



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

## Hors d'oeuvres Buffet \$31.95 Per person

(Choose 1)

Penne with a Vodka tomato cream sauce

Penne Pasta Primavera with assorted vegetables in a creamy lemon garlic sauce

(Choose 4)

add a 5<sup>th</sup> Choice \$4.95 per person

**Tomato Basil Bruschetta**

Italian crostini toasted with garlic butter and topped with grated Romano cheese, fresh Roma tomatoes and basil

**Spinach Dip**

Made with three cheeses, garlic, onions, and chopped spinach. Serves with corn tortilla chips

**Caprese Skewers**

Tomato and mozzarella with balsamic glaze

**Vegetable Platter with Hummus & Ranch dip**

House made hummus and our ranch dip with assorted vegetables

**Margarita Flat Bread**

Tomatoes, garlic, oregano, buffalo mozzarella, basil leaves

**Fruit & Cheese platter**

Fresh fruits, three types of cheese and crackers

(Choose 2)

add a 3<sup>rd</sup> choice for \$4.95 per person

**Buffalo Chicken Flat Bread**

Chicken breast, hot sauce and a blend of cheeses.

**Crispy Sesame Chicken Tenders**

Breaded, chicken tenders with a sesame honey glaze

**Sauteed Sesame Chicken Tenders**

Sauteed boneless chicken in Chef's ginger sauce with vegetable straws

**Salmon Crostini**

Thinly sliced salmon on small slices of baguette with a dollop of cream cheese.

**Jumbo Lump Crab Dip**

Jumbo lump crab meat with sour cream, horseradish and melted cheese. Served with pita chips

**\*\*Make it Grand\*\***

*Filet of Beef Char-broiled medium rare \$9.95 per person*

**\*Make it Sweet\***

*Add a Sweets table \$6.95 per person*

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