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# EVENT PACKAGES



34 EAST BUTLER AVENUE  
AMBLER, PA 19002  
215-283-6080

# DINNER

OPTION #1 • \$50 PER PERSON

## COCKTAIL HOUR PASSED HORS D'OEUVRES

PICK 4

## STATIONARY HORS D'OEUVRES

PICK 2

### PASSED

SEASONAL SOUP SHOTS

DEVILED EGGS

PIMENTO CHEESE W/ GRILLED BREAD

FARMERS CHEESE W/ LOCAL HONEY BRUSCHETTA W/ FRESH HERBS

CHICKEN & WAFFLES

FRIED MAC 'N CHEESE

BUTTERMILK CHICKEN BITES W/ GREEN GODDESS DRESSING

MINI BISCUITS W/ PORK

SLIDER ASSORTMENT (pick one..beef, chicken, pork, veg or brisket)

STUFFED MUSHROOMS W/ SAUSAGE

MAMA MARY'S MEATBALLS

GRITS W/ CHEDDAR

MUSHROOM TART

CHEESESTEAK EGGROLLS

FRANKS IN A BLANKET

GARLIC TOMATO TOAST

COUNTRY PATE TOAST

BLACKBERRY / BACON GRILLED CHEESE

APPLE BUTTER / BACON / BRIE GRILLED CHEESE

MINI BLTs

### STATIONARY

CHEESE BOARD

SKILLET MAC 'N CHEESE

TORTELLINI (prosciutto / peas / parmesan cream sauce)

MAC & CHEESE TOPPED W/ POT ROAST

HONEY APRICOT ALMOND GOAT CHEESE LOG W/ CRACKERS

FRIED BRUSSELS SPROUTS

COLA WINGS W/ PEANUTS

## DINNER ENTRÉE

PICK 2

SHORT RIB "POT ROAST" (onion / carrot / celery / potato / rosemary)

FISH FRY (catfish & clam / herbs / grilled lemon / capers / remoulade)

MARKET BASKET (what we found at the farmer's market...)

ROASTED CHICKEN BREAST (charred broccoli, shallots, candied pecans)

BROWN SUGAR BRISKET (apple slaw)

CHICKEN MARSALA (mushrooms / marsala sauce)

BUTTERMILK FRIED CHICKEN (country gravy)

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# DINNER

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OPTION #1 • CONTINUED...

<b>SIDES</b>	SKILLET MAC N' CHEESE (stewed tomatoes / garlic breadcrumbs)
	HOMEMADE EGG NOODLES
FAMILY STYLE	(roasted kennett square mushrooms / sour cream / celery root, seeds & leaves)
	CAROLINA "ICE CREAM" RICE (long grain carolina rice / truffle / chive)
PICK 2	SOFT GRITS (anson mills grits / cheddar / thyme)
	CAVATAPPI (peas / pork / cheese)
	SLOW COOKED BARLEY "RISOTTO"
	BRAISED LENTELS
	CAVATAPPI (tomato / garlic / herbs)
	CHEESE TORTELLINI (peas, prosciutto, cream)
	CORN BREAD (golden raisin / marmalade / butter)
	BRAISED GREENS (collard & mustard greens / garlic / sour cherries)
	POTATO (mashed, fried or salad)
	BUTTER BEANS (lima beans cooked slow)
	HONEY GLAZED HEIRLOOM CARROTS
	SEASONAL MIXED VEG
	KENNETT SQUARE MUSHROOMS
	CREAMED KALE
	CHARRED BROCOLI
	APPLE SLAW

**DESSERT** HOMEMADE ASSORTED COOKIES  
COFFEE & TEA SERVICE

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## MORE SUBSTANCE?

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<b>ADD ON</b>	KALE & GRAINS (fresh kale / barley / tomatoes / cucumber / shaved red onion / avocado / nicoise olives / feta / lemon-oregano vinaigrette)
	CAESAR (smoked pepper dressing / garlic croutons / hard cheese)
<b>SALAD COURSE</b>	
\$10/PERSON	GYPSY BLU
FAMILY STYLE	(mixed greens / gorgonzola / candied pecans / dried cherry / cherry-port vinaigrette)
PICK 2	BEET (salted roasted beets / whipped goat cheese / citrus / mixed greens)
	ROOT VEG & BUTTER LETTUCE (seasonal veg / vinegar oil / hot sauce dressing)
	FARM"HOUSE" (cucumber / tomato / carrot / balsamic vinegar)
	ARUGULA (goat cheese / pine nuts / lemon vinaigrette)

