

ADELPHIA BANQUET LUNCHEON MENU

(Sit-Down)

Parties of 18 or More – Start Times between 11:00-2:30 pm

Entrées include Fresh Baked Bread and Butter, Soup du Jour or Garden Salad

Salad Enhancements

+2 per person

Caesar Salad romaine lettuce, seasoned croutons, parmesan cheese, creamy caesar dressing

Greek Salad chopped lettuce, chopped onions, peppers, feta cheese, kalamata olives

Pasta Course

+2.25 per person

Penne Ala Vodka Blush

Penne Marinara

Stuffed Shells

Sacchetti Pasta

in Basil Pesto Sauce

Entrées (choose 3)

Served with Potato & Vegetable of the Day

Baked Crab Cake with lemon and butter sauce	MP
Baked Filet of Flounder lemon butter sauce	21.95
Baked Stuffed Flounder stuffed with crab imperial and lemon butter sauce	25.95
Grilled Salmon with olive oil and lemon butter sauce	21.95
Filet Mignon golden fried onion rings	35.95
Prime Rib Au Jus	22.95
Black Angus Sirloin Steak (10 oz) served with golden onion rings	25.95
Top Sirloin of Beef	21.95
Veal Marsala onions, mushrooms and prosciutto ham in a marsala wine sauce	25.95
Chicken Marsala onions, mushrooms and prosciutto ham in a marsala wine sauce	21.95
Chicken Parmigiana topped with mozzarella cheese and homemade tomato sauce	21.95
Chicken Florentine char-grilled chicken breast topped with grilled tomato and sautéed spinach, topped with mozzarella cheese and a white wine lemon butter sauce	21.95
Ravioli in Vodka Blush Sauce (complete)	19.95
Penne Pasta sundried tomato pesto sauce (complete)	19.95
Penne Primavera fresh vegetables in a light cream sauce (complete)	19.95

Special Entrées are available at an additional fee based on individual needs

Final Payment due the day of the Event. Personal Checks and Debit Cards are not accepted as Final Payment.

For charged balances totaling over 2,000 a 3% Surcharge will be applied.

New Jersey Sales Tax & 20% Service Charge Additional

-Prices subject to change due to fluctuations within the market-

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Dessert

Assorted Cookies & Biscotti

Dessert Enhancements

Cake *Chocolate, Vanilla, 1/2 & 1/2, Plain Pound Cake*

Chocolate Chip Pound Cake or Marble Pound Cake

2.25 & up

Sweet Table Assortment *assortment of mini pastries and cakes*

5.00

Chocolate Fountain *Fresh Fruit, Pretzel Rods, Marshmallows & Brownies*
(100 person min.)

7.00

Candy Bar *your choice of Take out Box*

5.25

Ice Cream *Vanilla*

2.25

Assorted Mini Pastries *over 15 selections*

4.50

Cake Cutting Fee for outside Cakes: \$50

Beverages

Hot Coffee, Tea & Soda

Beverage Enhancements

Champagne or Sparkling Cider Toast

3.25 per person

See our Banquet Beverage Page for Bar Enhancements

Children's Menu

Ages 10 & Under 10.95

Chicken Fingers & French Fries

Cheese Ravioli

Grilled Cheese & French Fries

Penne Marinara & Meatball

Hot Dog & French Fries

Cheeseburger & French Fries

Hamburger & French Fries

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