



**RECEPTION  
/ DINNER**

# RECEPTION / DINNER

## PASSED HORS D'OEUVRES

REQUIRES A MINIMUM OF 2 DOZEN PER SELECTION. PRICED PER DOZEN

### COLD

Tomato Bruschetta - basil, balsamic reduction .....	\$20 doz
Salmon Tartar - sesame cup, dill, cucumber .....	\$26 doz
Shrimp Taco - ancho aoli, lime, cilantro .....	\$26 doz
Poached Shrimp - cocktail sauce.....	\$29 doz
Spicy Tuna - crispy rice, cucumber, cilantro .....	\$28 doz
Ceviche Shooter - lime, cucumber, cilantro, tomato.....	\$30 doz
Beef Tataki - wakame salad, ponzu sauce.....	\$26 doz
Beef Tenderloin - horseradish cream, onion jam, brioche roll.....	\$30 doz
Vegan Cauliflower Ceviche -lime, cilantro, scallion, red onion.....	\$18 doz
Smoked Salmon - bagel chip, pickled onion, caper cream cheese.....	\$20 doz
Vegetable Sushi Roll - cucumber, avocado .....	\$20 roll
Philadelphia Sushi Roll - smoked salmon, cream cheese.....	\$26 roll
Spicy Tuna Sushi Roll - yellow fin tuna .....	\$30 roll
Curry Chicken Salad - raisin bread, chives.....	\$22 doz

### HOT

Arancini - red pepper sauce .....	\$19 doz
Mac & Cheese Croquettes - fondue.....	\$20 doz
Italian Meatball - tomato sauce, parmesan cheese.....	\$20 doz
Buffalo Chicken Lollipop - buttermilk dressing .....	\$22 doz
Artichoke Dip - phyllo cups.....	\$26 doz
Fried Brussel Sprouts - bacon jam.....	\$26 doz
Crispy Vegetable Spring Roll - sweet chili sauce.....	\$29 doz
Chicken & Waffle - jalapeno jam, maple mustard glaze .....	\$28 doz
Beef Empanada - salsa Verde .....	\$28 doz
Beef & Shishito Pepper Skewer - chimichurri sauce.....	\$30 doz
Salmon Cake - remoulade .....	\$28 doz
BLT Bites - bacon, tomato jam, lettuce.....	\$36 doz
Bacon Wrapped Scallops - red onion marmalade.....	\$40 doz
Crab Cake - creole aioli.....	\$44 doz
Lamb Lollipops - herb crusted .....	\$44 doz
Crispy Shrimp - hot and honey glaze.....	\$26 doz
Sausage Stuffed Mushroom - sage, truffle aoli.....	\$22 doz
Vegetable Pakora - corriander chutney.....	\$27 doz
Grilled Cheese - tomato soup shooter.....	\$20 doz

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# STATIONS

STATIONS ARE DESIGNED FOR 60 MINUTES OF SERVICE  
AN EVENT WITHOUT BUFFET SELECTION OR PLATED REQUIRES \$60 MINIMUM PER PERSON

<b>Artisan Imported &amp; Domestic Cheese Display</b> .....	\$175 (serves 20-30) / \$300 (serves 30-40)
dried fruits, baguettes, crackers	
<b>Seasonal Sliced &amp; Fresh Fruit Display</b> .....	\$150 (serves 20-30) / \$200 (serves 30-40)
melons, seasonal berries, tropical fruit	
<b>Vegetable Display</b> .....	\$125 (serves 20-30) / \$200 (serves 30-40)
asparagus, roasted baby carrots, cauliflower, broccoli, eggplant, zucchini, squash, artichokes, tomato	
<b>Charcuterie Display</b> .....	\$250 (serves 20-30) / \$425 (serves 30-40)
display of imported & domestic meats & cheese, pickled vegetables, dried fruits, baguettes, lavosh, crackers, jams, mustard, grapes, nuts	
<b>Chilled Seafood Bar</b> .....	mkt
cocktail sauce, creamy horseradish, tabasco, mignonette, lemon, remoulade fresh shucked oysters, clams, poached shrimp, shrimp & crab salad	
<b>Oyster Bar</b> .....	mkt
an assortment of oysters from the east & west coast. served with lemons, cocktail sauce, mignonette, & tabasco	

