



## PIZZA PARTY PACKAGE

Adults \$16.99  
Players 12 & under \$13.99

### SALADS

Your Choice Of One

#### HAYLOFT HOUSE SALAD

Iceberg lettuce, tomatoes, red onions, cucumbers, black olives, herb croutons, and cheddar cheese served with your choice of dressing.

#### CAESAR SALAD

Crisp romaine lettuce, black olives, Italian cheeses, herb croutons, and parmesan crisps tossed with our home-made Caesar dressing.

#### ITALIAN PASTA SALAD

Tri-colored rotini noodles, tomatoes, cucumbers, red onions, black olives, pepperoni, and feta cheese tossed with a sweet & tangy vinaigrette.

#### BACON RANCH PASTA SALAD

Cavatappi pasta, green peas, cheddar cheese, applewood smoked bacon, and tomatoes tossed in creamy parmesan ranch dressing.

#### CREAMY COLESLAW

#### SEASONAL FRESH FRUIT SALAD

## ITALIAN GARLIC PARMESAN BREADSTICKS

### TOPPINGS

#### STANDARD TOPPINGS

Pepperoni / Sausage / Sautéed Green Peppers / Caramelized Onions / Red Onions / Hot Banana Peppers / Herb Roasted Mushrooms / Black Olives / Tomatoes / Baby Spinach / Extra Sauce / Extra Cheese

#### GOURMET TOPPINGS

\*\*Charged As Double Toppings\*\*  
Bacon / Green Olives / Kalamata Olives / Feta Cheese / Capicola / Ham / Seasoned Ricotta / Oven Roasted Marinated Tomatoes

## ONE TOPPING PIZZAS

Maximum Of 3 Different Toppings Per 10 Guests

Extra Toppings Will Be An Additional Charge

### SPECIALTY UPGRADE

Additional \$1.00 Charge Per Person For Each Specialty Selection

WHITE WITH TOMATO  
BUFFALO CHICKEN  
CHICKEN BACON RANCH  
SMOKEY BBQ CHICKEN  
SUPREME  
MARGHERITA

## PLATTER OF CHOCOLATE CHIP COOKIES & BROWNIES



# LET'S PARTY

# GENERAL EVENT INFORMATION

### CAPACITY

Main Event Room

Minimum Guests - 20 Maximum Guests - 72

Main Event Room Accessed Covered Patio Portion

(Weather Permitting)

Additional 30 Guests

If Your Larger Event Requires Rental Of The Main Dining Room Please Inquire For Off Hour Availability.

### ROOM RENTAL FEES

Main Event Room - \$25 / Hour

Patio Add On - \$15 / Hour Extra

Main Dining Area - \$75 / Hour

### OFF SITE EVENTS

If Your Event Requests To Be Set Up Off Site

Additional Charges Are As Follows

Delivery Fee - \$50

Premium Disposable Supplies - \$3 / Per Guest

Includes Wire Rack Holding Units / Fork / Knife /

Spoon / Napkin / Plates / Salad Bowl

### ALL EVENT FEES

Sales Tax - 7%

Gratuity - 20%

Deposit - \$150 At The Time Of Booking

(Will Be Deducted Off Final Bill)

### BAR PREFERENCES

Open Bar

Host Selection Open Bar

Cash Bar

Drink Tickets

### CAKE CUTTING FEE

If You Choose To Bring Your Own Desserts A \$15 Fee Will Be Applied

### LINEN

Black or White Table Linens & Napkins Will Be Provided

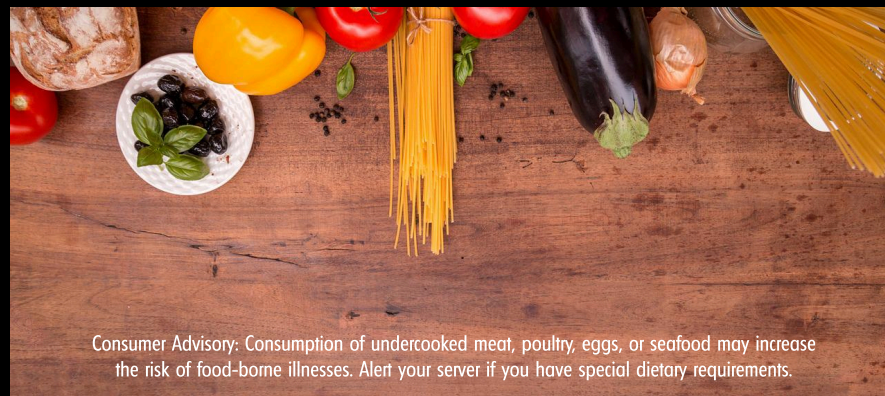
Additional Colors & Requests Are Subject To Additional Fees

### ROOM SETUP

Please Inform Us If Your Event Requires Special Table Setups / AV

Requirements / or Any Outside Vendors

Glitter / Confetti / Property Damage Is Strictly Prohibited



Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

# HAYLOFT

## BAR & GRILLE

## BANQUETS & EVENTS

942 Little Deer Creek Valley Road  
Russellton, PA 15076

(724) 257-2010

[www.hayloftbarandgrille.com](http://www.hayloftbarandgrille.com)



