



BANQUET LUNCH MENU

1 Salad, 1 Sandwich (assorted tray/choice), 2 Sides: \$24 per person

Dessert Options Additional

SALADS

Mixed Greens: strawberries, walnuts, goat cheese, lemonade vinaigrette GF, V

Hearts of Romaine: brioche croutons, shaved parmesan, lemon-parm emulsion

Baby Spinach: bacon, red onion, blue cheese, balsamic vinaigrette GF

SANDWICHES

Smoked Pig: bbq shoulder, barn sauce, pickles, slaw, brioche roll

Beef Shortie: soy-ginger short ribs, pickled carrot slaw, sriracha mayo, ciabatta

Tarragon Turkey: roasted turkey, tarragon aioli, bacon, sharp provolone, tomato pesto, romaine, rye

Bacon & Cheddar: caramelized onions, cheddar, tomato, mayo, brioche

Garden Herb Grilled Cheese: roasted tomatoes, pesto, aged cheddar, goat cheese, mushrooms, spinach, balsamic, brioche V

SIDES

Smoked potato salad GF

Coleslaw GF, V

Pasta Salad: olives, red onions, feta, spinach, pesto, roasted red peppers V

Kettle chips: horseradish dip GF, V



DESSERTS

Brownie w/ salted caramel sauce \$6pp

Berry Tart w/ whipped mascarpone cream \$6pp

Lemon Cheesecake w/ blueberry compote \$6pp

Sugar or Assorted Cookies \$3pp

HOUSE CAKES

Round 2-3 Layer Cakes

6" Cake: \$25 8" Cake: \$30 10" Cake: \$40

Extras: fresh fruit filling, custom decorations (\$10 minimum)

2 Layer Sheet Cakes

¼ Sheet: \$40 ½ Sheet: \$70 Full Sheet: \$120

Extras: fresh fruit filling, custom decorations (\$10 minimum)

\$30 service charge for customer own desserts

GF: Gluten Free V: Vegetarian VG: Vegan

(No Charge for children 6 years old and under)

Consuming raw or undercooked meats, poultry, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness, especially if you have certain medical conditions

1449 Chestnut Street . Emmaus, PA 18049

610.421.6666 x3



BANQUET DINNER MENU

1 salad, 2 entrees, 3 sides \$34

SALADS

Mixed Greens: strawberries, walnuts, goat cheese, lemonade, vinaigrette GF

Hearts of Romaine: brioche croutons, shaved parmesan, lemon-parm emulsion GF

Spinach: bacon, red onion, blue cheese, balsamic vinaigrette

ENTREES

Roast Chicken Breast w/Mushroom Cream Sauce GF

Pork Tenderloin w/Apple Gastrique GF

King Salmon w/Red Wine Reduction GF

Beef Rib Steak w/Romesco Sauce GF

Ricotta Gnocchi w/Tempeh Bolognese and Parmesan V

Roast Chicken w/Lemon Caper Sauce GF

Penne w/Creamy Basil Pesto V

SIDES

Russet Potato Puree

Red Beet Risotto

Rosemary Red Bliss

Haricot Verts

Glazed Carrots

Jasmine Rice

Roasted Asparagus



Brunch Catering Menu

\$20 per person

Scrambled Eggs GF

Bacon GF

Potato Hash GF

Sausage GF

French Toast Casserole V

Fresh Fruit V

House Made Preserves and Toast V

Cranberry Juice, Orange Juice, Coffee & Tea

Additional Option

+\$1.50/pp

Quiche – bacon, cheese, or spinach V

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CATERING MENU

Hot Apps (priced per dozen)

Mushroom Spring Roll *V	32
Pretzel Bites *V	28
Mini Crab Cakes – Remoulade	36
Crab Stuffed Wontons – Sweet Chili Sauce	36
Lollipop Lamb Chops – Mint Pesto *GF	52
Vegetable Samosas Veg	30
Shrimp & Corn Hush Puppies – Chipotle Mayo	34
Duck Satay Skewer – Seasonal Chutney *GF	32
Deviled Eggs – Crispy Bacon & Cilantro Sriracha *GF	32
Beef Shorty Sliders	40
Pork Sliders	36
Shrimp Tempura Skewers – Cashew Dipping Sauce	36
Black Garlic meatballs *GF	29
Assorted Flat Bread (Cut in 6) – Vegetable or Cheese or Meat	12 each

Cold Apps (priced per dozen)

Tomato Basil Bruschetta *V, VG option	28
Salmon Rilette in Cucumber Cups *GF	30
Apple & Brie Tartlets *V	30
Seared Ahi Tuna on Wonton Chip	36
Beef Carpaccio Crostini – Truffle Aioli	34
Prosciutto Wrapped Asparagus – Lemon Mayo *GF	34
Shrimp Bloody Mary Shooters *GF	36

