

BLUE BELL INN



Lunch & Brunch 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

Specialty Beverage Options

minimum of 15 guests

BRUNCH BAR PACKAGE

chardonnay & cabernet sauvignon
mimosas & champagne
bloody marys



BUILD YOUR OWN CHAMPAGNE BAR

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



SIGNATURE COCKTAIL & INFUSED WATER

choose 1 of each to serve at your beverage station

infused water cucumber, orange, lemon, lime or strawberry

&

signature cocktail

mint mojito

red or white sangria

pink, blueberry or rosemary spiked lemonade

each container serves 25 - 30 cocktails

infused water will be refilled free of charge

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

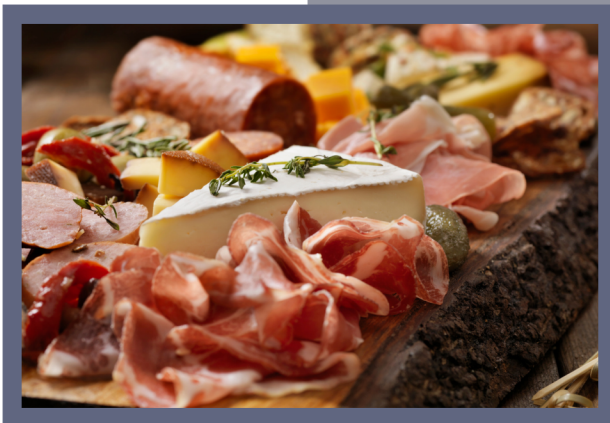
minimum of 20 guests

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 Lunch Package

minimum of 15 guests



FIRST COURSE

mixed greens salad cucumber, grape tomatoes, red onion, candied walnuts & honey mint balsamic
caesar salad romaine, parmesan cheese, crostini & 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

6 oz. center cut filet mignon red wine demi

vegetarian selection will be available upon request

THIRD COURSE

choose 1 of the following to include on menu

trio of miniatures chef's assortment of bite sized desserts

seasonal sorbet fresh berries

Lunch Buffet Package

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 ENTREES

choose 3 of the following to include

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 dessert display seasonal selection of bite sized desserts

examples include: parfaits, brownies, tarts, cupcakes

minimum of 15 guests
available only on Saturdays & Sundays

Seated Brunch Package

FAMILY STYLE

choose 1 of the following to include on menu

sweet and savory breads and 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 cheese, 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 housemade potato pancakes, smoked salmon, red onion,
capers & sour cream

chicken & biscuits housemade biscuits, sausage gravy & buttermilk fried chicken breast

ADD FAMILY STYLE SIDES

applewood smoked bacon

sage sausage links

breakfast potatoes

Brunch & Bubbly Package

PACKAGE INCLUDES

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

minimum of 15 guests

available only on Saturdays & Sundays



3 HOUR BRUNCH BAR PACKAGE

chardonnay & cabernet sauvignon

mimosas & champagne

bloody marys

2 PASSED HORS D' OEUUVRES

choose 2 of the following

pig in a blanket

smoked salmon deviled egg

maple glazed pork belly skewer

deviled egg

wild mushroom & truffle toast

miniature quiche

goat cheese & tomato tart

cinnamon sweet potato puff

FAMILY STYLE

sweet & 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 Package

minimum of 20 guests

available only on Saturdays & Sundays



SPECIALTY FEATURES

guests greeted with champagne

enjoy your selection of savory tea sandwiches, pastries, sweet treats, champagne and tea!

tables set with white linens & white napkins

endless pouring of tea selections

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)

5 TEA SANDWICHES

choose 5 of the following

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

MINIATURE DESSERTS

chef's selection of bite sized desserts

examples include: parfaits, brownies, tarts, cupcakes

Brunch Buffet Package

available only in the oak room

available only on Saturdays & Sundays



WAFFLE STATION

assorted fruit compotes
whipped cream
maple syrup

OMELET STATION

vegetables tomato, onion, peppers, mushrooms & spinach
cheeses cheddar cheese, swiss cheese & pepper-jack cheese
proteins bacon & ham

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

marinated & grilled vegetables

whitefish salad multigrain crisps

breakfast potatoes with onions

sausage & smoked bacon

fresh mozzarella & baby tomato salad olive oil & balsamic dressing

caesar salad romaine, parmesan cheese, crostini & caesar dressing

cinnamon brioche french toast warm maple syrup

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

assorted cookies & brownies



Add Brunch Bar Package to
your Brunch Buffet

Chardonnay & Cabernet Sauvignon
Mimosas & Champagne
Bloody Marys



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

