## SMALL GATHERING

## THE GATHERING \$15.95/PP

#### **GARDEN SALAD**

garden salad topped with tomatoes, onions & carrots served with house dressing

#### **PASTA SALAD**

hand tossed pasta salad

### **FRUIT TRAY**

arranged fruit & berries garnished with grapes

#### MINI SANDWICH TRAY

selection of roast beef & cheese, turkey & cheese, honey cranberry chicken salad served on mini rolls/wraps



## EARLY COCKTAIL PARTY \$18.95/PP

#### **COLD DISPLAY**

tomato mozzarella skewers antipasto skewers cheese display

#### **HOT DISPLAY**

choose two of the following:
cheeseburger sliders
pulled pork sliders
mozzarella sticks
bruschetta
mini crab cakes (add \$2/pp)
grilled shrimp skewers (add \$3/pp)





## BUFFET PACKAGES

## **SALAD SELECTION**

GARDEN SALAD WITH ASSORTED DRESSINGS
CLASSIC CAESAR WITH HERB & GARLIC OVEN BAKED CROUTONS



### **VEGGIE SELECTION**

VEGETABLE MEDLEY
ROASTED CARROTS
GREEN BEAN ALMONDINE

## **POTATO SELECTION**

COUNTRY MASHED
ROASTED GARLIC & HERB
BABY WHOLE POTATOES
(TOSSED IN GARLIC PARM)

## **PASTA SELECTION**

VODKA CREAM PENNE
ALFREDO PENNE
BAKED ZITI



## **CHICKEN SELECTION**

MARSALA, PARMESAN OR FRANCAISE

## **SHAVED BEEF OR PORK**

SERVED WITH ROLLS, CHEESE & CONDIMENTS



### **\$23.95 PER GUEST**

#### PLEASE ADD 20% SERVICE CHARGE AND 6% SALES TAX

Above prices are for a 3 hour event. Service of all alcohol will end 1/2 hour prior to the close of the event. Alcohol service will be denied to guests under the age of 21 and may be denied to any guests at the discretion of our professionally trained personnel.



## A TASTE OF PHILLY

### A TASTE OF PHILLY BUFFET PACKAGE

# CREATE YOUR OWN STEAK OR CHICKEN STEAK SANDWICH

includes authentic Italian rolls, cheese whiz, marinara, fried onions & hot peppers

#### PEPPERONI & CHEESE STROMBOLIS

homemade stromboli served warm with marinara for dipping

BREADED CHICKEN CUTLET ITALIANO dipped in lemon garlic olive oil with hot peppers

SOUTH PHILLY ROAST PORK served with spinach or broccoli rabe

HAND CUT FRENCH FRY BAR served with various toppings

\$25.95/PP



## APPETIZER PACKAGES

#### STATIONARY DISPLAYS

**VEGETABLE CRUDITE \$3.99/PP** 

fresh vegetables served with homemade ranch dipping sauce

**VEGETABLE & CHEESE CRUDITE \$5.99/PP** 

a colorful array of fresh vegetables & artisan cheeses served with gourmet crackers and dipping sauces

FRUIT DISPLAY \$3.99/PP

a colorful display of seasonal fruit

**BRUSCHETTA DISPLAY \$2.99/PP** 

freshly prepared bruschetta served with garlic crostini



#### **BUTLERED HORS D'OEUVRES**

cocktail franks \* smash sliders \* boneless wings \* risotto bites lobster cappuccino \* mini soup & grilled cheese shrimp cocktail (add \$1) \* mini crab bites (add \$1)

2 BUTLERED HORS D'OUEVRE: \$5.99/PP

3 BUTLERED HORS D'OUEVRE: \$6.99/PP

4 BUTLERED HORS D'OUEVRE: \$8.99/PP



THE PERFECT WAY TO BEGIN YOUR EVENT.
PRICING IS FOR UP TO 1 HOUR AT THE
BEGINNING OF YOUR EVENT.



## BRUNCH PACKAGES

## **BRUNCH MENU \$19.95/PP**

#### **PASTRY STATION**

assorted bagels with butter & cream cheese, Danish, & assorted muffins

#### FRENCH TOAST

homemade French toast with syrup and whipped cream

#### CHEF ASSISTED OMELET STATION

fresh omelets made to order with chef's choice of fillings & cheeses

#### **BRUNCH ESSENTIALS**

bacon, sausage, classic home fries, fresh assorted fruit tray

## BRUNCH ADDITIONAL ADD ON OPTIONS

#### FILET BENEDICT \$5.25/PP

roasted filet mignon & poached egg served over a toasted English muffin topped with Béarnaise sauce

#### EGGS BENEDICT \$4.25/PP

poached egg & Canadian ham served over a toasted English muffin topped with hollandaise sauce

#### CHICKEN FRANCAISE \$3.95/PP

grilled chicken breast served in a lemon butter wine sauce

#### **PASTA \$2.50/PP**

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

#### CRAB CAKES \$5.95/PP

freshly made served with roasted garlic mayonnaise

### CHICKEN SALAD CROISSANTS \$3.50/PP

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

### CARVED BEEF \$4.50/PP

shaved roast beef served with caramelized onions, au jus, & creamy horseradish sauce



#### PLEASE ADD 20% SERVICE CHARGE AND 6% SALES TAX

Above prices are for a 3 hour event with a minimum of 20 guests.

## PARTY TRAYS

### PARTY TRAYS AVAILABLE FOR PICK UP

#### SHRIMP & CRAB DUET

fresh shrimp cocktail served with homemade cocktail sauce garnished with lump crab meat \$26/lb (minimum 4lbs)

#### **ANTIPASTO**

an arrangement of Italian meats & cheeses, roasted vegetables, olives & artichokes \$150 (feeds 10-15)

#### FRESH FRUIT DISPLAY

arranged fruit & berries garnished with grapes \$120 (feeds 10-15)

#### TOMATO MOZZARELLA DISPLAY

tomatoes, fresh mozzarella, asparagus & roasted peppers served on a bed of greens \$95 (feeds 10-15)

#### FILET MIGNON BOARD

carved filet mignon, caramelized onions, wedge of gorgonzola cheese & creamy horseradish sauce \$38/lb (minimum 5lbs)

#### CHEESE BOARD

assorted cheeses accompanied with candied nuts & crackers \$95 (feeds 10-15)

#### **BAKED BRIE**

Brie wrapped in puff pastry baked golden brown served with crackers \$65 (feeds 10-15)





## BAR PACKAGES

### **OPEN BAR PACKAGES**

FULL OPEN BAR	\$29.95/pp
includes been wine C bouse liquer selections	

includes beer, wine, & house liquor selections

BEER & WINE OPEN BAR 20.95/pp

includes domestic bottles, draught beer & house wine by the glass

BEER OPEN BAR 18.95/pp

includes domestic bottles and draught beer



#### TAB BAR PACKAGE

Drinks of host's choice will be made available and charged on an open tab to be settled at the end of the event. Budgets can be set and host will be notified when the total amount is reaching the budget.



## **CASH BAR PACKAGE**

A bartender will be available with a cash bar payable by the Guest.

## ADD ON BAR PACKAGES

CHAMPAGNE TOAST \$8.50/pp

CHAMPAGNE PUNCH \$45/gallon

#### PLEASE ADD 20% SERVICE CHARGE AND 6% SALES TAX

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