

# ADELPHIA BANQUET DINNER MENU

(Sit-Down)

Parties of 18 or More – Start Times between 3:00-8:00 pm  
\*Not Available in Private Rooms on Friday and Saturday\*

**Entrées include Fresh Baked Bread and Butter, Soup du Jour, and Garden Salad**

## *Salad Enhancements*

**Caesar Salad** romaine lettuce, seasoned croutons, parmesan cheese, creamy caesar dressing

**Greek Salad** chopped lettuce, chopped onions, peppers, feta cheese, kalamata olives

## *Pasta Course*

**Penne Ala Vodka Blush**  
**Penne Marinara**

**Stuffed Shells**

**Sacchetti Pasta**  
in Basil Pesto Sauce

## *Entrées (choose 3)*

*Served with Potato & Vegetable of the Day*

**Baked Crab Cakes** with lemon and butter sauce

**Baked Filet of Flounder** with lemon butter sauce

**Baked Stuffed Flounder** stuffed with crab imperial and lemon butter sauce

**Grilled Salmon** olive oil and lemon butter sauce

**Surf & Turf** filet mignon served with golden fried onion rings and South African lobster tail served with drawn butter and lemon

**Filet Mignon** with Golden Fried Onion Rings

**Prime Rib Au Jus**

**Black Angus Sirloin Steak** (10 oz) served with golden fried onion rings

**Veal Marsala** onions, mushrooms and prosciutto ham in a marsala wine sauce

**Chicken Marsala** onions, mushrooms and prosciutto ham in a marsala wine sauce

**Chicken Parmigiana** breaded chicken breast topped with mozzarella cheese and homemade tomato sauce

**Chicken Florentine** char-grilled chicken breast topped with grilled tomato and sautéed spinach, topped with mozzarella cheese and a white wine lemon butter sauce

**Ravioli in Vodka Blush Sauce**

**Penne Pasta with Chicken** with sun-dried tomato pesto sauce and strips of chicken (complete)

**Catch of the Day**

*Special Entrées are available at an additional fee based on individual needs*

*Final Payment due the day of the Event. Personal Checks and Debit Cards are not accepted as Final Payment.  
For charged balances over 2,000 a 3% Surcharge will be applied.*

*\*New Jersey Sales Tax & 20% Gratuity Additional\**

# ADELPHIA BANQUET DINNER MENU

(Sit-Down)

## *Dessert*

**Assorted Cookies & Biscotti**

## *Dessert Enhancements*

**Cake** *Chocolate, Vanilla, 1/2 & 1/2, Plain Pound Cake*

*Chocolate Chip Pound Cake or Marble Pound Cake*

**Sweet Table Assortment** *assortment of mini pastries and cakes*

**Chocolate Fountain** *Fresh Fruit, Pretzel Rods, Marshmallows & Brownies*

**Candy Bar** *your choice of Take out Box*

**Ice Cream** *Vanilla*

**Assorted Mini Pastries** *over 15 selections*

**Cake Cutting Fee for outside Cakes**

## *Beverages*

**Hot Coffee, Tea & Soda**

## *Beverage Enhancements*

**Champagne or Sparkling Cider Toast**

*See our Banquet Beverage Page for Bar Enhancements*

## *Children's Menu*

*Ages 10 & Under*

**Chicken Fingers & French Fries**

**Penne Alfredo**

**Grilled Cheese & French Fries**

**Cheese Ravioli**

**Hot Dog & French Fries**

**Penne Marinara & Meatball**

**Hamburger & French Fries**

**Cheeseburger & French Fries**

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# ADELPHIA SPECIAL OCCASION BUFFET

Parties of 50 or More

\*Not Available in Private Rooms on Friday and Saturday after 2:30 pm\*

Entrees include Fresh Baked Bread and Butter Soup du Jour and Garden Salad

## Salad Enhancements

**Caesar Salad** romaine lettuce, seasoned croutons, parmesan cheese, creamy caesar dressing

**Greek Salad** chopped lettuce, chopped onions, peppers, feta cheese, kalamata olives

Two Hot Entrees

Three Hot Entrees

Four Hot Entrees

## Hot Entrées

\*CARVING BOARD SELECTIONS:

