

Breakfast Buffet

Served 7 a.m.- 11 a.m.
(guaranteed minimum of 30 adults)

Includes freshly brewed Colombian coffee, tea, chilled fruit juices, & soft drinks

Sliced Fresh Fruit Display
Assortment of Fresh Pastries and Muffins
Breakfast Potatoes

Entrée (choice of 1)

French Toast
Scrambled Eggs*
Buttermilk Pancakes
Vegetable Frittata*

Side (choice of 1)

Sweet Sausage*
Applewood Smoked Bacon*
Smoked Pit Ham*

Brunch Buffet

Served 11 a.m.- 3 p.m.
(guaranteed minimum of 30 adults)

Includes freshly brewed Colombian coffee, tea, chilled fruit juices, & soft drinks

Sliced Fresh Fruit Display
Assortment of Fresh Pastries and Muffins
Breakfast Potatoes

Entrée (choice of 2)

Sweet Berry Croissant Bake
Chicken and Waffles
Mediterranean Quiche
Western Frittata
Penne Pasta with choice of lemon
caper butter sauce or vodka tomato-
cream sauce
Blackened Salmon* lemon dill cream sauce

Salad (choice of 1)

Market Green Salad*
Caesar Salad*

Side (choice of 1)

Sweet Sausage*
Applewood Smoked Bacon*
Smoked Pit Ham*

Breakfast and Brunch Additions

Omelet Station* (chef fee)

made to order with your choice of mushrooms, onions, peppers, spinach, cheddar cheese, bacon, smoked pit ham

Waffle Bar

toppings: walnuts, fresh berries, whipped cream, chocolate chips, Nutella®, raspberry coulis, maple syrup

Bagels and Lox

bagels, smoked salmon, chopped bacon, capers, pickled onion, chopped hard boiled egg, selection of cream cheese

Avocado Toast Station

mashed avocado, honey wheat bread, ricotta, tomatoes, chopped bacon

House Fried Donuts (Choice of 1)

cookies and cream, sugar, peanut butter and jelly, chocolate glazed

Mimosa Bar (for guests 21 & older)

champagne, orange juice, cranberry juice, pineapple juice, raspberries, strawberries, blackberries

Bloody Mary Bar (for guests 21 & older)

vodka, tomato juice, celery, diced cheese, bacon, spices, horseradish, tabasco, lemon

Deli Market Lunch

(guaranteed minimum of 30 adults) Served 11 a.m. – 3 p.m.

Includes rolls & butter, fresh baked cookies, freshly brewed Colombian coffee, tea & soft drinks

Salad (choice of 1)

Market Green Salad* english cucumbers, cherry tomatoes, red onion, balsamic vinaigrette, green goddess dressing

Classic Caesar Salad* romaine lettuce, garlic croutons, parmesan-anchovy dressing, parmesan

Soup (choice of 1)

Roasted Tomato and Basil Bisque*

California Chicken Noodle chicken broth, carrots, celery, onion, broccolini, egg noodles

Broccoli Cheddar* roasted broccoli, cheddar cheese, garlic croutons

Sandwich (choice of 2)

Grilled Chicken Wrap

Roast Beef brioche roll

Veggie Hummus Wrap

Caprese Sandwich french baguette

Turkey and Swiss croissant

Tuna Salad honey wheat bread

Luncheon Entrées

(guaranteed minimum of 30 adults) Served 11 a.m. – 3 p.m.

Requires a preorder of guests' entrées and placecards.

Three-Course Menu includes rolls & butter, choice of salad & entrées, chef's choice of accompaniments, choice of dessert, freshly brewed Colombian coffee, tea & soft drinks

Salad (choice of 1)

Market Green Salad* english cucumbers, cherry tomatoes, red onions, balsamic vinaigrette

Classic Caesar Salad* romaine lettuce, garlic croutons, parmesan-anchovy dressing, parmesan

Entrées (choice of 2, plus vegetarian option)