# DINNER

OPTION #2 • \$65 PER PERSON

## COCKTAIL HOUR PASSED HORS D'OEUVRES

PICK 4

## STATIONARY HORS D'OEUVRES

PICK 2

### PASSED

SEASONAL SOUP SHOTS  
DEVILED EGGS  
PIMENTO CHEESE W/ GRILLED BREAD  
FARMERS CHEESE W/ LOCAL HONEY  
CHICKEN & WAFFLES  
FRIED MAC 'N CHEESE  
BUTTERMILK CHICKEN BITES  
MINI BISCUITS W/ PORK  
SLIDER ASSORTMENT  
(pick one..beef, chicken, pork, veg or brisket)  
STUFFED MUSHROOMS W/ SAUSAGE  
MAMA MARY'S MEATBALLS  
SHRIMP COCKTAIL  
MUSHROOM TART  
CHEESESTEAK EGGROLLS  
FRANKS IN A BLANKET  
GARLIC TOMATO TOAST  
COUNTRY PATE TOAST  
TOMATO BISQUE W/ GRILLED CHEESE  
BLACKBERRY / BACON GRILLED CHEESE  
APPLE BUTTER / BACON / BRIE GRILLED CHEESE  
CRAB CAKES W/ LEMON AIOLI  
THINGS WRAPPED IN BACON  
(pick one...shrimp, scallops, brussels sprouts)  
MINI BLTs  
TOMATO BISQUE W/ GRILLED CHEESE  
SHRIMP SALAD ON TOAST

### STATIONARY

CHEESE BOARD  
CHARCUTERIE BOARD  
LOX & BAGEL  
SKILLET MAC 'N CHEESE  
MAC & CHEESE  
(topped w/ pot roast)  
BAKED BRIE W/  
(brown sugar & pecans)  
SMOKED SALMON PINWHEEL  
GAZPACHO (w/ shrimp shooters)  
FRIED BRUSSELS SPROUTS  
COLA WINGS W/ PEANUTS  
TORTELLINI (prosciutto / peas /  
parmesan cream sauce)  
HONEY APRICOT ALMOND  
GOAT CHEESE LOG  
W/ CRACKERS

## DINNER ENTRÉE

PICK 2

CRAB CAKES (lemon aioli)  
SHORT RIB "POT ROAST" (onion / carrot / celery / potato / rosemary)  
BUTCHERS CUT ("A1")  
FISH FRY (catfish & clam / herbs / grilled lemon / capers / remoulade)  
MARKET BASKET (what we found at the farmer's market...)  
ROASTED CHICKEN BREAST (charred broccoli, shallots, candied pecans)  
BROWN SUGAR BRISKET (apple slaw)  
SALMON (whole grain mustard sauce)  
CHICKEN MARSALA (mushrooms / marsala sauce)  
BUTTERMILK FRIED CHICKEN (country gravy)  
LINGUINI (lobster, shrimp, crab, calamari, creamy lobster sauce)

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# DINNER

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CONTINUED... • OPTION #2

<b>SIDES</b>	SKILLET MAC N' CHEESE (stewed tomatoes / garlic breadcrumbs)
	HOMEMADE EGG NOODLES
FAMILY STYLE	(roasted kennett square mushrooms / sour cream / celery root, seeds & leaves)
	CAROLINA "ICE CREAM" RICE (long grain carolina rice / truffle / chive)
PICK 2	SOFT GRITS (anson mills grits / cheddar / thyme)
	CAVATAPPI (peas / pork / cheese)
	SLOW COOKED BARLEY "RISOTTO"
	BRAISED LENTELS
	CAVATAPPI (tomato / garlic / herbs)
	CHEESE TORTELLINI (peas, prosciutto, cream)
	CORN BREAD (golden raisin / marmalade / butter)
	BRAISED GREENS (collard & mustard greens / garlic / sour cherries)
	POTATO (mashed, fried or salad)
	BUTTER BEANS (lima beans cooked slow)
	HONEY GLAZED HEIRLOOM CARROTS
	SEASONAL MIXED VEG
	KENNETT SQUARE MUSHROOMS
	CREAMED KALE
	CHARRED BROCOLI
	APPLE SLAW

**DESSERT** HOMEMADE ASSORTED COOKIES  
COFFEE & TEA SERVICE

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## MORE SUBSTANCE?