# STARTERS

## BY THE DOZEN

Minimum of 3 Dozen

### Tomato Bruschetta

Toasted baguette medallions topped with fresh balsamic tomato mixture, Italian cheeses, fresh basil, and a balsamic reduction.  
**13.99 / dozen**

### Crab Stuffed Mushrooms

A citrus crab mixture baked atop jumbo button mushrooms. Served with lemon pepper aioli  
**26.99 / dozen**

### Meatballs Marinara

Slow cooked petite Italian meatballs, topped with melted Italian cheeses and served with home-made marinara.  
**21.99 / dozen**

### Stuffed Banana Peppers

Slow roasted spicy banana peppers, stuffed with a secret mixture using Parma hot Italian sausage, and topped with melted mozzarella cheese. Served with house-made spicy marinara,  
**21.99 / dozen**

### Fried Mozzarella Sticks

Jumbo mozzarella sticks fried golden brown, topped with parmesan cheese, and served with warm marinara sauce.  
**16.99 / dozen**

### Pretzel Sticks

Warm, soft pretzel sticks served with beer cheese sauce and honey mustard dressing.  
**15.99 / dozen**

## WINGS

Minimum of 3 Dozen Per Flavor Served with parmesan ranch or bleu cheese dressing

**JUMBO BONE-IN**  
**18.99 / dozen**

**BONELESS**  
**16.99 / dozen**

### WET SAUCES

BLAZING SADDLE  
HOT BUFFALO  
NASHVILLE HOT  
RANCHERO  
MILD BUFFALO  
HOT GARLIC  
ZESTY CHIPOTLE GARLIC  
BLUEBERRY HOT HONEY  
TROPICAL ASIAN BBQ  
HOUSE BBQ  
MAPLE BACON GLAZE  
SWEET THAI CHILI  
SWEET & SOUR  
SMOKEHOUSE HONEY  
MUSTARD  
GARLIC PARMESAN

### DRY RUBS

NASHVILLE HOT  
GARLIC  
CAJUN  
CARIBBEAN JERK  
CAJUN RANCH  
HOUSE RUB  
DRY BBQ  
SEASONED SALT  
LEMON PEPPER  
DRY RANCH



## PLATTERS

Small ( 25ppl ) / Large ( 45ppl )

**ASSORTED CHEESE & MEAT \$60 \$100**  
Served with assorted crackers and Dijon mustard.

**FRESH VEGETABLE CRUDITÉ \$40 \$70**  
Served with parmesan ranch dressing.

**SEASONAL FRESH FRUIT \$50 \$90**  
Served with fresh whipped dip.

**CAPRESE \$35 \$60**  
Layers of sliced Roma tomatoes, fresh mozzarella cheese, fresh basil, & balsamic reduction.

**CLASSIC SHRIMP COCKTAIL 50 ct. \$90**  
**100 ct. \$180**

Jumbo shrimp served chilled served with house made cocktail sauce.

**SPINACH & ARTICHOKE DIP \$25 \$50**  
Served with baked seasoned pita chips.

**BUFFALO CHICKEN DIP \$30 \$60**  
Served with tortilla chips.

**ROASTED DILL CHICKEN DIP \$27 \$54**  
Served chilled with assorted crackers.

**HAYLOFT BACON CHEESE FRIES \$26 \$52**  
Served with parmesan ranch dressing.

**LOADED NACHOS \$24 \$48**  
Served with sour cream.

**HAYLOFT LOADED CHILI CHIPS \$24 \$48**  
Served with sour cream.

# GRILL PACKAGE

\$19.99 Per Person



## SALADS

Your Choice Of One

### HAYLOFT HOUSE SALAD

Iceberg lettuce, tomatoes, red onions, cucumbers, black olives, herb croutons, and cheddar cheese served with your choice of dressing.

### CAESAR SALAD

Crisp romaine lettuce, black olives, Italian cheeses, herb croutons, and parmesan crisps tossed with our home-made Caesar dressing.

### ITALIAN PASTA SALAD

Tri-colored rotini noodles, tomatoes, cucumbers, red onions, black olives, pepperoni, & feta cheese tossed with a sweet & tangy vinaigrette.

### BACON RANCH PASTA SALAD

Cavatappi pasta, green peas, cheddar cheese, applewood smoked bacon, & tomatoes tossed in creamy parmesan ranch dressing.

