



Peddler's Village, #15
Lahaska, PA
Tel (215) 794-4020

EXECUTIVE CHEF
BILL MURPHY

Lunch
Friday - Sunday 11 AM TO 4 PM

Dinner
Tuesday - Saturday 4 PM TO 10 PM
Sunday 4 PM TO 8 PM

BANQUET MENU

SEATED DINNER OPTIONS

Three Course Menu

Appetizer

choose one

CAESAR SALAD
*romaine hearts, lemon, garlic,
white anchovies*

SOUP *choose from*

she crab soup

Ⓥ *tomato basil*

mushroom barley

Entree

choose two

GRILLED SALMON
*farro and watercress salad,
wild mushroom vinaigrette*

GRILLED CENTER CUT PORK CHOP
*roasted yukon gold potatoes,
caramalized potatoes, balsamic jus*

PAN ROASTED CHICKEN MARSALA
*parmesan and mascarpone risotto,
broccoli rabe*

Ⓥ PENNE AGLIO E OLO
*oven roasted tomatoes, spinach,
sweet garlic, parmesan*

Dessert

choose one

MINIATURE CHEESECAKE
walnuts, honey

MOLTEN CHOCOLATE CAKE
vanilla sauce, fresh berries

*served with freshly baked breads, assorted condiments, coffee/decaffeinated coffee,
soda, Harney hot and iced tea, soft drinks*

\$42 per person / 20 person minimum, under 20 persons, add \$100 set up fee

Menus subject to change. Prices subject to a 6% sales tax as well as a 20% service charge.



Ⓥ Vegetarian

SEATED DINNER OPTIONS

Three Course Menu

Appetizer

choose one

Ⓥ SALT ROASTED BEETS
*goat cheese, pomegranate vinaigrette,
toasted walnuts, baby greens*

TUNA TARTAR
asparagus, white truffle vinaigrette

CAESAR SALAD

hearts of romaine, focaccia croutons, parmesan crisp, caesar dressing

Entree

choose two

PAN ROASTED BASS
*wild mushrooms, english peas, roasted fingerling
potatoes, lobster sauce*

NY STEAK AU POIVRE
*gratin potato, grilled asparagus,
red wine sauce*

GRIGGSTOWN CHICKEN
*buttermilk mashed potatoes,
wilted watercress, natural jus*

Ⓥ ROASTED BUTTERNUT
SQUASH RISOTTO
*goat cheese, dried cranberries,
apples, pumpkin seeds*

Dessert

choose one

KEY LIME PIE
whipped cream

MOLTEN CHOCOLATE CAKE
fresh berries

*served with freshly baked breads, assorted condiments, coffee/decaffeinated coffee, soda, Harney
hot and iced tea, soft drinks*

\$60 per person / 20 person minimum, under 20 persons, add \$100 set up fee

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SEATED DINNER OPTIONS

Four Course Menu

Appetizer

choose one

CRAB CAKES
*roasted tomato jam, crispy noodles,
curry aioli*

BEEF TARTAR
asparagus, salad truffle vinaigrette

Salad

choose one

CHOPPED WEDGE SALAD
*pancetta, roasted tomato,
red onion, gorgonzola*

Ⓟ BABY SPRING GREENS
*crumbled goat cheese, arugula, pine nuts,
wolf berries, pomegranate vinaigrette*

Entree

choose two

GRILLED TENDERLOIN OF BEEF
whipped potato, spinach, red wine demi-glace

PAN SEARED DUCK BREAST
*apple chutney, vegetable couscous,
port reduction*

PAN ROASTED SCALLOPS
*lobster mashed potatoes, crispy spinach,
red wine sauce*

LAMB SIRLOIN
ratatouille, clapshot potatoes, thyme jus

Dessert

choose one

MINIATURE CHEESECAKE
walnuts, honey

MOLTEN CHOCOLATE CAKE
fresh berries, whipped cream

*served with freshly baked breads, assorted condiments, coffee/decaffeinated coffee,
soda, Harney hot and iced tea, soft drinks*

\$88 per person / 12 person minimum

Menus subject to change. Prices subject to a 6% sales tax as well as a 20% service charge.