The GRILLE

CLASSICS • SEAFOOD • COCKTAILS

JACOB AND ANTHONY'S

PRIVATE EVENT & COCKTAIL PACKAGES

SINCE 1959

Please consult a manager to book your private event

jacliftonpark@marrellorc.com | (518) 978-2491

WWW.JACOBANDANTHONY.COM | @JACOBANDANTHONYS

The GRILLE
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TIER I

Inclusive of the Triple Crown Table and Three Appetizers

TRIPLE CROWN TABLE

Caprese Skewers
Roasted Red Pepper Hummus
Garlic Toast Points
Grilled Zucchini
Grilled Squash
Marinated Artichokes
Olives
Roasted Red Peppers
Assorted Cheese
Roasted Corn & Black Bean Salad

HORS D'OEUVRES

(choice of three)

Homemade Meatballs
Pear and Gorgonzola Pastry
Fried Calamari
Thai Wings
Pork and Napa Cabbage Potstickers
Herb Cream Cheese Stuffed Mushrooms

59 SINCE 1959

$40.00/$41.20 person

May be subject to booking requirements. Minimum of 20 people.

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TIER 2

Inclusive of the Triple Crown Table, Three Appetizers and a Pasta Station

TRIPLE CROWN TABLE

Caprese Skewers, Roasted Red Pepper Hummus, Garlic Toast Points,
Grilled Zucchini, Grilled Squash, Marinated Artichokes, Olives,
Roasted Red Peppers, Assorted Cheese, Roasted Corn & Black Bean Salad

HORS D'OEUVRES

(choice of three)

Homemade Meatballs
Pear and Gorgonzola Pastry
Fried Calamari
Thai Wings
Pork and Napa Cabbage Potstickers
Herb Cream Cheese Stuffed Mushrooms
Chicken and Avocado Spring Rolls
Peppered Filet Mignon Crostini

ENTREE STATION

Anthony's Sunday Gravy
Chicken alla Vodka
Pasta Norma (vegetarian selection)

SINCE 1959

$54.00/$55.62 person

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TIER 3

Inclusive of the Triple Crown Table, Three Appetizers, Pasta Station and Seafood Tower

TRIPLE CROWN TABLE

Caprese Skewers
Roasted Red Pepper Hummus
Garlic Toast Points
Grilled Squash & Zucchini
Marinated Artichokes, Olives, Roasted Red Peppers
Assorted Cheeses
Roasted Corn & Black Bean Salad

HORS D'OEUVRES

(choice of three)

Homemade Meatballs
Pear and Gorgonzola Pastry
Fried Calamari
Thai Wings
Pork and Napa Cabbage Potstickers
Herb Cream Cheese Stuffed Mushrooms
Chicken and Avocado Spring Rolls

ENTREE STATION

PICK 2

Roasted Turkey Breast with homestyle gravy
Chicken Saltimboca
Loin of Pork with apple/cranberry chutney
NY Sirloin served with au jus

Served with roasted potatoes and seasonal vegetables

59 SINCE 1959

$95.00/$97.85 person

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BRUNCH BUFFET

MENU

Danish
Fresh fruit and seasonal berries
Farm fresh scrambled eggs
Grilled maple sausage
Applewood smoked bacon
Red potato home fries with sweet onions and red peppers
French toast with maple syrup
Farmer's Market salad
Broccoli alla vodka
Soft drinks, coffee and tea

UPGRADES

Mimosa Station
Adult bubbles with wild berries & assorted juices
+ $14.00/$14.42 person

59 SINCE 1959

$38.00/$39.14 person

Price does not include tax and service fees. May be subject to booking requirements.
Minimum of 20 people.

