



Lionville Hall

banquet menu

120 Eagleview Blvd

Exton, PA 19341

484-879-6141

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An elegant, and beautifully designed private full service banquet facility. Perfect for an intimate family gathering, grand celebration, corporate function, wedding or commitment ceremony, rehearsal dinner, bridal or baby shower, or community fundraiser. Lionville Hall provides a competitively priced and versatile menu to provide a memorable experience that we know you will love.

ADDITIONAL DETAILS

To reserve Lionville Hall, a signed contract, and \$300 deposit is required. The deposit will be applied to the final bill. Deposits are refundable up to 30 days prior to the event. Please refer to your contract for additional details & regulations.

All selections, and napkin colors are due 7 days prior to the event. A final guest count and payment are due 72 hours prior to the event. Guest are permitted to bring desserts to the event, but excluded from bring other food or beverages into Lionville Hall.

The room is available in four hour increments of four hours. Extended hours are available at a rate of \$100 per an hour. All parties will be given a half hour each for setup and break down.

A fee of \$250 will be applied to all wedding ceremonies. Wedding booking require a payment equal to 50% of estimated invoice at least 30 days prior to the event.

Due to health code regulations all unused food or beverage cannot be removed from Lionville Hall. All food must be consumed on premise.

Rental Fee: Projector \$50/Projector Screen \$25/ Microphone \$25

PREMIER PACKAGE

\$59.99 Per Person

Minimum of 60 guest

First Course: Butlered Hors Doeuvres

Choice of 4 for 1 hour

Second Course: Choice of Cream of Mushroom Soup, Italian Wedding, or Tomato Basil Soup

Third Course: Choice of platted salad
Champagne Toast

Forth Course: Main Course,

Choice of three selections, one station, and three sides

Fifth Course: Dessert Bar consisting of assorted cheesecakes & cakes with coffee and tea station.

Plus 3 hour Premium Open Bar

Package includes: Linens & Soft Beverage service.

A 6% sales tax & 20% Gratuity will be added to the total bill.

BRUNCH PACKAGE

SERVED TILL 4PM

\$17.99 Per Person plus 6% sales tax and 20% gratuity

Minimum of 30 guest

Scrambled Eggs, Bacon, Sausage Links, French Toast, Seasoned Potatoes, Seasonal Fruit, and Assorted Bagels with Cream Cheese. Includes Orange juice, coffee & hot tea service.

Plus choice of one lunch course item, and one side.
Linens are included.

BAR PACKAGES

PREMIUM OPEN BAR- 29.99 PP FOR 3 HOURS

Call Liquors (excludes shots), premium and domestic bottle & draft selections (Amstel Light, Blue Moon, Corona, Corona Lt, Heinekin, Levante Cloudy & Cumbersome, Sam Seasonal, Stella, and Victory Seasonal), and House Wine & Champagne.

HOUSE OPEN BAR- 21.99 PP FOR 3 HOURS

House Liquors (excludes shots), domestic drafts & bottles, and House Wines & Champagne.

BEER & WINE OPEN BAR- 16.99 PP FOR 3 HOURS

Domestic drafts & bottles, and House Wines & Champagne.

CONSUMPTION BAR

.Host pays for all beverages. Bar set-up fee with bartender at 35 per hour upon request..

CASH BAR

Each guest pays tab. Bar set-up fee with bartender at \$35 per hour upon request..

20% Service fee will be added to total bill.

Children 12 and under

50% off Lunch & Dinner Package or
Order off of our kids menus at \$6 per kid

SALAD & SIDES COURSES

BABY ARUGULA & GOAT CHEESE

With red onion & pecans served with Citrus vinaigrette.

CAESAR SALAD

CHOPPED WEDGE

With bleu cheese crumbles, tomato, carrot, and cucumber, Served with ranch dressing.

GARDEN SALAD

Served with balsamic vinaigrette.

KETTLE CHIPS

MASHED POTATOES WITH GRAVY

PENNE ALFREDO

PENNE MARINARA

ROASTED HERB POTATOES

SPANISH RICE

CILANTRO-LIME RICED CAULFLOWER

COLESLAW

GRILLED ASPARAGUS

ROASTED BRUSSEL SPROUTS

STEAMED BROCCOLI

SWEET PLANTAINS

with bourbon maple syrup

FOOD STATIONS

Must be added to a pre-selected package, not available as stand alone. Requires a chef attendant fee of \$25, for parties of less than 40.

PASTA BAR

3.99
PP

Choice of penne or tortellini tossed in red sauce, Alfredo, or basil pesto. Chef attended.

Add grilled chicken +1.99 PP

Add Shrimp +2.99 PP

CARVING STATION

Roasted Turkey or Smoked Pit Ham- \$4.99 PP

Prime Rib- \$6.99 PP

OMLET STATION

3.99
PP

Available till 4pm.

SELF SERVE NACHO OR TACO BAR

2.99
PP

Served with all the fixings to make your ideal meal.

*No Chef Attendent Fee

HORS D'OEURVES BUFFET

Minimum of 25 guest.

