

# BLUE BELL INN



## Cocktail Party

Since 1743, Blue Bell Inn has been serving our guests and helping to celebrate all of life's special moments. Blue Bell Inn blends American heritage with a vibrant atmosphere and modern American menu you won't find anywhere else. We offer personalized expertise for any type of celebration and are fortunate to have 12 private dining rooms to match your taste. Each room is decorated with their own unique soul from more traditional in design to rustic-meets-modern style. Whether you're planning a business retreat, fundraiser, shower or rehearsal dinner, we have a wide range of dining spaces to compliment the occasion with a professional and attentive staff and a menu of culinary classics. The included menu packages are available for private or semi-private parties, allowing you to celebrate any occasion at Blue Bell Inn. We look forward to celebrating with you!



215.646.2300 x3

601 skippack pike, blue bell, pa 19422

# Cheers! Beverage Packages

## BEER & WINE OPEN BAR PACKAGE

domestic & imported bottled beers  
selection of wines pinot grigio, chardonnay, cabernet sauvignon & pinot noir



## OPEN BAR BEVERAGE PACKAGE #1

domestic & imported bottled beers  
selection of wines chardonnay & cabernet sauvignon  
selection of premium liquors absolut, cuervo, johnnie walker red, tanqueray, etc.



## OPEN BAR BEVERAGE PACKAGE #2

domestic & imported bottled beers  
selection of wines pinot grigio, chardonnay, riesling, cabernet sauvignon, pinot noir & malbec  
selection of ultra-premium liquors grey goose, patron, johnnie walker black, hendricks, etc.

## CONSUMPTION BASED BAR

enjoy your choice of beverage & pay the final amount at the end, based on what is consumed  
domestic & imported bottled beers  
selection of wines  
selection of liquors  
  
final price based on what guests consume + consumption based bar setup fee

# Cocktail Party Package

minimum of 20 guests

## PACKAGE INCLUDES

choice of 8 passed hors d'oeuvres  
3 stationed hors d'oeuvres

### ITALIAN MARKET

fresh mozzarella & baby tomato salad olive oil & aged balsamic dressing  
antipasti platter salami, capicola, mortadella, pepperoni, artichokes & olives  
marinated & grilled vegetables

### GOURMET CHEESE & CRUDITES

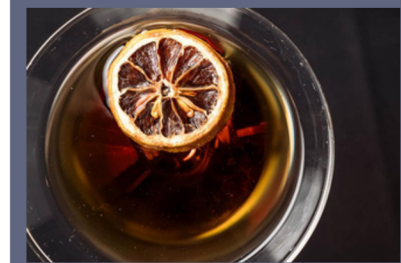
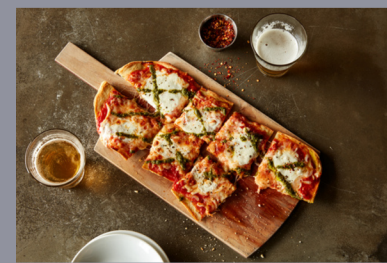
assorted local & international cheeses traditional accompaniments & crostini  
seasonal market vegetables chipotle ranch & blue cheese dip

### ASSORTED FLATBREADS

margherita marinara, mozzarella cheese & fresh basil  
slow braised short rib caramelized onions & pepper-jack cheese  
buffalo chicken mozzarella cheese & blue cheese crumbles  
wild mushroom truffle, mozzarella cheese & fresh herbs

### 8 PASSED HORS D'OEUVRES

choose 8 items from the following page to be served over 1 hour period



# 8 Passed Hors d'oeuvres

## POULTRY & PORK

buffalo chicken tart  
sweet chili chicken bite  
sausage stuffed mushroom  
kung pao chicken skewer  
duck spring roll  
maple glazed pork belly skewer  
bacon wrapped date (gf)  
nashville hot chicken skewer  
miniature cuban  
chicken cordon bleu puff  
peach bbq brisket wrapped pork belly (gf)  
ginger chicken meatball  
chicken lemongrass potsticker  
chicken satay (gf)  
chicken tikka masala (gf)

## VEGAN

vegetable dumpling  
falafel (gf)  
caponata phyllo star  
root vegetable kabob (gf)

## BEEF & LAMB

cheesesteak dumpling  
beef wellington  
lollipop lamb chop \*  
prime beef slider  
french onion soup bowl  
pig in a blanket  
beef tenderloin crostini with bearnaise  
lamb samosa  
beef yakitori skewer

## SEAFOOD

shrimp cocktail \* (gf)  
smoked salmon deviled egg (gf)  
tuna tartare & wonton crisp  
coconut crusted shrimp \*  
scallop wrapped in bacon (gf)  
crab stuffed mushroom \*  
miniature crab cake \*  
maui shrimp spring roll  
salmon skewer with lime & cilantro (gf)  
crab & cream cheese wonton

## VEGETARIAN

deviled egg  
tempura curry cauliflower  
corn & edamame quesadilla  
miniature spinach & artichoke bowl  
seasonal soup shooter  
goat cheese & tomato tart  
wild mushroom & truffle toast  
four cheese arancini (gf)  
cinnamon sweet potato puff

# Dessert Bars

minimum of 15 guests

## MINIATURE DESSERT DISPLAY

seasonal selection of bite sized desserts  
examples include: parfaits, brownies, tarts, cupcakes

## MINIATURE CUPCAKES

trio of miniature cupcakes

1 vanilla, 1 chocolate & 1 chocolate chip with vanilla buttercream  
decorate with your color choice

## TO-GO HOT CHOCOLATE

rich hot chocolate & marshmallows

## CUSTOM CAKE

review our cake options

## ICE CREAM SUNDAE BAR

chocolate & vanilla ice cream + assorted toppings to make your own sundae creation  
examples may include: caramel sauce, seasonal fruit jams,  
fresh whipped cream, strawberries, bananas, chocolate chips, marshmallows, pretzels

