

event menu



Breakfast Buffet

(minimum of 30 adults)

Served 7 a.m.- 12p.m.
\$26 per person
add \$3 additional entree or side

Chilled fruit juice
Sliced fresh fruit display
Assortment of fresh pastries and muffins
Breakfast potatoes
Fresh brewed coffee and tea

Entrée (choice of 1)

- French toast
- Scrambled Eggs
- Buttermilk pancakes
- Vegetable Frittata

Side (choice of 1)

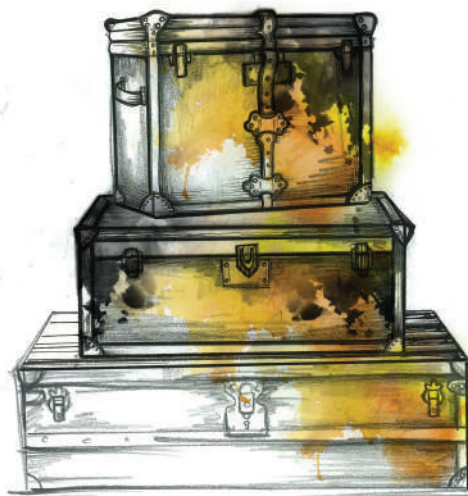
- Sweet sausage
- Applewood smoked bacon
- Canadian Bacon

Brunch Option (add \$7 per person)
add choice of 1 chicken entrée and 1 salad

Omelet Station (add \$7 per person)
live-action station, chef fee \$100

Made to order with your choice of mushrooms, onions, peppers, spinach, ham, sausage, cheese

Pancake Bar (add \$5 per person)
Toppings: walnuts, fresh berries, bananas, whipped cream, chocolate chips, Nutella®, raspberry coulis, maple syrup



Deli Market Lunch Served 11 a.m. – 3 p.m. \$32 per person (minimum of 30 adults)

Assortment of mixed deli sandwiches and wraps

Grilled chicken wrap, roast beef on brioche roll, veggie hummus wrap, pasta salad, market green salad, cookies, freshly brewed Colombian coffee, assorted teas & soft drinks

Luncheon Entrées Served 11 a.m. – 3 p.m.

\$32 per person (minimum of 30 adults; requires a preorder of guests' entrees and placecards)

Three-Course Menu includes choice of salad & entrées, chef's choice of accompaniments, rolls & butter, choice of 1 dessert, freshly brewed Colombian coffee, assorted teas & soft drinks

Salad (choice of 1)

- Market Green Salad english cucumbers, cherry tomatoes, red onion, balsamic vinaigrette
- Classic Caesar Salad romaine lettuce, garlic croutons, parmesan-anchovy dressing

Entrées (choice of 2, plus vegetarian option) (\$4 additional entree)

- Grilled Salmon grain mustard cream sauce
- Blackened Salmon meyer lemon butter sauce
- Flounder Filled with Jumbo Lump Crab white wine lemon cream sauce
- Chicken Marsala grilled chicken breast, wild mushrooms, marsala sauce
- Grilled Chicken Breast capers, sun-dried tomatoes, lemon cream
- Rosemary Garlic Pork Loin pan gravy
- Braised Boneless Shortribs aromatic vegetables, red wine
- Grilled Filet Mignon 2 4oz. beef medallions, red wine sauce (*additional \$5*)
- Market Vegetable Penne Pasta julienne vegetables, vodka cream sauce

Dessert (choice of 1)

- Carrot cake
- Chocolate layer cake
- Lemon meringue pie
- Key lime pie
- Dutch apple pie a la mode
- Ice cream

Traditional Lunch Buffet Served 11 a.m. – 3 p.m.

\$36 per person / Add entrée \$4 (minimum of 40 adults)

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

Salad (choice of 1)

- Market Green Salad** english cucumbers, cherry tomatoes, red onion, garlic croutons, balsamic vinaigrette
- Classic Caesar Salad** romaine lettuce, garlic croutons, parmesan-anchovy dressing

Pasta (choice of 1)

- Farfalle
- Penne
- Rigatoni
- Ziti

Sauce (choice of 1)

- Marinara
- Alfredo
- Tomato-cream sauce
- Green herb pesto

Entrées (choice of 2)

- Oven Roasted Salmon** grain mustard cream sauce
- Blackened Salmon** meyer lemon butter sauce
- Chicken Marsala** grilled chicken breast, wild mushrooms, marsala sauce
- Grilled Chicken Breast** capers, sun-dried tomatoes, lemon cream
- Smithfield Virginia Ham** pineapple, bourbon glaze
- Herb Roasted Turkey Breast** pan gravy
- Rosemary Garlic Pork Loin** pan gravy
- Slow Roasted Pot Roast** julienne vegetables, pan jus

Looking for something different? Ask about our sister **Paxos Restaurants**.