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<b>ADD ON</b>	MARINATED KALE & GRAINS (fresh kale / barley / tomatoes / cucumber / shaved red onion / avocado / nicoise olives / lemon-oregano vinaigrette)
	CAESAR (smoked pepper dressing / garlic croutons / hard cheese)
<b>SALAD COURSE</b>	GYPSY BLU
\$10/PERSON	(mixed greens / gorgonzola / candied pecans / dried cherry / cherry-port vinaigrette)
FAMILY STYLE	BEET (salted roasted beets / whipped goat cheese / citrus / mixed greens)
PICK 2	ROOT VEG & BUTTER LETTUCE (seasonal veg / vinegar oil / hot sauce dressing)
	FARM "HOUSE" (cucumber / tomato / carrot / balsamic vinegar)
	ARUGULA (goat cheese / pine nuts / lemon vinaigrette)

# LUNCH

\$30 PER PERSON

## 1ST COURSE

### SALAD

FAMILY STYLE

PICK 2

KALE & GRAINS (fresh kale / barley / tomatoes / cucumber / shaved red onion / avocado / nicoise olives / feta / lemon-oregano vinaigrette)  
CAESAR (smoked pepper dressing / garlic croutons / hard cheese)  
GYPSY BLU  
(mixed greens / gorgonzola / candied pecans / dried cherry / cherry-port vinaigrette)  
BEET (salted roasted beets / whipped goat cheese / citrus / mixed greens)  
ROOT VEG & BUTTER LETTUCE (seasonal veg / vinegar oil / hot sauce dressing)  
FARM"HOUSE" (cucumber / tomato / carrot / balsamic vinegar)  
ARUGULA (goat cheese / pine nuts / lemon vinaigrette)

## 2ND COURSE

### ENTRÉE

PICK 2

GB BURGER (applewood smoked bacon / cheddar / caramelized onion)  
MUFFALETTA (mozzarella / provolone / mortadella / salami / ham / olives)  
VEG SANDWICH (goat cheese / peppers / red onion / mushrooms / tomato)  
BRISKET SANDWICH (apple slaw)  
TURKEY CLUB (applewood smoked bacon / lettuce / tomatoes / mayo)  
GRILLED CHICKEN W/ L.T.O.  
CHICKEN SALAD W/ L.T.O.  
SHRIMP SALAD W/ L.T.O.  
FISH FRY (catfish & clam / herbs / grilled lemon / capers / remoulade)  
ROASTED CHICKEN (candied pecan s/ raw shallots / lime)  
TORTELLINI (prosciutto / peas / parmesan cream sauce)  
ORECCHIETTE PRIMAVERA (seasonal vegetables / butter white wine sauce)  
CHICKEN MARSALA (creamy mushroom-marsala sauce)

### SIDES

PICK 1

ADDITIONAL SIDES? PLEASE INQUIRE.

SKILLET MAC N' CHEESE (stewed tomatoes / garlic breadcrumbs)  
HOMEMADE EGG NOODLES  
(roasted kennett square mushrooms / sour cream / celery root, seeds & leaves)  
CAROLINA "ICE CREAM" RICE (long grain carolina rice / truffle / chive)  
SOFT GRITS (anson mills grits / cheddar / thyme)  
CAVATAPPI (peas / pork / cheese)  
SLOW COOKED BARLEY "RISOTTO"  
BRAISED LENTELS  
CAVATAPPI (tomato / garlic / herbs)  
HOMEMADE CHIPS  
CORN BREAD (golden raisin / marmalade / butter)  
BRAISED GREENS (collard & mustard greens / garlic / sour cherries)  
POTATO (mashed, fried or salad)  
BUTTER BEANS (lima beans cooked slow)  
HONEY GLAZED HEIRLOOM CARROTS  
SEASONAL MIXED VEG  
KENNETT SQUARE MUSHROOMS  
CREAMED KALE  
CHARRED BROCCOLI  
APPLE SLAW

