



Stage House Tavern

Somerset, New Jersey

Thank you for expressing an interest in Stage House Tavern. We are committed to providing the highest quality food and service at a tremendous value in a beautiful setting. This mission does not stop when it comes to our banquets. You will find we offer a variety of banquet options to fit your specific needs.

Our Chef at Stage House Tavern uses the freshest ingredients available to create intense, flavorful, rustic American Cuisine. Our experience and attention to every detail will enable you to enjoy your special occasion, and the company of your guests, without concern.

Please feel free to contact our Banquet Manager, Danielle Hagens via e-mail: somersetparties@gmail.com. It would be her pleasure to answer any questions you might have regarding a private function at Stage House Tavern in Somerset, NJ.

Sincerely,

Stage House Tavern
1719 Amwell Road
Somerset, New Jersey 08873
732-873-3990



Bar Options

option 1- open beer and wine service* to include:

domestic and imported beers, house wine & all sodas

price: \$29 per person (3 hours) *must be combined with a food package

price: \$24 per person (2 hours) *must be combined with a food package

option 2- open beer, wine and liquor service* to include:

domestic and imported beers, house wine, call liquor mixed drinks & all sodas

(shots are not allowed for open bars)

price: \$37 per person (3 hours) *must be combined with a food package

price: \$29 per person (2 hours) *must be combined with a food package

*Please note: open bar packages do not include a private bartender or private bar – parties have dedicated servers to handle all of your needs.

option 3- on consumption

price: as per ordered at regular menu price, one tab for all beverages to be combined with final master bill (this can be customized by putting a cap on the total amount of the bar bill or limit what is offered by the serving staff).

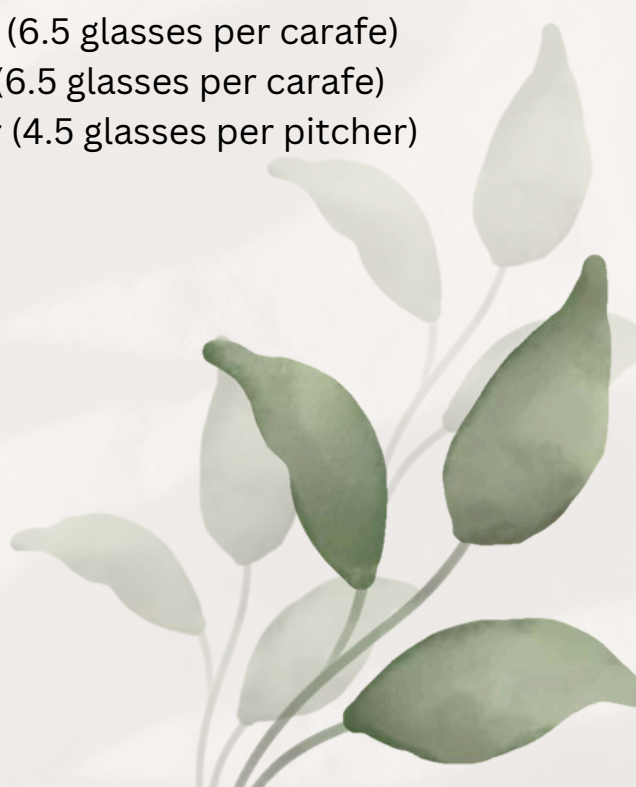
option 4- cash bar

price: cash bar, guests cover the cost of their own bar beverages

Carafes of Mimosa are \$35 per carafe (6.5 glasses per carafe)

Carafes of Bellini are \$35 per carafe (6.5 glasses per carafe)

Pitchers of Sangria are \$30 per pitcher (4.5 glasses per pitcher)





Two or Three Course Pre-Fixed Menu
Only available for up to 40 guests

First Course: Appetizers (choose three)

