



# Group Dinner Menu

Please choose a maximum of three entrees.

**Final guest and entrée count must be placed one week in advance.**

5% discount for groups with one selection.

**SELECTION INCLUDES :**

Garden Salad with Balsamic Vinaigrette,

House made mini muffins and rolls,

Vegetable and Starch when appropriate,

Crème Brûlée **or** Warm Apple Bread Pudding with Crème Anglaise and Carmel Sauce

Coffee, Tea, or Soft drink.

Premium Dessert Tray – Add \$3.50 per guest

---

**OPTION 1**

**\$38.00 PER GUEST**

**RACK OF BABY BACK RIBS**

A signature menu item since opening day, in 1975.

Chargrilled pork ribs glazed with brown sugar, ginger, and soy sauce.

Fall-off-the-bone tender.

**CERTIFIED BLACK ANGUS PRIME RIB**

Slow roasted beef served with au jus. 8 oz. cut (exact count required, with a minimum of 10 orders).

**CITRUS CHICKEN**

Grilled Amish all natural Gerber's Farm chicken breasts, served over fingerling potatoes and rosemary-sherry sauce.

Finished with sautéed mushrooms, spinach, tomatoes, feta, and citrus zest.

**ASIAN SALMON**

Faroe Island salmon with sesame-soy glaze, topped with sesame seeds and green onions.

---

**OPTION 2**

**\$48.00 PER GUEST**

**CERTIFIED BLACK ANGUS PRIME RIB**

Slow roasted beef served with au jus. 12 oz. cut (exact count required, with a minimum of 10 orders)

**FILET MIGNON**

6 oz. filet mignon with béarnaise

**CRAB CAKE-CRUSTED FAROE ISLAND SALMON**

With dill cream sauce

---

**OPTION 3**

**\$60.00 PER GUEST**

**SURF AND TURF**

6 oz. filet mignon with béarnaise sauce and a 5 oz. Maine lobster tail with drawn butter.

# Starters

## APPETIZER SAMPLER

Our signature party platter

Baby back ribs, stuffed mushroom caps, goat cheese fritters, and butter-broiled shrimp cocktail.

Serves approximately 6 guests \$42-

---

## PIMENTO CHEDDAR CHEESE SPREAD AND CRACKERS

One large or minis for each table \$3.50 per guest

**CANADIAN CHEDDAR CHEESE SOUP** cup 6-    **LOBSTER BISQUE** cup 8-    **ITALIAN WEDDING SOUP** cup 6-

# Celebration Cakes

## DOUBLE LAYER CAKE

Batter: Yellow, White, Chocolate

Filling: Chocolate Mousse, Bavarian Cream, Raspberry Cream, Apricot Cream

Icing: Whipped Cream, Chocolate Whipped Cream, Bavarian Cream, Chocolate Buttercream, Vanilla Buttercream

1/4 sheet cake serves 20-30 \$40.00

1/2 sheet serves 40-60 \$60.00

# Group Dinner Information

---

## MENU SELECTIONS AND GUEST COUNT

Limit your selection to three entrees from the group menu.

The final guest number and entrée count must be placed one week in advance.

Any changes in guest count can be confirmed up to 48 hours prior to your event.

Gluten free and vegetarian options available upon request.

## PRIVATE ROOM DETAILS

Available for groups of 25-45.

A food and beverage minimum may apply. Please inquire.

## PAYMENT

A \$50.00 deposit and signed contract is required to confirm reservations of a party of 25 or more.

All private rooms are subject to 20% service charge and 6% PA sales tax.

No separate checks for groups.

We accept all major credit cards, business checks and cash.

**5% discount for groups with one dinner selection.**

**Please fill out the Private Dining Contract below and submit with deposit.**

# Private Dining Dinner Contract

**Please fill out the information below: Submit with deposit.**

GROUP NAME / OCCASION \_\_\_\_\_ DATE OF PARTY \_\_\_\_\_

CONTACT NAME \_\_\_\_\_ ARRIVAL TIME \_\_\_\_ Host / Hostess

PHONE NUMBER \_\_\_\_\_ \_\_\_\_\_ Guests

CELL PHONE NUMBER \_\_\_\_\_

EMAIL \_\_\_\_\_

Drinks: \_\_\_ Open bar \_\_\_ Cash Bar \_\_\_ Wine with Dinner \_\_\_ Champagne Toast

Appetizers: \_\_\_\_\_

Entrée Selections: 1. \_\_\_\_\_ \$ \_\_\_\_\_

2. \_\_\_\_\_ \$ \_\_\_\_\_

3. \_\_\_\_\_ \$ \_\_\_\_\_

\_\_\_ Children's Menu: Chicken tenders and fries, soft drink and dessert \$ \_\_\_\_\_

\_\_\_ Special Dietary Needs: \_\_\_\_\_

TOTAL GUEST COUNT \_\_\_\_\_ (Please confirm the number of meal selections one week in advance).

Dessert: Included: \_\_\_ Creme Brûlée or Bread Pudding

Additional Charge: Premium Dessert Tray \_\_\_ Celebration Cake \_\_\_ 1/4 \_\_\_ 1/2

Writing on Cake \_\_\_\_\_

Dining Room \_\_\_\_\_

Table Arrangement

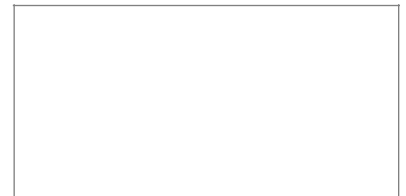
Please call us and we will assist you on the room layout.

Things to consider:

\_\_\_ Appetizer Table \_\_\_ Wheelchairs \_\_\_ Cake Table \_\_\_ Gift table

\_\_\_ Centerpieces \_\_\_ High Chairs

Will there be a presentation? \_\_\_ Screen Rental \$35.00



\_\_\_ Food and Beverage Minimum \_\_\_ Early Opening Fee - \$50.00 per half hour \_\_\_ Wedding ceremony Fee \$300.00

Deposit: Amount \$ \_\_\_ Credit Card \_\_\_\_\_ Check # \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_