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**event menu**

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## **Breakfast Buffet** Served 7 a.m. – 12 p.m. (minimum of 30 guests)

Chilled fruit juice  
Sliced fresh fruit display  
Assortment of fresh pastries and muffins  
Breakfast potatoes  
Fresh brewed coffee and tea

### **Entrée** (choice of 1)

- French toast
- Scrambled eggs
- Buttermilk pancakes
- Vegetable frittata

### **Side** (choice of 1)

- Sweet sausage
- Canadian bacon
- Applewood smoked bacon

**Brunch Option** (additional cost)  
add choice of 1 chicken entrée and 1 salad

### **Omelet Station** (additional cost)

live-action station, **chef fee**

Made to order with your choice of mushrooms, onions, peppers, spinach, ham, sausage, cheese

### **Pancake Bar** (additional cost)

Toppings: walnuts, fresh berries, bananas, whipped cream, chocolate chips, Nutella®, raspberry coulis, maple syrup

## **The Light Lunch** Served 11 a.m. – 3 p.m. (minimum of 30 guests)

Composed menu of soup, market green salad with grilled chicken, rolls & butter, vanilla ice cream, freshly brewed Colombian coffee, assorted teas & soft drinks

### **Soup** (choice of 1)

- Chilled Gazpacho** puréed tomato, fresh vegetables, herbs
- Chilled Melon Soup** puréed ripe melon, white wine, mint
- Lobster Bisque** maine lobster, cream, sherry
- Classic French Onion** caramelized vidalia onions, toasted rustic bread, gruyère cheese
- Italian Wedding** baby spinach, pasta, meatballs
- Broccoli Cheddar** roasted broccoli, cheddar cheese, garlic croutons
- Sausage & Pepper Bisque** italian sausage, roasted peppers, onions, cream
- California Chicken Noodle** red wine chicken broth, egg noodles, carrots, celery, onion, broccolini

## **Deli Market Lunch** Served 11 a.m. – 3 p.m. (minimum of 30 guests)

### **Assortment of mixed deli sandwiches and wraps**

Grilled chicken wrap, roast beef on brioche roll, veggie hummus wrap, pasta salad, market green salad, cookies, freshly brewed Colombian coffee, assorted teas & soft drinks

## **Luncheon Entrées** Served 11 a.m. – 3 p.m.

(minimum of 30 guests; requires a preorder of guests' entrees and placecards)

**Three-Course Menu** includes choice of salad & entrées, chef's choice of accompaniments, rolls & butter, choice of 1 dessert, freshly brewed Colombian coffee, assorted teas & soft drinks

### **Salad** (choice of 1)

- Market Green Salad** english cucumbers, cherry tomatoes, red onion, balsamic vinaigrette
- Classic Caesar Salad** romaine lettuce, garlic croutons, parmesan-anchovy dressing

### **Entrées** (choice of 2, plus vegetarian option)

- Grilled Salmon** grain mustard cream sauce
- Blackened Salmon** meyer lemon butter sauce
- Flounder Filled with Jumbo Lump Crab** white wine lemon cream sauce
- Chicken Marsala** grilled chicken breast, wild mushrooms, marsala sauce
- Grilled Chicken Breast** capers, sun-dried tomatoes, lemon cream
- Rosemary Garlic Pork Loin** pan gravy
- Braised Boneless Shortribs** aromatic vegetables, red wine
- Grilled Filet Mignon** 2 4oz. beef medallions, red wine sauce (*additional cost*)
- Market Vegetable Penne Pasta** julienne vegetables, vodka cream sauce

### **Dessert** (choice of 1)

- Carrot cake
- Chocolate layer cake
- Lemon meringue pie
- Key lime pie
- Dutch apple pie a la mode
- Ice cream

# **Traditional Lunch Buffet** Served 11 a.m. – 3 p.m.

(minimum of 40 guests)

Includes choice of salad, pasta & entrées, chef's choice of accompaniments, rolls & butter, chef's dessert display, freshly brewed Colombian coffee, assorted teas & soft drinks

## **Salad** (choice of 1)

- Market Green Salad** english cucumbers, cherry tomatoes, red onion, garlic croutons, balsamic vinaigrette
- Classic Caesar Salad** romaine lettuce, garlic croutons, parmesan-anchovy dressing

## **Pasta** (choice of 1)

- Farfalle
- Penne
- Rigatoni
- Ziti

## **Sauce** (choice of 1)

- Marinara
- Alfredo
- Tomato-cream sauce
- Green herb pesto

## **Entrées** (choice of 2)

- Oven Roasted Salmon** grain mustard cream sauce
- Blackened Salmon** meyer lemon butter sauce
- Chicken Marsala** grilled chicken breast, wild mushrooms, marsala sauce
- Grilled Chicken Breast** capers, sun-dried tomatoes, lemon cream
- Chicken Vesuvio** peas, potatoes, garlic cream sauce
- Herb Roasted Turkey Breast** pan gravy
- Rosemary Garlic Pork Loin** pan gravy
- Slow Roasted Pot Roast** julienne vegetables, pan jus

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All deposits are nonrefundable and are required to reserve a date. A guaranteed number of guests with entrée selections must be finalized 10 days in advance. Menu selections must be finalized 30 days prior to the function. All prices are subject to 6% sales tax and a 20% service charge. Prices are effective May 1, 2019 and subject to change without notice. The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Dinner Entrées