## DESSERT

HOMEMADE ASSORTED COOKIES / COFFEE & TEA SERVICE

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# COCKTAIL PARTY

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4 HOURS ~ \$45

## PASSED HORS D'OEUVRES

PICK 6

SEASONAL SOUP SHOTS  
DEVILED EGGS  
PIMENTO CHEESE W/ GRILLED BREAD  
FARMERS CHEESE W/ LOCAL HONEY BRUSCHETTA W/ FRESH HERBS  
CHICKEN & WAFFLES  
FRIED MAC 'N CHEESE  
BUTTERMILK CHICKEN BITES W/ GREEN GODDESS DRESSING  
MINI BISCUITS W/ PORK  
SLIDER ASSORTMENT (pick one..beef, chicken, pork, veg or brisket)  
STUFFED MUSHROOMS W/ SAUSAGE  
MAMA MARY'S MEATBALLS  
GRITS W/ CHEDDAR  
MUSHROOM TART  
CHEESESTEAK EGGROLLS  
FRANKS IN A BLANKET  
GARLIC TOMATO TOAST  
COUNTRY PATE TOAST  
TOMATO BISQUE W/ GRILLED CHEESE  
BLACKBERRY /BACON GRILLED CHEESE  
APPLE BUTTER BACON / BRIE GRILLED CHEESE  
MINI BLTs

## STATIONARY HORS D'OEUVRES

PICK 3

CHEESE BOARD  
SKILLET MAC 'N CHEESE  
TORTELLINI (prosciutto / peas / parmesan cream sauce)  
MAC & CHEESE TOPPED W/ POT ROAST  
BAKED BRIE W/ BROWN SUGAR & PECANS W/ CRACKERS  
HONEY APRICOT ALMOND GOAT CHEESE LOG W/ CRACKERS  
GAZPACHO W/ GRILLED SHRIMP SHOOTERS  
FRIED BRUSSELS SPROUTS  
COLA WINGS W/ PEANUTS



# COCKTAIL PARTY

4 HOURS ~ \$55

## PASSED HORS D'OEUVRES

PICK 6

SEASONAL SOUP SHOTS  
DEVILED EGGS  
PIMENTO CHEESE W/ GRILLED BREAD  
FARMERS CHEESE W/ LOCAL HONEY BRUSCHETTA W/ FRESH HERBS  
CHICKEN & WAFFLES  
FRIED MAC 'N CHEESE  
BUTTERMILK CHICKEN BITES W/ GREEN GODDESS DRESSING  
SLIDER ASSORTMENT (pick one..beef, chicken, pork, veg or brisket)  
STUFFED MUSHROOMS W/ SAUSAGE  
MAMA MARY'S MEATBALLS  
SHRIMP COCKTAIL  
MUSHROOM TART  
CHEESESTEAK EGGROLLS  
FRANKS IN A BLANKET  
GARLIC TOMATO TOAST  
COUNTRY PATE TOAST  
TOMATO BISQUE W/ GRILLED CHEESE  
BLACKBERRY / BACON GRILLED CHEESE  
APPLE BUTTER BACON / BRIE GRILLED CHEESE  
CRAB CAKES W/ LEMON AIOLI  
THINGS WRAPPED IN BACON (pick one...shrimp, scallops, brussels sprouts)  
MINI BLTs  
SHRIMP SALAD ON TOAST

## STATIONARY HORS D'OEUVRES

PICK 3

CHEESE BOARD  
CHARCUTERIE BOARD  
LOX & BAGEL  
SKILLET MAC 'N CHEESE  
TORTELLINI (prosciutto / peas / parmesan cream sauce)  
MAC & CHEESE TOPPED W/ POT ROAST  
BAKED BRIE W/ BROWN SUGAR & PECANS W/ CRACKERS  
HONEY APRICOT ALMOND GOAT CHEESE LOG W/ CRACKERS  
SMOKED SALMON PINWHEEL  
GAZPACHO W/ GRILLED SHRIMP SHOOTERS  
FRIED BRUSSELS SPROUTS  
COLA WINGS W/ PEANUTS