- Soup of the Day
- French Onion Soup
- New England Clam Chowder local clams, root vegetables, chopped bacon
- Garden Salad* mixed greens tossed in balsamic vinaigrette topped with red onions, carrots, cucumbers & tomatoes
- Classic Caesar Salad romaine lettuce tossed in house-made Caesar dressing, topped with garlic croutons & parmesan cheese
- Red Beet Salad* roasted beets, arugula, currants, crumbled goat cheese, almonds & port wine vinaigrette
- Classic Cheese Ravioli with Choice of One Sauce marinara, vodka or four cheese cream
- Buffalo Style Cauliflower bleu cheese crumbles & celery ribbons
- House Made Mozzarella Fritters fresh mozzarella, ricotta, herbs & rustic red gravy
- Steamed Little Neck Clams*white wine garlic broth (supplemental \$2)

Second Course: Main (choose four)

- Penne Vodka house made vodka sauce with peas & roasted red peppers
- Tavern Beef Stroganoff house made egg noodles, braised beef, mushrooms & stroganoff sauce
- Spinach & Mushroom Ravioli wild mushrooms, mushroom cream, parmesan, truffle oil with choice of marinara, vodka or four cheese cream sauce
- Roasted Eggplant Ravioli eggplant, tomato, garlic, basil, ricotta & parmesan, with choice of marinara, vodka or four cheese cream sauce
- Chicken Saltimbocca Ravioli ground chicken, prosciutto, swiss & parmesan cheeses, parsley, basil & sage with choice of marinara, vodka or four cheese cream sauce
- Blackened Chicken & Broccoli Alfredo house made fettucine, red bell peppers, scallions four cheese cream sauce
- Parmesan Crusted Chicken Breast served with house-made linguine tossed in vodka sauce
- Wood Fire Grilled Chicken Skewers* brazilian rice, pineapple pico & salsa verde
- Bacon Wrapped Pork Chop* broccoli, whipped potatoes, apple cider onion demi glaze (supplemental \$2)
- Crab Stuffed Flounder whipped potatoes, asparagus & white wine sauce
- Grilled Salmon* whipped potatoes, seasonal vegetables & a lemon half
- Stage House Meatloaf ground beef mixed with roasted vegetables, cheeses, house-made bbq glaze, served with seasonal vegetables & whipped potatoes
- 8 oz Sirloin* garlic whipped potatoes, seasonal vegetables & house made steak sauce (supplemental \$2)

Third Course: Dessert (all three are included)

- Tahitian Vanilla Crème Bruleé*
- Warm Chocolate Brownie served with vanilla ice cream & drizzled in chocolate sauce
- Warm Pecan Pie* served with vanilla ice cream & whipped cream

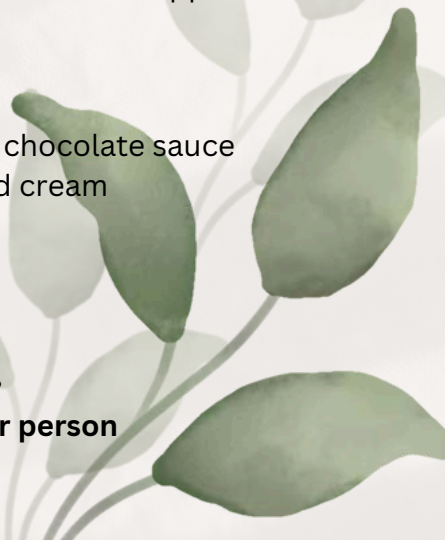
*Indicates Gluten Free

Two Course \$39 per person*

Three Course \$45 per person*

**Tax & Gratuity are not included in package price*

***Add Unlimited coffee, tea, sodas, juices & iced tea \$4 per person**



Private Brunch Buffet

Only available for 20 or more guests

Cold Station (all included)

bagels with cream cheese & butter,
house smoked salmon* with capers & red onions,
assorted breakfast pastries,
& fresh fruit salad*

Main Course (choose four)

Asparagus, Cheddar & Onion Frittata*
Mushroom, Goat Cheese & Tomato Frittata*
Scrambled Eggs*
Bacon & Breakfast Sausage* (\$2 supplemental fee)
Cinnamon French Toast Sticks with syrup on the side
Belgian Waffles with syrup on the side
Penne Vodka house made vodka sauce with peas & roasted red peppers
Baked Penne mozzarella, marinara sauce & ricotta
Baked Mac & Cheese
Chicken Marsala chicken & wild mushrooms topped with marsala demi glaze
Chicken Francaise
Chicken Cacciatore with garlic, peppers, & onions served in a white wine tomato sauce
Roasted Pork Loin* in mushroom gravy
Pepper Steak*
Beef Bourguignon*
Italian Style Meatballs in house made marinara sauce
Swedish Meatballs
Teriyaki Cod* with red onion, peppers, carrots, zucchini, & house teriyaki sauce

