

The Ballroom at Hampton Square

215-364-4983

Luncheon Buffets

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

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 menu selections and pricing.

Plated Luncheons

All plated luncheons include your choice of minestrone soup or garden salad with house dressing, 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 Francaise

Lightly dipped in egg batter, topped with lemon & white 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

Roasted Pork Tenderloin

Medallions of roasted, herb encrusted tenderloin of pork with a mustard 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

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 ravioli served in a lobster cream sauce

Please call for more menu selections and pricing.