**Prime Roast Sirloin** Au Jus and Horseradish Sauce

**Virginia Baked Ham** Pineapple Sauce

**Boneless Leg of Lamb** Mint Jelly

**Boneless Breast of Turkey** with Gravy and Cranberry Sauce

**Mustard Crusted Loin of Pork** Vintage Port Demi Glaze

**Flank Steak Sauté** Onions, Peppers and Mushrooms

**Filet Mignon ala Chateaubriand**

STEAM TABLE SELECTIONS

**Chicken Piccante**

**Chicken Marsala**

**Grilled Chicken**

**Veal Marsala**

**Italian Sausage and Peppers**

**Meatballs Marinara**

**Baked Crab Cakes**

**Grilled Salmon**

**Stuffed Flounder**

**Seafood Newburg over Rice**

## Pasta (select 1)

**Penne Marinara**

**Penne Primavera**

**Penne Alfredo**

**Penne Vodka Blush**

**Stuffed Shells Marinara**

**Ravioli**

**Penne with Sundried Tomato Pesto**

**Mediterranean Vegetable Lasagna**

**Cheese Tortellini** with Roasted Garlic & Tomato Cream Sauce

## Sides (select 2)

**Roasted Rosemary Potatoes**

**Oven Brownd Potatoes**

**String Beans Almondine**

**Greek Style String Beans**

**Steamed Broccoli**

**Vegetable Medley**

**Sautéed Spinach & Garlic**

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# ADELPHIA SPECIAL OCCASION BUFFET

## *Dessert*

**Assorted Cookies & Biscotti**

## *Dessert Enhancements*

**Cake** *Chocolate, Vanilla, 1/2 & 1/2, Plain Pound Cake*

*Chocolate Chip Pound Cake or Marble Pound Cake*

**Sweet Table Assortment** *assortment of mini pastries and cakes*

**Chocolate Fountain** *Fresh Fruit, Pretzel Rods, Marshmallows & Brownies*

**Candy Bar** *your choice of Take out Box*

**Ice Cream** *Vanilla*

**Assorted Mini Pastries** *over 15 selections*

**Cake Cutting Fee for outside Cakes**

## *Beverages*

**Hot Coffee, Tea & Soda**

## *Beverage Enhancements*

**Champagne or Sparkling Cider Toast**

*See our Banquet Beverage Page for Bar Enhancements*

## *Children's Menu*

*Ages 10 & Under*

**Chicken Fingers & French Fries**

**Penne Alfredo**

**Grilled Cheese & French Fries**

**Cheese Ravioli**

**Hot Dog & French Fries**

**Penne Marinara & Meatball**

**Hamburger & French Fries**

**Cheeseburger & French Fries**

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# ADELPHIA BANQUET LUNCHEON MENU

(Sit-Down)

*Parties of 18 or More – Start Times between 11:00-2:30 pm*

**Entrées include Fresh Baked Bread and Butter, Soup du Jour, and Garden Salad**

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## *Salad Enhancements*

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**Caesar Salad** *romaine lettuce, seasoned croutons, parmesan cheese, creamy caesar dressing*

**Greek Salad** *chopped lettuce, chopped onions, peppers, feta cheese, kalamata olives*

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## *Pasta Course*

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**Penne Ala Vodka Blush**

**Penne Marinara**

**Stuffed Shells**

**Sacchetti Pasta**

*in Basil Pesto Sauce*

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## *Entrées* (choose 3)

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*Served with Potato & Vegetable of the Day*

**Baked Crab Cake** *with lemon and butter sauce*

**Baked Filet of Flounder** *lemon butter sauce*

**Baked Stuffed Flounder** *stuffed with crab imperial and lemon butter sauce*

**Grilled Salmon** *with olive oil and lemon butter sauce*

**Filet Mignon** *golden fried onion rings*

**Prime Rib Au Jus**

**Black Angus Sirloin Steak** (10 oz) *served with golden onion rings*

**Top Sirloin of Beef**

**Veal Marsala** *onions, mushrooms and prosciutto ham in a marsala wine sauce*

**Chicken Marsala** *onions, mushrooms and prosciutto ham in a marsala wine sauce*

**Chicken Parmigiana** *topped with mozzarella cheese and homemade tomato sauce*

**Chicken Florentine** *char-grilled chicken breast topped with grilled tomato and sautéed spinach, topped with mozzarella cheese and a white wine lemon butter sauce*

**Ravioli in Vodka Blush Sauce** *(complete)*

**Penne Pasta** *sundried tomato pesto sauce (complete)*

**Penne Primavera** *fresh vegetables in a light cream sauce (complete)*

*Special Entrées are available at an additional fee based on individual needs*

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# ADELPHIA BANQUET LUNCHEON MENU

(Sit-Down)