Sides (choose two)

Home Fried Potatoes*
Roasted Garlic Potato Gratin*
Rosemary Roasted Potatoes
Seasonal Vegetables*
Green Beans with Almonds or Garlic Butter*
Rice Pilaf*

\$37 per adult*

\$18.50 per child 5-12*

**Tax & Gratuity are not included in package price*

Dessert Station

add assorted dessert platters to your brunch package
Additional \$5 per person

* Indicates Gluten Free

***Add Unlimited coffee, tea, sodas, juices & iced tea \$4 per person**

Add Bloody Marys to the brunch package for \$8.50 each on consumption
OR add carafes of Mimosas or Bellinis at \$35 each carafe



Sunday Brunch Buffet

Available on Sundays for events with a start time between 11am and 12pm

The Stage House Tavern Sunday Brunch takes place every Sunday from 11am to 2pm (excluding holidays). The brunch buffet is for all Stage House Tavern guests to enjoy. If you would like a private buffet, please see our private brunch buffet package.

Hot & Cold Buffet

Our buffet will include both selections of delicious breakfast foods and scrumptious lunch entrées. You can expect to find the chef's choice of chicken, seafood and pasta dishes.

In addition to the hot buffet, there is also a cold buffet table consisting of assorted muffins & danish, bagels with cream cheese and butter, house smoked salmon, fruit salad, beet salad, apple & field green salad, & caesar salad.

Omelet Station

Watch our chef cook your made-to-order omelet! Choose from a variety of fillings and cheeses.

Pancake Station

Including made to order pancakes with options of fruit or chocolate chips.

Soup Station

Chef's weekly selection.

Carving Station

Each week we will feature a chef's selection of meat to be carved at your request.

Assorted Desserts

Cookies, Brownies, Tiramisu, Pecan Pie and Apple Cobbler


\$34.95 per adult*

\$19.95 per child 5-12*

**Tax & Gratuity are not included in package price*

***Add Unlimited coffee, tea, sodas, juices & iced tea \$4 per person**

Add Bloody Marys to the brunch package for \$8.50 each on consumption
OR add carafes of Mimosas or Bellinis at \$35 each carafe



Entree Buffet

Only available for 20 or more guests

Salads (all three included)

Garden Salad* mixed greens topped with red onions, carrots, plum tomatoes & balsamic vinaigrette
Red Beet Salad* roasted beets, arugula, currants, crumbled goat cheese, almonds & port wine vinaigrette
Classic Caesar Salad romaine lettuce topped tossed in our house made caesar dressing & topped with parmesan cheese & garlic croutons

Main Course (choose three)

Baked Penne with ricotta cheese & mozzarella cheese in marinara sauce
Penne Vodka roasted peppers & green peas
Baked Macaroni & Cheese

Classic Cheese Ravioli in Choice of Sauce marinara, vodka, four cheese cream, basil pesto cream, & mushroom cream
Spinach & Mushroom Ravioli wild mushrooms, mushroom cream, parmesan, truffle oil
in Choice of Sauce marinara, vodka, four cheese cream, basil pesto cream, & mushroom cream

Chicken Marsala chicken & wild mushrooms topped with marsala demi glaze
Chicken Piccata in lemon caper butter sauce

Classic Chicken Parmesan breaded chicken in marinara sauce topped with fresh mozzarella

Chicken Cacciatore with garlic, peppers, & onions served in a white wine tomato sauce

Chicken Teriyaki* with red onion, peppers, carrots, zucchini, & house teriyaki

Roasted Pork Loin* with port wine demi-glaze

Roasted Pork Loin* with mushroom gravy

Italian Style Meatballs house made marinara

Beef Tips* with mushroom gravy

Beef Bourguignon*

Beef Teriyaki* with red onion, peppers, carrots, zucchini, & house teriyaki

Sausage & Peppers*

Basa Francaise with white wine lemon butter sauce

Teriyaki Cod* with red onion, peppers, carrots, zucchini, & house teriyaki

Sesame Glazed Salmon*

Seafood Newburg* salmon, basa, clams, & mussels in sherry tomato cream sauce (supplemental \$2)

