



**Memorial Buffet Luncheon**

**Fruit & Cheese Display**

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**Choice of 2 Entree's:**

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**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

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**Garden or Caesar Salad**

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

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

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**\$33 Per Person**

**Plus 6% Sales Tax & 20 % Service Charge**

**Banquet Sales Team, 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 \$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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**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 \$22.50 Per Person

Four Hour \$26.50 Per Person

Five Hour \$ 30.50 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 \$10.50 Per Person

Two Hour \$14.50 Per Person

Three Hour \$20.50 Per Person

Four Hour \$23.50 Per Person

Five Hour \$26.50 Per Person

Bartenders Included

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

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**Cash Bar**

Guest Pay per Drink

Bartender Fee \$75 per Bartender