
BREAKFAST MENU

Continental Breakfast

Executive

Assorted Bagels with Cream Cheese
Mini Danish, Muffins, and Cinnamon Buns
Fresh Fruit Salad
Assorted Juices
Colombian Coffee, Tea, Decaf.
Condiments
Paper Products

\$7.95 per person plus 6% tax

Presidential

Assorted Homemade Quiches or Egg Strottas
Fresh Fruit and Sliced Cheese Display
Assorted Bagels with various Cream Cheeses
Honey Glazed Croissants and Scones
An Assortment of Preserves, Sweet Butter, and Margarine
Assorted Juices
Colombian Coffee, Tea, Decaf
Paper Products

\$9.95 per person plus 6% tax

Pricing includes buffet linen

Lancaster Breakfast Buffet

A Selection of Orange, Tomato, and Cranberry Juices

Basket of Breakfast Pastries, Fruit Breads,
Muffins, and Assorted Bagels

Display of Sliced Fruit and Fresh Berries

Scrambled Farm
Fresh Eggs

- or -

Choice of two

Egg Stradas* (add \$1.00)

Buttermilk Pancakes
with Maple Syrup

- or -

Homemade French
Toast Casserole

Lean Pork Sausage and Hickory Smoked Bacon

Sauteed Herb Potatoes

An Assortment of Preserves, Marmalade,
Sweet Butter, Margarine, and Cream Cheese

Fresh Ground Regular and Decaffeinated
Colombian Coffee & An Assortment of Herbal Teas

\$11.50 per person plus 6% tax

Pricing includes buffet linen, paper products, and set up.

Healthy Breakfast Buffet

A Selection of Orange, Tomato, and Cranberry Juices

Assorted Flavored Scones

Fresh Fruit Salad

Turkey Sausage with Cranberry Compote

Whole Wheat Pancakes with Honey and Maple Syrup

Scrambled Egg Beaters with Tomato Salsa

Herbed Roasted Red Bliss Potatoes in a
Herbed Light Olive Oil

An Assortment of Preserves, Marmalade,
Sweet Butter, and Margarine

Fresh Ground Regular and Decaffeinated
Colombian Coffee & An Assortment of Herbal Teas

\$12.50 per person plus 6% tax

*Pricing includes buffet linen, paper products,
delivery, and set up.*

Theme Menus

Pricing based on 25 people or more

“Mucho Grande”

Make Your Own Mexican Madness

Tacos Fajitas Quesadillas

Fresh ground beef sautéed with cilantro, chile peppers, and lime juice
Boneless chicken breast marinated and sautéed with green peppers and onions

Comes with all the toppings:

Grated Cheese, Shredded Lettuce, Green Onions Chopped Tomatoes, Sour Cream and Guacamole

Sides Selections

(Choose One)

Southwest Pasta Salad: pasta tossed with black beans, tomatoes, scallions, corn, and our famous chipotle dressing

Mexican Rice: white rice with kidney beans, corn, peas, tomatoes, onions, red peppers and Mexican spices

Includes:

Choice of Green Salad
Tortilla chips, salsa, black bean dip, iced tea, lemonade and paper products

\$12.95 per person plus tax

“A Bit Of Philadelphia”

Make Your Own Cheese Steak

Beef and Chicken Steaks on Philly’s Finest Rolls

Top It With:

Sautéed Mushrooms, Onions, Hot Peppers, Melted Cheese, and Marinara Sauce

Build Your Own ‘Rocky Balboa’ Signature Croissants

Homemade Roasted Chicken Salad with Grapes

- and -

Fresh Seafood Salad from the Italian Market Served with Green Leaf Lettuce and Tomatoes

Includes One of The Following Salads:

Greek Salad: Fresh Green Leaf, Chunks of Feta Cheese, Calamata Olives, Red Onions, Olive Oil and Vinaigrette Dressing

- or -

Caesar Salad: Romaine Lettuce, Fresh Grated Parmesan Cheese, Croutons, topped with Our Towne’s Caesar Dressing

Comes With “South Street’s Finest Treats:

Philadelphia Soft Pretzels, Assorted Tasty Cakes, Goldenberg’s Peanut Chews

Assorted Soda, Snapple, and Bottled Water

\$14.95 per person plus tax



Theme Menus (continued)

