



***Franconia Heritage Banquet  
& Conference Center***

***508 Harleysville Pike, Unit A, Telford, PA 18969***

***215-721-8900***

***[www.franconiaheritagebcc.com](http://www.franconiaheritagebcc.com)***

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**WEDDING RECEPTION  
MENUS**

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## **Sit Down Wedding Reception**

<b>Four Hour Package</b>	<b>\$45.99 Per Person</b>
<b>Five Hour Package</b>	<b>\$48.50 Per Person</b>

### **Sit Down Wedding Reception Menu includes:**

Sparkling Grape Juice Toast  
Choice of House-Made Soup or Fresh Fruit Cup  
Dinner Rolls and Butter  
Coffee, Hot Tea, Iced Tea  
Plus:

**Choice of One Salad**

**Choice of Two Entrees**

**Choice of Three Vegetables**

## **Buffet Wedding Reception**

<b>Four Hour Package</b>	<b>\$50.99 Per Person</b>
<b>Five Hour Package</b>	<b>\$53.50 Per Person</b>

### **Buffet Wedding Reception Menu includes:**

Sparkling Grape Juice Toast  
Choice of House-Made Soup or Fresh Fruit Cup - served  
Dinner Rolls and Butter  
Coffee, Hot Tea, Iced Tea  
Plus:

**Choice of One Salad**

**Choice of Three Entrees**

**Choice of Four Vegetables**

## **Salads:**

Caesar-Romaine lettuce, Romano cheese, croutons, Caesar Dressing

House -Romaine and iceberg lettuce, carrots, red cabbage, tomatoes, cucumbers and croutons served with your choice of two dressings (French, Thousand Island, Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, Italian or House – *our version of Catalina*)

Mixed Greens-with Grape tomatoes, Carrots, Red Cabbage, Balsamic Vinaigrette Dressing

Spring-Mandarin Oranges, Sunflower Seeds, Red Peppers, Raspberry Vinaigrette Dressing

Spinach Salad-Bacon Crumbles, Egg, Parmesan, Italian Dressing

Lettuce & Egg Salad with Sweet Mayo Dressing

## **Entrees:**

Roast Tenderloin of Beef with Bearnaise sauce on the side

Beef Brisket topped with natural brown sauce

Honey Baked Ham in house-made pineapple sauce

Pork Rib-Eye with a dry rub of Tuscan seasonings

Pork Tenderloin with a Sweet & Sour Chili Glaze

Chicken Marsala in a mushroom Marsala wine sauce

Chicken Cordon Bleu (*stuffed with ham & Swiss*) baked with a crumb topping

Chicken Rostalle (*stuffed with fresh spinach & roasted red pepper*) in an Asiago Cream Sauce

Chicken Francaise egg dipped, sauteed and covered in lemon butter with diced tomatoes, onions and parsley

Broiled Haddock in a lemon butter sauce

Broiled Flounder in a lemon butter sauce

Flounder Florentine in a Mornay sauce

Fresh Salmon topped with Hollandaise sauce

Cheese Ravioli with roasted tomato and garlic butter

Stuffed Shells in Marinara Sauce

Baked Ziti

Pasta Primavera with Spring vegetables in a Parmesan cream sauce

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**Vegetables:**

Au Gratin Potatoes

Homemade Mashed Potatoes with Gravy on the Side

Garlic Mashed Potato Rosettes (sit down only)

Red Skin Sour Cream Mashed Potatoes

Red Potatoes with Parsley Butter

Creamy Scalloped Potatoes

Pasta with Spinach, Garlic, Mushrooms and Shredded Romano Cheese

White Rice in a Garlic Herb Seasoning

Asparagus in Brown Butter Sauce

Asparagus topped with Hollandaise Sauce

Brown Sugar Acorn Squash

Parmesan Baked Creamed Spinach

Broccoli with Cheese Sauce

Broccoli Florets sauteed in Butter

Baked Cauliflower with an Asiago Crumb Topping

Cauliflower in Cheese Sauce

Glazed Carrots

Green Beans with Red Peppers and Onion in a Light Butter Sauce

Green Beans Almondine

Green Bean and Cauliflower Sauté with Garlic and Olive Oil

Steamed House Mix – Broccoli, Cauliflower and Carrots

Buttered Corn

**WE WILL BE HAPPY TO CUT AND SERVE YOUR WEDDING  
CAKE AT NO EXTRA CHARGE**

**DESSERT BUFFET – 4 DESSERTS FROM BELOW - \$7.50 PER PERSON**

Homemade Caramel Apple Pie

New York Style Cheesecake

Raspberry Cheese Pie

Cherry Cheese Pie

Lemon Meringue Pie

Strawberry Shortcake

Chocolate Cake with Peanut Butter Frosting

Cookies & Cream Cake

Red Velvet Cake

Carrot Cake

### Included in Dinner Prices:

- Head Table or Sweetheart Table
- Cake Table
- Gift Table
- Place Card Table
- Room Rental with set up and breakdown
- Linen Tablecloths
- Linen Napkins in your choice of color
- Extra Tables as requested

Dancefloor Rental add \$250

## Appetizer & Punch Packages

**Butlered Appetizers** (8 pieces per person) - \$15.99 per person

50 guests — choose three appetizer selections

100 guests — choose four appetizer selections

150 guests or more — choose six appetizer selections

### Appetizer Selections:

Fried Butterfly Shrimp

Shrimp Cocktail

Coconut Shrimp

Bacon-wrapped Chicken

Crunchy Chicken Strips (honey mustard or BBQ dipping sauce)

