

Sillys

Portland, Maine

The Terrace Rental Package

June 2015

Thank you for thinking of Silly's for your private function.

The Terrace:

- The Terrace is an outdoor covered area in the back of Silly's. Available to rent from May Day to Columbus Day (*weather permitting*), Tuesday through Sunday including use of the garden areas.
- The area seats up to 36 very comfortably, 40 would be cozy, and 42 is our maximum. For a stand-up reception, we are able to accommodate 60.
- The Terrace is handicap accessible through our driveway.
- We have overhead heat lamps & table top heat lamps available for the brisk days
- The Terrace provides buffets and/or stations of hors d'oeuvres and desserts only.

Parking:

- Street parking
- Pickup/drop off parking service available for \$25 per hour. * Your guests will park at the Marginal Way parking lot where we will have a car pick them up and drop them off (**One hour starting 15 minutes before the start of the event to 45 minutes after the event begins - One hour starting $\frac{1}{2}$ hour before the conclusion of the event to $\frac{1}{2}$ hour after conclusion - for a total of 2 hours*)

Deposit/Payment:

- A non-refundable deposit of \$75 is required to confirm the event.
- Final payment is due upon completion of the function. We accept MasterCard, Visa, Discover, and Cash.

Pricing:

- Minimum \$400 food order. Beverages are not part of food minimum
- All food and beverage is subject to an 8% State Tax -Prices subject to change
- There is a 20% of total bill room charge
- There is no service charge

Decorations:

- Decorating may occur up to two hours prior to the event. We provide jars for flowers/tea lights.
- Nails, Screws, Hooks, Confetti, Glitter, and Sand are prohibited.
- Borrowed or rented items may be dropped off up to two hours prior to the event. Regrettably, Silly's has no storage available. You are responsible for packing it up and placing in the driveway for pickup at the end of the party or we can for \$100.00

Menu:

- The menu must be confirmed 7 days prior to the event and number of guests must be confirmed 48 hours prior to the event.
- No food or liquor may be bought onto the premises.
- A full service open or cash bar is available for all or part of your event.
- Everyone will be carded that looks under 40. No Id. No service. No exceptions.
- Desserts are the only food/beverage items that may be removed from the premises.

Music/Noise/liability:

- Silly's will provide a speaker with an ipod hook up and with a microphone for announcements.
- The Terrace is located in a relatively quiet neighborhood, so live music is prohibited.
- Silly's reserves the right to escort any unruly guest off the property
- Your guests must remain in the reserved area and respect the property. You will be financially responsible for any damage your guests do to Silly's property. Please remind your guests that it is outdoors and there are squirrels, birds, bees & cats that meander through the property that Silly's has no control over.
- We do however, expect you to keep a watchful eye on children regarding their safety as well as respecting the landscape.

Buffets

Terrace Buffets include Iced Tea and Water Stations

Grilled backyard buffet

14.95 pp

Choose Two:

Grilled Hamburgers (All Served Medium Well) • Grilled Chicken • Grilled Lamb/Pork Burger with Cucumber Dill
Griddled Veggie Burger with Vegan Spicy Sauce • Grilled Portobello Mushrooms

Includes:

Potato Rolls And Grilled Flour Tortillas • Swiss, American And Cheddar Cheese
Lettuce, Tomato, Onions, Pickle Chips, Jalapenos • Sautéed Onions & Mushrooms
Ketchup, Mustard, BBQ Sauce, Honey Mustard, Hot Sauce
White And Sweet Potato French Fries
Bacon +1.50 Per Person

Taco/Burrito bar buffet

Featuring Char-grilled White Flour Tortillas & Hard Shelled Corn Taco Shells

With Your Choice Of:

Taco Seasoned Chicken and Fried Jerk Tofu - 13.95 pp
Taco Seasoned Chicken or Fried Jerk Tofu/ Taco Seasoned Beef or Baked Jerked Fish - 14.95 pp
Taco Seasoned Chicken and Fried Jerk Tofu/Taco Seasoned Beef or Baked Jerked Fish - 15.95 pp
Taco Seasoned Chicken, Fried Jerk Tofu, Taco Seasoned Beef and Baked Jerked Fish - 17.95 pp

Includes:

Grain Salad (Brown Rice/Quinoa/Millet) With Black Beans, Spice & Scallions
Lettuce/Spinach, Tomatoes, Onions, Sour Cream, Jalapenos, Fresh Sautéed Red And Green Peppers
Silly's Salsa, Hot Sauce, Shredded Cheese, Cilantro & Lime Wedges

