



65 1st St, Pelham, NY 10803

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Thank you for considering our venue for your special event. Each banquet room accommodates up to 125 people. You have a private entrance to our banquet rooms. A chair lift is also available for anyone that requires it. Each room is equipped with kinetic uplighting.

Below are our packages:

Brunch Buffet Package: \$50 per person 3-hour package. \$20 additional per person for unlimited bellinis/mimosa.

Opal Package: \$60 per person 3-hour package.

Sapphire Package: \$70 per person 4-hour package.

Emerald Package: \$100 per person 4-hour package.

Beer/wine package can be included to the **opal & sapphire** packages for an additional \$20 per person for guests above 21 years of age.

Full open bar can be included to the **opal & sapphire** packages for an additional \$25 per person for guests above 21 years of age.

Full open bar can be included to the **emerald** package for an additional \$20 per person for guests above 21 years of age.

Kids under 3 years of age are free & kids 4-9 years of age are half price.



BUFFET BRUNCH PACKAGE



3-hour event

BRUNCH BUFFET

French Toast - *Cinnamon, Butter, Maple Syrup*

Egg Frittata

Scrambled Eggs

Eggs Benedict - *English Muffin, Country Ham, Hollandaise*

Belgian Waffles - *Chantilly Cream, Wild Berry Compote*

Apple Smoked Bacon/Breakfast Sausage

Home Fries

Bagels, Muffins, Danish

Omelette's made to order with Chef - Additional Cost

CARVING BLOCK + \$6 pp

(Host's choice of two)

Honey Glazed Spiral Ham - *Pineapple Demi Glaze*

Vermont Turkey Breast - *Cranberry Relish, Brown Gravy*

Skirt Steak - *Au Jus*

DESSERT *(Family style)*

Homemade Zeppoles or Platter of Chocolate Chips
and Oatmeal Raisin Cookies

BEVERAGE SELECTIONS

Soda, Juice, Fresh Brewed Coffee, Espresso & Cappuccino, Tea



OPAL PACKAGE

FAMILY STYLE



3-hour event - SIT DOWN

FIRST COURSE *(Host's choice of one cold appetizer served family style)*

Arcadian Baby Field Greens Salad - *with Honey Balsamic Vinaigrette*

Classic Caesar Salad - *Garlic Crouton, Parmesan Crisp*

Caprese Salad - *Baby Arugula, Fresh Mozzarella, Vine Ripened Tomato, Cured Olive, EVOO & Aged Balsamic*

(Host's choice of one hot appetizer served family style)

Fried Calamari - *Spicy Fra Diavolo*

Clams Oreganata - *Seasoned Bread Crumbs, Lemon, White Wine*

Eggplant Rollatini - *Ricotta, Mozzarella, Grated Parmigiano, Fresh Pomodoro*

Nonna's Meatballs - *Sunday Gravy, Grated Parmigiano*

Sausage & Peppers - *Sweet Sausage, Sautéed Peppers & Onions*

Flat Breads - *Choice of Burrata, Buffalo or Barbecue*

ENTRÉE *(Host's choice of three served family style with potato & vegetable)*

Rigatoni Filetto di Pomodoro

Penne a la Vodka

Eggplant Parmigiana

Cavatelli Aglio e Olio - *Broccoli Rabe & Sausage*

Chicken - *Francese, Marsala, Martini, Parmigiana, or Scarpariello*

Arctic Sea Bass - *Pesto Crusted, Lobster Sauce*

Blackened Atlantic Salmon - *Mango & Papaya Chutney*

Baked Atlantic Salmon Mediterranean Style - *Plum Tomato, Garlic, Onion, Black Olives, Basil, EVOO*

DESSERT *(Family style)*

Homemade Zeppoles or Platter of Chocolate Chips
and Oatmeal Raisin Cookies

BEVERAGE SELECTIONS

Soda, Juice, Fresh Brewed Coffee, Espresso & Cappuccino, Tea



OPAL PACKAGE

BUFFET STYLE



3-hour event - BUFFET

SALAD BAR (*Host's choice of two salads*)

Baby Field Greens Salad - *Honey Balsamic or Fresh Raspberry Vinaigrette*

Classic Caesar Salad - *Garlic Crouton, Parmesan Crisp*

Caprese Salad - *Baby Arugula, Fresh Mozzarella, Vine Ripened Tomato, Cured Olive, EVOO & Aged Balsamic*

