



Menus

Below is a complete listing of our menu options. Although you can choose any of our menus for your event, some menus work better for specific events than others. For your convenience, we have recommended menus based on the type of your event. Events are divided into Social or Corporate. Our pricing is based on your event, the date, location, and the number of guests. Please call or email our office to discuss pricing or to arrange a personal meeting and/or tour of our facilities. Our friendly and professional staff looks forward to speaking with you.

Menu Selections

Beverages

Breakfast and
Brunch Menus

Sandwiches, Salads and Soups

Lunch Menus

Box Lunches and Sandwich Tray Menu

Hot and Cold Buffet

Picnic Buffet Hot Style

Picnic Menus

Special Occasion Menus

Party Trays

Hors d'oeuvers

Hors d'oeuvres Packages

Stations Menu

Sit Down Dinners

Hot Buffet Dinners

Comfort Food Buffet

Ala Cart Menu

Desserts

Personal Catering

WEDDING

Hors d'oeuvres, Stations, Sit Down Dinners, Hot Buffets, Hot and Cold Buffets.

HOUSE PARTY

Hors d'oeuvres, Party Trays, Stations, Special Occasion, Hot Buffets, Hot & Cold Buffets, Picnic Buffet Hot Style.

FUNERAL GATHERING

Hors d'oeuvres, Party Trays, Special Occasion, Hot Buffets, Comfort Food, Hot and Cold Buffets.

FAMILY REUNIONS / PICNICS

Hot & Cold Buffet, Picnic Buffet Hot Style, Picnic Menus

CLASS REUNIONS

Hors d'oeuvres, Party Trays, Stations, Sit Down Dinners, Hot Buffets, Picnic Buffet Hot Style, Picnic Menus.

GRADUATION PARTIES

Hors d'oeuvres, Party Trays, Stations, Special Occasion, Hot Buffets, Hot & Cold Buffets, Picnic Buffet Hot Style.

BRIDAL / BABY SHOWER

Hors d'oeuvres, Party Trays, Stations, Special Occasion, Hot Buffets, Hot and Cold Buffets.

SWEET 16 BIRTHDAY PARTY

Hors d'oeuvres, Party Trays, Stations, Special Occasion, Hot Buffets, Hot & Cold Buffets.

ANNIVERSARY PARTY

Hors d'oeuvres, Party Trays, Stations, Special Occasion, Sit Down Dinner, Hot Buffets, Hot & Cold Buffets.

BIRTHDAY PARTY - KIDS

Special Occasion, Hot Buffets, Hot & Cold Buffet, Picnic Buffet Hot Style

BIRTHDAY PARTY - ADULTS

Hors d'oeuvres, Party Trays, Stations, Special Occasion, Sit Down Dinner, Hot Buffets, Hot & Cold Buffets.

BOWLING BANQUET

Special Occasion, Hot Buffets, Comfort Food, Hot & Cold Buffet, Picnic Buffet Hot Style.

SPORTS BANQUET

Special Occasion, Hot Buffets, Comfort Food, Hot & Cold Buffet, Picnic Buffet Hot Style.

FUNDRAISER

Hot Buffets, Comfort Food, Hot & Cold Buffet, Picnic Buffet Hot Style.

Corporate Catering

COMPANY MEETING

Lunch Menu, Breakfast and Brunch Menu, Party Trays, Special Occasion, Hot Buffets, Hot and Cold Buffet, Box Lunches.

COMPANY PICNIC

Picnic Buffet Hot Style, Picnic Menus

EMPLOYEE APPRECIATION LUNCH

Lunch Menu, Hot Buffets, Hot and Cold Buffet, Hot Style Picnic Buffet

EMPLOYEE SAFETY RECOGNITION

Lunch Menu, Hot Buffets, Hot and Cold Buffet, Hot Style Picnic Buffet

EMPLOYEE APPRECIATION BREAKFAST

Breakfast and Brunch Menu

HOLIDAY PARTY

Hors d'oeuvres, Party Trays, Stations, Sit Down Dinners, Hot Buffets, Breakfast and Brunch, Hot & Cold Buffets.

OPEN HOUSE

Hors d'oeuvres, Party Trays, Stations.

GOLF TOURNAMENT

Picnic Buffet Hot Style, Picnic Menus, Hot and Cold Buffett.





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Beverages

Choose the Beverage selection to compliment your menu and event.

Cold Assorted Soft Drink Bar

Assortment of Sodas, Teas, and Bottled Water

Cold Picnic Beverage Bar

Lemonade, Iced Tea, Bottled Water

Specialty Beverage Bars*

MARTINI BAR

Assortment of Vodkas and Gin along with all the ingredients to create:

Dirty Martini

Cosmopolitan

Blue Moon Martini

Church Lady Martini

Manhattan-tini

Palm Beach

Summer Breeze

Waikiki Martini

Shrimp-tini

Oyster Shooter-tini

BLOODY MARY BAR

Assortment of Vodkas, Bloody Mary Mixes and a host of garnishes including:

Bacon Strips

Celery

Olives

Lemons

Limes

Horseradish

Cheese Sticks

Special Sauces

MOJITO BAR

Assortment of Rums, Fresh Mint, Lime, Cane Sugar

* Alcohol to be supplied by customer.

Hot Coffee, Tea Beverage Bar

Hot Coffee, Decaffeinated Coffee, and Tea

Upscale Hot Coffee Bar*

Coffee with assorted Flavors and Liquors such as: Kailua, Cointreau, and Bailey's along with all the main stay coffee additions

Hot Chocolate Bar

Hot Chocolate with: Whipped Cream Chocolate Drizzle Caramel Drizzle





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Breakfast and Brunch Menus

We offer a variety of breakfast menus. Choose from the sample menus below or allow our chef to help you create a menu of your own.

Continental Breakfast

Your choice of Select or Deluxe Coffee Break in addition to: Seasonal Fresh Fruit

Breakfast

Your choice of Select or Deluxe Coffee Break in addition to: Seasonal Fresh Fruit Fresh Scrambled Eggs Home Fried Potatoes Bacon or Sausage

Brunch

Your choice of Select or Deluxe Coffee Break in addition to Sliced Seasonal Fresh Fruit Choice of Soup (See Soup Menu) Chicken Salad with Rolls Cinnamon French Toast Bread Pudding Scrambled Eggs Home Fried Potatoes Bacon or Sausage Baked Glazed Ham with Rolls

Select Coffee Break

Fresh Brewed Coffee and Tea Assorted Chilled Fruit Juices Assorted Pastries & Muffins

Deluxe Coffee Break

Fresh Brewed Coffee and Tea Fresh Squeezed Orange Juice Cinnamon French Toast Bread Pudding Variety of Fresh Baked Muffins: Banana Walnut Apple Crumb Blueberry Chocolate Chip Toffee Pecan Fresh Baked Sticky Buns

Make Your Own Omelet

Your choice of Select or Deluxe Coffee Break in addition to: Omelet Toppings to include: Ham, Tomatoes, Green Peppers, Onions, Mushrooms, Shredded Cheese. Bacon or Sausage Home Fried Potatoes Sliced Seasonal Fresh Fruit





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Sandwiches, Salads, and Soups

The following listing of Sandwiches, Salads, and Soups are divided into Artisan or Traditional and are available when the Lunch, or Box Lunch Menus are chosen.

Artisan Sandwiches

Our Artisan Sandwiches are made with Oven Roasted Meats, a variety of Fresh Baked Breads, the freshest ingredients and homemade Condiments.

Roast Beef and Aged Cheddar - Oven Roasted Beef and Cheddar Cheese, Romaine Lettuce, Topped with Horseradish Mayonnaise.