Unlimited Avocado Pulp Is Available For An Extra Cost-2.50 Per Person
Bowl Of Avocado Pulp-20.00

BBQ Buffet

Silly's BBQ Smoked Pulled Pork & BBQ Pulled Chicken - 14.95 pp
Silly's BBQ Smoked Beef Brisket & BBQ Pulled Chicken - 17.95 pp
Silly's BBQ Smoked Beef Brisket, BBQ Smoked Pork & BBQ Pulled Chicken - 19.95 pp

Includes:

Potato Rolls & Butter
Silly's Coleslaw, Pickled Slaw, Egg & Potato Salad
BBQ Sauce, Hot Sauce, Pickle Chips

Cold Sandwich & Salad Buffet

One Choice - 12.95 pp
Two Choices - 14.95 pp
Three Choices - 15.95 pp

Sliced Grilled Chicken Breast OR Assorted Roasted Veggies-vegan
Hand Carved Pineapple Dijon Smoked Ham OR Hand Carved Turkey Breast
Chicken Salad with Mayonnaise, Walnuts and Grapes, Ham & Dill Pickle Salad OR Jerk Tossed Fried Tofu-vegan

Greens (Lettuce/Spinach/Kale)
Cold Assorted Veggie Platter
(Tomatoes, Pickle Chips, Onions, Green and Red Peppers, Carrots and Broccoli)
Cheddar, American & Swiss Cheese (other cheeses are available for additional cost)
Mayo, Mustard, Cranberry Horseradish Mayo
Small Grilled White Tortillas, Silly's Potato Rolls and Butter
Corn & Flour Chips and Salsa

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Dressing Choices ~ Choose Two:
Bleu Cheese, Balsamic, Cucumber Dill, Honey Mustard, Ginger Miso, Spicy Sambal Lime (Mayo Based)
Extra Upcharge For Spicy Sambal Lime (Vegan)

Middle Eastern Buffet

14.95 pp
17.95 pp to add Charbroiled Marinated Lamb

Falafel balls with Cucumber Dill
Zaatar (*Wild Thyme & Sesame Seeds*) Spiced Pulled Chicken
Marinated Grilled Portobello Mushrooms Served With White Bean, Roasted Garlic, Kale Pumpkin Seed Hummus & roasted red peppers

Greek Salad:

Lettuce, Spinach, Kale, Onions, Roasted Red Peppers, Greek Olives, Fresh Tomatoes & Feta Cheese with Balsamic Dressing

Assorted Veggies & Flour Chips served with Lemon Hummus & Roasted Eggplant Dip
Grain (Brown Rice, Millet, Quinoa) Black Bean Tabouli style Salad
Silly Made Char-grilled FlatBread

Asian Buffet Bar

14.95 pp

Ginger Peanut Butter Rice Noodles with:

Broccoli & Chicken

or

Broccoli & Fried Tofu-vegan

Ham, Pineapple & Veggie Fried Rice (Contains Eggs)

Beef And Broccoli Teriyaki • Brown Rice

Sweet Chili & Sour Garlic Fried Chicken Strips With Scallions

Assorted Sautéed Veggies With Ginger Soy Miso Sauce, Sliced Portobello Mushrooms Or Fried Tofu

Cold Asian Slaw/Salad featuring plenty of Crunchy Veggies, a Sassy Dressing and Fried Wonton Chips for Scooping

Silly's Vegan Menu Buffet

13.95 pp

Choose One:

Veggie Burgers & Falafel with Spicy Dip

Fried Buffalo Tofu Bites

Marinated Char-Grilled Portobello Mushrooms with White Bean, Roasted Garlic, Kale Hummus

Mango Basil Sunflower Seed Coleslaw

Greek Salad:

Lettuce, Spinach, Kale, Tomatoes, Onions, Roasted Red Peppers, Greek Olives & Vegan Daiya Mozzarella Cheese with Balsamic Dressing

Assorted Sautéed Veggies

Tabouli Style Grain Salad

Egg Plant Dip & Chips

Breakfast/Brunch Buffet

14.95 pp

Scrambled Eggs with Cheese

Sweet, White & Red Potato Home Fries

Multigrain Toast

Cranberry Honey Butter, Butter, Grape Jelly

Choose Two:

Biscuits with Chorizo Gravy or Roasted Garlic Potato Veggie Hash or French Toast with Mixed Berries or Sautéed Greens & Chick Peas or Garden salad with balsamic dressing or Tabouli Style Grain Salad

Choose Two:

