



EVENTS & CATERING

LANSDALE

329 W Main Street
Lansdale, PA 19446
215-393-8277

WEST CHESTER

158 W Gay Street
West Chester, PA 19308
484-999-0922

SPECIAL EVENT PACKAGES

COCKTAIL PARTY

\$40 per guest

BRUNCH OPTIONS

Buffet \$30 per guest

LUNCH OPTIONS

Plated \$30 per guest

DINNER OPTIONS

Buffet \$50 per guest

Plated \$55 per guest

Coffee, tea and soft drinks are included with the menu package purchase. All menus can be adjusted according to taste, needs and preferences. We are happy to work together with you to create an event that suits your style! Vegetarian and gluten free options are available.

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

COCKTAIL PARTY

\$40 per guest

Hot Appetizers

choose three:

Brisket Crostini | Pork Belly Bao Buns | Brussels Sprout Skewer
Brisket Mac & Cheese | Chicken Satay | Wings
Mushroom & Goat Cheese Crostini | All American Sliders*
Steak & Gorgonzola Crostini | Cheesesteak Egg Rolls
Three Cheese Flatbread | Brisket Flatbread | Squash Flatbread
Pretzel Bites & Beer Cheese | Crab Cake
Roasted Cauliflower Bao Buns | Pork Belly Skewer
Nashville Hot Chicken Slider | Chorizo Stuffed Mushrooms

Chilled Appetizers

choose two:

Deviled Eggs | Vegetable Crudite | Hummus & Roasted Vegetables
Caprese Skewers | Bruschetta Crostini
Strawberry & Goat Cheese Crostini | Cheese Board
Burrata Crostini | Wedge Salad Skewers | Charcuterie board

Enhancements**

Beef Skewers +\$4/guest
Lollipop Lamb Chops +\$12/guest
Oysters +\$12/guest
Grilled Shrimp Skewer +\$12/guest
Shrimp Cocktail +\$12/guest

*All packages are based on a three hour event. Additional hour pricing available up request.

**Enhancement pricing is based on replacing a selection.
Should you choose to add an item and select an enhancement, the additional item charge will be combined with the enhancement charge.

BRUNCH BUFFET

\$30 per guest

ENTREES

Choose Three

Scrambled Egg | French Toast | Turkey Club

Grilled Chicken BLT | Brisket Dip

Smoked Chicken Cobb Salad | GF Agnolotti Pasta

Frittata | Three Cheese Flatbread

Brisket Flatbread | Squash & Goat Cheese Flatbread

SIDES

Choose Two

Home Fries | Baked Potato

Breakfast Meat- Bacon, Sausage, or Scrapple

Bagels, Breads & Spreads | Grilled Asparagus

Fruit Bowl | Caesar Salad

ENHANCEMENTS

Cake Cutting Fee +\$2/pp

Add Dessert +\$5/pp

Additional Side +\$4/pp

Omelet Station (\$8/ per person +\$25 attendant fee per hour)

Steak & Eggs +\$10/pp

PLATED LUNCH

\$30 per guest

SOUP/SALAD

Choose Two

Seasonal Salad

Caesar Salad

House Salad - Balsamic Vinaigrette

Creamy Crab & Potato Soup

Tortilla Soup

ENTREE

Choose Three

Turkey Club

Grilled Chicken BLT

Brisket Dip

Smoked Chicken Cobb

Tuna Poke Bowl*

“Nashville” Chicken Sandwich

Blackened Salmon Quinoa Bowl

Ahi Tuna Taco*

GF Burrata Agnolotti

All American Burger*

Enhancements

Cake Cutting Fee +\$2/pp

Add Assorted Fruit Display +\$5/pp

Add dessert +\$5/pp

BUFFET LUNCH

\$30 per guest

SIDES - Choose One

Seasonal House Salad
Tortilla Soup
Creamy Crab & Potato Soup
Fried Brussel Sprouts
Side Caesar Salad
Creamed Spinach
French Fries