Roast Beef and Asiago Cheese - Oven Roasted Beef and Asiago Cheese, Bed of Greens, Roasted Red Pepper Aioli

Garlic Roast Beef - Oven Roasted Beef, Provolone, Leaf Lettuce, Roasted Garlic Aioli

Grilled London Broil and Blue Cheese - Sliced Grilled London Broil, Bed of Greens, Blue Cheese Aioli

Breast of Turkey Bacon and Avocado - Oven Roasted Breast of Turkey, Bacon, Avocado, Spinach and Roasted Tomato, Lemon Ajoli

Southwestern Turkey - Oven Roasted Breast of Turkey, Pepper Jack Cheese, Leaf Lettuce, Tomato, Chipotle Mayo

Grilled Baked Ham and Brie - Crispy Grilled Ham, Brie, Mixed Greens, Sweet & Spicy Sriracha Sauce

Grilled Breast of Chicken and Artichoke - Sliced Grilled Breast of Chicken, Bed of Greens, Roasted Tomato, Artichoke and Parmesan Spread.

Grilled Breast of Chicken Mexicano - Sliced Grilled Breast of Chicken, Cheddar Cheese, Lettuce, Tomato, Chipotle Mayo

Buffalo Chicken - Sliced Grilled Breast of Chicken, Leaf Lettuce, Buffalo Sauce with Bleu Cheese Dressing

Pesto Chicken - Sliced Grilled Breast of Chicken, Mixed Greens, Chopped Tomatoes, Basil Pesto Spread

Chicken, Bacon and Avocado - Sliced Grilled Breast of Chicken, Bacon, Pepper Jack Cheese, Chopped Tomatoes, Avocado Spread

Caprese - Roasted Tomato, Fresh Buffalo Mozzarella, Fresh Basil, Olive Oil, Sweet Balsamic Glaze

Grilled Vegetable and Goat Cheese - Grilled Portabella, Zucchini, Red Peppers, Mixed Greens, Goat Cheese, Sweet Balsamic Glaze

Grilled Chicken Caesar - Slices of Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing

Soups

Chicken Corn Noodle
New England Clam Chowder
Italian Wedding Soup
White Bean with Bacon Bisque
Lemon Chicken Orzo Soup
Tomato Macaroni & Cheese Soup
White Bean Chicken Chili
Garlic Smashed Potato Soup
Broccoli and Cheddar Soup

Lobster Bisque
Crab Bisque
Fire Roasted Tomato Bisque
Tomato Bolognese
French Onion Soup
Bloody Mary Soup
Guinness Cheddar Soup
Thai Curry Chicken Rice Soup
Cheddar Baked Potato Soup
Mashed Potato & Beef Gravy Soup

Traditional Sandwiches

Our Traditional Sandwiches made with the finest lunch meats and are served on your choice of Panini Rolls, Croissants, Kaiser Rolls, White, Wheat, Multi-Grain, or Rye Bread with choice of Mayonnaise or Mustard.

Lean Roast Beef and Cheddar - Sliced Roast Beef, Cheddar Cheese, Lettuce, Tomato

Breast of Turkey and Provolone - Sliced Turkey, Provolone Cheese, Lettuce, Tomato

Baked Ham and Swiss - Sliced Baked Ham, Swiss Cheese, Lettuce,

Breast of Chicken Salad - All White Meat Chicken Salad, Lettuce, Tomato

Tuna Salad - Tuna Salad, Lettuce, Tomato

Artisan Salads

Sweet Greens - Mixed Field Greens with Granny Smith Apples, Walnuts, Goat Cheese, Dried Cranberries, Strawberry Vinaigrette

Classic Caesar - Romaine Lettuce topped with Shaved Parmesan, Croutons, Caesar Dressing

Wedge with Blue - Wedges of Iceberg Lettuce, Diced Tomatoes, Bacon, Gorgonzola Dressing

Caprese - Bib Lettuce, Tomatoes, Fresh Buffalo Mozzarella, Fresh Basil with Balsamic and Olive Oil

Spinach - Fresh Spinach, Grilled onions, Gilled Ham, Gorgonzola Cheese, Light Vinaigrette

The BLT - Bacon, Lettuce, Tomato, and American Cheese, Roasted Tomato Dressing

Thai Chicken Noodle Salad - Breast of Chicken, Lettuce, Asian Noodles, Mint, Peanuts, Spicy Peanut Dressing

Vietnamese Chicken Salad - Breast of Chicken, Shredded Cabbage, Mint, Peanuts, Vietnamese Sweet and Spicy Dressing

Traditional Salads

Garden Salad - Mixed Greens, Tomato, Croutons, Choice of Dressing

Caesar Salad - Romaine Lettuce, Parmesan Cheese, Croutons, Caesar

Dressing

Chef Salad - Mixed Greens, Tomato, Ham, Provolone, Egg, Olives, Choice of Dressing

Greek Salad - Lettuce, Tomato, Onion, Cucumber, Kalamata Olives, Parsley, Fetta Cheese, Greek Dressing



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Lunch Menus

Our Lunch Menus offer both hot and cold options. When choosing a menu that offers a Sandwich, Salad, or Soup, you may make your selection from our complete listing of Traditional and Artisan Sandwiches and Salads Menu. Soup may be added to any of the following menus.

SANDWICH & SALAD LUNCHEON

Tray of Assorted Traditional or Artisan Sandwiches Choice of Traditional or Artisan Salads Tray of Pickles and Olives or Potato Chips Fresh Baked Cookies or Fresh Fruit

SANDWICH & SOUP LUNCHEON

Tray of Assorted Traditional or Artisan Sandwiches Choice of Soup Side Salad of the Day Tray of Pickles and Olives or Potato Chips Fresh Baked Cookies or Fresh Fruit

WRAP SANDWICH LUNCHEON

Tray of Assorted Traditional or Artisan Wrap Sandwiches Side Salad of the Day Tray of Pickles & Olives or Potato Chips Fresh Baked Cookies or Fresh Fruit

PANINI SANDWICH LUNCHEON

Tray of Assorted Traditional or Artisan Panini Sandwiches Side Salad of the Day Tray of Pickles & Olives or Potato Chips Fresh Baked Cookies or Fresh Fruit

ITALIAN LUNCHEON

Toasted Garlic Bread with Cheese Baked Ziti or Penne Bruschetta Topped with Mozzarella Tossed Garden Salad w/Choice of Dressing Fresh Baked Dessert

TURKEY LUNCHEON

Roast Breast of Turkey Apple Sage Filling Yellow Sweet Corn Roll and Butter Fresh Baked Dessert

CHICKEN LUNCHEON

Rosemary Garlic Chicken Baked Potato Steamed Broccoli Roll & Butter Fresh Baked Dessert

LONDON BROIL LUNCHEON

London Broil with Mushroom Sauce Oven Browned Potatoes and Sugar Snap Peas Roll & Butter and a Fresh Baked Dessert

PA DUTCH LUNCHEON

Chicken Pot Pie Roll & Butter and a Fresh Baked Dessert

PEPPER STEAK LUNCHEON

Pepper Steak with Onions and Peppers with White Rice Roll & Butter and a Fresh Baked Dessert

CHILI LUNCHEON

Beef or Chicken Chili with Shredded Cheese and Sour Cream Corn Bread & Butter and a Fresh Baked Dessert

BEEF STROGANOFF LUNCHEON

Beef Stroganoff with Fluffy Noodles Roll & Butter and a Fresh Baked Dessert

PORK & SAUERKRAUT LUNCHEON

Pulled Roasted Pork Sauerkraut Mashed Potatoes Pork Gravy Roll & Butter and a Fresh Baked Dessert

BEEF ROAST LUNCHEON

Fall off the bone Roast Beef Beef Gravv Mashed Potatoes Green Beans Roll & Butter and a Fresh Baked Dessert



Box Lunches and Sandwich Tray Menu

The Box lunch and Sandwich Tray menu is perfect for small groups or for people who are on the go. You may order an assortment or specific Entrées . Please refer to our Sandwich, Salad, and Soup Menu for a complete listing of our Traditional and Artisan Entrée Sandwiches and Salads.