Bacon • Ham • Maple Sausage • Ham Slices • Canadian Bacon • BBQ Smoked Pulled Pork • Garlic Fried Chicken
BBQ Fried Tofu • Buffalo Fried Tofu—additional proteins add 2.50 pp

Crepes & Berries add 2.00 pp

Corned Pork Hash add 2.50 pp

Bowl of Silly's Lemon curd 20.00

Sillys Favorites Buffet

15.95 pp

Pick Two Appetizers:

Pollitos with Honey Mustard
Fried Pickles with Spicy Dip • Vegan Fried Pickles with Spicy Dip
Rings Of Fire with Sour Cream • Vegan Rings Of Fire with Spicy Dip
Buffalo Fried Tofu with Spicy Dip • BBQ Fried Tofu with Spicy Dip
Chips with Salsa, Sour Cream & Avocado Pulp
Sweet Potato Fries

Pick Two Entrees:

Kanoodling with Broccoli and your choice of Chicken or Fried Tofu
Imperial Thai Fighter with your choice of Portobello Mushroom, Fried Tofu or Pulled Chicken
Pokey Pig with Fries
Peace, Love & Veggies
Ham Pineapple Egg Fried Rice
Weebee Jammin with Chicken or Fried Tofu
French Fries with Gravy, Bacon & Cheese
Slop Bucket *(deconstructed so all food is either hot or cold)*
Thai One On Salad
Greek Salad with Chicken or Portobello Mushrooms
Kale to the Chief Salad

Pick Two Sides:

White French Fries
Coleslaw (Mayo Based)
Pickled Slaw
Brown Rice & Red Beans *(Flavored With Thyme & Rosemary)*
Tabouli Style Grain & Black Bean Salad
Chips & Salsa

al la Carte

Small serves approximately 15-25 pp & large serves approximately 25-50

Nibblies...

Shrimp Platter served with Silly's Cocktail Sauce
small 75.00 (50 shrimp) large 150.00 (100 shrimp)

Fruit, Cheese & Crackers
Small 60.00 Large 120.00

Seasonal Fruit Tray
Small 75.00 Large 150.00

Veggie Tray
Small 50.00 Large 100.00

Combo of Cheese & Veggie Tray
Small 75.00 Large 150.00

Antipasto ~ Meats, Cured & Pickled Ingredients, Cheese & Crackers
Small 100.00 Large 200.00

Spinach & Artichoke Dip with Corn Chips Gf--& flour chips 75.00

Chicken Pollitos with Honey Mustard 3.00 pp

Regular or Vegan Rings of Fire with Sour Cream or Spicy Vegan Dip 2.00 pp

Regular or Vegan Fried Pickles with Pickle Dip 2.75 pp

Falafel balls served with Cucumber Dill 2.75 pp

Salads...

Garden Salad with Dressing 50.00
Greens, Lettuce, Tomato, Onion, Broccoli, Red & Green Peppers

Greek Salad with Dressing 85.00
Greens, Tomato, Onion, Feta, Greek Olive & Roasted Red Peppers

Thai One On Salad 75.00
Greens, Lettuce, Red & Green Peppers topped with chilled Marinated Portobello Mushrooms, Cabbage/Carrot & Broccoli tossed in Ginger Soy Miso Dressing and finished with Mandarin Oranges, Sesame Seeds, Scallions, Cilantro & Crispy Fried Tortilla Strips On Top

Sky Is Falling Salad 95.00
Greens, Red Pepper, Grilled Honey, Thyme & Black Pepper Glazed Chicken, Goat Cheese, Mandarin Oranges, Craisins®, Toasted Almonds & Scallions

Chicken Salad featuring Grapes & Walnuts on a bed of Spinach 70.00

Main Courses...

Full Roasted Hand Carved Turkey Breast with Gravy & Rice 175.00

Full Roasted Hand Carved Pineapple Mustard Baked Ham *(looks like a brisket with rice)* 175.00

Full Hand Carved Smoked Brisket with BBQ Sauce & Coleslaw 195.00

Full Hand Carved Roast Pork Loin with Apple Compote & Rice 165.00

Apple Wood Smoked Pork with BBQ & Coleslaw 125.00

Full Hand Carved Prime Rib with Gravy - Market Price

Fried Tofu with Vegan BBQ-vegan or Buffalo Sauce with Spicy Sauce-vegan 75.00

Corned Pork Hash 85.00

Char-Broiled Lamb - Market Price

Peace, Love & Veggies -vegan 95.00

Fried Tofu, Mushroom, Peppers, Broccoli, Cabbage/ Carrots, Onions, Greens & Chick Peas
Sautéed in a creamy Spicy Sweet & Sour Sauce served over Brown Rice

