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RESTAURANT & GRILLE

THE FRONT PAGE PRIVATE EVENTS

Thank you for your interest in our private events , we look forward to working with you to provide memorable experiences.

ROOMS

THE JFK ROOM- This room is typically used for private dining, it hold 28 seated and 35 reception style

THE 50's- This area is a semi-private area located in our smaller bar area, it holds 25-35 with overflow into the bar area allowing up to 70 guests

THE WINDOWS 19- This is my personal favorite, it only has 4-5 standing cocktail tables but it is in the bar, right in the windows and you can see out on to 19th street. This has direct bar access and is great for mingling. It holds 45.

THE TEENS This is our semi-private reception area. It holds 60-75 people and is slightly elevated above the bar (like a stage), it has low tables and high tables, and is the largest area I have that can be given out for free.



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RESTAURANT & GRILLE

OPEN BAR PACAGES

PAGE PACKAGE

\$10 per person for the first hour and \$7 per person each additional hour

Domestic Drafts and House Wines

HOUSE PACKAGE

\$16 per person for the first hour and \$13 for each additional hour

Domestic Drafts, Rail Cocktails, House Red and White Wine

YOU CALL IT

\$20 Per Person for the forst hour and \$18 per person for each additional hour

Domestic Drafts, Call Cocktails, House and Red Wine

TOP NOTCH

\$25 per person for the first hour and \$20 per person for each additional hour

All Draft Beer, All Liquor (Excluding Champagne and Cognac), and House Red and White Wine

DRINK TICKET PRICING

\$3 Happy Hour Products

\$5 Calls

\$8 Premium

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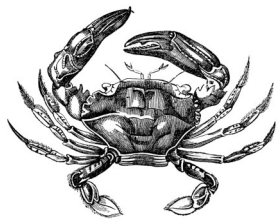
RESTAURANT & GRILLE

PARTY PLATTERS

Designed To Feed 20-25

VEGETARIAN

Vegetable and Dip Platter- \$60
Chips and Salsa-\$45
Hummus Platter- \$50
Bruschetta- \$45
Spring Rolls- \$45
Mixed Greens \$40
Caesar Salad \$35
Veggie Flatbread \$45
Fruit Platter \$75
Cheese Platter \$75
Veggie Burger Sliders \$65

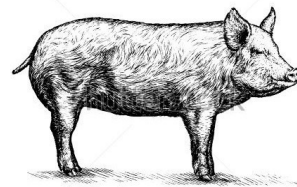


BY SEA

Calamari \$100
Mini Crab Cakes \$110
Thai Shrimp 85

BY LAND

Mini Burgers- \$75
Mini Lamb Burgers- \$85
Pork Sliders- \$70
Turkey Wrap Platter- \$85
Heidenburger Platter- \$115
Wing Station \$90
Buffalo, BBQ, Dry, Sweet and Sour
Chicken Satay- \$60
Chicken Fingers- \$75
Baby Back Ribs \$100
Tuscan Chicken Flatbread 65



SIDES

French Fries \$35
Tater Tots \$30
Sweet Potato Fries \$45
Fried Pickles \$40
Jalapeno Poppers \$50
Mac & Cheese \$55

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RESTAURANT & GRILLE

SEATED PLATED LUNCHEON

\$15 Per Person;

\$17 with STARTER or Dessert

\$19 With Starter and Dessert

STARTER OPTIONS

Mixed Greens
Caesar Salad
Strawberry Salad
Spinach Salad
Soup of the Day
Bruschetta

DESSERT OPTIONS

Chocolate Cake
CheeseCake
Brownie

MAIN COURSE OPTIONS

The Burger
HeidenBurger
LambBurger
Veggie Burger
Turkey Burger
Steak & Cheese
Salmon BLT
Turkey BLT
Crab Cake Sandwich
Cali Chicken Sandwich
Grilled Chicken Sandwich
Avocado BLT
Chicken Cobb Salad
The Wedge

Cold Non-Alcoholic Beverages Included in Pricing



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RESTAURANT & GRILLE

DINNER BANQUET MENUS

Served Family Style OR Plated

MENU 1 \$30

Roasted Chicken

Slow roasted and smothered in home style gravy, served with mashed potatoes and Brussels sprouts

Fish and Chips

Crispy crusted tilapia served with French fries, coleslaw and tartar sauce

Pasta Primavera

Squash, bell peppers, carrots, broccoli, cauliflower in a white wine sauce over penne served with garlic bread