Sandwich Tray Menu

Includes an Assortment of Traditional or Artisan Sandwiches Side Salad Snack Dessert Paper Products

SIDE SALADS

Utensils

(Choice of One)
Parmesan Pasta Salad
Coleslaw
Apple Sauce
Broccoli & Cheese Salad
Fresh Fruit
Ranch Pasta Salad
Red Bliss Potato Salad

SNACKS

(Choice of One)
Potato Chips
Crackers
Pretzels
Dill Pickle
Cubed Cheese
Red Beet Egg
Carrot Sticks

DESSERTS

Dessert of the Day

BEVERAGES

Assorted Sodas, Teas, and Water

Box Lunch Menu

STANDARD BOX LUNCH

Includes a choice of Traditional or Artisan Entrée Sandwich or Salad

Fresh Fruit Cubed Cheese Utensils

SELECT BOX LUNCH

Includes a choice of Traditional or Artisan Entrée Sandwich or Salad

Fresh Fruit Snack Side Salad Dessert Utensils

DELUXE BOX LUNCH

Includes a choice of Traditional or Artisan Entrée Sandwich or Salad

Fresh Fruit Side Salad Imported Cheese Gourmet Dessert Mint Utensils



Hot & Cold Buffet

Hot and Cold Buffets offer a large variety of food which will be sure to please all of your guests. Begin with your choice of any of our three Cold Buffets and add as many hot items as you like. The Select and Premium Cold Buffets offer the finest Lunch Meats while the Gourmet Cold Buffet offers Oven Roasted Meats.

Select Cold Buffet

Roast Beef

Turkey Breast

Baked Ham

Ring Bologna

White American Cheese

Swiss Cheese

Longhorn Cheese (cubed)

Potato Salad

Parmesan Pasta Salad

Lettuce

Sliced Tomatoes

Sliced Onions

Pickles

Black & Green Olives

Chips and Pretzels

Wheat and Rye Bread

Condiments and Paper Products

Premium Cold Buffet

Roast Beef

Turkey Breast

Baked Ham

Pepperoni

Ring Bologna

White American Cheese

Swiss Cheese

Longhorn Cheese (cubed)

Potato Salad

Parmesan Pasta Salad

Lettuce

Sliced Tomatoes

Sliced Onions

Red Beet Eggs

Pickles

Black & Green Olives

Chips and Pretzels

Kaiser Rolls

Wheat and Rye Bread

Condiments and Paper Products

Gourmet Cold Buffet

Oven Roasted Top Round of Beef

Oven Roasted Breast of Turkey

Oven Roasted Smoked Baked Ham

Sliced White American Cheese

Sliced Swiss Cheese

Choice of Two Salads:

Red Bliss Potato Salad

Parmesan Pasta Salad

Fresh Garden Salad

Broccoli and Bacon Salad

Sliced Tomato and Lettuce Tray

Fresh Fruit Assortment

Intl. & Domestic Cheese Tray with Crackers

Crudités with Dip

Rye and White Italian Bread

Artisan Rolls

Condiments and Paper Products

Hot Items (to add to Cold Buffets)

Deep Fried Chicken

Barbecued Chicken

Baked Chicken

Italian Sausage & Meatballs

Grilled Sausage w/ Onions and Peppers

Swedish Meatballs with Mushrooms

Baked Ziti with Mozzarella Cheese

Penne Bruschetta with Mozzarella Cheese

Italian Shells with Mozzarella Cheese

Macaroni and Cheese

Ham and Scalloped Potatoes

Kielbasa

Galumpki

Pierogies

Beef Stroganoff

with Noodles

Haluski

Chicken Pot Pie

Baked Lima Beans

Soup (See Soup Menu)

Beef Chili

Chicken Chili

Meatloaf



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Picnic Buffet - Hot Style

The Hot Style Picnic Buffet allows you to choose as many hot items as you like with the addition of all the cold items.

Hot Items

Quarter Pound Ground Beef Hamburgers
Quarter Pound Ground Beef Cheeseburgers
Large Hot Dogs
Coney Island Hot Dogs
Chili Dogs
Italian Meatball Sandwich
Steak Sandwich with Onions
Philly Cheese Steak with Onions and Cheese Wiz
California Cheese Steak Hoagie with Lettuce,

Tomato, and Mayo Buffalo Chicken Cheese Steak

Honey Mustard Chicken Cheese Steak

Grilled Ham and Cheese Hoagie with Lettuce,

Tomato, and Mayo

Chicken Parmesan Sandwich

Italian Sausage Sandwich with Onions and Peppers

Kielbasa Sandwich

Chicken Corn Noodle Soup

Baked Lima Beans with Bacon

Penne Bruschetta

Baked Ziti topped with Mozzarella Cheese

Italian Shells topped with Mozzarella Cheese

Pierogies in Butter and Onion Sauce

Golden Deep Fried Chicken

Tangy Barbecued Chicken

Beef Barbecue Sandwich

Pork Barbecue Sandwich

Turkey Barbecue Sandwich

Pulled Pork Sandwich

Grilled Breast of Chicken Sandwich

New England Fish Sandwich

Gyro

Cold Itmes

Fresh Potato Salad
Parmesan Pasta Salad
Crisp Lettuce
Garden Tomatoes
Sweet Onions
Kosher Pickles
Black and Green Olives
Chips and Pretzels



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Picnic Menus

We offer an extensive selection of Picnic Menus. Also offered are picnic style Snack, Lunch, Dessert and Beverage Menus to complete your outdoor event. You may choose to have these menus served at our Willow Glen Park or at your location.

Picnic Dinners

A Picnic Dinner is a predetermined choice of Entrées with a selection of sides. To select a Picnic Dinner that is right for your event and budget, simply choose a Level; Standard, Select, or Deluxe, than choose your Entrée Choice. If your group is over 100 and you would like to offer your guests a choice, you may choose two Entrées. You must give us the exact count of how many of each Entrée you need for your event.

Picnic Dinner Level Options

STANDARD PICNIC DINNER

Entrée Choice Baked Idaho Potato with butter Fresh Local Sweet Corn on the Cob Homemade Pepper Cabbage Fresh Baked Rolls with butter

SELECT PICNIC DINNER

Entrée Choice
Baked Idaho Potato with butter
Fresh Local Sweet Corn on the Cob
PA Dutch Chicken Corn Noodle Soup
Homemade Pepper Cabbage
Parmesan Pasta Salad
Fresh Baked Rolls with butter
Sliced Watermelon

DELUXE PICNIC DINNER

Entrée Choice
Baked Idaho Potato with butter
Fresh Local Sweet Corn on the Cob
PA Dutch Chicken Corn Noodle Soup
Homemade Pepper Cabbage
Parmesan Pasta Salad
Fresh Garden Salad
Summer Fresh Cucumber-Tomato Salad
Crispy Vegetable Tray with Dip
Assortment of Pickles and Olives
Pretzels and Potato Chips
Sliced Watermelon
Fresh Baked Chocolate Brownies

Picnic Dinner Entrée Choices

SHEARER'S CHICKEN DINNER

A half of Shearer's famous barbecued chicken slowly grilled over a special blend of natural hardwood coals and basted with Shearer's special marinade.

SHEARER'S CHILDREN'S CHICKEN DINNER

A whole leg of Shearer's famous barbecued chicken slowly grilled over a special blend of natural hardwood coals and basted with Shearer's special marinade.

SHEARER'S CHICKEN AND RIB DINNER

A quarter of Shearer's famous barbecued chicken and a third of a rack of meaty spare ribs slowly grilled over a special blend of natural hardwood coals and basted with Shearer's special marinade.

SPARE RIB DINNER

A half rack of meaty spare ribs slowly roasted and basted with our own barbecue sauce.

STEAK DINNER 12 OZ

A 12 oz. char-broiled Delmonico steak marinated in olive oil with fresh herbs and garlic, grilled to your liking.

STEAK DINNER 2 LB

A generous 2 lb. char-broiled Delmonico steak marinated in olive oil with fresh herbs and garlic, grilled to your liking.

SHRIMP DINNER

A dozen large Gulf Shrimp steamed to perfection, served with sweet melted butter.

LOBSTER TAIL DINNER 8 OZ

A half- pound warm water lobster tail steamed to perfection, served with sweet melted butter.

LOBSTER TAIL DINNER 10 OZ

A generous 10 oz. cold water lobster tail steamed to perfection, served with sweet melted butter.

WHOLE LOBSTER DINNER

A whole Maine lobster steamed to perfection, served with sweet melted butter.



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Picnic Menus (continued)

Picnic & Theme Buffets

Picnic Buffets allow you to offer your guests a large assortment of Entrées and sides.