Seafood Paella* shrimp, clams, mussels, & chorizo in white wine tomato broth over saffron rice (supplemental \$2)

Sides (choose three)

Whipped Potatoes*

Roasted Garlic Potato Gratin*

Rosemary Roasted Potatoes*

Seasonal Vegetables*

Broccoli with Garlic Butter*

Green Beans with Almonds or Garlic Butter*

Rice Pilaf*

Dessert

Assortment Dessert Platters

* Indicates Gluten Free

\$42 per adult*

\$21 per child 5-12*

**Tax & Gratuity are not included in package price*

***Add Unlimited coffee, tea, sodas, juices & iced tea \$4 per person**

Appetizer Buffet

Only available for 20 or more guests

Buffet (choose five -*indicates gluten free)

- Vegetable Crudites Platter* with jalapeno ranch & bleu cheese
- Vegetable Spring Rolls with side of sweet chili sauce
- Classic Caesar Salad romaine, Caesar dressing, croutons, parmesan
- Spinach & Artichoke Dip* with crostini
- Taco Dip* with tortilla chips
- Chicken Tenders with side of buffalo & bbq sauce
- Jumbo Chicken Wings* with side of buffalo & bbq sauce
- Mozzarella Sticks with marinara sauce (supplemental \$1)
- House Made Mozzarella Fritters fresh mozzarella, ricotta, herbs & rustic red gravy
- Loaded Potato Skins* broccoli, bacon & ancho cheese sauce
- Sticky Sesame Shrimp with sweet & sour glaze (supplemental \$1)
- Mexican Shrimp Cocktail* baby shrimp, tomatoes, avocado, cucumbers & jalapeno, served with tortilla chips (supplemental \$2)
- Swedish Meatballs
- Tex Mex Chicken Meatballs
- Italian Style Meatballs with marinara & mozzarella
- Sausage & Peppers*
- Baked Penne with ricotta cheese & mozzarella cheese in marinara sauce
- Penne Pasta with roasted peppers & green peas in vodka sauce
- Baked Macaroni & Cheese
- House-Made Ravioli (supplemental \$1)
- Choice of One:
 - classic cheese ravioli
 - meatball ravioli
 - seafood ravioli
- Choice of One Sauce:
 - marinara
 - vodka
 - four cheese cream

*Indicates Gluten Free

\$28 per adult*

\$14 per child 5-12*

**Tax & Gratuity are not included in package price*

***Add Unlimited coffee, tea, sodas, juices & iced tea \$4 more per person**

Terms Agreement to All Party Packages

6.625% NJ state sales tax and 20% gratuity are not included in any of the package prices*

Effective February 10, 2025 - All private rooms will incur a \$50 private room fee.

All events are booked indoors.

Due to the fact we are a converted farm and not a traditional banquet hall, we do not allow outside entertainment such as bands or DJs or speakers & mics.

Menu & Buffet selections are due two weeks prior to your event.

A final head count is due three days prior. The banquet manager is subject to enforcing a guarantee on your party to cover costs of food and service. There will be a head count taken on the day of your event; you are responsible for paying for all guests accounted for.

\$200 deposit is required to hold a room, deposits are nonrefundable.

The deposit will be taken off the final check, and the balance will be due at the conclusion of your event.

Bringing your own cake is permitted; there is a cutting and serving fee.

We can provide a colored napkin other than our standard bistro napkin (white with a burgundy stripe) for an additional fee. Please inquire about color options.

Decorations are permitted and encouraged. No better way to personalize your party than to add your own personal touches. However, we ask that you do not use any table confetti, table scatter or confetti filled balloons.

Use of any of these types of confetti will incur a \$150 clean up charge.

No separate food checks for any size party.

Open alcohol package charges apply to all guests 21 years and older.

Please inform of us of any allergies so we can accommodate you & your guests with ease.

A private space does require a food package booking.

All menus & prices are subject to change at the discretion of Stage House Tavern.