



## THREE COURSE PLATED DINNER MENU

salad or soup

### **Caesar Salad**

crisp romaine, croutons parmesan crisp,  
caesar dressing

### **Mixed Greens**

heirloom cherry tomatoes, cucumber, balsamic vinaigrette

### **Creamy Lobster Wild Mushroom Chablis Soup**

entrées

### **Free Range Chicken Breast "Coq au Vin"**

pee wee potatoes, crimini mushrooms, pearl onion, red wine reduction

### **Sea Salt Seared Rare Tuna**

coconut curry grits, bok choy, yellow pepper miso, kimchi

### **Boneless Beef Short Ribs**

crispy potato cake, spinach, pomegranate jus

### **Roasted King Salmon**

yuzu, lemon arugula barley risotto, creamed swiss chard, ginger soy

### **Seared Diver Sea Scallops**

beech mushrooms, escarole, candied yams, pickled shallots  
truffled red wine reduction

dessert

### **Blood Orange Crème Brûlée**

champagne poached strawberries

### **Warm Chocolate Molten Cake**

vanilla ice cream

### **Chocolate Espresso & Hazelnut Cheesecake**

espresso brittle

### **Fresh Berries**

with whipped cream

\$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 PLATED DINNER MENU

appetizer or soup

### **Crab & Mango Spring Rolls**

coconut-curry remoulade

### **Tuna Tartare**

cucumber, tomato, ginger-lime vinaigrette

### **Jumbo Lump Crab Cake**

mango-fennel slaw, old bay oil

### **Crispy Sesame Chicken Dumplings**

cucumber-jicama slaw, soy-yuzu sauce

### **Creamy Lobster Wild Mushroom Chablis Soup**

salad

### **Caesar**

crisp romaine, croutons parmesan crisp, caesar dressing

### **Mixed Greens**

heirloom cherry tomatoes, cucumber, balsamic vinaigrette

entrées

### **Free Range Chicken Breast "Coq Au Vin"**

pee wee potatoes, crimini mushrooms, pearl onion, red wine reduction

### **Sea Salt Seared Rare Tuna**

coconut curry grits, bok choy, yellow pepper miso, kimchi

### **Boneless Beef Short Ribs**

crispy potato cake, spinach, pomegranate jus

### **Roasted King Salmon**

yuzu, lemon arugula barley risotto, creamed swiss chard, ginger soy

### **Seared Diver Sea Scallops**

beech mushrooms, escarole, candied yams, pickled shallots  
truffled red wine reduction

dessert

### **Blood Orange Crème Brûlée**

champagne poached strawberries

### **Warm Chocolate Molten Cake**

vanilla ice cream

### **Chocolate Espresso & Hazelnut Cheesecake**

espresso brittle

### **Fresh Berries**

with whipped cream

\$55.00 per person plus 6% tax and 20% gratuity

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



## FOUR COURSE UPGRADED PLATED DINNER MENU

appetizer or soup

**Crab & Mango Spring Rolls**

coconut-curry remoulade

**Tuna Tartare**

cucumber, tomato, ginger-lime vinaigrette

**Jumbo Lump Crab Cake**

mango-fennel slaw, old bay oil

**Crispy Sesame Chicken Dumplings**

cucumber-jicama slaw, soy-yuzu sauce

**Creamy Lobster Wild Mushroom Chablis Soup**

salad

**Caesar**

crisp romaine, croutons parmesan crisp, caesar dressing

**Mixed Greens**

heirloom cherry tomatoes, cucumber, balsamic vinaigrette

entrées

**Filet Mignon**

buttermilk mashed potatoes, asparagus, portobello-red onion confit, merlot sauce

**Maine Lobster Tails**

caramelized onion & garlic polenta, roasted brussels sprouts, vanilla tarragon emulsion

**Free Range Chicken Breast "Coq Au Vin"**

pee wee potatoes, crimini mushrooms, pearl onion, red wine reduction

**Boneless Beef Short Ribs**

crispy potato cake, spinach, pomegranate jus

**Roasted King Salmon**

yuzu, lemon arugula barley risotto, creamed swiss chard, ginger soy

**Seared Diver Sea Scallops**

beech mushrooms, escarole, candied yams, pickled shallots  
truffled red wine reduction

dessert

**Blood Orange Crème Brûlée**

champagne poached strawberries

**Warm Chocolate Molten Cake**

vanilla ice cream

**Chocolate Espresso & Hazelnut Cheesecake**

espresso brittle

**Fresh Berries**

whipped cream

\$60.00 per person plus 6% tax and 20% gratuity  
*menu items are subject to change due to seasonality and availability of ingredients*



## PREMIUM FOUR COURSE PLATED DINNER MENU

### COCKTAIL HOUR HORS D'OEUVRES

served in a separate gathering space from your plated dinner

*choice of five (stationed or butlered for a duration of 30-45 minutes)*

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

appetizer or soup

### **Crab & Mango Spring Rolls**

coconut-curry remoulade

### **Tuna Tartare**

cucumber, tomato, ginger-lime vinaigrette

### **Jumbo Lump Crab Cake**

mango-fennel slaw, old bay oil

### **Crispy Sesame Chicken Dumplings**

cucumber-jicama slaw, soy-yuzu sauce

### **Creamy Lobster Wild Mushroom Chablis Soup**

salad

*choice of one*

### **Caesar**

crisp romaine, croutons parmesan crisp,  
caesar dressing

### **Mixed Greens**

heirloom cherry tomatoes, cucumber,  
balsamic vinaigrette

entrées

### **Filet Mignon**

buttermilk mashed potatoes, asparagus,  
portobello-red onion confit, merlot sauce

### **Maine Lobster Tails**

caramelized onion & garlic polenta, roasted brussels  
sprouts, vanilla tarragon emulsion

### **Free Range Chicken Breast "Coq Au Vin"**

pee wee potatoes, crimini mushrooms, pearl onion,  
red wine reduction

### **Boneless Beef Short Ribs**

crispy potato cake, spinach, pomegranate jus

### **Roasted King Salmon**

yuzu, lemon arugula barley risotto,  
creamed swiss chard, ginger soy

### **Seared Diver Sea Scallops**

beech mushrooms, escarole, candied yams, pickled  
shallots, truffled red wine reduction

dessert

### **Blood Orange Crème Brûlée**

champagne poached  
strawberries

### **Warm Chocolate Molten Cake**

vanilla ice cream

### **Fresh Berries**

with whipped cream

### **Chocolate Espresso & Hazelnut**

**Cheesecake**  
espresso brittle

\$70.00 per person plus 6% tax and 20% gratuity

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



## **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.