

HORS D'OUEVRES



Based on a maximum of 2 hours of consumption with a minimum of 25 pieces of each selection. All Food and Beverage are subject to 6% PA Sales Tax & 23% Service Charge.



BUTLERED / STATIONARY



CHILLED

GRILLED & CHILLED SHRIMP

Sriracha Honey Lime Glaze | \$4.00 per piece

CAPRESE SKEWER

Tomato, Mozzarella, Fresh Basil | \$3.00 per piece

SEARED TUNA & AVOCADO TARTARE

Wonton Crisp | \$6.00 per piece

HOT

SPANAKOPITA | \$2.00 per piece

MINI CRAB CAKES | \$6.00 per piece

Cilantro Citrus Aioli

MEATBALLS | \$4.00 per piece

Choice of: Tomato Ragout or BBQ Sauce

EDAMAME DUMPLINGS | \$3.00 per piece

Orange Ginger Sauce

COCONUT SHRIMP | \$4.00 per piece

Spicy Yuzu Sauce

MAPLE SOY CHICKEN SKEWERS | \$4.00 per piece

Fresh Roasted Jalapeño Dip

OLIVE TAPENADE BRUSCHETTA

Grilled Baguette, Fresh Basil | \$3.00 per piece

GOAT CHEESE & ROASTED TOMATO BRUSCHETTA

Grilled Baguette | \$4.00 per piece

BALSAMIC STRAWBERRIES & GOAT CHEESE BRUSCHETTA

Grilled Baguette | \$3.00 per piece

MEDITERRANEAN STUFFED MUSHROOM | \$3.00 per piece

Spinach, Red Pepper, Garlic, Feta, Parmesan

MINI STREET TACO | \$4.00 per piece

Marinated Flat Iron Steak, Fresh Salsa Verde, Pickled Onion, Crispy Corn Shell

KOREAN BBO CAULIFLOWER BITES | \$3.00 per piece

Crispy Cauliflower, Korean BBQ Sauce, Chopped Scallions

WILD MUSHROOM TART | \$3.00 per piece

Lemon Rosemary Aioli

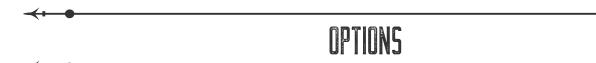
LOBSTER MAC & CHEESE FRITTER | \$5.00 per piece

MINI BEEF WELLINGTON | \$5.00 per piece

Mushroom Sauce



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SEASONAL FRUIT

Sliced Melon, Pineapple, Watermelon, & Fresh Berries, Honey & Mint Infused Yogurt Dipping Sauce | **\$6.00 per person**

DOMESTIC CHEESES

Selection of Domestic Cheeses, Assorted Crackers, Mustard, Grapes | **\$5.00 per person**

ARTISAN CHEESES & MEATS

Havarti, Aged Cheddar, Lemon Rosemary Goat Cheese, Salami Tuscano, Speck, Hot Soppressata, Whole Grain Mustard, Apple Butter, Candied Walnuts, Grapes, Assorted Crackers | **\$8.00 per person**

CRUDITE

Assorted Seasonal Crudité, Hummus, Blue Cheese, Buttermilk Ranch Dressing | **\$5.00 per person**

LOCAL SMOKED MEATS

Selection of Smoked Meats, Honey Mustard, Pickled Vegetables, Assorted Crackers | **\$6.00 per person**

CHIPS & COLD DIPS

Roasted Garlic Hummus, Tzatziki, & Tabouli Salad, Assorted Seasonal Crudité, Crispy Flat Bread | **\$7.00 per person**

GRILLED VEGETABLES

Seasonal Grilled & Roasted Vegetables, Balsamic Vinaigrette | **\$6.00 per person**

MEDITERRANEAN DISPLAY

Roasted Marinated Olives, Tomato Bruschetta, Roasted Peppers, Marinated Fresh Mozzarella, Crispy Flat Bread, Grilled Bread | **\$8.00 per person**

