

# BUFFET MENU

## Cold (LUNCH ONLY)

THE LAHASKA . . . . . \$25 per person  
15 minimum

- Ⓥ red potato, whole grain mustard dressing and oregano dressing
- Ⓥ roasted seasonal vegetables, orzo, extra virgin olive oil, white balsamic and fresh herbs
- Ⓥ roasted garlic spiked cole slaw; field greens, feta cheese, pecans, mandarin oranges, cranberry vinaigrette

*Deli Platter: sliced black forest ham, house roast beef, roasted turkey breast  
sliced cheddar, swiss, american;  
sliced tomatoes, bermuda onion,  
lettuce, olives, house made pickles  
sliced fresh fruit  
double chocolate brownies  
lemon bars*

## Hot

THE DOYLESTOWN . . . . . \$32 per person  
15 minimum

- Ⓥ roasted garlic spiked cole slaw; caesar, white anchovies, lemon, romaine  
slow roasted pork loin, solebury orchards cider glaze  
grilled salmon, minestrone ragout, fresh herbs  
rigatoni, grilled lancaster county chicken, roasted vegetables, sundried tomato sauce
- Ⓥ buttermilk & scallion mashed potatoes
- Ⓥ macaroni & cheese; seasonal vegetables  
assorted miniature tarts and pastries

THE LAMBERTVILLE . . . . . \$43 per person  
25 minimum, under 25 add \$100 set up fee

- chopped wedge salad, pancetta, tomatoes, gorgonzola*
- Ⓥ salt roasted beets, petit greens, balsamic vinaigrette  
classic caesar salad, herb croutons, locatelli cheese  
lancaster county chicken, fingerling potato and marinated olive ragout, roasted garlic  
pan roasted cod, roasted vegetables, crispy linguini, basil pine nut emulsion  
braised short ribs, roasted root vegetables, red wine reduction
- Ⓥ orrechiette, cannelloni beans, broccoli rabe, extra virgin olive oil and garlic
- Ⓥ olive oil whipped potatoes
- Ⓥ seasonal vegetables  
flourless chocolate cake  
tiramisu

Served with freshly baked breads/assorted condiments/coffee/decaffeinated coffee/soda/premium hot & iced tea/soft drinks  
\*Menu subject to change. Prices subject to a 6% sales tax as well as a 20% service charge. \*Gluten free dessert options available