

Event Menus



Breakfast Selections

Buffet

(10 Person minimum for Breakfast Buffets)

Wake Me Up

Fresh Seasonal Fruit, Choice of freshly baked Pastries, Muffins or Bagels, Hard Boiled Eggs, Yogurt, Granola, Peanut Butter, Orange Juice
Fresh Brewed Coffee and Herbal Teas

\$10.95 per Person

Hot & Hearty

Scrambled Eggs, Home Fried Potatoes and Choice of two: Bacon, Sausage or Ham and our "Wake Me Up" Breakfast

\$18.00 per person

Sweet Sunrise

Chef Bob's Famous French Toast, Sausage or Bacon, Fluffy Scrambled Eggs, Assorted Cereal w/Milk, Fresh Seasonal Fruit, Orange Juice, Fresh Brewed Coffee and Herbal Teas

\$19.00 per person

Breakfast Enhancements

Omelet Station

Chef prepared Omelets and Eggs made to order
\$9.25 per person

Crepes

Bavarian Cream, whipped cream, fresh seasonal fruit compote
\$7.00 per person

Yogurt, Granola and Fruit Parfaits

\$7.00 per person

Fruit Smoothies

\$8.25 per person

Bagels & Lox

\$7.00 per person

Buttered Grits

\$2.50 per person

Cheddar Country Grits

\$4.75 per person

**Egg Beaters available upon request

All pricing subject to 6% PA Sales Tax and 20% Service Charge

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Breakfast Selections

Served

Rise and Shine

Fluffy Scrambled Eggs, Choice of Bacon, Ham or Sausage, Home Fried Potatoes, Buttery Croissant with Butter & Jelly and a Fresh Fruit garnish.
\$16.50 per person

Start it off Right

Cheese Omelet, Fresh Fruit, Home Fried Potatoes, Choice of Bacon, Ham or Sausage and Buttery Croissant with Butter & Jelly
\$19.00 per person

Toast to the Day

Chef Bob's Famous French Toast with Choice of Bacon, Ham or Sausage and a Fresh Fruit garnish.
\$17.00 per person

****All Served Breakfast includes Orange Juice, Coffee and Tea Service***

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Themed & Beverage Breaks

Sweet Spot

Homemade Cookie Assortment, Brownies, Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda
\$7.00 per person



Must(ard) Have It!

Franks en Croute and Pretzels with Mustard Dipping Sauce, Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda
\$8.50 per person



The International

Domestic & Imported Cheese with Crackers and Crudités with Dip Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda
\$10.50 per person



Beverage Breaks

Fresh Brewed Coffee, Water and Herbal Tea
\$4.50 per person

Nature Lover's

Whole Fruit and Assorted Granola Bars, Trail Mix Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda
\$7.25 per person

Game Day

Cracker Jacks, Popcorn, Peanuts and Candy Bars Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda
\$8.25 per person

Break Me in Right

Seasonal Fruit Display w/ Homemade Cookies Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda
\$9.50 per person

Beverage Breaks

Assorted Soda, Bottled Water, Coffee, and Herbal Tea
\$6.00 per person

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Luncheon Selections

Buffet

15 person minimum for buffet Luncheons

Barbeque Bonanza

Chef manned grilling

Sirloin Burgers and Hot Dogs with the Fixings, Cole Slaw or Potato Salad, Garden Salad with Assorted Dressing, Choice of Baked Beans or Macaroni & Cheese, Potato chips and pickles.

\$22.00 per person

Add Boneless Chicken Breast - \$2.50 per person

Sandwich Mania

Assorted Gourmet Sandwiches and Wraps, Choice of two (Homemade Pasta Salad, Potato Salad or Garden Salad Bowl with Assorted Dressings), Fresh Vegetables and Dip or Fresh Fruit, Chips & Pickles

\$21.00 per person

Add a KETTLE OF HOMEMADE SOUP -

Tomato Florentine, Beef Vegetable, Cream of Broccoli, Chicken Noodle, Baked Potato w/Cheddar, Ham & Bean, Beef Barley

\$5.75 per person

Cream of Crab, New England Clam Chowder, Maryland Crab

\$8.25 per person

Sensational Salads

Your choice of 2 salads - Garden, Caesar, Spinach or Greek with Focaccia Bread. Garden Salad with fresh greens, cucumbers, tomato, and carrots. Classic Caesar Salad - Fresh Romaine, parmesan, croutons, Spinach Salad - Fresh spinach, hard boiled eggs, red onion, bits of crispy bacon and hot bacon dressing. Greek Salad - Feta cheese, tomato, cucumber, onion, olives and house made Greek dressing.

