

At Tony & Penny’s we feel that every party should be unique to meet your needs. So please use this menu as a guide. If you don’t see your favorite meal please ask us and we can accommodate you!

All banquet dinner menu packages include a complete set of china, silver ware, linen table cloths and napkins; a variety of colors are available.

Chair covers and bows are available for \$5.00 each.

Terms and Conditions

- A deposit of \$300.00 is required to guarantee your reservation
DEPOSITS ARE NON REFUNDABLE
- A firm guarantee of the number of guests attending the function is due five (5) days prior to the function date. You will be charged for the guaranteed number or the exact count, which ever is greater. Payments must be made in cash, bank check or charge.
- 7 % meal tax and 18% service charge will be added to all prices. Prices are subject to change without notice.
- In our Banquet Hall, the guaranteed number of guests is a minimum of 50 and a maximum of 180 all day, Saturday, and before 5:00 P.M. on Sunday.
- Monday thru Thursday the minimum number is 20 guests for a Buffet. Served dinner, any number.
- For catering at the place of your choice, any fees incurred for the use of kitchen facilities or percentage of commission will be passed on to the customer.
- No alcoholic beverages or any other beverages may be brought into or taken out of our premises.
- We do not allow confetti or rice on our premises. Decorations are allowed on presentation and guest tables. No decorations are permitted on the ceiling, chandeliers or on walls.
- Any and all decorations that are brought in must be removed by the respected parties at the end of the function.

Banquet Times

An additional fee of \$500.00 is required for all day
Saturday Banquet reservations

Day Banquets: 11:00A.M. – 5:00P.M.
Evening Banquets: 6:30P.M. – 12:00A.M.
Sunday Banquets: 8:30A.M. – 12:30P.M.
1:30P.M. – 6:00P.M.
6:30P.M. – 12:00A.M.

Consumer Advisory Warning For Raw Foods: In compliance with the Dept. of Public Health, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health. “Before placing your order, please inform your server if a person in your party has a food allergy”.

Famous Portuguese and American Cuisine

TONY & PENNY’S

*Restaurant & Caterers
Banquet Facility*

Your dining experience awaits

*Banquet Dinner
Menu*

18 Canterbury Street
Ludlow, Massachusetts 01056

413.583.6351

Hours of Operation
Monday - Saturday 11:00a.m. to 10:00p.m.
Sunday 12:00p.m. to 9:00p.m.

**Visit our Web site at tonyandpenny.com
Gift Certificates Available**

Hors D'Oeuvres

ALL PRICES ARE PER PERSON

Shrimp Cocktail on Ice	7.00
Cheese with Crackers and Grapes	3.00
Fresh Vegetables with Dip	3.00
Homestyle Shrimp <i>Camarão a moda da casa</i>	7.00
<i>Juicy shrimp sautéed in special spices</i>	
Scallops Wrapped in Bacon	6.00
Side dish of Ziti (family style)	7.00
Stuffed Mushroom Caps	3.00
Chicken Wings (regular or hot)	4.00
Baby Back Spare Ribs with Barbecue Sauce	4.00
Spiced Meatballs	3.00
Fried Mozzarella Sticks	4.00
Fried Calamari	4.00
Stuffed Shrimp Cakes <i>Rissois de Camarão</i>	per dozen 18.00
Codfish Cakes <i>Pasteis de Bacalhau</i>	per dozen 16.00

One Course Entrees

CHOICE OF THREE

Broiled Filet Mignon	41.00
<i>With a mushroom Madeira style wine sauce</i>	
Roast Boneless Prime Rib served with Au jus	35.00
Char-Broiled Sirloin Steak (12 oz.)	34.00
Surf & Turf	35.00
<i>Baked Stuffed Shrimp & Sirloin or Prime Rib</i>	
Baked Stuffed Jumbo Shrimp	35.00
Boston Baked Scrod	33.00
Stuffed Salmon with Lobster Sauce	33.00
Chicken Cordon Blue	30.00
Baked Stuffed Chicken Breast Capon	30.00
Chicken Francaise	30.00

