



## **Luncheon Menu**

### **Price Includes**

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**Salad Selection or Soup**

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**Entree Selections with  
Rolls, Butter, Coffee & Tea Service**

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**Dessert Selection**

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**Assorted Linen Colors & Candles  
Event Supervisor & Staff**

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**Prices Subject to 6% Sales Tax and 20 % Service Charge**

**Sherry Muir, Special Events Coordinator, (215) 855-4113 ext 19**

**Fruit & Cheese Display \$3.00 Per Person**

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**Salad or Soup Selection (Choose One)**

~ Traditional Caesar Salad ~

Garden Salad

Or

Cream of Mushroom Soup

Beef or Chicken Vegetable Soup

Chicken Noodle Soup or Seasonal Summer Soup

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**ENTREES**

**Poultry**

**Lemon Sage Chicken** in White Wine Lemon Butter \$28

**Romano Chicken** Panko/Romano Cheese Crust, Tomato Puree \$28

**Chicken with Wild Mushrooms** with Madeira Wine Reduction \$30

**Chicken Perrone** Crab, Fresh Herbs, White Wine Citrus Butter \$30

**Boursin Chicken** Pan Seared Chicken, Boursin Cheese, Roasted Garlic Cream \$32

\*Served with Choice of Confetti Rice or Potato Coins & Seasonal Vegetables

**Fish**

**Baked Salmon** with Horseradish Pesto Crust \$30

**Poached Salmon** with a Shrimp Cream \$30

**Citrus Marinated Salmon** with Fresh Guacamole \$32

**Pistachio Crusted Chilean Sea Bass** with Riesling, Lobster Broth \$32

**Pan Seared Halibut** Artichoke Hearts, Baby Spinach, Tomato, Lemon Vinaigrette \$34

\*Served with Choice of Cous, Cous or Risotto Cake & Seasonal Vegetable

**Beef**

**Sliced London Broil** with Shallot & Sherry Butter \$32

**Slow Roasted Top Round** with Red Wine Reduction \$32

**Center Cut Pork Loin** Burgundy Demi Glaze \$32

\*Prime Rib of Beef Au Jus (16 person minimum) \$34

**New York Strip** w/ Tumbleweed Onions or Compound Butter \$36

**Petite Filet Mignon and Crab Cake** \$38

\* Served with Whipped Potatoes & Grilled Asparagus or Steamed Green Beans

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**Dessert Selection**

Cheesecake/Chocolate Cake or Chocolate Mousse

\*Mini Dessert Table Available for \$7.00 Per person

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**Butlered Hors d'oeuvres (Choose 4 for \$5.95)**

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**Coconut Crusted Shrimp, Red Onion, Orange Marmalade**

**Scallops Wrapped In Prosciutto**

**Smoked Salmon on Potato Pancake with Fresh Dill & Sour Cream Dot**

**Mini Crab Cakes with Red Pepper Aioli**

**Ginger & Orange Glazed Shrimp on Crispy Wonton**

**Buffalo Chicken, Bleu Cheese Dressing & Celery Served in Shooter Glass**

**Sesame Crusted Chicken Tenders with Thai Peanut Sauce**

**Short Ribs Wrapped in Bacon with Horseradish Cream**

**Baked Brie with Raspberry**

**Potato Puffs with Bacon, Cheddar Cheese & Chives, Sour Cream Dot**

**Artichoke & Feta Cheese Triangles**

**Mushrooms Stuffed with Spinach & Parmesan Cheese**

**Risotto Balls, Red Pepper Aioli**

**Assorted Flatbreads Served on Mini Paddle Boards**

**Mini Philly Style Cheesesteak Rolls with Spicy Mayo**

**Pigs in the Blanket or Italian Sausage Wrapped in Puff Pastry**

**Mini Fried Chicken & Waffles with Sweet & Savory Sauce**

**BLT Skewers**

**Shrimp & Chorizo Skewers with Lime Crema**

**Kobe Meatballs, Porcini Mushroom Demi-Glace**

**Fontina Cheese and Lump Crab Toasts**

**Filet Tips on Brioche Bread with Horseradish Cream**

**Chilled Miso Glazed Filet of Beef, Ginger, Scallion Emulsion**

**Chilled Marinated Seafood Salad in Ceramic Spoon**

**Smoked Salmon on Russian Black Bread, Fresh Dill, Cream**

**Salmon Mousse, Savory Cone, Fresh Dill**

**Chilled Ahi Tuna, Asian Slaw, Toasted Peanuts, Crispy Wonton**

**Red Pepper Hummus, Feta, Kalamata Olives, Cucumber Cup**

**Tomato, Fresh Mozzarella, Fresh Basil Skewers**

**Crab & Avocado Layered on Toast Point With Grape Tomatoes**

**Curried Chicken Salad, Walnuts, Grapes, Fresh Mint**

**White Bean & Avocado Salad, Cucumber Slice**

**Vegetable Gazpacho Shooters**

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## **Bar Selections**

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### **Open Bar**

House Liquors, Cordials, Beer, Wine, Sodas and Juice

One Hour \$10.50 Per Person

Two Hour \$14.50 Per Person

Three Hour \$18.50 Per Person

Four Hour \$22.50 Per Person

Five Hour \$25.50 Per Person

Bartenders Included

Prices Subject to 20% Service Charge

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### **Premium Open Bar**

Top Shelf Liquors and Cordials, Beer, Premium Wines,  
Sodas & Juice

One Hour \$12.50 Per Person

Two Hour \$16.50 Per Person

Three Hour \$20.50 Per Person

Four Hour \$24.50 Per Person

Five Hour \$ 28.50 Per Person

Bartenders Included

Prices Subject to 20% Service Charge

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### **Beer, Wine & Soda Bar**

House Wine, Beers and Soda

One Hour \$8.50 Per Person

Two Hour \$12.50 Per Person

Three Hour \$16.50 Per Person

Four Hour \$20.50 Per Person

Five Hour \$23.50 Per Person

Prices Subject to 20% Service Charge

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### **Consumption Bar**

Host pays per drink

Bar Tab Subject to 20% Service Charge

Bartender Fee \$75 Per Bartender

## **Soft Drink Package**

Unlimited Sodas & Juices  
One Hour \$2.50 Per Person  
Two Hour \$3.50 Per Person  
Three Hour \$4.50 Per Person  
Four Hour \$5.50 Per Person  
Five Hour \$6.50 Per Person

Bartender Fee \$75 Per Bartender

Prices Subject 6% Sales Tax & 20% Service Charge

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## **Cash Bar**

Guest Pay Per Drink

Bartender Fee \$75 Per Bartender

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## **Punch Bowls**

Mimosa, Whiskey Sour, Sangria, Rum Punch,  
PineCrest Wine Punch (red, white, Rose)

\$250 (Serves up to 50 Guests)

\*Fountains Available for \$50 Rental Fee

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## **WINE SERVED WITH LUNCH**

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### **Acrobat Pinot Gris, Oregon**

On the nose, green apple, grapefruit, lime zest, and pear. Flavors of tangerine, lemon, kiwi, pineapple.

### **Alamos Chardonnay, Argentina**

Exhibits flavors of ripe apple & tropical fruit flavor with a hint of spice & butterscotch.

### **Bodega Norton Moscato, Argentina**

It has floral aromas, with a touch of citrus notes. Sweet, creamy & fresh with hints of peach & apricot, and a crisp finish.

### **Mirassou Pinot Noir, California**

Displaying fresh fruit flavors of pomegranates, cherries and currants, balanced with fruit aromas, Mirassou California Pinot Noir is a bright reflection of our heritage as the pioneer of California.

### **Red Rock Merlot, California**

Soft, enjoyable with lush, plum-like flavors and notes of blueberry and cherry with a smooth and velvety finish

### **William Hill Cabernet Sauvignon, Central Coast California**

Dark and intense, with a dramatic fruit presence.

### **Two Selections \$4.00 per Person**

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**(All prices subject to 20% service charge)**

**Sherry Muir, Special Events Coordinator, (215) 855-4113 ext 19**