CHIPS & HOT DIPS

Artichoke Spinach, Buffalo Chicken, & Creamy Crab Dips, Toasted Baguette & Crispy Flat Bread | **\$9.00 per person**





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\$8.00 per person

INCLUSIONS

Crispy Flat Bread

SELECTION OF TWO

GARDEN SALAD

Tomato, Cucumber, Carrot, Crouton, Balsamic Vinaigrette, Buttermilk Ranch Dressing

CAESAR SALAD

Hearts of Romaine, Parmesan Cheese, Herb Croutons, Caesar Dressing

BUTTER LETTUCE SALAD

Green Apple, Blue Cheese, Candied Walnuts, Champagne Vinaigrette



\$20.00 per person

INCLUSIONS

Assorted Artisan Rolls

SELECTION OF TWO

SMOKED PIT BEEF

Steak Sauce, Horseradish Sauce

HERB CRUSTED PORK LOIN

Apple Brandy Sauce

SMOKED TURKEY BREAST

Herbed Turkey Gravy

HONEY BAKED HAM

Honey Mustard Sauce

SMOKED BRISKET

Chef's Signature BBQ Sauces | **\$4.00 per person** surcharge



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\$16.00 per person

INCLUSIONS

House Made Sea Salt Chips

SELECTION OF TWO

CHEESEBURGER

Special Sauce, Pickle Chips, Toasted Roll

BBO PULLED PORK

Chef's Signature BBQ Sauce, Crispy Onions, Toasted Roll

BUFFALO CHICKEN

Blue Cheese Dressing, Celery Slaw, Toasted Roll

PORTOBELLO MUSHROOM

Provolone Cheese, Spinach, Caramelized Shallot, Roasted Garlic Chili Aoli, Toasted Roll

BEER BATTERED FISH

Tartar Sauce, Toasted Roll



\$14.00 per person

INCLUSIONS

Shredded Lettuce, Diced Tomato, Salsa, Sour Cream, Cheddar, Guacamole, Flour Soft Shells & Corn Hard Shells

SELECTION OF TWO

CAULIFLOWER, ROASTED CORN. BLACK BEANS

ACHIOTE CHICKEN

TRADITIONAL BEEF

CHIMICHURRI PULLED PORK

SELECTION OF ONE

STEWED BLACK BEANS

SPANISH RICE

MEXICAN STREET CORN



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\$14.00 per person

INCLUSIONS

Garlic Bread

SELECTION OF TWO

CHICKEN ALFREDO

PROSCIUTTO VODKA

MEATBALLS & ITALIAN SAUSAGE

SHRIMP WITH TOMATO VODKA SAUCE

PENNE PRIMAVERA



HOUSE MADE MINI DESSERTS | \$12.00 per person

Macaroons, Mini Pastries, Mini Cheesecake and Petit Fours

SEASONAL COBBLER | \$9.00 per person

Whipped Cream

CHOCOLATE FOUNTAIN | \$10.00 per person

Pretzel Sticks, Strawberries, Pound Cake, Marshmallows

Revised on 5/16/2023

FLAT BREAD STATION

\$9.00 per person

INCLUSIONS

Parmesan Cheese, Chili Flake, Balsamic Glaze

SELECTION OF TWO

BUFFALO CHICKEN

Grilled Chicken, Blue Cheese, Mozzarella, Buffalo Sauce, Ranch

MARGHERITA

Roasted Crushed Tomatoes, Mozzarella, Basil Pesto

ROASTED MUSHROOM

Mozzarella, Caramelized Onions, Truffle Oil

SOPPRESSATA

Mozzarella, Red Onion, Roasted Garlic, Hot Honey



Jumbo Oishii Shrimp I \$12.00 per person

Cooked in Old Bay and Served on Ice *Pricing based on 3 pieces per person

INCLUSIONS

Lemon Wedges, Cocktail & Remoulade Sauces