Oven Roasted Salmon pineapple- teriyaki sauce

Blackened Salmon* lemon dill cream sauce

Flounder Filled with Jumbo Lump Crab white wine lemon cream sauce

Chicken Marsala* chicken breast, wild mushrooms, marsala sauce

Grilled Chicken Breast* capers, sun-dried tomatoes, lemon cream sauce

Chicken Bruschetta breaded chicken breast, diced tomatoes, fresh mozzarella, balsamic reduction, basil

Braised Boneless Shortribs seasonal vegetables, red wine demi- glace

Grilled 8oz. PRIME New York Strip* red wine demi- glace

Market Vegetable Penne Pasta seasonal vegetables, vodka cream sauce

Eggplant Rollatini four cheeses, spinach, tomato marinara

Vegan Stuffed Portobello Mushroom peppers, garlic, breadcrumbs, olive oil

Dessert (choice of 1)

Carrot Cake

Chocolate Layer Cake

Key Lime Pie

Dutch Apple Pie a la Mode

Ice Cream*

Lunch Buffet

Served 11 a.m. – 3 p.m.
(guaranteed minimum of 40 adults)

Includes rolls & butter, choice of salad, pasta & entrees, chef's choice of accompaniments, assorted cakes, freshly brewed Colombian coffee, tea & soft drinks

Salad (choice of 1)

Market Green Salad* english cucumbers, cherry tomatoes, red onion, balsamic vinaigrette, green goddess dressing

Classic Caesar Salad* romaine lettuce, garlic croutons, parmesan-anchovy dressing, parmesan

Pasta (choice of 1)

Farfalle

Penne

Rigatoni

Sauce (choice of 1)

Tomato Marinara*

Alfredo*

Tomato- Cream*

Lemon- Caper Butter*

Upgrade your Pasta

Cheese Stuffed Ravioli burst tomatoes, baby spinach, tomato marinara

Chicken Rigatoni herb-roasted chicken, mushrooms, caramelized sweet onion, marsala cream sauce

Baked Penne al Forno crumbled sweet Italian sausage, tomato marinara, mozzarella, parmesan

Entrées (choice of 2)

Oven Roasted Salmon pineapple- teriyaki sauce

Blackened Salmon* lemon dill cream sauce

Chicken Marsala* chicken breast, wild mushrooms, marsala sauce

Grilled Chicken Breast* capers, sun-dried tomatoes, lemon cream

Chicken Bruschetta breaded chicken breast, diced tomatoes, fresh mozzarella, balsamic reduction, basil

Smoked Pit Ham* honey mustard- pineapple glaze

Herb Roasted Turkey Breast* pan gravy

Eggplant Rollatini four cheeses, spinach, tomato marinara

Braised Boneless Shortribs red wine

Slow Roasted Pot Roast* seasonal vegetables, pan jus

Upgrade to a Carving Station (live action station, chef fee)

Roast Prime Rib of Beef* horseradish cream, au jus

Whole Beef Tenderloin* red wine- shallot sauce

Dinner Entrées

Requires a preorder of guests' entrées and placecards

Three-Course Menu includes rolls & butter, choice of salad, entrées & accompaniments, choice of dessert, freshly brewed Colombian coffee, tea & soft drinks

Salad (choice of 1)

Market Green Salad* english cucumbers, cherry tomatoes, red onions, balsamic vinaigrette

Classic Caesar Salad* romaine lettuce, garlic croutons, parmesan-anchovy dressing, parmesan

The Wedge* iceberg lettuce, cherry tomatoes, red onions, smoked bacon, crumbled blue cheese, blue cheese dressing

Vine Ripened Tomato + Fresh Mozzarella* basil, balsamic reduction

Entrées (choice of 3, plus vegetarian / vegan option)

Oven Roasted Salmon pineapple- teriyaki sauce

Blackened Salmon* lemon dill cream sauce

Flounder Filled with Jumbo Lump Crab white wine lemon cream sauce

Herb Crusted Chilean Sea Bass herb breadcrumbs, lemon aioli

Jumbo Lump Crab Cakes roasted red pepper remoulade

Shrimp Scampi* garlic herb butter, white wine, lemon, tomato

Chicken Marsala* frenched chicken breast, wild mushrooms, marsala sauce

Chicken Francaise egg battered chicken breast, white wine, lemon butter sauce

Chicken Piccata* sautéed chicken breast, lemon caper butter sauce

Chicken Bruschetta breaded chicken breast, diced tomatoes, fresh mozzarella, balsamic reduction, basil

Eggplant Rollatini four cheeses, spinach, tomato marinara

Vegan Stuffed Portobello Mushroom peppers, garlic, breadcrumbs, olive oil

Braised Boneless Short Ribs seasonal vegetables, red wine demi- glace

Filet Mignon* 8 oz.

