

At Tony & Penny's, we feel that every party should be unique to meet your needs. So please use this menu as a guide.

If you don't see your favorite meal please ask us!!

Terms & Conditions

A deposit of \$200.00 for our banquet hall, or \$300.00 for off-premise catering, is required to guarantee your reservation. DEPOSITS ARE NON REFUNDABLE.

A firm guarantee of the number of guests attending the function is due (5) five days prior to function date. You will be charged for the guaranteed number or the exact count, whichever is greater. Payment must be made by cash, bank check or credit card.

A 6.25% Massachusetts Meal Tax and a 18% service charge will be added to all prices. Prices are subject to change without notice.

A "private" function in our banquet hall requires a minimum of 75 guaranteed guests (maximum of 200) for banquets on Friday after 5 PM, all day Saturday, or Sunday before 5 PM. Your function may have to share the room if there are less than 75 guaranteed guests (privacy screens will be used). During the week, smaller functions may use the banquet hall exclusively, however please call to confirm availability.

For catering at the place of your choice, any fees incurred for the use of kitchen facilities or percentage of commission will be passed on to the customer. Prices for off premises catering may vary due to travel distance.

No alcoholic beverages or any other beverages may be brought into or taken out of our premises. No food or dessert of any kind may be brought into our premises.

We do not allow confetti on our premises. Decorations are allowed on presentation and/or guest tables. No decorations shall be allowed to be placed on the ceiling, chandelier or painted areas of the wall.

Any and all decorations that are used must be removed by the responsible parties at the end of the function.

An additional fee of \$400.00 is required for all day Saturday banquet reservations.

Other exceptions may apply. Since we are always willing to accommodate any requests, we encourage you to call us in advance to discuss your plans.

BREAKFAST BANQUETS (Saturday & Sunday) - Small Room: 8:30 AM – 12:00 PM

DAY BANQUETS (Saturday): 11:00 AM – 5:00 PM

EVENING BANQUETS (Saturday): 6:30 AM – 12:00 PM

SUNDAY BANQUETS: 8:30 AM – 12:30 PM

1:30 PM – 5:30 PM

6:30 PM – 12:00 AM

Rev. 9/08

Tony & Penny's

*Restaurant + Caterers
Banquet Facility*

18 Canterbury Street
Ludlow, Massachusetts 01056

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Banquet Dinner Menu

18 Canterbury Street
Ludlow, Massachusetts 01056

413.583.6351

fax 413.589.7249

www.tonyandpenny.com

Hors D'Oeuvres

Shrimp Cocktail on Ice	4.50
Cheese with Crackers and Grapes	1.50
Fresh Vegetables with dip	1.25
Homestyle Shrimp <i>Camarão a moda da casa</i> Juicy shrimp sautéed in special spices	4.50
Scallops wrapped in Bacon	2.25
Side dish of Ziti (family style)	2.95
Stuffed Mushroom Caps	1.95
Chicken Wings (regular or hot)	1.75
Baby Back Spare Ribs with barbecue sauce	1.95
Spiced Meatballs	1.50
Fried Mozzarella Sticks	1.75
Fried Calamari	2.25
Stuffed Shrimp Cakes <i>Rissoles de Camarão</i>	per dozen 9.95
Codfish Cakes <i>Pasteis de Bacalhau</i>	per dozen 9.95

One Course Entrees

Choice of three entrees available upon request

MEALS SERVED INDIVIDUALLY

Broiled Filet Mignon with a mushroom Madeira style wine sauce	26.95
Roast Boneless Prime Rib served with a jus	20.95
Char-Broiled Sirloin Steak (14 oz.)	19.95
Surf & Turf Baked Stuffed Shrimp & Sirloin or Prime Rib	20.95
Baked Stuffed Jumbo Shrimp	20.95
Boston Baked Scrod	17.95
Stuffed Salmon with lobster sauce	19.95
Chicken Cordon Bleu	16.95
Baked Stuffed Chicken Breast Capon	16.95
Chicken Florentine	16.95
Chicken Francaise	16.95

MEALS SERVED FAMILY STYLE SIMULTANEOUSLY

Golden Fillets of Haddock and Veal Marsala	19.95
Baked Salmon and Chicken Marsala	18.95
Boston Baked Scrod and Chicken Francaise boneless chicken sautéed in a lemon sauce	18.95
Roasted Chicken and Roast Beef	17.95
Sliced Roast Beef and Roast Pork Loin	17.95
Eye Round Roast	17.95
Fresh Roasted Turkey with stuffing and gravy	16.95
Chicken Francaise boneless chicken sautéed in a lemon sauce	16.95
Oven Roasted Chicken	15.50

Two Course Entrees

A two course entrée consists of two separate entrées, usually a fish entrée and a meat entrée, both served family style simultaneously.

#1	Mariscada served with a side of rice lobster, scallops, shrimp and clams in a homemade red sauce New York Sirloin Steak	26.95
#2	Paelha a Valenciana a combination of meat (<i>chicken and pork</i>) and rice with a seafood garnish (<i>clams, shrimp and lobster</i>) Sliced Filet Mignon with Portobello mushrooms	25.95
#3	Seafood Rice a combination of shrimp, clams, scallops and lobster served in rice with a red sauce Roast Boneless Prime Rib of Beef	24.95
#4	Baked Halibut Steak with mashed potatoes Sliced Pork Tenderloin with applesauce	22.95
#5	Spiced Homestyle Shrimp sautéed in special spices with a side of rice Chicken Francaise boneless chicken sautéed in a lemon sauce	21.95
#6	Baked Salmon served with a lobster sauce Beef Marsala with fresh mushrooms in a marsala wine sauce	19.95
#7	Golden Filet of Haddock served with and rice Roast Top Sirloin of Beef	18.95
#8	Golden Filet of Haddock served with shrimp and rice Oven Roasted Chicken	18.95

All one and two course entrées are served with a choice of homemade soup or fresh fruit cup, rolls & butter, garden salad, choice of potato, choice of vegetable, dessert and coffee & tea

Choice of Soup

Vegetable Soup
Chicken Soup
Kale Soup - *Caldo Verde*
Cream of Broccoli
Tortellini Soup
(extra 50¢ per person)

Choice of Potato

Oven Roasted Potatoes
French Fries
Mashed Potatoes
Baked Potatoes
Red Bliss

Choice of Vegetable

Green Beans Almondine
Glazed Carrots
Peas and Baby Carrots
Broccoli Spears
California Mix - Broccoli, Cauliflower, and Carrots
American Mix - Corn, Peas, and Carrots
Chefe Blend - Carrots, Zucchini, Broccoli, Cauliflower and Squash

Desserts Available

Strawberry Cheesecake
Carrot Cake
Strawberry Shortcake
Pudin Flan
Vanilla Ice Cream
Vanilla Nutroll with Chocolate Syrup
Chocolate Mousse
Apple Pie
Apple Pie a la mode (extra 75¢ per person)
Spumoni Ice Cream with Crème de Menth (extra 75¢ per person)

Beverages

TOAST

White Zinfandel	per person \$2.75
Champagne Fountain	per person \$2.75
Champagne	per person \$2.25
Wine Chablis, Rose or Burgundy	per person \$2.25

TABLE WINES

White Zinfandel	per bottle \$12.95
Chablis, Rose, or Burgundy	per liter \$11.95
Soda Gingerale, Coca-Cola, Seven-Up	per pitcher \$5.50