

COCKTAIL PARTY MENU

Appetizer packages include service ware and upscale disposable appetizer plates and napkins.

Service packages available at a minimum of 4 hours of time including setup/breakdown.

Personalize your party with additional displays, stations, food bars, and grazing tables.

\$12/pp

3 Hors D'ouerves

Hoisin-Soy Chicken Skewers
Teriyaki glaze

Lamb Lollipops (GF)
+\$2pp

Spanakopita

Asian Pork Meatballs (GF)

Smoked Crab Dip
sourdough crostini

Vegetable Dumpling (V)
lemongrass dipping sauce



Pastrami Rubeen Eggrolls

Potato Latkes (GF)
salmon mousse and dill

\$15/pp

5 Hors D'ouerves

Featured Hors D'ouerves

Perfect for anytime or occasion



Seared Sesame Tuna (GF)
sushi rice cakes

Asparagus and Asiago
Quiche bites

Roasted Mushroom and
Tarragon Bruschetta (V)

Black Bean
charred corn Empanada (V)

Award Winning Beer
Mac 'n' Cheese Fritters (V)

Tomato and Basil
Bruschetta (V)

\$20/pp

7 Hors D'ouerves

Bacon wrapped scallops (GF)
horseradish crema

Moroccan Chicken Skewers (GF)
Tzatziki

Spanish Shrimp Skewers (GF)
tomato and olives

Lamb Skewers (GF)
Tzatziki, mint and Tahini

Aloo Gobi Springroll (V)
(potato/cauliflower)
mint Riata dipping sauce

Gorgonzola stuffed
Prosciutto wrapped Dates (GF)

Seasonal Hors D'ouerves

Fall-Winter

Maple Pumpkin
Bisque Shooter
(V) (GF)
Cinnamon crema

Crispy Seared
Porkbelly (GF)
Kimchi slaw

Kennett Square
Mushroom Jalapeno
Popper (V)

Sweet Potato
Flatbread (V)
Asiago & fresh herbs

Baked Brie and
Stewed Apple Puffs
(V)

Apple & Dried
Cherry Stuffing
Fritter
brown gravy

Rosemary Roasted
Butternut Squash
Spoon (V) (GF)
Baratta

Braised Short Rib
(GF)
crispy fried potato

Spring-Summer

Baked Brie &
Balsamic (V)
marinated strawberry
puffs

Cucumber
Watermelon Spoon
(V)
Tajin & Feta

Kani Crab Salad
cucumber wedge

Shrimp Coctail
Shooter
with spicy Sriracha
sauce

Asparagus &
Caramelized Onion
Flatbread
roasted garlic & aged
cheddar

Heirloom Tomato
Caprese Salad
fresh Mozzarella & Basil

Roasted Corn Bique
Shooter
buttered lobster

Grilled Peach Pork
BBQ
Spring Rolls

Display Platters

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 (*Salami,
Pepperoni, Capicola and
Soppressata*), Roasted Red
Peppers, Mixed Marinated
Olives, Pepperoncini,
Marinated Vegetables
(*artichokes, mushrooms and
asparagus*), Roasted Garlic,
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

Artisinal Cheese

\$75/\$142

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

STATIONARY STATIONS MENU

Prices are per person
All stations require a service package and include all necessary service-ware rentals.
Vegetarian Substitutes can be made for most dishes

Shimpy's BBQ Shack

NEW

\$22

Choice of 2 Proteins:

Smoked Beef Brisket

Jalapeno Sausage

Dry-Rubbed Chicken Thigh

Pit Pulled Pork

Honey Cornbread

Tangy Potato Salad

Creamy Coleslaw

Hawaiian Rolls, Shimpys

Signature BBQ Sauce, sliced
onion and pickles

East Asian Flavors \$24

Choice of 2 Proteins:

Hand-Rolled Sushi

Beef and Broccoli

Bulgogi Beef

Orange Chicken

General Tso's Chicken

Steamed Rice

Pork Dumplings

Crab Wontons

Chilled Lo Mein Salad

Sambal/Ginger/Soy/Sriracha

Mint/Thai Basil

Baked Potato Bar \$9

Jacket Potatoes

Chopped Bacon

Chopped Pit Pork

Cheddar Cheese

Chopped White Onion

Sour Cream

Chives/Scallions

Horseradish Crema

Whipped Butter

Tapas Bar \$21

Patatas Bravas w/ Pimenton

Aioli

NEW

Gambas al Ajillo

(Garlic Shrimp)

Extra Crispy Calamari

Empanada di Chorizo

Vegetable Tortilla

Albóndigas con Champiñones

(Meatballs with mushrooms)

olives, cheese, marinated

vegetables

Mac and Cheese Bar \$11

Straight up Mac and Cheese

Craft Beer Mac and Cheese

Shimpy's BBQ Pulled Pork

Pulled Buffalo Chicken

Thick Cut Bacon Lardons

Chipotle Sauce

Herb Aioli

Buffalo Sauce

Roasted Garlic Hot Sauce

Avocado-Cilantro Sauce

Noodle Bowl Bar \$17

NEW

Rice Noodles

Soba Noodles

Seasoned Chicken Broth

Bean Sprouts, Julienne Bell

Pepper, Sno Peas, Shaved

Cucumbers, Thai Basil, Chiles,

cilantro, limes, Ponzu glaze,

Black Garlic sauce, Gochujang,

Sesame Peanut Sauce

Middle East Feast \$22

Choice of 2 entrees:

Chicken or Pork Souvlaki

Tandoori Chicken

Lamb Gyro

Falafel

Beef Shawarma

Dolmas

Jeweled Basmati

Carrot Salad

Figs/Dates/Cashews

Marinated Feta

Pita and Flatbreads

NEW

Irish Pub Fare \$23

Crispy Fish and Chips

Welsh Rarebit w/ Sourdough

Crostini

Smoked Bangers and Mash

Boxy and Farmers Cheese

Guinness Beef Stew

Irish Soda Bread

Whipped Butter

Pickled Garden Vegetables

Bacon Bar \$12

Thick Cut Applewood

Smoked Bacon

Thick Cut Pepper Bacon

Spicy Teriyaki BBQ Sauce

Beer Cheese Dip

Cheesy Grits

Melted Milk Chocolate

Bourbon Vanilla Dip

All American BBQ Sauce

ACTION STATIONS MENU

Prices are per person
All stations require a service package and an Event Chef per station and include all necessary service-ware rentals. Vegetarian Substitutes can be made for most dishes

Street Tacos \$18

Choice of two proteins:

Carne Asada

Pork al Pastor

Ancho Chicken Breast

Birria

Cilantro Lime Jackfruit

Assortment of Sauces and Accompaniments

Corn or Flour Tortillas

Corn Tortilla Chips



Hand-Carved \$25

Choice of two proteins:

Italian Roasted Porchetta

Garlic-Studded Prime Rib

Filet of Beef

Smoked Turkey Breast

Honey-Glazed Ham

Herb Roasted Pork Tenderloin

Assortment of Sauces and Accompaniments

Assorted Dinner Rolls

Whipped Butter

Shawarma Pit \$25

Choose 1 Spit Roasted Meat:

Garlic and Herb Beef

Spiced Lamb Shoulder

Turmeric Spiced Chicken

Lavash

Shaved Lettuce, Fresh Tomato, Cucumber, Shaved Onion, hummus, tahini, eggplant, pickled vegetables



Pasta-To-Order \$16

Penne Rigate

Farfalle

Four Cheese Tortellini

Alfredo, Marinara and Pesto Cream

Assorted Toppings

Grated Parmesan

Red Pepper Flake

Garlic Bread

Sizzle and Stir-Fry \$21



Choice of 2 Mains:

Sesame Chicken

Soy-Marinated Shave Pork

Hoisin Marinated Tofu

Chile Marinated Shrimp

Teriyaki Beef

broccoli, carrots, snap peas, mushrooms, bell peppers scallions, cilantro, chiles, lime

Assorted Sauces

White and Brown Rice

Slider Station \$12

Choice of 2 entrees:

Angus Beef Patties

Black Bean Burger

Salmon and Scallion Patties

Shimpy's BBQ Pulled Pork

Southern Fried Chicken

Brioche Slider Rolls

Assorted of Sauces and Accompaniments

Raw Bar \$26

Shucked Oysters on the Half Shell
(subject to market availability)

Cocktail Crab Legs

16/20 Extra Jumbo Shrimp

Cheddar-Old Bay Fritters

Mignonette, Cocktail Sauce,

Horseradish, Hot sauce

Lemon Wedges

Horseradish

Grazing Tables

Table setup by a Culinarian requires an hour setup time and a minimum of 40 people. Prices are per person and include upscale disposables and service-ware rentals.

Dips and Crisps

\$12

Artichoke-Parmesan Dip, Za'atar Hummus, Salsa, Guacamole, Street Corn Dip, Caramelized Onion Dip, tortillas, fresh fried potato chips, crudité vegetables, crackers, pita, crostini

Fromage Fantaisie

\$15

A selection of Chef curated cheeses, chutneys, pickled and fresh vegetables, crackers, dried fruit, fresh berries, grapes

Butcher and Baker Board

\$12

A selection of artisan cured meats, fresh and pickled vegetables, savory jams and chutneys, freshly baked breads, seasonal fruits

Shop Local PA

\$19

Working with multiple craft producers of fine cheeses, meats and fresh produce this table highlights the products from Chester County and the surrounding region

Gourmet Gameday

\$13

Handcrafted fresh pretzels with cheese sauce, cured and smoked sausages, pepperoni Stromboli pinwheel, Cowboy caviar, twice fried baby potatoes and assorted Aiolis, jalapeno popper dip, buffalo chicken dip, chili con Queso dip, chips, hard pretzels, pickled vegetables, fresh breads

Bar Packages & Service

Bartenders - 1 per 75 guests

Minimum 4 hour event time + 1 hour for setup/cleanup
\$50 per hour

Basic Bar Package & Non-Alcoholic Beverages - **\$4.5pp**

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Cranberry, Citrus Fruits, Bitters, Spa Water, Ice, Bar Top setups, beverage dispensers,



All packages require a minimum of 40 people
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