

Shower Packages

SOUTH SIDE DELI BUFFET

*Seasonal Green Salad with Aged Sherry Vinaigrette
Classic Potato Salad*

Choice of Three Deli Made Sandwiches

*Roast Beef with Arugula and Cheddar Cheese, Horseradish Cream on an Onion Brioche
Smoked Ham and Brie Cheese with Dijon Vinaigrette and Sprouts on European Baguette
Tomato, Basil, and Mozzarella Wrap with Romaine Lettuce and Champagne Vinaigrette
Slow Roasted Center Cut Filet, Arugula Pesto and Boursin on Semolina
Smoked Niman Ranch Turkey, Sundried Tomato Aioli, Sprouts and Fontina on Whole Grain Boule*

Dessert

Specialty Occasion Cake with Choice of Cake, Filling, Icing, Décor & Inscription

*Assorted Regular and Diet Pepsi Products
\$16.75 Per Person*

LIBRARY BUFFET

*Goat Cheese, Roasted Beet Compote, Shaved Parma Ham, & Garlic Toasts on Mixed Greens with House Vinaigrette
Fingerling Potatoes with Nicosia Vinaigrette*

Gourmet Sandwiches to Include

*Slow Roasted Center Cut Filet, Arugula Pesto and Boursin on Semolina
Smoked Niman Ranch Turkey, Sundried Tomato Aioli, Sprouts and Fontina Whole Grain Boule
Pan Roasted Bell & Evans Chicken, Hass Avocado Guacamole with Manchego and Spanish Paprika Remoulade*

Dessert

Specialty Occasion Cake with Choice of Cake, Filling, Icing, Décor & Inscription

*Assorted Regular and Diet Pepsi Products
\$16.75 per person*

LITTLE ITALY BUFFET

Classic Caesar Salad

*Pan Roasted Chicken with Wild Mushroom Marsala Sauce
Lasagna with Bolognese, Ricotta and Basil
Chef's Choice of Accompaniments*

Assorted Rolls with Butter

Dessert

Specialty Occasion Cake with Choice of Cake, Filling, Icing, Décor & Inscription

*Assorted Regular & Diet Pepsi Products
\$16.75 Per Person*

Shower Packages

TASTE OF TUSCANY

*Chilled Caramelized Roma Tomatoes with White Balsamic Vinegar
Mesclun Greens Salad with Lemon Olive Oil Dressing*

*Garganelli Batriciani; Smoked Bacon, Roasted Onion and Crushed Marzano Tomatoes
Chicken Cutlet with Broccoli Rabe, Sliced Olives and Pepperocini
Chef's Choice of Accompaniments*

Dessert

Specialty Occasion Cake with Choice of Cake, Filling, Icing, Décor & Inscription

*Assorted Regular & Diet Pepsi Products
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Fine Herbal Teas
\$16.75 Per Person*

TASTE OF VENICE

Tuscan Bean Soup

Field Greens, Foccacia Croutons, Oven Cured Tomatoes and Roasted Peppers with House Vinaigrette

*Grilled Breast of Chicken with Broccoli Rabe and Pepperonata
Tilapia with Basil Scampi Sauce
Penne Al Forno with Spinach, Pecorino and Tomato Cream Sauce
Chef's Choice of Accompaniments*

Assorted Rolls with Butter

Dessert

Specialty Occasion Cake with Choice of Cake, Filling, Icing, Décor & Inscription

*Assorted Regular & Diet Pepsi Products
\$17.75 Per Person*

UNIVERSITY BUFFET

Roasted Tomato Bisque

*French Lettuce, Gala Apple and Walnut Salad With Goat Cheese and Cider Vinaigrette
Red & Green Romaine "Roman Style"*

Choice of Two Entrees

*Scallopine of Organic Chicken Jus, Rapini and Lemon Confit
Pepita Crusted Barnegat Scallops Braised Leek and Apple Creamed Spinach
Vegetable Paella with Sofrito, Black Beans and Red Rice
Chef's Selection of Accompaniments*

DESSERT

Specialty Occasion Cake with Choice of Cake, Filling, Icing, Décor & Inscription

*Assorted Regular & Diet Pepsi Products
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Fine Herbal Teas
\$22.25 per person*