“An Afternoon in Venice”

(Choose Three)

Chicken Piccata

Homemade Chicken Parmesan

Chicken Marsala

Italian Sausage with Onions and Peppers

Boneless Chicken Cacciatore

Homemade Meatballs

Eggplant Rollatini

Stuffed Shells

Pasta Primavera

NEW! Baked Spinach and Artichoke

Penne Pasta with Fontina Cheese

Fettuccine Alfredo with Broccoli and Chicken

Vegetable Lasagna topped with Fresh Grilled Vegetables

Homemade Lasagna made to order

Includes:

Caesar Salad: Crisp Romaine Lettuce with Fresh Grated
Parmesan Cheese, Croutons and our Caesar Dressing

- or -

Our Famous Greek Salad with chunks of Feta Cheese

Pasta Parmesan Salad: A mixture of Cellentani, Rotini and Cheese Tortellini with Roasted Peppers,
Asiago Cheese, Fresh Basil, Plum Tomatoes, in a Vinaigrette Dressing, topped with Black Olives

Italian Rolls and Garlic Bread

Choice of Beverage

Cannolis, Cream Puffs, and Eclairs

\$15.95 per person plus tax

(Based on 40 people or more on weekends)



Sample Menus

Cobblestone Drive

Stationary Hors d'Oeuvres

(Choose Five)

Imported Cheeses, Pepperoni and Salami

Fresh Fruit with Honey Yogurt Dip

Hot Crab Dip served with assorted Crackers

Sweet and Sour Meatballs

Fresh Vegetable Tray with Spring Garden Dip

Fresh Mozzarella layered with vine ripened tomatoes

served with hard crusted bread and Roasted Red Peppers

Grilled and Roasted Vegetable Tray served with hard crusted Italian bread

Plum Tomato Bruschetta

Buffalo Wings: Hot and Mild Served with Chunky Bleu Cheese Dressing

Antipasto (Add \$1.50 per person)

Chicken Tenders served with assorted dips and sauce

Carving Station

(Choice of One)

Carved Roast Turkey Breast served with apple cranberry chutney

Carved Top Round of Beef served with horseradish cream sauce

Spiral Honey Baked Ham served with specialty mustards and farmhouse chutney

Roasted Pork Tenderloin served with plum harvest chutney

Seared Whole Roasted Filet Mignon served with bernaise sauce

(Add \$8.00 per person)

Carving Station comes with one of the following choices of salads

California wild greens served with feta cheese, walnuts, and balsamic vinaigrette

Caesar salad with fresh parmesan cheese

Traditional tossed salad with choice of dressings

Fresh spinach served with hard cooked eggs, mandarin oranges, and citrus dressing

Greek Salad: fresh green leaf, plum tomatoes, chunks of feta cheese, calamata olives, red onions, olive oil and vinaigrette dressing

Wild Greens with sautéed pears, peeled cucumber rounds, pine nuts, goat cheese, served with sesame Pear and raspberry cranberry vinaigrette dressing

Served with Assorted Hearth Baked Rolls, Coffee, Condiments and Paper Products.

\$19.95 per person plus tax and service

Sample Menus (continued)

OUR TOWNE PARTY PLEASER

Party Pleaser Entrées (Choose 3)

Deluxe Cold Cut Tray

Italian Meatballs

Sausage and Peppers

Roasted Chicken

Pasta Primavera or Vegetable Lasagna

Oven Roasted Pulled Pork

Baked Ziti

Hot Roast Turkey with Gravy

Hot Roast Beef

Stuffed Shells

Hot and Mild Chicken Wings

(Add \$1.00 per person)

Salads (Choose 2)

Homemade Redskin Potato Salad

Tomato Basil Salad

Caesar Salad

Macaroni Salad

Pasta Salad

Cole Slaw

Fresh Fruit Salad *(Add \$1.00 pp)*

Broccoli Salad

California Wild Green Salad

Greek Salad

Tossed Salad with choice of dressings

Homemade Tortellini Salad

Beverage

Iced Tea and Lemonade

Includes rolls, rye bread, condiments and paper products

\$11.95 per person plus tax



Sample Menus (continued)

THE COVERED BRIDGE

Entrées (Choose 3)