All deposits are nonrefundable and are required to reserve a date. A guaranteed number of guests with entrée selections must be finalized 10 days in advance. Menu selections must be finalized 30 days prior to the function. All prices are subject to 6% sales tax and a 20% service charge. Prices are effective May 1, 2019 and subject to change without notice. The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dinner Entrées

\$48 per person (minimum of 30 adults; requires a preorder of guests' entrees and placecards)

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

Salad (choice of 1)

- Market Green Salad** english cucumbers, cherry tomatoes, red onion, balsamic vinaigrette
- Classic Caesar Salad** romaine lettuce, garlic croutons, parmesan-anchovy dressing
- The Wedge** iceberg lettuce, cherry tomatoes, red onion, smoked bacon, crumbled blue cheese
- Spinach Salad** mandarin oranges, strawberries, grapes, red onion, feta, walnuts, poppy seed dressing

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

- Grilled Salmon** grain mustard cream sauce
- Flounder Filled with Jumbo Lump Crab** white wine lemon cream sauce
- Basil Marinated Jumbo Shrimp** remoulade sauce
- Herb Crusted Chilean Sea Bass** herb breadcrumbs, lemon aioli
- Jumbo Lump Crab Cakes** roasted red pepper remoulade
- Shrimp Oreganata** baked shrimp, herb butter, breadcrumbs, baby arugula, tomato marinara
- Chicken Marsala** frenched chicken breast, wild mushrooms, marsala sauce
- Chicken Francaise** egg battered, white wine, lemon caper butter sauce
- Chicken Bruschetta** breaded chicken breast, diced tomatoes, fresh mozzarella, balsamic reduction, basil
- Filet Mignon 8 oz.** **Black Angus New York Strip 12 oz.**

Steaks served with choice of 1 sauce (red wine – peppercorn – hosue steak sauce)

- Slow Roasted Prime Rib of Beef** classic or horseradish crusted with au jus and horseradish cream
- Eggplant Rollatini** four cheeses, spinach, tomato marinara sauce
- Roasted Zucchini** quinoa, sweet peppers, onion, parsley, basil

Accompaniments (choice of 2)

- Sautéed broccolini with 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 with fresh herbs, butter

Dessert (choice of 1)

- Carrot cake
- Chocolate layer cake
- Lemon meringue pie
- Key lime pie
- Dutch apple pie a la mode
- Ice cream

Traditional Dinner Buffet

\$49 per person / Add entrée \$5 (minimum of 40 adults)

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

Salads (choice of 1)

- Market Green Salad** english cucumbers, cherry tomatoes, red onion, garlic croutons, balsamic vinaigrette
- Classic Caesar Salad** romaine lettuce, garlic croutons, parmesan-anchovy dressing
- Spinach Salad** mandarin oranges, strawberries, grapes, red onion, feta, walnuts, poppy seed dressing
- Chop Salad** chopped lettuce, mozzarella, smoked bacon, egg, buttermilk fried onions, green goddess dressing

Pasta (choice of 1)

- Farfalle
- Penne
- Rigatoni
- Ziti

Sauce (choice of 1)

- Marinara
- Alfredo
- Tomato-cream sauce
- Green herb pesto

Or Upgrade your Pasta (*add \$5 per person*)

- Tri-Colored Cheese Tortellini** burst tomatoes, baby spinach, garlic cream sauce
- Rigatoni Pasta** herb-roasted chicken, mushrooms, caramelized sweet onion, marsala cream sauce
- Baked Ziti al Forno** crumbled sweet Italian sausage, tomato marinara, mozzarella, parmesan cheese

Entrées (choice of 2)

- Grilled Salmon** grain mustard cream sauce
- Jumbo Shrimp** tomato, garlic, white wine, butter
- Shrimp Oreganata** baked shrimp, herb butter, breadcrumbs, baby arugula, tomato marinara
- 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
- Smithfield Virginia Ham** pineapple bourbon glaze
- Slow Roasted Pot Roast** julienne vegetables, pan jus
- Beef Bourguignon** beef tenderloin, onions, garlic, mushrooms, red wine
- Upgrade to a Carving Station (\$8pp)** Roast Prime Rib of Beef, horseradish cream, spicy mustard
- Italian Sausage & Peppers** roasted Italian sausage, sweet peppers, onions, garlic
- Eggplant Parmesan** breaded sliced eggplant, tomato marinara, mozzarella, parmesan cheese

Accompaniments (choice of 2)

- Sautéed broccolini with 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 with fresh herbs, butter