(minimum of 30 guests; requires a preorder of guests' entrees and placecards)

**Three-Course Menu** choice of salad, entrées & accompaniments, rolls & butter, choice of one dessert, freshly brewed Colombian coffee, assorted teas & soft drinks

**Salad** (choice of 1)

- Market Green Salad** english cucumbers, cherry tomatoes, red onion, balsamic vinaigrette
- Classic Caesar Salad** romaine lettuce, garlic croutons, parmesan-anchovy dressing
- The Wedge** iceberg lettuce, cherry tomatoes, red onion, smoked bacon, crumbled blue cheese
- Spinach Salad** mandarin oranges, strawberries, grapes, red onion, feta, walnuts, poppy seed dressing

**Entrées** (choice of 3, plus choice of vegetarian option)

- Grilled Salmon** grain mustard cream sauce
- Flounder Filled with Jumbo Lump Crab** white wine lemon cream sauce
- Basil Marinated Jumbo Shrimp** remoulade sauce
- Herb Crusted Chilean Sea Bass** herb breadcrumbs, lemon aioli
- Jumbo Lump Crab Cakes** roasted red pepper remoulade
- Shrimp Oreganata** baked shrimp, herb butter, breadcrumbs, baby arugula, tomato marinara
- Chicken Marsala** frenched chicken breast, wild mushrooms, marsala sauce
- Chicken Francaise** egg battered, white wine, lemon caper butter sauce
- Chicken Bruschetta** breaded chicken breast, diced tomatoes, fresh mozzarella, balsamic reduction, basil
- Kurobuta Pork Chop** crispy onions, pineapple bourbon sauce
- Filet Mignon 8 oz.**     **Black Angus New York Strip 12 oz.**

**Steaks served with choice of 1 sauce (red wine – peppercorn – bearnaise)**

- Slow Roasted Prime Rib of Beef** classic or horseradish crusted with au jus and horseradish cream
- Eggplant Rollatini** four cheeses, spinach, tomato marinara sauce
- Roasted Zucchini** quinoa, sweet peppers, onion, parsley, basil

**Accompaniments** (choice of 2)

- Sautéed broccolini with olive oil, garlic
- Sautéed green beans, julienne peppers
- Sautéed baby carrots, herb butter
- Roasted asparagus, white wine
- Herb roasted potatoes
- Yukon gold mashed potatoes
- Rice pilaf with fresh herbs, butter

**Dessert** (choice of 1)

- Carrot cake
- Chocolate layer cake
- Lemon meringue pie
- Key lime pie
- Dutch apple pie a la mode
- Ice cream



# Traditional Dinner Buffet

(minimum of 40 guests)

Includes choice of salad, pasta, entrées & accompaniments, rolls & butter, chef's dessert display, freshly brewed Colombian coffee, assorted teas & soft drinks

## Salads (choice of 1)

- Market Green Salad** english cucumbers, cherry tomatoes, red onion, garlic croutons, balsamic vinaigrette
- Classic Caesar Salad** romaine lettuce, garlic croutons, parmesan-anchovy dressing
- Spinach Salad** mandarin oranges, strawberries, grapes, red onion, feta, walnuts, poppy seed dressing
- Chop Salad** chopped lettuce, mozzarella, smoked bacon, egg, buttermilk fried onions, green goddess dressing

## Pasta (choice of 1)

- Farfalle
- Penne
- Rigatoni
- Ziti

## Sauce (choice of 1)

- Marinara
- Alfredo
- Tomato-cream sauce
- Green herb pesto

## Or Upgrade your Pasta (additional cost)

- Tri-Colored Cheese Tortellini** burst tomatoes, baby spinach, garlic cream sauce
- Rigatoni Pasta** herb-roasted chicken, mushrooms, caramelized sweet onion, marsala cream sauce
- Baked Ziti al Forno** crumbled sweet Italian sausage, tomato marinara, mozzarella, parmesan cheese

## Entrées (choice of 2)

- Grilled Salmon** grain mustard cream sauce
- Jumbo Shrimp** tomato, garlic, white wine, butter
- Shrimp Oreganata** baked shrimp, herb butter, breadcrumbs, baby arugula, tomato marinara
- Chicken Marsala** chicken breast, wild mushrooms, marsala sauce
- Grilled Chicken Breast** capers, sun-dried tomatoes, lemon cream
- Chicken Vesuvio** peas, potatoes, garlic cream sauce
- Chicken Bruschetta** breaded chicken breast, diced tomatoes, fresh mozzarella, balsamic reduction, basil
- Herb Roasted Turkey Breast** pan gravy
- Rosemary Garlic Pork Loin** pan gravy
- Smithfield Virginia Ham** pineapple bourbon glaze
- Slow Roasted Pot Roast** julienne vegetables, pan jus
- Beef Bourguignon** beef tenderloin, onions, garlic, mushrooms, red wine
- Italian Sausage & Peppers** roasted Italian sausage, sweet peppers, onions, garlic
- Eggplant Parmesan** breaded sliced eggplant, tomato marinara, mozzarella, parmesan cheese

## Accompaniments (choice of 2)

- Sautéed broccolini with olive oil, garlic
- Sautéed green beans, julienne peppers
- Sautéed baby carrots, herb butter
- Roasted asparagus, white wine
- Herb roasted potatoes
- Yukon gold mashed potatoes
- Rice pilaf with fresh herbs, butter