

## *The Ballroom at Hampton Square*

**215-364-4983**

### Dinner Buffets

50 guest minimum unless otherwise specified.

All dinner buffets include table linens, color coordinated napkins, china, silverware, sparkling stemware, service staff & event coordinator

Your buffet table is beautifully decorated in the theme of your event

### Italian Feast Buffet

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

Uncle Sam's Chocolate Mousse w/Chocolate Chips

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

### A Taste of Philly Buffet

Create Your Own Steak or Chicken Steak Sandwich

Includes authentic Italian rolls, cheese whiz, sauce, fried onions & hot peppers

Italian & Turkey Hoagies

Pepperoni & Cheese Strombolis

French Fries w/cheese whiz

Assorted Tastykakes and Mini Soft Pretzels w/Deli Mustard

Freshly brewed Columbian coffee, decaffeinated coffee, hot tea & iced tea

## Ala Carte Buffet

Served with freshly baked rolls & whipped butter  
Choose your own menu from the following

### 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)

### Home Made Entrees

Your choice of 2

**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

Choice of 1

Vanilla bean ice cream w/chocolate syrup • Uncle Sam's chocolate mousse w/chocolate chips • Chef Josh's rice pudding

Freshly brewed Columbian coffee, decaffeinated coffee, hot tea & iced tea

**Please contact us for additional menus and pricing**

### 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 iced tea

### 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 a 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

### 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 mustard demi-glace, served with wild rice pilaf & fresh vegetables

### Herb Encrusted 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

### Lobster Ravioli

Plump lobster raviolis served in a lobster cream sauce

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