Roast Pork Tenderloin with Rosemary and Port Wine Gravy

Top Round of Beef with Mushroom Demi Glaze

Pasta Primavera or Vegetable Lasagna topped with Fresh Grilled Vegetables

Chicken Florentine

Boneless Breast with Tomato and Basil served over fresh Spinach

Chicken Piccata

Boneless Breast sauteed with lemon, white wine and capers

Chicken Mediterranean

Boneless Breast grilled with Herbs, finished with Onions, Peppers and Mushrooms

Chicken Marsala

Boneless breast of chicken sautéed with mushrooms and served with a marsala wine sauce

Apricot Ginger Chicken

Boneless breast of chicken sautéed and served in an apricot ginger sauce

Norwegian Salmon Filet

Baked with Chardonnay and topped with fresh Lemon and Capers.

Flounder Stuffed with spinach and wild rice in a veloute sauce.

(Crab Stuffing - Add \$1.50)

Seafood Newburg or Shrimp Scampi

Served over basmati rice or linguine fini noodle

(Add \$2.00 per person)

Carved Prime Rib of Beef

(Add \$6.00 per person) Requires Carver

Whole Roast Tenderloin of Beef

(Add \$3.00 per person) Requires Carver

Includes

Fresh Vegetable Medley, Green Beans Almondine, or Ginger Glazed Carrots

Scalloped Potatoes, Roasted Red Bliss Potatoes, or Harvest Wild Rice

Salad of Choice

Hearth Baked Dinner Rolls

Coffee, Tea, Decaf

Paper Products

\$18.95 plus tax

Sample Menus (continued)

SPECIAL ADDITIONS

Our popular pasta and stir-fry stations provide a wonderful compliment to the Cobblestone Drive cocktail party.
Please call for more details.

French and Italian Pastry Favorites

Includes Eclairs, Cannoli's, Cream Puffs, Pinafores, Assorted Tarts, and Puff Pastries

\$4.00 per person

Viennese Sweet Table

Includes French Pastries, Strawberry Amoretto Cake, Carrot Cake, Triple Chocolate Cake, Assorted Cheese Cakes

\$5.25 per person

Beverage Service

Bar setups to include soda, bottled water, mixers, fresh fruits, ice and plastic tumblers

\$4.00 per person

Bartender

A bartender service is available at \$125.00 for five hours. (\$25.00 per hour)

Additional Costs

Tables: \$8.00 per 60" round table (From Local Rental Company)

Chairs: \$1.25 per folding brown samsonite chair

Linen: \$4.00 per 85" round white tablecloth (covers 60" round table)

Napkins: \$ 0.50 per linen napkin (Assortment of colors available)

Centerpieces Available upon request

We will be more than happy to provide pricing for upgraded linen, china, glassware, flatware, tents, dance floor or any other party needs.

Please feel free to call us anytime.

Cindy and Bill Keucher



Corporate Menus

Market Street Luncheon

Entrées

(Choose Three)

Deluxe Cold Cut Tray
Italian Meatballs
Sausage and Peppers
Roasted Chicken
Baked Ziti
Oven Roasted Pulled Pork
Hot Roast Beef
Stuffed Shells
Hot Roast Turkey with Gravy
Chile Con Carne
Beef or Chicken Cheesesteaks
Chicken Wings (*Add \$1.00 per person*)

Homemade Salads

Choose two from the selections on the back page.

Beverage

Iced Tea or Lemonade

Includes

Rolls, Rye Bread, Condiments,
and Paper Products

\$11.95 per person plus 6% tax

The Ultimate Bistro Sandwich

Choose Three

Chicken Salad with Grapes
Imported Deluxe Ham
Tuna Salad
Oven Roasted Turkey Breast
Seafood Salad
Grilled Vegetable Wraps
Egg Salad
Black Angus Roast Beef

*All pre-made sandwiches served on an assortment of
freshly baked rolls, rye breads, wraps, and croissants.*

Beverage

Assorted Soda, Bottled Water and Snapple

Includes

Choice of two salads or one soup and one salad
Variety of sliced cheeses
Lettuce, tomatoes, pickles
Chips and Pretzels
Paper Products

\$10.95 per person plus 6% tax

Main Street Buffet

Entrées

(Choose Three)

