Saturday Evenings

The Grand Buffet

Served from half-past four to nine o’clock
Many have tried to imitate the Grand Buffet… calling theirs grander, grandest and the ultimate. But, none can compare to the bill of fare presented by

SCI – The Restaurant at Stroudsmoor Country Inn.

Start the meal with our Fisherman’s Bar featuring chilled northern sea shrimp, salmon, smoked fish and other seafarer favorites. Your mouth will water as our servers describe the evening’s featured entrees. A visit to the Soup and Salad Bar is a must before moving onto the main buffet featuring eight outstanding entrée selections like . . .

- Fresh Pasta complemented by a variety of sauces.
- Signature Poultry dishes like Woodland Chicken,
- The catch of the day . . . always fresh!
- Perhaps . . . a veal or pork recipe
- The carving board offers . . .
- Tenderloin of Beef and a second favorite

All this and more accompanied by market fresh vegetables, starches, Italian and sweet Breads baked fresh in the Stroudsmoor Inn Towne ovens.

The Grand Finale…
A scrumptious selection of
STROUDSMOOR Confections
Served with our own blend of coffee

The Grand Buffet

$34.95 per person ~ plus tax & gratuity
Children under Ten half-price

Ala carte and pub menus are available on request

Don’t forget a visit to . . .

Stroudsmoor Inn Towne
Bakery Café
125 Broad Street, Stroudsburg PA
570-517-0663

Sunday Mornings through Midday

Champagne & Caviar Brunch

Served from ten to half-past one
Begin every Sunday in style when you start the day with
Champagne and Caviar!

Followed by . . . farm fresh eggs, garden fresh vegetables, ripe berries, hot bagels with mountains of smoked salmon complemented by whipped cream cheese, tomatoes and capers . . . add sweet breads, breakfast cakes, muffins and you’ve only just begun! The Brunch Buffet is filled with a variety of breakfast and lunch items. Traditional favorites like . . .

- Sugar-cured Ham
- Honey Roasted Chicken
- Country-style Sausage
- Pancakes with Apples and Cinnamon
- Broccoli & Cheddar Quiche or Strata
- Turkey Croquettes,
- Stroganoff with egg noodles,
- Old-fashioned Bread Pudding
- and much more.

Don’t forget to try an omelet, Belgian Waffle, or Eggs Benedict made-to-order and delivered to your table. Beverages include a selection of juices, bottomless cups of freshly brewed coffee and your choice of a Bloody Mary, glass of Champagne, or Mimosa (alcoholic beverage service after 11:00 AM by law)

If you still have room… please enjoy a selection from the dessert menu.

Champagne & Caviar Brunch

$25.95 per person ~ plus tax & gratuity
Children under Ten half-price

Guests staying at the inn . . .

House Guests enjoy Continental Breakfast in the Mahogany Lounge and Breezeway from
7:00 to 9:00 AM

Our recipes may contain allergens including: peanuts, tree nuts, eggs, milk, soy, seafood, fish and wheat.

Sunday Evenings

The American Harvest Buffet

Served from three to eight o’clock
Begin your Sunday Supper with a visit to the Soup, Salad and Fisherman’s Bars. Then think of Mom’s kitchen on a holiday morning and imagine the smell of . . .

- Roast Vermont Turkey
- Homemade Sausage Stuffing
- Smoked Loin of Pork
- Poached Salmon or Boston Baked Cod
- Accompanied . . .
- Roasted Red Bliss Potatoes, Classic Gravies
- Baked Pasta or Long-grain and Wild rice
- Then add the Prime Rib of Beef

freshly baked sweet and savory breads and don’t forget . . .
Dessert
New York-style Cheesecake, Old-fashioned Tapioca and Rice Puddings, Cranberry Apple Cobbler, Pumpkin Pie, Devilish Chocolate Mousse Cake, and the finest ice creams in the land on top of Mom’s Apple Pie!

That’s what we call an American Classic!

The American Harvest Buffet

$28.95 per person ~ plus tax & gratuity
Children under Ten half-price

Ala carte and pub menus are available on request.

Wine . . . the perfect accompaniment with your meal
ask about the evening’s featured selections.

To make your reservations for dinner . . .
Call our Restaurant Concierge
570-421-6431, Ext 409

Your meal may be cooked to desired temperature; however, consuming raw or undercooked meats, fish, poultry, shellfish or eggs may increase your risk of food-borne illness.
Friday Evenings

Festa di Mare ... Feast of the Sea
Served from half-past four to nine o’clock
Like all Italian meals, the feast begins with

Antipasto
Served from an elegant buffet table, the offerings include...
Calamari and Shrimp, Steamed Clams and Oysters
Anchovy . . . to name a few!
Bocconcini with Roma Tomatoes and fresh Basil
Pasta Insalata, Imported Olives, Roasted Peppers
Marinated Artichoke & Mushroom Insalata
Aged Cheeses and Crusty Breads
Leafy Greens tossed in Wine Vinaigrette
Our famous Seafood Bisque and more.

Classic Italian Entrees fill the buffet...
Linguine Aglio e Olio or White Clam Sauce
Lasagna or Stuffed Rigatoni
Eggplant Rollatini
Seafood Scampi, Crab Legs and Mussels
Chicken Bianco Vino or Chicken Saltimbocca
Fritto Misto or Cioppino
Grilled Vegetables with Balsamic Reduction
And of course... Calamari!

The Carving Board features...
Prime Rib of Beef and Roast Loin of Pork
No Italian meal is complete without serving the...

"Dolce" (Sweets)
Enjoy Italian Pastries; Torta di Pane, Rum Cake, Cheesecake and Tiramisu just to name a few!
Don’t forget the Espresso...

Festa di Mare Buffet
$34.95 per person – plus tax & gratuity
Ala carte and pub menus are also available upon request.
Menus selections and prices are subject to change without notice.

Welcome friends to the country home of the
family named Pirone . . .
Three generations of family members work to ensure their guests a most memorable experience. From the moment they enter the Inn until they say farewell, Stroudsmoor guests are pampered with old-world hospitality, classic cuisine and a host of modern-day amenities.
The following pages describe a sampling of the menus featured in

SCI – The Restaurant at Stroudsmoor Country Inn
Menus may vary from to afford returning guests a new dining experience each time they visit.

Many guests have asked what to wear when dining at SCI. We suggest the following... For breakfast and lunch “Resort Wear” is proper (khaki slacks and shorts, golf shirt, etc., please no cut-off jeans or bathing attire). Although many of our guests prefer to dress for dinner (especially on the weekends) “Business Casual” is our suggestion (dress pants, collared shirts).

SCI is open daily serving breakfast, lunch and dinner – January thru March closed Monday and Tuesday. For reservations, the evening’s featured entrée, wine and dessert selections, contact our Restaurant Concierge at 570-421-6431, Ext. 409.

www.stroudsmoor.com

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