



Memorial Buffet Luncheon

Fruit & Cheese Display

Choice of 2 Entree's:

Lemon Sage Chicken White Wine, Lemon Butter
Romano Chicken Panko/Romano Cheese Crust, Tomato Puree
Chicken with Wild Mushrooms Madeira Wine Reduction
Baked Salmon Tomato Basil Bruschetta
Grilled Salmon w/ Dill Cream
Baked Salmon White Wine, Lemon Butter
Ground Sirloin Meatloaf with Mushroom Gravy
Pork Loin Rosemary Au Jus
Sliced Sirloin w/Beef Au Jus

Garden or Caesar Salad

Chef's Potato, Penne Marinara & Vegetable, Rolls & Butter

Includes Coffee, Tea, Iced Tea, Lemonade, Assorted Dessert Display

\$33 Per Person

Plus 6% Sales Tax & 20 % Service Charge

Kate Carlin, Special Events Coordinator, 215 855 4113 ext 109

Elegant Additions

Butlered Hors d'Oeuvres

(Choose 3 \$5.95 Per Person Per Hour)

(Choice of 6 \$11.95 Per Person Per Hour)

Coconut Crusted Shrimp

Scallops Wrapped In Prosciutto

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

Mini Crab Cakes with Red Pepper Aioli (\$3.00 Per Person)

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

Sautéed Chicken, White Bean Puree, Red Onion Remoulade, Lime Cream

Baked Brie with Raspberry

Red Bliss Potato Filled With Sour Cream, Bacon and Chives

Spinach & Feta Cheese Triangles

Mushrooms Stuffed with Spinach & Parmesan Cheese

Risotto Balls, Red Pepper Aioli

Phyllo with Asparagus, Brie & Candied Walnuts

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

Buffalo Turkey Meatballs with Bleu Cheese Dressing

Beef Kabobs with Onion & Peppers or Chili Lime Chicken Kabobs

Kobe Meatballs, Porcini Mushroom Demi-Glace

Grilled Cheese Bite with Cream of Tomato Soup

Filet Tips on Brioche Bread with Horseradish Cream (\$3.00 Per Person)

Fresh Melon or Grilled Asparagus Wrapped with Prosciutto

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

Baked Fig, Goat Cheese, Peppered Honey

Fresh Watermelon Square, Feta Cheese, Chive Drizzle

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 \$12.50 Per Person

Two Hour \$16.50 Per Person

Three Hour \$21.50 Per Person

Four Hour \$24.50 Per Person

Five Hour \$28.50 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 \$14.50 Per Person

Two Hour \$18.50 Per Person

Three Hour \$23.50 Per Person

Four Hour \$27.50 Per Person

Five Hour \$ 32.50 Per Person

Bartenders Included

Prices Subject to 20% Service Charge

Beer, Wine & Soda Bar

House Wine, Beers and Soda

One Hour \$10.50 Per Person

Two Hour \$14.50 Per Person

Three Hour \$19.50 Per Person

Four Hour \$23.50 Per Person

Five Hour \$27.50 Per Person

Bartenders Included

Prices Subject to 20% Service Charge

Consumption Bar

Host pays per drink

Bar Tab Subject to 20% Service Charge

Bartender Fee \$75 Per Bartender

Cash Bar

Guest Pay per Drink

Bartender Fee \$75 per Bartender