Includes your choice of Salmon prepared in Fresh Lemon Butter, Citrus Teriyaki or Blackened and Chicken Breast

\$26.00 per person

Add Sautéed Shrimp - \$7.00 per person

Substitute for Sautéed Shrimp - \$6.00 per person

La Fiesta

Taco & Tostado Bar: Seasoned Ground Beef, Salsa, Guacamole, Sour Cream, Shredded Lettuce, Tomatoes, Olives, Pepper Jack Cheese Pan Seared Chicken Strips w/Lime, Cilantro Sauce, Mexican Rice, Refried Beans, Churro cupcakes

\$22.00 per person

All buffets include Lemonade, Sweet Tea and our Chef's selection of Mini-Confections for dessert

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Luncheon Selections

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Pasta ... Pasta

Garden Salad with Assorted Dressing or Caesar Salad Bowl
Chicken Florentine; Chicken over sautéed fresh Spinach in a
Parmesan Mushroom Cream sauce over Penne and
Eggplant Parmesan with a Marinara Sauce served over
Angel Hair Pasta. Includes fresh Rolls and Butter,
\$24.00 per person

Hot & Delicious

Garden Salad Bowl with Assorted Dressing or Caesar Salad
Bowl. Teriyaki Glazed broiled fresh Salmon filets served
over Rice Pilaf AND slow roasted Top Round of Beef with
Bordeaux sauce served with Garlic Mashed Potatoes and
Green Beans Almandine. Includes fresh Rolls and Butter,
\$28.50 per person

Winner Winner Chicken ...

Garden Salad Bowl with Assorted Dressings. Chicken
Cordon Bleu, Roast Beef Roulade stuffed with
Spinach, Parmesan & Provolone Cheeses, Au Gratin
Potatoes, Sautéed Fresh Vegetable Medley
\$26.00 per person

Skewer Me

Hawaiian Chicken Skewers, Pesto
Marinated Vegetable & Beef Skewers
(Shrimp available +\$4)
Rice Pilaf, Vegetable Stir Fry
Garden or Caesar Salad
\$22.50 per person

Green & Brown

(Salad & Loaded Potato Bar)

Variety of Salad Greens, Carrots, Tomatoes, Cucum-
bers, Onions, Green Peppers, Hard Boiled Eggs,
Cheddar Cheese, Bacon Bits, Homemade Croutons,
Assorted Dressings, Sour Cream & Chives, Fresh Baked
Russet Potatoes,
\$19.00 per person

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Chef's selection of Mini-Confections for dessert***

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Luncheon Selections

Plated

Jumbo Lump Crab Cake*

Served on a Bed of Greens with Fresh Steamed Vegetables and Seasoned Red Potatoes
Market Price

Skewer Me*

Hawaiian Chicken Skewers, Pesto
Marinated Vegetable & Beef Skewers
(Shrimp available +\$4), Rice Pilaf, Vegetable Stir Fry
\$20.00 per person

Crab Cake Sandwich

Jumbo Lump Crab Cake served on a roll with Tartar Sauce and seasoned French fries.
Market Price

Citrus Teriyaki Salmon*

Served with Chef's Potato and Vegetable du Jour
\$24.00 per person

Chicken Cordon Bleu*

Chicken Cordon Bleu with Chef's choice of Vegetable du Jour and Potato
\$23.00 per person

Roast Beef Roulade*

Stuffed with Spinach, Parmesan and Provolone cheeses. Served with Chef's choice of Vegetable and Potato
\$24.00 per person

Gloryridge Fresh Mountain Burgers

Your choice of Hawaiian, Southwestern, Tuscany, Greek Portabella, Grilled Ham & Swiss, Classic Bacon and Cheese, Farm Burger OR Simply plain. Served with Seasoned Fries.
Prices starting at \$16.25

*** Entrees include a Fresh Garden Salad**

All plated meals include your choice of Lemonade or Sweet Tea

Add chef's choice of Mini Confections for dessert - \$4.75 per person

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Luncheon Selections

A stroll through Gloryridge Garden

Fresh Garden Salad

Garden Salad with fresh greens, cucumbers, tomato, onion and carrots
\$9.50

General's Greek Salad

Feta Cheese, Tomato, cucumber, onion, olives and house made Greek dressing.
\$12.00