Imperial Thai Fighter with portobello mushrooms-vegan or chicken-not vegan -- GF 95.00

Your choice of Char-Grilled Portobello Mushroom or Grilled Chicken with Sautéed Mushrooms, Peppers, Broccoli, Cabbage, Carrots, Onions, Greens, & Chick Peas in a Miso Ginger Sauce over Brown Rice topped with Sesame Seeds

Slop Bucket *(deconstructed)* GF 125.00

BBQ Smoked Pork, Brown Rice, Cheddar, Coleslaw & Red Beans with Pickle Chips

Weebee Jammin' with Chicken GF 100.00

Spicy Mango Jerk Seasoned Sautéed Chicken with Brown Rice, Red Beans, Tangy Coleslaw & Zucchini Relish

Vegan Weebee GF 125.00

Spicy Mango Sauced Fried Tofu, Brown Rice, Red Beans, Mango Basil Sunflower Seed Coleslaw & Zucchini Relish

Beelicious Stir Fry GF 125.00

Honey, Thyme & Black Pepper Glazed Char-Grilled Chicken Breast over Brown Rice, Cabbage/Carrot, Greens, Chick Peas, Mushroom, Onion, Peppers & Broccoli topped with Goat Cheese, Toasted Almonds & Scallions

The Grain of My Existence GF 105.00

Grains/Black Beans, (Quinoa, Millet & Brown Rice), Diced Smoky Ham, Sautéed Chicken, Mushrooms, Chick Peas, Peppers, Onions, Cabbage/Carrot, Greens, Sweet Potato, Broccoli & Egg stir fried with Ginger Garlic Tamari Sauce topped with cold Scallions

Kanoodling with Broccoli and your choice of Chicken (GF) or Fried Tofu 95.00

Rice Noodles tossed in Garlic Scallion Ginger Peanut Butter Sauce with your choice of Char-Grilled Chicken Or Fried Tofu garnished with Cilantro and wedges of Lime

Sauteed Veggies/Greens with Grilled Chicken GF *(Plain With Butter or Oil plus Salt, Pepper & Garlic)* 85.00

Sides...

Macaroni Salad 50.00 • Baked Potato Salad with Bacon 65.00 • Egg Potato Salad GF 50.00 • Tabouli style quinoa, brown rice & millet salad GF & vegan 75.00
Coleslaw GF 35.00 • Vegan Mango, Basil, Sunflower Seed Coleslaw GF 55.00
French Fries 1.50 pp • Sweet Potato Fries 2.00 pp

Desserts...

Cake Flavors—Vegan or Regular
40.00 Or 45.00 for cream cheese

Chocolate	Pumpkin	Banana	Lemon	Carrot	Raspberry Swirl	Strawberry Swirl
	Red Velvet	Dark Chocolate	Cranberry/Orange	White	or Blueberry	

Frosting Flavors

Almond, mocha, caramel, strawberry, raspberry, butter rum, vanilla/white, coconut, pineapple, peach, maple, hazelnut, peanut butter, lemon, lime, orange, black berry, cherry, banana, mint or chocolate

Other Yummy Desserts Available

Key lime pie 18 or karma nutelleon pie 19

Gluten free brownies 19

Vegan biscuits with mixed berries & whipped cream 3.75 pp

Crepes filled with fresh lemon curd topped with mixed berries and whipped cream 4.25 pp

Bonzo crepes GF with fresh lemon curd topped with mixed berries & whipped cream 5.00

Beverages...

Coffee & tea- 2.50 pp

Coffee & tea station 75.00

Pitchers of lemonade or limeade (made with orchid island fresh lemon and lime juice) 15.00

Kool aid or Tang 10.00

Bottles of sparkling cider 10.00

Coke, diet coke, ginger ale or polar fizzy water cans 1.25

Maine Root Ginger or Root beer bottle 2.25

Full Bar, Bloody Mary Bar or Martini Bars are available

Well-5.00-6.00

Call-6.00-8.00

Premium-(Maine Liquors & cordials) 9.00-11.00

Martini Bar 9.00-12.00

Red Sangria available by the pitcher or mug

Beer is available by the pitcher, mug, bottle or can

Wine is available by the bottle or glass

Prosecco or Cava is available by the bottle or glass

If you have your heart on serving a specific beverage and it is available to us we will do our best to accommodate, however if we don't sell it you will have to purchase it by the keg/case/full bottle and leave it on the premises if it is not fully consumed.