



503 West Lancaster Avenue  
Wayne, PA 19087  
(610) 964-8744

Peppercorn is the perfect setting for any special occasion or celebration.  
Our talented banquet team will make your event a memorable one.

## **Breakfast Packages**

Includes a selection of Chilled Fruit Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Soda.

**Minimum of 25 people required.**

### **THE FRENCHMAN**

\$12 per person

Fresh Baked Croissants  
Assorted House Muffins  
British Tea Scones  
French Palmiers

### **WAFFLE BAR**

\$13 per person

Fresh Baked Belgium Waffles  
Scented Maple Syrup, Crushed Pecan Butter  
Fresh Strawberry Compote, Caramelized Bananas

### **THE MAIN LINER (plated)**

\$14 per person

Choice of (3) Omelets  
Seasoned Breakfast Potatoes  
Fresh Fruit Salad  
Petite Croissants

### **BREAKFAST IN NEW ORLEANS**

\$14 per person

Fresh Beignets Dusted w/ Powdered Sugar  
Bananas Foster French Toast  
Fruit, Yogurt & Granola Parfait

### **EGGS OR CRAB BENNY (plated)**

\$15 per person

Poached Farmer's Eggs with Pork Belly or Petite Crab Cakes & Hollandaise Sauce on a Toasted English Muffin with Seasoned Breakfast Potatoes

### **THE FARMHOUSE (plated)**

\$15 per person

Fresh Farmer's Scrambled Eggs w/ Appropriate Garnishes  
Seasoned Breakfast Potatoes  
Apple Wood Bacon or Pork / Turkey Sausage Links  
Assorted Toast w/ Whipped Butter & House Made Jam

### **THE NEW YORKER**

\$16 per person

Mini Bagels w/ Trio of Whipped Cream Cheeses  
Smoked Jail Island Salmon  
Sliced Tomato, Bermuda Onion, Capers, Dill

### **In Addition To Your Package**

### **OMELET STATION**

\$5 per person  
\$100 chef attendant

A uniformed chef preparing "made to order" omelets with assorted fillings.

## **Brunch Buffet**

Includes a selection of Chilled Fruit Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Soda.

**Minimum of 25 people required.**

### **Omelet Station**

Made-to-Order Omelets with a variety of fillings

### **Carved Hot Roast Beef**

Hand-carved with Au Jus and Horseradish Crème

### **Assortment of Chef-Selected Salads and Display Platters**

Chef's choice of fruit salad, cheese display, salads, etc.

### **Fresh Baked Breakfast Breads / Pastries**

Chef's choice of muffins, scones, croissants, cinnamon buns, bagels, Danish, etc.

### **Hot Breakfast Entrees**

Made to Order Pancakes, French Toast, Breakfast Sausage, Apple Wood Bacon, Cheese Blintzes, Breakfast Potatoes

### **Hot Lunch Entrees (Pick Two)**

Chicken Entree  
Fish Entree  
Beef Entrée  
Vegetarian Entree

### **Dessert Station**

Chef's choice of assorted cakes, cookies, brownies / bars, shooters, tarts, pies, etc.

**\$36 per person**

## **Traditional Plated Lunch**

Includes a selection of Chilled Fruit Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Soda.

### **Soup or Salad (Pick One)**

Chef's Soup of the Season or Caesar Salad

### **Sandwiches**

Served with Kettle Chips, Fresh Fries, Pasta Salad, Country Slaw, or Potato Salad

**Free Range Amish Chicken Salad** - Dill Mayo, Fuji Apple, Celery, Walnut Raisin Bread

**PA Dutch BLT**- Apple Wood Bacon, Leaf Lettuce, Fried Green Tomatoes, Boursin

**Pan Seared Crab Cake**- Pickled Cucumber, Old Bay Mayo | \$3 supplement

**Lobster Salad Sliders**- Spring Onion Mayo, Petite Brioche | \$3 supplement

**Black Angus Burger**- Leaf Lettuce, Jersey Tomato, Cheddar Cheese

**Roasted Vegetable Focaccia**- Squash, Peppers, Onions, Spinach, Tapenade

**BBQ Pulled Pork**- Country Slaw, Onion Straws, Brioche Bun

### **Entrée Salads**

All of our salads come tossed with dressing unless otherwise requested

\*\*\* Our seasonal menu is updated four times per year. Some options will vary depending on what month your event is being held. \*\*\*

2 Entrée Selections: \$20 per person

3 Entrée Selections: \$22 per person

Add Dessert Course: \$8 per person

## **Upscale Plated Lunch**

Includes a selection of Chilled Fruit Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Soda.

