

THE

Shelby

EAT×DRINK×CHEERS

Group Dining and Events

WELCOME

A SPACE MADE FOR CELEBRATING

The Shelby was built for moments worth celebrating. Set in the heart of the Lehigh Valley, our spaces, from the intimate Chef's Table to the open-air Trellis and expansive Pavilion, are designed to bring people together around exceptional food, effortless hospitality, and memories that last. Whether you're planning a company dinner, a milestone celebration, or a wedding reception, our group dining team is here to make every detail seamless from the first conversation to the final toast.

Every event is thoughtfully curated to fit your vision. Custom packages can be arranged with our Group Dining team.

All menus throughout this packet are subject to change based on seasonal availability.

GATHERING SPACES



The Chef's Table

SEATED 16 · CAN BE ADDED TO A PAVILION OR TRELLIS EVENT BASED ON GROUP SIZE

The Chef's Table offers an intimate setting warmed by rich wood accents and elegant lighting, a favorite for corporate dinners, milestone family celebrations, and any gathering that calls for a more personal touch.

Not available for booking during winter months.

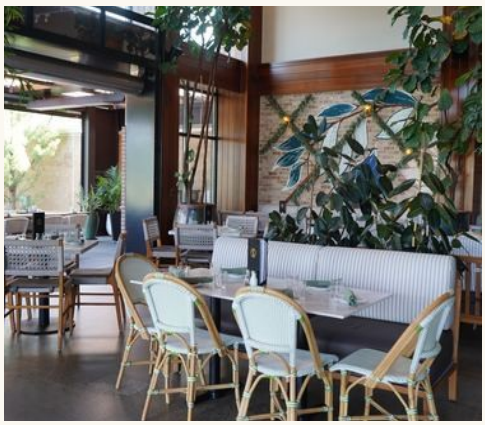


The Trellis

SEATED 40 · RECEPTION 60

Wrapped in natural greenery with a relaxed, open-air feel, The Trellis is a beautiful setting for wedding receptions, rehearsal dinners, and social gatherings of every kind.

A covered, heated patio fitted with weather-resistant privacy screens. Not available for booking during winter months.



The Pavilion

SEATED 80 · RECEPTION 120

The Shelby's largest and most versatile space, The Pavilion features soaring ceilings and sophisticated décor built for celebration, designed to flex with your guest list, from corporate events to milestone parties.

ALL SPACES COMBINED

150

Looking to host something bigger? Our spaces combine to welcome up to 150 guests when seasonally available.

All spaces are subject to food and beverage minimums. Contact our Group Dining team at events@the-shelby.com for current availability and pricing.

THE AFTERNOON

Family Style Lunch · $60 per person

STARTERS

Select 2, additional selections at $5 per person

INDIVIDUALLY SERVED

CAESAR SALAD
chopped romaine, house-made caesar dressing, parmesan, croutons

SOUP DU JOUR
chef's daily selection

GREEK SALAD
chopped romaine, tomatoes, cucumber, olives, red pepper, red onion, feta, red-wine vinaigrette

FAMILY STYLE

ROASTED GARLIC HUMMUS
olives, feta, smoked paprika, carrots, cucumber, pita, infused oil

MALANGA CHIPS
chili & lime spice, house-made tzatziki

CHICKEN OR SHORT RIB QUESADILLA
guacamole, sour cream

CHICKEN SKEWERS
pita, house-made tzatziki

POTATO & GOAT CHEESE PIEROGIES
bacon, onion, mushrooms, sour cream, goat cheese crumble

HOUSE-CURED WINGS
choice of one sauce: hot & honey, BBQ, gochujang, or lemon pepper

MAINS

Select 2, served family style; additional selections at $10 per person

CHICKEN PARM
crispy chicken breast, Nonna's sauce, chef's cheese blend, served over herb pasta

ITALIAN SAUSAGE RIGATONI
sweet & spicy sausage, creamy tomato sauce, rigatoni pasta

MAC & CHEESE
cavatappi pasta, Shelby cheese sauce, parmesan

HOT & CRISPY CHICKEN SANDWICH
crispy fried chicken thigh, hot & honey sauce, dill ranch, lettuce, tomato, onion, pickle, tots

