



Rehearsal Dinner

MENU-5 2026

SERVED

(Choose 1 salad and 1 soup, or 2 salads-the guests will choose the day of the party from your selections)

Fall/Winter Seasonal Salad

Kale and romaine, pumpkin seeds, pear, roasted carrots, parmesan, maple-mustard vinaigrette

Spring/Summer Seasonal Salad

mixed greens, goat cheese, local strawberries, candied nuts, dark balsamic

Fall Organic Salad

mixed greens, goat cheese, honey crisp apples, candied nuts, dark balsamic

Chopped Iceberg Wedge

Tomato, crisp bacon, blue cheese, cucumber, blue cheese dressing

Baby Spinach

goat cheese, candied nuts, Port wine- sun-dried cranberry vinaigrette

Steakhouse Caesar Salad

Chopped romaine, brioche croutons, Reggiano cheese, creamy garlic dressing

Cup of Seasonal House Made Soup

Pumpkin and Butternut Squash Bisque—Fall/Winter

Creamy Asparagus Soup-Spring/Summer

Creamy Kennett Square mushroom soup-All Year

+\$5 Maryland Crab Bisque

+\$3 Crock of Classic French Onion

+\$5 New England Style Clam Chowder

+\$12 Creamy Lobster Bisque



ENTREES

Garlic Roasted Jumbo Shrimp

Lemon and English pea parmesan risotto, yuzu aioli

House Made Seasonal Pasta (choose 1)

Pumpkin-butternut squash ravioli, sage cream, pumpkin seed oil-Fall/Winter

Or

Baby Spinach and ricotta ravioli-sun-dried tomato cream-Spring/summer

or

Local mushroom ravioli-parmesan-truffle cream-all year

Murray Farm Pan Roasted Chicken Breast-pan jus

or

14 oz. Prime Pork Chop

or

6 oz. USDA Prime Short Ribs of Beef

Roasted baby carrots, cabernet reduction

Choose your potato-(creamy buttermilk mashed potatoes or garlic mashed potatoes)

DESSERTS-Choose 3

Bourbon Crème Brûlée (GF)

Flourless Belgium Chocolate Torte-Chantilly cream, chocolate sauce- (GF)

Peanut Butter Pie

Seasonal Cheesecake-

Gooey Butter Cake-confectioners' sugar

Woodside Farm Creamery Ice Cream

Vanilla, berry sorbet, chocolate

Food-\$42.50 per person not including hors d'oeuvres and beverages

Tax 6%

Gratuity 20%

(Vegan entrée available also-please ask when setting up the menu)

Additional Sides Served Family Style-

Pancetta Braised Brussels Sprouts-\$4 per person
Roasted Kennett Square Mushrooms with cipollini onions-\$5 per person
Creamy Parmesan Risotto-\$5 per person
Skillet Mac n Cheese-\$4 per person

Additional Seafood

Grilled Swordfish-Gremolata style, mushroom and arugula salad, yuzu aioli
House Made Seafood Ravioli-Shrimp, lobster, crab, roasted garlic cream
Miso Glazed Faroe Island Salmon

Vegan Entree

Vegan Chili

Below are the most popular hors d'oeuvres.

Hors D'oeuvres-If you would like to add hors d'oeuvres to your party, we suggest 1.2 pieces of each hors d'oeuvre per person. The quantity will provide for a nice lite bite before sitting down for dinner.

Tarts

Maine Lobster Roll in Phyllo-\$6 per piece
Kennett Square Tart-local mushrooms and triple creamed brie-\$3 per piece
Local Goat Cheese Tart-caramelized onions, creamy goat cheese, touch of artisan honey-\$3 per piece

Served Crispy-each roll is 3 pieces

Vegetable spring roll- tamari dipping sauce-\$4 per roll (vegan)
Cheesesteak Spring Roll-provolone, shaved beef, caramelized onions-\$6 per roll

Shrimp spring rolls-Thai chili sauce-\$5

House Made Flat Breads-each flat bread is 10 pieces, \$14 per flat bread

Tuscan -hand-made mozzarella, Reggiano, boursin, tomato, prosciutto, aged balsamic

Margherita-house made marinara, handmade mozzarella

Surf

Tuna Tartare-served on a rice cracker (gluten free)-\$6 per
Jumbo Gulf Shrimp Tempura-Thai chili sauce-\$5 per piece
Jumbo Shrimp Cocktail-house made sauce-\$4.5 piece (gluten free)
Mini Maryland Style Crab Cakes (1 oz.)-Lemon-caper aioli-\$5

Crab Cakes Sliders (2 oz.)-chopped tomato, shredded lettuce, Le Bus slider roll, lemon-caper aioli-\$7.5 per

Surf and Turf Skewers-diver scallops wrapped in smoked bacon-\$5.25 per (gluten free)

Grilled Shrimp Skewer- Texas Gulf shrimp-grilled angry-\$4.5 per
Crab Bruschetta-basil+avocado aioli-\$4

Turf

Prime Cheddar Slider chef's special sauce-\$7 per
BBQ Pulled Chicken Slider-LTO, BBQ sauce -\$6 per
Tenderloin Tips- peppercorn aioli-\$3.50 per (gluten free)
Best of Philly Slider-local mushrooms, caramelized onions, jack cheese-\$7.5
Mini Beef Tacos-seasoned prime ground beef, shredded cheese, chipotle+lime aioli-\$3
Shanghai Chicken Skewer-Thai chili mayo-\$3 per
Lamb Lollipops-seasoned and seared, garlic aioli-MP
Au Poivre Strip Steak Crostini--peppercorn aioli-\$5 per

Earth

Tomato/Mozzarella Caprese Skewer-grape tomato, mini mozzarella ball, drizzle of extra
virgin olive oil-\$2.75
Truffle Tater Tots-spicy ketchup-\$2 (vegan)

Stationed Hors d'oeuvres

Boardroom Cheese Board-\$4 per guest- with accompaniments

Monterey Jack Farmhouse Cheddar Mild Havarti

Artisan Locals Cheese Board

Birchrun Hills Blue-Chester Springs, PA-semi-soft, mild, peppery-raw cow's milk

Four Fat Fowl-St. Stephen-Stephentown, NY-triple cream, earthy and nutty, Jersey cow's
milk

Round Top Farm-Johnny's Clothbound Cheddar-Paradise, PA-cow's milk-big, bold, and
nutty

Goat Rodeo-Cowboy Coffee-semi-firm-complex herbal flavor, cave aged style-
pasteurized cow

Cherry Grove Havilah-Alpine style, semi-firm, wildflower, and clover-raw cow

Goat Rodeo-More Cowbell-semi-firm cave aged mountain, Le-Ara Farm cow's milk

Slate Charcuterie Board-Spanish and Italian cured meats like prosciutto, mortadella,
Soppressata and more-\$45 serves 6-8

Chef's Slate Combo Artisan cheese and charcutier board-\$65 per slate serves 6-8

Mediterranean Mezze Board-Hummus and spinach dip, marinated olives, grilled
vegetables, crostini & pita-\$7 per person

Bruschetta Station-Crisp focaccia with 3 dips-\$4 per person

Tomato, mozzarella and olive oil

Creamy Crab

Creamy spinach

Warm Spinach dip-grilled pita-\$12 per skillet

East Coast Crab Dip-grilled pita-\$18 per skillet-serves 6-8

Mini Skillet Meatballs-house made marinara, provolone-\$10 per skillet

Raw Bar Tower- Raw Bar Sampler*

MP