## DIPS & SPREADS

VARIETY OF CHIPS & BREADS (SELECT THREE) ..... \$17 pp

- Buffalo Chicken Dip
- Spinach & Artichoke Dip
- Roasted Garlic Hummus
- French Onion Dip
- Salsa
- Guacamole

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## SALAD BAR..... \$15 pp

SELECT TWO

- Iceberg Lettuce
- Spinach
- Romaine
- Arugula
- Mixed Greens

SELECT THREE

- Caesar Dressing
- Italian
- Buttermilk Dressing
- Poppy Seed
- Balsamic
- Honey Mustard
- Blue Cheese

SELECT SIX

- Cherry Tomato
- Onion
- Broccoli
- Parmesan Cheese
- Hard Boiled Eggs
- Tomatoes
- Dried Fruits Nuts
- Feta Cheese
- Bacon Bits
- Shredded Carrots
- Mushrooms
- Blue Cheese
- Croutons
- Bell Peppers
- Garbanzo Beans
- Marinated Tofu
- Olives
- Cauliflower
- Radish

### PROTEIN ADD ON

grilled chicken .....+\$5    shrimp.....+\$6    grilled flank steak....+\$7    tofu.....+\$4

## POTATO STATION.....\$16 pp

SELECT TWO

**Tater Tots** - cheese sauce, shredded cheese, onions, tomato, sour cream, Texas chili

**Loaded Mashed Potato** - bacon, cheddar cheese, scallions

**Food Truck** - french fries, queso, pulled pork, green onion, pico de gallo, jalapeño,

**Whipped Mashed Potato**

**Roasted Fingerling Potato** - whole grain mustard, herbs

## STREET TACO STATION.....\$19 pp

- Flour Tortillas
- Onions
- Sour Cream
- Lettuce
- Crunchy Corn Taco Shells
- Tomatoes
- Charred Peppers & Onions
- Salsa
- Shredded Cheese
- Cilantro
- pickled jalapeno
- Taco Sauce
- Avocado
- Hot Sauce

SELECT TWO

- Briella Styled Shredded Beef
- Baja Shrimp
- Pork Al Carnitas
- Impossible Meat
- Pulled Chicken

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**SLIDER STATION** ..... \$18 pp

- Brioche Bun
- Hawaiian Bun
- Special House Sauce
- Ketchup
- Mayo
- Mustard
- Pickle Chips
- Bacon
- Cheese
- Shredded Lettuce

SELECT TWO

- Beef Slider - grilled onion, american cheese
- Salmon Cake - tartar sauce
- Pulled BBQ Pork - coleslaw
- American Wagyu Beef Slider - balsamic onion, cheddar cheese
- Buffalo Chicken - buffalo sauce

**NACHO STATION** ..... \$17 pp

FRESH FRIED TORTILLA CHIPS

- Queso
- Shredded Cheese
- Onions
- Tomatoes
- Cilantro
- Avocado
- Sour Cream
- Jalapeño
- Black Beans
- Salsa
- Black Olives
- Grilled Chicken
- Ground Beef

**PASTA STATION** ..... \$21 pp

CHEF ATTENDANT FEE \$150

SELECT TWO

- Penne - vodka sauce, tomato, cream, parmesan cheese
- Rigatoni - bolognese, beef, pork, veal, San Marzano tomato,
- Gnocchi - basil pesto, tomato, peas, mushroom, pecorino cheese, cream
- Farfalle - italian sausage, roasted bell pepper, asparagus tip, alfredo sauce
- Mushroom Ravioli - braised beef, ricotta cheese, rapini

**PROTEIN ADD ON**

- Grilled Chicken .....+\$5
- Shrimp ..... +\$6

**PIZZA STATION** ..... \$18 pp

SELECT TWO

- Pepperoni - pepperoni, tomato sauce
- Margherita - tomato, fresh mozzarella, basil
- Meat Lovers - pepperoni, sausage, mozzarella, tomato sauce
- Mediterranean - artichokes, olives, peppers
- Quattro Formaggi - mozzarella, parmesan, gorgonzola, fontina

**DIM SUM** ..... \$17 pp

SOY GINGER SAUCE, SWEET CHILI SAUCE, CHINESE HOT MUSTARD

SELECT TWO

- Pork Buns
- Vegetable Pot Stickers
- Shrimp Pot Stickers
- Vegetable Spring Rolls

