



SOCIAL CATERING MENU

BREAKFAST SELECTIONS

20 person minimum

Continental Breakfast

\$8.25 per person

An array of fresh danish, breakfast breads, and bagels
Whipped butter and cream cheese
Fresh seasonal fruit
Assorted yogurts and granola

Breakfast Buffet

\$10.95 per person

An array of fresh danish, breakfast breads, and bagels
Whipped butter and cream cheese
Fresh seasonal fruit
Egg soufflé
French toast with maple syrup and butter
White and sweet potato hash casserole
Smoked bacon and breakfast sausage

Brunch Menu

\$15.95 per person

An array of fresh danish and cinnamon buns
Whipped butter
Fresh seasonal fruit
Egg soufflé
French toast with maple syrup and whipped butter
White and sweet potato hash casserole
Smoked bacon and breakfast sausage

Choice of one of the following:

- Chicken francaise
- Stuffed chicken breast
- Scrod English style
- Salmon with lemon pepper
- Beef stroganoff
- Roasted pork tenderloin with a honey thyme glaze

Choice of one of the following:

- Fresh vegetable du jour
- Roasted redskin potatoes
- Wild rice pilaf
- Pasta prima vera
- Pasta marinara
- Au gratin potatoes

Additional items

Bottled juices ... \$1.95 per person
Bottled water ... \$1.50 per person

Sandwich Buffet

\$11.95 per person

A choice of two salads, deli meats and cheeses, assorted breads and rolls
Accompaniment Tray
Assorted Cookies

Trio of Wraps

\$11.95 per person

Served with two salads and assorted cookies

And three selections from the following:

Grilled salmon wrap with bacon, Anti-pasta wrap, Chicken Caesar salad wrap,
Peking chicken wrap, Turkey club wrap, Grilled vegetable wrap, Southwestern roast beef wrap

Soup & Sandwich Buffet

\$11.95 per person

Choice of one soup & three sandwiches:

Soups

Tomato basil bisque, Chicken noodle, Italian wedding soup, Beef vegetable,
Chicken and rice stuffed pepper pot, Minestrone, Hearty vegetable soup, or Creamy potato soup

Sandwiches

Black Angus hero, Tuna salad sandwich on an onion roll, Chicken salad on croissant,
Crispy chicken filet, Pulled mesquite Grilled chicken on a biscuit, Maple ham and swiss on a whole wheat bun,
and Roasted vegetable focaccia

Garden tossed salad, dry snacks, and homemade cookies

Comfort Food

\$11.95 per person

Mom's Meatloaf

Garden tossed salad with rolls and dressing
Home-style meatloaf, roasted garlic mashed potatoes, and vegetable medley
Assorted cookies

Beef Stroganoff

Garden tossed salad with rolls and dressings
Beef stroganoff, buttered egg noodles, and green beans almondine
Assorted cookies

Southern Pork Chops

Garden tossed salad with rolls and dressing
Braised pork chops with onion gravy, mashed sweet potatoes, and corn casserole
Assorted cookies

Chicken & Biscuits

Garden tossed salad with rolls and dressing
Creamed chicken and buttermilk biscuits, rice pilaf, peas, and carrots
Assorted cookies

Stuffed Peppers

Garden tossed salad with rolls and dressing
Traditional stuffed peppers, whipped potatoes, buttered broccoli
Assorted cookies

Italian Lasagna

Garden tossed salad with rolls and dressing
Traditional Italian lasagna and Italian style green beans
Assorted cookies

Deluxe Salad Bar Buffet

\$15.95 per person

Crisp Caesar salad and mixed greens served with a variety of fresh toppings
Grilled chicken breast, marinated steak
Assorted rolls and butter, and homemade cookies

Picnic Buffet

\$13.95 per person

Sliced watermelon and garden tossed salad
Black Angus burgers, grilled chicken breast, and all-beef hot dogs
Steak fries and corn casserole
Served with buns, accompaniments, condiments, assorted cookies

Santa Fe

\$14.95 per person

Corn and black bean salad
Flour tortillas and nacho chips
Charbroiled sliced chicken breast with gilled peppers & onions
Seasoned ground beef, Spanish rice
Traditional cheese sauce and queso blanco
Mild salsa, shredded lettuce, Jack & Cheddar cheese, black olives, and cornbread
Sour cream, guacamole & sliced jalapenos
Assorted cookies

