



Celebrate!

Celebrate a Birthday Party, Sweet 16, Quinceanera, Baby or Bridal Shower, Retirement Party, High School Reunion, Holiday Party or any other Special Occasion with one of our Lunch or Brunch Buffet Packages. Pricing starts at \$29.50 per person.

Included with every Package:

Water on Every Guest Table
Coffee & Tea Station

Ample Dance Floor
Beautifully Decorated, Delicious Buffet
Choice of Black or White Linens
Choice of Napkin Colors
Lantern Centerpiece for each Guest Table
Ceiling Draping and Twinkling Lights
Event Uplighting in your Choice of Color
Easels and Card Box if needed
Event Coordinator & Serving Staff
1.5 Additional Hours to Decorate (if needed) | 1 Hour to Break Down

Lunch Events must end by 3:00pm



Express Lunch Buffet

Salad

Garden Salad with Assorted Dressings
Served with Fresh Dinner Rolls & Butter

Entrees (Choose 2)

Herb Roasted Chicken
Chicken Alfredo
Cheese Tortellini
Sausage with Peppers & Onions

Chicken Pesto
Herb Roasted Pork Loin
Hot Roast Beef with Pan Gravy

Sides (Choose 2)

Herb Roasted Potatoes Whipped
Yukon Gold Potatoes

Roasted Vegetable Medley Buttered
Green Beans & Carrots

Dessert (Choose 1)

Vanilla Cheesecake
with Fruit Topping

Cookie & Brownie Display

PRICING

\$29.50/per person for a 2 Hour Event
Please add 6% MD Sales Tax + 20% Gratuity
4% Fee added for credit card payments



Bronze Lunch Buffet

Salad

Garden Salad with Assorted Dressings
Served with Fresh Dinner Rolls & Butter

Entrees (Choose 2)

Chicken Parmesan
Chicken Alfredo
Cheese Tortellini
Sausage with Peppers & Onions

Chicken Pesto
Herb Roasted Pork Loin
Hot Roast Beef with Pan Gravy

Sides (Choose 2)

Herb Roasted Potatoes
Whipped Yukon Gold Potatoes

Roasted Vegetable Medley Buttered
Green Beans & Carrots

Dessert (Choose 1)

Vanilla Cheesecake
with Fruit Topping

Cookie & Brownie Display

PRICING

\$35.50/per person for a 3 Hour Event
Please add 6% MD Sales Tax + 20% Gratuity
4% Fee added for credit card payments



Silver Lunch Buffet

Salad (Choose 1)

Garden Salad Assorted Dressings | Caesar Salad

Served with Fresh Dinner Rolls & Butter

Entrees (Choose 2)

Penne Vodka
Tortellini Romano
Italian Sausage w/ Peppers & Onions
Flounder Florentine

Chicken Francaise
Chicken Marsala
Chicken Parmesan
Herb Roasted Pork Loin
Hot Roast Beef with Pan Gravy

Sides (Choose 3)

Rice Pilaf
Herb Roasted Potatoes
Whipped Yukon Gold Potatoes

Broccoli with Herb Butter
Roasted Vegetable Medley
Green Beans & Carrots

Dessert (Choose 1)

Vanilla Cheesecake
with Fruit Topping

Carrot
Cake

Cookie & Brownie Display

PRICING

\$42.50/per person for a 4 Hour Event

Please add 6% MD Sales Tax + 20% Gratuity

4% Fee added for credit card payments



Gold Lunch Buffet

Salad (Choose 1)

Garden Salad

Candied Walnut Salad

*Field Greens, Dried Cranberries, Goat Cheese, Candied Walnuts,
Raspberry Vinaigrette*

Caesar Salad

Market Salad

*Baby Spinach, Arugula, Asiago Cheese, Italian Pancetta,
Focaccia Croutons, Fig Dressing*

Served with Fresh Dinner Rolls & Butter

Entrees (Choose 3)

Flounder Florentine

Salmon (Lemon Butter)

Honey Soy Glaze Salmon

Blackened Cajun Salmon

Herb Roasted Pork Loin

Chicken Francaise

Chicken Marsala

Chicken Pesto

Grilled Pork Chops

Beef Bourguignon

Choice of Ravioli: Cheese, Butternut Squash, Mushroom

Sides (Choose 3)

Penne Vodka or Marinara

Pasta Primavera

Herb Roasted Potatoes

Whipped Yukon Gold Potatoes

Potatoes Au Gratin

Rice Pilaf

Roasted Vegetable Medley

Green Beans

Italian Style Green Beans

Green Beans & Carrots

Glazed Baby Carrots

Mac & Cheese

Dessert Station (Choose 1)