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THE CLASSIC PACKAGE

SALADS

(salad course served family style)

FARMERS MARKET

field greens, vine ripened tomatoes, dried berries, carrots, cucumbers, balsamic vinaigrette

CAESAR SALAD

romaine hearts, croutons, Pecorino Romano

ENTREES

CHICKEN PARMESAN

classic parmesan, linguine, marinara cream sauce

J&A BURGER

angus beef, applewood smoked bacon, cheddar cheese, lettuce, tomato, onion

HARVEST PAPPARDELLE

roasted zucchini, tomatoes, spinach, onions, garlic, pappardelle pasta in a chardonnay butter sauce

HIGH ROCK CHICKEN SANDWICH

thick-cut smokehouse bacon, Vermont Cheddar, lettuce, tomato, onion, honey mustard sauce

DESSERT

(Platter option can be added for $5.00/$5.15 person)

Our Chef's sweet creations served family style

All selections include fresh bread with pesto olive oil, choice of iced tea, fountain soda, coffee or tea. Available for restaurant events only

59 SINCE 1959

$38.00/$39.15 person

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THE SHEN PACKAGE

SALADS

(salad course served family style)

FARMERS MARKET

field greens, vine ripened tomatoes, dried berries, carrots, cucumbers, balsamic vinaigrette

CAESAR SALAD

romaine hearts, croutons, shaved Pecorino Romano

ENTREES

CHICKEN ALLA VODKA

pan seared chicken, roasted broccoli, caramelized onions, linguine

SUNDAY GRAVY

Italian sausage, housemade meatballs, slow roasted pork, rigatoni, marinara cream sauce

CHICKEN MARSALA

chicken, roasted mushrooms, Marsala-demi, risotto

HARVEST

garden vegetables, roasted garlic, EVOO, rigatoni

DESSERT

Our Chef's sweet creations served family style

All selections include fresh bread with pesto olive oil, choice of iced tea, fountain soda, coffee or tea. Available for restaurant events only.

59 SINCE 1959

$46.00/$47.38 person

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THE CP PACKAGE

SALADS

(salad course served family style)

FARMERS MARKET

field greens, vine ripened tomatoes, dried berries, carrots, cucumbers, balsamic vinaigrette

CAESAR SALAD

romaine hearts, croutons, shaved Pecorino Romano

ENTREES

CHICKEN PARMESAN

pan fried cutlets, Mozzarella, rigatoni, marinara cream sauce

SHRIMP PESTO

jumbo shrimp, sun-dried tomatoes, pesto cream, linguine

DIJON SALMON

panko, mustard encrusted salmon, spinach risotto, sun-dried tomato cream sauce

BONE-IN CHOP

14 oz bone-in pork chop, sweet & spicy peppers, marsala cream, caramelized onion risotto

DESSERT

Our Chef's sweet creations served family style

All selections include fresh bread with pesto olive oil, choice of iced tea, fountain soda, coffee or tea. Available for restaurant events only.

SINCE 1959

$54.00/$55.62 person

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THE JACOB PACKAGE

SALADS

(salad course served family style)

FARMERS MARKET

field greens, vine ripened tomatoes, dried berries, carrots, cucumbers, balsamic vinaigrette

CAESAR SALAD

romaine hearts, croutons, shaved Pecorino Romano

ENTREES

CHICKEN PARMESAN

classic parmesan, linguine, marinara cream sauce

PETTINE

jumbo shrimp, Georges Bank scallops, spinach, lemon parmesan cream sauce, linguine

NEW ORLEANS JAMBALAYA

chicken, shrimp, andouille sausage, creole rice

STEAK FRITES

14 oz New York Strip, french fries, chimichurri

DESSERT

Our Chef's sweet creations served family style

All selections include fresh bread with pesto olive oil, choice of iced tea, fountain soda, coffee or tea. Available for restaurant events only.

