

Back Street Grill

Banquet Packet

Everything in this packet is buffet style.

Please contact manager for plated meals or limited menus.

(Pricing is for in-house parties and carry-outs)

Riverside Grill
2 Riverside Drive
Pocomoke City, MD 21851
(410) 957-0622

Party Menu

Our back room will seat up to 35 people with a buffet, 40 without
Pricing to rent the room depends on day & time, please ask
Soda, Tea, and Coffee is \$2 per person

Below Prices Based on 25 people for Starters & Sides

Starters a la Carte

Hot

Meatballs in Marina 50

Chicken Wings 65

(-choose buffalo, naked, or lemon pepper)

Crab Dip 75

(-choose creamy, spinach & artichoke, or
chili con queso)

Cold

Veggie Tray 35

Fruit and Cheese Tray 50

Cold Spinach Dip 35

(-served in a bread bowl)

Chick. & Shrimp Salad in Phyllo 75

Assorted Sandwiches Tray

(choose up to 3)

Ham, Turkey, Roast Beef, Tuna Salad, Chicken Salad, Shrimp Salad

6.99 per person

(7.99 per person for shrimp)

Sides a la Carte

(25 each)

-Potato Salad

-Green Beans

-Pasta Salad

-Cole Slaw

-Mashed Potatoes & Gravy

-Mac N Cheese

-Glazed Carrots

-Roasted Asparagus

-Roasted Vegetable Medley

-Greens

-Succotash

-Rosemary Roasted Red Potatoes

-Potatoes au Gratin or Scalloped

Buffet Menu Options:

These are suggested menus for buffets. If these do not suit you, we will be glad to customize and price a buffet to your liking. Pricing is based on the final number of people, which can be changed no later than 3 days before the event.

Heavy Hors D'oeuvres Buffet: suggested for Cocktail/ Social parties-
\$14 per person

- Hot Sliced Roast Beef w/ au jus, horsey sauce & rolls
- Chicken Wings
- Meatballs in Marinara
- Creamy Crab Dip
- Veggie Tray w/ ranch
- Spinach Dip in a bread bowl

Lunch Style Menus:

Business Lunch: \$12 per person

- Assorted Sandwiches (Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad, Shrimp Salad)
- Lettuce, tomato, mayo, mustard included for sandwich toppings
- Chips & Pickles
- Choice of 2: Pasta Salad, Cole Slaw, Garden Salad

Summer Salads Luncheon: \$12 per person

- Shrimp Salad
- Chicken Salad
- Choice of 1 type of Pasta Salad (Italian Rotini, Penne Pesto, Greek Tortellini)
- Sliced Tomatoes w/ fresh basil, feta, olive oil & balsamic vinegar
- Cucumber & Onion Salad

Signature Luncheon: \$14 per person

- Jambalaya
- Shrimp Salad
- Chicken Salad
- Italian Pasta Salad
- Fruit & Cheese
- Rolls & Garden Salad

Dinner Style Menus:

Island Style Buffet: \$16 per person

- Jerk Chicken w/ grilled pineapple slices
- Coconut Shrimp w/ orange marmalade
- Cilantro-Lime Rice
- Roasted Veggies
- Rolls & Garden Salad

Southern Seafood Feast: \$18 per person

- 3 oz. Crab Cakes (1 per person)
- Fresh Broiled or Fried Fish
- Ale-Battered Fried Shrimp
- Mac N Cheese
- Choice of Succotash or Collard Greens
- Corn Bread & Garden Salad

Italian Style Buffet: \$16 per person

- Chicken Parmesan
- Seafood Alfredo (shrimp, scallops, crab) over Penne
- Spaghetti w/ tomato sauce
- Choice of Mediterranean Asparagus or Roasted Squash & Zucchini
- Garlic Bread & Caesar Salad

Summer Supper: \$14 per person

- BBQ Chicken Quarters
- Choice of Baked Ham or Carolina Pulled Pork BBQ
- Choice of Baked Beans or Cole Slaw
- Potato Salad
- Collard Greens
- Choice of Biscuits or Sweet Potato Rolls

Fall Feast: \$14 per person

- Roasted Turkey w/ Gravy (add \$2 per person to also include ham)
- Mashed Potatoes
- Stuffing
- Green Beans
- Cranberry Sauce
- Rolls & Garden Salad

Chicken & Pasta Dinner: \$14 per person

- Choice of Forest Mushroom Chicken or Asparagus Stuffed Chicken
- Baked Ziti (add meat for \$1 more per person)
- Wild Rice
- Green Beans Almondine
- Rolls & a Garden Salad

Classic Buffet Menu: \$17 per person

- Hot Sliced Roast Beef w/ au jus
- 3 oz. Crab Cakes (1 per person)
- Rosemary Roasted Red Potatoes
- Glazed Carrots
- Rolls & Mixed Greens Salad

Dessert

Homemade bread pudding 2 per person

Cookie/Brownie Tray 1.50 per person

Smith Island Cakes- \$30 per cake, 1 cake serves 16-20 people

Smith Island Cakes must be ordered 5 days ahead of time for specific flavors

Cake Flavors:

Yellow Cake w/ Chocolate Fudge Icing

Devil's Food w/ Cream Cheese Icing

Double Chocolate

Red Velvet w/ Cream Cheese Icing

Strawberry Shortcake

Coconut

Blueberry

Pineapple w/ Pineapple Icing

Pineapple/Coconut

Banana w/ Cream Cheese Icing

Mandarin Orange

Butterfinger

Chocolate Reese's Peanut Butter

Lemon

German Chocolate

Cookies N' Cream

Carrot w/ Cream Cheese Icing

Back Street Grill

401 Snow Hill Road
Salisbury, MD 21801
backstreetgrill@comcast.net

Banquet Contract

Date/ Time: _____

Occasion: _____

Contact Name: _____

Phone # : _____

Est. Total: \$ _____ Room Rate: \$ _____

Guest #: _____ Final Count: _____

Deposit: \$ _____ Room Name: _____

CC #: _____

Circle One: Buffet/ Plated Meal/ Off Menu

Tablecloths: Yes/ No

Bar: Open/ Cash/ None

Salad: Garden/ Caesar/ None

Dessert: Guest/ RSG Provides/ None

Check: One/ Separate

Details and Menu Items:

(e.g. decorations, service time, order of events, setup of room, special requests)

Use back of page to map room setup

Food subject to 6% sales tax, alcohol 9%. Soda, Tea, and Coffee will be included at \$2 per person. Gratuity of 20% will be included on all parties. Cancellation of this contract within one week (7 days) of the event will result in the forfeiture of the deposit. Minimum sale, not including gratuity must reach \$_____, or a room fee will be charged to reach this amount. Valid ID is required for every person wishing to consume alcohol. Final guest count must be provided within 48 hours of the event time.

Manager Signature x _____ **Date:** _____

Customer Signature x _____ **Date:** _____