

Banquet Information

- **A \$100.00 facility fee is required for all banquets (excluding weddings).**
- **A \$100.00 non-refundable deposit is required at the time of booking. This deposit is allocated for the facility fee.**
- **All banquets are permitted to be three hours duration**
- **Additional time may be allotted and additional charges may apply**
- **All table linens and napkins are included (multiple colors are available)**
- **Table set up and clean up is provided by Bell's Banquets**
- **All banquets are allotted 1 hour before the scheduled event time to decorate**
- **All decorations need to be approved by event coordinator**
- **Disc Jockey's are permitted on site**
- **Bell's Banquets can provide projector screen, podium, microphone and speaker, & skirted tables for dessert, entry, award, gift, prize, auction, etc.**
- **Full Bar service can be provided by Bell's Banquets. Open, Run Tab, and Cash bar is available. Bartender fee may apply to cash bar events.**
- **All banquets are permitted to bring their own cake or cupcakes for dessert (paper or plastic plates are required to serve your cake or cupcakes)**
- **All cakes and/or cupcakes are cut and served by Bell's Banquets at no additional fee**
- **Kids chicken tenders and French fries are available for children 10 and under (\$7.95)**



Sit-Down Menu

#1

Entrees

(Choice of Two)

All Entrees will be served with the same Starch, Vegetable, & House Salad

Lemon Rosemary Airline Chicken Breast
Sliced Sirloin w/ Demi-Glace
Chicken Parmesan
Coconut Crusted Tilapia w/ Lime Cilantro Butter
English Style Cod w/ Lemon Butter
Beef Tips w/ Mushroom Marsala Sauce

Starch

(Choice of One)

Roasted Redskin Potatoes
Mashed with Gravy
Roasted Garlic Mashed
Twice Baked Potato
Rice Pilaf
Penne Pasta Marinara

Vegetable

(Choice of One)

Buttered Corn
Broccoli, Cauliflower, Carrot
Medley of Vegetable
Sauteed Green Beans
Glazed Carrots

Dinner Includes Dinner Rolls, Coffee, Soft Drinks & Iced Tea

All Prices Are Subject To 6% P.A. Sales Tax And 18% Service Charge

Must have minimum of 30 guests to choose 2 entrée items

\$17.95pp

BELL'S BANQUETS
724-547-9700 724-547-9800



Sit-Down Menu

#2

Entrees

(Choice of Two)

All Entrees are served with the same Vegetable, Starch, & House Salad

Stuffed Chicken Marsala
Bistro Filet w/ Demi Glace
N.Y. Strip Steak w/ Hickory Butter
Parmesan Crusted Chicken w/ Tomato, Basil Butter
Orange Roughy w/ Citrus Butter
Salmon w/ a warm Tomato Vinaigrette

Starch

(Choice of One)

Roasted Redskin Potatoes
Twice Baked Potato
Roasted Garlic Mashed
Parslied Red Potatoes
Rice Pilaf
Penne Pasta Marinara

Vegetable

(Choice of One)

Corn O'Brien
Broccoli, Cauliflower, Carrot
Medley of Vegetable
Green Beans Amandine
Glazed Carrots

Dinner Includes Dinner Rolls, Coffee, Soft Drinks & Iced Tea

All Prices Are Subject To 6% P.A. Sales Tax And 18% Service Charge

Must have minimum of 30 guests to select 2 entrée items

\$20.95pp



Sit-Down Menu

#3

Entrees

(Choice of Two)

All Entrees are served with the same Starch, Vegetable, & Tossed Salad

Prime Rib w/ au jus
6 oz. Filet Mignon w/ Demi Glace
Pecan Crusted Chicken w/ Apricot Brandy Sauce
Tuscan Stuffed Chicken w/ Boursin Cream Sauce
Crabcakes w/ Roasted Red Pepper Remoulade
Tomato & Basil Crusted Snapper w/ Hollandaise

Starch

(Choice of One)

Roasted Redskin Potatoes
Twice Baked Potato
Asiago Mashed
Parslied Red Potatoes
Rice Pilaf
Penne Pasta Marinara

Vegetable

(Choice of One)

Corn O'Brien
Broccoli, Cauliflower, Carrot
Medley of Vegetable
Green Beans Amandine
Glazed Carrots

Dinner Includes Dinner Rolls, Coffee, Soft Drinks & Iced Tea

All Prices Are Subject To 6% P.A. Sales Tax And 18% Service Charge

Must have a minimum of 30 guests to select 2 entrée items

\$23.95pp