

The Ballroom at Hampton Square
215-364-4983

Holiday Plated Dinners

All plated dinners include your choice of soup (minestrone, mushroom barley, chicken noodle or clam chowder) or salad (garden or classic caesar), freshly baked rolls with whipped butter, chef's dessert selection and freshly brewed coffee, tea and holiday punch

Complimentary basket stuffed with holiday goodies for each guest

Chicken Parmesan

Lightly breaded and fried to a golden brown, topped with melted mozzarella cheese & marinara sauce. Served with linguini marinara

Chicken Piccata

With fresh mushrooms & capers in a white wine, lemon butter sauce. Served with wild rice pilaf & vegetable medley

Chicken Marsala

With fresh mushrooms in Marsala wine sauce. Served with wild rice pilaf & vegetable medley

Penne Tomato Vodka with Chicken

A blend of onions, butter, vodka, cream and a dash of Tabasco topped with chicken and served over penne

Oven Roasted Turkey

Served with pan gravy, herbed stuffing, cranberry relish & fresh vegetables

Roasted Sirloin

Slow roasted, thinly sliced and topped with au jus. Served with garlic mashed potatoes & vegetable medley

Sherried Beef Tips

Tenderloin Tips dressed with a wild mushroom sherry sauce served on a bed of basmati rice, accompanied with fresh vegetables

Slow Roasted Prime Rib

Aged Prime Rib, slowly roasted served with au jus and creamy horseradish accompanied by potato gratin and fresh vegetables

Filet Mignon

Grilled to perfection, served with béarnaise sauce, accompanied by potato gratin & fresh vegetables

Roasted Tenderloin of Pork

Medallions of roasted, herb encrusted pork tenderloin with a fruit demi-glace, served with wild rice pilaf & fresh vegetables

Herb Encrusted Atlantic Salmon

Broiled Salmon encrusted with our special blend of herbs & spices served with wild rice pilaf & fresh vegetables

Flounder Francaise

Lightly dipped in egg batter, topped with lemon & white wine sauce served with wild rice pilaf & fresh vegetables

Chilean Sea Bass

In a sherry cream sauce served with wild rice pilaf & fresh vegetables

Veal Oscar

Crabmeat, asparagus, olive oil, garlic, herbs & spices topped with béarnaise sauce. Served with wild rice pilaf & fresh vegetables

Eggplant Parmesan

Wafer thin slices of freshly breaded eggplant smothered with mozzarella cheese, topped with our homemade tomato gravy. Served with linguini

Triple Layer Oven Baked Lasagna

Delicately layered lasagna noodles with fresh ricotta, herbs, spices, mozzarella cheese and tomato gravy then oven baked til golden brown

Add a dazzling 16 foot decadent dessert display with 15 different dessert options.

The perfect way to end your meal. Includes but not limited to cookies, brownies, raspberry white chocolate cheese cake, chocolate mousse, apple pie, pumpkin pie, banana chocolate chip cake, dulce de leche cheese cake, miniature fruit Danish, éclairs, fresh fruits and berries and more

Holiday Classic Dinner Buffet

Your dinner buffet includes table linens, color coordinated napkins, china, silverware, sparkling stemware, votive candle centerpieces, service staff & event coordinator. Served with freshly baked rolls & whipped butter. Complimentary basket stuffed with holiday goodies for each guest.

Create your own menu from the following:

Stationary Hors D'oeuvre Display

A colorful cascade of fresh vegetables & artisan cheeses with assorted crackers and dips artfully arranged and beautifully displayed

Hand Crafted Salads

Your choice of 1

Garden Salad w/ Assorted Dressings

Classic Caesar Salad w/ our herb & garlic oven baked croutons

Spinach Salad (w/ bacon, white mushrooms, roasted peppers, red onions, seasoned croutons & chopped egg tossed with hot bacon dressing)

Asian Spring Mix Salad (w/toasted cashews, carrots, scallions & red onion in a peanut ginger dressing)

The Main Event

Your choice of 3

Beef: Home cooked meatballs, Hot roast beef, Pepper steak, Stir fried beef

Pork: Sausage pepper onions, Medallions of herb crusted pork tenderloin

Pasta: Penne tomato vodka, Triple layer oven baked lasagna (cheese, vegetarian or bolognese), Baked ziti, Stuffed shells, Ravioli, Manicotti

