed Chicken Marsala**
Spinach and provolone stuffed chicken breast topped with marsala and mushroom cream sauce.
- _____ **Shrimp Alfredo**
Fettucine and broccoli florets tossed in a three cheese Alfredo sauce with grilled shrimp.
- _____ **St. Pete's Cod**
Cod filet, lemon butter sauce, crumb topping.
- _____ **Chesapeake Bay Crab Cake**
Single homemade crab cake, pan seared served over hollandaise sauce.

Side

All selections include a tossed salad

All entrees served with mashed potatoes and vegetables.
(Pasta entrées do not receive a side)

Beverages

Soft Drinks, Coffee, Tea

\$20 per guest

Prices do not include tax and gratuity

Prices subject to change





Platinum Package

Entrées

please choose up to 4 options

- _____ **Kentucky Bourbon & Brown Sugar Salmon**
Atlantic Salmon brushed with Kentucky Bourbon and brown sugar.
- _____ **Chicken Oscar**
Grilled chicken breast topped with creamy crab sauce and asparagus.
- _____ **Full Rack of Ribs**
Full rack of BBQ baby back ribs.
- _____ **Lobster Mac & Cheese**
Langostinos in a rich white cheese sauce, cracker crusted.
- _____ **8 ounce Filet**
Naturally aged and premium cut grilled to your liking.
- _____ **Chesapeake Bay Crab Cakes**
Two homemade crab cakes pan seared and plated over hollandaise sauce.

Side

All selections include a tossed salad

All entrees served with mashed potatoes and vegetables.
(Pasta entrées do not receive a side)

Beverages

Soft Drinks, Coffee, Tea

\$27 per guest

Prices do not include tax and gratuity

Prices subject to change





Recommended Vendors

FLORISTS

Sharpsville Floral

244 West Main Street
Sharpsville, PA
724.962.5775

Kraynak's Flower Boutique and Greenhouse

2525 East State Street
Hermitage, PA
724.347.4511

BAKE SHOPS

DiLorenzo's Deli

Sharpsville, PA
724.962.7800

Donofrio's Bakery

Hermitage, PA
724.962.9538

Hermitage Bakery

Hermitage, PA
724.342.4908

DECORATIONS

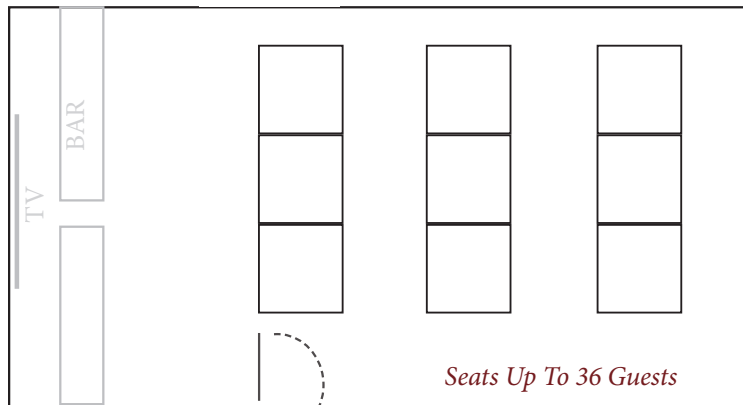
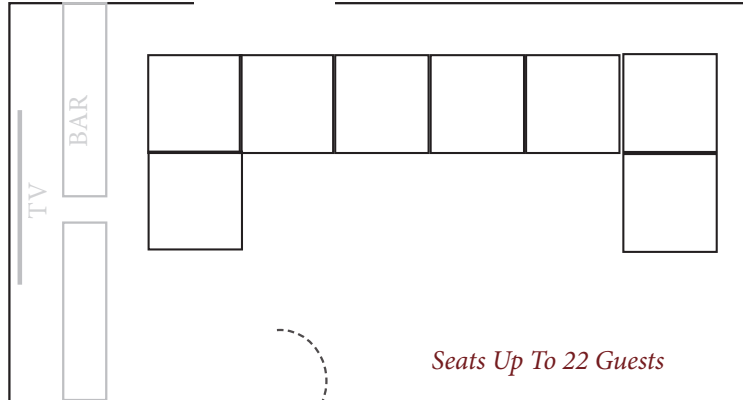
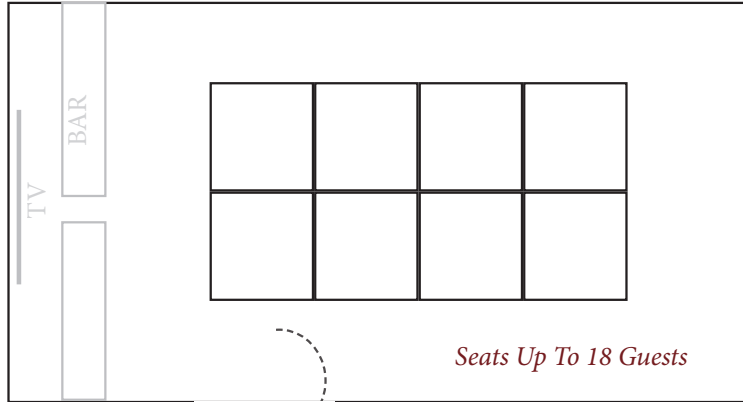
Pat Catan's Craft Store

3380 State Street
Hermitage, PA
724.342.4570





Seating Arrangements



Room setup is limited to 36 maximum guests.

Please mark how many of the following you need for the setup of the room:
Please note: Cake, gift, appetizer or registry tables may be limited by amount of guests

- Cake Table
- Gift Table
- High Chairs
- Booster Seats
- Baby Slings

The room is equipped with a flat screen television for presentations and videos. We strongly recommend testing your equipment prior to your scheduled event to ensure compatibility.



