

# BLUE BELL INN



## *Dinner Packages*

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

# 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

# Stationed Hors d'oeuvres

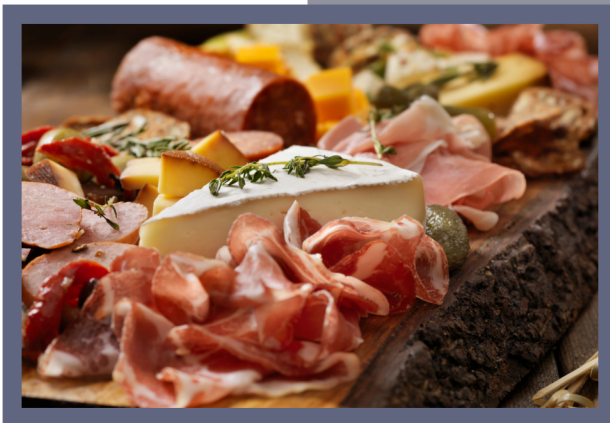
minimum of 20 guests

## GOURMET CHEESE & CRUDITES

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

## ITALIAN MARKET

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



## FRUIT PLATTER

seasonal melon & berries sweet dipping sauce

## 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

## 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

# Seated Dinner Package

minimum of 15 guests

## FIRST COURSE

*choose 2 of the following to include on menu*

**mixed greens salad** 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

**8 oz. center cut filet mignon** red wine demi (+\$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**

**decadent chocolate torte**

**chef's seasonal pie**

## ADD 2 FAMILY STYLE APPETIZERS

deviled egg (gf)

wild mushroom & truffle toast

sweet chili chicken bite

corn & edamame quesadilla

pig in a blanket

four cheese arancini (gf)

miniature spinach & artichoke bowl

*choose 2 of the following to serve to all guests*

crab & cream cheese wonton

tempura curry cauliflower

french onion soup bowl

goat cheese & tomato tart

buffalo chicken tart

# Dinner Buffet Package

only available 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 ENTREES

*choose 3 of the following to include*

grilled chicken breast sun-dried tomato beurre blanc

atlantic salmon maple mustard glaze

braised short rib red wine jus

new york strip loin au jus & horseradish crème

herb crusted pork loin

maryland crab cake

### buffet sides

seasonal vegetables  
& roasted potatoes

## INTERACTIVE PASTA STATION

*station includes rolls & butter*

**choice of 2 pastas** cheese ravioli, potato gnocchi, tri-color rotini or campanelle

**choice of 3 sauces** garlic olive oil, cheesy alfredo, house marinara, creamy vodka or pesto cream

**accompaniments** seasonal vegetables, parmesan cheese & sun-dried tomatoes

## DESSERT

miniature dessert display seasonal selection of bite sized desserts

examples include: parfaits, brownies, tarts, cupcakes

# All - Inclusive Dinner 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



## 3 HOUR PREMIUM OPEN BAR

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.

## 4 PASSED HORS D' OEUVRES

your choice of 4 items - see full list of passed hors d'oeuvres

## FIRST COURSE

*choose 2 of the following to include on menu*

mixed greens salad 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*

8 oz. center cut filet mignon red wine demi  
14 oz. new york strip horseradish demi  
seared tuna sweet chili garlic  
french cut chicken breast natural jus  
14 oz. prime pork chop blackberry bbq  
atlantic salmon maple mustard glaze  
braised short ribs red wine jus  
wagyu flank steak garlic & truffle butter  
crab cakes sweet chili sauce

*vegetarian selection will be available upon request*

## THIRD COURSE

trio of miniature desserts

# Children's Options

## ENTRÉE OPTIONS

*children are considered age 10 and under  
choose 2 of the following*



homemade chicken tenders hand battered & served with french fries

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



# 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