**PAELLA STATION** ..... \$24 pp

TRADITIONAL STYLE PAELLA, SCALLOPS, MUSSELS, SHRIMP, CALAMARI, CHORIZO, TOMATO, SAFFRON, RICE

# RECEPTION / DINNER

## THE BUTCHER BLOCK

CHEF ATTENDANT FEE \$150

**Herbed Prime Rib of Beef** .....\$26 pp  
garlic herb crusted, horseradish sauce, onion marmalade, dinner roll

**Roasted Beef Tenderloin**.....\$27 pp  
bordelaise sauce, onion marmalade, whole grain mustard

**Whole Suckling Pig** ..... \$20 pp  
Carolina BBQ sauce, salsa verde, pickled vegetables

**Herb Roasted Turkey Breast**.....\$18 pp  
cranberry sauce, turkey gravy, sage & apple stuffing

**BBQ Beef Brisket** ..... \$19 pp  
Texas BBQ sauce, creamy cole slaw, corn bread

**Spiced Crusted New York Strip** .....\$21 pp  
pierre poivre spice crusted, sautéed mushroom & onions, red wine sauce

**Leg of Lamb**.....\$21 pp  
lamb jus, mint chutney, harissa sauce

## DESSERT STATIONS

**CHERRY JUBILEE AND BANANA FOSTER CHEF ATTENDED STATION**..... \$17 pp  
(CHEF ATTENDANT FEE \$150)

- Flambeed Cherries
- Whipped Cream
- Caramel Sauce
- Drunken Pecans
- Vanilla Bean Ice Cream
- Cinnamon Caramelized Bananas

**STRAWBERRY SHORTCAKE STATION** ..... \$15 pp

- Homemade Shortcakes
- Pound Cake
- Angel Food Cake
- Honey Macerated Strawberries
- Fresh Blueberries
- Vanilla Bean Chantilly Cream
- Chocolate Sauce
- Chocolate Covered Strawberries

**DESIGN YOUR OWN DOUGHNUT** ..... \$15 pp

- Vanilla Glaze
- Maple Glaze
- Chocolate Sauce
- Caramel Sauce
- Assorted Sprinkles
- Crushed Peanuts
- M&Ms
- Crushed Oreos
- Whole Milk
- Chocolate Milk

**HIGH TEA STATION** ..... \$15 pp  
ASSORTED MINI PASTRIES & DESSERTS

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# PLATED DINNER

SERVED W/ ASSORTED BAKERY FRESH ROLLS, BUTTER, REGULAR & DECAF COFFEE, HOT TEA, ICED TEA & WATER.