OLD FASHIONED PICNIC BUFFET

Italian Meatball Sandwich, Large Hot Dogs, Shearer's Famous Barbecued Chicken, Turkey Barbecue Sandwich, Choice of one: Chicken Corn Noodle Soup or Baked Lima Beans with Bacon, Fresh Potato Salad, Parmesan Pasta Salad, Pepper Cabbage, Pickles, and Olives, Chips and Pretzels

COUNTRY BARBECUE BUFFET

Shearer's Famous Barbecued Chicken, Spare Ribs, Large Hot Dogs, Baked Ziti, Choice of one: Chicken Corn Noodle Soup or Baked Lima Beans with Bacon, Fresh Potato Salad, Parmesan Pasta Salad, Pepper Cabbage, Assorted Cubed Meats and Cheeses, Pickles and Olives, Chips and Pretzels.

BUSINESSMEN'S LOBSTER AND STEAK FEST

Hors d'oeuvres selection to include: Raw Bar featuring Clams and Oysters on the half shell, Cubed Meats and Cheeses, Hot Wings, Chips and Pretzels. Dinner to include: Choice of Whole Maine Lobster or 2 lb. Char-broil Delmonico steak, Homemade Macaroni and Cheese, Stewed Tomatoes, Steamed Green Beans, Pepper Cabbage, and Ice Cream Sundae Bar.

CARIBBEAN BUFFET

Roasted Chicken with Jamaican Jerk Marinade, Pulled Pork Sandwich with Mango Chutney or Caribbean Kicker BBQ Sauce, Catch of the Day'o, Rice Creole, Mashed Sweet Potatoes, Calypso Garden Salad with Thousand Islands Dressing, Cucumber Salad with Vine Ripened Tomatoes, Caribbean Coconut Cole Slaw, Fresh Island Fruit Tray, Sun Chips with Calypso Queen Fruit Salsa

OLD FASHIONED PORK ROAST

Slow Roasted Pork, Tangy Barbecue Sauce, Fresh Baked Kaiser Rolls, Baked Idaho Potatoes with Butter, Fresh Picked Local Sweet Corn on the Cob, Applesauce with Cinnamon.

HAWAIIAN LUAU

Roasted Kailua Pork, Barbecued Spare Ribs, Chicken Teriyaki, Grilled Mahi Mahi, Shrimp Fried Rice, Baked Sweet Potato, Hawaiian Garden Salad with Green Goddess Dressing, Hawaiian Potato Salad, Oriental Cole Slaw, Namasu Cucumber Salad, and Fresh Island Fruit.

TEX-MEX

Marinated Beef Brisket Sandwich, Tacos, Slow Cooked Chicken Barbecue, Five Alarm Chili, Smokehouse Baked Beans with Bacon, Fresh Sweet Corn on the Cob, Homemade Pepper Cabbage, Tex-Mex Salad with Conqueso Dressing, Cornbread, and Tortilla Chips with Salsa.

CARNIVAL

Italian Sausage Sandwich with Onions & Peppers, Steak Sandwich, Pizza, Quarter Pound Hamburgers, Coney Island Hot Dogs, Fresh Local Sweet Corn on the Cob, French Fries, Pickles and Olives, Lettuce, Tomatoes, and Onions, Popcorn, Chips and Pretzels, Double Dutch Chocolate Cake, Hand Dipped Ice Cream, and Watermelon Slices.

Cold Picnic Beverage Bar

Assorted Sodas, Lemonade, Iced Tea, Bottled Water

Picnic Additional Selections Menu*

STEAMED CLAMS:

A Dozen Steamed Clams with Sweet Melted Butter.

STEAMED SHRIMP:

A Dozen Steamed Shrimp with Sweet Melted Butter.

STEAMED JUMBO MARYLAND CRABS:

Jumbo Maryland Crabs Steamed in our Spicy Old Bay Seasoning.

ICED RAW BAR:

A Selection of Clams and Oysters on the Half Shell Served with Lemon and Cocktail Sauce.

BUFFALO WINGS:

Chicken Wings Served with your Choice of Sauce: Medium, Hot, BBQ, Ranch or Honey Mustard.

Picnic Lunch Menus*

STANDARD LUNCH:

Large Hot Dogs, Choice of one: Soup (Chicken Corn Noodle Soup or New England Clam chowder) or Baked Lima Beans with Bacon), Chips, Pretzels, Pickles, and Olives.

SELECT LUNCH:

Quarter Pound Hamburgers, Large Hot Dogs, Choice of one: Soup (Chicken Corn Noodle Soup or New England Clam chowder) or Baked Lima Beans with Bacon), Side Salad, chips, Pretzels, Pickles, and Olives.

DELUXE LUNCH:

Meatball Sandwich, Quarter Pound Hamburgers, Large Hot Dogs, Choice of one: Soup (Chicken Corn Noodle Soup or New England Clam chowder) or Baked Lima Beans with Bacon), Side Salad, Sliced Watermelon, chips, Pretzels, Pickles, and Olives.

Picnic Snack Menus*

ALL DAY SNACK:

Chips, Pretzels, and Popcorn

STANDARD SNACK:

Assorted Cubed Meats, Ring Bologna, and Cheeses, Chips, Pretzels, Pickles, and Olives.

SELECT SNACK:

Sliced Fresh Fruit, Fresh Vegetable Tray, Assorted Cubed Cheeses with Crackers and Mustards.

DELUXE SNACK:

Buffalo Wings, Swedish Meatballs, Assorted Cubed Meats, Ring Bologna and Cheeses, Chips, Pretzels, Pickles, and Olives.

Picnic Dessert Menu*

Hand Dipped Ice Cream Ice Cream Novelties Standard Ice Cream Sundae Bar Deluxe Ice Cream Sundae Bar Fresh Popped Popcorn Snow Cones Cotton Candy

Funnel Cakes
Watermelon Slices
Chocolate Cake
Chocolate Brownies
Ice Cream & Cake or Brownies
Home Baked Cookies
Candy Store
Sandy Candy
Roasted Peanuts



Special Occasions Menu

Whether your event is Social or Corporate, our Special Occasions Menu offers uniquely designed menus that are a perfect fit for your individual special occasion. When choosing a menu that offers a Sandwich, Salad, or Soup, you may make your selection from our complete listing of Traditional and Artisan Sandwiches and Salads Menu. Soup may be added to any of the following menus.

THE BRIDAL SHOWER

Choice of Traditional or Artisan Sandwiches Red Bliss Potato Salad Caesar Salad Fresh Fruit Tray Assorted Cubed Cheeses

MONDAY NIGHT FOOTBALL

Your choice of Traditional or Artisan Sandwiches Buffalo Chicken Wings (hot or mild) Red Bliss Potato Salad Pickle and Olive Tray Pretzels and Potato Chips

THE BABY SHOWER

Your choice of Traditional or Artisan Sandwiches Your choice of Soup Broccoli & Cheese Salad Fresh Fruit Tray Baked Brie with French Bread and Grapes

THE TAILGATE PARTY

Hot London Broil Sandwiches Barbecued Spare Ribs Shredded Cole Slaw Parmesan Pasta Salad Assorted Cubed Cheeses Pretzels and Potato Chips

SOUTHERN PICNIC

Pulled Pork Sandwich London Broil Sandwich Marinated Grilled Breast of Chicken Sandwich Black Beans Grilled Vegetables Corn Bread Shredded Coleslaw

CHILDREN'S BIRTHDAY PARTY

Hot Dogs Chicken Tenders with BBQ and Honey Mustard Dipping Sauces Macaroni and Cheese Apple Sauce

THE BACHELOR PARTY

Italian Sausage Sandwiches Buffalo Wings (hot or mild) Macaroni Salad Cubed Cheese Tray Pretzels and Potato Chips

THE OPEN HOUSE

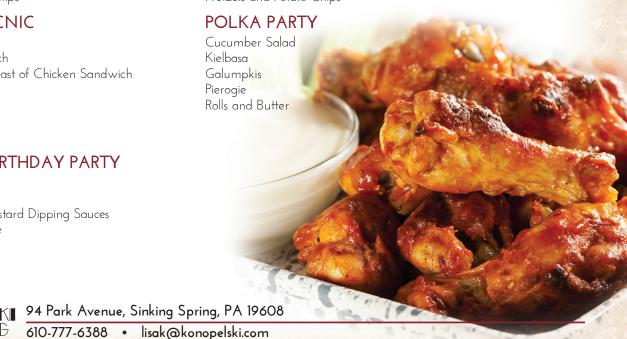
Crab Salad Ball with Crackers Assorted Cheeses with Mustards and Crackers Vegetable Tray with Dip Fresh Fruit Tray

MEXICAN FIESTA

Chicken Enchiladas Mexican Tacos Spanish Rice Tortilla Chips with Salsa

FOURTH OF JULY PARTY

Deep Fried Chicken Pulled Pork Sandwich Sweet Corn on the Cob Parmesan Pasta Salad Garden Salad Fresh Fruit Tray Vegetable Tray with Dip Pretzels and Potato Chips





Party Trays

Party Trays make a great addition to any menu. They may be used as Appetizers prior to your meal or may be combined to create your entire menu.

