



3 hour event in our private room which features a historic Bucks County Fieldstone fireplace

Plated Luncheon – priced per entrée

Salad Course

Please choose one for group

House Garden Salad or Caesar Salad

Entrée Course:

Please choose 2 entrees. Count of each due 1 week in advance

Filet of Beef \$38.95

Tender and delicious filet. Char-broiled medium

Sesame glazed Salmon \$34.95

Baked Atlantic salmon topped with a sesame-plum glaze and toasted sesame seeds

Chicken Marsala \$31.95

Tender boneless chicken breast sauteed in Marsala wine with fresh mushrooms

Bruschetta Chicken \$31.95

Grilled boneless chicken breast topped with bruschetta and melted provolone cheese

Chicken Parmesan \$31.95

Boneless chicken breaded and topped with tomato sauce and mozzarella cheese

Vodka Penne \$29.95

Penne pasta tossed with vodka, fresh plum tomatoes and cream

Pasta Primavera \$29.95

Penne pasta with assorted vegetables in a lemon garlic sauce

All Entrées, with the exception of pasta come with

Roasted Potatoes and Seasonal Vegetables.

Fresh Rolls and Butter, Soda, Iced Tea, Coffee, and Tea also included

Add a dessert: Cheese Cake or Flourless Chocolate Torte for an additional \$5.95pp

A room fee of \$100 on the 2nd floor and a room fee of \$200 on the 1st floor
will be added to your final bill along with 6% tax and 20% service fee

Final pricing is based on day of the week, seasonal demand & final headcount