Shower Packages

PLATED ENTRÉE SELECTIONS

Choice of Appetizer or Salad

Appetizers

Rigatoni Pasta with Broccoli, Garlic and Olive Oil
 Jumbo Crab Cakes over a Warm Grain Mustard Vegetable Slaw
 Penne Vodka, Penne Pasta with Panchetta, Fresh Tomato, Vodka Cream
 Eggplant Rollatini, Eggplant filled with Ricotta Cheese Topped with Fresh Tomato with Basil
 Grilled Scallops and Portabella Mushroom with Wilted Spinach and a Saffron Cream Sauce

Salads

Garden Greens with Cucumber Ribbons, Grape
 Tomatoes
 with Herbed Vinaigrette

Lump Crab and Hearts of Palm Salad with Vine
 Tomatoes, English Cucumber and Pickled Red Onion
 with Herb Vinaigrette

Baby Spinach Salad with Marinated Shiitake
 Mushrooms, Shaved Red Onion and Parmegiano-
 Reggiano with Balsamic Vinaigrette

Greek Vegetable Salad
 Cucumbers, Tomatoes, Greek Olives, Capers, Bell
 Peppers, Radishes and Feta Cheese Tossed with Cider
 Mint Vinaigrette

Radicchio, Fennel, Arugula and Spinach Mix with
 Crumbled Roquefort and Walnuts
 with a Lemon, White Wine Vinaigrette

Seasonal Green Salad Tossed with Aged Sherry
 Vinaigrette

Entrées

Split Entrée Count Due 7 Days Prior to Event

Chicken Marsala, Sautéed Breast of Chicken with Wild
 Mushroom Marsala Sauce
 \$19.75 Per Person

Grilled Mahi Mahi
 with Citrus Ginger Glaze & Soy Glazed Baby Bok Choy
 \$25.95 Per Person

Parmesan Crusted Chicken
 With Campari Tomatoes & Fresh Mozzarella
 \$19.75 Per Person

Prosciutto Wrapped Deep Water Sea Scallops Atop
 Creamy Spinach Risotto
 \$29.00 Per Person

Mediterranean Chicken
 Mixed Olive, Artichoke and Grilled Pepper Tapenade
 with Pinot Grigio Infused Chicken Jus
 \$19.75 Per Person

Grilled Marinated Flank Steak, Housemade Steak Sauce
 \$25.00 Per Person

Roasted Salmon
 with Herb Horseradish Crust and Lemon Basil Sauce
 \$22.95 Per Person

Grilled New York Strip
 Roasted Shallot Marmalade Sherry Reduction
 \$36.00 Per Person

Pan Roasted Halibut Brushed with Herb Oil Served with
 Peperonata of Sweet Peppers and Scallions
 \$25.95 Per Person

Wild Mushroom Streudel (V)
 Roasted Shallots, Goat Cheese and Madeira Scented
 Mushroom Blend Wrapped in Puff Pastry
 \$20.00 Per Person

Dessert

Specialty Occasion Cake with Choice of Cake, Filling, Icing, Décor & Inscription

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Fine Herbal Teas

Shower Packages

Miscellaneous

Alcohol Service

Beer, Wine, or Red and White Sangria

Customer to Provide Alcohol

Non Alcoholic Beverages to Include Assorted Pepsi Products, Bottled Water and Assorted Juices

\$4.00 per person

Wishing Well

To wish the Bride-to-be or Mom-to-be well wishes

\$30.00 Rental Fee

Linens

Floor Length Ivory or White Table Linen with Matching Napkins

Additional Linens available; price based on selection

(Estimated napkin rental \$.50 to \$1.00 per napkin)

Children's Meals

Children under the Age of 5 are Complimentary

Children between the Ages of 5-12 will be charged at the rate of one-half the Adult Menu Price

Special Meal Chicken Fingers & French Fries \$12.95 per child

Guarantee

The final number of guests is required 7 business days prior to your event

Payment

All prices are subject to 16% Service Charge and 6% Pennsylvania Sales Tax

Final Invoice will be Sent 30 days following the event