

Events by BASIL

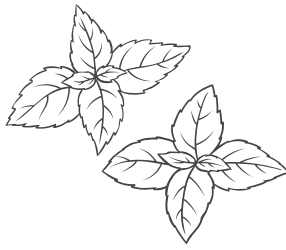
Showers, Rehearsal Dinners, Private and Corporate Dinners & Luncheons



213 North Main Street, Muncy, PA 17756

www.basilwoodfired.com

570-757-7216 | eventse@basilwoodfired.com



Rental Rates

Monday – Thursday | \$75/small room \$150/both rooms

Friday – Sunday | \$150/small room \$175/both rooms

Includes use of private space, 80 chairs, 6) 60" rounds, 2) 6 tables+ basic china, glassware, flatware, and all food service items.

Additional tables & Specialty Items are available at an additional cost.

Outdoor Space

Former Muncy Carnival Grounds

\$400.00, use of grounds, pavilion, our restrooms. Option to provide your own food and non-alcoholic beverages. Restrictions may apply.

Restaurant Buy Out

Restaurant will be closed to the public, you will have access to restaurant and banquet space

**\$8,000 Food and Beverage Minimum. Plus Tax,
Service Fee, & Staffing**

Off Premise Catering

Restaurant will be closed to the public, our entire team will come to you. All tables, chairs, linens, china, flatware, glassware, etc. must be rented.

\$10,000 Food Minimum. Plus Tax, Service Fee, & Staffing

All food and Beverage must be purchased through Basil, Excluding specialty cakes and desserts

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Frequently Asked Questions

Thank you for your interest in Events by Basil

Q: How many guests can you accommodate?

A: 40 comfortable in our small private room, 100 comfortable in both private rooms (service/setup style dependent), and 250 with restaurant buy out.

Q: Can I provide my own food and beverage?

A: All food and beverage must be purchased or approved to be brought in by Basil. Additional fees may apply if bringing in outside items.

Q: Do you have minimums of any of your menu items?

A: Yes, we handle minimums on a per event basis.

Q: I see that your menu prices may increase, can you explain?

A: Absolutely! In order to better assist clients that are in the planning stage, we have provided pricing on our menu. However, if a client is booking a year out and/or our food costs continue to rise dramatically, we will need to increase our pricing. Once a client contracts, we guarantee that your pricing will remain within 10% of the contracted price and try our best not to increase at all. If a client contracts within 60 days of their event date, we guarantee no increase in price. A contract is the only way to secure your date and menu price.

Q: Are we allowed to decorate?

A: Absolutely! Coordination of timing to setup must be approved. We allow most decorations, but décor may not damage the building (ie. tape on walls, holes in walls or furniture). Client is responsible for clean up and removal of all décor by contracted end time. No open flame candles are permitted.

Q: Do you offer customized menus?

A: Yes! Don't see something that you would like? We are happy to work with you on designing the perfect menu for your event.

Q: Do you offer drop off catering (lunches, etc.)?

A: Sure do! We may not be open for lunch, but we will gladly drop off a lunch for your office! You can order from the menu or we can customize. We do have a guest count or monetary minimum, call or email to inquire.

Q: Do you have any sound/noise restrictions?

A: If your event coincides with dinner service, then yes. We are open to musical entertainment (DJ, Band, Etc.) as long as the sound does not interfere with our guest's dining experience.

Butlered Hors D'oeuvres

Priced at 1.5 per person ++

Hot Hors D'oeuvres

Creamy Lump Crab Tartlet | \$3.50

Coconut Crusted Shrimp | \$4.00

Sweet & Spicy Sauce

Mozzarella Stuffed Meatball | \$3.50

House Red Sauce, Parmesan, Basil
Chiffonade

Truffle Fry Shooters | \$3.00

with Lemon Basil Aioli

Fried Chicken & Waffle Bite | \$3.75

with Hot Honey OR Maple Dijon

Mini Crab Cake | \$4.75

Lemon Dill Aioli

Bacon Wrapped Parsley Pesto

Scallop | \$5.00

Bacon Wrapped Date | \$3.50

Stuffed with Goat Cheese

Mini Taco | \$4.00

with choice of Tequila Lime Chicken,
Baja Fish, or Mexican Braised Beef,
with Red Cabbage Cilantro Lime Slaw,
Baja Sauce

Fried Mac and Cheese Bite | \$3.50

Spicy Aioli

Fried Brussel Sprout Tasting | \$3.50

Red Pepper Vinaigrette

Cold Hors D'oeuvres

Caprese Skewer | \$3.50

with Balsamic Reduction

Smoked Salmon Crostini | \$3.50

with Lemon Dill Cream

Roast Beef Crostini | \$3.50

with Arugula, Horseradish Cream,
Shaved Parmesan

Garlic & Herb Shrimp | \$4.00

Creamy Remoulade

Whipped Feta | \$3.75

Mini Naan, Red Pepper Relish

Hors D'oeuvre Displays

Priced per person, one hour of service

Charcuterie & Cheese Display | \$9

Assorted Italian Cured Meats,
Imported & Domestic Cheeses,
Pickled Vegetables, Dried Fruits,
Whole Grain Mustard, Gourmet
Crackers, Artisan Breads
+Add Vegetable Crudites & Dips, Berry
& Grapes + \$3.00

Wood Fired Pizza | \$6

Chef's Assorted Pizza

Farmers Market | \$7

Seasonal Vegetables, Fruits, and Dips

**Pricing subject to change based on event
date and increase in food costs**

**Additional Staffing Fees May Apply and
Automatic 20% Service Fee**

Salads

Mixed Greens Salad | \$4

Cucumber, Tomato, Shaved Red Onion, Grated Carrot House Vinaigrette OR Buttermilk Ranch

House Salad | \$4.00

Hydroponic Greens, Wood Fired Tomatoes, Crispy Shallot, Creamy Basil Dressing

Caesar Salad | \$5.00

Shaved Parmesan & House Croutons

Seasonal Salad | Market

Chef's Seasonal Inspiration

Stations

Wood Fired Pizza | \$8

Chef's Assorted Pizza

Flank Steak Carving Station | \$12

Marinated Grilled Flank Steak with Fresh Baked Dinner Rolls, Whipped Butter, Dijon Cream, and Horseradish Cream

Garlic and Herb Pork Tenderloin Carving Station | \$9

Fresh Baked Dinner Rolls, Whipped Butter, Dijon Cream, and Horseradish Cream

Pasta Station | \$11 -Choice of Two-

Penne A La Vodka with Meatballs OR Italian Sausage with Peppers and Onions; Gemelli with Basil Cream and Chicken; Gemelli with Fresh Pesto, Roasted Tomatoes, Poached Shrimp, and Parmesan

Mac and Cheese Station | \$8

Creamy Gemelli Mac & Cheese with Choice of Bleu Cheese Crumbles, Roasted Tomatoes, Bacon, Ham, and Scallions

Smashed Potato Station | \$7

Guest Choice Scallion, Sour Cream, Cheddar, Parmesan, & Bacon

Stations

Street Taco Station | \$12

Flour Tortillas with Host Choice of Two: Tequila Lime Chicken, Carnita Pork, Blackened Mahi Mahi, Garlic Lime Shrimp, or Mexican Braised Beef Taco. Guest Choice of Toppings: Red Cabbage and Cilantro Lime Slaw, Fresh Salsa, Guacamole, Sour Cream, Baja Sauce, Lime Crema, Assorted Hot Sauces, Cheddar Cheese, Queso Fresco, and Sautéed Peppers and Onions

Chicken with Vegetable Orzo | \$12

4 oz Marinated Grilled Chicken Breast with Roasted Vegetable Orzo Salad with Toasted Pine Nuts, Crumbled Feta, Lemon Vinaigrette, and Balsamic Reduction

