



OPTIONAL BAR PACKAGES

OPEN BAR I **OPEN BAR II INCLUDES: INCLUDES:**

7 Top Shelf Unlimited **♦** Unlimited Beer & Wine S Bartender Fee \$35 Bartender Fee \$35

💈 \$17 Per Person, Per Hour 🖠 \$19 Per Person, Per 2 Hour



OPTIONAL LINEN & MEDIA PACKAGES

LINENS: **MEDIA:**

(INCLUDED, NO CHARGE)

INCLUDES: INCLUDES:

Photo Slides on ail Flat **Table Linens**

Napkins Screens

\$3.99 Per Person **Private Speaker System**



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CONTACT INFORMATION		
NAME:		
PHONE:		
EMAIL:		
EVENT INFORMATION		
TYPE OF EVENT:		
DATE OF EVENT:		
# OF GUEST:		
ADDITIONAL COMMENTS/REQUEST:		











CATERING ON PREMISES or PICKUP

445 Route 40 & 47 Malaga, NJ 08328

856-694-0500

www.pegasusrestaurant.org

Owner & Operators Louie Isihos & Family

Minumum 35-40 People Includes Bread & Butter, Hot & Cold Soft Beverages & Dessert -020XXO20

RUBY PACKAGE \$28.99

(INCLUDES TAX & GRATUITY)

SOUP DU JOUR	☐ HOUSE SALAD
HOMEMADE CRAB BISQUE (add \$2.99)	CAESER SALAD (add \$1.00)

ENTREES

(CHOOSE 3 OPTIONS)

☐ FLAKEY COD FLORENTINA	CHICKEN MARSALA
topped with Sautéed Baby Leaf Spinach	☐ VEAL PARMIGIANA
CHICKEN PARMIGIANA	☐ CRISPY FRIED FLOUNDER
CHICKEN STIR FRY	☐ CHEESE RAVIOLI
☐ SHRIMP & BROCCOLI SCAMPI	- CHELOE IVWIOLI

VEGETABLES

(CHOOSE 2 OPTIONS)

■ STRING BEANS ALMONDINE	MASHED POTATO
☐ BAKED POTATO	■ STEAMED RICE
☐ CALIFORNIA MEDLEY	☐ SWEET POTATOES

DESSERTS

(CHOOSE 2 OPTIONS)

☐ RICE/TAPIOCA PUDDING	CHOCOLATE PUDDING/JELLO
☐ ICE CREAM	GOURMET SLICED PASTRIES
	(add \$2.99)



Minumum 40 People

Includes Bread & Butter, Hot & Cold Soft Beverages & Dessert



EMERALD PACKAGE \$32.99

(INCLUDES TAX & GRATUITY)			
APPETIZER PACKAGE OPTIONAL \$5.99 PER PERSON (CHOOSE 4 OPTIONS)			
SICILIAN APPETIZER	☐ BONELESS CHICKEN WINGS		
CLAMS CASINO	☐ MAC & CHEESE BITES		
☐ BUFFALO CHICKEN DIP	☐ MOZZARELLA STICKS		
SOUP DU JOUR or HOUSE SALAD			
SOUP DU JOUR	☐ HOUSE SALAD		
HOMEMADE CRAB BISQUE (add \$2.99)	CAESER SALAD (add \$1.00)		
ENT	REES		
(CHOOSE 3 OPTIONS)			
☐ SALMON FLORENTINA	☐ CHICKEN FRANCAISE		
topped with Sautéed Spinach and Herbs	☐ BROILED STUFFED SHRIMP (3)		
☐ ENGLISH CUT PRIME RIB	☐ MARYLAND FRIED		
N.Y. STRIP STEAK	CRABCAKES		
VEGETABLES (CHOOSE 2 OPTIONS)			
☐ STRING BEANS ALMONDINE	☐ MASHED POTATO		
☐ BAKED POTATO	☐ STEAMED RICE		
☐ CALIFORNIA MEDLEY	SWEET POTATOES		
DESSERTS			

(CHOOSE 2 OPTIONS)

☐ CHOCOLATE PUDDING/JELLO ☐ RICE/TAPIOCA PUDDING ☐ GOURMET SLICED PASTRIES ☐ ICE CREAM

(add \$2.99)



Dinner Banquet Sit Down Menu

Minimum 40 People

Includes Bread & Butter, Hot & Cold Soft Beverages & Dessert



DIAMOND PACKAGE \$36.99

(INCLUDES TAX & GRATUITY)

APPETIZER PACKAGE

OPTIONAL \$7.99 PER PERSON

■ STUFFED MUSHROOMS **☐** BONELESS WINGS

☐ CLAMS CASINO ☐ CALAMARI

☐ SICILIAN APPETIZER ☐ ASIAGO & ARTICHOKE DIP

SOUP DU JOUR or HOUSE SALAD

SOUP DU JOUR ☐ HOUSE SALAD

☐ HOMEMADE CRAB BISQUE ☐ CAESER SALAD

(add \$1.00)

ENTREES

☐ COWBOY CUT PRIME RIB ☐ SALMON OSCAR

topped with Caramelized Onions

☐ CHICKEN CORDON BLEU

☐ SURF & TURF ☐ SHRIMP SCAMPI

NY Strip Steak Mushroom stuffed with Crabmeat

☐ BROILED CRAB CAKES (2)

VEGETABLES

(CHOOSE 2 OPTIONS)

☐ STRING BEANS ALMONDINE ☐ MASHED POTATO

□ BAKED POTATO

☐ STEAMED RICE

☐ CALIFORNIA MEDLEY

☐ SWEET POTATOES

DESSERTS

(CHOOSE 2 OPTIONS)

☐ RICE/TAPIOCA PUDDING

☐ CHOCOLATE PUDDING/JELLO

☐ ICE CREAM

☐ GOURMET SLICED PASTRIES

(add \$2.99)