Chicken Parmesan
Chicken Marsala
Vegetable Ratatouille Over Pasta
Five Cheese Lasagne
Vegetable Lasagne
Pepper Steak or Beef Burgundy
Sliced Sirloin of Beef
Boneless Pork Tenderloin
Apricot-Ginger Chicken
Chicken Cordon Bleu

Sides

(Choose Two)

Green Beans Almondine
Wild Harvest Rice
Roasted Red Potatoes
Fresh Vegetable Medley
Garlic Mashed Potatoes
Ginger-Glazed Carrots
Scalloped Potatoes
Rice Pilaf

Includes

Choice of one salad Coffee, Tea, Decaf Hearth baked dinner rolls Paper Products

\$16.95 per person plus 6% tax

Corporate Menus (continued)

Homemade Salads

Red Bliss Potato
Macaroni
Pasta
Cole Slaw
Fresh Fruit Salad
Caesar
Greek
Broccoli
California Wild Greens
Spinach

Homemade Soups

Roasted Red Pepper and
Smoked Gouda Bisque
Broccoli Cheese
Minestrone
Seafood Chowder
Butternut Squash
Country Vegetable and Beef
Italian Wedding Soup
Cream of Potato
Country Chicken Noodle
New England Clam Chowder
Maryland Vegetable Crab

Dessert Options

Homemade Cookies
\$1.50 per person

Meltaways, Brownies, and Lemon Bars
\$2.00 per person

Assorted Cakes and Pies
\$3.00 per person

French and Italian Pastry Favorites
\$4.50 per person

Ice Cream Sundae Bar
\$4.00 per person

Ask About

Breakfast Meetings
Theme Menus
Corporate Picnics
Weddings, Showers, Birthdays
Cocktail Parties
Boxed Lunches
Small or Large

All pricing based on 25 people or more.

Discounts available for large groups.



Sample Menu Enhancements

Cobblestone Drive Enhancements

Dock Street

Cooked Jumbo Shrimp, Blue Point Oysters on the Half Shell, Littleneck Clams on the Half Shell, Jumbo Crab Claws, Lemons, Spicy Cocktail Sauce and Remoulade Sauce

\$14.99 Per Person

Mashed Potato Bar

Choose Two Potatoes: Garlic, Red Bliss, Yukon Gold or Sweet Mashed Warm Cream Potatoes
Served with Caviar, Bacon, Sour Cream, Cheddar Cheese, Roasted Peppers, Chopped Herbs, Caramelized Onions, Mushrooms, Steamed Broccoli, Goat Cheese, Bleu Cheese, Brown Sugar, Maple Syrup and Marshmallows

\$5.95 Per Person

Italian Market

Choose Two Pastas

Penne
Gemelli or Farfalle
Three Cheese Ravioli
Grilled Vegetable Ravioli
Spinach and Cheese Ravioli
Lobster Ravioli
Roasted Wild Mushroom Ravioli

Choose Two Sauces

Red Pepper Asiago
Tomato Basil
Alfredo
Vodka
Ratatouille
Parma Rosa with Prosciutto

Includes fresh basil and pine nut pesto, garlic bread, and fresh grated parmesan cheese

\$6.99 Per Person

China Town's Stir Fry Station

(Please select one)

Chicken, Beef or Pork Tenderloin Strips Stir fried with
Traditional Oriental Sauces, Mandarin Vegetables, served over Rice

Seafood: Shrimp and Scallops sautéed with vegetables and fresh garlic
in a light vermouth sauce and served over rice

\$7.99 Per Person



Picnic Menus

The following menus are just a few ideas for a backyard picnic. The menus and options we provide are limitless. We will be happy to customize a menu that works for you. Please note that pricing information and salad selections are on the following page.

