



Banquet & Function Information

609.443.4488

173 Mercer Street

Hightstown, NJ 08520

Contents

- General Information 1

- On-Premise Group Dining
 - Group dining packages are offered to groups of 12 or more guests
 - They are required of groups greater than 35 guests

 - Dinner Packages
 - Available anytime Wednesday - Sunday
 - Select - \$42
 - Choice - \$55
 - Prime - \$65
 - Pricing **does not** include NJ sales tax & 20% gratuity
 - Pricing **does** include soft drinks & coffee (excluding expresso drinks and bottled water)

- Fernando’s Grille is a Chef owned family-operated dining establishment
- Cuisine: American – steaks, seafood, pasta, chicken, burgers, sandwiches, salads, soups and desserts
- Capacity: **90+ guests** – 24 table dining-room
 - Right “large” side – 45-55 guests
 - Left “small” side – 35-45 guest

- Hours of Operation
 - **Lunch:** Now open for private parties only.
 - **Dinner**
 - 3:00 p.m. – 9:00 p.m. – Wednesday and Thursday
 - 3:00 p.m. – 10:00 p.m. – Friday
 - 4:00 p.m. – 10:00 p.m. – Saturday
 - 4:00 p.m. – 8:00 p.m. – Sunday
- Early Afternoon Weekend Functions
 - Fernando's Grille will open early on weekends for Dinner to groups of >35 guests
 - **If less than 35 guests, we will charge you for our minimum which is 35 guests.**
- Parking
 - Shared anytime parking lot with neighbors
 - Additional parking available on nights and weekends at Grove Supply on West Ward street.
 - Local free street side parking available.
- Alcoholic Beverage Policy
 - Fernando's Grille does not sell or distribute alcoholic beverages, B.Y.O.B. policy is strictly observed.
 - Beer & Wine permitted – "Spirited" liquors prohibited.

Select Package

\$42 per person

Guests select one from each of the following three courses

Soup or Salad

Soup

Wild Mushroom Bisque

House Salad

Field greens, tomatoes and cucumbers in herb vinaigrette

Caesar Salad

Romaine, herbed croutons, Caesar dressing and parmigiano reggiano

Entrées

Chicken Francaise

Egg battered chicken breast sautéed in Chablis, lemon, butter and parsley; served with Yukon gold mashed potatoes and vegetable medley.

Broiled Atlantic Salmon *GF*

With Yukon gold mashed potatoes, vegetable medley and dill cream sauce.

Grilled Chicken Penne *

Grilled chicken breast, green peas and penne pasta; tossed in a tomato basil cream sauce with parmigiano reggiano.

Pork Tenderloin *GF*

Herb roasted pork tenderloin, Yukon gold mashed potatoes, vegetable medley and a herb lemon butter sauce.

Grilled Vegetable Penne *

Grilled zucchini, yellow squash, baby spinach, broccoli, fresh mozzarella and penne pasta tossed in tomato basil sauce.

Dessert

**Brownie Sundae, NY Style Cheesecake, Chocolate Mousse Cake,
Ice Cream or Flourless chocolate cake *GF***

GF Gluten Free

* Gluten Free pasta available

Prime Package

\$65 per person

Family Style Appetizers

Tomato and mozzarella, sesame chicken skewers and mozzarella sticks.

Soup or Salad

Soup

Wild Mushroom Bisque

House Salad

Field greens, tomatoes and cucumbers in herb vinaigrette

Caesar salad

Romaine, croutons, Caesar dressing and parmigiano reggiano

Entrées

New York Steak or Filet Mignon *GF*

With Yukon gold mashed potatoes, vegetable medley and red wine sauce.

Chicken Francaise

Egg battered chicken breast sautéed in Chablis, lemon, butter and parsley; served with Yukon gold mashed potatoes and vegetable medley.

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