



BANQUET MENU

Appetizers

Soup Du Jour	\$8.00
Fresh Fruit Cocktail	\$4.00
Baked French Onion Soup	\$8.00
Broccoli Crab Bisque	\$9.00
Jumbo Gulf Shrimp Cocktail	\$15.00

Salads

(Choice of One Included)

Fresh Tossed Garden Salad	<i>Incl.</i>
Crisp Caesar Salad	\$3.00
Spinach Salad (Hot Bacon Dressing)	\$3.00

Entrées

(Choice of 2)

Greenfield Surf & Turf <i>A petite filet mignon with our famous all lump crab cake and fresh mushrooms</i>	Mkt.Pr
Our Own All Lump Crab Cakes <i>Two all-lump crab cakes</i>	Mkt.Pr
Lemon Pepper Chicken <i>Flavorful chicken served with white rice pilaf</i>	\$28.00
Chicken Cordon Bleu <i>Boneless breast of chicken stuffed with ham and Swiss cheese, served with a mushroom sauce</i>	\$29.00
Chicken Fernando <i>Boneless breast of chicken stuffed with Crab Imperial and wrapped with bacon, served with Mornay sauce</i>	\$30.00
Grilled Pork Lion Medallion <i>Served with a Mustard Demi Cream Sauce</i>	\$28.00

Entrées (Choice of 2 continued)

Roasted Chicken Florentine <i>Stuffed with roasted garlic, plum tomatoes, fresh spinach and a touch of feta cheese</i>	\$28.00
Roast Prime Rib of Beef Au Jus	\$36.00
Boneless Black Angus Short Rib	\$34.00
New York Cut Sirloin Steak	\$36.00
Filet Mignon with Fresh Mushrooms	\$39.00
Stuffed Boneless Chicken Breast	\$28.00
Baked St. Peter's Fillet of Fish <i>Baked Tilapia over rice with crab imperial</i>	\$28.00
Fresh Catch	\$32.00
Baked Scottish Salmon	\$29.00
Baked Stuffed Shrimp	\$32.00

Vegetarian Entree Choices

Portabella and Mozzarella <i>A fresh grilled portabella mushroom stuffed with plum tomato chutney and baked with baby mozzarella cheese</i>	\$25.00
Pappardelle Alfredo <i>With roasted seasonal vegetables sautéed with house made Alfredo sauce</i>	\$25.00

Starch & Vegetable

Preparations for potatoes and vegetables will be selected by our chef to best compliment your entrée choices.

Desserts

(Choice of One)

- Ice Cream Sundae
- Peanut Butter Pie
- Chocolate Mousse
- Apple Crumb Pie
- Apple & Raisin Bread Pudding
- Pecan Pie
- Cherry Crumb Pie

You may choose to **upgrade** your dessert choice at an additional cost per person:

- Greenfield Fried Ice Cream \$2.00
- Crème de Menthe Parfait \$2.00
- Crème Brulee \$4.00
- Chocolate Torte \$3.00
- Chocolate Decadence \$3.50

Bringing your own cake?

Cake cutting service fee \$3.00
(with a scoop of ice cream)

Children's Menu

(Kids 10 and under)

Chicken Fingers & Fries	\$19.00
OR	
Cheeseburger & Fries	\$19.00
<i>Both options include dessert!</i>	

Beverage Add-Ons

Iced Tea and Lemonade:	\$2.00
Iced Tea, Lemonade and Soda:	\$2.50

All services are subject to 20% Gratuity and 6% PA Sales Tax

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Deposit & Payment Policies

- Deposit of \$250.00 required to reserve the room and date.
- Payment of deposit must be made within 7 business days of our verbal commitment.
- The deposit will be deducted from your final balance.
- In the event of cancellation, the deposit is refundable only after we can re-book the room with a comparable party. For COVID related cancellations, deposit is fully refunded.
- Credit card payment is available with prior approval.
- All services are subject to 20% gratuity and 6% PA Sales Tax.
- Invoice balance is due 48 hours prior to the day of the event.
- These prices do not include room rental fees for in-house events.

Event & Menu Policies

- Minimum of 20 Persons
- Your dinner includes a choice of garden salad, potato and vegetable, one dessert, coffee, tea, water, rolls and whipped butter. All other items are at an additional cost.
- In the event you would like to choose more than two entrees for your event, there is an additional charge of \$2.00 per entrée.
- Your menu choices should be given to us as soon as possible.
- We require your final meal counts no later than 14 days in advance.
- An approximate number of guests in attendance should be provided 7 days prior to the event, and a final guaranteed number is required 48 hours in advance.
- Should you need offsite Servers/Bartenders for your event, a minimum of 4 hours is charged (\$140/server). Above 4 hours, the charge would be \$35/hour per server.

Alcohol Policies

- We are fortunate to have a license to responsibly dispense alcoholic beverages.
- In accordance with the Liquor Code and Laws of Pennsylvania, we reserve the right to limit any alcoholic beverage served as deemed necessary.
- Also in accordance with alcohol policies, any attempt by an adult to purchase alcoholic beverages for a minor will be restricted and reported.
- Our liquor license grants us the privilege to responsibly sell alcoholic beverages and we trust that you will assist us in this responsibility!

Thank you

...for considering the catering services of a restaurant voted into the top 10% of restaurants worldwide by customers on TripAdvisor, and one of Lancaster's Favorite Restaurants, according to Lancaster County Magazine! We look forward to serving you and your guests at our award-winning restaurant or at your desired location. Be rest assured we will create a memorable and delightful experience for you and your guests!!

Greenfield Restaurant: An Experience Like No Other