All American Picnic

Grilled Hot Dogs Grilled Chicken
1/3 lb. Black Angus Burgers
Barbecued Boneless Chicken
Choice of three salads
Corn on the Cob
Baked Beans
American Cheese Slices,
Lettuce & Sliced Tomatoes, Pickles
and Sliced Onions
Iced Tea and Lemonade
\$13.95 per person

Mardi Gras Barbecue

Louisiana Style Baby Back Ribs
Cajun Style Grilled Sausage
1/3 lb. Black Angus Burgers
Black Beans & Rice
Corn on the Cob
Choice of Two Salads
Picnic Condiments
Iced Tea and Lemonade
\$17.95 per person

The Great Western Barbecue

Pulled Hickory Smoked Pork BBQ
Mesquite Grilled Breast of Chicken
Grilled Ribeye Steak
Grilled Hot Dogs
Texas Style Chile
Corn on the Cob
Choice of two Salads
Sour Dough Rolls
Iced Tea and Lemonade
Picnic Condiments
\$18.95 per person

The Hawaiian Luau

Roast Suckling Pig
Hawaiian Chicken
Marinated Grilled Flank Steak
Wild Rice
Choice of three salads
Hearth Baked Dinner Rolls
Iced Tea and Lemonade
Picnic Condiments
\$19.50 per person

The Executive Club House Picnic

Grilled Filet Mignon
Grilled Salmon
Grilled Vegetables
Roasted Red Potatoes or choice of Rice
Choice of two Salads
Picnic Condiments
Hearth Baked Dinner Rolls
Iced Tea and Lemonade
\$22.95 per person

All menus include heavy chinet plates, napkins, forks, knives, cups, and buffet linen.

Homemade Salad Choices

Spinach Salad
Redskin Potato Salad
Fresh Fruit Salad
(Add \$2.00 per person)
Tortellini Parmesan Salad
Macaroni Salad
Greek Salad with Feta Cheese

Tomato Basil Salad
Tossed Garden Salad
Pasta Salad
Spring Salad with Bleu Cheese & Walnuts
Broccoli Salad
Caesar Salad
Cole Slaw

6% sales tax, 18% service charge and a \$76.00 grill fee will be added to all quoted prices.

The prices in this proposal are based on groups of a minimum of 50 or more.

Discount pricing is available for large groups of over 100.

Picnic Additions

Additions To Your Picnic

Italian Water Ice
\$1.25 per person

Homemade Cookies, Brownies,
and Lemon Bars
\$2.50 per person

Ice Cream Sundae Bar
\$4.00 per person

Snapple and Bottled Water
\$1.00 per person

Assorted Sodas
\$0.75 per person

Plum Tomato Bruschetta
\$1.50 per person

Crudite of Vegetables and Dip
\$1.50 per person

Jumbo Gulf Shrimp
\$140.00 per 100 shrimp

Fresh mozzarella with vine ripened tomatoes and fresh basil.
Served with hard crusted Italian bread.
\$1.50 per person

Ask about our fabulous:

Kabobs Clam Bakes Seafood Options Veggie Burgers



Butlered Hors d'Oeuvres

Hot

Asparagus Wrapped in Filo
Maryland Crab Cakes with Tarragon Mayonnaise
Jerk Chicken Skewers with Peanut Sauce
Fresh Sea Scallops Wrapped in Bacon
Stuffed Mushrooms with Crab, Thyme, and Lemon
Beef Satay with Bourbon Sauce
Mini Philly Cheese Steak Bruschetta
Pan Seared Lamb Chops
Cocktail Beef Franks in Puff Pastry
Mini Cheese Burger Sliders
Mushrooms Stuffed with Spinach and Feta
Corn Cups with Southern Pulled Pork
Peking Duck Rolls served with dipping sauce
Brie Wrapped in Filo
Beef Wellington served with Bearnaise Sauce
Dates Wrapped in Bacon
Feta Cheese and Spinach Phyllo Triangles
Potato Pancakes with Grannysmith Apple Chutney & Sour Cream

Cold

Fresh Melon Wrapped with Prosciutto
Seared Tuna with a dot of Wasabi, served on Japanese crackers
Tapanade on Crostini with Goat Cheese
Roasted New Potatoes stuffed w/sour cream and crumbled bleu cheese
Cucumber Rounds with Salmon Mousse
Norwegian Smoked Salmon wrapped around Grilled Asparagus Tips
Stuffed Cherry Tomatoes with Bourson Cheese
Skewered Pasta Purses Stuffed with Prosciutto and Fontina Cheese
Shrimp Vinaigrette wrapped in Pea pods
Seared Beef Tenderloin on Crostini
Skewered Tortellini with Lemon Parmesan Sauce

