



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)

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

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.