



Hobnob's Appetizer Menu

Most appetizers are priced by the dozen (12 pieces, not 12 people.)

Appetizers followed by an asterisk (*) are portioned for approximately 35 guests.

Mussels and antipasto are priced per person.

We can assist you in determining an appropriate number of pieces for your event. If there is a particular appetizer you had in mind that is not on our menu, please ask.

We'd be more than happy to arrange it for you. Thank You!

HOT

Carved Prime Rib*	Market Price*
Carved Beef Tenderloin*	Market Price*
Carved Ham*	\$120.00*
Carved Smoked Turkey*	\$120.00*
Mussels Meuniere	\$12.00pp
Coconut Shrimp	\$48.00
Mini Crab Cakes	\$48.00
Oysters Rockefeller	\$42.00
Crab or Spinach Mushroom Caps	\$30.00
Beef or Chicken Kebobs	\$36.00
Chicken Wings De Jonghe	\$32.00
Scallops Rumaki (wrapped in bacon)	\$48.00
BBQ Ribs	\$32.00
Garlic Bread with Gorgonzola Sauce	\$24.00
Water Chestnuts Rumaki (bacon)	\$26.00
Dates Rumaki (wrapped in bacon)	\$30.00
Meatballs (please choose one type: Swedish, BBQ, or Italian)	\$24.00

COLD

Imported Cheese Tray*	\$240.00*
Smoked Salmon (one side)*	\$160.00*
Whole Smoked Trout*	\$160.00*
Antipasto Platter	\$12.00pp
Fresh Fruit Platter*	\$140.00*
Fresh Vegetable Platter*	\$60.00*
Paté*	\$60.00*
Cheese & Cracker Platter*	\$40.00*
Jumbo Shrimp	\$42.00
Oysters on the Half Shell	\$38.00
Melon Wrapped in Prosciutto	\$24.00
Salmon or Spinach Puffs	\$24.00
Bruschetta	\$24.00
Olives stuffed with Bleu Cheese	\$18.00

Carved meats are served in heated chafing dishes, and are served with mini-rolls and condiments.

If you wish to have our chef personally carve the meat during your function, there will be an additional \$50.00 carving fee added to your bill.

The prices above do not include a 5.5% sales tax and a 20% taxable service charge.

These amounts will be added to your bill automatically.

(Menu revised 7/10/2019)

Hobnob Banquet and Party Menu

Your meals will include a choice of Soup and Salad, plus a potato/rice selection.

During the planning process, you will need to select from the following choices:

- *Soup of the Day or French Onion Soup (Baked French Onion available for \$5.00 per guest)
- *Tossed Garden Salad, with dressing caddies placed on the dinner tables
(If you prefer, we could top every salad with our house vinaigrette instead of setting dressing caddies on the dinner tables.)
- *Baked Potato, Parsley Boiled Potatoes, Au Gratin Potatoes or Rice Pilaf

We ask that you choose a maximum of 4 entrees from the following list if you pre-order, and a maximum of 3 entrees if your guests will be making their selection that evening.

Please note that some entrees shown below are only available for parties if they are pre-ordered by the group.

Chicken, 8 ounce skin-on, boneless chicken breast (<i>choose one type of sauce below</i>)	\$25.00
Roasted Garlic sauce, Piccata, Marsala, Marinara, or Mushroom-Caper Sauce	
Pasta Primavera, with Alfredo sauce, Marinara, or seasoned butter/olive oil (<i>choose one</i>)	\$25.00
Grilled Pork Chop au Poivre, 16 oz. T-bone chop with brandy peppercorn sauce	\$25.00
Whitefish Almondine, fillet brushed with margarine and lightly seasoned	\$34.00
Poached Salmon, fillet served with Creamy Dill and Mustard sauce	\$32.00
Roasted Duckling, served with Orange Sauce (<i>available only when party pre-orders</i>)	\$30.00
Baby Back Ribs, with hickory BBQ sauce (<i>available only when party pre-orders</i>)	\$30.00
Crab Cakes, served with our house Remoulade	\$34.00
Prime Rib, a 13 ounce cut, slow-roasted to a turn	\$38.00
Petite Filet Mignon, approx. 6 ounces, served with Sautéed Mushrooms	\$32.00
Filet Mignon, approx. 8 ounces, served with Sautéed Mushrooms	\$38.00
New York Strip Steak, approx. 12 ounces, served with Sautéed Mushrooms	\$38.00
Alaskan King Crab Legs, 20 ounces of pre-split legs served with drawn butter	Market Price
Sea Steak, 10 oz. Cold Water Lobster Tail & 6 oz. Petite Filet Mignon	Market Price

Coffee, hot tea and milk are included and will be served upon request.

The prices above do not include a 5.5% sales tax and 20% taxable service charge.

These amounts will be automatically added to your bill.