FISH & CHIPS
crispy Icelandic cod, fries, remoulade

TURKEY BURGER
mushroom marmalade, swiss, pickles, mayo, tots

SHELBY BURGER
2 4oz beef patties, American, Shelby sauce, lettuce, tomato, onion, pickle, tots

CHICKEN RICE BOWL
egg fried rice, sesame, kimchi, pickled jalapeños, bok choy

NONNA'S TURKEY MEATBALLS
served over herb pasta with a touch of grated parmesan

DESSERT

Chef's Assorted Desserts

THE WEEKEND

Family Style Brunch · $60 per person · Saturday & Sunday only

STARTERS

Select 2, additional selections at $5 per person

INDIVIDUALLY SERVED

CAESAR SALAD
chopped romaine, house-made caesar dressing, parmesan, croutons

SOUP DU JOUR
chef's daily selection

GREEK SALAD
chopped romaine, tomatoes, cucumber, olives, red pepper, red onion, feta, red-wine vinaigrette

FAMILY STYLE

ROASTED GARLIC HUMMUS
olives, feta, smoked paprika, carrots, cucumber, pita, infused oil

MALANGA CHIPS
chili & lime spice, house-made tzatziki

WHIPPED RICOTTA
whipped whole milk ricotta, candied calabaza, pumpkin seeds, sourdough toast

CHICKEN SKEWERS
pita, house-made tzatziki

YOGURT PARFAIT
imported Greek yogurt, mixed berries, honey granola, assorted nuts, honey drizzle

FRESH BAKED DANISH
chef's selection of seasonal flavors

MAINS

Select 2, served family style; additional selections at $10 per person

CHICKEN PARM
crispy chicken breast, Nonna's sauce, chef's cheese blend, served over herb pasta

FRENCH TOAST
seasonal preparation

SHORT RIB HASH
red wine braised short rib, roasted root vegetables, red wine reduction

MAC & CHEESE
cavatappi pasta, Shelby cheese sauce, parmesan

SHRIMP AND GRITS
Anson Mills corn grits, stewed rock shrimp

SHELBY BURGER
2 4oz beef patties, American, Shelby sauce, lettuce, tomato, onion, pickle, tots

TOFU SCRAMBLE
teriyaki, stir fry vegetables, crumbled tofu, cilantro, served with toast and tots

SHELBY SCRAMBLE
mushrooms, sautéed onion, cheese blend, served with toast and tots

EGGS SHAKSHUKA
tomato poached eggs, olive oil, served with toast and tots

DESSERT

Chef's Assorted Desserts

THE GATHERING

Family Style Dinner · $80 per person

STARTERS

Select 2, additional selections at $5 per person

INDIVIDUALLY SERVED

CAESAR SALAD
chopped romaine, house-made caesar dressing, parmesan, croutons

SOUP DU JOUR
chef's daily selection

GREEK SALAD
chopped romaine, tomatoes, cucumber, olives, red pepper, red onion, feta, red-wine vinaigrette

FAMILY STYLE

ROASTED GARLIC HUMMUS
olives, feta, smoked paprika, carrots, cucumber, pita, infused oil

MALANGA CHIPS
chili & lime spice, house-made tzatziki

CHICKEN OR SHORT RIB QUESADILLA
guacamole, sour cream

CHICKEN SKEWERS
pita, house-made tzatziki

POTATO & GOAT CHEESE PIEROGIES
bacon, onion, mushrooms, sour cream, goat cheese crumble

HOUSE-CURED WINGS
choice of one sauce: hot & honey, BBQ, gochujang, or lemon pepper

MAINS

Select 2, served family style; additional selections at $15 per person

CHICKEN PARM
crispy chicken breast, Nonna's sauce, chef's cheese blend, served over herb pasta

SHELBY'S FRIED CHICKEN
mashed potatoes, gravy, coleslaw

ITALIAN SAUSAGE RIGATONI
sweet & spicy sausage, creamy tomato sauce, rigatoni pasta

MAC & CHEESE
cavatappi pasta, Shelby cheese sauce, parmesan

SHRIMP AND GRITS
Anson Mills corn grits, stewed rock shrimp

SHELBY BURGER
2 4oz beef patties, American, Shelby sauce, lettuce, tomato, onion, pickle, tots

