

# BUFFET MEALS

# EVENT MENU

FOR GROUPS OF 15 PLUS

- Available only for groups of 15 or more
- Buffets come with choice of Garden or Caesar salad
- Buffets include Cookies for dessert
- Buffet dessert can be upgraded to assorted cakes for \$2.99 per person
- All buffets include water, soda, coffee, and tea
- Gluten Free sandwich rolls are provided upon request



### Pizza Buffet 16.99 Per person

Our house made pizzas start with a pretzel dough, sweet tomato sauce and mozzarella cheese. Create three pizza styles for your buffet with up to two (2) toppings each. Toppings include Extra cheese, Ricotta Cheese, Broccoli Rabe, Bell Peppers, Onions, Mushrooms, Diced Chicken, Pepperoni, Sausage.

Ask your representative about gluten free pizza options.

### Sandwich Buffet 16.99 Per person

Roast Beef w/Swiss on rye, Turkey w/Provolone on wheat, and Ham w/ Smoked Cheddar on sourdough  
fresh house-made Potato Chips; Amish style Macaroni Salad  
mayo, brown mustard, pickles, lettuce, tomato, and red onion

### Taste of Philly 21.99 per person

Cheesesteaks with Roasted Bell Peppers and Fried Onions; South Philly style Roast Pork Sandwiches with Broccoli Rabe and Hot Peppers on the side; French Fries with Cheese Whiz side; Assorted Tastykakes

### Fish'n Chicken Buffet 24.99 per person

Chicken Cordon Bleu on a bed of Seasoned Rice; Baked Tilapia w/ Lemon Sauce  
Baked Ziti; Vegetable Blend Deviled Eggs

### BBQ Buffet 24.99 per person

BBQ Pulled Chicken with tangy cabbage slaw and sandwich rolls  
Grilled Italian Sausage with peppers, marinara sauce and sandwich rolls  
Amish style Potato Salad and Macaroni Salad; Sliced Watermelon; Deviled Eggs

### Three Course Grand Buffet 34.99 per person

| 1st course                | 2nd course                   | 3rd course                |
|---------------------------|------------------------------|---------------------------|
| Bruschetta plate          | Crab Cakes with tartar sauce | Assorted Gourmet Desserts |
| Antipasto plate           | Chicken Marsala              | Seasonal Favorites        |
| Salad and Soup of the day | Seasonal Vegetable Medley    |                           |
| Dinner Rolls              | Roasted Potatoes             |                           |



## Apps and Add ons

|   |             |
|---|-------------|
| Vegetable Spring Rolls with teriyaki sauce; 50 pieces (V).....                    | 59.99       |
| Mini Falafel Kebobs with cucumber dipping sauce; 50 pieces (GF/V/VG).....         | 39.99       |
| Cheesesteak Egg Rolls with sriracha ketchup; 50 pieces.....                       | 99.99       |
| Soft Pretzel Bites with cheese dip; 100 pieces (V).....                           | 34.99       |
| Cheese and Crackers: a 16 inch tray serves 25-30 guests (V).....                  | 34.99       |
| Vegetable Crudites: a 16 inch tray serves 25-30 guests (GF/V/VG).....             | 29.99       |
| Seasonal Fresh Fruit: a 16 inch tray serves 25-30 guests (GF/V/VG).....           | 34.99       |
| Jumbo Shrimp Cocktail; 50 pieces (GF).....  | 95.99       |
| Crab Cake Sliders with tartar sauce; 35 pieces.....                               | 99.99       |
| Seasonal Roasted Vegetables tray serves 25-30 guests (GF/V/VG).....               | 34.99       |
| Deviled Eggs; 50 pieces.....  | 29.99       |
| Baked Ziti Casserole: serves about 20 guests entrée (V).....                      | 38.99       |
| Wings; choice of Mild, Hot, Sweet Desert Heat, Honey BBQ or Plain; 50 pieces..... | 63.99       |
| Oysters on the half shell.....  | 21.99/dozen |

GF: Gluten Free V: Vegetarian VG: Vegan

### Theater Room: one of our many seating options



Dinners include set up, clean up and a 2 hour room fee.

### Timed Open Bar:

Select Draft Beer | House Wine | House Liquor  
2 hours: \$18 per guest | 3 hours \$21 per guest  
(Timed open bar must be accompanied by a buffet and must be booked in advance)

### Consumption Bar:

Charges are tabulated according to precise guest consumption to be paid at the end of service

### Cash Bar:

party guests pay for their own alcoholic drinks

Sales tax and gratuity are combined into a 15% fee automatically added to your food and beverage bill.  
Single use tableware is provided for group events. Upgrade to china and glass for \$5 per person  
Food is prepared in a kitchen which uses eggs, wheat, nuts, dairy and soy

\*The Grand Buffet can be presented as one course for groups with time constraints