HANDHELDS - Choose Three

Turkey Club
Grilled Chicken BLT
Brisket Dip
All American Burger
Blackened Salmon BLT (+\$4/pp)
"Nashville" Chicken Sandwich
Grilled Chicken Caesar Salad
Smoked Chicken Cobb Salad

Enhancements

Cake Cutting Fee +\$2/pp
Add Hummus & Vegetable +\$4/pp
Add Charcuterie Board +\$5/pp
Add Assorted Fruit Display +\$5/pp
Add dessert +\$5/pp

DINNER

Plated \$55/pp | Buffet \$50/pp

FIRST COURSE

Choose Two

Seasonal Salad

Caesar Salad

House Salad

Creamy Crab & Potato Soup

Tortilla Soup

SECOND COURSE

Choose Three

Braised Short Rib*- polenta, blistered tomatoes, pickled onions, long hot chimichurri

Seared Salmon*-pistachio pesto linguine, smoked tomatoes

Smoked Beer Can Chicken- buttermilk dressing, grilled flour tortillas, avocado, slaw

Beef Bolognese - campanelle pasta, calabro ricotta

Grilled Swordfish - charred zucchini, couscous, roasted corn coulis +\$8/pp

10 oz NY Strip Steak - red wine bordelaise, french fries +\$10/pp

THIRD COURSE

Choose One Buffet

Cheesecake

Brookie

Crepe Brulee

BEVERAGE PACKAGES

All beverage packages are based on a three- hour event.
Additional hour pricing available upon request.

OPEN BEER + HOUSE WINE

Draft & Bottled Domestics | \$25 per guest

OPEN BEER, WINE & SPIRITS

Draft & Bottled Domestics , House Wine and Well Spirits | \$37 per guest

CONSUMPTION BAR

Host is responsible for the tab

CASH BAR

Guests are responsible for individual tabs
Host is responsible for any room minimum shortages

ENHANCEMENTS

Upgrade Spirits l \$10 per guest

Premium Spirit pricing available upon request

Mimosa Bar | \$20 per guest

Bubbly served w/ fresh orange juice, blood orange juice and peach bellini

Deluxe Bloody Mary Bar | \$25 per guest

House-made Bloody Mary mix, olives, lemons, limes, celery, bacon, pickle vegetables and deviled eggs

CATERING PACKAGES

Feeds 6-8 guests

SOUPS / SALADS:

Caesar Salad \$30

Honeycrisp Apple Salad \$45

Smoked Chicken Cobb Salad \$40

Creamy Crab & Potato Soup \$26/quart

Tortilla Soup \$23/quart

SIDES:

Parker House Rolls \$25

Chorizo Dirty Rice \$40

Creamed Spinach \$35

Grilled Asparagus \$25

Baked Mac & Cheese \$35

Brussels Sprouts \$35

ENTREES:

Cedar Plank Whole Salmon \$120

lemon dill maitre d butter

Beer Can Chicken \$40

smoked whole chicken with house buttermilk ranch

Smoked Brisket Board \$150

pickles, mustards, Parker house rolls

Korean Whole Salmon \$120

sesame seed, scallion, lime, gochujang

Whole Roasted Pork Loin \$110

Mustard-crusting, braised cabbage, pan drippings

GENERAL EVENT INFORMATION

Room rental fees are contingent upon location and date.

Spaces are allocated in three hour blocks, with additional hours available.

All food and beverage purchases will be applied to the room minimum, excluding tax and gratuity. If, for any reason, you do not reach the agreed minimum, the remaining balance will be applied to the final tab.

Menu and pricing are subject to change based on seasonal availability.

All guest counts are final as of 72 hours prior to the event. Final pricing will reflect this guest count. Menu selections are completed two weeks prior to the event.

Prices listed do not include tax or gratuity.

All events require a 25% deposit to secure the date requested.