

BASIL

WOOD FIRED KITCHEN AND LOUNGE

Curated EVENTS



EVENTS BY *Basil*

Rehearsal Dinners, Bridal Showers,
Baby Showers, Corporate Events,
Luncheons, Celebratory Parties



events@basilwoodfired.com

570-757-7216 ext. 2

213 North Main Street
Muncy, PA 17756

www.basilwoodfired.com

@basilwoodfired

Rental Rates

Monday - Thursday | \$75/small room \$125/both rooms

Friday - Sunday | \$150/small room \$200/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 but may be at an additional cost.

Restaurant Buyout

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

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

Frequently Asked Questions

Q : How many guests can you accommodate?

A : 35 comfortably in our small room. 100 comfortably in both our private rooms. 250 in a restaurant buyout.

Q : Can you customize your menu?

A : Yes! We are happy to work with you to design the perfect menu for your event!

Q : Can I bring my own food and/or beverages?

A : As a full service restaurant, all food and beverage must be purchased through us. Specialty items may be considered and additional charges may apply.

Q : Are we allowed to decorate?

A : Absolutely! You may access the room to decorate as early as 8:00am. All decor must be approved by management. No nails, tape, tacks allowed. We recommend command strips if hanging anything. No open flame candles are permitted. Ask about our preferred floral and decor rental companies.

Q : Do you offer customized menus?

A : Yes! We are happy to work with you on designing the perfect menu for your event! You will also notice that most of our catering menu has a 25 person minimum. For smaller events customizing the menu from our restaurant menu will be most cost effective.

Q : Do you have music in the room?

A : Yes! We have speakers in each room! You can download the Sonos app on your phone or bluetooth device and stream whatever music you would like. All music (DJ or Band) must not be loud enough to interfere with our restaurant guests 5:00pm - 9:00pm. No noise restrictions after 9:00pm.

Butlered Hors D'oeuvres

1.5 pieces per person. 25 person minimum. Priced Per Person.

:: Basil Classics ::

Fried Brussel Sprout Tasting | \$3.50
Red Pepper Relish Vinaigrette

Truffle Fry Shooter | \$3.50
Fried Arugula, Parmesan, Lemon Basil Aioli

Creamy Crab Tartlets | \$4.50
Creamy Lump Crab Dip Filled Phyllo Cups.

Coconut Crusted Shrimp | \$4.75
Sweet Spicy Sauce

Fried Chicken Waffle Bite | \$3.75
Hot Honey Drizzle

Bacon Wrapped Parsley Wrapped Scallops | \$8.25

:: Fall/Winter ::

Butternut Squash Soup Shooter | \$3.50
Fried Sage and Sour Cream Garnish

She Crab Soup Shooter | \$4.50

Brie Crostini | \$3.50
Cranberry Chutney, Crushed Pistachio

Mozzarella Stuffed Beef & Pork Meatball | \$3.50
House Marinara

:: Spring/Summer::

Caprese Skewer | \$3.75
Tomato, Mozzarella, Basil Skewers with Balsamic Reduction

Pesto Shrimp Crostini | \$4.50
Crispy Prosciutto

Roast Beef Crostini | \$3.75
Shaved House Roast Beef, Balsamic Caramelized Onions, Gorgonzola Cream

Fresh Fruit Skewer | \$3.50

Hors D'oeuvre Stations

One Hour of Service. 25 person minimum. Priced Per Person.

:: Charcuterie & Cheese Grazing Table ::

Assorted Italian Cured Meats, Imported & Domestic Cheeses, Pickled Vegetables, Berry & Grape Garnishes, Whole Grain Mustard, Gourmet Crackers, & Artisan Breads
\$11

+Add Vegetable Crudite and Dips + \$3.00

:: Wood Fired Pizza ::

Chef's Choice of Assorted Wood Fired Pizza
\$6.50

Salads & Bread Service

Served or Station Style. Priced Per Person.

Local Greens Salad | \$5

Berger's Greenhouse Hydroponic Greens, Cucumber, Radish Tomato, House Vinaigrette

Caesar Salad | \$8

Chopped Romaine, Parmesan, Croutons, House Made Caesar Dressing

Seasonal Salad | Market

Chef's Seasonally Inspired Salad

Fresh Baked Dinner Rolls and Whipped Butter | \$2

House Baked Focaccia and Whipped Butter | \$4

Dinner Stations

90 minutes of service, 25 person minimum. Priced Per Person.

