

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

Pasta

- Pesto Tortellini
- Ravioli ala Vodka
- Tortellini Alfredo

Seafood

- Maryland Style Crabcakes
- Char-Grilled Salmon

Beef and Veal

- Gaucho Steak
with Chimmichurri
- Chipotle Meatloaf
- Braised Short Rib
- Meatballs in marinara

Salads

Caesar

- Romaine lettuce, shaved
- Parmesan, garlic croutons, creamy Caesar 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 filet, orange-ginger dressing.

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

Display Platters

*Pricing denotes small/large
Small platters feed approx. 12-16 guests
Large platters feed approx. 18-30 guests*

Sliced Fruit

\$52/\$96

Cantaloupe, Honeydew, Pineapple,
Seasonal Stonefruit, Granny Smith Apples,
Seasonal Berries

Fruit and Cheese

\$55/105

Honeydew, Cantaloupe, Pineapple, Grapes
Seasonal Berries, Dried Cherries and
Cranberries, Cheddar, Pepper jack, Colby
Jack, Swiss

Charcuterie

\$75/\$135

Assorted cured meats, Roasted Red Peppers,
Mixed Marinated Olives, Pepperoncini,
Marinated Vegetables (*artichokes, mushrooms
and asparagus*), Marinated Mozzarella, Crostini

Crudite

\$45/\$82

Carrot, Celery, Red peppers, Cherry tomatoes,
Broccoli, House-made Ranch Dipping sauce

Mediterranean

\$58/110

Dolmas, Roasted Red Pepper Hummus, Tzatziki,
Fresh Cucumbers, Roasted Garlic, Marinated
Feta, Mixed Olives, Pita, Naan, Sesame Crackers

Artisan Cheese

\$75/\$142

Chef's selection of artisan cheeses from our local
cheese monger paired with pickled vegetables
and chutneys.

Sandwich Trays

Hoagies

Based off 2 pieces per person and
come with a side of mustard, mayo
and herb oil on request. **\$8/pp**
Choice of three options:

Honey Roasted Turkey and Swiss

Black Forest Ham and Cheddar

Italian (Genoa Salami,
Soppressata, Capicola, Aged
Provolone, Italian long hot
peppers, lettuce, tomato and herb
oil)

Roast Beef, Tomatoes, Sautéed
Spinach, aged cheddar and
Horseradish Cream

Grilled Vegetables, shaved
parmesan and rosemary aioli

Hot Sandwiches

*hot sandwich orders
require 25 ppl minimum
\$10/pp*

Hot Roast Beef
with provolone

Meatball Subs

**Herb Roasted
Italian Pork**
*Broccoli Rabe, Roasted Red
Peppers*

Assorted Hoagie and Wrap Tray

Choice of 5
sandwich and wrap
options.
Excludes tea
sandwiches

\$12/pp

Tea Sandwiches

Based off 4 pcs per person and come with a side of
mustard, mayo and herb oil on request. **\$9/pp**

Choice of two:

Smoked Salmon and dill

Cucumber and caper

Smoked Salmon Salad

Chicken Salad

Smoked Paprika Egg Salad

Cream Cheese and Heirloom Tomato

Wraps

Based off 2 pcs per person and come with a
side of mustard, mayo and herb oil on
request

\$8/pp Choice of two options

Chicken Caesar

Roasted Squash, Goat Cheese and Arugula

Ancho Pepper Chicken with pico de gallo,
cheddar and lettuce

Turkey BLT

Tuna Salad

Considerations

All buffet packages require a minimum of 20 people.

All packages include basic disposables.

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

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