



THREE COURSE DINNER MENU

Buffet Style

SALADS

choice of one

- Caesar Salad** garlic croutons, parmesan crisps
- Spiced Pecan & Goat Cheese** mixed greens, cider vinaigrette, dried cranberries
- Fresh Mozzarella** heirloom cherry tomatoes, basil, olive oil, aged balsamic
- Mixed Greens** grape tomatoes, cucumbers, balsamic vinaigrette
- 3501 Asian Greens** honey sesame dressing, crispy wontons

ENTRÉES

choice of three

- Chicken Breast Medallions** marsala, pearl onions, beech mushroom
- Boneless Beef Short Ribs** pomegranate, portabellas
- Roasted Leg of Lamb** rosemary, olive oil
- Braised Veal Shoulder** leeks, tarragon, chablis
- Duck Leg Confit** dried cherry, duck gastrique
- Wild Boar Osso Buco** red wine, truffle jus
- Pork Shanks** whole grain mustard, merlot sauce
- Jail Island Salmon** chive butter emulsion
- Grilled Shrimp & Sea Scallops** saffron cilantro butter
- Jumbo Lump Crab Cakes** red pepper marmalade, old bay oil

VEGETABLE

choice of one

- Steamed Asparagus & Haricot Verts**
- Roasted Baby Carrots** tarragon and dill
- Baby Bok Choy** garlic ginger and soy
- Swiss Chard** applewood bacon, caramelized shallots

STARCH

choice of one

- Roasted Peewee Potatoes** sea salt, herbs
- Roasted Yams** leeks, vanilla
- Scallion Potato Cakes**
- Duck Fat Roasted Yukon Gold Potatoes**
- Saffron Risotto**

DESSERT

Choice of Four

- Beignets** caramel Sauce
- Chocolate Grand Marnier Mousse Torte**
- Chocolate Ganache Torte**
- Tiramisu**
- Cheesecake** chef's selection
- Rice Pudding Dumplings**
- Fresh Berries**
- Lemon Curd Spring Rolls**
- Crème Brûlée**

\$48.00 per person plus 6% tax and 20% gratuity
Menu items are subject to change due to seasonality and availability of ingredients



FOUR COURSE DINNER MENU

Buffet Style

HORS D'OEUVRES

choice of five (stationed or butlered)

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|--|---|
| Petite Crab Cakes old bay oil | Tempura Brie red wine caramel sauce |
| Crispy Potato Wrapped Shrimp yuzu marmalade | Chorizo in Puff Pastry tomato jam |
| Steak Tartare on Crostini olive oil, dijon, sriracha | Crispy Sesame Chicken Dumplings soy yuzu sauce |
| Steamed Truffled Potato Dumplings pineapple miso | Tempura Shrimp sweet chili sesame sauce |
| Lobster Spring Roll red pepper gastrique | Smoked Salmon on Potato Pancakes crème fraîche |
| Peking Duck & Shiitake Spring Rolls hoisin scallion | Grilled Flatbread chorizo, fig, cheese curds |
| Crab & Mango Spring Rolls coconut curry remoulade | Tempura Snow Crab Claw lemon-chive remoulade |
| Bacon Wrapped Sea Scallops truffle red wine sauce | Lobster Ragout leeks, wild mushrooms |
| Bacon Wrapped Short Ribs | Tuna Tartare Crostini |
| roasted tomato, merlot sauce | pico de gallo, ginger lime vinaigrette |

SALADS

choice of one

- Caesar** garlic croutons, parmesan crisps
- Spiced Pecan & Goat Cheese** mixed greens, cider vinaigrette, dried cranberries
- Fresh Mozzarella** heirloom cherry tomatoes, basil, olive oil, aged balsamic
- Mixed Greens** grape tomatoes, cucumbers, balsamic vinaigrette
- 3501 Asian Greens** honey sesame dressing, crispy wontons

ENTRÉES

choice of three

- Chicken Breast Medallions** marsala, pearl onions, beech mushroom
- Boneless Beef Short Ribs** pomegranate, portabellas
- Roasted Leg of Lamb** rosemary, olive oil
- Braised Veal Shoulder** leeks, tarragon, chablis
- Duck Leg Confit** dried cherry, duck gastrique
- Wild Boar Osso Buco** red wine, truffle jus
- Pork Shanks** whole grain mustard, merlot sauce
- Jail Island Salmon** chive butter emulsion
- Grilled Shrimp & Sea Scallops** saffron cilantro butter
- Jumbo Lump Crab Cakes** red pepper marmalade, old bay oil

VEGETABLE

choice of one

- Steamed Asparagus & Haricot Verts**
- Roasted Baby Carrots** tarragon and dill
- Baby Bok Choy** garlic ginger and soy
- Swiss Chard** applewood bacon, caramelized shallots