Lobster Roll Sliders – Pickle Relish	52
Red Pepper Hummus on Pita Chips *V. VG option	30



CATERING MENU (cont'd)

Stationary Appetizer Displays (priced per 24 guests)

Crudités – Fresh Cut Vegetables + Herb Buttermilk Dip	80
Fresh Cut Assorted Fruits	90
Cheese Platter – Four Assorted Cheeses + Crackers or Fresh Bread *V	100
Charcuterie Boards – Artisanal Meats + Cheeses + Fresh Bread or Crackers	125
Shrimp Cocktail Platter – Cocktail + Horseradish + Lemon *GF	100

Sandwiches (\$10 per sandwich)

Smoked Pig: bbq shoulder, barn sauce, pickles, slaw, brioche roll

Beef Shortie: soy-ginger short ribs, pickled carrot slaw, sriracha mayo, ciabatta

Tarragon Turkey: roasted turkey, tarragon aioli, bacon, sharp provolone, tomato pesto, romaine, rye

Bacon & Cheddar: caramelized onions, cheddar, tomato, mayo, brioche

Garden Herb Grilled Cheese: roasted tomatoes, pesto, aged cheddar, goat cheese, mushrooms, spinach, balsamic, brioche *V

Sides

Barn Nachos	50 for 25 guests
Smoked Potato Salad *GF	9 per pound

Cole Slaw *GF, V

7 per pound

House Chips and Horseradish Dip *GF, V

30 for 25 guests

Macaroni & Cheese *V

100 per pan
(40 guests approx)

*GF: Gluten Free V: Vegetarian VG: Vegan

All prices subject to change

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CATERING DRINK MENU

BOTTLED BEER

Domestic \$4 **Craft** \$5 (feel free to ask about special requests!)

WINE

Large Bottle Options: Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling, Pinot Noir, Cabernet, Merlot, Malbec \$8 Glass \$80 Bottle (serves 12)

Small Bottle Options: Prosecco, Rose, Sparkling Rose, Moscato \$8 Glass \$36 Bottle (serves 5)

SPIRITS

Well Mixed \$6 **Middle** \$8 **Top Shelf** \$12

Mimosa \$6 **Sangria** Small: \$90 Medium: \$130 Large: \$170

(Small: 22 - 6oz servings Medium: 32 - 6oz servings Large: 42 - 6oz servings)

NON-ALCOHOLIC

Soda (Sprite, Coke, Diet Coke) \$2

Iced Tea (Dispenser) Small: \$20 (22 - 6oz servings) Large: \$40 (42 - 6oz servings)

Lemonade (Decanter) Small: \$20 (22 - 6oz servings) Large: \$40 (42 - 6oz servings)

Coffee (Dispenser) (includes cream & sweeteners) Regular: \$40 Decaf: \$40



Rose Sangria

Raspberry

Rose
Framboise
White Cranberry
Juice
Raspberries
Strawberries
Lemon

Peach/Pear

Rose
Peach Liqueur
White Peach Juice
Peaches
Pears
Honey

Grapefruit

Rose
White Rum
Pink Grapefruit Juice
Ruby Red Grapefruit
Agave

White Sangria

Peach/Mango

White Wine
White Peach Juice
Orange Liqueur
Peaches
Mango
Honey

Apple Pie

White Wine
Apple Juice
Carmel Apple
Vodka
Apples
Cinnamon Stick
Honey

Spiced Pear

White Wine
Pear Juice
Brandy
Pears
Cinnamon Stick
Honey

Red Sangria

Berry

Red Wine
Apricot Brandy
Blueberry/Blackberry
Juice
Strawberries
Blueberries
Sugar

Pomegranate

Red Wine
Pomegranate Juice
Pomegranate
Seeds
Brandy
Star Fruit
Agave

Cranberry

Red Wine
Cranberry Juice
Orange Liqueur
Fresh Cranberries
Orange
Brown Sugar



House Upstairs
Private Party Menu

20 People Max

\$65 A person

Salad

Spring Mix

Mixed greens of baby lettuce, strawberries, goat cheese, walnuts, lemonade vinaigrette

Warm Arugula Mushroom Salad

Bacon Lardons, Roasted wild mushrooms, toasted pine nuts, shaved parmesan, tarragon aioli

Entrée

Beef

Tenderloin filet, mushroom ragout, potato gratin stack, smoked baby carrots, bordelaise

Chicken

Pan roasted frenched breast, gravy, sautéed spinach, herbed spaetzle

Salmon

Pecan crumbs, bacon mashed potato, grilled asparagus, bourbon mustard glaze

Tempe Bolognese

Hearty tomato ragu, five grain tempeh, house made pasta, shaved parmesan

Dessert

Lemon Cheesecake

With blueberry compote

Chocolate Peanut Butter Brownie

With salted caramel and peanut butter crumble

Bottle Beer and Wine included (2 per guest)

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