



## DINNER PACKAGE

### SPECIALTY FEATURES

signature raw bar  
modern ambience meets classic charm  
outdoor patio with fire pit & waterfall  
complimentary valet parking monday-saturday during dinner service  
private seating capacity 10-75

since 1743, Blue Bell Inn has been serving our guests and has helped 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. any of our packages can be modified and customized to fit your needs. we look forward to celebrating with you!

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## BEVERAGE PACKAGES & BAR OPTIONS

while hosting your event at Blue Bell Inn, we offer many solutions for your beverage service needs. you have the option of offering a "*consumption bar*" that allows your guests to enjoy their choice of beverage, while you pay the final amount at the end of the night. as an additional option, you may select a bar package below that allows you to know all costs and fees before the event even begins. the choice is yours to make and we are here to help and answer any questions.

### ..... 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.  
**selection of premium cordials** bailey's, sandeman port, 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.  
**selection of premium cordials** taylor lbv, courvoisier, 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



## PASSED HORS D'OEUVRES

..... minimum of 20 guests .....

hors d'oeuvres are priced to allow 1 1/2 - 2 pieces per person | per item over 1 hour  
gf = can be prepared gluten - free if requested

### POULTRY & PORK

- buffalo chicken tart
- sweet chili chicken bite
- prosciutto wrapped melon<sub>gf</sub>
- sausage stuffed mushroom
- kung pao chicken skewer
- duck spring roll
- maple glazed pork belly skewer
- bacon wrapped date<sub>gf</sub>

### BEEF & LAMB

- beef carpaccio crostini
- cheesesteak dumpling
- beef wellington
- lollipop lamb chop<sub>gf</sub> \*
- filet wrapped asparagus
- braised short rib slider
- sesame beef skewer
- prime beef slider
- french onion soup bowl
- pig in a blanket

### SEAFOOD

- shrimp cocktail<sub>gf</sub> \*
- smoked salmon deviled egg<sub>gf</sub>
- tuna tartare & wonton crisp
- smoked salmon crostini
- yucatan crab chip
- coconut crusted shrimp \*
- scallop wrapped in bacon<sub>gf</sub>
- crab stuffed mushroom \*

### VEGETARIAN

- deviled egg
- tempura curry cauliflower
- corn & edamame quesadilla
- miniature spinach & artichoke bowl
- seasonal soup shooter
- goat cheese & tomato tart
- wild mushroom toast
- truffle arancini<sub>gf</sub>
- mozzarella, tomato & basil skewer

### VEGAN

- edamame dumpling
- falafel
- kale & vegetable dumpling
- caponata phyllo star



## STATIONED HORS D'OEUVRES

..... minimum of 20 guests .....

### ..... ITALIAN MARKET STATION .....

**fresh mozzarella & baby tomato salad** olive oil & aged balsamic dressing  
**antipasti platter** salami, capicola, mortadella, pepperoni, artichokes & olives  
**marinated & grilled vegetables**  
add gourmet cheese display & crudité assortment

### ..... GOURMET CHEESE & CRUDITÉS DISPLAY .....

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

### ..... FRUIT PLATTER .....

**seasonal melon & berries** sweet dipping sauce

### ..... FLATBREAD STATION .....

**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

### ..... MACARONI & CHEESE STATION .....

**cavatappi pasta tossed in melted cheese**  
**accompaniments** bacon, chive, tomato, mushrooms, blue cheese crumbles, hot sauce & cheddar cheese  
**proteins** grilled chicken, braised short ribs & grilled shrimp



## DESSERT BARS

..... minimum of 15 guests .....

### ..... ICE CREAM BAR .....

**chocolate & vanilla ice cream served individually**

**6 toppings to make your own sundae creation**

toppings will vary according to availability: caramel sauce, seasonal fruit jams, fresh whipped cream, strawberries, bananas, chocolate chips, toasted coconut, marshmallows, pretzels, toasted peanuts

### ..... MINIATURE DESSERTS .....

**seasonal selection of bite sized desserts**

examples include: parfaits, brownies, tarts, cupcakes, cookies

### ..... 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 & marshmallow**

### ..... CUSTOM CAKE .....

**review our custom cake options above**



## SEATED DINNER

..... minimum of 15 guests .....