STARCH

choice of one

- Roasted Peewee Potatoes** sea salt, herbs
- Roasted Yams** leeks, vanilla
- Scallion Potato Cakes**
- Duck Fat Roasted Yukon Gold Potatoes**
- Saffron Risotto**

PETITE DESSERTS

choice of four

- | | | | |
|--------------------------------|-------------------------------|--------------------------------|--------------------------------|
| Chocolate Grand Marnier | Crème Brûlée | Tiramisu | Cheesecake chef's |
| Mousse Torte | Rice Pudding Dumplings | Fresh Berries | selection |
| Beignets caramel Sauce | | Lemon Curd Spring Rolls | Chocolate Ganache Torte |

\$65.00 per person plus tax and gratuity

Menu items are subject to change due to seasonality and availability of ingredients



HORS D' OEUVRES

The following selections may be served as stationary presentations or butler passed

Crispy Sesame Chicken Dumplings
soy yuzu sauce

Crispy Potato Wrapped Shrimp
yuzu marmalade

Steak Tartare on Crostini
olive oil, dijon, srirachi

Steamed Potato Truffle Dumplings
pineapple miso sauce

Lobster Spring Roll
red pepper gastrique

Peking Duck and Shiitake Spring Rolls
hoisin scallion sauce

Crab and Mango Spring Rolls
coconut curry remoulade

Bacon Wrapped Sea Scallops
truffle red wine sauce

Tempura Brie
red wine caramel sauce

Bacon Wrapped Short Ribs
roasted tomato, merlot sauce

Petite Crab Cakes
old bay oil

Chorizo in Puff Pastry
tomato jam

Tempura Shrimp
sweet chili sesame sauce

Smoked Salmon and Potato Pancakes
crème fraîche

Tuna Tartare Crostini
pico de gallo, ginger lime vinaigrette

Grilled Flatbread
chorizo, fig, cheese curds

Tempura Snow Crab Claw
Lemon chive remoulade

Lobster Ragout
leeks, wild mushrooms

Cocktail Party Choose five | \$25 per person plus 6% tax and 20% gratuity
Please ask about our menu upgrades and miniature dessert options



ADDITIONAL STATIONARY PRESENTATIONS

add any of the following to any event menu plated or buffet style

Artisanal Cheese & Fruit Display

assorted crackers

\$5.00 per person

Seasonal Roasted and Raw Vegetables

assorted dipping sauces

\$4.00 per person

Smoked Salmon Display

potato pancakes, blinis, capers, red onion, crème fraiche

\$9.00 per person

Chilled Seafood Display

chilled shrimp, snow crab claws,

lemon wedges, cocktail sauce, remoulade

\$13.00 per person

Petite Desserts

choice of four

chocolate grand marnier mousse torte, beignets with caramel sauce, crème brûlée, tiramisu,

rice pudding dumplings, fresh berries, lemon curd spring rolls, cheesecake

chocolate ganache torte

7.00 per person

Prices do not include tax or gratuity which will be added.



BEVERAGE OPTIONS

*All event pricing is for food only and does not include beverages.
Please choose from the following options:*

ON CONSUMPTION

All beverages will be based on consumption and billed upon ordering using current pricing. Guests may choose to restrict premium liquors such as single malt scotches.

BRUNCH PACKAGE

soda, lemonade, coffee, hot tea, mimosas, and house bloody marys
\$12 per person plus tax and gratuity

BASIC BEER AND WINE PACKAGE

soda, lemonade, coffee, hot tea, miller lite, coors lite, michelob ultra, yuengling lager,
white zinfandel, pinot grigio, chardonnay, merlot, cabernet sauvignon
\$18 per person plus tax and gratuity

PREMIUM BEER AND WINE PACKAGE

soda, lemonade, coffee, hot tea, all domestic and craft beers,
chateau ste. michelle sparkling wine, white zinfandel, pinot grigio, sonoma-cutrer chardonnay,
wild horse merlot, seaglass pinot noir, drumheller cabernet sauvignon
\$25 per person plus tax and gratuity

BASIC OPEN BAR PACKAGE

includes all basic beer and wine selections plus
kiki vodka, beefeater gin, bacardi and captain morgan rums, el jimador tequila, jack daniels whiskey, jim beam
bourbon, dewars scotch, well cordials and liqueurs
\$32 per person plus tax and gratuity

PREMIUM OPEN BAR PACKAGE

includes all premium beer and wine selections plus
grey goose vodka, hendricks gin, bacardi and captain morgan rums, patron tequila, jack daniels whiskey,
woodford reserve bourbon, johnnie walker black scotch, premium cordials and liqueurs in addition to all
martinis and cocktails from our extensive martini menu
\$38 per person plus tax and gratuity

*Selected beverage package will apply to all guests according to the guaranteed guest count provided.

*Prices are for "unlimited" beverages however responsible alcohol service will be practiced in accordance with Pennsylvania law.