Mini Desserts Sweet Table

Cookie & Brownie Display

S'mores Bar

Cheesecake Station

Ice Cream Sundae Bar

PRICING

\$49.50/per person for a 4 Hour Event

Please add 6% MD Sales Tax + 20% Gratuity | 4% Fee added for credit card payments



Platinum Lunch Buffet

Salad (Choose 1)

Garden Salad

Candied Walnut Salad

*Field Greens, Dried Cranberries, Goat Cheese, Candied Walnuts,
Raspberry Vinaigrette*

Caesar Salad

Market Salad

*Baby Spinach, Arugula, Asiago Cheese, Italian Pancetta,
Focaccia Croutons, Fig Dressing*

Served with Fresh Dinner Rolls & Butter

Entrees (Choose 3)

Flounder Florentine

Salmon (Lemon Butter)

Honey Soy Glazed Salmon

Chicken Alfredo

Rasta Pasta

Chicken Francaise

Chicken Marsala

Chicken Pesto

Stuffed Chicken Breast

Ravioli: Cheese, Lobster, Butternut Squash, Mushroom

Carving Station (Choose 1)

Honey Baked Ham

Rosemary Roasted Pork Loin

Herb Roasted Sirloin

Roasted Turkey Breast

Beef Tenderloin (+\$4/pp)

Sides (Choose 3)

Broccoli & Butter
Pasta Primavera
Garden Herb Risotto
Rice Pilaf

Whipped Yukon Potatoes
Herb Roasted Potatoes
Potatoes Au Gratin

Roasted Vegetable Medley
Green Beans
Roasted Brussels Sprouts

Mac & Cheese
Green Beans & Carrots
Grilled Asparagus
Glazed Baby Carrots

Dessert Station (Choose 1)

Mini Desserts Sweet Table
Cookie & Brownie Display
Cupcake Display

Cheesecake Station
Ice Cream Sundae Bar
S'mores Bar

PRICING

\$57.50/per person for a 4 Hour Event

Please add 6% MD Sales Tax + 20% Gratuity | 4% Fee added for credit card payments



Brunch Buffet

Salad (Choose 1)

Garden Salad

Caesar Salad

Fresh Fruit Display

Breakfast Favorites

Fluffy Scrambled Eggs

Classic Home Fried Potatoes

Choice of Bacon OR Sausage (Turkey or Pork)

Choice of Belgian Waffles OR Brioche French Toast

Served with Maple Syrup & Whipped Cream

Main Entree (Choose 1)

Chicken Francaise

Chicken Marsala

Grilled Chicken Pesto

Chicken Parmesan

Pasta(Choose 1)

Penne Vodka

Pasta Primavera

Vegetable (Choose 1)

Green Beans & Carrots

Broccoli with Garlic Butter

Add Bagel Display- \$5++/person

Served with Butter, Cream Cheese, and Jams

Add Bottomless Mimosas - \$15++/per person + \$200 Bartender Fee

PRICING

\$39.50/per person for a 3 Hour Event

Please add 6% PA Sales Tax + 20% Gratuity | 4% Fee added for credit card payments



Beverage Options

All Beverage Options are subject to \$200 Set-up/Attendant Fee
Please add 9% Sales Tax & 20% Gratuity to all Bar Pricing

Non-Alcoholic Beverages (Complimentary)

Unlimited Soft Drinks, Iced tea, Water from the bar

Subject to \$200++ Set-up/Attendant Fee

OPEN BAR

\$35.00++ per person
Beer, Wine, Spirits

TAB BAR

\$500 Minimum
Client Covers Cost of Guest Beverages

CASH BAR

\$500 Minimum
Guests Purchase their own drinks

Open Bar Menu

PREMIUM SPIRITS

Tito's Vodka
Smirnoff & Smirnoff Flavors
Beefeater's Gin
Bacardi Rum
Captain Morgan
Malibu
Jose Quervo Gold & Silver
Sloe Gin

Seagram's VO
Jameson
Jim Bean
Jack Daniel's Dewars
Southern Comfort
Sweet & Dry Vermouth
Christian Brother's Brandy

Peach Schnapps
Apple Pucker
Melon Liqueur
Triple Sec
Kahlua
Irish Cream
Amaretto
Grenadine

BEER (Choose 2)

Coors Light | Miller Lite | Yuengling | Heineken OR Corona

WINE (Choose 3)

Merlot | Cabernet | Pinot Noir | Chardonnay | Pinot Grigio | Moscato | White Zinfandel

TOP SHELF OPEN BAR UPGRADE (\$15++/person)

Grey Goose | Crown Royal | Johnny Walker Black | Hennessy | Patron Gold | Tanqueray | Amaretto DiSaronno | Baileys

Top Shelf Liquors are available with Tab & Cash Bars