CHICKEN RICE BOWL
egg fried rice, sesame, kimchi, pickled jalapeños, bok choy

NONNA'S TURKEY MEATBALLS
served over herb pasta with a touch of grated parmesan

POT ROAST
roasted root vegetables, red wine reduction

ELEVATE YOUR DINNER

Sliced Ribeye
S1 sauce, served family style

+ $20 per person

DESSERT

Chef's Assorted Desserts

THE RESERVE

Plated Menu · $90 per person

SALAD COURSE

Select 1, individually plated

CAESAR SALAD
chopped romaine, house-made caesar dressing, parmesan, croutons

GREEK SALAD
chopped romaine, tomatoes, cucumber, olives, red pepper, red onion, feta, red-wine vinaigrette

SOUP DU JOUR
chef's daily selection

ENTREE COURSE

Select 2, each guest selects 1 individually plated entree

8OZ FILET MIGNON*
S1 sauce

PAN SEARED BONE-IN CHICKEN BREAST
silky chicken velouté

PRIME RIBEYE*
S1 sauce

PAN SEARED 8OZ SALMON
white wine butter sauce

BRAISED PORK SHANK
pork jus

CHEF'S DAILY CATCH
white wine butter sauce

GLAZED TOFU
coconut curry

**All steaks will be prepared at the same temperature*

STARCH

Select 1, additional selections at $6 per person; same starch served to all guests

MASHED POTATOES

STEAMED RICE

FRIED RICE

FRENCH FRIES

ROASTED POTATOES

RISOTTO

VEGETABLE

Select 1, additional selections at $6 per person; same vegetable served to all guests

CHEF'S SEASONAL VEGETABLE BLEND

BROCCOLINI

ROASTED MUSHROOM

ROASTED BEETS

ROASTED CARROTS

DESSERT

Chef's Assorted Desserts

Served family style

RECEPTION PACKAGES

$60

per person

THE SOCIAL

Select 5 from our passed selections menu

$85

per person

THE SOCIAL TABLE

Select 4 from our passed selections menu
+ 1 chef-attended action station

$135

per person

THE SHELBY EXPERIENCE

Select 4 from our passed selections, 2 chef-attended stations, and 1 culinary display

Refer to Chef's Stations for station selection details and all customization options

PASSED SELECTIONS

Based on 1.5 hours of service, additional selections at $5 per person

SHRIMP COCKTAIL
house-made cocktail sauce

MINI CRAB CAKES
pan seared jumbo lump crab cake, house tartar sauce

CHICKEN KEBAB
gochujang, peanut satay or mediterranean

HUSH PUPPIES
remoulade sauce

PEPPERONI BITES
mozzarella, marinara, crispy pepperoni

MUSHROOM ARANCINI
crispy risotto, wild mushroom, parmesan

AVOCADO & CRAB TOAST
sourdough, smashed avocado, jumbo lump crab, citrus

CRISPY SHRIMP TEMPURA
crispy fried shrimp, sweet chili aioli

PIGS IN A BLANKET
puff pastry wrapped all beef hot dog, dijonnaise

FRIED PIEROGIE "TACO"
cajun chicken, marinated cabbage, sour cream, pico

BAO BUNS
select one: short rib, fried chicken, or tofu

SMOKED SALMON TOAST
whipped cream cheese, smoked salmon, crostini

SPICY CHICKEN SALAD
crispy potato cake, Asian-inspired chicken salad

GENERAL TSO'S CRISPY TOFU
crispy tofu, sweet & spicy general tso's glaze

CRISPY CHICKEN FLAUTAS
cheesy cajun chicken filling, corn tortilla

SHELBY SLIDERS
pick one: short rib, fried chicken, cod, or tofu

FALAFEL & TZATZIKI
crispy falafel, cucumber tzatziki

BANG-BANG CHICKEN BITES
crispy chicken bites, bang bang sauce

Saturday and Sunday Brunch Reception

SELECT 5

MINI CHICKEN & WAFFLES
whipped maple butter

VEGETABLE QUICHE
chef's seasonal vegetables

BLINI
savory pancake, caviar, crème fraîche

AVOCADO TOAST
smashed avocado, sourdough toast

TAMAGO TEA SANDWICH
creamy egg salad, brioche, chives

CHOCOLATE CREPE
vanilla crepe, chocolate ganache

BACON EGG & CHEESE SLIDER
bacon, egg, american cheese, brioche

BREAKFAST SAUSAGE CORN DOG
cornbread batter, maple mustard

MINI EARLY BIRD
pancake, breakfast sausage, egg, american cheese

BRUNCH ADD-ON

Omelet Station

Made-to-order, chef attended; available with Brunch Reception only

+ $20 per person

Passed selections and chef's stations may be added to any package at à la carte pricing. Please discuss details with our Group Dining team.

