



The Sunny Brook Ballroom
Corporate
Dinner Menu



The Sunny Brook Ballroom

50 N Sunnybrook Road | Pottstown, PA 19464

484-300-4681 | TheSunnyBrook.com



Hors D'Oeuvres

Displays

(Priced per person)

- Fresh Vegetable Crudité \$5
- Display of International & Domestic Cheeses \$7
- Assorted Fruit Display \$7
- Antipasta Display \$6

Assorted Dips

\$200.00

(serves 50 people)

- Sunny Brook Crab Dip
- Spinach & Artichoke Dip
- Buffalo Chicken
- Served with Crostini & Pita Chips

Butler Passed

(priced at 50 pieces, can be ordered in increments of 25 pieces)

- Norwegian Smoked Salmon, served on Pumpernickel with Dill Cream Cheese \$175.00
- Ahi Tuna Tatake, served on Crispy Wonton with Wasabi \$145.00
- Tomato Caprese Skewers \$145.00
- Assorted Gourmet Bruschetta \$145.00
- Spanakopita \$150.00
- Petite Lump Crab Cake with Spicy Remoulade \$180.00
- Baby Lamb Chops with Mint Jelly \$175.00
- Bacon Wrapped Scallops \$175.00
- Coconut Shrimp \$175.00
- Bacon Wrapped Chicken \$150.00
- Lobster Mac and Cheese Bites \$150.00
- Mini Beef Tenderloin Wellington \$175.00
- Pork & Ginger Pot Stickers \$150.00
- Sesame Chicken with Plum Sauce \$150.00
- Vegetable Spring Rolls \$160.00
- Asiago Ristto Croquettes \$150.00
- Chicken & Sausage Stuffed Mushroom Caps \$150.00

Plated Entrées

Priced per person



Includes choice of one vegetable, one starch, & two entrées, served with SunnyBrook Specialty Salad or add Caesar Salad \$1.00 per person. Soda, coffee, & tea included.

Malibu Chicken \$26.95

Pan Fried Chicken Breast Topped with Ham & Swiss, Drizzled with Pineapple Sauce

Chicken Marsala \$26.95

Garlic Mashed Potatoes, Grilled Asparagus

Roasted Pork Loin \$26.95

Cider Braised Pork with Apples & Brandy Sauce

Filet Mignon \$37.95

6oz Center Cut Filet with Sundried Tomato & Gorgonzola Butter

Grilled Atlantic Salmon \$31.95

Filet of Atlantic Salmon with Fresh Dill Cream Sauce

Sautéed Grouper \$31.95

Pan Seared and Topped with Lemon Parsley Butter

Lump Crab Cake \$32.95

Creamy Newburg Sauce

Sliced Shoulder Filet \$28.95

Thinly Sliced and Topped with a Rich Green Peppercorn Demi Glace

Thai Stir Fry \$25.95

Rice Noodles, Shiitake Mushrooms, Broccoli, Tomatoes & Asian Sauce

Wild Mushroom Ravioli \$23.95

Jumbo Ravioli Lightly Tossed in an Asiago & Parmesan Vodka Sauce

NY Strip Steak \$32.95

10oz NY Strip Steak Chargrilled & Topped with Herb Infused Demi

Vegetable Spaghetti Putanesca \$21.95

Spiraled Zucchini Squash, Kalamata Olives, Shallots & Capers in a Rich Tomato Sauce

Plated Entrées

Priced per person



Includes choice of one vegetable, one starch, & two entrées, served with Sunny Brook Specialty Salad or add Caesar Salad \$1.00 per person. Soda, coffee, & tea included.

Signature Filet Mignon & Sautéed Grouper \$47.95

6 oz Herb Roasted Petit Sterling Silver Filet
& 4 oz Pan-Seared Grouper with Lemon Parsley Butter

Filet Mignon & Crab Cake \$48.95

6 oz Herb Roasted Petit Sterling Silver Filet
& 4 oz Broiled Crab Cake with Creamy Newburg Sauce

Malibu Chicken & Blackened Mahi-Mahi \$31.95

Pan-fried Chicken Breast Topped with Ham & Swiss, drizzled with Pineapple Sauce
& Blackened Mahi-Mahi with Mango Citrus Chutney

Filet Mignon & Shrimp Skewer \$44.95

6 oz Herb Roasted Petit Sterling Silver Filet
& Seasoned Shrimp Skewer with Drawn Butter

Seafood Newburg \$39.95

Sautéed Shrimp & Scallops in a Lobster Cream Sauce
over Linguini, and topped with Grilled Mahi Mahi

Please select one vegetable and one starch to be served with all entrées,
Not applicable on pasta entrée.

Vegetables

Green Bean Almondine | Vegetable Medley
Garlic Butter Broccoli | Sweet Baby Carrots
Snow Peas with Grape Tomatoes
Asparagus | Brown Butter Cauliflower

Starches

Garlic Whipped Potatoes
Au Gratin Potatoes | Oven Roasted Baby Potatoes
Honey Roasted Sweet Potatoes
Long Grain Wild Rice Pilaf



Buffet Offerings

Priced per person | Minimum of 35 guests

Includes soda, coffee, & tea.