## *Dessert*

**Assorted Cookies & Biscotti**

## *Dessert Enhancements*

**Cake** *Chocolate, Vanilla, 1/2 & 1/2, Plain Pound Cake*

*Chocolate Chip Pound Cake or Marble Pound Cake*

**Sweet Table Assortment** *assortment of mini pastries and cakes*

**Chocolate Fountain** *Fresh Fruit, Pretzel Rods, Marshmallows & Brownies*

**Candy Bar** *your choice of Take out Box*

**Ice Cream** *Vanilla*

**Assorted Mini Pastries** *over 15 selections*

**Cake Cutting Fee for outside Cakes**

## *Beverages*

**Hot Coffee, Tea & Soda**

## *Beverage Enhancements*

**Champagne or Sparkling Cider Toast**

*See our Banquet Beverage Page for Bar Enhancements*

## *Children's Menu*

*Ages 10 & Under*

**Chicken Fingers & French Fries**

**Penne Alfredo**

**Grilled Cheese & French Fries**

**Cheese Ravioli**

**Hot Dog & French Fries**

**Penne Marinara & Meatball**

**Hamburger & French Fries**

**Cheeseburger & French Fries**

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# WINE LIST

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## White

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Rose, *Whispering Angel* | France  
Moschofilero, *Boutari* | Greece  
Pinot Grigio, *Cavit* | Italy  
Pinot Grigio, *Santa Margherita* | Italy  
Savignon Blanc, *Ferrari Carano Fume Blanc* | California  
Chardonnay, *Cave de Lugny Unoaked* | France  
Chardonnay, *Kendall Jackson Vintners Reserve* | California  
Chardonnay, *Sonoma Cutrer Russian River Ranches* | California  
White Blend, *Elios Mediterranean* | Greece  
Riesling, *Pacific Rim* | Washington

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## Red

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Pinot Noir, *Pepperwood* | California  
Pinot Noir, *La Creama Sonoma Coast* | California  
Chianti, *Banfi* | Italy  
Naoussa, *Boutau* | Greece  
Red Blend, *Primal Roots* | California  
Merlot, *Murphy* | California  
Malbec, *Cigar Box* | Argentina  
Cabernet Sauvignon, *Glass Mountain* | California  
Cabernet Sauvignon, *Sterling "Vintner's  
Collection"* | California  
Cabernet Sauvignon, *Elios Mediterran* | Greece  
Cabernet Sauvignon, *Jordan* | California  
Zinfandel, *Ravenswood Lodi* | California

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## House Wines

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House Merlot  
House Chardonnay  
House White Zinfandel  
House Pinot Grigio

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## Local Wines

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Jersey Red | *Mullica Hill, NJ*  
Jersey Blueberry | *Mullica Hill, NJ*  
Jersey Peach | *Mullica Hill, NJ*

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## Sparkling

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Champagne, *House Verdi* | Italy  
Korbel Brut Rosé | California  
Venue Yellow Brut (375 ml) | France  
Moet and Chandon Imperial Brut | France  
Dom Perignon | France  
Cristal | France  
Mionetta Prosecco | Italy

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## Blush

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White Zinfandel, *Sutter Home* | California

# BEVERAGE FOR BANQUET BARS

## *Bar*

*Price Per Person*

*Includes a Selection of Beers, Wines, and Spirits*

<b>House</b>	<b>Premium</b>
<i>One Hour</i>	<i>One Hour</i>
<i>Two Hours</i>	<i>Two Hours</i>
<i>Three Hours</i>	<i>Three Hours</i>
<i>Four Hours</i>	<i>Four Hours</i>

## *Consumption*

*Affair Host Charged Per Drink*

**Mixed**

**Beer**

**Wine**

**Cordials**

*Arrangements Can Be Made Ahead of Time For Cash Bars in the Banquet Rooms*

*Consumption and Cash Bars Require a 75.00 Bartender Fee. \*Private Events Only\**

**Domestic Draft Beer by the Pitcher**

**House Wines by the Bottle**

**Mimosas/Bloody Mary's by the Carafe**

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# BANQUET HORS D' OEUVRES

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## *Displayed Hors d' Oeuvres*

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Price per Person

**Fresh Tomatoes** with Mozzarella Cheese, Basil and Balsamic Glaze

**Seasonal Fresh Vegetable Crudites** with Dips

**Seasonal Fresh Fruit**

**Assorted Gourmet Cheese Display**

**Antipasto**

**Fried Calamari**

**Lamb Chops** with Olive Oil and Oregano

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## *Shrimp Cocktail Display*

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Price per Order

**200 Pieces 450 Pieces 700 Pieces**

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## *Hors d' Oeuvres*

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**Can Be Offered Both as Display or Butlered**

**Bruschetta Pomodoro**

**Crab Tortoni** with Garlic Caper Aioli

**Shaved Roast Sirloin** with Cheddar Cheese and Horseradish Sauce

**Cream Cheese, Sundried Tomato and Prosciutto Wrapped Asparagus**

**Sea Scallops** with Snow Pea Pod Wrapped in Bacon

**Crab Imperial Stuffed Mushroom Caps**

**Spinach and Feta Cheese Phyllo Triangles**

**Coconut Chicken Tenders** with Pineapple Cilantro Sauce

**Coconut Shrimp** with Pineapple Cilantro Sauce

**Pizzetta ala Margherita**

**Pistachio Crusted Chicken Tenders** with Honey Mustard Sauce

**Fried Zucchini Sticks** with Mango Mayonnaise

**Spring Rolls** with Wasabi Cream Sauce

**Price per Person for One Hour of Unlimited Hors d' Oeuvres**

**(Excluding Shrimp Cocktail)**

**Choice of (3) · Choice of (6)**

*7% Sales Tax and 20% Gratuity Additional*