CHEF'S STATIONS

All chef-attended stations require a minimum group of 40 guests

The Italian Noodle Bar

PASTA

Cavatappi

SAUCES

Nonna's Red Sauce & White Sauce

CHOOSE SIX, COMBINED

From the vegetables and proteins below

VEGETABLES

Spinach · Broccolini · Roasted Tomatoes · Mushrooms · Sautéed Onion · Roasted Peppers

PROTEINS

Bacon · Chicken · Shrimp · Diced Tofu · Smoked Salmon

Parmesan Wheel available as an add-on

The Fast Wok

Wok-tossed to order, with six toppings combined from the vegetables and proteins below

CHOOSE ONE BASE

Jasmine Rice · Egg Noodles

CHOOSE ONE SAUCE OR BROTH

Stir Fry Sauce · Gochujang Sauce · Sesame Ginger Sauce · Tonkatsu Broth · Pho Broth · Curry Broth

VEGETABLES

Spinach · Broccolini · Roasted Tomatoes · Mushrooms · Sautéed Onion · Peppers · Stir Fry Vegetables

PROTEINS

Bacon · Chicken · Shrimp · Diced Tofu · Smoked Salmon

Included: Soy Egg · Bok Choy

The Butcher Block

Carved to order, served with your choice of 3 sides

CHOOSE ONE PROTEIN

Salmon · Prime Rib (+$15 per person) · Pork Roast · Honey Glazed Ham

STARCHES

Mashed Potatoes · Scalloped Potatoes · Roasted Potatoes · Tomato Rice · Rice Pilaf · Baked Ziti · Corn Bread · Mac & Cheese

VEGETABLES

Grilled Vegetables · Creamed Spinach · Roasted Mushrooms · Green Bean Casserole · Dill Cucumber Salad · Broccoli · Roasted Squash · Brussels Sprouts with Bacon · Oven Roasted Tomatoes

Included: Dinner Rolls · Chef's Selection of Sauces

Chef's Culinary Displays

Unattended

The Chef's Garden · $10 per person
Seasonal fruits & vegetables with dips or sauces

Mediterranean · $12 per person
Hummus & antipasti with an array of toppings

Charcuterie Boards · $15 per person
Chef's selection of meats & cheeses

The Pizza Corner · $10 per person
An assortment of chef's seasonal pizzas

The Sweet Corner · $12 per person
Chef's assortment of house-made sweets

Chilled Raw Bar* · Market Price
Oysters, shrimp cocktail, salmon ceviche, lump crab

**Not included in The Shelby Experience package. Can be added for additional cost.*

Chef's Dessert Station

Chef attended, sweeten the occasion for $15 per person, choose one

Flaming Crepes Station
guest's choice of bananas foster, cherries jubilee, chocolate, or orange

Ice Cream Sundae Bar
vanilla, chocolate, and one seasonal flavor, with toppings

OPEN BAR PACKAGES

HOSTED BAR

$25 per guest

THE CLASSIC

4 beer and 4 wine selections

Additional hour · $10 per guest

$32 per guest

THE SOCIAL

Beer, wine, and your selection of 2 signature cocktails

Additional hour · $12 per guest

$45 per guest

THE SHELBY

4 beer and 4 wine selections with all mixers, including Tito's Vodka, Beefeater Gin, The Shelby exclusive barrel Código Tequila, Bacardi Silver Rum, and Old Forester 100 Bourbon

Additional hour · $15 per guest

$12 per guest

THE ZERO PROOF BAR

Handcrafted mocktails and any non-alcoholic beverage

Additional hour · $5 per guest

$22 per guest

THE BRUNCH BAR

Private mimosa and Bloody Mary bar setup. Available on Saturday & Sunday during brunch events only.