FRESH FRUIT TRAY

Featuring Watermelon, Cantaloupe, Honeydew, Pineapple, Grapes, Strawberries

FRESH VEGETABLE TRAY

Featuring Carrots, Celery, Broccoli, Cauliflower, Cherry Tomatoes, Ranch Dip

MARINATED VEGETABLE TRAY

Featuring Artichoke Hearts, Asparagus, Mushrooms, Heart of Palm, Red Peppers, Brussels Sprouts

GRILLED VEGETABLE TRAY

Featuring Zucchini, Squash, Red Peppers, Portabella Mushrooms, Asparagus, Brussels Sprouts

INTERNATIONAL AND DOMESTIC CHEESE TRAY

Featuring an assortment of I&D Cheeses, Spicy and Plain Fruit Preserves, Almonds, Fresh Fruit and Crackers

BAKED BRIE

With Puff Pastry, Spicy and Plain Fruit Preserves, Fresh Fruit and French Bread

DOMESTIC CHEESE TRAY

Featuring an assortment of Domestic Cheeses, Farm House Mustard and Crackers

LOADED TORTILLA CHIPS

With Ground Beef, Salsa, Lettuce, Tomato, Cheese, Sour Cream, and Black Olives

MIDDLE FASTERN HUMMUS

With Roasted Red Pepper and Roasted Garlic with Pita Triangles

EASTERN SHORE CRAB SALAD BALL

With Crackers

JUMBO SNOW CRAB CLAWS

With lemons and cocktail sauce

MARYLAND CRAB CLAWS

With lemons and cocktail sauce

STEAMED MEDIUM SHRIMP TRAY

Pick & Peel with lemons and cocktail sauce (Plain or Old Bay Style)

STEAMED LARGE SHRIMP TRAY

Peeled with lemons and cocktail sauce (Plain or Old Bay Style)

HAND CARVED FILET OF BEEF TRAY

With French Rolls and Horseradish Mayonnaise

HAND CARVED ROASTED BREAST OF TURKEY TRAY

With French Rolls and Tarragon Aioli

HAND CARVED BAKED HAM TRAY

With French Rolls and Farm House Mustard

HAND CARVED LONDON BROIL TRAY

With French Rolls and Gorgonzola Butter





94 Park Avenue, Sinking Spring, PA 19608

Hors d'oeuvres Menu

The following is an assortment of Hors d'oeuvres you may choose for your Cocktail hour or entire event. Choose the items individually or create your menu by using one of our <u>Hors d'oeuvres Packages</u>. You may also add items from our <u>Stations</u> or <u>Desserts</u> Menus to complement your event. The Hors d'oeuvres are prepared in trays of fifty.

Poultry

HOT

Chicken and Pepper Jack Quesadilla
Spicy Chicken Rolls
Cajun Chicken Emeril
Chicken Cacciatore Calzone
Chicken Satay with Spicy Peanut Sauce
Grilled Chicken and Artichoke Flatbread
Duck w/ Mango Salsa on Wonton Crisp
Chicken Quesadilla: Avocado, Chipotle Cream
Wings: Hot, Mild, Ranch, Honey Mustard, BBQ
Chicken Tenders with Dipping Sauce
Spicy Southwestern Chicken and Cheddar
Soup Shooter

COLD

Turkey on Crostini w/ Tarragon Mayonnaise Turkey, Orange Mustard, Mini Corn Muffins Oriental Chicken Salad, Puff Pastry Medium Rare Duck, Red Onion and Mustard, Brochette

Meat

HOT

Brazilian Flank Steak w/ Chimichurri Sauce
Steak Bites with Mustard Bearnaise Sauce
Steak and Pepper Jack Quesadilla
Braised Pork Belly
BBQ Baby Back Ribs
Mushroom stuffed with Sausage
Meatballs, Italian, Swedish or Curried
Cheese Burger Kabob
Mini Lamb Chops
French Garlic Sausage en croute
Andouille Sausage en Croute
Philly Cheese Steak Spring Rolls
Braised Short Ribs with Risotto
Sweet Bourbon Glazed Pork Tenderloin with
Grilled Pineapple Salsa
London Broil and Gorgonzola Flatbread

COLD

Beef Tenderloin on Crostini w/Horseradish Mayo Pork Tenderloin, Fig Marmalade Pork, Provolone, Roasted Red Pepper Crostini Cuban Sliders: Pork, Ham, Swiss, Pickle, Mustard London Broil Crostini, Gorgonzola Butter Sliced Breast of Chicken, Bacon, Avocado Crostini Sliced Breast of Chicken, Roasted Zucchini, Garlic Hummus Crostini

Vegetables/Fruits/Cheeses

HOT

Traditional Bruschetta with Balsamic Glaze Grilled Portabella and Mascarpone Crostini Stuffed Mushroom with Brie and Bacon Porcini Mushrooms in Phyllo Cup Grilled Vegetables Quesadilla Spanokopita Mini Red Potato Skins w/ Cheddar & Bacon Warm Artichoke and Parmesan Beignet Steamed Asian Seafood Dumplings with Lobster Sauce Mini Vegetable Spring Rolls: Sweet Chili Sauce Roasted Vegetables, Goat Cheese Flatbread Marinated Vegetables on Crostini Roasted Vegetable and Egg Frittata Portabella, Leek, Mascarpone Flatbread Brie, Asparagus, Pine Nut Tartlets Roasted Pepper & Fresh Mozzarella Rounds Macaroni and Cheese Tartlets Fig, Bacon and Blue Tartlets Grilled Cheese Triangles Mushroom Risotto Bacon, Egg and Cheese Toasts French Toasts with Banana, Pecans Roasted Tomato Soup Shooter White Bean and Truffle Oil Soup Shooter Butternut Squash Soup Shooter Loaded Garlic Smashed Potato Soup Shooter

COLD

Brie: Walnut with Sweet & Spicy Preserves
Roquefort Mushrooms
Marinated Vegetables: Mushrooms, Artichoke
Hearts, Asparagus, or Brussels Sprouts
Barquettes of Ratatouille
Belgian Endive with Boursin
Marinated Portabella on Crostini
Mini Fresh Fruit Kabobs
Antipasti Skewer: Olive, Mozzarella Ball,
Pepperell, Artichoke
Vichyssoise Soup Shooter
Caprese Skewers, Grape Tomatoes,
Fresh Mozzarella and Basil
with a balsamic syrup
Fresh Cut Crudités

Seafood

HOT

Lobster, Macaroni and Cheese Tartlets Mushrooms stuffed with Crab Seafood American in Puff Pastry Shrimp Focaccia Clams Casino Petite Maryland Crab Cakes Pan Seared Rare Tuna, Wasabi Dipping Sauce Crab Filled Artichoke Hearts Cajun Shrimp Emeril Scallops Teriyaki wrapped in Bacon Lobster, Sun Dried Tomato Cream Sauce, Tartlet Smoked Mussels with Curried Mayonnaise Crab Bisque Soup Shooter Crab Rangoons Shrimp Tacos, Fried Won Ton, Sweet Sriracha Sauce Crispy Oyster Tacos: Tomatillo Salsa, Cilantro Mini Fish Tacos: Cabbage and Chipotle Sauce Deep Fried Shrimp Shooters: Sweet Sriracha Sauce