## STARTERS SELECT ONE

**Caesar Salad** - romaine hearts, parmesan cheese, crouton, classic caesar dressing

**Iceberg Wedge Salad** - red onion, bacon, cherry tomato, blue cheese dressing

**Heirloom Tomato Salad** - pesto, burrata mozzarella cheese, balsamic reduction

**House Salad** - red onion, tomato, cucumber, olives, croutons, champagne dressing

**Spinach Salad** - spiced pecans, strawberries & feta cheese, red wine vinaigrette

**Beet & Arugula Salad** - honey, mint whipped goat cheese, walnut, fig dressing

## ENTREE SELECT TWO STANDARD ENTREE OR ONE DUET

### STANDARD ENTREE

**Grilled Filet Mignon**.....\$62 pp  
red wine sauce, maître' d butter

**Seared Airline Chicken Breast**..... \$43 pp  
chicken herb jus

**Grilled New York Strip**.....\$51 pp  
brandy peppercorn sauce

**Seared Salmon** ..... \$48 pp  
caper and lemon cream sauce

**Grilled Premium Reserve Pork Chop**..... \$46 pp  
maple mustard glaze, apple-bacon jam

**Roasted Halibut**.....\$52 pp  
miso glaze, chili marmalade

**Sea Scallops**.....\$52 pp  
warm bacon sauce, fennel salad

**Braised Short Rib**.....\$51 pp  
pan reduction, pickled mustard seeds and shallots

### DUET ENTREE

**Grilled NY Strip & Sea Scallops** .....\$84 pp  
brandy peppercorn sauce

**Braised Short Rib & Butter Poached Lobster**.....Mkt

**Grilled Filet Mignon & Shrimp**..... \$85 pp  
red wine sauce, chimichurri marinade

**Grilled Filet Mignon & Crab Cake** .....\$90 pp  
red wine sauce, maître' d butter

**Chicken Breast & Salmon**..... \$75 pp  
chicken jus, roasted garlic-herb butter

## SIDES SELECT ONE

**Yukon Gold Potato Puree & Roasted Asparagus** - lemon

**Potatoes Dauphinoise & French Beans** - herb, mustard

**Sweet Potato Puree & Baby Heirloom Carrots**

**Wild Mushroom Risotto Cake & Broccoli** - chili flake

**Cheddar Grits & Braised Greens**

**Roasted Asparagus & Baby Heirloom Carrots** - cippolini onion

## VEGETARIAN/VEGAN OPTION SELECT ONE

**Cauliflower Steak** (v, gf)..... \$37 pp  
sofrito lentils, wilted spinach, red pepper coulis

**Butternut Squash Ravioli** (v).....\$38 pp  
sage, almond, shaved brussels sprouts, brown butter

## DESSERT SELECT ONE

**Red Velvet Cake** - raspberry compote, vanilla bean sabayon sauce

**Vanilla Cheesecake** - vanilla bean whip cream, macerated berries

**Chocolate Flourless Torte** (gf) - strawberry gel, fresh strawberries

**Tiramisu Mug** - chocolate espresso beans

**Crème Fraiche Blueberry Lavender Verrine** - lemon curd, almond crumble

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## DINNER BUFFET

SERVED W/ ASSORTED BAKERY FRESH ROLLS, BUTTER, REGULAR & DECAF COFFEE, HOT TEA, ICED TEA & WATER.

### SOUTHERN COMFORT

<b>Grilled Peach Salad</b> arugula, blueberries, feta, red onion, honey dijon vinaigrette	<b>Broccoli Salad</b> bacon, broccoli, carrot, red onion, shredded cheddar	<b>Blackened Salmon</b> creole remoulade	<b>Key Lime Pie</b>
<b>Homestyle Fried Chicken</b>	<b>Potato Salad</b> mayonnaise, celery, hard boiled eggs, mustard	<b>Baked Mac &amp; Cheese</b>	<b>Chocolate Bourbon Pecan Tarts</b>
<b>Grilled Pork Chop</b> maple mustard glaze	<b>Yukon Gold Mashed Potato</b>	<b>Green Beans</b> Caramelized Onions	<b>Hummingbird Cake</b>
<b>Shrimp Chowder</b> .....+\$5 pp			

### ASIAN TAKEOUT

<b>Napa Cabbage Salad</b> oranges, peanuts, sesame seeds, radish, Soy ginger dressing	<b>Vegetable Spring Rolls</b> sweet chili dipping sauce	<b>Steamed White Rice</b>	<b>Five Spice Sugar Doughnuts</b> gingered cream cheese chocolate sauce
<b>Green Papaya Salad</b> lime, peppers, peanuts, tomato, long beans	<b>Sweet Chili Glazed Cod</b> baby bok choy	<b>Teriyaki Beef</b> peppers, onions	<b>Cinnamon Sugar Dusted Banana Spring Rolls</b> caramel sauce
<b>Thai Coconut Curry Soup</b> .....+\$5 pp			

### FRENCH

<b>Bistro Salad</b> harvest greens, cherry tomatoes, pickled shallots, candied walnuts, chives, parsley, tarragon, lemon dijon vinaigrette	<b>Concombre A La Menthe</b> cucumber salad with mint and yogurt dressing	<b>Boeuf Bourguignon</b> braised beef with roasted vegetables, red wine	<b>Asparagus lemon</b>
<b>Chicken Cassoulet</b> cannellini beans, sausage, vegetables, tomato	<b>Classic Bouillabaisse</b> shrimp, clams, mussels, fingerling potatoes, tomato-based broth	<b>Potatoes Dauphinoise</b> thinly sliced potatoes baked in layers with cream, herbs, cheese, roasted	<b>French Macarons</b>
<b>Opera Torte</b>			
<b>Classic Potato Leek Soup</b> .....+\$5 pp			