### CREAMY COLESLAW

### SEASONAL FRESH FRUIT SALAD

### HOMESTYLE POTATO SALAD

## SIDES

Your Choice Of Two

### FRIES

### FRESH RANCH CHIPS

### CORN ON THE COB

### MIXED GRILLED VEGETABLES

### BOURBON BAKED BEANS

### GARLIC PARMESAN SIDEWINDER FRIES

### ROASTED RED SKIN POTATOES

### ESCALLOPED POTATOES

### WILD RICE PILAF

## DESSERT

Your Choice Of One

### WARM CINNAMON APPLE CRUMBLE

### FRESH BAKED CHOCOLATE CHIP COOKIES

### DELUXE CHOCOLATE BROWNIES



## MAIN DISHES

Your Choice Of Two

### CHEESEBURGER SLIDERS

### GRILLED HOT DOGS

### GRILLED CHICKEN SLIDERS

### CRISPY CHICKEN TENDERS

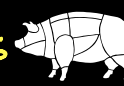
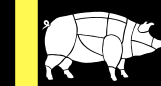
Your Choice of Two Dipping Sauces

### ASIAN GRILLED PORK TENDERLOIN SLIDERS

Topped with Honey Teriyaki Slaw

### HOT ITALIAN SAUSAGE SLIDERS

ASK ABOUT ADDING PREMIUM BBQ MEATS FROM CHUCK WAGON



# LUNCH & DINNER PACKAGES

## SALADS

Your Choice Of One

### HAYLOFT HOUSE SALAD

Iceberg lettuce, tomatoes, red onions, cucumbers, black olives, herb croutons, and cheddar cheese served with your choice of dressing.

### CAESAR SALAD

Crisp romaine lettuce, black olives, shaved Italian cheeses, & parmesan crisps tossed with our home-made Caesar dressing.

### FRESCO SALAD

Field greens, red onions, candied pecans, dried cranberries, & feta cheese tossed with a red wine vinaigrette.

### ITALIAN PASTA SALAD

Tri-colored rotini noodles, tomatoes, cucumbers, red onions, black olives, pepperoni, & feta cheese tossed with a sweet & tangy vinaigrette.

### BACON RANCH PASTA SALAD

Cavatappi pasta, green peas, cheddar cheese, applewood smoked bacon, & tomatoes tossed in creamy parmesan ranch dressing.

### CREAMY COLESLAW

### SEASONAL FRESH FRUIT SALAD

### HOMESTYLE POTATO SALAD

## LUNCHEON BUFFET

Available For Events

Starting Prior to 3 PM

\$19.99 Per Person

## DINNER BUFFET

Lunch \$21.99 Per Person

Dinner \$24.99 Per Person

## LUNCHEON MAIN DISHES

Your Choice Of Two

### ASSORTED DELI SALAD CROISSANTS

Tuna Salad / Egg Salad / Chicken Salad

### ASSORTED DELI MEAT WRAPS

Italian / Turkey / Ham / Grilled Vegetable

### POTATO & CHEDDAR PIEROGIES

Topped with Butter and Caramelized Onions. Served with Sour Cream.

### CRISPY CHICKEN PARMESAN

### CRISPY EGGPLANT PARMESAN

### CHICKEN PESTO TORTELLINI

Grilled Chicken, Roasted Marinated Tomatoes, Roasted Mushrooms, Baby Spinach, and Cheese Tortellini tossed in a Pesto Alfredo Sauce. Drizzled with a Balsamic Reduction.

### BRUSCHETTA GRILLED CHICKEN

Marinated Chicken Breast topped with a tomato bruschetta Mixture, Italian Cheeses, Balsamic Reduction, and Fresh Basil.

## SIDES

Your Choice Of Two

### TUSCAN GREEN BEANS

### MAPLE BROWN SUGAR GLAZED CARROTS

### CHEESY BROCCOLI & CAULIFLOWER

### MIXED GRILLED VEGETABLES

### GARLIC MASHED POTATOES

### GARLIC PARMESAN SIDEWINDER FRIES

### ROASTED RED SKIN POTATOES

### ESCALLOPED POTATOES

### WILD RICE PILAF

### PENNE MARINARA

### HERBED CREAMY PENNE

## ADD-ONS

ADDITIONAL SALADS / SIDES  
\$2 Per Person

ADDITIONAL ENTREE  
\$5 Per Person

ORANGE GLAZED SALMON  
\$6 Per Person

### PRIME RIB

Serves 25 - 30 ppl

\$250

### BEEF TENDERLOIN

Serves 15 - 20 ppl

\$175

### DESSERT

Your Choice of Two Options

Cannoli / Tiramisu / Tuxedo Truffle Mousse Cake / Fresh Baked Chocolate Chip Cookie & Brownie Platter

\$3 Per Person

## DINNER MAIN DISHES

Your Choice Of Two

### ANY LUNCHEON OPTIONS

### CHICKEN MARSALA

Seared Chicken topped with a rich Mushroom Marsala Wine Sauce.

### CHICKEN PICCATA

Crispy Chicken Breasts topped with Mushrooms, Artichokes, and a Lemon Caper Butter Sauce.

### ASIAN BBQ PORK TENDERLOIN

### GRILLED CHICKEN ALFREDO

Grilled Chicken, Fresh Broccoli, and Penne Pasta tossed in a rich Alfredo Sauce.

### LASAGNA BOLOGNESE

Blackened Chicken, Caramelized Onions, Green Peppers, Tomatoes, Baby Spinach, and Penne Pasta tossed in a Cajun Alfredo Sauce.

### RIGATONI BOLOGNESE