Salad Enhancements

Topped with Grilled Chicken

Add \$4.50

Topped with Salmon Filet

Add \$7.75

Topped with Sautéed Shrimp

Add \$9.50

Classic Caesar Salad

Fresh Romaine, shredded Parmesan, Croutons
\$11.00



Corporal's Strawberry Spinach Salad

. Fresh spinach, strawberry, roasted walnuts
Served with a Raspberry Vinaigrette
\$12.00

Sergeant's Spinach Salad

Fresh spinach, hard boiled eggs, red onion, bits of crispy bacon and hot bacon dressing.
\$13.00

Chicken Taco Salad

Fresh greens served in a house made Tortilla bowl topped with seasoned chicken, Cheddar and Monterey jack Cheeses, Salsa, Sour Cream and Guacamole
\$15.50

All Salads served with Fresh Fruit Garnish, Focaccia Bread, Sweet or Unsweet Iced Tea

~ Please ask about our Homemade Dessert selections ~

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Stationed *of* pretizers

(Priced per guest for 1 hour of service)

Cascade of Domestic & International Cheeses, Fresh Fruit & Vegetables

served with dipping sauces and gourmet crackers.

\$7.00

Crudité Display

with Dipping sauce \$3.50

Fresh Seasonal Fruit Display

with Dipping sauce \$4.75

Crudité and Fresh Seasonal Fruit Display

\$6.00

Charcuterie Board

Cured meats, domestic and imported cheeses, dried fruit, nuts, crackers & more

\$9.75

Creamy Baked Hot Crab Dip

with homemade Tortillas and fresh baked Baguettes

\$9.25

Nacho's Grande

Homemade Tortilla chips, seasoned ground beef, guacamole, shredded cheddar and jack cheeses, sour cream, salsa, lettuce, tomato

\$9.25

Add Seasoned Shredded Chicken - add \$3.50

Substitute Beef for Chicken - add \$1.25

Rustic Mashed Potato Bar

Your choice of two:

Garlic Roasted, Whipped Sweet, Gorgonzola Yukon

Served with all the appropriate toppings!

\$9.25

Interactive Chef Manned Stations are a great way to add more excitement and life to your catered event!

Wonton Station

Chef Manned -Vegetable, Pork and Seafood served with Sweet & Sour and Hot Mustard.

\$8.25

Oyster Station

Chef Manned - Clams Casino, (Best of Ocean's Harvest) Oyster Imperial and Oyster Rockefeller \$16.00*

OR Raw Oysters and Clams on the Half Shell \$14.00*

Add Jumbo Shrimp Cocktail \$9.00*

*Subject to change based on market price

Seared Scallops and Ahi Tuna

Chef Manned Sesame seared with Dipping Sauces; Wasabi, Dijon, Lemon Dill Aioli and Samurai Orange.

\$9.25

Display of Smoked Salmon

Fresh Atlantic Salmon smoked to perfection. Garnished with course Mustard, grated Bermuda Onions, and Capers Aioli.

\$7.50

Mac & Cheese Bar

Chef Manned Homemade Pasta. Pick 6 toppings - Toasted Breadcrumbs, crispy Bacon, seasoned Ground Beef, Tomato, Pepperoni, Broccoli, Mushroom, Olives, fresh Basil, Pico de Gallo, Roasted Shallots, Jalapenos, Gorgonzola, Gouda

\$8.50

Mediterranean Station

Assorted olives and cheeses, Pepperoncini Peppers, and artichokes served with fresh Artisan Breads

\$6.50

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Passed Appetizers

(Appetizers are butlered and are priced per piece)*

Filet Crostini

Grilled Beef Tenderloin chilled and served on a crisp flat Crouton with house made Caper Aioli and Fresh Tomato.

\$2.95

Jumbo Bacon Shrimp or Scallops

Your choice of Jumbo Shrimp or Scallops wrapped in Bacon and drizzled with Barbeque Sauce

\$2.95

Southwest Shrimp

A Spicy Prawn on a house Tortilla with Southwestern Aioli.

\$2.95

Coconut Shrimp

with Raspberry Thai Sauce

\$2.95

Jumbo Shrimp Cocktail

Steamed Jumbo Prawns served chilled with cocktail sauce.