(Menu revised 7/10/2019)

Hobnob Children's Banquet Menu

The following entrees are available for guests
under 12 years of age:

Priced at \$12.00 per meal

Grilled Cheese Sandwich served with French Fries

*

Pasta served with Marinara sauce, Alfredo sauce, or Garlic Butter
(please select one type of sauce for all children)

*

Boneless Breaded Chicken Tenders served with French Fries

*

Grilled Hamburger or Cheeseburger served with French Fries

Priced at \$16.00 per meal

Junior Cut of our House Prime Rib served with Potato

*

Half Rack of BBQ Baby Back Pork Ribs served with Potato

*

Batter-dipped Jumbo French Fried Shrimp served with Potato

The entrees include one of the following courses, pre-selected by you:

Soup of the Day * French Onion Soup * Cottage Cheese

Cherry Jello with Whipped Cream * Tossed Salad

(We will assume that all children receive the same selections as the adults
unless you tell us otherwise during the planning process.)

The prices above do not include a 5.5% sales tax and 20% taxable service charge.

These amounts will be automatically added to your bill.

(Menu revised 7/10/2019)

Hobnob Buffet Selections

The buffet menu includes your choice of **two** salads, **one** vegetable & **one** starch.

(Additional choices may be added for an extra charge)

Mostaccioli with marinara sauce, a relish tray, and warm dinner rolls are also included.

Prices shown below are per person, beginning with a base price of the first entree you select:

Herb Roasted Chicken	\$26.00
Roast Turkey with Sage Dressing and Gravy	\$24.00
Sliced Ham	\$26.00
Poached Salmon	\$32.00
Sliced Sirloin of Beef.....	\$30.00
Prime Rib of Beef.....	\$38.00

For additional entrees, add the following dollar amount per person to your base price:

Italian Sausage in Marinara	\$2.50
Meatballs in Marinara	\$2.50
Roast Turkey with Sage Dressing and Gravy	\$3.00
Herb Roasted Chicken	\$3.00
Sliced Ham	\$3.00

Salad Choices

Pasta Salad
Tossed Salad
Three Bean Salad
Cucumber Salad
Broccoli Raisin Salad
Cole Slaw

Vegetable Choice

California Blend
Green Beans Almondine
Sweet Baby Dill Carrots
Corn O'Brien
Asparagus (extra \$2.00pp)

Starch Choice

Parsley Boiled Potatoes
Au Gratin Potatoes
Mashed Potatoes
Garlic Mashed Potatoes
Rice Pilaf
(Mostaccioli is included)

Coffee, Hot Tea and Milk are included and will be served upon request.

The prices above do not include a 5.5% sales tax and 20% taxable service charge.

These amounts will be automatically added to your bill.

(Menu revised 7/10/2019)

Hobnob Dessert Menu for Parties

If you wish to have us serve dessert to your guests,
Hobnob offers three different options:

1) Dessert "Carte" ~ Our servers will present either our dessert menus or a dessert tray showcasing our Featured Desserts of the Month. Guests may select the dessert of their choice from a variety of 3 to 5 offerings. You will not be charged for guests who are strong enough to resist temptation!

Price per Dessert: \$7.00

2) Pre-Selected Dessert ~ You select one dessert to be served to every guest once the main course has been completed and the tables have been cleared. You will be charged for the guaranteed number of guests provided to Hobnob 48 hours prior to the date of your event. This option is preferred for larger groups, as it eliminates the process of dessert presentation and selection by your guests. Our temptations include, but are not limited to:

Tiramisu * Cheesecake of the Month * Crème Brûlée
Flourless Chocolate Truffle Cake * Fresh Fruit Kabobs

Price per Dessert: \$6.00

Small Goldbrick Sundae \$4.00

Vanilla Ice Cream or Rainbow Sherbet \$3.00

3) Buffet-Style Dessert Platters ~ Our Chef will prepare variety platters featuring many wonderful tidbits of sweetness! This platter may include decadent items such as mini crème brûlée cups, bite-sized cheesecakes or flourless chocolate truffle cake bites. The variety presented would be the Chef's choice. Platters would be placed on a dessert buffet table so that guests may help themselves to the variety at their convenience!

Price per Person: \$8.00

The prices above do not include a 5.5% sales tax and 20% taxable service charge.

These amounts will be automatically added to your bill.

(Menu revised 7/10/2019)

Hobnob Bar Service

Our bar is a full-service bar offering a wide range of beer, soda, and cocktails. We have chosen not to offer bar packages at a fixed rate, for we feel that results in overcharging customers. Instead, we will customize your bar preferences to suit your entertainment needs, including flexible options for both cash and hosted bars. For your reference, we have listed a few examples of drinks and their prices below (prices as of 7/10/2019):

