

## TEENAGE BIRTHDAY PACKAGE

60 Person Minimum

Available Sunday Through Friday Evening

Package includes a private room for 4 hours, custom colors for napkins, printed directions

22.95 per person plus 19% gratuity and 7% sales tax

Saturday evening 25.95 per person plus 19% gratuity and 7% sales tax

Baskets Of Chips And Pretzels On All Tables  
Unlimited Soda  
Buffet Style Dinner

Select Three

Baked Ziti Parmigiana  
Chicken Breast Francaise  
Eggplant Rollatini  
Rigatoni Marinara

Southern Fried Chicken on the Bone  
Sausage and Peppers

Swedish or Italian Meat Balls

Ziti Con Broccoli

Chicken Finger with Dipping Sauces  
also a choice of French Fries or a Garden Vegetable

Accompanied by

Tossed Garden Salad, Bowl of Fresh assorted Fruit,  
Italian Hero Sandwiches or Pinwheel Wrap Sandwiches

Custom Made Decorated Special Occasion Cake

Coffee and Tea For Adults

Also available for customizing your special event

A mock bar of non-alcoholic Pina Coladas and  
Strawberry Daiquiris \$4.00 pp

Ice Cream Sundae Bar with all the Trimmings \$4.50 pp

Chocolate Fountain with Dipping Fruit, Marshmallows,  
Pound Cake, etc \$4.50 pp

Nostalgic Push Cart Hot Dogs  
with all the trimmings \$2.00 pp

\$200.00 non refundable deposit is required.

No confetti is allowed and Parental supervision is mandatory. Charges will be added for excessive clean up, breakage or destruction of property



## Beverage Packages

Unlimited Domestic Draft Beer, House Wines  
and Soda for 4 hours \$12

Or you may choose Unlimited Soda and  
Soft Beverages for 4 hours  
for \$2.50 per person

## Unit Pricing

2 Quart Pitcher of Soda \$6.50

2 Quart Pitcher of Domestic Beer \$10.00

2 Quart Pitcher of Imported or Craft Beer \$20.00

1 Liter of House Wine 20.00

2 Quart Pitcher of Sangria (red or white) \$25.00



A \$ 200.00 non-refundable deposit is required at time of booking. Please make all checks payable to Maywood Inn.

We cannot guarantee which room will be assigned for your function.

We need notification upon booking if there will be any form of entertainment.

All information regarding your function is required one week prior to the event.

There will be a charge for any damage to property or excessive clean-up.

There will be a plating fee of \$1 per person plus tax and gratuity for affairs bringing in their own cake.

Please contact our catering professionals:

Karen McDonald  
Cindy Rivara  
Dave Rivara

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## Lunch Options Monday Through Friday



122-124 WEST PLEASANT AVENUE  
MAYWOOD, NEW JERSEY 07607

201-843-8022



## LUNCHEON PACKAGE # 1

Freshly Baked Rolls and Butter / Relish Dish

Appetizers: Select One (1):

Penne Marinara or Vodka Sauce served Family Style  
Cup of Homemade Soup, Baked Manicotti, Eggplant Rollatini

Salad: House Chopped or Caesar Salad

Entrées: Select Three (3):

Broiled Filet of Salmon, Scrod, Tilapia or Basa  
(Broiled, Oreganata, Francaise, Piccata or Marechiara)  
Boneless Breast of Chicken Francaise, Marsala or Parmigiana  
London Broil with a Mushroom Sauce  
Sliced Top Sirloin of Beef with Natural Gravy  
Porcini Ravioli with Vodka Sauce

Sliced Filet Mignon (\$6 additional)

Roast Prime Rib (\$5 additional)

Stuffed Sole, Scallops and Shrimp (\$6 additional)

Please Select Two (2)

Steamed California Mixed Vegetables \*Fresh Strings Beans Almondine  
Roasted Red Bliss Potatoes \*Parmesan Garlic Duchess Potato\* Rice Pilaf