### ..... FIRST COURSE .....

choose 2 of the following to include on menu

**mixed greens** cucumber, grape tomatoes, red onion, candied walnuts & honey mint balsamic

**caesar salad** parmesan cheese, croutons & garlic caesar dressing

**seasonal salad** mixed greens & local ingredients that highlight the season

### ..... SECOND COURSE .....

choose 3 of the following to include on menu

entrées accompanied with whipped yukon gold potatoes & chef's vegetables

**french cut chicken breast** natural jus

**atlantic salmon** maple mustard glaze

**braised short ribs** red wine jus

**8oz. center cut filet mignon** brandy peppercorn (+\$15 per person who orders)

vegetarian selection will be available upon request

### ..... THIRD COURSE .....

choose 2 of the following to include on menu

**bbi cheesecake** with a twist

**decadent chocolate torte**

**chef's seasonal pie**

### ..... \*ADD\* FAMILY STYLE APPETIZERS.....

choose 2 of the following to serve all guests

classic deviled eggs <sup>gf</sup>

wild mushroom toast

sweet chili chicken bite

corn & edamame quesadilla

pigs in a blanket

truffle arancini

miniature spinach & artichoke bowl

crab & cream cheese wonton

tempura curry cauliflower

french onion soup bowl

goat cheese & tomato tart

buffalo chicken tart



## DINNER BUFFET

..... available only in the oak room .....

### ..... ARTISAN SALAD STATION .....

**greens** mixed greens, romaine & baby spinach  
**accompaniments** parmesan cheese, blue cheese crumbles, candied walnuts, croutons,  
grape tomatoes, cucumbers, red onion & carrots  
**dressings** honey mint balsamic, chipotle ranch & garlic caesar dressing

### ..... 3 BUFFET ENTRÉES .....

choose 3 of the following to include  
**grilled chicken breast** sun-dried tomato beurre blanc  
**atlantic salmon** maple mustard glaze  
**braised short ribs** red wine jus  
**new york strip loin** au jus & horseradish crème  
**herb crusted pork loin**

### ..... INTERACTIVE PASTA STATION .....

station includes rolls & butter  
**choice of 2 pastas** cheese ravioli, potato gnocchi, tri-color rotini or campanelle pasta  
**choice of 3 sauces** garlic olive oil, cheesy alfredo, house marinara, creamy vodka or pesto cream  
**accompaniments** seasonal vegetables, parmesan cheese & sun-dried tomatoes

### ..... BUFFET SIDES .....

**seasonal vegetables**  
**roasted potatoes**

### ..... DESSERT .....

**miniature desserts** chef's assortment of bite sized desserts



**\*ALL-INCLUSIVE\* PACKAGE**

..... minimum of 15 guests .....

..... **PACKAGE INCLUDES** .....

- 3 hour premium open bar + signature cocktail
- choice of 4 passed hors d'oeuvres
- 3 course dinner menu with salad, entrée & dessert
- custom printed menus

.....

**3 HOUR PREMIUM OPEN BAR PACKAGE**

- domestic & imported bottled beers**
- selection of wines** pinot grigio, chardonnay, cabernet sauvignon & pinot noir
- selection of ultra-premium liquors** grey goose, patron, johnnie walker black, hendricks, etc.
- selection of premium cordials** taylor lbv, courvoisier, etc.
- signature cocktail of your choice**

.....

..... **PASSED HORS D' OEUVRES** .....

**your choice of 4 items**

..... **FIRST COURSE** .....

choose 1 of the following to serve all guests

- seasonal salad** mixed greens & local ingredients that highlight the season
- mixed greens** cucumber, grape tomatoes, red onion, candied walnuts & honey mint balsamic
- caesar salad** parmesan cheese, croutons & garlic caesar dressing

..... **SECOND COURSE** .....

choose 3 of the following to include on menu

- entrées accompanied with whipped yukon gold potatoes & chef's vegetables
- 8oz. center cut filet mignon** red wine jus
- 14oz. new york strip** horseradish demi
- seared tuna** sweet chili garlic
- french cut chicken breast** natural jus
- 14oz. prime pork chop** blackberry bbq
- atlantic salmon** maple mustard glaze
- braised short ribs** red wine jus
- wagyu flank steak** poblano butter
- crab cakes** sweet chili sauce
- vegetarian selection will be available upon request

..... **THIRD COURSE** .....

**trio of miniatures** chef's assortment of bite sized desserts





## CHILDREN'S OPTIONS

..... children are considered age 10 and under .....

### ..... ENTRÉE OPTIONS .....

please select 2 of the following to offer

#### **homemade chicken tenders**

hand battered & served with french fries

#### **children's cheeseburger**

topped with cheddar cheese & served with french fries

#### **pasta**

tossed with butter or house marinara

#### **macaroni & cheese**

baked cheese blend

#### **grilled cheese**

american cheese & served with french fries

#### **margherita flatbread pizza**

house marinara & mozzarella cheese

#### **french toast**

maple syrup & powdered sugar