HOT CHAFING DISHES (*Host's choice of six*)

Filetto di Pomodoro - *San Marzano Tomatoes, Pancetta, Onion, White Wine*

Penne a la Vodka

Fusilli Primavera - *Julianne Vegetables, Garlic Cream Sauce*

Cavatelli Aglio e Olio - *Broccoli Rabe & Sausage*

Chicken - *Francese, Marsala, Martini, Parmigiana, or Scarpariello*

Eggplant Parmigiana

Arctic Sea Bass - *Pesto Encrusted, Lobster Sauce*

Blackened Atlantic Salmon - *Mango & Papaya Chutney*

Atlantic Salmon Livornese - *Plum Tomato, Garlic, Onion, Capers, Olives & Basil*

Nonna's Meatballs - *Sunday Gravy, Grated Parmigiano*

Stuffed Mushrooms - *Herb Crusted Crab Meat*

Sesame Crusted Chicken - *Spicy Honey Mustard Dipping Sauce*

Arancini - *Black Truffle, Cremini Mushroom, Pomodoro Sauce*

Fried Calamari - *Spicy Fra Diavolo*

Baked Stuffed Little Neck Clams Oreganata

Mussels Fra Diavolo - *Spicy Tomato Sauce*

Beef Short Rib Empanadas - *Avocado Cream*

Julianne Vegetable Medley

Oyster Rockefeller - *Spinach, Bechamel +\$MP*

DESSERT (*Family style*)

Homemade Zeppoles or Platter of Chocolate Chips
and Oatmeal Raisin Cookies

BEVERAGE SELECTIONS

Soda, Juice, Fresh Brewed Coffee, Espresso & Cappuccino, Tea



SAPPHIRE PACKAGE



4-hour event

APPETIZER (*Host's choice of one cold appetizer served family style*)

Baby Field Greens Salad - *Honey Balsamic or Fresh Raspberry Vinaigrette*

Classic Caesar Salad - *Garlic Crouton, Parmesan Crisp*

Caprese Salad - *Baby Arugula, Fresh Mozzarella, Vine Ripened Tomato, Cured Olive, EVOO & Aged Balsamic*

Add: Marinated Grilled Chicken/Grilled Shrimp/Blackened Salmon +\$8-\$10 pp

(*Host's choice of two hot appetizers served family style*)

Fried Calamari - *Spicy Fra Diavolo*

Clams Oreganata - *Seasoned Bread Crumbs, Lemon, White Wine*

Eggplant Rollatini - *Ricotta, Mozzarella, Grated Parmigiano, Fresh Pomodoro*

Nonna's Meatballs - *Sunday Gravy, Grated Parmigiano*

Sausage & Peppers - *Sweet Sausage, Sautéed Peppers & Onions*

Flat Breads - *Choice of Burrata, Buffalo or Barbecue*

Shishito Peppers - *Parmigiano, Seasoned Bread Crumbs*

Chicken Dumplings - *Pan Fried, Sweet Chili Dipping Sauce*

PASTA (*Duet Pasta - Host's choice of two served family style*)

Filetto di Pomodoro - *San Marzano Tomatoes, Pancetta, Onion, White Wine*

Penne a la Vodka

Fusilli Primavera - *Julianne Vegetables, Garlic Cream Sauce*

Cavatelli Aglio e Olio - *Broccoli Rabe & Sausage*

ENTRÉE (*Host's choice of three served family style with potato & vegetable*)

Chicken - *Francese, Marsala, Martini, Parmigiana, or Scarpariello*

Veal Scallopine - *Marsala, Parmigiana, Sorrentino, or Capricciosa*

Eggplant Parmigiana

Arctic Sea Bass - *Pesto Encrusted, Lobster Sauce*

Blackened Atlantic Salmon - *Mango & Papaya Chutney*

Atlantic Salmon Livornese - *Plum Tomato, Garlic, Onion, Capers, Olives & Basil*

DESSERT (*Host's choice of one*)

Family Style Homemade Zeppoles, Nutella Dip

Homemade Chocolate Chip and Oatmeal Raisin Cookies

Biscotti & Chantilly Cream with Wild Berries

BEVERAGE SELECTIONS

Soda, Juice, Fresh Brewed Coffee, Espresso & Cappuccino, Tea



EMERALD PACKAGE



4-hour event

APPETIZER (*Host's choice of one cold appetizer served individually or family style*)