Blues Buffet \$29.95

Fresh Vegetable Crudite, Salad Station with Assorted Accompaniments, Sautéed Chicken Piccata with Lemon Caper Sauce, Sliced Shoulder Filet with Jack Daniels Demi-Glace, Five Cheese Vegetarian Lasagna, Garlic Mashed Potatoes, Green Bean Almondine, Freshly Baked Rolls & Butter, Assorted Cakes & Pies

Gatsby's Buffet \$37.95

Assorted Cheese & Cracker Display, Salad Station with Assorted Accompaniments, Malibu Chicken, Blackened Mahi-Mahi with Mango Citrus Chutney, Roast Pork Loin Dijonaise with Creamy Roasted Garlic Polenta, Bowtie Pasta with Shiitake Tomato Ragout, Oven Roasted Rosemary Potatoes, Seasonal Vegetable Medley, Freshly Baked Rolls & Butter, Assorted Cakes & Pies

*Chef Attended Carving Station
(\$90 Chef Fee per Chef per Hour)*

Carved Roast Sirloin Au Jus with Horseradish Cream, French Mustard & Silver Dollar Rolls

Jazz Buffet \$30.95

Antipasto Display, Salad Station with Assorted Accompaniments, Sautéed Chicken Marsala with Mushrooms, House Made Italian Meatballs, Penne Alla Vodka, Oven Roasted Baby Potatoes, Broccoli Florets with Garlic & Olive Oil, Freshly Baked Garlic Bread, Assortment of Italian Cannolis & Cream Puffs

Ritzy Buffet \$37.95

Assorted Cheese & Cracker Display, Salad Station with Assorted Accompaniments, Chicken Porchetta, Grilled Atlantic Salmon with Fresh Dill Cream Sauce, Roasted Pork Loin with Port Wine Demi Glace, Pesto Pasta, Herbed Rice Pilaf, Seasonal Vegetable Medley, Freshly Baked Rolls & Butter, Assorted Cakes & Pies

*Chef Attended Carving Station
(\$90 Chef Fee per Chef per Hour)*

Carved Roast Sirloin Au Jus with Horseradish Cream, French Mustard & Silver Dollar Rolls



Family Style

\$32.95 per person | Service for 20 to 50 guests

Includes choice of one salad, two entrées, one pasta, one starch, & one vegetable. Choice of one dessert. Soda, coffee, & tea included.

Salad

(Plated individually, served with warm rolls & butter)
SunnyBrook Specialty Salad with Herbal Vinaigrette
Caesar Salad

Entrée

Sliced Shoulder Filet with Jack Daniels Demi
Sautéed Chicken Piccata with Lemon Caper Sauce
Cider Braised Pork with Apples & Brandy Sauce
Grilled Atlantic Salmon with Fresh Dill Cream Sauce

Pasta

Penne Alla Vodka
Fettuccine Alfredo
Penne Pasta Primavera in a White Wine Sauce

Starch

Garlic Whipped Mashed Potatoes
Oven Roasted Baby Potatoes
Long Grain Wild Rice Pilaf

Vegetable

Vegetable Medley
Green Bean Almondine
Sweet Baby Carrots

Desserts

Assorted Mini Mousse Cups
Cream Puffs
Cannolis & Eclairs



Add-On Stations

Priced per person | Minimum of 30 guests

Action Stations (\$90 Chef Fee per Chef per Hour)

Stir Fry Station \$15.95

Rice, Fresh Vegetables, Carrots, Snowpeas, Ginger, Peppers, Sprouts, Shrimp, Chicken, & Beef
Made to Order

Pasta Station \$16.95

Linguine, Farfalle & Penne Pasta, Diced Tomatoes, Broccoli Florets, Caramelized Onion, Red & Green Peppers, Mushrooms, Baby Spinach, Artichoke Hearts, Sausage, Meatballs, Chicken, Shrimp, & Mussels with Marinara, Alfredo, Pesto, or Blush Sauce

Risotto Station \$16.95

Creamy Arborio Rice, Peas, Asparagus, Sundried Tomatoes, Parmesan Cheese, Broccoli, Artichokes, Spinach, Bacon, Crispy Pancetta, Shrimp, Scallops, Chicken

Macaroni & Cheese Station \$9.95

Macaroni Pasta with Diced Tomatoes, Broccoli Florets, Red & Green Peppers, Bacon, Scallions, Jalapeños, Roasted Red Pepper, & Bread Crumbs, Served with House Made Three Cheese Sauce

Slider Station \$14.95

Miniature Angus Burgers, Fish, & Grilled Chicken, Bacon, Guacamole, Cheddar Cheese, Bleu Cheese, Mango Salsa, Coleslaw, Pickles, Tomato, Lettuce, Onion, Banana Peppers, Jalapeño Peppers

Taco Bar \$12.95

Beef, Chicken, & Fish Tacos, Lettuce, Tomato, Onion, Cilantro, Guacamole, Salsa, Sour Cream, Assorted Cheeses, Jalapeño Peppers, Rice, & Beans

