

BUFFET EVENT PACKAGES

\$25/pp

- 1 Entrees
- 1 Pasta
- 1 Sides
- 1 Salad
- 1 Dessert

\$35/pp

- 2 Entrees
- 1 Pasta
- 2 Sides
- 1 Salad
- 1 Dessert

\$50/pp

- 3 Entrees
- 1 Pasta
- 3 Sides
- 1 Salad
- 1 Dessert



Chicken and Pork

- Chicken Parmigiana
- Chicken Marsala or Picatta
- Italian Sausage and Peppers (hot or mild)
- Shimpy's Pit BBQ Chicken Thigh
- Shimpy's Pit BBQ Pulled Pork
- Tandoori Chicken
- Herb Roasted Pork Tenderloin
- Roasted Tomato & Goat Cheese Chicken Breast

Beef and Veal

- Gaucha Steak
with Chimmichurri
- Chipotle Meatloaf
- Braised Short Rib
- Veal Saltimbocca
- Meatballs in marinara

Pasta

- Pesto Tortellini
- Seasonal Vegetable Lasagna
- Bolognese Lasagna
- Linguini in white clam sauce
- Ravioli ala Vodka
- Brown Butter and Herb Gnocchi
- Roasted Garlic Shrimp Scampi
- Crab Gravy Spaghetti
- Tortellini Alfredo

Seafood

- Maryland Style Crabcakes + **\$3pp**
- Char-Grilled Salmon
- Butter & Lemon Tilapia
- Crab Stuffed Flounder + **\$4pp**

Sides

- Rosemary Roasted Red Potatoes
- Smoked Paprika Potato Hash
- Roasted Garlic Whipped Potatoes
- Roasted Sweet Potatoes
- Jeweled Cous-Cous
- Rice Pilaf
- Steamed Broccoli
- Roasted Cauliflower
- Sautéed Asparagus
- Green Beans Almandine
- Seasonal Vegetables
- Honey Glazed Carrot

Salads

Caesar

Romaine lettuce, shaved Parmesan, garlic croutons, creamy Caesar dressing

Spring Mix

Mescaline greens, shaved carrots, cucumbers, cherry tomatoes, honey-balsamic dressing

Spinach

Marinated strawberries, goat cheese crumbles, toasted pecans, citrus vinaigrette

Arugula and Bleu

Baby arugula, Gorgonzola crumbles, candied walnuts, dried cherries, spiced cider vinaigrette

Avocado and Orange

Iceberg and romaine lettuce, shredded carrots, radish, roasted tomato file, orange-ginger dressing.

Chef's Seasonal

Preparation of greens topped with seasonal vegetables and choice of dressing

Dressings

Creamy Caesar, Herb Ranch, Honey Mustard, Honey-Balsamic, Italian Vinaigrette, Citrus Vinaigrette, Orange-Ginger Dressing, Spiced Cider Vinaigrette, Green Goddess dressing,

Desserts

Cookies and Milk

Chocolate chip, oatmeal raisin, and sugar cookies
with a variety of milk and sweet creams

Miniature Desserts

Assortment of custards, cakes and terrines.

Ask about our selection of favorite **appetizers, grazing tables, small plates and premium desserts** to enhance any package



Considerations

All packages require a minimum of 40 people

All packages include basic disposables.

All packages are subject to PA Sales tax of 6% and service charge of 9%.

Serviced events over 75 people subject to an 8% gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness