



Luncheon Menu

Price Includes

Salad Selection or Soup

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

Dessert Selection

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

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

Kate Carlin, Special Events Coordinator, 215-855-4113 ext 1

Fruit & Cheese Display \$3.00 Per Person

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

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

Dessert Selection

Cheesecake/Chocolate Cake or Chocolate Mousse

*Mini Dessert Table Available for \$7.00 Per person

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

**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

Bar Selections

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

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

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

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

Cash Bar

Guest Pay Per Drink

Bartender Fee \$75 Per Bartender

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

WINE SERVED WITH LUNCH

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

(All prices subject to 20% service charge)

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