

Banquet Menu

2019

Includes Indoor or Outdoor Venue for Four Hours with Rental Fee
Twenty-Five Person Minimum – Priced Per Person +6% PA sales tax and 20% service charge
All Entrees including Buffet come with choice of two sides and a drink station.

Salad

Tossed:
\$3.95

Mixed Greens,
Shredded Carrots,
Cucumber,
Grape Tomato
& Red Onion
with choice of
Lemon Poppy Seed or
Balsamic Vinaigrette

Caesar:
\$4.50

Crisp Romaine,
Shredded Parmesan
& Seasoned Croutons
with Caesar Dressing

Anchovies are available
upon request.

Greek:
\$4.50

Mixed Greens,
Kalamata Olives,
Grape Tomatoes,
Pepperoncini's,
Crumbled Feta
& Red Onions
with Red Wine Vinaigrette

Strawberry Fields:
\$4.50

Baby Spinach,
Sliced Fresh Strawberries,
Chopped Bacon
& Red Onion
with Raspberry Vinaigrette

Apple Walnut:
\$4.50

Mixed Greens,
Diced Granny Smith Apples,
Candied Walnuts
& Crumbled Goat Cheese
with Champagne Citrus Vinaigrette

Pasta

Prima Vera:
\$15.50

Penne Pasta &
Assorted Fresh
Vegetable
Medley Tossed in
choice of
Traditional Alfredo
Sauce or Garlic
Olive Oil

*Four Cheese
Lasagna:*
\$15.50

Mozzarella,
Ricotta,
Provolone
& Parmesan
Layered with
Lasagna Noodles
& Marinara

Baked Rigatoni:
\$15.50

Rigatoni tossed in
Marinara Sauce
then Baked with
Parmesan
Crumb Crust
with choice of
Meatballs or
Sweet Italian
Sausage

*Seafood
Mac & Cheese:*
\$19.95

Shrimp,
Lump Crab
& Macaroni
Tossed in a
Creamy Cheddar
Cheese Sauce
with a Parmesan
Crumb Crust

Pork

\$15.50

Honey Baked Ham
with Pineapple Sauce

\$16.50

Smoked Pork Loin
with Honey Bourbon BBQ Sauce
or Apple Bourbon Chutney

Poultry

Chicken Kiev:
\$17.00

Sour Cream,
Chives,
Garlic
& Parmesan Butter Stuffing
(Breaded & Baked)

Chicken Carbonara:
\$17.00

Grilled Chicken Breast
Topped with Bacon,
Mushrooms
& Scallions
Tossed in
Garlic Cream Sauce

Chicken Marsala:
\$17.00

Grilled Chicken Breast
Topped with a
Mushroom Marsala
Light Cream Sauce

Chicken Montreal:
\$17.00

Grilled Chicken Breast
Topped with
Canadian Bacon,
Pineapple,
Melted Brie
& Dijon Honey
Cream Sauce

Chicken Margherita:
\$17.00

Grilled Chicken Breast
with Sliced
Roma Tomatoes,
Fresh Mozzarella,
Fresh Basil
& Balsamic Glaze

Turkey Breast:
\$17.00

Choice of
Smoked or
Oven Roasted
Turkey Breast

Beef

\$17.00

Tender Shoulder Steak
topped with
Wild Mushroom
& Rosemary
Red Wine Sauce
(Sliced)

\$22.00

Petite Six Ounce
Filet Mignon
with Red Onion
Marmalade,
Crumbled Gorgonzola
& Balsamic Glaze

\$25.00

Twelve Ounce
Smoked Prime Rib
with a Horseradish Filled,
Oven Roasted
Onion Crown

\$17.00

Slow Roasted Pot Roast
with Pan Gravy

\$17.00

Hunter Beef Tips
with Mushrooms,
Chopped Bacon
& Diced Tomatoes
in a Tarragon Red Wine Sauce

Combination

\$18.00

Four Ounce
Chicken Breast
with choice of
Stuffed or Dijon Marinade
& Honey Baked Ham

\$19.00

Four Ounce
Chicken Breast
with choice of
Stuffed or Dijon Marinade
& Slow Roasted Pot Roast

\$20.00

Four Ounce
Chicken Breast
with choice of
Stuffed or Dijon Marinade
& Crab Cake

\$22.00

Four Ounce Chicken Kiev
or Boursin Chicken
& Crab Cake

\$24.00

Four Ounce Petit Filet
& Crab Cake

\$25.00

Four Ounce Petit Filet
& Dijon Herb Salmon

Dessert

Assorted:
\$3.85

*Seasonal Changing Variety
which may include:*

Triple Chocolate Cake,
Classic Cheesecake,
Chocolate Peanut Butter Cup Cake,
Apple Pie,
Lemon Meringue Pie,
Raspberry Cheesecake
& More

Premium:
\$5.50

Choice of One:

Vanilla Crème Brûlée,
Chocolate Kahlua Crème Brûlée,
Tiramisu,
Apple Walnut Cobbler,
Bananas Foster
or Ricotta Cheesecake
with Strawberries

Buffet

\$26.50

Tossed Garden Salad
with choice of
Lemon Poppy Seed
or Balsamic Vinaigrette
& Homemade Bread
(served at table)

Assorted Dessert Selection
or Sub One
Premium Dessert
for \$2.00 more

Choice of Two Entrees:
Honey Baked Ham,
Smoked Pork Loin with choice
of Sauce or Chutney,
Chicken Kiev,
Stuffed Chicken Breast,
Turkey Breast with choice
of Smoked or Roasted
or Pot Roast

Choice of Two Sides:
Vegetable Medley,
Buttered Green Beans,
Roasted Red Bliss Potatoes,
Herbed White Rice
or Garden Herb Orzo
& Wild Rice

Drinks Station: Soda, Pink Lemonade, Coffee (Regular & Decaf), & Tea (Hot & Cold)