\$2.95

Grilled Cheese and Tomato Soup Shooter

with Fresh Basil Tomato Soup

\$2.95

Oysters Rockefeller

A shucked Best of Ocean's Harvest Oyster baked in Seasoned Cream and Fresh Baby Spinach.

\$2.95

Shrimp & Grits

Cajun Style

\$2.95

Caribbean Pork Skewers

Caribbean style Pork Loin with Ginger Pear

\$2.95

Asparagus Prosciutto

Prosciutto tightly wrapped around fresh Asparagus.

Served chilled.

\$2.95

Mini Crab Cakes

petite in size with a dab of our house made tartar atop.

Market Price

Tomato Focaccia

with Shrimp and Fresh Grated Parmesan.

\$2.95

Portabella Tenderloin Skewer

Beef Tenderloin with Rosemary marinated in

Teriyaki Ginger

\$2.95

Vegetarian Shooters

Your choice of chilled melon Shooters in season, spicy

Gazpacho or Butternut Squash

\$2.95

Imperial Stuffed Mushrooms or Artichoke Hearts

Stuffed with Crab Imperial and baked to perfection

\$2.95

Fried Macaroni & Cheese Bites

Your childhood favorite fried into bit sized morsels!

\$2.95

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Passed Appetizers

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Brie en Phyllo

Many varieties available. Delicate Brie Cheese in flaky Phyllo. Ask us about our brie selections to coordinate with your seasonal event.
\$1.75

Salmon en Phyllo Canape

A delicate pastry with a Dill Cream Cheese and Smoked Salmon
\$1.75

Chicken Quesadillas

Seasoned Chicken, Cheddar and Monterey Jack Cheeses, finely diced Tomatoes, and Red Onions, served with Salsa, Guacamole, and Sour Cream
\$1.75

Candied Bacon Lollipops

Smoked Bacon, Brown Sugar and Honey on a Skewer
\$2.00

Chicken Satay

with an Asian Peanut Sauce
\$1.75

Meatballs with your choice of sauce

Tuscany, Hawaiian, Raspberry Chipotle, Carolina, Swedish, and Greek.
\$1.75

Tomato and Fresh Basil Focaccia

\$1.75

Loaded Potato Bites

Baby Bakers stuffed with Sour Cream, Cheese, Bacon & Chives
\$1.75

Toasted Ravioli

with Marinara Dipping Sauce
\$1.75

Franks en Croute

All beef franks rolled into a flaky phyllo dough and sesame. Honey Mustard dipping sauces.
\$1.75

Spinach and Cheese Stuffed Mushrooms

Stuffed with smoked Gouda cheese. Topped with fresh grated Parmesan.
\$1.75

Tomato and Mozzarella Skewers

Fresh Pearl Mozzarella and Grape Tomatoes.
\$1.75

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Served Dinners

Served with your choice of Fresh Garden or Caesar Salad, Focaccia, and choice of vegetable and starch (where applicable). Includes Sweet or Unsweet Tea

Lodges Filet Oscar

5oz center cut Filet on a bed of fresh Asparagus with Jumbo Lump Crabmeat and Béarnaise Sauce.

Market Price

Beef Wellington

Beef tenderloin wrapped in Puff Pastry with a Wild Mushroom and Leek Stuffing.

Savory Rack of Lamb

Your choice of sauce - Rosemary Garlic, mint infused crème fraiche, or a Merlot Demi glace.

Citrus Sea Bass

Chilean Sea Bass topped with Tomato and Mango marinated with orange, pineapple, onion and celery.

Market Price

Your choice of entrée above—\$49.95

Sea Scallops

The Filet Mignon of the Sea! Large dry pack Scallops seared to perfection and served over fresh Garden Risotto.

Veal Marsala

Center cut veal sautéed with Marsala Wine Sauce and mushrooms.

Louisiana Shrimp & Grits

Large succulent Prawns lightly seasoned to perfection over Asiago Parmesan Grits.

Pork Tenderloin

with Chipotle Tomato Confit. Tender petite medallions of Pork with a special twist.

Your choice of entrée above—\$43.00

Sergeant's Stuffed Shrimp

Jumbo Shrimp stuffed with our house made Crab Imperial

Petite Filet

A five ounce filet served on a grilled Portabella cap with a Merlot Demi glace.

Captain's Crab Cakes

served with our house made tartar sauce.

Market Price

Pecan Rockfish

Fresh Rockfish rolled in crushed Pecans and panko bread crumbs. Seared to perfection.