## **Soup or Salad (Pick One)**

Chef's Soup of the Season or Seasonal Salad (from restaurant menu)

## **Entrees**

**Jumbo Lump Crab Cake-** Haricot Verts, Whipped Potatoes, Old Bay Remoulade

**Pretzel Crusted Rainbow Trout-** Herb Spaetzle, Swiss Chard, Mustard "Snow"

**Pan Roasted Atlantic Salmon-** Red Pepper, Asparagus Tips, Cauliflower Cous Cous

**Amish Boneless Chicken Breast-** Whipped Potatoes, Spinach, Carrots, Rosemary Jus

**Summer Vegetable Napoleon-** Wheatberry Salad, Tomato Basil Ragout

**Fresh Pappardelle-** Pork Belly, Peas, Pearl Onions, Lemon Veloute, Poached Egg

\*\*\* Our seasonal menu is updated four times per year. Some options will vary depending on what month your event is being held. \*\*\*

2 Entrée Selections \$24 per person

3 Entrée Selections \$26 per person

Add Dessert Course: \$8 per person

## **Dinner Menus**

All menus include a selection of Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Soda.

Our seasonal menu is updated four times per year.  
Some options will vary depending on what month your event is being held.

### **Traditional Plated Dinner**

#### **Soup or Salad (Pick Two)**

Chef's Soup of the Season or Seasonal Salad (from restaurant menu)

#### **Entrees**

**Pretzel Crusted Rainbow Trout-** Herb Spaetzle, Swiss Chard, Mustard "Snow"  
**Pan Roasted Atlantic Salmon-** Crab, Asparagus Tips, Cauliflower Cous Cous  
**Herb Roasted Amish Chicken Breast-** Whipped Potatoes, Spinach, Carrots, Rosemary Jus  
**Summer Vegetable Napoleon-** Wheatberry Salad, Tomato Basil Ragout  
**Peppercorn Hanger Steak-** Panko Crusted Onion Rings, Sea Salt Baked Potato

2 Entrée Selections \$36 per person    3 Entrée Selections \$38 per person

Add Dessert Course: \$8 per person

### **Upscale Plated Dinner**

#### **Soup or Salad (Pick Two)**

Chef's Soup of the Season or Seasonal Salad (from restaurant menu)

#### **Intermezzo**

Chef's Fresh Made Seasonal Sorbet

#### **Entrees**

**Jumbo Lump Crab Cakes-** Whipped Potatoes, Haricot Verts, Old Bay Remoulade  
**Pan Roasted Atlantic Salmon-** Crab, Asparagus Tips, Cauliflower Cous Cous  
**Stuffed Amish Chicken Breast-** Black Truffle, Foie Gras, Mushroom Orzo, Sage Jus  
**6 oz. USDA PRIME Filet Mignon-** Au Gratin Potatoes, Asparagus, Cabernet Demi  
**Bone In Heritage Pork Chop-** Smoked Bacon, Maytag Polenta, Tomato Duet, Cider Jus  
**Zahtar Spiced Lamb Loin-** Preserved Lemon, Bulgur Pilaf, Charred Eggplant, Harissa

2 Entrée Selections \$46 per person    3 Entrée Selections \$48 per person

Add Dessert Course: \$8 per person

## **Unforgettable Plated Dinner**

### **Soup or Salad (Pick Two)**

Chef's Soup of the Season or Seasonal Salad (from restaurant menu)

### **Intermezzo**

Chef's Fresh Made Seasonal Sorbet

### **Entrees (Choice of 3)**

**Twin Canadian Lobster Tails-** Twice Baked Stuffed Potato, Haricot Verts, Clarified Butter

**Lemon Poached Halibut-** Jumbo Shrimp, Heirloom Tomato, English Cucumber, Horseradish

**8 oz. USDA PRIME Filet Mignon-** Au Gratin Potatoes, Asparagus, Cabernet Demi

**12 oz. USDA PRIME NY Strip –** Panko Onion Rings, Sea Salt Potato, Anchovy Butter

**12 oz. Bone In Veal Chop –** Sweet Corn Truffle Porridge, Kennett Square Mushroom Trio

### **Dessert**

Choice of two in house desserts

\$66 per person

## **Regional Wine Dinner**

Schedule a complimentary consultation with our chef to go over a specific region of the world or wine theme. He will then create the ultimate dining experience with a multi course menu & wine pairing.

