



BEST WESTERN PLUS BENSALEM

BUFFET PACKAGES



*EVENTS ARE SUBJECT TO 4 HOUR
RENTALS*

*PRICING INCLUDES:
WHITE LINENS, CHINA AND FLATWARE,
COFFEE/TEA,
SERVER
EXTRA SERVER \$190*

*BAR PACKAGES AVAIALBLE UPON
REQUEST
BARTENDER \$190*





Delights of Italy

Seasoned Breaded Chicken Parmigiana with Marinara Sauce
Vegetable Lasagna
Alfredo Bowtie Pasta with Pesto
Seasonal Sautéed Vegetables
Caesar Salad with Garlic Bread
Homemade Cannoli

\$31.95 Per Person

Comfort Buffet

Homemade Meatloaf with Beef Demi Glaze
Butter Milk Fried Chicken
Creamy Cheddar Mashed Potatoes and Buttered Corn
Chilled Baby Greens with Tomato and Shredded Carrots
Assorted Breads and Mini Artisan Rolls with Butter
Sliced Almond Pound Cake (or Chef's Choice)

\$29.95 Per Person

English Tea Party

Cucumber Sandwich with Dill and Chive Cream Cheese, Ham and Cheese,
Turkey and Gouda,
Smoked Salmon Canapes, Tuna Tea Sandwich, Downton Abbey Egg Salad
Mini Quiche
Crudité Cups w/Peppercorn Dressing
Scones w/Blackberry Jam and Petit Fours, Lemon Bars
British Tea (Earl Grey)

\$29.95 Per Person





Traditional American Feast

Garlic Roast Beef Au Jus

Meatball in Marinara

Creamy Mashed Potatoes

Vegetable Medley

Mixed Greens Salad w/Assorted Dressing

Club Rolls

Grated Parmesan Cheese and Horseradish on the side

Assorted Fresh Baked Cookies

\$29.95 Per Person

Specialty Hot Buffet

*Choice of 1: Chicken Parmesan, Panko Encrusted Chicken, Chicken Marsala, Chicken Cacciatore,
Chicken Francoise, Chicken Stuffed with Spinach and Cheese*

*Choice of 1: Penne in Vodka Blush, Penne in Fresh Tomato Basil Marinara, Cheese Stuffed Shells,
Cheese Tortellini in Pesto, Homemade Mac n Cheese*

Choice of 1: Rice Pilaf, Roasted Rosemary Potatoes, Garlic Mashed Potatoes

Choice of 1: Buttered Corn, Green Beans, Glazed Carrots

Mixed Greens Salad w/Assorted Dressing

Artisan Rolls and Butter

Assorted Fresh Baked Cookies

\$29.95 Per Person





Deluxe Deli Buffet

*Oven Roasted Turkey Breast, Garlic Roast Beef, Traditional Tuna Salad, All White Meat Chicken Salad, American Cheese, Provolone
Homemade Potato Salad*

*(Choice of one) Creamy Cole Slaw, Sweet Macaroni Salad or Cucumber Onion
Assorted Fresh Breads and Mini Artisan Rolls*

*Condiments to Include Lettuce, Pickles, Olives, Mayo, Mustard Assortment of
Freshly Baked Cookies*

\$26.95 Per Person

Taste of Philly Buffet

*Assortment of Beef and Chicken Steak Sandwiches with American Cheese
Premium Hoagies (Garlic roast Beef and Provolone, Oven Roasted Turkey and
Swiss, American Hoagie and Solid White Tuna)*

Condiments to Include:

*Fried and Raw Onions, Pickles, Mayo, Mustard, Ketchup, Hot Peppers
Chilled Baby Greens with Grape Tomatoes, English Cucumber, Red Onion,
Shredded Parmesan Cheese, Croutons with 3 Dressings*

Homemade Chips and Soft Philly Pretzels

Assorted TastyKakes

\$27.95 Per Person





South of the Border Buffet

Chopped Tomato and Basil Salsa

Homemade Tortilla Chips

Tacos with The Works

Steak and Chicken Burritos

Chicken, Potato and Cheese Empanadas

Ground Beef, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Shredded Carrots, Chopped Onions, Guacamole, Refried Beans, Sour Cream

Mexican Corn Salad

Churros Cookies with Chocolate Dip

\$28.95 Per Person

Fish and Chips

Beer Battered Cod with Homemade Tartar Sauce and Lemon Wedge Jumbo Shrimp with Zesty Cocktail Sauce

Creamy Cole Slaw and French Fries (May sub for mashed or baked)

Chilled Baby Greens with Grape Tomatoes, English Cucumber, Red Onion, Shredded Parmesan Cheese and Croutons with Assorted Dressing

Assorted Freshly Baked Cookies

\$28.95 Per Person



From The Sea

Shrimp Cocktail

Panko Salmon w/Balsamic Glaze

Creamy, Crispy Crab Balls with Tartar Sauce

Wild Mushroom Risotto (can be substituted for Garlic Mashed Potatoes)

Seasonal Vegetable Medley

Chilled Baby Greens with Grape Tomatoes, Red Onion and Croutons Assortments and Rolls,

Fresh Baked Cookies

\$35.95 Per Person

Cool Summer Buffet

Grilled Chicken Walnut and Pear Salad, Solid White Tuna Salad, Sweet Macaroni Salad or

Mozzarella and Tomato Salad

Homemade Potato Salad

Chilled Baby Greens with Mandarin Orange Wedges, Caramelized Walnuts and Feta Cheese

and Raspberry Vinaigrette

Grilled Breads and Rolls

Succulent Fresh Fruit, Vanilla Yogurt and Granola

Lemon Key Lime Pie Bars

\$23.95 per Person

Picnic Time Menu

All Beef Hamburgers and Hot Dogs, BBQ Chicken Legs and Thighs

Homemade Potato Salad

Old Fashioned Maple Baked Beans

Corn on the Cob with Butter

Juicy Watermelon

Corn Bread

Condiments (American Cheese, Hamburger and Hotdog Buns, Mustard, Ketchup,

Raw Onions, Pickles)

Assorted Cookies or Brownies

\$27.95 Per Person





Brunch Buffet

Assorted Fresh Baked Coffee Cake, Danish, Croissants, Muffins, Bagels with Cream Cheese, Butter and Jams

Individual Soft Scrambled Egg Frittata with Bacon and Cheddar, Spinach and Cheddar, and Egg and Cheddar

*Thick Cut French Toast with Butter and Maple Syrup
Smoked Apple Bacon*

Assorted Mini Cocktail Egg Wash Sandwiches to Include:

Traditional Tuna Salad, Oven Roasted Turkey, Garlic Style Roast Beef

(Condiments: Mayo, Spicy Brown Mustard, Homemade Garlic Spread, Onion, Lettuce, Tomato)

Vegetable Pasta Salad

Sliced Fresh Fruit Display

\$29.95 Per Person

BBQ Buffet

Smoked Coffee Rubbed Pulled Beef

Marinated Chicken Thighs (Skinless and Boneless) Slow Roasted Pulled Pork

Tangy, Spicy BBQ Sauce on the Side

Creamy Mac n Cheese

Collard Greens

Homemade Potato Salad

Creamed Cabbage

Homemade Corn Bread and Rolls

Peach Cobbler

\$42.95 Per Person

Buffets require a minimum of 25 Guests.

All pricing is subject to 21% service charge and 6% sales tax.

