

PUSS N BOOTS TAVERN

STANDARD BUFFET PACKAGE

Salad

(Choose one)

Garden Salad with Assorted Dressings

Classic Caesar Salad with our herb & garlic oven baked croutons

Veggies

(Choose one)

Vegetable Medley

Roasted Carrots

Green Bean Almondine

Potato

(Choose one)

Country Mashed Potatoes

Roasted Garlic & Herb Potatoes

Baby Whole Potatoes tossed in Garlic Parmesan

Pasta

(Choose one)

Vodka Cream Penne

Alfredo Penne

Baked Ziti

Chicken

(Choose one)

Chicken Marsala

Chicken Parmesan

Chicken Francaise

Shaved Beef or Pork

Served with rolls, cheese & condiments

Vegetarian and Gluten free options available upon request

\$23.95 per guest

Please add 6% Sales Tax & 20% Gratuity

Pricing is for a 3 hour event.

PUSS N BOOTS TAVERN

A Taste of Philly Buffet

Your buffet table is beautifully decorated to reflect the theme of your event

Create Your Own Steak or Chicken Steak Sandwich

Includes authentic Italian rolls, cheese whiz, sauce, fried onions & hot peppers

Pepperoni & Cheese Strombolis

Breaded Chicken Cutlet Italiano

dipped in lemon garlic olive oil with hot peppers

South Philly Roast Pork

served with spinach or broccoli rabe

French Fries Bar

Served with various toppings

\$25.95 per guest

Please add 6% Sales Tax & 20% Gratuity

Pricing is for a 3 hour event.

PUSS N BOOTS TAVERN

APPETIZERS ADD ON PACKAGES

*The perfect way to begin your event. Pricing is for up to 1 hour at the beginning of your event.
Please add 6% Sales Tax & 20% Gratuity*

Stationary Displays

Vegetable Crudite Fresh vegetables with dip	3.99 per guest
Vegetable & Cheese Crudite A colorful array of fresh vegetable & artisan cheeses with gourmet crackers and dip	5.99 per guest
Fruit Display A colorful display of seasonal fruits	3.99 per guest
Bruschetta Display Freshly prepared bruschetta served with garlic crostini	2.99 per guest

Butlered Hors d'oeuvres

Cocktail Franks · Smash Sliders · Boneless Wings · Risotto Bites
Lobster Cappuccino ⊕ Mini Soup & Grilled Cheese
Shrimp Cocktail (additional \$1) ⊕ Mini Crab Bites (additional \$1)

2 butlered hors d'oeuvresL	5.99 per guest
3 butlered hors d'oeuvres:	6.99 per guest
4 butlered hors d'oeuvres:	8.99 per guest

PUSS N' BOOTS CATERING PACKAGES

BRUNCH MENU

4 Hour event package (minimum of 20 guests)

Please add 6% Sales Tax & 20% Gratuity

\$19.95 per guest

Pastry station

Assorted bagels with butter and cream cheese, miniature danish, and assorted muffins

French Toast

Homemade French toast with syrup and whipped cream

Chef assisted Omelet Station

Fresh omelets made to order with chefs' choice of fillings and cheeses

Bacon and Sausage

Classic Home Fries

Fresh Assorted Fruit Tray

Brunch Additional Add-On Options

Filet Benedict with Béarnaise \$4.95 per person

Roasted filet mignon & poached egg served over a toasted English muffin topped with bearnaise sauce.

Eggs Benedict \$4.25 per person

Poached egg & Canadian ham served on a toasted English muffin topped with hollandaise sauce

Chicken Francaise \$3.95 per person

Grilled chicken breast served in a lemon butter wine sauce

Pasta \$2.50 per person

Your choice of marinara, primavera (red or white), alfredo, or vodka cream

Crab cakes \$5.95 per person

Freshly made served with roasted garlic mayonnaise

Chicken Salad Croissants \$3.50 per person

Grilled chicken breast and sun-dried tomatoes lightly tossed in a Dijon, honey, & mayo served on mini croissant

Carved Beef \$4.50 per person

Shaved roast beef with au jus, caramelized onions & creamy horse radish sauce

www.pussnbootstavern.com

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Updated: Summer 2022