Domestic and Imported Beer (bottles only):	\$5.00
Craft and Specialty Beer:	5.00 – 6.00
Rail hi-balls (gin & tonic, rum & coke):	6.00
Call brand hi-balls (Tanqueray & tonic, etc.):	6.50 – 8.00
Rail cocktails (vodka martini, brandy manhattan):	7.00 – 8.00
Call brand cocktails (Absolut martini, etc.)	7.25 – 10.00
Specialty martinis	9.00 – 14.00
House wines by the glass	8.00
Specialty wines by the glass	8.00 – 12.00
Bloody Mary	7.00
Margaritas, Piña Coladas, Dacquiris	7.00 – 8.00
Virgin Margaritas, Daquiris, Coladas	5.00-6.00
Bottled Mineral Water	4.00
Juices	4.00
Fountain Sodas/Lemonade (pint glass)	2.75
Bottled Sodas/Bottled Iced Tea	4.00-4.75

We are happy to provide cocktail service for parties of 25 people or less when the drinks are hosted. It is suggested that groups of 25 guests or more have a private bar set up in their room for optimal service. Private bar setup fees are \$25 - \$50, depending on the number of bartenders necessary. This is a flat fee for the entire evening. Tipping for cash bars will be at the discretion of your guests. **Please note that 5.5% sales tax and a taxable 20% service fee will be added to all hosted beverages.**

(Menu revised 7/10/2019)

Hobnob Table Wine and Toasting Options

We are happy to provide your party with options for table wine service, including our house wines and sparkling spumantes. We also have a wine cellar rich with selections from around the world. The wine cellar list does evolve. Please ask for a current list to be provided to you if you are interested in selections other than our house wines listed below:

House Table Wine available by the Bottle

Chardonnay * Pinot Grigio * White Zinfandel * Merlot * Cabernet Sauvignon

Non-Alcoholic White Zinfandel

\$26.00 per bottle

(approximately 5 glasses per bottle)

Verde Sparkling Spumante for Toasts

\$26.00 per bottle

(approximately 7 glasses per bottle)

Non-Alcoholic Sparkling Grape Juice

\$12.00 per bottle

Please advise us of your selections in advance so that we may serve your requested wines at their optimal temperature. We will set a wine glass and/or champagne flute at each place setting, offering your selections to each of your guests. After the first pour, we will follow your instructions on refills. You may choose to have a “one-time” pour, refills only upon request, or refills offered throughout the dinner.

Though we prefer to offer complete wine service, we are willing to leave bottles on the table so that guests may help themselves, but only upon your specific instruction.

There is no minimum number of bottles that need to be reserved or purchased by you. We simply charge for the number of bottles that have been opened and poured.

The prices above do not include a 5.5% sales tax and 20% taxable service charge.

These amounts will be automatically added to your bill.

(Menu revised 7/10/2019)

To Our Guests

Please take the time to read this page so that you are fully aware of our Party & Restaurant Policies

Bakery-made cakes may be brought in by the host at a charge of **\$.50 per guest**. This will appear on the bill as a cake-service fee. You are also welcome to bring your own disposable plates and utensils and serve your own guests. In this instance, there will be no charge to you.

Entrée choices should be called in approximately two weeks prior to your event. If you choose a pre-ordered menu, please try to have your quantities for each entree selection to us no later than one week before the event. All details of your party should be confirmed and/or updated no less than 48 hours in advance. It is at our discretion to charge for parties which have a substantial drop in count from your confirmed number. The charges would either result in a room rental fee, or the average price of your menu items. In the case of pre-ordered parties, if your count should drop from what was pre-ordered, you will be charged for your pre-ordered count.

There will be a **\$25.00-50.00 bartender fee** when using a room with a private bar, based on the number of bartenders needed. This is true whether you choose to have a hosted bar tab or cash bar service.

A deposit of \$100.00 is required to secure the date of the party. The deposit will be deducted from your total bill at the end of your event. Cancellation of a party with less than a two-week notice will result in the loss of your deposit. A one-month notice is required for cancellation of parties reserved for the month of December in order to receive a return of deposit.

A deposit does not guarantee your menu price. It only guarantees your function date, and therefore, our prices may be subject to change up to 90 days prior to your event. If your party has been booked more than 90 days in advance, the Hobnob asks that you call us if you should care to confirm your prices within 90 days of your function.

For purposes of decorating, you are welcome to bring in flowers, candles, balloons, table confetti, etc. However, **absolutely nothing** may be hung, stapled, taped, tacked, etc. to the walls or ceilings! Any damages to restaurant property as a result of decorating, whether caused by you or by a decorator hired by you, will result in a minimum \$500.00 charge for repairs. It is at management's discretion to ask you to remove decorations that we feel may result in damage to restaurant property.

For the purposes of hired entertainment, please keep in mind that we reserve the right to control the volume of your entertainment, or stop the entertainment altogether, if it should interrupt or offend our other dinner guests located in the restaurant. **Music is to cease by 12:00 midnight.**

Outside food and beverages, other than bakery-made cakes or desserts, may not be brought in by you or your guests for the purpose of consumption during your party or at any time on the premises. Outside food & beverage brought in for the sole purpose of gifting will be allowed.

For any questions, or to make party arrangements, please call Debbie or Michael at (262)552-8008. Thanks for considering Hobnob!

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