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Contact Dan Schaad with any question you may have.



## GUIDELINES FOR SIT DOWN DINNERS

To serve you better please adhere to the instructions below

- Please Choose ONE of the following five Menus.
- Please provide us with of your choice of menu at least 10 days before the event
- Please provide us with your preliminary total guest count at least 5 days before the event
- Please provide with a list of guests and their choice of entree at least 48 hrs before the event
- Please provide us with a seating chart by table of your guests
- Please bring name cards with your guests name and choice of entree as either No. 1 or No. 2

To order from this menu you must have no less than 25 guest.

If you do not or can not provide the above  
a service charge of **\$5.00** per person will be added to your bill

### ADDITIONAL INFORMATION

- You will be charged for the number of guests provided by you even if there are no shows
- You will be charged for each guest over the number that you have provided
- If you reserve house wine and champagne you will be charged only for bottles opened
- If you reserve wine that we serve by the glass you will be charged only for bottles opened
- If you want wine we serve by the bottle or that is not on our wine list you must pay for every bottle ordered

### ***Private Room Rates & Facts***

Will accommodate a maximum of 60 people for a Sit Down Meal

A non-refundable fee which includes a 10.20% Sales Tax & a 20% Gratuity

\$195.30 for a ( 3 ) hour window. Additional time \$50.00 per hour

## MENU 1

### **Side House Salad**

Blend of romaine, red leaf lettuce & shredded carrots topped with fresh seasonal vegetable

Choice of

### **Honey Pecan Chicken**

Pan fried chicken breast topped with a spicy honey & pecan sauce

### **Tenderloin en Brochette**

Skewers of beef grilled served with a red wine demi-glace

Both Served with

### **Mashed Potatoes Seasonal Vegetables**

### **Bread Pudding with Rum Sauce**

### **Coffee, Tea or Soda**

\$ 26.50

Tax & Gratuity Not Included

## MENU 2

### **Side Caesar Salad**

Classic version tossed with Caesar dressing then topped with parmesan & croutons

Choice of

### **Pecan Crusted Tilapia**

Breaded with a Panko-Pecan crust and fried served with lemon cream sauce

### **Chicken Mykonos**

Fresh spinach, feta, parmesan & panko stuffed in a breast, baked & served with a feta & parm sauce

Both Served with

### **Rice Pilaf Seasonal Vegetables**

Dessert

### **Blackberry Cobbler**

### **Coffee, Tea or Soda**

\$ 27.50

Tax & Gratuity Not Included

## MENU 3

### **Cup of Shrimp Bisque**

Rich and creamy soup made from scratch

### **Side Spinach Salad**

Baby spinach, sliced tomatoes, sliced red onion with a honey dijon dressing

Choice of

### **Chipotle Penne with Grilled Chicken**

A smoked Jalapeno cream sauce served over pasta with grilled chicken breast. Spicy as you want it

### **Pecan Crusted Tilapia**

Breaded with a Panko-Pecan crust and fried served with lemon cream sauce

Served with

### **Rice Pilaf**

### **Seasonal Vegetables**

Dessert

### **Bananas Foster**

### **Coffee, Tea or Soda**

\$ 28.50

Tax & Gratuity Not Included

## MENU 4

### **Side House Salad**

Blend of romaine, red leaf lettuce & shredded carrots topped with fresh seasonal vegetable

### **8 oz Prime Rib**

Cooked to medium rare and served with a horseradish sauce

Served with

### **Mashed Potatoes**

### **Seasonal Vegetables**

Dessert

### **Strawberry Crepes**

### **Coffee, Tea or Soda**

\$ 36.00

Tax & Gratuity Not Included

## MENU 5

### **Cup of Roasted Pepper Bisque**

Rich & creamy soup flavored with red and yellow roasted bell peppers

### **Side Caesar Salad**

Classic version tossed with Caesar dressing then topped with parmesan & croutons

Choice of

### **Crab Stuffed Shrimp Dinner**

Two jumbo shrimp inside our crab stuffing, breaded & fried topped with a lemon butter sauce

**or**

### **6 oz Choice Flat Iron Steak with Red Wine Demi-Glace**

Served with

### **Mashed Potatoes & Seasonal Vegetables**

Dessert

### **Mini Trio of Desserts**

Bread Pudding w/Rum Sauce, Chocolate Dipped Strawberry, Chocolate Iced Brownie

### **Coffee, Tea or Soda**

\$ 32.00

Tax & Gratuity Not Included

## MENU 6

### **Cup of Shrimp Bisque**

Rich and Creamy Soup made from Scratch

### **Side House Salad**

Blend of Romain, Baby Greens, Shredded Carrots, Red Onion, Cucumber, and Cherry Tomatoes

Choice Of Entree

### **Roasted Pork Tenderloin with a Reduction Sauce**

**OR**

### **Chicken Fried Steak with Cream Gravy**

Served With

### **Mashed Potatoes & Grilled Vegetables**

Dessert

### **Bread Pudding with Rum Sauce**

### **Coffee, Tea or Soda**

\$27.50

Tax & Gratuity Not Included

## ***Wine***

Description	Quantity	Price
Wines by the Bottle:	750 ML	\$24 - \$68
Moscato, Chardonnay, Pinot Grigio, Riesling, Merlot, Cabernet Sauvignon, Malbec, Pinot Noir		
Champagnes:	750 ML	\$28 - \$36
Standard bottle size. For a toast may get from 8 to 10 glasses per bottle.		
Sparkling Apple Cider	750 ML	\$12
For those who want to toast but do not consume alcohol		

## ***Bar***

This will depend on what you want. It can range from you picking up the tab and limiting the number of drinks and/or types of drinks with specific liquors or having a cash bar available.



## **POLICY AND GUIDELINES FOR OUR PRIVATE ROOM**

Please be informed that the room fee of \$195.30 is a non-refundable fee that does not go toward any food, this is for the room fee only. This room fee is for a ( 3 ) hour window. If you need additional time to set up, decorate, tear down, etcetera there is a \$50 an hour additional charge. A valid credit card will be kept on file for incidentals, such as damages, stolen items, or unpaid tabs by you or your guests.

( Yes you are responsible for your guests. )

If you wish to bring your own linens, chair covers, this is certainly acceptable, but needs to be discussed in advance, also the type of items you will be using to decorate with. Keep in mind, NO open flame candles, glitter, or nailing items on walls and woodwork. No taping to walls that may peel off paint when removed.

**NO OUTSIDE FOOD:** We do allow you to bring your own cake however you will be charged a cake fee of \$1.00 per person. No other exception will be allowed.

**NO OUTSIDE BEVERAGES:** of any kind are permitted. If you wish to bring in your own wine there is a \$15 per bottle corkage fee and must be approved in advance. If your guests bring in outside beverages you will be charged and they will be asked to leave. Please don't let party poopers ruin your event. Keep in mind that Pujo St. Café reserves the right to refuse service to anyone, but always out of respect to you and other guests and staff.

Please sign this agreement to acknowledge that you understand and agree to all guide lines and previsions.

**OTHER FEES:** A 20% gratuity is automatically added for the wait staff and sales tax of 10.2%.

Please understand that we cannot secure your reservation without the room fee and signature

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Please sign here

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Please date