Italian Meatballs

Flatbread Veggie Pizza

Mozzarella Sticks

**Punch Only During Cocktail Hour**

\$1.95 per person

### Punch Selections:

**Wedding Punch** — ginger ale, rainbow sherbet and vanilla ice cream

**Cranberry Lime Punch**—lime sherbet, pineapple juice, cranberry juice &lemon lime soda

**Sunset Punch** — cranberry juice, pink lemonade, orange juice, pineapple juice, ginger-ale and raspberry sherbet

## Wedding Reception Appetizer Selections by the Tray

### **The Bronze Medal**

*200 Pieces*

**\$105.75**

Cheddar Cheese, Swiss Cheese, Assorted Crackers, Pineapples, Strawberries, Carrots, Celery, Vegetable Pinwheels, Ranch Dip & Mustard

### **The Platinum Star**

*100 Pieces*

**\$108.99**

Coconut Shrimp, Mozzarella Sticks with Marinara Dipping Sauce, Chicken Tenders with Honey Mustard Dipping Sauce, Italian Meatballs

### **The Select Gold**

*100 Pieces*

**\$120.99**

Bacon Wrapped Chicken, Flatbread Veggie Pizza, Fried Shrimp, Chicken Tenders with Honey Mustard Dipping Sauce

### **Fresh Fruit Tray**

*5 lb. Tray*

**\$38.25**

Juicy Wedges of Cantaloupe, Honeydew, Watermelon, Pineapple & Strawberries

### **Fresh Vegetables with Dip**

*6 lb. Tray*

**\$34.75**

Garden Fresh Broccoli, Cauliflower, Carrots, Celery & Grape Tomatoes with Ranch Dip (extra dip \$4.99 per lb.)

### **Shrimp Cocktail**

*2 ½ lb. Tray*

**\$57.25**

Large Ice-Cold Peeled Shrimp Served with Cocktail Sauce (approx. 40/50 pieces)

### **Cheese & Crackers**

*3 lb. Tray*

**\$38.25**

Cubed Cheddar, Provolone Triangles and Swiss Cheese with assorted Crackers and Mustard

### **Vegetable Pinwheels**

*Tray of 50 pieces* **\$36.25**

Large Tortillas spread with vegetable cream cheese, rolled, and sliced into bite-sized pinwheels

### **Bacon wrapped Chicken**

*Tray of 30 pieces* **\$38.25**

Marinated teriyaki chicken breast wrapped in Smoked Bacon

### **Crunchy Chicken Strips**

*Tray of 30 pieces* **\$38.25**

White meat chicken in our own crunchy coating, deep fried and served with Barbecue or Honey Mustard Sauce

**Shrimp Scampi** *2 ½ lb. Tray* **\$50.95**  
Large Tailless Shrimp sautéed in a garlic butter sauce. (Approx. 50/60 pieces)

**Italian Meatballs** *Tray of 30 pieces* **\$31.90**  
Italian Style Meatballs in our house-made Italian sauce

**Bacon wrapped Filet** *Tray of 30 Pieces* **\$55.95**  
Applewood Bacon wrapped around Balsamic marinated filet mignon cubes

**Flatbread Veggie Pizza** *Tray of 30 pieces* **\$32.99**  
Grilled vegetables, tomato sauce, and shredded mozzarella on flatbread

**Mozzarella Sticks** *Tray of 30 pieces* **\$38.25**  
Batter dipped and deep fried to a golden brown served with homemade marinara sauce

# **BANQUET INFORMATION**

## **Deposits and Payment Schedule**

**Deposits** are required to hold your scheduled date and time of event.

A **contract** must be completed to reserve a banquet room. The non-refundable deposit amount is 20% of the estimated total for your menu selection. If no deposit is received, Franconia Heritage has the option to reserve the room to another party.

Full **payment** is required prior to the event. Tax-exempt forms must be on file with us before final payment of the event.

*We accept Cash, Check, Master Card, Visa, Discover & American Express.*

## **Guest Count and Menu Deadlines**

When you book the date with us, you must give us your best estimate as to the number of guests planning to attend. We will then reserve a room for you with appropriate space for your guests.

The guaranteed final count is required one week prior to your event. This is the minimum number of guests that you will be charged for. If more than the guaranteed final count attends, you will be charged for the greater number of guests plus a 25% premium for the extra guests.

Your menu is required no later than 14 days prior to your event date. Any menu received after this time may be charged a 20% premium.

Due to the Covid 19 Pandemic, some items may not be available from our suppliers. Franconia Heritage reserves the right to make substitutions.

## **Price Guarantee**

We will guarantee that the total price per person will not exceed 5% per calendar year from the date that your deposit is received unless otherwise indicated on your contract.

## **Gratuity and Sales Tax**

20% gratuity and 6% Pennsylvania Sales Tax will be added to all prices.

## **Children's pricing**

Children under 3 are free. Children ages 4-10 are half price.

## **Bar Glassware**

All BYOB events will incur a charge of \$1.50 per person.

**NO OUTSIDE FOOD IS PERMITTED EXCEPT FOR YOUR WEDDING CAKE**

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