5 Courses: \$90 per person

7 Courses: \$115 per person

## **Display Platters**

Our display platters are the perfect addition to any package!

### **Vegetable Crudite**

Fresh Crisp Seasonal Vegetables  
with our House Made Onion Caviar Dip  
\$6 per person

### **House Made Soft Pretzels**

Sweet Mustard Dip, House Cheese “Whiz”  
\$6 per person

### **Balsamic Marinated Grilled Vegetables**

Zucchini, Yellow Squash, Beefsteak Tomatoes, Roasted Peppers,  
Red Onion, Portobello Mushrooms, & Green Asparagus  
\$6 per person

### **Mediterranean Platter**

Roasted Red Pepper Hummus, Toasted Pita Bread, Feta Cheese, Marinated Olives,  
Artichokes, Sun Dried Tomatoes, Rice Stuffed Dolmas, Sliced English Cucumbers  
\$8 per person

### **Artisanal Cheese Platter**

Assortment of Soft, Medium & Hard Cheeses w/ Fresh Baked Bread,  
Marcona Almonds, Dried Apricots, Fruit Preserves  
\$10 per person

### **Italian Antipasta Platter**

Sliced Italian Meats, Provolone Cheese, Marinated Olives,  
Pesto Glazed Artichokes, Sun Dried Tomatoes & Italian Crostini  
\$8 per person

### **Chilled Seafood Display**

Jumbo Shrimp, Clams on the ½ Shell, Oysters on the ½ Shell,  
Crab Claws, Mignonette, Cocktail Sauce, Lemons  
\$22 per person / \$300 supplement with standard ice carving

### **Baked Wheel of Brie**

Topped with Strawberry Preserves, Wrapped in Puffed Pastry  
\$125 (serves 30 people)

## **Passed Hors D'Oeuvres**

All prices are per piece.

We suggest 6 pieces per person per hour.

### **Vegetarian**

Fresh Mozzarella and Marinated Tomato Skewers	\$2
Wild Mushroom Tartlet w/ Shaved Grana Padano	\$2
Spinach & Ricotta Spanakopita in Phyllo Pastry	\$2
Roasted Eggplant Caponata on Italian Crostini	\$2
Seasonal Soup "Shooter"	\$2
"Grown Up" Grilled Cheese Sliders w/ Shaved Black Truffle	\$3

### **Meat**

Beef Tenderloin Crostini w/ Gorgonzola Mousse	\$2
Pulled Pork Turnover w/ Smoked Peach BBQ Sauce	\$2
Pork Pot Sticker w/ Ginger Soy Dipping Sauce	\$2
Petite B.L.T. –Bacon, Micro Greens, Tomato, Truffle Mayo	\$3
Steak Tartare Crostini w/ Boursin Cheese	\$3
Angus Beef Skewer w/ Horseradish Crème	\$3
Cheese Steak Egg Roll w/ Spicy Ketchup	\$3

### **Seafood**

"Jersey" Devil Egg w/ Peekytoe Crab	\$3
Lobster Salad Brioche w/ Micro Celery	\$3
Tuna Tartare w/ Wasabi Crème	\$3
Petite Crab Cake w/ Dijonaise Sauce	\$3
Poached Jumbo Shrimp w/ Spicy Cocktail Sauce	\$3
Scallops Wrapped in Apple Wood Bacon	\$3
Smoked Salmon Blini w/ Red Onion & Dill	\$3

### **Poultry**

"Waldorf" Curried Chicken Salad with Walnut "Zest"	\$2
Chicken Satay w/ Sesame Dipping Sauce	\$2
Jerk Chicken Tartlet w/ Black Pepper Ricotta	\$3

## **Basic Cake Menu**

- 6" Round (6 people)
- 10" Round (12 to 14 people)
- 12" Round (18 to 24 people)
- ½ Sheet Rectangle (40 to 50 people)
- Full Sheet Rectangle (70-100 people)

Since all cakes are not made equal, the pricing listed below are for a basic cake with simple decorations. If you have a photo of what you would like us to replicate, please provide it to us for an accurate quote for your cake.

All of our cakes, icings and fillings are made from scratch.