Traditional Lunch Menu

\$16.95 per person

A choice of one salad, assorted rolls and butter

A choice of two entrées and two side dishes, and homemade cookies and brownies

Dinner Buffet Menu

\$24.95 per person

A choice of two salads, assorted rolls and butter

A choice of three entrées and two side dishes, and dessert display

See below for buffet selections for salads, sides & entrées:

Salads

- Fresh fruit salad
- Garden tossed salad
- Traditional Caesar salad
- Traditional spinach salad
- South beach spinach salad with fresh berries, feta cheese, and glazed pecans
- Mediterranean tossed salad with cucumbers, tomatoes, artichokes, red onions, black olives and feta cheese
- Chopped house salad, iceberg and romaine lettuce, tossed with cucumbers, tomatoes, olives, croutons, and Italian dressing
- Traditional pasta salad
- Tri-color tortellini salad
- Whole wheat pasta salad with assorted roasted vegetables
- Pacific Rim salad with lo-mein noodles, fresh vegetables, in a sweet and spicy Asia vinaigrette
- Sunset pasta salad mini pasta shells tossed with asparagus, garden peas, fresh fennel and dill, in a lemon vinaigrette
- Traditional potato salad
- Roasted new potato salad with green beans, bacon, and scallions in a sun-dried tomato mayonnaise
- Southwestern roasted corn and black bean salad
- Fire and ice salad
- Quinoa salad with fresh vegetables and a lemon honey dressing
- Farmers slaw

Entrées

- Chicken francaise
- Chicken romano
- Traditional stuffed chicken
- Chicken parmesan
- Chicken scaloppini
- Mojito chicken – grilled lime chicken breast
Topped with a cilantro corn relish
- Montego Bay chicken – marinated jerk chicken with a fresh pineapple salsa
- Ginger peach chicken – chicken breaded in
Toasted almonds and topped with grilled peaches and a Zinfandel sauce
- Sliced roast beef au jus
- Pulled BBQ beef
- Beef stroganoff
- Roasted beef chuck tenderloin with wild mushrooms
- Scrod English style
- Salmon with dill cream sauce
- Lemon pepper salmon
- Sole romano style
- Marinated pork tenderloin with Jack Daniels BBQ sauce
- Roasted pork loin with apples and onions
- Braised pork chop

Side dishes

- Green beans and baby carrots
- Green beans almondine
- Vegetable medley
- Roasted brussel sprouts with bacon, onions
- Asparagus and red peppers
- Roasted cauliflower
- Roasted redskin potatoes with rosemary and garlic
- Wild rice pilaf
- Pasta primavera
- Pasta marinara
- Au gratin potatoes
- Roasted garlic mashed potatoes
- Traditional whipped potatoes
- Scalloped potatoes with bacon and onions

HORS D'OEURVES

Hors d'oeuvres by the dozen

priced per dozen

Silver \$20 per dozen

- Honey sesame chicken
- Stuffed mushrooms (spinach or sausage)
- Borsini stuffed mushrooms
- Mini quiche
- Swedish meatballs
- Sausage and pepperoni pinwheels
- Spinach and feta pinwheels
- Meatballs BBQ sauce
- Franks in puff pastry
- Garlic asiago chicken
- Spanikopita

Gold \$25 per dozen

- Chicken quesadilla
- Chicken satay
- Hoisin BBQ meatballs
- Blue cheese meatballs
- Gourmet mini pizza
- Fig and blue cheese pizza
- Stuffed mushrooms with crab
- Crab rangoons
- Stuffed profiteroles
- Artichoke romano
- Pecan chicken tenders

Platinum \$30 per dozen

- Scallops wrapped in Bacon
- Coconut Shrimp
- Mini Crab Cakes
- Mini Beef Wellington
- Baby Lamb Chops
- Wasabi Crusted Scallops
- Filet mignon lollipops
- Bacon-wrapped Thai chili shrimp

4 dozen minimum

Platters

priced per person

Tuscan station	\$10.95
Fruit and cheese display	\$3.95
Vegetable crudites	\$2.95
Spinach and artichoke dip	\$3.75
Roasted vegetable display	\$5.25
Assorted gourmet sliders	\$6.95
Poached salmon display	\$7.25
Roasted seafood platter	Market
Shrimp cocktail	Market
Seafood martini	Market

The Carvery

priced per person

Served with rolls and assorted sauces

"In House" Smoked turkey breast	\$6.50
Honey glazed ham	\$6.50
Whole roasted striploin of beef	\$9.95
Whole roasted beef tenderloin	\$11.95

**Menu prices do not include PA sales tax and 15% service charge*