Soft Pretzel Station \$6.95

Classic, Cheddar, Jalapeño, & Cinnamon Sugar Soft Pretzels, Assorted Dipping Sauces

Seafood Station \$18.95

Pickled Shrimp, Smoked Salmon, Ahi Tuna, Mini Crab Cakes, Scallops Wrapped in Bacon, Crab Rangoon, Crab Dip

French Fry Bar \$6.95

Waffle, Curly, & Sweet Potato Fries, Ketchup, Malt Vinegar, Wasabi Mayonnaise, Old Bay, Honey Mustard, Siracha Mayonnaise, Jalapeño Ranch Dip, Parmesan Cheese

Snack Station \$10.95

Quesadillas, Mozzarella Sticks, Chicken Tenders, Pizza Bites, French Fries, Macaroni & Cheese



Add-On Chef Attended Stations

All Stations Require a \$90.00 Chef Fee per Chef per Hour

Carved Prime Tenderloin of Beef \$300.00

With Sauce Béarnaise
(Serves 30 people)

Carved Prime Roast Sirloin \$300.00

With Au Jus
(Serves 25 – 30 people)

Carved Steamship Round of Beef \$750.00

Dijon, Horseradish, Mayonnaise, & Silver Dollar Rolls
(Serves 125 people)

Carved Boneless Leg of Lamb \$300.00

With Herbs de Province & Mint Jelly
(Serves 30 people)

Carved Roast Pork Loin \$300.00

With Port Wine Demi
(Serves 30 people)

Carved Breast of Turkey \$300.00

Lingonberry, Dijon, Mayonnaise, & Silver Dollar Rolls
(Serves up to 30 people)



Desserts

Priced per person

Plated \$7.00 per person

(Choice of one)

Key Lime Pie with Raspberry Sauce | Cherry or Pumpkin Cheesecake
Peach, Berry, or Apple Hot Cobbler
Tiramisu with Raspberry Sauce
Fruit Tart with Whipped Cream & Raspberry Coulis

Buffet

Assorted Mini Desserts \$8.50

A Selection of House Made
Seasonal Desserts

Assorted Cookies \$5.00

Chocolate Chip, Oatmeal Raisin,
Sugar, & Peanut Butter

Dessert Stations

(Minimum of 30 guests. Priced per person.)

Gourmet Cupcake Station \$9.95

Chocolate & Vanilla Cupcakes, Peanut Butter, Chocolate, Vanilla, or Cream Cheese Frosting,
Sprinkles, Chocolate Shavings, Cherries, Pineapple, Pecans, Toasted Coconut, Cookies, Strawberries

Pastry Display \$8.95

Miniature French Pastries, Cakes, Tarts, Pies, Tortes, Truffles

Ice Cream Sundae Bar \$9.95

Vanilla Bean & Chocolate Ice Cream, Caramel, Hot Fudge, Butterscotch, M&Ms, Reese's Pieces,
Toasted Coconut, Whipped Cream, Chocolate Chips, Sprinkles, Peanuts, Marshmallow

Chocolate Fountain Display \$12.95

Served with Pretzel Rods, Marshmallows, Oreo Cookies, Graham Crackers, Crushed Peanuts,
Sprinkles, Honey Dew, Cantaloupe, Pineapple, Strawberries, Cream Puffs

Special Orders

Gourmet Cupcakes \$2.50 each

Cakes Upon Request



Bar Services

Priced per person

Hosted Bars

(by consumption, priced per drink)

Well Brands \$6.00 - \$7.00 | Call Brands \$8.00 - \$10.00 | Premium Brands \$11+

Cordials \$9.50

House Wine \$7.00

Domestic Beer \$4.00

Imported Beer By Request

Wine service at tables is based per consumption

	BEER & WINE ONLY	HOUSE BRANDS *Includes Beer & Wine	CALL BRANDS *Includes Beer & Wine	PREMIUM BRANDS *Includes Beer & Wine
ONE HOUR	\$15.95	N/A	N/A	N/A
TWO HOURS	\$19.95	\$22.95	\$24.95	\$27.95
THREE HOURS	\$22.95	\$24.95	\$28.95	\$31.95
FOUR HOURS	\$26.95	\$28.95	\$32.95	\$36.95
FIVE HOURS	\$29.95	\$32.95	\$35.95	\$40.95

House Brands

Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, Tequila, Amaretto

Call Brands

Absolut, Stolichnaya, Titos, Pinnacle Citrus, Tanqueray, Bacardi, Malibu, Captain Morgan, Jack Daniels, Seagrams 7, Jim Beam, Dewars White Label, Jameson

Premium Brands

Grey Goose, Ketel One, Bombay Sapphire, Crown Royal, Bulleit Bourbon, Johnny Walker Black

Draft Beer

Miller Lite, Yuengling, Gatsby's Ale, Blue Moon

SunnyBrook House Wine

Cabernet Sauvignon, Merlot, Pinot Noir, White Zinfandel, Pinot Grigio, Chardonnay, Champagne