



After Funeral Luncheon

VENUE OVERVIEW | Our venue includes the following services and amenities:

- A 3 Hour Event
- All Tables for Guest Seating, Cocktails, And Auxiliary Needs; Silver or Gold Chiavari Chairs
- A Variety of Floor Length Table Linens, Napkins, and Decorative Plate Chargers
- China, Silverware, Glassware, Wait and Bar Staff
- Garden and Patio dining options available



LUNCHEON BUFFET

7 ITEMS

Spring Mix Salad with White Balsamic Vinaigrette, Glazed Walnuts, Craisins and Crumbled Goat Cheese

Chicken Strips in Wine Sauce

Penne Pasta with Vodka Sauce

Italian Style Meatballs

Scalloped Triple Cheese Potatoes

Roast Beef Club Panini with Cheddar Cheese, Lettuce, Tomato, Mayo and Bacon

Served Dessert: New York Style Cheesecake with Raspberry Drizzle



NON-ALCOHOLIC BEVERAGES

A Non-Alcoholic Beverage Station Consisting Of Lemonade, Iced Tea and Fruit Infused Water

Soft Drinks

Spring Water with Lemon or Cucumber Garnish

Coffee and Tea Station

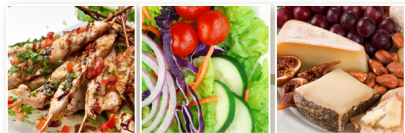
LUNCHEON MENU PRICING

6% PA Sales Tax Not Included. Price Per Person _____

ADDITIONAL CHOICES

CUSTOM MENU PRICING

6 ITEMS _____ OR 7 ITEMS _____



APPETIZERS

- Spinach and Swiss Quiche
- Domestic Cheese Selection with Grapes, Honey Mustard, and Crackers
- Fresh Fruit Skewers with Yogurt Dipping Sauce
- Fresh Vegetable Crudites with Fresh Pita and Roasted Red Pepper hummus
- Thai Chicken Skewers with Coconut Peanut Dipping Sauce
- Buffalo Chicken Kebobs with Bleu Cheese Dipping Sauce

- Mini Filet Sandwiches with Horseradish Cream and Cheddar Cheese
- Mini Pulled Pork Sandwiches with Caramelized Onions and Cheddar Cheese
- Garden Fresh Salad with Choice of Two Dressings
- Classic Caesar Salad with Shaven Parmesan Cheese and Croutons
- Romaine Salad with Glazed Walnuts, Craisins, Crumbled Bleu Cheese, and Creamy Poppy Seed Dressing



ENTRÉES

- Bow Tie Pasta with Roasted Red Pepper, Pesto Cream Sauce
- Cavatelli with Broccoli Scampi
- Rigatoni with Sausage Bolognese
- Cheese Tortellini with Marinara Sauce
- Gnocchi with Tomato Alfredo, Spinach, Artichoke Hearts and Roasted Red Peppers
- Chicken Parmigiana
- Chicken Francaise
- Chicken Marsala with Fresh Mushrooms
- Balsamic Herbed Chicken Breast with Sundried Tomato Cream Sauce
- Oven Roasted Chicken, Italian Style

- Sliced Porketta with a Garlic Dill Sauce
- Sausage and Peppers
- Pulled Pork BBQ
- Baked Ham with a Pineapple Brown Sugar Glaze
- Roast Top Sirloin Burgundy Gravy
- Roasted Redskin Potatoes with Dill and Butter
- Roasted Garlic Smashed Potatoes
- Fresh Broccoli Florets
- Glazed Baby Carrots
- Italian Style Green Beans
- Fresh Squash and Zucchini Ratatouille with Diced Tomatoes and Romano Cheese
- Eggplant Rollantini



DESSERTS

- Decorative Sheet Cake
- Brownie Ala Mode

- Strawberry Shortcake Parfaits
- Warm Apple Crumb with Vanilla Bean Ice Cream

MINIMUM 30 PEOPLE 6% PA Sales Tax Not Included.