

Watson Inn Events & Banquet Menu

100 Main Street, Watontown, PA 17777

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APPETIZERS.. AN "INN" CREDIBLE START FOR YOUR EVENT

SEAFOOD

Peeled Shrimp large shrimp peeled just for you...with cocktail sauce (25) \$34.00 (50) \$68.00 (75) \$100.00

Scallops Wrapped Bacon hand rolled Sea Scallops wrapped in bacon and deep fried (25) \$50.00 (50) \$99.00 (75) \$145.00

Stuffed Mushroom Caps mushroom caps stuffed with our crab meat, baked to perfection (25) \$34.00 (50) \$68.00 (75) \$100.00

BRUSCHETTA AND DIPS

Bruschetta Tomatoes in olive oil, garlic, fresh basil and Mozzarella Cheese served with seasoned bread (15) \$25.00 (30) \$45.00 (45) \$65.00

Crab Dip and Seasoned Bread they will be going back for more (20) \$49.00

Spinach Dip and Crackers served warm to tantalize everyone's palate (20) \$49.00

Anti Pasto Skewers Italian meats, mozzarella cheese, basil leaf and cherry tomato (40) \$100.00

Fruit Skewers Honeydew, Cantaloupe, Pineapple and Grape (45) \$100.00

SANDWICHES

Chicken and Tuna Croissants served on one ounce croissants (15) \$32.00 (25) \$53.00

Croissants Ham and Turkey with American and Provolone cheese served on one ounce croissants (15) \$35.00 (25) \$58.00

Meat and Cheese Platter Ham and Turkey with American and Provolone cheese with round rolls (15) \$48.00 (25) \$80.00

PLATTERS

Cheese and Crackers Assorted cheeses with crackers and our homemade mustard (10) \$25.00 (25) \$60.00 (50) \$115.00

Cheese and Bologna with Crackers Country Store bologna (10) \$35.00 (25) \$85.00 (50) \$165.00

Meatballs with your choice of Marinara Sauce, Sweet and Sour or Swedish (25) \$24.00 (50) \$45.00 (75) 65.00

Mozzarella Sticks with Marinara Sauce (25) \$35.00 (50) \$65.00

Vegetable Tray served with Ranch dressing (20) \$25.00

Chips Potato chips and zesty dip (serves 25) \$20.00

Fresh Fruit slices of seasonal fruit (15) \$35.00 (25) \$55.00

Pretzels perfect snack for all ages (serves 25) \$20.00

Chicken Tenders deep fried chicken tenders with Ranch, BBQ and Mild Sauce on the side (25) \$50.00 (50) \$95.00

Pizza Cheese 15 X 18 with pizza sauce and mozzarella cheese \$16.00 Pepperoni \$18.00 (24 3 x 3 ½ cuts)

Gluten Free Pizza 10" Cheese \$9.00 Pepperoni \$10.00

Please be advised that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food- borne illness.

DINNER BUFFET

*Buffet Dinner includes a Toss Salad on the buffet with House, Ranch, Red Wine Vinegar and Oil Dressing, Dinner Rolls, Coffee, Iced Tea, Hot Tea Station AND two complimentary sides listed below
Dessert is not included with the buffet... for dessert options please see Desserts*

TWO Entrees \$23.99 per person

THREE Entrees \$28.99 per person

Baked Ham

Broiled Haddock

Chicken Cordon Bleu

Chicken Marsala

House Chicken Breast

Pasta & Vegetables

Rosemary Pork

Top Round of Beef

SERVED DINNER ENTREES

*Served Dinner Entrees include a Toss Salad, Dinner Rolls, Coffee, Iced Tea and Hot Tea Station
Select up to TWO Entrees and two complimentary sides listed below*

Baked Ham

Hand carved boneless Ham \$19.99

Rosemary Pork

Slow roasted pork in a rosemary sauce with a hint of garlic \$19.99

Pasta & Vegetables

*A garden of vegetables with a hint of garlic in a wine sauce \$18.99
(no sides served with this meal)*