ARTISAN FLATBREADS	3.99 PP
Choice of Buffalo Chicken, Margherita, Mediterranean, Shrimp Lejon, or Traditional with topping.	
BUFFALO CHICKEN DIP	3.99 PP
Served with tortilla chips, and celery & carrot sticks.	
CHEESESTEAK EGGROLLS	4.99 PP
Served with ancho-chili ketchup.	
CHESAPEAKE CRAB DIP	5.99 PP
Served with tortilla chips.	
CHICKEN TENDERS & ONION RINGS	3.99 PP
Served with BBQ or Honey Mustard.	
CHICKEN TERIYAKI SKEWERS	4.5 PP
Marinated and grilled teriyaki glazed chicken tenderloin on a skewer topped with scallions and sesame seed.	
CRISPY ITALIAN TOMATO & MOZZARELLA ARANCINI	3.99 PP
Italian Carnaroli rice and filled with tomato, mozzarella and a vegetable blend. Served over red sauce.	
FRESH FRUIT OR VEGETABLE CRUDITÉ	3.99 PP
HUMMUS PLATTER	3.99 PP
Traditional hummus served with garden vegetables and pita chips.	
SCALLOPS WRAPPED IN BACON	6.99 PP
Served with Wasabi ranch dressing.	
SPINACH & ARTICHOKE DIP	3.99 PP
Served with tortilla chips.	
THREE CHEESE CHICKEN QUESADILLA	3.99 PP
Served with chipotle sour cream.	
TRADITIONAL WINGS	4.99 PP
Tossed in sauce of choice, and served with bleu cheese dressing.	

Minimum of four selections, plus a linen fee of 7.99 per a seated table, plus 6% sales tax, and a 20% gratuity on the total bill.

Add unlimited soft beverages, coffee, and tea for an additional \$2.59 per a person.

LUNCH BUFFET

Minimum of 30 guest.

\$20.99 per a person plus 6% sales tax,. and 20% gratuity. Includes choice of salad bowl, dinner rolls & butter, two selections, two sides, and linens.

Served till 4pm.

BAKED ZITI
Ricotta cheese, mozzarella cheese, red sauce, and seasoned ground beef.
CHEESEBURGER SLIDERS
Angus beef patty topped with cheddar cheese on a brioche pun with a pickle.
CHESAPEAKE CHICKEN SANDWICHES
Old seasoned char grilled chicken breast topped with lump crab meat and melted mozzarella on a brioche bun.
CAROLINA PULLED PORK SLIDERS
Slow-roasted pork tossed in Golden Tangy BBQ sauce on brioche bun and topped with creamy coleslaw.
CHICKEN PENNE A LA VODKA
CHICKEN WALDORF WRAPS
Shredder chicken breast, red grapes, chopped red onion and celery tossed in a sweet & creamy mayonnaise .
DELLI WRAPS
An assortment of roasted Turkey & Swiss, Prime Rib and Provolone, and Ham & American wraps with lettuce and tomato in a grilled flour tortilla.
Served with condiments & pickles.
MEATBALL PARMGIANA
PRIME RIB DIP
Slow roasted rib eye topped with bourbon onions and melted provolone on kaiser buns.
ROAST PORK SANDWICHES
Topped with provolone on a crisp Italian roll with broccoli rabe.
SAUSAGE PEPPERS & ONIONS SANDWICHES
Served with crisp Italian rolls
TORTELLINI ALFREDO
Served with choice of char-grilled chicken or shrimp.
VEGETABLE RAVIOLI
Mushroom and cheese stuffed ravioli topped with a basil pesto cream sauce with sun dried tomatoes.

Add unlimited soft beverages, coffee, and tea for an additional \$2.59 per a person.

DINNER BUFFET

Minimum of 30 guest.

\$29.99 per a person plus 6% sales tax,. and 20% gratuity. Includes choice of plated salad, two Hors D' Oeuvres, dinner rolls & butter, three selections, three sides, and linens.

CHICKEN MARSALA
Breaded chicken breast topped with a creamy marsala wine mushroom sauce.
CHICKEN PARMIGIANO
Breaded chicken topped with red sauce, melted mozzarella, and fresh basil.
CHICKEN PICCATA
Breaded chicken breast topped with a lemon caper sauce.
LEMON-ROSEMARY CHICKEN
Bone-in broiled chicken breast served in a lemon and rosemary white wine reduction.
BRAZILIAN FLANK STEAK
Served with Chimichurri sauce.
BEEF TENDERLOIN WRAPPED IN BACON
Topped with a creamy bleu cheese fondue and scallions.
STEAK PORTOBELLO
Portobello and cabernet reduction
TERIYAKI GLAZED SALMON
Glazed with sweet teriyaki and topped with scallions.
JUMBO LUMP CRAB CAKES
Served with remoulade sauce.
LOBSTER RAVIOLI
In a blush sauce, and topped with diced tomatoes and shaved parmesan.
SESAME AHI TUNA
Topped with a wasabi-ginger soy sauce.
ROAST PORK TENDERLOIN
Served in bourbon brown sugar glaze.
EGGPLANT PARMIGIANA
Roasted eggplant topped with red sauce, fresh basil, and mozzarella.
VEGETABLE LASAGNA
Fresh al dente pasta layered with a mix of red and yellow peppers, broccoli and carrots along with ricotta, mozzarella, parmesan and romano cheeses.

Add unlimited soft beverages, coffee, and tea for an additional \$2.59 per a person.