



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 \$35 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 | Cheese Curds
Brisket Mac & Cheese | Chicken Satay
Wings | All American Sliders*
Mushroom & Goat Cheese Crostini
Steak & Gorgonzola Crostini
Three Cheese Flatbread
Cheesesteak Egg Rolls | Pinwheels
Brisket Flatbread | Squash Flatbread
Pretzel Bites & Beer Cheese
Meatball Slider | Crab Cake
Roasted Cauliflower Bao Buns
Pigs in a Blanket | Chicken Taquitos
Stuffed Mushrooms

Chilled Appetizers

choose two:

Deviled Eggs | Vegetable Crudite
Hummus & Roasted Vegetables
Cheese Board | Bruschetta Crostini
Strawberry & Goat Cheese Crostini
Chicken Salad Lettuce Wrap
Caprese Skewers | Prosciutto Rolls
Shrimp Tostada | Salmon Crispy Rice

Enhancements

Beef Skewers +\$4/guest
Lollipop Lamb Chops +\$4/guest
Charcuterie Board +\$5/guest
Oysters +\$6/guest
Grilled Shrimp Skewer +\$7/guest
Shrimp Cocktail +\$7/guest

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

BRUNCH BUFFET

\$35 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, 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)

Steak & Eggs +\$10/pp

PLATED LUNCH

\$30 per guest

SOUP/SALAD

Choose Two

Seasonal Salad

Caesar Salad

House Salad - Balsamic Vinaigrette

Smoked Tomato Bisque

Kennett Square Mushroom Soup

ENTREE

Served with fries or a grilled asparagus

Choose Three

Turkey Club

Grilled Chicken BLT

Brisket Dip

Smoked Chicken Cobb

Tuna Poke Bowl*

"Nashville" Chicken Sandwich

Blackened Salmon Quinoa Bowl

Grilled Shrimp Salad

Ahi Tuna Taco*

GF Burrata Agnolotti

All American Burger*

Enhancements

Cake Cutting Fee +\$2/pp

Add dessert +\$5/pp

BOARDROOM LUNCH

\$45 per guest

ASSORTED FRUIT DISPLAY

SOUP/ SALAD- Choose Two Salads & One Soup

Seasonal Vegetarian Salad
Grilled Chicken Caesar Salad
Smoked Chicken Cobb Salad
Grilled Shrimp Salad
Seared Tuna Salad
Blackened Salmon Salad (+\$4/pp)
Grilled Steak Salad (+\$8/pp)
Smoked Tomato Bisque
Kennett Square Mushroom Soup

HANDHELDS - Choose Three

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

Enhancements

Add Hummus & Vegetable +\$4/pp
Add Charcuterie Board +\$5/pp
Add dessert +\$5/pp

DINNER

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

FIRST COURSE

Choose Two

Seasonal Salad

Caesar Salad

House Salad

Smoked Tomato Bisque

Kennett Square Mushroom Soup

SECOND COURSE

Choose Three

Grilled Flat Iron Steak*- House-cut Fries, Herb Butter

Seared Salmon*- Couscous, Beurre Noisette, Grilled Asparagus

Roasted Chicken Breast- Haricot Vert, Roasted Potato, Lemon-Thyme Jus

Coconut Shrimp - Chorizo Fried Rice, Curried Aioli

Short Rib Pappardelle - Cippolini Onions, Roasted Mushrooms

Trout Almondine - Herbed Rice, Haricot Vert

14 oz NY Strip Steak - garlic whipped potatoes,
grilled asparagus, maitre d butter +\$14/pp

THIRD COURSE

Choose Two Plated / Chose One Buffet

Personal Cheesecake (traditional or caramel)

Chocolate Skyscraper Cake

Brookie

Assorted Cream Puffs

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

Quinoa and Kale Salad \$40

Grilled Pear Salad \$40

Local Mushroom Soup \$20/quart

Tomato Bisque \$20/quart

Cauliflower and Cheddar Soup \$20/quart

SIDES:

Parker House Rolls \$25

Honey Cornbread \$40

Braised Collard Greens \$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-crust, 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.