Ice Cream Cake Roll, Hot Apple Crisp, Seasonal Fresh Fruit Cup, Cannoli,  
Homemade Rice Pudding, Ice Cream or Chocolate Cake  
Coffee Service

\$20.95 plus 7% Sales Tax and 19% Gratuity

Additional appetizers \$2.00 additional per person

Private Room (minimum of 30 adult guests)

Custom Colored Linen Napkins

\$200.00 non-refundable deposit required at time of booking

Must notify establishment at booking if you are having any type of entertainment

Excessive Clean-up and / or damage fees will be added if necessary



## LUNCHEON PACKAGE # 2

Hot and Cold Buffet

Freshly Baked Rolls and Butter / Relish Dish

Select Three Entrees:

Penne, Ziti or Farfalle with Pink Sauce, Marinara Sauce, Alfredo Sauce, Pesto Sauce or Garlic and Oil Eggplant Rollatini Chicken Francaise Chicken Marsala Chicken w/ Lemon Caper Sauce Chicken Parmigiana	Swedish Meatballs Meatballs Marinara Italian Sausage and Peppers Loin of Pork w/ AppleJack Gravy Stir-Fry Pepper Steak Honey-Mustard Glazed Salmon Crabmeat Stuffed Tilapia w/ Mornay Sauce
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(Additional entrée is \$ 2.50 per person)

Select Two Sides (2) :

Steamed California Mixed Vegetables Fresh String Beans Almondine Parmesan Garlic Duchess Potato Broccoli Florets	Fried Rice Roasted Red Bliss Potatoes Rice Pilaf
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Select Three Cold Salads (3):

Creamy Coleslaw Tri-color Pasta Salad with Fresh Broccoli Florets Beet Salad with Gorgonzola Cheese and Walnuts Three Bean Salad Mixed Field Salad w/ Crumbled Blue Cheese and Dried Cranberries Caesar Salad	Chopped Greens with Cucumbers and Tomatoes Cucumber-Dill Salad Spinach Salad with Red Onion, Bacon and Hard Boiled Egg Red Bliss Potato Salad Macaroni Salad Bruschetta with Garlic Toast
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Make Your Event Even More Special!

Add Italian Antipasto of Imported Salami, Capicola, Mortadella,  
Prosciutto, Roasted Peppers and Provolone Cheese \$3.50 per person

Add Carving Station of Roast Beef, Turkey or Ham  
\$2.50 per person

Or Both or \$5.00 per person

Ice Cream Cake Roll, Ice Cream, Hot Apple Crisp, Chocolate Cake, Cannoli,  
Seasonal Fresh Fruit Cup or Homemade Rice Pudding  
Coffee

\$20.95 plus 7% Sales Tax and 19% Gratuity

Private Room (minimum of 30 adult guests)

Custom Colored Linen Napkins

\$200.00 non-refundable deposit required at time of booking

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## BRUNCH BUFFET # 3

Minimum of 30 adults

Unlimited Fresh Juice

Scrambled Eggs  
Eggs Benedict or Florentine  
Bacon and Breakfast Sausage  
Fresh Bowl of Fruit  
Texas French Toast  
Breakfast Potatoes  
Bagels, Danish and Pastries  
Fruit Crepes

Carving Station with choice of Turkey Breast or Virginia Ham  
Add \$2.00 per person

Penne Marinara or with Pink Sauce  
Chicken Marsala or Francaise  
Garden Vegetable  
Steamed Rice

Chopped Garden Salad with Dressing Selections

Unlimited Coffee and Tea

Available Monday thru Friday

\$22.95 plus 7% Sales Tax and 19% Gratuity

Omelet Station Available for \$3.00 plus Tax and Gratuity

Add bottles of Domestic Champagne to your Juice Bar for \$20.00 per bottle plus Tax and Gratuity

Private Room (minimum of 30 adult guests)

Custom Colored Linen Napkins

\$200.00 non-refundable deposit required at time of booking  
Must notify establishment at booking if you are having any type of entertainment

Excessive Clean-up and / or damage fees will be added if necessary

