



Served lunch sample #5 2019

(if you are booking your event on a Sunday, you can also choose to offer our Sunday Brunch for \$21.50 per person sharing the buffet portion with our other Sunday brunch guests, or \$26.50 for your own private buffet, assuming the space allows for it)

SERVED

Seasonal Petite Organic Salad (GF)

January-March-Baby spinach, goat cheese, candied nuts, sun-dried cranberry vinaigrette
April-August-mixed greens, Dunbarton blue cheese, candied nuts, strawberries, dark balsamic
Sept.-Dec,- mixed greens, local cheddar, nuts, honey crisp apple, apple cider vinaigrette

ENTREES

Pan Roasted Petite "Free Bird" Chicken Breast (GF)

Creamy mashed potatoes, haricot vert, local mushrooms pan jus

House Made Seasonal Pasta

October-March-Butternut Squash Ravioli-sage cream, pumpkin seed oil
April-June-Mushroom ravioli, parmesan cream
July-Sept.-Fresh Spinach-Ricotta Ravioli-sun-dried tomato sauce with a touch of cream

DESSERTS

Petite Fallen Chocolate Cake

Chantilly laced whipped cream

Food	\$21.75 per person
Tax	6%
Gratuity	20% of the final bill, excluding gratuity

Non-alcoholic beverages-

Non-alcoholic beverage station includes coffee, fresh brewed un-sweetened tea, lemonade, coke, diet coke and sprite-\$2.50 per person

***Dessert Info See below

+++Beverage/Bar Info See below

***We allow shower to bring a cake or cupcakes from either our suggested artisan baker, Michele Mitchell Pastry Designs (www.mmpastrydesigns.com) or from a company of your choice.

No other food can be brought into restaurant. We will cut and serve your cake at no extra charge. If you want to delete our house made desserts, because you are planning on a cake or cupcakes you may substitute two of the hors d'oeuvres listed below in lieu of the desserts.

***If you would like to add on a scoop of our artisan, creamery ice cream to the cake or cupcakes you brought, you can do so for \$1 per person.

Hors D'oeuvres-we will substitute 1.2 pieces of each hors d'oeuvre per person. For example, if you have 30 guests, and choose the cheese tarts, we will provide 36 tarts for your event. The hors will be passed and then the remainder placed on a table.

Stationed

House made spiced salsa-fried corn tortillas (GF-chips are fried in a communal fryer)

Hand cut seasonal Veggies-roasted red pepper hummus (GF)

Warm spinach and artichoke dip-broken bread

Tarts

Kennett Square Tart-local mushrooms and triple creamed brie baked in filo

Local Goat Cheese Tart- Second Chance Ranch honey, nuts, caramelized onions

Served Crispy-each roll is 3 pieces (items fried in a communal fryer)

NOLA Chicken Spiced Spring Rolls-house made BBQ Sauce (GF)

Vegetable spring roll-Chipotle aioli (GF)

Shrimp spring rolls-Thai chili sauce (GF)

House Made Flat Breads-each flat bread is 6 pieces

3 cheese-Hand-made mozzarella, Reggiano, boursin, aged balsamic

House Made Tuscan Flatbread-Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic

+++Beverage/Bar Info

Alcoholic Beverages- We can limit the bar to only have what you want, for example, only wine, wine and beer, full bar or just the “never ending” shower drinks listed below.

Wine- Wine- You may pre-order from the wine list posted on the website
 For \$27.50 per bottle, you may elect to serve our house red and white wine. The house wines change frequently, but are always dry and high-quality artisan wines.

Beer-You may select just few beers from the list to be available for your guests or have the complete list available. The list is posted on the website as well.

Liquor-You may elect to have mixed drinks available as well.

Cash Bar-The restaurant and bar are open during the hours we host showers. You can elect to have your guests purchase their own drinks at the bar.

Beverage Proposals for Baby/Bridal Showers- “Never Ending Punch Bowl”///Per Drink

	<i>Per Glass</i>	<i>Per Pitcher</i>	<i>“never ending”</i>
Strawberry Basil Lemonade-	\$7	\$45	\$250

Puree of fresh strawberries, basil infused lemonade, spiked with Stoli citrus

Watermelon-strawberry Sangria-	\$10	\$60	\$275
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White wine, vodka, triple sec, muddled watermelon and citrus syrup; mason jar

	<i>Per Glass</i>	<i>Per Pitcher</i>	<i>“never ending”</i>
Summer Rum Punch	\$7	\$50	\$250

Orange, pineapple, dark rum, grenadine, ginger ale, fresh squeeze of lime

BP Bloody Mary-	\$7	\$45	
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House made mixed (can be spiced to your liking)

Mimosa Bar-	\$7	\$50	\$275
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Sparkling wine, fresh (OJ, Pomegranate, Strawberry puree)

Apple Cider Sangria	\$10	\$60	\$275
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Brandy, Prosecco, pomegranate juice, sparkling apple cider

Rose Sangria-			\$300
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Rose wine, Chambord, raspberries, peaches, sparkling lemonade

The strawberry basil lemonade can be made without alcohol for \$15 per pitcher. The “never ending” price is suggested for a party of 35-50 guests, but you know your guests and it may work for parties as small as 25.

Mocktail Beverage List-

	<i>Per Glass</i>	<i>Per Pitcher</i>	<i>"never ending"</i>
Strawberry Lemonade-	\$3	\$25	\$100
Puree of fresh strawberries, lemonade, chopped basil			
	<i>Per Glass</i>	<i>Per Pitcher</i>	<i>"never ending"</i>
Summer Punch	\$3	\$25	\$100

Other details you want to keep in mind;

-White linen table cloths may be requested for a \$25 up charge per room (not per table)

-Alcohol-your party can be alcohol free, use our house white and red wine or choose from our shower drink menu page.

-you can have access to the space 1 hour before the scheduled start time for decorating.

-No tacking or taping to walls, furniture etc.-

-Booths and other furniture cannot be moved

-tables and chairs must be moved by staff

-no unwrapped candy bar

-no outside food other than cake or cup cakes from a licensed and insured baker

-no confetti or small decorative items like that