Chicken Marsala Small Plate | \$12

4 oz Lightly Breaded Chicken Breast, Mushroom Marsala Sauce, Sauteed Green Beans

Petite Filet Mignon Small Plate | \$16

Cabernet Demi-Glace and Roasted Fingerling Potatoes

Braised Short Rib Small Plate | \$14

4oz Boneless Beef Short Rib with Smashed Potatoes, Micro Green Salad

Lump Crab Cake Small Plate | \$16

Asparagus & Lemon Dill Cream

Grilled Salmon Small Plate | \$12

Lemon Herb Sauce, Asparagus

Seasonal Catch Small Plate | \$12

Citrus Beurre Blanc, Rice Pilaf

Eggplant Caprese Small Plate | \$9

Fried Eggplant Stacked with Fresh Mozzarella, Basil, House Red Sauce

Pricing subject to change based on event date and increase in food costs

Additional Staffing Fees May Apply and Automatic 20% Service Fee

Served Entrée

Choice of Salad

Mixed Greens Salad

Cucumber, Tomato, Shaved Red Onion,
Grated Carrot House Vinaigrette OR
Buttermilk Ranch

OR

House Salad

Hydroponic Greens, Wood Fired
Tomatoes, Crispy Shallot, Creamy Basil
Dressing

**With Fresh Baked Dinner Roll &
Whipped Butter**

Entrée Examples

***Entrée Counts must be given with
guaranteed guest counts. Assigned Seating
with Name Card Denoting entrée selection
placed at seat and seating chart must be
provided. Customized Entrees Welcomed***

Braised Beef Short Rib | \$34

Smashed Potatoes & Roasted Broccolini

Gruyere, Prosciutto, & Arugula Stuffed Chicken Breast with Pan Sauce | \$28

Smashed Potatoes & Green Beans
Sauteed with Garlic and Shallot

Lemon Dill Grilled Salmon | \$32

Rice Pilaf & Asparagus

Gemelli Pasta & Shrimp | \$26

Light Basil Cream Sauce and Roasted
Tomatoes

Gemelli with Roasted Vegetables | \$18

V Fresh Herb Sauce

Petite Filet & Crab Cake Duo | \$42

Cabernet Demi-glace & Lemon Dill Cream
Smashed Potatoes & Asparagus

Petite Filet Mignon & Chicken Duo | \$32

Port Mushroom Sauce
Smashed Potatoes and Roasted
Broccolini

Lunch Buffet | \$19

25 person minimum

Choice of Two:

Mixed Greens Salad

Cucumber, Tomato, Shaved Red
Onion, Grated Carrot House
Vinaigrette OR Buttermilk Ranch

House Salad

Hydroponic Greens, Wood Fired
Tomatoes, Crispy Shallot, Creamy
Basil Dressing

Orzo Pasta Salad

Dried Cranberries, Crumbled Feta,
Toasted Pine Nuts, Arugula, and
Lemon Vinaigrette

Penne Pasta Caprese

Marinated Tomatoes, Fresh
Mozzarella, Spinach, Basil, and
Balsamic Vinaigrette

Choice of Two:

Chef's Assorted Wood Fired

Shaved House Roast Beef Sandwich

Rosemary Ciabatta, Provolone,
Arugula, Balsamic Caramelized
Onions, Horseradish Cream

Shaved House Roast Turkey Sandwich

Rosemary Ciabatta, Provolone,
Lettuce, Onion, Tomato, Basil Aioli

**Add Bacon + \$1*

Chicken Salad Croissant Sandwich

House Roasted Chicken, Dried
Cranberries, Celery, Red Onion,
Walnuts, and Tangy Dressing

Hummus and Grilled Vegetable Sandwich *V

Baguette, House Hummus, Grilled
Zucchini and Onion, Roasted Red Bell
Peppers

Assorted Cookies & Brownies

Pricing subject to change based on event date and increase in food costs

Additional Staffing Fees May Apply and Automatic 20% Service Fee

Desserts

Sweet Treat Display

Salted Caramel Chocolate Brownies, Assorted Cookies, Lemon Curd Tartlet with Blueberry

Ask about our partnership with Kathy's Cafe for custom cakes and desserts

\$25 dessert fee to bring in your own dessert and service with disposables

\$50 full service dessert fee

Beverages

Sipping Station | \$2.00

Citrus Infused Water, Lemonade, Iced Tea

Coffee Service | \$4.00

Regular and Decaf, Herbal Tea, Sugars, and Creamer

Restaurant Bar

No additional fee for use of our restaurant bar. Use of restaurant bar must be 100% host paid or 100% cash bar for guests. Full Restaurant Bar Menu will be available.