Black Diamond Steak

Eight ounce Marinated Ranch Cut Beef Steak \$20.99

Signature Prime Rib of Beef

Served with au jus. Ten ounce \$27.99

Top Round of Beef

Thin sliced Top Round of Beef served in a rich beef gravy \$19.99

Haddock

An Icelandic Haddock brushed with fresh butter \$22.99

Salmon

Salmon fillet topped with a lemon dill cream sauce \$22.99

Sea Scallops

Sweet tasting tender scallops \$23.99

Chicken Cordon Bleu

Topped in a creamy cheese sauce \$21.99

Chicken Marsala

Sauteed in Marsala wine and select mushrooms \$21.99

House Chicken Breast

Stuffed with our home made filling and finished with gravy \$21.99

COMPLIMENTARY SIDES

TWO Sides Complimentary

THREE sides add \$1.50 per person

Baked Corn

Buttered Corn

Garlic Mashed Potatoes

Green Beans Almondine

Honey Glazed Carrots

Red Roasted Potatoes

Vegetable Medley

Buttered Green Beans

Rice Pilaf

Seasoned Baked Potato

Sweet Potatoes

Mashed Potatoes with (1) gravy

CHILDREN'S MENU *10 years and younger*

Served with juice, milk or soda \$6.59

Chicken Fingers and Steak Fries

Grilled Cheese and Steak Fries

Pasta with Marinara or Butter

BREAKFAST FOR THE EARLY BIRDS

BUFFET: *Seasonal Fresh Fruit Slices , Scrambled Eggs, Bacon, Home Fries, Mini Muffins, Bagels, Orange Juice, Coffee and assorted Hot Tea \$8.50 With Ham or Sausage \$10.50*

Breakfast Casserole – eggs, potatoes, bacon and cheese (25) \$125.00 (50) \$200.00

French Toast Sticks with maple syrup and powdered sugar (50) \$25.00 (100) \$80.00

Quiche (9" Pie with 6 cuts) – Ham and Cheese OR Broccoli and Cheese OR Bacon and Cheese OR Ham, Cheese and Broccoli \$18.00

Mini Muffins (Blueberry, Banana Nut and Lemon Poppy Seed) \$9.00 /dozen

Mini Bagels with cream cheese \$14.00/dozen

BUFFET ON THE LIGHTER SIDE

A mixture of sandwiches on Telera Bread with sliced Ham and Turkey with American and Provolone cheese, Chicken and Tuna Salad with Romaine and tomatoes as garnish, served with Potato Chips, and unlimited fresh brewed Coffee, Iced tea and assorted Hot Tea (1) Side \$9.99 (2) Sides \$10.99 (3) Sides \$11.99

<i>Apple or Cherry Cobbler</i>	<i>Baked Beans</i>	<i>Vegetable Soup</i>	<i>Chicken Noodle Soup</i>
<i>Cream of Mushroom</i>	<i>Cream of Broccoli Soup</i>	<i>Tomato Bisque</i>	<i>Tossed Salad</i>
<i>Potato, OR Pasta Salad</i>	<i>Macaroni Salad</i>	<i>Macaroni and Cheese</i>	<i>Potato Soup</i>

DESSERTS...THE PERFECT ENDING TO A GREAT MEAL

Crème de Menthe Parfaits \$2.50 Chocolate Chunk Cookies \$15.00 per dozen Fudge Brownies \$12.00/dozen

Dessert Table \$3.00/person Vanilla Ice Cream \$1.95 Chocolate Ice Cream \$1.95

Ice Cream Sundae Bar \$3.25/person (vanilla and chocolate ice cream, peanuts, oreo's, M&M's, sprinkles, chocolate and caramel syrup, cherries and whipped topping)

BEVERAGES... TO QUENCH YOUR THIRST

Cash Bar guests pay individually *Open Bar* prices per drink consumption

Domestic Beer Budweiser, Bud Light, Coors Light, Miller Lite, or Yuengling Lager \$190.00 per ½ keg

Punch Bowl \$20.00 per gallon Homemade Fruit Punch \$40.00 per gallon Fuzzy Navel or Vodka Punch

Soda Pepsi, Diet Pepsi, Mist, Root Beer, and Mountain Dew

\$1.25 per person plus tax with 75 or more guests \$1.75 per person plus tax with 74 or less guests

Soda or Iced Tea \$7.00 pitcher plus tax *Toast* \$1.00 per person Champagne or Sparkling Juice

TAKE TIME FOR A BREAK

Coffee and flavored hot tea with muffins and bagels \$3.29 per person

Coffee, flavored hot tea, & Orange Juice with muffins and bagels \$3.99 per person

Coffee and flavored hot tea \$1.99 per person unlimited or \$7.00 per butler

WATSON INN HOUSE POLICY

Deposits are Non-refundable

Full payment is due day of event

Pricing is per person unless otherwise stated

18% gratuity on all services provided

Final counts are required 14 days prior to event

PA Sales Tax is not included in pricing

All pricing is subject to change

3% surcharge for credit cards used day of banquet

The use of confetti, glitter, smoke/fog machines is prohibited at the Watson Inn

It is to the discretion of the Watson Inn on the volume and/or bass of the sound system

Wedding Cakes and baked goods must be provided by a licensed baker or bakery...no homemade items