MEALS SERVED FAMILY STYLE SIMULTANEOUSLY

Baked Salmon and Chicken Marsala	32.00
Boston Baked Scrod and Chicken Francaise	31.00
<i>Boneless chicken sautéed in a lemon sauce</i>	
Roasted Chicken and Roast Beef	31.00
Sliced Roast Beef and Roast Pork Loin	31.00
Yankee Pot Roast	30.00
Fresh Roasted Turkey with stuffing and gravy	30.00
Chicken Francaise	28.00
<i>Boneless chicken sautéed in a lemon sauce</i>	
Oven Roasted Chicken	26.00

Two Course Entrees

A two course entree consists of two separate entrees, usually a fish entree and a meat entree, both served family style simultaneously.

#1	Mariscada served with a side of rice <i>Lobster tails, scallops, shrimp and clams in a Homemade red sauce</i> Petit Filet Mignon with mushroom gravy	44.00
#2	Paelha a Valenciana A combination of meats (chicken and pork) and Rice with a seafood garnish (clams, shrimp and lobster) New York Sirloin of Beef with mushrooms	40.00
#3	Seafood Rice A combination of shrimp, clams, scallops and lobster served in rice with a red sauce Roast Boneless Beef and Chicken Francaise	40.00
#4	Bacalhau a Ze do Pipo With mashed potatoes Bifinhos a Madeira served with a side of rice (Petite Sirloin of Beef in Madeira Wine Sauce)	37.00
#5	Grilled Shrimp Mocambique Sautéed in a spicy sauce with a side of rice Roast Prime Rib of Beed with Aju Sauce	40.00
#6	Grilled Salmon Served with a lobster sauce Veal Marsala	35.00
#7	Baked Stuffed Filet of Sole Served with rice Roast Top Sirloin of Beef	33.00
#8	Golden Filet of Haddock Served with shrimp and rice Oven Roasted Chicken	32.00

All one and two course entrees are served with a choice of homemade soup or fresh fruit cup, rolls & butter, garden salad, choice of potato, choice of vegetable, dessert and coffee & tea

Soup Available

CHOICE OF ONE

Vegetable Soup	Cream of Broccoli Soup
Chicken Soup	Tortellini Soup
Kale Soup- <i>Caldo Verde</i>	(extra 50¢ per person)

Vegetables Available

CHOICE OF ONE

Peas and Baby Carrots	Chefe Blend Carrots, Zucchini
Glazed Baby Carrots	Broccoli, Cauliflower, and Squash
Broccoli Spears	California Mix Broccoli, Cauliflower, and Carrots
Green Beans Almondine	American Mix Corn, Peas, and Carrots

Potato Available

CHOICE OF ONE

Oven Roasted Potatoes	Red Bliss
Mashed Potatoes	Baked Potato

Desserts Available

CHOICE OF ONE

Vanilla Ice Cream	Apple Pie
Chocolate Mousse	Apple Pie a la mode
Egg Custard Pudding	(extra \$1.00 per person)
<i>Pudin Flan</i>	Carrot Cake
Spumoni ice Cream	Strawberry Cheesecake
(extra \$1.00 per person)	Strawberry Shortcake
<i>Add Crème de Menthe</i>	Homemade Brownies
(extra 75¢ per person)	Chocolate Layer Cake
Chocolate Pudding with Whip Cream	

Beverages

Wine Toast - Chablis, Rose or Burgundy	\$4.00 per person
Champagne Toast	\$5.00 per person
White Zinfandel Toast	\$5.00 per person

ON THE TABLE FOR DINNER

Chablis, Rose, or Burgundy	\$18.00 per liter
White Zinfandel	\$21.00 per bottle
Soda - Gingerale, Coca-Cola, Seven-Up	\$11.00 per pitcher