

# BUFFET MEALS

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 \$2.50 per person (Chocolate Cake, Lemon Cake, and Crème Brule Cheesecake)
- All buffets include water, soda, coffee, and tea
- Gluten Free rolls are provided upon request free of charge



## 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

Cheese steaks 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 Tasty Cakes

## 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	Chocolate Cake
Antipasto plate	Chicken Marsala	Lemon Cake
Salad and Soup of the day	Seasonal Vegetable Medley	Crème Brule Cheesecake
Dinner Rolls	Roasted Potatoes	

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



# EVENT MENU

## 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
Cheese Steak 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
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.

## Open Bar Options:

Add 2 hours of open bar to your meal!

**Traditional: \$18 per person** includes

Beer, Wine and Mixed Drinks

**Beer and Wine only: \$15 per person**

Beer and wine open bar includes:

Bud light, Coors light, Miller light Blue Moon, and Yuengling beer as well as Sutter Home Pinot Grigio, Chardonnay, White Zinfandel, Cabernet and Merlot.

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