Flank Steak Carving Station | \$14

Balsamic and Herb Marinated Grilled Flank Steak
Fresh Baked Dinner Rolls, Dijon Cream, HorseRadish Cream, and Whipped Butter

Garlic and Herb Crusted Pork Loin Carving Station | \$12

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

Wood Fired Pizza Station | \$9

Chef's Assorted Wood Fired Pizzas

Pasta Station | \$12

Penne A La Vodka and Gemelli with Basil Cream Sauce
Guest Choice Toppings to include: Italian Sausage, Chicken, Shrimp, Mushrooms, Broccoli, and Parmesan Cheese

Small Plate Dinner Stations

90 minutes of service, Chef Attended. 35 person minimum. Priced Per Person.

Chicken Marsala Small Plate | \$12

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

Petite Filet Mignon | \$16

3 oz Filet Mignon, Cabernet Demi-glace and Smashed Potatoes

Red Wine, Garlic, Herb Braised Beef Short Rib | \$14

4 oz Boneless Beef Short Rib, Smashed Potatoes

Lump Crab Cake | \$16

3 oz Crab Cake, Grilled Asparagus, Lemon Dill Cream

Grilled Salmon | \$14

4 oz. Salmon, Basmati Rice Pilaf, Citrus Beurre Blanc

Served Dinner Entrees

Entree counts must be given with guaranteed guest counts. Must have assigned seating and provide name cards denoting entree selections and entree counts per table. 35 person minimum. Priced Per Person.

Braised Beef Short Rib | \$36

Smashed Potatoes, Roasted Broccolini

Grilled Filet Mignon | Market

6 oz Filet Mignon, Cabernet Demi-glace, Smashed Potatoes, Haricot Verts

Rosemary Balsamic Glazed Pork Chop | \$27

Caramelized Onion and Dried Cranberry Chutney, Smashed Potatoes, and Haricot Verts

Jail Island Salmon | \$29

Jasmine Rice Pilaf, Asparagus, Lemon Dill Cream Sauce

Rosemary Balsamic Glazed Pork Chop | \$27

Caramelized Onion & Dried Cranberry Chutney, Smashed Potatoes, Roasted Broccolini

Arugula, Prosciutto, and Mozzarella Stuffed Chicken Breast | \$24

Thyme Pan Sauce, Smashed Potatoes, Haricot Verts

Duo of Filet Mignon and Lump Crab Cake | Market

Demi-glace and Lemon Dill Cream

Roasted Fingerling Potatoes and Broccolini

Duo of Braised Beef Short Rib and Marinated and Grilled Chicken Breast | \$38

Smashed Potatoes and Haricot Verts

Duo of Grilled Salmon and Marinated Grilled Chicken Breast | \$31

Rice Pilaf and Roasted Broccolini

Served Desserts

Priced Per Person.

:: Fall/Winter ::

Gingerbread Cake with Cream Cheese Frosting | \$8

Individual Pumpkin Pie with Chantilly Cream | \$8

Individual Apple Cranberry Crumb Pie with Chantilly Cream | \$8

Chocolate Flourless Cake with Raspberry Coulis | \$9

:: Spring/Summer ::

Strawberry Shortcake with Chantilly Cream | \$8

Lemon Berry Trifle with Chantilly Cream | \$8

Chocolate Cake with Peanut Butter Frosting | \$8

Seasonal Cobbler with Chantilly Cream | \$8

****Custom Cakes Available****

Dessert Stations

Priced Per Person.

Chef's Mini Dessert Display | \$11

Assorted Homemade Cookies, Mini Flourless Chocolate Cakes, Lemon Squares, and Mini Cheesecake Bites

Assorted Housemade Cookies and Brownies | \$5

Custom Desserts, Cakes, and Cupcakes Available on Request.

\$100 Fee for All Outside Desserts

Non-alcoholic Beverage Stations

Priced Per Person.

Sipping Station | \$3

Citrus Infused Water, Lemonade, Iced Tea

Coffee Station | \$5

Boil Line Regular and Decaf, Assorted Sugars, and Creamer

Bar Service

All guests must have valid ID and over the age of 21 to consume alcohol. Our bartenders have the right to refuse service to any guest appearing to be visibly intoxicated.

Restaurant Bar

No additional charge for use of our restaurant bar

Drink Tickets

Hosts may provide guests with ticket(s) to be used to purchase drinks off of the bar menu. The tickets will be collected by the bartender and a tab run for the host to pay at the conclusion plus 20% gratuity. This allows the host to pay for a set amount of drinks.