Chicken Chesapeake

Breast of Chicken topped with Jumbo Lump Crab Imperial finished with a béarnaise sauce

Salmon Oscar

A five ounce salmon fillet atop a bed of fresh Asparagus with Jumbo Lump Crabmeat and Béarnaise Sauce.

Chicken Portabella Greek Style

A grilled chicken breast atop jumbo grilled stuffed Portabella cap drizzled with a Greek marinade.

Your choice of entrée above—\$45.00

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Served Dinners

Served with your choice of Fresh Garden or Caesar Salad, Focaccia, and choice of vegetable and starch (where applicable). Includes sweet or unsweet tea

Chicken Raphael

Seared chicken breast with zesty Italian Artichoke Hearts and flame roasted grape tomatoes.

Chicken or Tilapia el Durante

An Apricot Chambord Reduction finished with sprinkles of crushed Pistachios.

Admiral's Citrus Salmon

Fresh Salmon fillet marinated in an orange infused teriyaki sauce and grilled to perfection.

Pork Loin or Steak Roulade

Stuffed with fresh spinach, Asiago cheese, fresh garlic, sundried tomatoes and roasted shallots.

Marinated Flank Steak

Fresh and flavorful marinated Angus Beef seared to perfection.

Your choice of entrée above—\$37.00

Chicken Parmesan

over Penne Pasta with seasonal vegetables and fresh baked Garlic Bread. Also available in Alfredo Sauce.

Roasted Chicken

One Half fresh Bone-in Chicken. Prepared Barbeque, Hawaiian, Caribbean Jerk, Rotisserie, or Cajun Style.

Beef Tips

in a Portabella Merlot Demi glaze over Basmati Rice

Traditional Turkey Dinner

Topped on a bed of fresh Sage Stuffing topped with house made dressing

Flounder

Fresh Flounder broiled and topped with a Dilled Hollandaise Sauce.

Cajun Tilapia with a pineapple Salsa—Add \$1.50

Your choice of entrée above—\$31.00



Tuscany Sun Chicken Roulade

Fresh chicken breast stuffed with fresh Basil, Spinach, Garlic, Shallots, Sundried Tomatoes, and grated Asiago cheese.

Finished with a Chicken Velouté

General's Chicken

Parmesan crust breast of chicken topped with a fresh tomato Bruschetta.

Substitute for a bone-in Pork Chop—Add \$2.50

Chicken Cordon Bleu

A traditional favorite finished with a fresh Gorgonzola Sauce

New York Strip

A fresh cut seven ounce Strip seared to perfection and finished with a Portabella Demi Glace

Chicken Florentine

Roulade of Chicken Breast, Swiss, Provolone & Parmesan Cheeses, Baby Spinach, Garlic and sautéed Onions topped with White Wine Velouté

Your choice of entrée above—\$38.50

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Served Dinners

Served with your choice of Fresh Garden or Caesar Salad, Focaccia, Includes sweet or unsweet tea

Pasta Primavera

Bowtie pasta with our Chef's favorite selection of fresh vegetables in a garlic white wine cream sauce. Served with fresh baked Garlic Bread.

Vegetable Lasagna

Tender al dente Lasagna noodles layered with spinach, marinara and Mozzarella cheese. Served with fresh baked Garlic Bread

Tortellini a la Vodka

Tender tortellini sautéed in a pink Tito's Vodka Sauce Served with fresh baked Garlic Bread

Portobello Sauté

Sliced Petite mushrooms sautéed with in white wine and olive oil with spinach, sun dried tomato and red pepper. Served with fresh baked Garlic Bread

Your choice of entrée above—\$28.00

Duet Plates

Served with your choice of a Fresh Garden or Caesar Salad, Focaccia, and your choice of vegetable and starch. Includes Sweet or Unsweet Tea

Beef Tenderloin & Jumbo Lump Crab Cake

Tornados of Beef Tenderloin with a Black Truffle Shiraz reduction accompanied by our finest Jumbo Lump Crab Cake.

Market Price

Beef & Reef

A five ounce New York Strip Steak seared to perfection accompanied by a Diver Scallop and Prawn

\$49.00

Chicken & Rockfish

Free Range Chicken Breast slow roasted in a confit of fresh Vegetables accompanied by a Citrus Rockfish with a Blood Orange Beurre Blanc.