Private Bar

\$150.00 bar Setup for In Room Bar - Satellite Bar

Required for over 60 guests, not applicable for under 30 guests

Open Beer and Wine Bar

Miller Lite, Yuengling, Assorted Craft Beer

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Special Requests Excepted, additional fees may apply

Open Bar - Two Hours | \$24 Three Hours | \$26 Four Hours | \$28

Cash Bar Option or Host Paid on Consumption

Open Beer, Wine, & Craft Cocktail Bar

Add two Craft Cocktails to Beer & Wine Bar

Open Bar - Two Hours | \$30 Three Hours | \$32 Four Hours | \$34

Cash Bar Option or Host Paid on Consumption

Mimosa Bar

Brut Sparkling Wine with Orange Juice, Grapefruit Juice, Cranberry Juice, & Peach Nectar, Citrus and Berry Garnishes

\$5/each on consumption OR

Two Hours | \$12 Three Hours | \$16 Four Hours | \$21

Shots are not permitted. Customized bar options are available

20% Service Fee Applied to All Bar Packages

\$25.00 per hour per bartender fee applied

Pizza Perfect Package

Water, Lemonade, Tea, and Sodas Included

Passed Hors D'oeuvres

Select two, two each person

Truffle Fry Shooters with Lemon Basil Aioli

Creamy Crab Tartlets

Caprese Skewer with Balsamic Reduction

Smoked Salmon Crostini with Lemon Dill Cream

Fried Chicken Waffle Bite with Hot Honey

Roast Beef Crostini with Arugula, Horseradish Cream, Shaved Parmesan

Roasted Tomato Basil Soup Shooter with Mini Grilled Cheese

Mini Taco with choice of

Tequila Lime Chicken, Baja Fish, or Mexican Braised Beef,
with Red Cabbage Cilantro Lime Slaw, Baja Sauce

***Upgrade to Charcuterie & Cheese Display, +\$6 OR ADD in addition to
passed + \$11.00***

Wood Fired Pizza Station

Chef's Assorted Wood Fired Pizza

Sides

Select two

House Salad with Wood Fired Tomatoes, Crispy Shallot, Creamy Basil Dressing

Seasonal Greens Salad with Balsamic Vinaigrette or Buttermilk Ranch

Traditional Caesar Salad with House Croutons and Shaved Parmesan

Orzo Salad with Dried Cranberries, Arugula, Crumbled Feta, Toasted Walnuts, &
Lemon Vinaigrette

Vegetable Crudit  with Buttermilk Ranch & Hummus

\$22/ per person (25 person minimum)

Plus tax, service fee, and staffing

A Taste of Basil

Water, Lemonade, Tea, and Sodas Included

Hors D'oeuvres

Assorted Wood Fired Pizzas

Buffet

Mixed Greens Salad with House Vinaigrette

Garlic Parmesan Wood Fired Chicken Thighs with
Buttermilk Chive Cream OR Port Mushroom Sauce

Herb Roasted Potatoes

Seasonal Vegetables

Beef & Pork Meatballs in House Sauce and Basil Chiffonade

Gemelli A La Vodka with Shaved Parmesan

\$28/ per person ++ (25 person minimum)

Plus tax, service fee, and staffing

Let's Brunch

Water , Lemonade, Tea, and Sodas Included

Hors D'oeuvres

Select two, two each person

Fried Chicken Waffle Bites with Maple Dijon OR Hot Honey

Seasonal Fruit Skewer

Pizza Fritta | Fried Dough Tossed with Cinnamon and Sugar and
Topped Nutella

Caprese Skewer with Balsamic Reduction

Southern Deviled Eggs

Mini Ham Biscuit with Dijon Cream

LOX Crostini with Lemon Dill Cream, Cucumber, & Caper

Mini Avocado Toast with Everything Bagel Seasoning

Buffet

Mixed Greens Salad with House Vinaigrette

Crème Brûlée French Toast

Cheddar & Chive Egg Strata

Apple Wood Smoked Bacon

Breakfast Potatoes

\$26/ per person ++ (25 person minimum)

Plus tax, service fee, and staffing