Grilled Shrimp with Wasabi Dipping Sauce

COLD

Smoked Salmon, Honey Mustard Aioli
Caribbean Crab on Corn Chips with Mango Salsa
Lobster & Crab on Toasted Won Ton
Crab Eggs Lucullus
Smoked Whitefish on Croustade
Maryland Crab Claws, Cocktail Sauce
Seafood and Avocado Napoleons
Snow Crab Claws, Cocktail Sauce
Seared Ahi Tuna Taco: Avocado, Cilantro
Crab and Avocado on Crispy Wonton
Jumbo Shrimp Cocktail Shots: Lemon,
Bloody Mary Dip and Bacon
Chilled Shrimp Shooters: Cocktail, Remolade,
or Cilantro Salsa



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Milk Shooter

with Herb Dip Shooter

Mini PB&I with Ice Cold

Hors d'oeuvres Packages

The following Hors d'oeuvre Packages can be served during your cocktail hour prior to your dinner or as your entire meal if you are planning a cocktail style event. Please choose from our complete list of Hors d'oeuvres listed on our Hors d'oeuvres Menu. To complete your menu, you may choose to add items from our Stations or Dessert Menus.

PACKAGE ONE

Table Service "A"
Fresh Fruit Display, Fresh Vegetables
with Dip, Assorted Cubed Cheeses with Dip

PACKAGE TWO

Table Service "B"
Fresh Fruit Display, Marinated or
Grilled Vegetables,
International and Domestic Cheese Board

PACKAGE THREE

Table Service "A" or "B" with Three passed Hors d'oeuvres

PACKAGE FOUR

Table Service "A" or "B" with Four passed Hors d'oeuvres

PACKAGE FIVE

Table Service "A" or "B" with Five passed Hors d'oeuvres

PACKAGE SIX

Table Service "A" or "B" with Six passed Hors d'oeuvres

PACKAGE SEVEN Choice of Four passed Hors d'oeuvres

PACKAGE EIGHT Choice of Five passed Hors d'oeuvres

PACKAGE NINE Choice of Six passed Hors d'oeuvres



Stations Menu

Food Stations will enhance your affair by having food placed around your venue allowing your guests to "graze" and naturally mix and interact with each other. Some stations are Action or "Staffed" and others are Self-Serve. You may create an entire menu using stations or add items from our Hors d'oeuvres Menu.

Chef's Carving Station

ROASTED FILET OF BEEF

Roast Tenderloin of Beef, quickly Grilled over open flame, carved to order, served open face on Crostini or on a French roll as a sandwich. Choice of Roasted Pepper Aioli, Regular and Horseradish Mayonnaise.

PRIME RIB OF BEEF

Slow roasted to perfection and served open face on Crostini or on a French roll as a sandwich. Choice of Roasted Pepper Aioli, Regular and Horseradish Mayonnaise.

LONDON BROIL OF BEEF

Marinated and quickly grilled over Open flame, carved to order, served open Face on Crostini or on a French roll as a sandwich. Choice of Gorgonzola Butter, Regular and Horseradish Mayonnaise

TOP ROUND OF BEEF

Oven Roasted carved to order, served open face on Crostini or on a French roll as a sandwich. Choice of Roasted Pepper Aioli, Regular and Horseradish Mayonnaise.

BREAST OF TURKEY

Oven Roasted Turkey Breast with Rosemary and Garlic carved to order, served open face on Crostini or on a French roll as a sandwich. Choice of Tarragon Mayonnaise, Cranberry Chutney and Dijon Mustard

SMOKED BAKED HAM

Baked Ham with our Apricot Glaze Carved to order, served open face on Crostini or on a French roll as a sandwich. Choice of Farmhouse Mustard and Dijon Mustard

BBQ BABY BACK RIBS

Barbequed Baby Back Ribs will be cut to order and served with Buttermilk Biscuits and Smokehouse Skillet Beans

SMOKED NORWEGIAN SALMON

Sliced and served on Cocktail Rye Bread, Sweet Onions, Capers, Lemons, Egg and Dill Cream Cheese.

BONELESS PORK LOIN

A Boneless Pork carved to order, served open face on Crostini or on a French roll as a sandwich. Choice of Dijon Mustard and Sweet Apple Compote

Pasta Station

The Chef will prepare your choice of pastas and sauces. Station includes grated Parmesan Cheese.

PASTAS

Penne, Angel Hair, Tortellini, Fettuccini

SAUCES

Marinara, Bolognese, Vodka, Alfredo, Pesto, Lobster

Fajita Station

Make your own Fajita featuring Sliced Grilled Chicken and Beef with Green Peppers, Onions, Salsa, Cheddar Cheese, Sour Cream, Refried Beans, Guacamole, Chipotle Sause and Tortillas.

Fish & Beef Taco Station

Choice of Flour and Corn soft Taco Shells, Seasoned Beef, Grilled White fish, Cheddar Cheese, Shredded Lettuce, Shredded Cabbage, Diced Onion, Cilantro, Limes, Hot & Mild Tomato Salsa, and Sour Cream.

Bruschetta Station

Grilled Crostini brushed with Olive oil with your choice of Toppings:

Traditional Bruschetta
Tomato, Basil with Parmesan
Kalamata Olives Tapenade w/ Chevre Cheese
Roasted Wild Mushrooms, Gorgonzola Cheese
Caramelized Onion, Taleggio Cheese
Hot Peppers and Aged Provalone
Sundried Tomatoes and Goat Cheese
Tomato Basil & Garlic Concasse
Tuscan White Bean
Roasted Eggplant Relish

Artichoke and Parmesan Cheese

Martini Potato Bar

Smashed Garlic Potatoes served in Martini Glasses with your choice of: Braised Short Ribs; Cabernet Reduction Beef Gravy Shredded Cheddar Cheese Smoked Bacon Steamed Broccoli Sour Cream | Chives | Butter

Deluxe Potato Bar

Smashed Garlic Potatoes and Smashed Sweet
Potato served in Martini Glasses
with your choice of:
Braised Short Ribs; Cabernet Reduction
Beef Gravy
Shredded Cheddar Cheese
Smoked Bacon
Steamed Broccoli
Brown Sugar
Cinnamon & Sugar
Marshmallows
Sour Cream | Chives | Butter

Salad Station

Your choice of salads such as:
Traditional Fresh Garden Salad
Mixed Greens w/Apples, Walnuts, Goat Cheese,
Dried Cranberries: Strawberry Vinaigrette
Classic Caesar topped with Shaved Parmesan
Wedges of Iceberg Lettuce with Gorgonzola
Dressing, Diced Tomatoes and Bacon
Sliced Tomatos, Fresh Buffalo Mozzarella, and
Fresh Basil with Balsamic and Olive Oil



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Stations Menu (continued)

Antipasti Station

Grilled Vegetables to include: Zucchini, Summer Squash, Asparagus, Portabella Mushrooms

Marinated Vegetables to include: Artichoke Hearts, Roasted Red Peppers, Heart of Palm, Cherry Tomatoes, and Brussels Sprouts,

Variety of Olives

Variety of International and Domestic

Cheeses

Imported Cured Meats

Soup Shooter Station

A variety of Soups served in Shot Glasses. White Bean with Black Truffle Oil Crab Bisque Lobster Bisque Spicy Southwest Chicken and Cheddar Roasted Tomato with Basil Oil Spicy Bloody Mary with Horseradish Chicken Chili Soup with Monterey Jack Corn and Crab Chowder Butternut Squash Garlic Smashed Potato Soup Cheddar Baked Potato Soup Broccoli and Cheddar Soup Guinness Cheddar Soup

Flat Bread / Focaccia Station

Flat Bread or Focaccia served with your choice of toppings:

Potato with Rosemary and Roasted Garlic Drizzled with Olive Oil

Grape, Walnut and Goat Cheese London Broil with

Gorgonzola and Watercress Prime Rib, Caramelized Onion,

Horseradish sauce

Fresh Pork Sausage, Sundried Tomatoes and Goat Cheese

Grilled Vegetables and Mascarpone Cheese Tomatoes with Fresh Buffalo Mozzarella and Basil leaves