\$48.50

Ask about our homemade dessert selections starting at \$7 with freshly brewed coffee

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Budget Stations

The Stations and Bar Buffet includes the following:

Chef's Carving Station

Chef Manned - Choose 1
*Ham, Oven Roasted Turkey or
Top Round of Beef*

Chaffered Entrée

(Choose 1)

*Ham, Oven Roasted Turkey, Top Round
of Beef, Parmesan Encrusted Chicken with
Bruschetta, Chicken Cordon Bleu, Tilapia with
Pineapple Salsa, Chicken Florentine, Pork Loin
with Brandied Apples or Tilapia El Durante*

Potato Bar

*(Choose 1 Potato) Oven Roasted Red Bliss,
Whipped Sweet, Garlic Mashed, or Baby Bakers
with a Topping Bar to include Butter, Sour
Cream, Cheddar Cheese,
Bacon and Chives*

Italian Pasta Bar:

Standard includes:

*(Choose 1 Pasta) Penne, Ziti, Bowtie, Rotini,
Tortellini or Linguini Pastas
(Choose 2 Sauces) Marinara, Pesto, Vodka Pink,
Carbonara, or Alfredo Sauces*

Chef Prepared Upgrade

*Chef prepares pasta and sauces to each person's
specification. Must allow extra dinner time
for this service.*

Adding a chef to this station is \$195.00

Vegetable Bar

*(Choose 1 Vegetable) Grilled Zucchini and
Squash, Seasonal Medley, Dilled Baby Carrots,
Sautéed Broccoli, Green Beans (Haricot Verts) or
Corn with Roasted Red Pepper
(see additional upgrades on next page)*

*Served with your choice of a Fresh Garden Salad, Focaccia, Sweet or Unsweetened iced tea
\$48.50 per person*

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Buffet Station Upgrades

Vegetable Stir Fry Station Upgrade

(Choose one of the following)

*A Display of fresh cut vegetables sautéed. Seasoned with an Asian Flare.
\$6.00 per person*

Add on a protein

Marinated Grilled Chicken	\$4.75 per person
Stir fry beef or pork loin	\$5.75 per person
Seared Sea Scallops	\$9.25 per person
Jumbo Shrimp	\$9.25 per person
Lobster	Market Price

Adding a chef to this station is \$195.

A chef manned upgrade is a great way to add even more excitement and life to your catered event!



Soup Bar Option Upgrades

*Hearty Beef Barley, Cream of Mushroom,
Old Fashioned Ham and Bean, Baked
Potato & Cheddar, Cream of Broccoli,
Tomato Florentine, Beef Vegetable
\$5.75 per person*

*New England Clam Chowder, Cream of
Crab, Maryland Crab
\$8.25 per person*

Station Upgrades and Additions

Beef Tenderloin
Lamb Chops
Leg of Lamb
Steak or Pork Roulade
Citrus or Dilled Hollandaise Salmon
Parmesan Encrusted Chicken with Bruschetta
Chicken Cordon Bleu
Cajun Style Tilapia with Pineapple Salsa
Tilapia El Durante

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Picnic Buffets

All menus are served buffet style and have a 15 person minimum

Classy Picnic

Choice of two main courses:
Flame Broiled Delmonico Steak,
Hickory Smoked BBQ Chicken Breasts
OR Flame Broiled Marinated Atlantic Salmon
Au Gratin Potatoes ~ Buttered Corn on the Cob or green
beans. Fresh Fruit Salad OR Garden Salad Bowl
Fresh Baked Dinner Rolls with Butter
Homemade Brownies & Fresh Watermelon Slices
Sweet Tea and Lemonade

\$44 per person

\$26.50 for Children 4-11 years (under 4 years is complimentary)

Traditional Picnic

Choice of two main entrees—Flame Broiled
Hamburgers, Hot Dogs or
Hickory Smoked Bone In Chicken with all the fixings
Buttered Corn on the Cob or Homemade Baked
Beans, Potato Chips
Dilled Potato Salad
Homemade Cookies & Fresh Watermelon Slices
Sweet Tea and Lemonade

\$29 per person

\$17.25 for Children 4-11 years (under 4 years is complimentary)

Add on our
delicious home
made Bread
Pudding!
\$3 per person

Roast a Pig

Pulled Roasted Pig with side sauces and farm Roasted Chicken - Bone in
Mac & Cheese OR Potato Salad
Buttered Corn on the Cob OR Green Beans
Baked Beans and Cole Slaw, Garden Salad Bowl w/Assorted Dressings
Fresh Rolls & Condiments
Assortment of Fresh Baked Cookies and Brownies OR Chef's Choice of Seasonal Fruit
Sweet Tea and Lemonade