Additional hour · $10 per guest

Beverage Selections

WHITE WINE
Pinot Grigio · Sauvignon Blanc · Rosé · Chardonnay · Riesling

RED WINE
Pinot Noir · Cabernet · Red Blend

BEER & SELTZER
Coors Light · Stella · Corona · Michelob Ultra · Blueberry Lemonade · Half & Half · Peach Iced Tea · Orange

SIGNATURE COCKTAILS
Shelby Old Fashioned · Shelby Manhattan · Pomegranate Martini · Shelby Margarita · Blood Orange Paloma · Bloody Mary · Honey Bear

MIMOSA JUICES
Orange · Cranberry · Grapefruit · Pineapple · White Cranberry · Seasonal

ZERO PROOF
Ask about our full mocktail menu

All packages based on 1.5 hours of service · Soft drinks, regular coffee and hot tea always included · Mixers always included

SATELLITE BAR *available for parties of 40 or more*

EVENT FACTS

FOOD AND BEVERAGE MINIMUM

Your food and beverage minimum applies to all food and drink spending at your event. If the minimum is not reached, the remainder is treated as a space fee. Minimums vary by day, time of year, space and group size, and do not include service charge, sales tax or gratuity.

SERVICE CHARGE AND GRATUITY

An 18% gratuity is automatically added to all group events. Guests are always welcome to leave additional gratuity at their discretion. A 6% local sales tax, a 4% booking fee and a 2.25% credit card processing fee are applied to all final totals. Cake or dessert from an outside establishment is permitted and subject to a $3 per person outside dessert fee.

CONFIRMING YOUR RESERVATION

A signed event agreement and a 50% deposit on food and beverage are required to hold your date. Deposits may be made by cash, check or credit card. Dates are not secured until both the agreement and deposit have been received by our Group Dining team.

SUBMITTING SELECTIONS

Please submit all menu and beverage selections to our Group Dining team at least two weeks prior to your event so all product is ordered and ready for your guests.

FINAL GUEST COUNT

Please provide your final guest count at least two weeks prior to your event. If it is not received in time, we will proceed with the agreed count. We will do our best to accommodate any increases.

MENU TYPE AND OUTSIDE FOOD AND BEVERAGE

All group events are served from a pre-selected menu. Menus are updated seasonally and minor substitutions may occur. Outside food and beverage is not permitted, with the exception of cake or dessert. Passed selections and chef's stations may be added to any package at à la carte pricing. Please notify our Group Dining team of any allergies or dietary restrictions prior to your event.

CANCELLATION POLICY

Cancellations made more than two weeks prior to your event incur no fee. Within two weeks, 50% of the food and beverage minimum is charged. Within 24 hours, 100% of the minimum is charged. Fees are non-transferable.

TRELLIS EVENTS AND WEATHER

Trellis events are held rain or shine. If your event includes any part of the outdoor patio, we will do our best to accommodate your setting under the Trellis in the event of inclement weather.

LATE ARRIVAL AND OVERTIME

If your group is more than 30 minutes late without prior notice, The Shelby reserves the right to release the reserved space, and cancellation fees apply. All events must adhere to the agreed upon reserved time slot.

DECORATIONS

Decoration plans should be discussed with our Group Dining team prior to the event to avoid any cleanup charges. Centerpieces, flameless candles and table runners are permitted. Open flame candles are not permitted. Helium balloons and confetti are strictly prohibited. Balloons secured to weights are permitted.

CREDIT CARD ON FILE

When paying your deposit, you may choose to securely save a credit card on file for use at the conclusion of your event. This is optional. Saved cards are encrypted and tokenized through our secure online payment system and are never stored directly by The Shelby. If someone not in attendance will finalize payment, the card must be saved at deposit.

FINAL PAYMENT

Final payment is due at the conclusion of your event, and a valid payment method is required. All payments are final and non-refundable. One check is presented inclusive of all food, beverage, tax, service charge and gratuity; separate checks are not available. Any payment changes after the final check is closed and the event day has concluded are subject to administrative fees.

THE Shelby

EAT · DRINK · CHEERS

GROUP DINING TEAM

610-841-0808 · events@the-shelby.com

707 N. Krocks Road · Allentown, PA 18106

theshelbyrestaurant.com/events