Baby Field Greens Salad - *Honey Balsamic or Fresh Raspberry Vinaigrette*

Classic Caesar Salad - *Garlic Crouton, Parmesan Crisp*

Caprese Salad - *Baby Arugula, Fresh Mozzarella, Vine Ripened Tomato, Cured Olive, EVOO & Aged Balsamic*

Add: Marinated Grilled Chicken/Grilled Shrimp/Blackened Salmon +\$8-\$10 pp

(Host's choice of two hot appetizers served family style)

Fried Calamari - *Spicy Fra Diavolo*

Clams Oreganata - *Seasoned Bread Crumbs, Lemon, White Wine*

Eggplant Rollatini - *Ricotta, Mozzarella, Grated Parmigiano, Fresh Pomodoro*

Nonna's Meatballs - *Sunday Gravy, Grated Parmigiano*

Sausage & Peppers - *Sweet Sausage, Sautéed Peppers & Onions*

Flat Breads - *Choice of Burrata, Buffalo or Barbecue*

Shishito Peppers - *Parmigiano, Seasoned Bread Crumbs*

Chicken Dumplings - *Pan Fried, Sweet Chili Dipping Sauce*

PASTA (*Duet Pasta - Host's choice of two served individually or family style*)

Filetto di Pomodoro - *San Marzano Tomatoes, Pancetta, Onion, White Wine*

Penne a la Vodka

Fusilli Primavera - *Julianne Vegetables, Garlic Cream Sauce*

Cavatelli Aglio e Olio - *Broccoli Rabe & Sausage*

ENTRÉE (*Host's choice of three served individually or family style with potato & vegetable*)

Chicken - *Francese, Marsala, Martini, Parmigiana, or Scarpariello*

Veal Scallopine - *Marsala, Parmigiana, Sorrentino, or Capricciosa*

Eggplant Parmigiana

Skirt Steak - *Frizzled Onion, Au Jus*

Arctic Sea Bass - *Pesto Encrusted, Lobster Sauce*

Blackened Atlantic Salmon - *Mango & Papaya Chutney*

Atlantic Salmon Livornese - *Plum Tomato, Garlic, Onion, Capers, Olives & Basil*

DESSERT (*Host's choice of one*)

Family Style Homemade Zeppoles, Nutella Dip

Homemade Chocolate Chip and Oatmeal Raisin Cookies

Biscotti & Chantilly Cream with Wild Berries

BEVERAGE SELECTIONS

Soda, Juice, Fresh Brewed Coffee, Tea, Espresso & Cappuccino

Unlimited Imported & Domestic Beer / Red & White Wine



SPECIALTY APPETIZERS



APPETIZERS:

Pelham Rails Salad - *Baby Field Greens, Candied Walnuts, Sun-Dried Cranberries, Caramelized Onions, Crispy Herb Crusted Goat Cheese, Fresh Raspberry Vinaigrette*

Classic Caesar Salad - *Garlic Crouton, Parmesan Crisp*

Burrata - *Baby Arugula, Crispy Pancetta, Balsamic Reduction, Fig Marmalade*

Grilled Portobello Mushroom - *Goat Cheese, Pesto Flageolet and Garlic Crostini*

Main Mussels, Dijon Mustard, Cream & Pine Nuts

Main Mussels - *Fra Diavolo*

Crispy Potato Gnocchi, Red Seedless Grapes, Goat Cheese, over Frisee Lettuce

Lobster Bisque, Frizzled Leaks, Country Bread Bowl

+ \$12 pp



SPECIALTY MAIN ENTRÉES & SIDE KICKS



ENTRÉES

NY Strip Steak - *14 oz., on the Bone - Barolo Wine Reduction*
+ \$24 pp

Braised Short Rib - *Barolo Wine Reduction*
+ \$20 pp

Twin Lobster Tails - *Drawn Butter*
+ \$MP

Grilled Pork Chops - *Cognac, Gorgonzola Cheese, Mushrooms*
+ \$20 pp

SIDE KICKS

Asparagus
Broccoli Rabe
Sautéed Spinach
String Beans - *Butter Sauce, Steamed or Aglio e Olio*
Garlic Mashed Potatoes
Italian Style Potatoes
White Truffle Fries, Pancetta & Parmigiano

+ \$6 pp for each side