

The Grand Valley Inn

452 Constitution Boulevard

Fallston, PA 15066

(724) 843-9000

Our cozy and comfortable restaurant is the perfect place for rehearsal dinners, banquets, birthdays, anniversaries, business meetings, luncheons, or any occasion. Our main banquet or meeting room can comfortably accommodate groups of 70 people in complete privacy. Or you may want to use our quaint Sunroom which can be used for groups of up to 20 people.

During the Holiday Season~

from December 1st - December 31st we cannot guarantee privacy for groups smaller than 25.

We apologize for any inconvenience, however, we are a small restaurant and our goal is to accommodate everyone to the best of our ability.

NO GROUP IS TOO SMALL

Your party arrangements are only limited by your imagination. We are more than willing to create the perfect menu (custom designed) for your party.

Our chefs are capable of producing just about anything you desire.

If you do not see what you are looking for on the attached menus, just ask.

We will do our best to accommodate your requests.

The Grand Valley Inn can set your decorations up for you.

Just drop them off and we will do the rest.

Festive helium balloons are available for an additional fee.

Our rooms will be set up to your seating specifications, with linen napkins and our seasonal centerpieces at no additional cost.

Should you request specific napkin colors (limited colors available), there would be a charge of \$.35 per person.

Ivory tablecloths are \$1.50 per person.

Colored table clothes (limited colors available) - \$2.00 per person.

Just let us know your needs and we will take care of all the details.

Please call with any questions you might have 724-843-9000.

FINAL ARRANGEMENTS TO BE MADE ONE WEEK PRIOR TO PARTY

NO CANCELLATIONS WITHIN 24 HOURS OF PARTY.

PLEASE NOTE: 18% GRATUITY & 6% SALES TAX APPLY TO ALL BANQUET PRICING.

DINNER BUFFET MENU

Available 4pm – 8pm for parties of 35+ people (prefer 50 for buffet)

HOT ENTREES

Choice of One \$20.95 per person

Choice of Two \$23.95 per person

Roast Beef – Baked Scrod – Lemon Kissed Pork
Baked Ham – Chicken Marsala – Herb Roasted Chicken
Meatballs – Hot Sausage

VEGETABLES

Choice of One

Peas & Baby Carrots – Buttered Baby Carrots
Buttered Corn – Green Beans Almondine
Vegetable Medley (Chef's Choice of seasonal vegetables)

STARCH

Choice of Two

Mashed Potatoes – Rice Pilaf –
Potatoes Au Gratin – Parsley Red Potatoes
Penne Casserole (In Marinara or Alfredo Sauce)

Homemade Rolls, Sweet Breads, and served Tossed Salads are included.

You may add a cup of homemade soup for \$2.00 per person.

Coffee, Tea, Iced Tea, and Soft Drink Beverages are included in price.

DESSERT

Choice of one for group:

Sheet cake- choice of white, chocolate or marble,
Vanilla Ice Cream or Rainbow Sherbet

If you choose to bring in your own dessert, our staff will gladly will cut and serve it.
An up charge of \$1.00 per person will be included if you would like ice cream served with your cake.

For something extra-special, you may up-grade to one of the following selections
for an additional charge per person:

Ice Cream Sundaes, Pies (Fruit or Cream), or our Specialty Desserts of Mandarin Orange Cake,
Carrot Cake, or Texas Sheet Cake are available at an additional charge of \$1.00 per person.

Homemade Cheese Cake with Fruit is available at an additional charge of \$2.00 per person.

SIT-DOWN DINNERS

Available 4pm – 8pm. Please limit your dinner selections to three.
The 3 dinner selections can be any combination of price category.

\$21.95

Stuffed Chicken Breast– filled with home-made stuffing, served with Mashed Potatoes, gravy, and vegetables.

Stuffed Pork Chops– filled with home-made stuffing, served with Mashed Potatoes, gravy, and vegetables.

Roast Beef–Slow Roasted beef, served with homemade mashed potatoes, gravy and vegetables.

Scrod English–Baked with bread crumbs and topped with lemon butter cream sauce, served with rice pilaf and vegetables.

Chicken Parmesan– Pan fried breaded chicken breast topped with marinara and blend of cheeses, served over linguine.

\$25.95

Shrimp Scampi– Sautéed shrimp in garlic and butter sauce, served over angel hair pasta.

Mrs. B's Crab Cakes– Two homemade crab cakes pan fried and served with béarnaise sauce, rice pilaf and vegetables.

Chicken Piccata– sautéed chicken, capers, artichokes, lemon juice, and white wine, served with rice pilaf and vegetables.

Chicken Marsala– sautéed chicken, prepared in a Marsala wine sauce with mushrooms and onions served with rice pilaf and vegetables.

\$28.95

12oz Prime Sirloin– Served with sautéed mushrooms, onions, and cabernet butter, baked potato and vegetables.

Crab Stuffed Shrimp– 5 Jumbo shrimp with crab stuffing, lemon- butter cream sauce, rice pilaf and vegetables.

Seafood Pasta– Sautéed Shrimp, Scallops, Mussels, in our light tomato sauce with spinach, served over linguini pasta.

Twin Filets– Pair of petite filets grilled and topped with sautéed mushrooms, served with baked potato and vegetables.

\$34.95

Prime Rib (Minimum of 10 orders) –Slow roasted 12 – 14oz. cut, au' jus, baked potato and vegetable.

8oz. Filet Mignon– Burgundy Demi Glace', baked potato and vegetable.

14oz. New York Strip Steak – Mushrooms, onions, and cabernet butter, baked potato and vegetable.

Lobster Tails and Surf N' Turf, are available upon request at market pricing.

(continued on next page)

VEGETABLE

(one choice for entire banquet)

Green Beans Almondine –Vegetable Medley – Peas & Baby Carrots – Broccoli

Twice Baked Potatoes can be substituted for any starch for additional \$1.00 per person.

Tossed Salad, Rolls, Sweet Breads & Butter, Coffee, Tea, Iced Tea, or Soft Drinks, are included.

A cup of Home-made soup can be added for \$2.00

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Vanilla Ice Cream or Rainbow Sherbet

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