\$42 per person

\$25.5 for Children 4-11 years (under 4 years is complimentary)

Chef Carved Whole Roasted Pig instead of Pulled Roasted Pig for groups of 100 or more:
Market Price

All pricing subject to 6% PA Sales Tax and 20% Service Charge

Menu pricing is subject to change due to market fluctuation and will not be guaranteed more than 2 months from your event

NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Side Salad, Side Dishes & Soup

Fresh Garden Salad

Garden Salad with fresh greens, cucumbers, tomato, onion and carrots
+\$2.50 per person

Classic Caesar Salad

Fresh Romaine, shredded Parmesan, Croutons
+\$2.50 per person

General's Greek Salad

Feta Cheese, Tomato, cucumber, onion, olives and house made Greek dressing.
+\$4.75 per person

Sergeant's Spinach Salad

Fresh spinach, hard boiled eggs, red onion, bits of crispy bacon and hot bacon dressing.
+\$4.75 per person

Captain's Cobb Salad

. Chopped salad greens with tomato, crisp bacon, hard boiled egg, pine nuts, avocado and crumbled Bleu Cheese.
+\$4.75 per person

Corporal's Strawberry Spinach Salad

. Fresh spinach, strawberry, roasted pecans
+\$4.75 per person



Homemade Soup

Tomato Florentine, Beef Vegetable, Cream of Broccoli, Chicken Noodle, Baked Potato w/Cheddar, Ham & Bean, Beef Barley
+\$5.75 per person



Cream of Crab,
New England
Clam Chowder,
Maryland Crab
+\$8.25 per person

Side Dishes

Corn with roasted Red Pepper
Dilled Green Beans
Grilled Zucchini & Squash
Green Beans (Haricot Verts)
Sautéed Broccoli
Seasonal Medley
Whipped Sweet Potatoes
Garlic Mashed Potatoes
Roasted Baby Potatoes
Rice Pilaf
Vegetable Risotto
Basmati Rice

Side Dish Upgrades

Asparagus with Lemon
Twice Baked Potatoes
Scalloped Potatoes au Gratin
Julienned Vegetable Medley
Green Beans Almondine
Mediterranean Cous Cous
+\$1.75 per person



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Beverage Options

Beer, Wine and Soda Bar

Two Hour Bar: \$23.95 pp Additional Hours: \$6 pp

Our house selection of wines, domestic and imported bottled beer, and assorted soft drinks

Full Service Open Bar - Call Brands

Two Hour Open Bar: \$27.00 pp Additional Hours: \$7.50 pp

Our house selection of wines, domestic and imported bottled beer, call brand liquor selection, and assorted soft drinks.

Full Service Open Bar - Premium

Two Hour Open Bar: \$34.00 pp Additional Hours: \$8.75 pp

Our house selection of wines, domestic and imported bottled beer, premium brand liquor selection, and assorted soft drinks.

Cordial Bars - One Hour After Dinner

Starting at \$11.95 per person

A cordial bar is the perfect touch for after dinner drinks. Our Cordial Bar includes Amaretto, Bailey's Irish Cream, B&B, Drambuie, Frangelico, Godiva Liqueurs, Grand Marnier, Jameson's Irish Whisky, Kahlua & Sambuca. Guests may also elect to mix with coffee. Enhance your Cordial Bar with a variety of sweet treats.

Consumption Bars or Cash Bars

You may elect to have a certain amount set aside for your bar. We can charge you per drink until we reach your budget and then convert your bar to a cash bar or you can elect to have a cash bar for your entire reception.

Beverage Pricing

House Wine by the glass	\$7.00	Call brand mixed drinks	\$7.50
Domestic Beer by the bottle	\$4.25	Premium brand mixed drinks	\$8.75+
Import Beer by the bottle	\$5.75	Martini's	\$9.25+
Craft Beer/IPA by the bottle	\$7.00+	Cordial's	\$8.75+

Bartender fees apply to consumption, cash, and beer/wine/soda bars, and open bars less than 75 people. Prices are subject to change without notice. Our staff has been trained in proper serving techniques, how to identify minors and potentially intoxicated patrons. We have a responsibility to validate our patrons ages and will verify anyone under 30 years of age. We also have the right to refuse service to a guest that appears to be visibly intoxicated.

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