Butter Cream Icing, Filling and Simple Decorations  
starting at \$4.50 per serving

Butter Cream Icing with Premium Filling (Fruit, Mousse, Custard, etc.)  
starting at \$5 per serving

Rolled Fondant Icing and Decorations with Butter Cream Filling  
starting at \$6 per serving

Rolled Fondant Icing and Decorations with Premium Filling (Fruit, Mousse, Custard, etc.)  
starting at \$6.50 per serving

### **Cake Flavors**

Chocolate / Vanilla / Marble / Chocolate Chip / Carrot / Spice / Banana Nut  
Strawberry / Red Velvet / Rum / Lemon / Mocha

### **Filling Flavors**

Butter Cream / Chocolate Mousse / Vanilla Mousse / Raspberry Mousse  
Whipped Cream Cheese / Lemon Curd / Pastry Cream / Chocolate Hazelnut Spread  
Marshmallow / Fresh Berries / Chantilly Cream / Peanut Butter Mousse

### **Icing Flavors**

Whipped Cream / Assorted Butter Cream / Chocolate Ganache  
Whipped Cream Cheese / Rolled Fondant

*Custom Flavors & Decorations Available Upon Request*

*\*Please Provide 5 Days Notice\**

## **Open Bar Packages**

any package can be billed on a consumption basis

### **Champagne Toast**

8 per glass

Stanford Sparkling White Wine

### **Wine & Beer**

First Hour – 20 / Second Hour – 18 / Each Additional Hour - 16  
Yuengling Lager, Yuengling Light, Michelob Ultra, Miller Lite,  
Amstel Light, Heineken, Corona,  
Gravelly Ford Chardonnay, Gravelly Ford Merlot, Stanford  
Sparkling White Wine,  
Bottled Water, and Soft Drinks

### **House Brands**

First Hour – 24 / Second Hour – 22 / Each Additional Hour – 20

Absolut, Absolut Citron, Smirnoff, Stoli, Stoli Vanilla, Stoli  
Orange, Stoli Raspberry, Beefeater,  
Bombay Dry, Gordon's, Bacardi, Captain Morgan, Malibu,  
Cuervo Gold, Jim Beam, Wild Turkey, Seagrams 7,  
Seagrams VO, Canadian Club, Dewer's, J & B, Famous  
Grouse,  
CuttySark, Jonnie Walker Red, Southern Comfort, Triple Sec,  
Apple Pucker,  
Peach Schnapps, Martini & Rossi Vermouths,  
Yuengling Lager, Yuengling Light, Michelob Ultra, Miller Lite,  
Amstel Light, Heineken, Corona,  
Gravelly Ford Chardonnay, Gravelly Ford Merlot, Stanford  
Sparkling White Wine,  
Bottled Water, and Soft Drinks

### **Premium Brands**

First Hour – 32 / Second Hour – 30 / Each Additional Hour - 28

Includes All House Brand Pours Plus:

Grey Goose, Grey Goose Orange, Grey Goose Citrus,  
Grey Goose Pear, Ketel 1, Belvedere, Ciroc, Bombay  
Sapphire, Tanqueray, Myer's, Mt. Gay, Jack Daniels,  
Maker's Mark, Crown Royal, Jameson, Chivas Regal 12yr,  
Jonnie Walker Black 12yr, Glenfiddish 12yr, Glenlivet 12Yr,  
Cointreau, Martini & Rossi Vermouths, Woodford Reserve,  
Guinness, Sam Adams, Kona IPA, Goose Island Matilda,  
Wells Banana Bread



## Event Deposit Form

Event Date \_\_\_\_\_

Name \_\_\_\_\_

Name of Event \_\_\_\_\_

Company \_\_\_\_\_

Email Address \_\_\_\_\_

Phone \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Deposit Amount \$ \_\_\_\_\_

Credit Card  AmEx  Mastercard  Visa  Discover

Name as it appears on the card \_\_\_\_\_

Credit Card # \_\_\_\_\_ Exp \_\_\_\_\_

Would you like the final bill to be charged to this card? Yes  No

**I hereby authorize Peppercorn to charge my credit card for the deposit.**

Signature \_\_\_\_\_ Date \_\_\_\_\_

**Please note: A room and/or date is not reserved until a deposit has been received. The deposit is refundable up to 30 days prior to the event. If canceled between 30 and 14 days prior to the event, the deposit can be withheld and transferred to a future event, or 50% will be refunded. The deposit for an event canceled within 14 days or less cannot be refunded.**