59 SINCE 1959

$64.00/$65.92 person

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THE ANTHONY PACKAGE

SALADS

(salad course served family style)

PEAR & WALNUT

mixed greens, pear, bleu cheese, dried berries, candied walnuts, red peppers, balsamic vinaigrette

CAESAR SALAD

romaine hearts, croutons, shaved Pecorino Romano

ENTREES

CHICKEN & ARTICHOKES

pan seared chicken, artichokes, spinach , capers, lemon butter sauce, risotto

GEORGES BANK SCALLOPS

pan seared, risotto, lemon caper pan sauce

DIJON SALMON

panko, mustard encrusted salmon, spinach risotto, sun-dried tomato cream sauce

HAND CUT FILET

8 oz. center cut filet, sautéed spinach, mushrooms and french fries

DESSERT

Our Chef's sweet creations served family style

** All selections include fresh bread with pesto olive oil, choice of iced tea, fountain soda, coffee or tea. Available for restaurant events only.*

59 SINCE 1959

$75.00/$77.25 person

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BUFFET PACKAGES

All selections include, choice of iced tea, fountain soda, coffee or tea

CLASSIC AMERICAN BBQ $65.00/$68.25

Buffalo style chicken wings
Farmer's market salad with balsamic vinaigrette
Sliders with condiments and toppings
Slow roasted Baby-back ribs
Seasonal vegetables
Vermont Cheddar mac & cheese

ITALIAN BISTRO $70.00/$72.10

Antipasti of artichoke hearts, roasted vegetables, Italian meats & cheeses, olives, corn & bean salad
Classic Caesar salad with croutons
Petite ravioli, asparagus, sun-dried tomatoes, and roasted garlic cream sauce
Chicken saltimbocca with wild mushroom sauce
Anthony's Gravy with Italian sausage, meatballs and roasted pork, marinara cream sauce

AMERICAN BISTRO $74.00/$76.25

Classic field greens salad, tomato, carrot, cucumber, balsamic vinaigrette
Garlic butter steamed clams & mussels
Roasted Pork Loin
Lemon and sea salt free range chicken
Seasonal vegetables
Roasted salt potatoes

May be subject to booking requirements. Minimum of 20 people.

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Frequently Asked Questions

What does a food & beverage minimum consist of?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 4% service charge, sales tax, and gratuity.

What is the difference between the 4% service charge & gratuity?

The gratuity for private events is based on 20% of the food and beverage sales for your group. This amount is paid to the team who executes your event. You may add to that amount on the agreement or at the end of your event.
The 4% service charge pays for any associated operating costs and administrative expenses.

How do I confirm my event reservation?

After your Event Manager sends the online event agreement, please sign and return within three business days.

When do I submit my food and beverage selections?

Please submit food and beverage options to your Event Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

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Frequently Asked Questions

When do I provide my final guest count?

Your final guest count depends on your group size. Your Event Manager will inform you on the due date when you go into contract. If your guests are not able to confirm their attendance in time, we will work off the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

What type of menus are used for group events?

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

What happens if I cancel my event?

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees, make sure cancellation occurs two weeks prior to the event date. This same term doesn't apply for restaurant buyouts.

What are cancellation fees?

If you cancel within two weeks of your event, 50% of the food and beverage minimum will be charged. Cancellations that occur less than 24 hours from the event will result in a 100% charge of the food and beverage minimum. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Event Manager for more information. Cancellation fees are not transferable.

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Frequently Asked Questions

What happens if I'm late to my event?

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered as a cancellation and fees will apply.

What happens if I book a patio event and it rains?

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "plan B' available, the guest is responsible for the required cancellation fee.

Are decorations allowed?

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we dont allow anything that will stick around longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and, of course, glitter (yes it is flashy and fun, but it lasts forever.)

Can I use YOUR logo on collateral for my event?

If you would like to include our logo on event collateral, please request a brand standard kit and hi-resolution logo from your Event Manager. All collateral will need to be approved by our marketing department before it's produced and sent out.

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Frequently Asked Questions

What happens to my credit card information?

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.

How does final payment work?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, gratuity and the convenience fee (if paid by credit card).

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