Bistro Steak

Grilled steak with spaghetti

STARTER OPTIONS

Mixed Greens
Caesar Salad
Strawberry Salad
Spinach Salad
Soup of the Day
Bruschetta

DESSERT OPTIONS

Cheese Cake
Chocolate Cake
Fruit

MENU 2 \$36

BLACKENED CHICKEN FETTUCCINE

andouille sausage, tomato, cajun cream

LEMON GARLIC CHICKEN

pan-seared chicken breast, potato gratin, green beans, lemon-garlic sauce

BABY BACK RIBS

PAN-SEARED SALMON

8 oz pan-seared salmon filet, saffron rice, seasonal vegetables, ginger-coconut sauce

Bistro Steak

Grilled steak with spaghetti squash and mashed potatoes with a Carolina sauce

MENU 3 \$40

MARYLAND STYLE CRAB CAKES

PAPARDELLE BOLOGNESE

homemade beef bolognese, **CLASSIC STEAK**

FRITES

14oz flame-grilled strip steak, house-cut fries, sautéed vegetables, onion rings, house steak sauce

LEMON GARLIC CHICKEN

pan-seared chicken breast, potato gratin, green beans, lemon-garlic sauce

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BUFFET DINNERS

Buffet Dinner #1

\$22 Per Person

Marinated Chicken
Penne in a Rose Cream
Sauce
Bistro Steak
Mashed Potatoes
Mixed Greens
Dinner Rolls
Mixed Vegetables

Dessert
CheeseCake

Buffet Dinner #2

\$28 Per Person

Bistro Streak
Salmon
Roasted Potatoes
Mixed Greens
Pesto Chicken Pasta
Mixed Greens
Dinner Rolls
Bruschetta

Dessert
CheeseCake or Fruit Plat-
ter

Buffet Dinner #3

\$45 Per Person

Turkey or Roast Beef Carving
Station
Grilled Salmon
Asparagus
Mashed Potatoes
Pasta Primavera
House Salad
Bistro Steak

CheeseCake or Fruit Platter



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BRUNCH \$35 per person

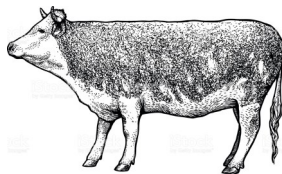
SELECT 5

The Burger
HeidenBurger
LambBurger
Veggie Burger
Turkey Burger
Steak & Cheese
Salmon BLT
Turkey BLT
Crab Cake Sandwich
Cali Chicken Sandwich

Grilled Chicken Sandwich
Avocado BLT
Chicken Cobb Salad
The Wedge
Eggs Benedict
Omelet
Chicken and Waffles
Salmon Benedict
Eggs Chesequake
Biscuits & Gravy

BOTTOMLESS BEVERAGES

Mimosas
Bloody Mary
Champagne
Poinsettia



NOTES AND TERMS

FINAL GUEST COUNT: The final guest count must be provided 48 hours in advance.

MENU: While it is helpful to our chef to provide your menu choices as soon as possible, the final menu selection is required no less than 7 days prior to the event. Additionally, if you would like to customize a menu, arrangements can be made for our chef to accommodate you.

PRIVATE DINING GRATUITY: We believe in giving excellent service and providing the best possible experience for you and your guests and therefore add a 20% service charge to all banquets/parties.

CORKAGE: We encourage you to select your wines from our wine list. If however you cannot find your desired selection, we will gladly uncork and properly serve your wine for a \$15.00 fee per 750ml bottle.

CAKE CUTTING: We have a variety of seasonal desserts perfect for large and small events. If you choose to provide your own cake or dessert, we will gladly present, plate, and properly serve your cake or dessert for \$1.50 per person.

ROOM & TABLE ARRANGEMENTS: The size of your group will generally determine the most appropriate seating arrangement. We would be happy to discuss specific table configurations in order to provide the best dining experience for your guests. Room and table decorations are welcome with approval from the Banquet Coordinator in advance to your event.

CREDIT CARD AUTHORIZATION: This credit card information will be kept on file, and charged only in the event that you should cancel with less than a 7-day notice. When booking in the month of December, we require a 14 day notice of cancellation. If you would like to provide a different form of payment on the date of the event please indicate so in the notes field below, otherwise we will assume the below card will be charged in full on the event date.

ONCE YOU SELECT YOUR MENUS A CONTRACT WITH FINACIALS WILL BE SENT TO
YOU