Grilled Portabella and Mascarpone Cheese Shredded Pork with Provolone

and Roasted Red Peppers Greek Style with Chicken, Feta, Olives

and Tzatziki Sauce Barbecued Chicken, Bacon, Caramelized

Onions and Cheddar Peaches, Goat Cheese, Arugula and Balsamic Wild Mushrooms and Goat Cheese, Caramelized Onions, Truffle Oil

Chicken Wing Station

Extra Crispy Chicken Wings fried and dressed to your liking. Mild Buffalo Hot Buffalo Ranch Barbecue Sweet & Spicy Asian Teriyaki Honey Mustard

Mini Slider Station

A Mini Slider Station with your choice of: Mini All Beef Cheese Burgers Mini Grilled Breast of Chicken Mini Crab Cakes Mini Sausage Link Mini Philly Cheese Steak Full Assortment of Toppings and Condiments available to include: Caramelized Onions, Gorgonzola, Roasted Red Peppers, Bacon, Mushrooms, Lettuce and Tomato

Grilled Artisan Bread Crostini and Dip Station

Grilled Crostini with your choice of Dips: Baked Crab Dip Artichoke & Spinach Dip Buffalo Chicken Dip Roasted Tomatoes & Garlic Olive Tapenade

Macaroni and Cheese Bar

Sharp Cheddar and Monterey Jack with Elbow Pasta served in Martini Glasses with your choice of Toppings to include: Crispy Fried Onions Stewed Tomatoes Steamed Broccoli Crispy Grilled Ham Bacon Grilled Porcini Mushrooms

Raw Bar

Clams on the Half Shell Oysters on the Half Shell Cocktail Sauce Hot Sauce Horseradish Lemons

Nacho Station

Crisp Tortilla Chips featuring your choice of Spicy Beef, Melted Cheddar Cheese, Black Beans, Jalapeno Peppers, Tomatoes, Black Olives, Guacamole, Scallions, Sour Cream

Fruit, Vegetable, and Cheese Station

Fresh Fruit featuring: Watermelon, Cantaloupe, Honeydew, Pineapple, Grapes, and Strawberries Fresh Vegetables featuring: Carrots, Čelery, Broccoli, Čauliflower, Zucchini, Yellow Squash, Cherry Tomatoes and Dip Assortment of Cheeses featuring: Longhorn, Muenster, Swiss, and Pepper Jack

Deluxe Fruit, Vegetable, and Cheese Station

Fresh Fruit featuring: Watermelon, Cantaloupe, Honeydew, Pineapple, Grapes, and Assorted Berries Grilled Vegetables featuring: Zucchini, Yellow Squash, Red Peppers, Asparagus, Brussels Sprouts and Portabella Mushrooms International and Domestic Cheeses featuring: an assortment of five Cheeses.

Make Your Own Omelet Station

Fresh Eggs Omelet Toppings to include: Ham, Bacon, Tomatoes, Green Peppers, Onions, Mushrooms, Sharp Cheese.

Hamburger Station

Flame Grilled 1/4 Pound Fresh Hamburgers Featuring Full Assortment of Toppings and Condiments available to include: Caramelized Onions Gorgonzola, Pepper Jack, Cheddar and American Cheese Roasted Red Peppers Mushrooms Fresh Salsa Leaf Lettuce and Tomatoes



Sit Down Dinner

Choose from our list of sit down dinner menus for the utmost in elegance and formal dining.

Please select one or two Entrée choices and our chef will assist you with the appropriate accompaniments. Sit down dinners are served with crisp hearth baked rolls and fresh creamery butter.

Entrées

BEEF

Roast Prime Rib of Beef, au jus Tournedos of Beef Filet, Morel -Mushroom Sauce Roast New York Sirloin Strip Grilled London Broil, Gorgonzola Butter Brazilian Flank Steak, Chimichurri Sauce

POULTRY

Breast of Chicken Francese, Oscar Breast of Chicken Francese, Dijon Sauté Breast of Chicken Piccata Sauté Breast of Chicken Marsala Sauté Breast of Chicken Provencal Sauté Breast of Chicken, Pecan Maple Cream Grilled Breast of Chicken Bourbon Grilled Tuscan Breast of Chicken Stuffed Chicken, Boursin, Spinach, Ham, Red Pepper Cream Sliced Chicken and Penne Pasta, Sundried Tomatoes in a basil pesto sauce Sliced Chicken with Penne ala Vodka Sliced Chicken Bruschetta

Roast Turkey Breast w/Natural Gravy

Baked Tilapia, Olive Oil, Tomato, Caper

Baked Tilapia, Mango Salsa

SEAFOOD

Baked New England Cod, Lemon Herb Butter Flounder Provencal with Tomatoes, Capers, Olives, Garlic & White Wine Baked Haddock, Red Pepper Coulis Seafood American in Puff Pastry Baked Stuffed Flounder w/Crabmeat Stuffed Jumbo shrimp w/Crabmeat Broiled Swordfish with Lemon, -Olive Oil and Garlic Norwegian Salmon, Sweet Bourbon Glaze Baked Lobster tail, Drawn Butter & Lemon Hardwood Smoked Salmon with Honey Mustard Aioli Blackened Catfish, Cajun Shrimp & Scallop with a garlic lemon sauce over Linguini Lump Crab Cake, Red Pepper Coulis

Entrées

VEAL & PORK

Medallions of Veal Marsala Fricassee of Veal Scaloppini Roast Rack of Nature Veal w/Morels Roast Rack of Spring Lamb, Zinfandel Demi-glace Roast Loin of Pork w/Fruit Compote PA Dutch Pork Roast, Natural Gravy

Smoked Baked Ham w/Apricot Glaze

Fresh Vegetables

Sugar Snap Peas
Honey Buttered Carrots
Baby Carrots
Mélange of Seasonal Vegetables
Buttered Corn
Fresh Broccoli Florets with Garlic Butter
Fresh Asparagus Spears
Cauliflower Au Gratin
Zucchini and Summer Squash
Green Beans with Bacon

Salads

Traditional House Garden Salad
with choice of Dressings
Spinach Salad with Grilled Onions and
Gorgonzola
Classic Caesar Salad with Bacon
Caprese Plate with Tomato, Basil,
and Fresh Mozzarella
Mixed Greens with Apples, Goat Cheese
and Walnuts, Strawberry Vinaigrette
Boston Bib Salad with Balsamic Vinaigrette

Desserts

Please review our Dessert Menu for Complete Selection

Beverages

Coffee, Regular or Decaf., Tea Please Review our Beverage Menu for Additional Selections.

Accompaniments





Lobster Macaroni and Cheese

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Hot Buffet Dinners

A Hot Buffet menu style is recommended when presentation and variety of foods is preferred. Select your Entrée choices and our chef will assist you with the appropriate accompaniments. Dinner buffets are served with crisp hearth baked rolls with fresh creamery butter.