# — ADD ON TO ANY PACKAGE —

## PASSED HORS D'OEUVRES

PRICED PER PERSON

SEASONAL SOUP SHOTS • \$5

DEVILED EGGS • \$5

PIMENTO CHEESE W/ GRILLED BREAD • \$4

FARMERS CHEESE

W/ LOCAL HONEY BRUSCHETTA W/ FRESH HERBS • \$4

CHICKEN & WAFFLES • \$5

FRIED MAC 'N CHEESE • \$4

BUTTERMILK CHICKEN BITES • \$4

SLIDER ASSORTMENT (pick one..beef, chicken, pork, veg or brisket) • \$5

STUFFED MUSHROOMS W/ SAUSAGE • \$4

MAMA MARY'S MEATBALLS • \$4

SHRIMP COCKTAIL • \$10

MUSHROOM TART • \$4

CHEESESTEAK EGGROLLS • \$5

FRANKS IN A BLANKET • \$4

GARLIC TOMATO TOAST • \$4

COUNTRY PATE TOAST • \$5

TOMATO BISQUE W/ GRILLED CHEESE • \$5

BLACKBERRY /BACON GRILLED CHEESE • \$5

APPLE BUTTER BACON / BRIE GRILLED CHEESE • \$5

CRAB CAKES W/ LEMON AIOLI • \$11

THINGS WRAPPED IN BACON (pick one...shrimp, scallops, brussels sprouts)

MINI BLTs • \$5

THINGS WRAPPED IN BACON...

SHRIMP • \$10

SCALLOPS • \$11

BRUSSELS SPROUTS • \$6

SHRIMP SALAD ON TOAST • \$5

# — ADD ON TO ANY PACKAGE —

## STATIONARY HORS D'OEUVRES

PRICED PER PERSON

BISCUIT BAR • \$6

homemade biscuit & cornbread w/ butter, maple butter, strawberry jam, nutella, local honey, farmers cheese, peach preserves

SLICED FILET OF BEEF (MEDIUM RARE) • \$18

w/ horseradish cream sauce & mini rolls

WHOLE POACHED SALMON • \$15

w/ green goddess sauce & mini rolls

CHEESE BOARD • \$10

(3 cheese, local honey, fig jam, marcona almonds, grilled bread)

CHARCUTERIE BOARD • \$10

(3 cured meats, homemade pickles & olives, grainy mustard, grilled bread)

SKILLET MAC 'N CHEESE • \$5

TORTELLINI • \$6

(prosciutto / peas / parmesan cream sauce)

MAC & CHEESE TOPPED W/ POT ROAST • \$8

BAKED BRIE W/ BROWN SUGAR & PECANS W/ CRACKERS • \$10

HONEY APRICOT ALMOND GOAT CHEESE LOG W/ CRACKERS • \$10

SMOKED SALMON PINWHEEL • \$6

MINI BLTs • \$5

GAZPACHO W/ GRILLED SHRIMP SHOOTERS • \$8

SHRIMP COCKTAIL • \$11

FRIED BRUSSELS SPROUTS • \$4

COLA WINGS W/ PEANUTS • \$6

LOX & BAGELS • \$11

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## BAR PACKAGES

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### 3 HOUR BAR PACKAGES

**\$30/PERSON** HOUSE WINE / DOMESTIC BEER

**\$40/PERSON** WELL LIQUOR / HOUSE WINE / DOMESTIC BEER

**\$50/PERSON** MID-SHELF LIQUOR / WINES / CRAFT BEER

**\$60/PERSON** FULL OPEN BAR / HIGH END WINES /  
BOURBONS / BEERS

**BRUNCH PACKAGE** BOTTOMLESS...

**\$18/PERSON** MIMOSAS, BLOODY MARYS & SANGRIA

**BASED ON CONSUMPTION** CAN INCLUDE OUR ENTIRE BEER, WINE AND  
COCKTAIL LIST OR WE CAN CUSTOMIZE IT TO BE A  
LIMITED MENU TO ONLY INCLUDE WHAT YOU  
WOULD LIKE TO OFFER YOUR GUESTS.

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## NON-ALCOHOLIC BEVERAGES

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**\$3/PERSON** SOFT DRINKS, TEA, LEMONADE

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## ADDITIONAL CATERING SERVICES

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**VALET SERVICE** \$150/VALET ATTENDENT

**LINENS** ADDITIONAL CHARGES MAY APPLY

**ENTERTAINMENT** ADDITIONAL CHARGES

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## MANDATORY CATERING FEES

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**ROOM FEE** \$150 • DAY  
\$250 • NIGHT

**GRATUITY** 20% OF ENTIRE BILL

**SPECIAL EVENTS FEE** 5% OF ENTIRE BILL

**SALES TAX** 6% OF FOOD