Fish: Flounder francaise, Herb encrusted salmon, Seasonal fresh fish

Chicken: Marsala, Fantasia, Dijon, Piccata, Francaise, Alfredo

Turkey: Hot Turkey w/home style gravy

On The Side

Your Choice of 2

Oven Roasted Potatoes, Garlic Mashed Potatoes, Whipped Potatoes, Rice Pilaf, Penne Marinara, Fluffy White Rice, Vegetable Risotto, Classic Herbed Stuffing, Macaroni & Cheese, Fresh Green Beans, Vegetable Medley, Glazed Carrots w/Raisins

Decadent Desserts

A dazzling 16 foot decadent dessert display with 8 different dessert options. The perfect way to end your meal. Cookies, brownies, chocolate mousse, apple pie, pumpkin pie, banana chocolate chip cake, dulce de leche cheese cake, fresh fruits and berries

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea & Holiday Punch

Holiday Grand Dinner Buffet

Your dinner buffet includes table linens, color coordinated napkins, china, silverware, sparkling stemware, votive candle centerpieces, service staff & event coordinator. Served with freshly baked rolls & whipped butter. Complimentary basket stuffed with holiday goodies for each guest.

Create your own menu from the following

Stationary Hors D'oeuvre Display

A colorful cascade of fresh vegetables, artisan cheeses, seasonal fruits & berries with assorted crackers and dips artfully arranged and beautifully displayed

Hand Crafted Salads

Your choice of 1

Garden Salad w/ Assorted Dressings

Classic Caesar Salad w/ our herb & garlic oven baked croutons

Spinach Salad (w/ bacon, white mushrooms, roasted peppers, red onions, seasoned croutons & chopped egg tossed with hot bacon dressing)

Asian Spring Mix Salad (w/ toasted cashews, carrots, scallions & red onion in a peanut ginger dressing)

The Carvery

Chef carved. Your choice of 1

Top Round of Beef with gravy & freshly baked artisan rolls

Oven Roasted Turkey Breast with homestyle gravy and freshly baked corn bread & buttermilk biscuits

Honey Glazed Ham with Pineapples and Maraschino cherries served with freshly baked artisan rolls

Herb encrusted Pork Tenderloin with mustard cream sauce and freshly baked artisan rolls

Slow Roasted Prime Rib with au jus, horseradish mayo and French bread

Roasted Leg of Lamb with mint sauce and freshly baked artisan rolls

Grand Buffet Entrees

Your choice of 3

Chicken Marsala- with fresh mushrooms in a marsala wine sauce

Chicken Fantasia with mushrooms, asparagus, artichokes topped with mozzarella cheese & marinara sauce

Chicken Piccata with fresh mushrooms and capers in a white wine lemon butter sauce

Chicken Francaise – lightly dipped in egg batter, topped with lemon and white wine sauce

Penne Tomato Vodka – a blend of onions, butter, vodka & a dash of tabasco

Penne Arabiata – black olives, hot peppers, anchovies, onions, bacon & capers spiked with hot sauce

Herb Encrusted Atlantic Salmon – broiled salmon encrusted with our special blend of herbs & spices

Flounder Francaise – lightly dipped in egg batter, topped with lemon and white wine sauce

Sherried Beef Tips – tenderloin tips with a wild mushroom sherry sauce

Roasted Sirloin – slow roasted, thinly sliced and topped with au jus

On The Side

Your choice of 2

Oven roasted potatoes, Garlic mashed potatoes, Whipped potatoes, Wild rice pilaf, Vegetable risotto, Classic herbed stuffing, Green bean almandine, Vegetable medley, Asparagus with roasted peppers & shallots (add 1.00 per guest)

Decadent Desserts

A dazzling 16 foot decadent dessert display with 15 different dessert options. The perfect way to end your meal. Included but not limited to cookies, brownies, raspberry white chocolate cheese cake, chocolate mousse, apple pie, pumpkin pie, banana chocolate chip cake, dulce de leche cheese cake, miniature fruit Danish, éclairs, fresh fruits and berries and more

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea & Holiday
Punch

Holiday Basic Dinner Buffet

Your dinner buffet includes table linens, color coordinated napkins, china, silverware, sparkling stemware, votive candle centerpieces, service staff & event coordinator. Served with freshly baked rolls & whipped butter. Complimentary basket stuffed with holiday goodies for each guest.

Chicken Marsala- w/fresh mushrooms in a marsala wine sauce
Penne Tomato Vodka
Home cooked meatballs w/gravy & rolls
Classic Caesar Salad w/our herb & garlic oven baked croutons
Freshly baked rolls w/whipped butter

An Assortment of Freshly Baked Pies, Holiday Cookies & Brownies

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

Please contact us for more information and pricing