Host Paid

A tab will be created for all drinks purchased by guests for the host to pay at the conclusion plus 20% gratuity.

Cash Bar

Guests are responsible for all drinks purchased.

Private In-room Bar

*Required for 60 guests and not applicable for under 30 guests. Must be host paid open bar or on consumption bar.

\$150.00 Bar Setup Fee for "Satellite Bar"

:: Beer & Wine Bar ::

Miller Lite, Yuengling, Choice of (1) Craft beer available on our restaurant bar menu by the bottle or can

Kendall Jackson Chardonnay, Ecco Domani Pinot Grigio, Josh Cabernet Sauvignon, Josh Pinot Noir

Two Hours | \$24 Three Hours | \$26 Four Hours | \$28

Add Two Specialty Cocktail to the Beer and Wine Bar

Two Hours | \$30 Three Hours | \$32 Four Hours | \$34

:: Mimosa Bar ::

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

\$5.00 each on consumption

Open Bar

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

20% Service Fee Applied and \$25.00 per hour bartender fee applied.

Menu Packages

**Chef designed inclusive packages to simplify your event planning!
25 person minimum on all packages.**



Let's Brunch

Sipping Station

Citrus Infused Water, Iced Tea, Lemonade. Sodas available at the bar.

Hors D'oeuvres

Select Two, Two Each Per Person

Fried Chicken and Waffle Bites with Hot Honey

Seasonal Fruit Skewer

Mini Avocado Toast with Everything Bagel Seasoning

Southern Deviled Eggs

Smoked Salmon Crostini with Lemon Dill Cream Cheese

Mini Cinnamon Coffee Cake Bite with Cream Cheese Frosting

Brunch Station

Seasonal Greens Salad with House Vinaigrette

Crepe Brulee French Toast

Apple Wood Smoked Bacon

Caprese Egg Strata

Breakfast Potatoes

Mini Cheesecake Bites and Mini Brownie Bites

\$26 per person ++

The Luncheon

Sipping Station

Citrus Infused Water, Iced Tea, Lemonade. Sodas available at the bar.

Buffet

Seasonal Greens Salad with House Vinaigrette

Orzo Pasta Salad with Dried Cranberries, Crumbled Feta, Toasted Pine Nuts, Arugula, and Lemon Vinaigrette

Housemade Potato Chips

Host Choice of Two Sandwiches-

House Roast Beef

Shaved Roast Beef with Arugula, Caramelized Onion, Provolone, and Roasted Garlic Aioli

House Roast Turkey Breast

Shaved Turkey, Lettuce, Tomato, Muenster Cheese, Basil Parmesan Aioli

Antipasti

Salami, Prosciutto, Fresh Mozzarella, Lettuce, Roasted Bell Pepper, Banana Peppers, Basil Parmesan Aioli

Grilled Veggie

Hummus, Grilled Zucchini, Onion, Bell Pepper

Assorted Homemade Cookies and Brownies

\$19 per person ++

Pizza Perfect

Sipping Station

Citrus Infused Water, Iced Tea, Lemonade. Sodas available at the bar.

Hors D'oeuvres

Select Two, Two Each Per Person

Truffle Fry Shooter with Lemon Basil Aioli

Cream Crab Tartlets

Caprese Skewer with Balsamic Reduction

Fried Chicken Waffle Bites with Hot Honey

Roast Beef Crostini

Shaved House Roast Beef, Caramelized Onions, Gorgonzola Cream

Pizza Station

Chef's Assorted Wood Fired Pizza

Seasonal Greens Salad with Buttermilk Ranch and House Vinaigrette

Roasted Vegetable Orzo Salad with Crumbled Feta, Toasted Pine Nuts, Lemon Vinaigrette

Sweets

Housemade Cookies, Brownies, and Lemon Squares

\$23 Per Person ++

A Taste of Basil

Sipping Station

Citrus Infused Water, Iced Tea, Lemonade. Sodas available at the bar.

Hors D'oeuvres

Chef's Assorted Wood Fired Pizza

Fresh Vegetable Crudite with Buttermilk Ranch

Dinner Buffet

Seasonal Greens Salad with House Vinaigrette

Wood Fired Chicken Thighs with Lemon Thyme Pan Sauce

Roasted Seasonal Vegetables

Roasted Potatoes

Creamy Mushroom and Herb Braised Beef Gemelli Pasta with Parmesan

Sweets

Housemade Cookies, Brownies, and Lemon Squares

\$33 Per Person ++