Entré es

BEEF

Roast Prime Rib of Beef, Au Jus
Tournedos of Beef Filet
with Morel Mushroom Sauce
Roast New York Sirloin Strip
Grilled London Broil, Gorgonzola Butter
Brazilian Flank Steak w/ Chimichurri Sauce
Carved Top Round of Beef, au jus

POULTRY

Breast of Chicken Francese, Oscar
Breast of Chicken Francese, Dijon
Sauté Breast of Chicken Piccata
Sauté Breast of Chicken Marsala
Sauté Breast of Chicken Provencal
Sauté Breast of Chicken Pecan Maple Cream
Grilled Breast of Chicken Bourbon
Grilled Tuscan Breast of Chicken
Stuffed Chicken, Boursin, Spinach, Ham
Red Pepper Cream
Sliced Chicken and Penne Pasta, Sundried
Tomatoes in a Basil Pesto Sauce
Sliced Chicken With Penne ala Vodka
Sliced Chicken Bruschetta
Carved Roast Turkey Breast w/Natural Gravy

SEAFOOD

Baked Tilapia, Olive Oil, Tomato, Caper Baked Tilapia, Mango Salsa Baked New England Cod, Fine Herb Butter Flounder Provencal with Tomatoes, Capers, Olives, Garlic & White Wine Baked Haddock with Red Pepper Coulis Seafood American in Puff Pastry Baked Stuffed Flounder with Crabmeat Stuffed Jumbo Shrimp with Crabmeat Broiled Swordfish w/Lemon, Olive Oil & Garlic Norwegian Smoked Salmon with Sweet Bourbon Glaze Baked Lobster tail, Drawn Butter and Lemon Hard Wood Smoked Salmon with Honey Mustard Aoli Blackened Caffish, Cajun Shrimp & Scallop with a Garlic Lemon Sauce over Linguini Lump Crab Cake, Red Pepper Coulis

Entrées

VEAL, PORK, & LAMB

Medallions of Veal Marsala
Fricassee of Veal Scaloppini
Roast Rack of Nature Veal, with Morels
Roast Rack of Spring Lamb,
Zinfandel Demi-glace
Roast Loin of Pork with Fruit Compote
PA Dutch Port Roast, Natural Gravy
Carved Baked Ham with Apricot Glaze

PASTA

Penne Bruschetta | Penne ala Vodka Baked Ziti topped with Mozzarella Fettuccini Alfredo w/ Sun dried Tomatoes Linguini with sautéed Vegetables Calypso Penne, Veg., Spicy Cream Sauce Bow Ties Carbonara with Ham, Tomatoes, Garlic, and Cream Macaroni and Cheese | Pastitsio Orzo w/Mushrooms & Roasted Tomatoes

Fresh Vegetables

Pasta Primavera

Sugar Snap Peas
Honey Buttered Carrots
Baby Carrots
Mélange of Seasonal Vegetables
Buttered Corn
Fresh Broccoli Florets with Garlic Butter
Fresh Asparagus Spears (in season)
Cauliflower Au Gratin
Zucchini and Summer Squash
Green Beans with Bacon

Desserts

Please Review our Dessert Menu for Complete Selection.

Beverages

Coffee (Reg. or Decaf.), Tea Review Beverage Menu for Additional Selections

Accompaniments

Garlic Mashed Potatoes
Loaded Mashed Potatoes
Roasted Fingerling Potatoes-Herb Butter
Parslied New Red Potatoes
Oven Browned Potatoes
Potatoes Dauphine | Potatoes Boulangere
Baked Idaho Potato | Baked Sweet Potato
Candied Yams | Wild Rice | Rice Pilaf
Angel Hair Pasta | Fettuccini Alfredo
Fresh Whipped Potatoes
Pennsylvania Dutch Potato Filling
Orzo with Browned Butter
Mushroom Risotto | Couscous

Salads

Traditional House Garden Salad with choice of Dressings
Spinach Salad with Grilled Onions and Gorgonzola
Classic Caesar Salad with Bacon
Caprese Plate with Tomato, Basil, and Fresh Mozzarella
Sweet Greens with Apples, Goat Cheese, Walnuts, Strawberry Vinaigrette
Boston Bib Salad with Balsamic Vinaigrette
Selection from our Salads Menu

Number of Entrée Options:

One Entrée (Pasta)
One Entrée (Meat or Seafood)
Two Entrée (1 Meat or Seafood, 1 Pasta)
Two Entrée (2 Meat or Seafood
Three Entrée (2 Meat or Seafood, 1 Pasta)
Four Entrée (3 Meat or Seafood, 1 Pasta)



Lobster Macaroni and Cheese

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Comfort Food Buffet

If you prefer Comfort Food or are working with a limited budget, this menu features classic Americana Comfort Food at its best! You may choose one or more Entrees. Comfort food buffets are served with rolls and butter.

Comfort Food Entrées

Oven Roasted Top Round of Beef with Natural Mushroom Gravy Oven Roasted Turkey Breast with Natural Gravy Smoked Baked Ham with Apricot Glaze Pulled Pork Roast with Natural Gravy Baked Chicken (Legs, Thighs & Breasts) Pepper Steak over Rice Beef Stroganoff over Noodles Meatloaf with Natural Gravy Shepherd's Pie Bangers and Mash (Sausage and Mashed Potatoes) Ham and Scalloped Potatoes Baked Ziti topped with Mozzarella PA Dutch Chicken Pot Pie Chicken and Dumplings Macaroni and Cheese Chicken Chili with Tomatoes, Shredded Cheese, and Sour Cream Beef Chili with Shredded Cheese Baked White Fish with Lemon

Fresh Vegetables

Buttered Corn Broccoli String Beans Glazed Carrots Cauliflower Sauerkraut

Accompaniments

Baked Potato
Potato Filling
Mashed Potatoes
Buttered Noodles
Parslied New Potatoes
Oven Browned Red Potatoes
Baked Sweet Potatoes
Candied Yams
Rice Pilaf

Desserts

Please Review our Dessert Menu for Complete Selection

Beverages

Coffee: Regular or Decaf., Tea Please Review our Beverage Menu for Additional Selections.





À La Carte Menu

Our à la carte menu allows you to order menu items for pickup service only.

Selections Servings Deep Fried Chicken (legs, thighs & breasts) 3 per lb. BBQ Chicken (legs & thighs) 3 per lb. BBQ Chicken (legs, thighs & breasts) 3 per lb. Sliced Grilled London Broil Sandwich 5 per lb. Italian Sausage & Meatballs 4 per lb. Italian Meatballs 4 per lb. BBQ Baby Back Spare Ribs 50 ct. Galumki 1 dozen Haluski 4 per lb. Baked Beans 4 per lb. Steak Sandwich 4 per lb. Turkey BBQ 4 per lb. Chicken Wings (medium or hot) 50 ct. Fresh Fruit Salad 4 per lb.

Sandwiches

PANINI SANDWICHES (3" / 6")

Roast Beef, Turkey, Ham, Tuna Salad, or Chicken Salad

CROISSANT SANDWICHES

Roast Beef, Turkey, Ham, Tuna Salad, or Chicken Salad





Desserts

No menu is complete without the finishing touch from our dessert menu. Choose from the sample listing below or we can create a dessert just for your affair.

Desserts

Fresh Baked Apple Pie with choice of Whipped Cream or Ice Cream

Pumpkin Pie with choice of Whipped Cream or Ice Cream

Cheesecake with Fresh Fruit

Carrot Cake w/Cream Cheese Icing

Pecan Pie with Dark Chocolate Drizzle

Double Dutch Chocolate Cake with Butter Cream Icing

Fudge Brownie w/Vanilla Ice Cream and Raspberry Sauce

Glazed Baked Apple in Cream topped with Sweet Crumbs

Chocolate Bread Pudding with Raspberries and Vanilla Sauce

Cinnamon French Toast Bread Pudding with Cream and Maple Syrup Sauce

Warm Apple Crisp with Vanilla Ice Cream and Caramel Sauce

Strawberry Shortcake with Fresh Whipped Cream

Caramel Apple Taco with Ice Cream

Bananas Foster

Assortment of Cupcakes; Lemon, Red Velvet, Peanut Butter & Chocolate, Double Chocolate

Candy Bar Station

Featuring a large assortment of Candy

Hand Dipped Ice Cream

Ice Cream Sundae Bar

featuring an assortment of toppings

Fresh Fruit Sherbet

LARGE HOME BAKED COOKIES

Chocolate Chip Sugar Oatmeal Peanut Butter Pecan Carmel M&M

ASSORTED MINIATURE DESSERTS

Lemon Squares
Chocolate Covered Strawberries
Chocolate Chip Brownie
Italian Cannoli
Cinnamon Cheese Square
Caramel Apple Taco
Mini PB&J
Dark Chocolate Cake with Caramel and Sea Salt
Fresh Fruit and Nutella Wonton
Assorted Dessert Shooters

BUTLERED DESSERTS WITH ICED COLD MILK SHOOTERS

Assorted Miniature Cookies and Miniature Desserts served with Ice Cold Chocolate and Whole Milk

FONDUE STATION

Milk and Dark Chocolate and Carmel Fondue served with a display of Mini Cookies, Mini Desserts, Fresh Fruit, and Cake Bites

