



LUNCH & BRUNCH 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!

michelle coyle-shank | director of sales & events
michelle@bluestonecc.com | 215.646.2300 x3
711 boehms church road, blue bell, pa 19422



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



SPECIALTY BEVERAGE OPTIONS

..... minimum of 15 guests

..... BUILD YOUR OWN CHAMPAGNE BAR

pop champagne!
assortment of juices
assortment of garnishes
mix & match your favorite combinations

..... BRUNCH BAR PACKAGE

chardonnay & cabernet sauvignon
mimosas & champagne
bloody marys

..... SIGNATURE COCKTAIL & INFUSED WATER

infused water
cucumber, orange, lemon, lime or strawberry
&
signature cocktail
choose 1 of the following to serve at your beverage station

pink, blueberry or rosemary spiked lemonade

name suggestions: blushing bride | pretty in pink | tickled pink
something blue | baby blue punch | lucky duck lemonade | lovers lemonade | pucker up punch

red or white sangria

name suggestions: sugar & spice sangria | soon-to-be sangria | berry happy together sangria

mint mojito

name suggestions: mint-to-be mojito | mr. & mrs. mojito | honeymoon mojito | mommy-to-be mojito



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_{gf}
- sausage stuffed mushroom
- kung pao chicken skewer
- duck spring roll
- maple glazed pork belly skewer
- bacon wrapped date_{gf}

BEEF & LAMB

- beef carpaccio crostini
- cheesesteak dumpling
- beef wellington
- lollipop lamb chop_{gf} *
- filet wrapped asparagus
- braised short rib slider
- sesame beef skewer
- prime beef slider
- french onion soup bowl
- pig in a blanket

SEAFOOD

- shrimp cocktail_{gf} *
- smoked salmon deviled egg_{gf}
- tuna tartare & wonton crisp
- smoked salmon crostini
- yucatan crab chip
- coconut crusted shrimp *
- scallop wrapped in bacon_{gf}
- 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_{gf}
- 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 LUNCH

..... minimum of 15 guests

..... FIRST COURSE

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

grilled chicken breast sun-dried tomato beurre blanc

atlantic salmon maple mustard glaze

braised short ribs red wine jus

vegetarian selection will be available upon request

..... THIRD COURSE

choose 1 of the following

trio of miniatures chef's assortment of bite sized desserts

seasonal sorbet fresh berries



LUNCH 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

pasta primavera zucchini, roasted tomatoes, asparagus tips, spinach & lemon white wine sauce

grilled chicken breast sun-dried tomato beurre blanc

atlantic salmon maple mustard glaze

braised short ribs red wine jus

..... BUFFET SIDES

seasonal vegetables

roasted potatoes

..... DESSERT

miniature desserts chef's assortment of bite sized desserts



SEATED BRUNCH

..... minimum of 15 guests

..... FAMILY STYLE

choose 1 of the following to include on menu

sweet and savory breads & pastries honey butter

seasonal bread loaf honey butter & whipped vanilla cream cheese

..... FIRST COURSE

fresh fruit salad seasonal availability

..... SECOND COURSE

choose 4 of the following to include on menu

mushroom frittata kennett square mushrooms, gruyere, fresh herbs, white truffle oil & arugula salad

french toast bake french toast meets bread pudding, blueberries, cream cheese & maple syrup

margherita flatbread marinara, fresh mozzarella & basil pesto

grilled chicken caesar salad grilled chicken, parmesan cheese, croutons & garlic caesar dressing

smoked salmon over latkes house made potato pancakes, smoked salmon, red onion, capers & sour cream

chicken & biscuits homemade biscuit, sausage gravy & buttermilk fried chicken breast

.....

ADD FAMILY STYLE SIDES

applewood smoked bacon | sage sausage links | breakfast potatoes

.....



BRUNCH & BUBBLY PACKAGE

..... minimum of 15 guests
available on Saturdays & Sundays

..... PACKAGE INCLUDES

3 hour brunch bar package
guests greeted with champagne
choice of 2 passed hors d'oeuvres
2 course brunch menu including family style pastries & sides
custom printed menus

3 HOUR BRUNCH BAR PACKAGE

chardonnay & cabernet sauvignon
mimosas & champagne
bloody marys

..... PASSED HORS D' OEUVRES

your choice of 2 items

prosciutto wrapped melon	classic deviled eggs
pig in a blanket	mozzarella, tomato & basil skewer
smoked salmon deviled eggs	wild mushroom toast
maple glazed pork belly skewer	miniature quiche
smoked salmon crostini	goat cheese & tomato tart

..... FAMILY STYLE

sweet and savory breads & pastries honey butter

..... FIRST COURSE

yogurt granola parfait seasonal fresh fruit

..... SECOND COURSE

mushroom frittata kennett square mushrooms, gruyere, fresh herbs, white truffle oil & arugula salad
french toast bake french toast meets bread pudding, blueberries, cream cheese & maple syrup
grilled chicken caesar salad grilled chicken, parmesan cheese, croutons & garlic caesar dressing

..... FAMILY STYLE SIDES

applewood smoked bacon | breakfast potatoes



HIGH TEA PARTY

..... minimum of 20 guests

..... SPECIALTY FEATURES

enjoy a selection of savory tea sandwiches, sweet treats, champagne and tea!
tables set with white linens & white napkins
traditional blue bell inn china
endless pouring of tea selections
guests greeted with champagne

..... 5 TEA SANDWICHES SERVED FAMILY STYLE

choose 5 of the following to include
egg salad | classic cucumber | chicken salad | tuna salad | roasted turkey | smoked salmon
grilled vegetables | prosciutto & fig | ham & brie
peanut butter & jelly for the little ones

..... THAT LITTLE SOMETHING EXTRA

choose 2 of the following
seasonal market vegetables chipotle ranch & blue cheese dip (stationed as guests arrive)
sweet and savory breads & pastries honey butter & jam (served family style at each table)
fresh fruit salad seasonal selection (served individually)

..... MINIATURE DESSERT DISPLAY

chef's selection of bite sized desserts

.....

PETITE FLORAL ARRANGEMENTS AVAILABLE

perfectly displayed in assorted color tea pots | only available for tea party package
.....



BRUNCH BUFFET

..... available only in the oak room

..... BRUNCH BUFFET

fresh juices and beverages orange juice, coffee, hot tea & brewed iced tea

assorted muffins & pastries sweet honey butter & preserves

assorted breads & bagels traditional accompaniments

hummus grilled pita wedges

fresh fruit salad seasonal selection

chef's seasonal salad

fresh mozzarella & baby tomato salad olive oil & balsamic dressing

marinated & grilled vegetables

caesar salad romaine, parmesan cheese, crostini & caesar dressing

cinnamon brioche french toast local maple syrup

smoked salmon capers, red onion, tomato & hard-boiled egg

whitefish salad multigrain crisps

breakfast potatoes onions

sausage & smoked bacon

assorted cookies & brownies

..... OMELET STATION

vegetables tomato, onion, peppers, mushrooms & spinach

cheeses cheddar cheese, swiss cheese & pepper-jack cheese

proteins bacon & ham

..... WAFFLE STATION

assorted compotes

whipped cream

maple syrup



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