Black Angus New York Strip* 12 oz.

Steaks served with choice of 1 sauce (red wine demi-glace, peppercorn, house steak sauce)

Slow Roasted Prime Rib of Beef* horseradish cream and au jus

add on Surf Option - Jumbo Shrimp* or Jumbo Lump Crab Cake

Accompaniments (choice of 2)

Sautéed Broccolini* olive oil, garlic

Sautéed Green Beans* julienne peppers

Sautéed Baby Carrots* herb butter

Roasted Asparagus* white wine

Herb Roasted Potatoes*

Yukon Gold Mashed Potatoes*

Rice Pilaf* fresh herbs, butter

Sea Salt Baked Potato* sour cream, butter

Dessert (choice of 1)

Carrot Cake

Chocolate Layer Cake

Lemon Meringue Pie

Key Lime Pie

Dutch Apple Pie a la Mode

Ice Cream*

* Dish is gluten free or can be made gluten free. Please speak to your event manager about any dietary restrictions.

The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dinner Buffet

(guaranteed minimum of 40 adults)

Includes rolls & butter, choice of salad, pasta, entrées & accompaniments, chef's dessert display, freshly brewed Colombian coffee, tea & soft drinks

Salads (choice of 1)

Market Green Salad* english cucumbers, cherry tomatoes, red onions, balsamic vinaigrette, green goddess dressing

Classic Caesar Salad* romaine lettuce, garlic croutons, parmesan-anchovy dressing, parmesan

Chop Salad* chopped lettuce, mozzarella, smoked bacon, egg, buttermilk fried onions, green goddess dressing

Pasta (choice of 1)

Farfalle Rigatoni

Penne

Upgrade your Pasta

Cheese Stuffed Ravioli burst tomatoes, baby spinach, tomato marinara

Chicken Rigatoni herb-roasted chicken, mushrooms, caramelized sweet onion, marsala cream sauce

Baked Penne al Forno crumbled sweet Italian sausage, tomato marinara, mozzarella, parmesan

Entrées (choice of 2)

Oven Roasted Salmon pineapple- teriyaki sauce

Blackened Salmon* lemon dill cream sauce

Shrimp Scampi* garlic herb butter, white wine, lemon, tomato

Chicken Marsala* chicken breast, wild mushrooms, marsala sauce

Grilled Chicken Breast* capers, sun-dried tomatoes, lemon cream

Chicken Bruschetta breaded chicken breast, diced tomatoes, fresh mozzarella, balsamic reduction, basil

Herb Roasted Turkey Breast* pan gravy

Rosemary Garlic Pork Loin* pan gravy

Smoked Pit Ham* pineapple bourbon glaze

Italian Sausage & Peppers roasted Italian sausage, sweet peppers, onions, garlic

Eggplant Rollatini four cheeses, spinach, tomato marinara

Slow Roasted Pot Roast* seasonal vegetables, pan jus

Beef Bourguignon beef tenderloin, onions, garlic, mushrooms, red wine demi- glace

Braised Boneless Short Rib red wine

Upgrade to a Carving Station (live action station, chef fee)

Roast Prime Rib of Beef* horseradish cream, au jus

Whole Beef Tenderloin* red wine, shallots

Accompaniments (choice of 2)

Sautéed Broccolini* olive oil, garlic

Sautéed Green Beans* julienne peppers

Sautéed Baby Carrots* herb butter

Roasted Asparagus* white wine

Herb Roasted Potatoes*

Yukon Gold Mashed Potatoes*

Rice Pilaf* fresh herbs, butter