



# Lionville Hall

banquet menu

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Exton, PA 19341

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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 bringing 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:** Buttered Hors D'oeuvres  
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 CAULIFLOWER

### 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

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

3.99  
PP

Served with all the fixings to make your ideal meal.

\*No Chef Attendant Fee

2.99  
PP

## HORS D'OEUVRES 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 bun 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

Shredded 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 PARMIGIANA

### 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.**