### ITALIAN

<b>Caesar Salad</b> romaine hearts, parmesan cheese, crouton, classic caesar dressing	<b>White Fish</b> lemon, capers, tomato, broccoli rabe	<b>Sunday Gravy</b> meatball, braised beef, sausage, red sauce, penne pasta	<b>Pignolis</b>	
<b>Antipasto Salad</b> salami, peperoni, olives, roasted tomatoes, cheese, pepperoncini peppers, ditalini, penne pasta	<b>Caprese Salad</b> sliced tomato, basil, extra virgin olive oil, balsamic reduction	<b>Roasted Potatoes</b> fresh herbs, parmesan cheese	<b>Rainbow Cookies</b>	
<b>Chicken Saltimbocca</b> prosciutto, fontina cheese, sage				<b>Italian Butter Cookies</b>
<b>Italian Wedding Soup</b> .....+\$5 pp				<b>Tiramisu Cups</b>
				<b>Cannolis</b>

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## THE STEAKHOUSE

**Caesar Salad**  
romaine hearts, parmesan  
cheese, crouton, classic  
Caesar dressing

**Chopped Salad,**  
gorgonzola cheese, cherry  
tomato, bacon, cucumber,  
artichoke, red onion

**Heirloom Tomato &  
Mozzarella Salad**  
red onion, garlic, olive oil,  
balsamic and basil, mixed  
greens

**Whole Roasted  
Tenderloin**  
bordelaise sauce,  
onion rings

**Roasted Salmon**  
caper lemon sauce,  
roasted fennel

**Roasted Herb Chicken**  
yukon gold mashed  
potato, chicken jus

**Bourbon Mashed  
Sweet Potato**

**Asparagus**  
parmesan cheese, lemon

**Chocolate Raspberry  
Tarts**

**Caramel Apple Crisps**  
**Carrot Cake**

Manhattan Clam Chowder.....+\$5

## BUILD YOUR OWN BUFFET

### SALAD CHOICE OF TWO

**Caesar salad**  
romaine hearts, parmesan  
cheese, crouton, classic  
caesar dressing

**Waldorf Salad**  
apple, walnut, celery,  
grape, romaine lettuce

**House Salad**  
red onion, tomato,  
cucumber, olives, croutons,  
champagne dressing

**Spinach Salad**  
spiced pecans,  
strawberries, feta cheese,  
red wine vinaigrette

**Napa Cabbage Salad**  
oranges, peanuts, sesame  
seeds, radish, soy ginger  
dressing

### STARCH SELECTION CHOICE OF ONE

**Yukon Gold  
Mashed Potato**

**Bourbon Mashed  
Sweet Potato**

**Potatoes Au Gratin**  
**Parmesan Risotto**

**Rice Pilaf**  
**Grits w/ cheddar cheese**

### VEGETABLE CHOICE OF ONE

**Asparagus**  
parmesan cheese, lemon

**Balsamic Glazed  
Roasted Vegetables**

**Roasted Brussel  
Sprouts**  
honey

**Green Beans**  
caramelized onions

**Broccolini**  
chili flakes, roasted garlic

### ENTRÉE CHOICE OF TWO

**Buttermilk Fried  
Chicken**

**Grilled Chicken Breast**  
chicken jus

**Sunday Gravy Meatball**  
braised beef, sausage, red  
sauce, penne pasta butter

**Chicken Scallopini**  
lemon, capers, brown  
butter

**Beef Steak Tips**  
wild mushroom, brandy  
peppercorn sauce

**Braised Short Rib**  
pan reduction, tomato  
confit

**Roasted  
Atlantic Salmon**  
dill, lemon, butter

### VEGETARIAN ENTRÉE CHOICE OF ONE

**Vegetable Lasagna (V)**  
ricotta, mozzarella,  
bechamel, mushroom,  
squash, spinach, broccoli

**Baked Ziti (V)**  
penne, ricotta, mozzarella,  
red sauce (opt. whole  
wheat pasta)

**Gnocchi (V)**  
basil pesto, tomato, peas,  
mushroom,  
pecorino cheese

### DESSERTS CHOICE OF THREE

- Assorted Cookies
- Mini Cupcakes

- Chocolate  
Raspberry Tarts

- Red Velvet Cake
- Cheesecake

- Lemon Meringue  
Tarts

Tomato Bisque.....+\$5