



Banquet Menu

We opened our doors in Lafayette Hill in 2001 and moved to Conshohocken in 2015 so that we can accommodate the many requests that we have received for private parties.

We strive to create the best possible dining experience for our guests.

Our food is made from scratch and with love.
Let us make our home your home.

Contact our Event Planner:

610-941-4652

events@theluckydogsaloon.com

16 East 1st Ave,

Conshohocken, PA 19428



We are happy to tailor the menu to your liking.

The Lucky Dog prides itself on being able to customize the food selections for your event.

Plated Options are available
for an additional \$5 per person



Our beautiful, banquet room is perfect for all types of events!

Baby Showers - Bridal Showers - Birthdays - Anniversaries
Rehearsal Dinners - Company Parties - Meetings - Corporate
Events - Happy Hours - Networking - Pharmaceutical Events
Funeral Luncheons

Capture the moment in our beautifully renovated catering room located on the second floor of The Lucky Dog Saloon & Grille. The room is handicap accessible and can hold up to 85 people for your event.

The room features a stone fireplace, crystal chandeliers, exposed brick and wooden beams, draft beer and our wooden bar from our first location in Lafayette Hill.

A private bathroom, elevator, a wireless microphone, a 70” HDMI and Apple TV accessible flat screen, Apple capable surround sound, adjustable lighting, air conditioning and heating, working gas fireplace, bar, and excellent service are all things you can expect from us.

You can also personalize the room with your own decorations such as center pieces, flowers, balloons, pictures and so much more.

Enjoy viewing the menu, but please keep in mind that we will make every effort to accommodate your special requests.

Hors D'oeuvres Selections

Hot Hors D'oeuvres (priced per person)

Potato Pancakes.....	\$4
with sour cream & caramelized onions	
Sautéed Mushrooms in Phyllo.....	\$2.5
Mini Hebrew National Hot Dogs in a Puff Pastry.....	\$5
Cocktail Meatballs in a Sweet and Sour Sauce.....	\$4
Broiled Mini Maryland Crab Cake.....	\$6
Scallops Wrapped in Bacon.....	\$6
Coconut Shrimp with Pina Colada Sauce.....	\$5.5
Pot Stickers (Chicken or Pork).....	\$4
Pot Stickers (Vegetarian).....	\$4
Vegetable Spring Roll.....	\$4
Chicken Quesadilla Bites	\$3
Famous Buttermilk Chicken Bites.....	\$3
Chicken Skewers with Thai Peanut Sauce.....	\$3.5
Steak Skewers.....	\$5
with Asian honey-sesame dipping sauce	

Slider Selections served on mini Brioche roll

(priced per person)

Pulled Pork.....	\$3
Honey Fried Chicken or Breaded Buffalo Chicken.....	\$3.5
Day After Thanksgiving Turkey.....	\$5
Philly Cheesesteak with Fried Onion.....	\$3
Crab Cake Sliders with Spicy Avocado Sauce.....	\$6.5

Stationary Hot Hors D'oeuvres

(priced per person based on number of guests)

Cheesesteak Pierogies with Sautéed Onions.....	\$6
Lucky Dog's Famous Spinach and Artichoke Dip.....	\$4
Bucket of Balls with Marinara Dipping Sauce.....	\$3
Margherita Flatbread.....	\$2.5
Truffle Flatbread w/ bacon.....	\$3.5

Breaded Wings served w/ homemade Buffalo sauce and
Blue Cheese Dipping Sauce

25 Wings for \$32 - 50 wings for \$61

100 wings for \$120



Cold Hors D'oeuvres
(priced per person based on number of guests)

Seasonal Fresh Fruit.....	\$6
Caprese Skewers (fresh mozzarella, tomato and basil w/ homemade balsamic drizzle.....	\$3
Crudités.....	\$4.5
Hummus, Pita and Veggies.....	\$5
Homemade Marinated Peppers, Fresh Mozzarella on a Toasted Baguette.....	\$5.5
Grilled Vegetable Antipasti.....	\$5
Artisan Cheese Selection w/ Fruit, Brie in Pastry Gourmet Jams, Breads and Crackers.....	\$11
Domestic Cheese Selection w/ Crackers.....	\$6
Charcuterie Imported Meats w/ Artisan Bread.....	\$10
Fresh Ricotta Bruschetta with Truffle Honey.....	\$5
Seared Ahi Tuna Sashimi w/ pickled ginger, wasabi and soy dipping sauce.....	\$9
Tuna Poke tossed in ginger dressing served over mixed green.....	\$7
Shrimp Cocktail.....	\$6



Mashed Potato Bar

\$6 per person

Creamy Homemade Mashed Potatoes

- served in a martini glass -

Accompanied by:

Truffle Oil, Wasabi, Roasted Garlic
and Shredded Cheddar Cheese

*Enhancements can be added to Mashed Potato Bar for an
additional fee per person*

Pulled Pork.....\$2 per person

Crab Meat.....\$5 per person

Lobster Meat.....\$6 per person



*\$3 Per Person charge will be automatically added to
your check for Unlimited Soft drinks, Coffee & Tea*

Mac and Cheese Bar
\$6 per person

Our Famous Creamy Four Cheese Mac and Cheese

Accompanied by:
Potato Chip Topping, Bacon Crumbles
and Frizzled Onion

- served in a martini glass -

*Enhancements can be added to Mac and Cheese for an
additional fee per person station*

Pulled Pork.....\$2 per person
Crab Meat.....\$5 per person
Lobster Meat.....\$6 per person



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Continental Breakfast

\$ 18 Per Guest

(minimum of 25 guests)

Only Available Monday through Friday Mornings

Assorted Bagels (served with cream cheese, butter, jelly)

Yogurt w/ granola , Mini Danish, Mini Muffins, Whole

Fruit

Coffee and Tea

Assorted Juice

Enhancements:

Scrambled Eggs.....\$4 per person

French Toast.....\$4 per person

Waffles.....\$4 per person

Bacon.....\$3 per person

Sausage.....\$3 per person

Home Fries.....\$3 per person

Fresh Squeezed Orange Juice...\$6 per person



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Brunch Buffet
\$27 Per Person
(minimum of 25 guests)

Eggs Benedict or Scrambled Eggs

Home Fries

Baked French Toast or Waffles

Bacon & Turkey Sausage

Fresh Fruit

Ultimate Breakfast Bread Basket:

(Bagels, pastry, muffins, breakfast breads and spreads)

Brunch Enhancements: (additions)

Omelet Station.....	\$4.00 per person / \$50.00 chef fee
Grand Marnier French Toast.....	\$4.00 per person
Nutella Crepes.....	\$4.00 per person
Whitefish and Smoked Salmon (cappers, diced onions, and tomatoes).....	\$9.00 per person
Flour Tortilla Wraps or Sandwiches.....	\$7.00 per person



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Luncheon Buffet (1)
\$22 Per Guest
(minimum of 25 guests)

Select One Wrap

Grilled Vegetable

Hummus

The Lucky Dog

Buffalo Chicken

Chicken Caesar

Select One Sandwich

Tuscan Chicken on Ciabatta

Chicken Parmesan on a Brioche Bun

Honey Fried Chicken

Spicy Chicken

Turkey Club

Turkey Avocado

Pulled Pork on a Brioche Bun

Meatball Parmesan on a Long Roll or Brioche Bun

Select Two Sides

Caesar Salad

Mixed Greens, Tomatoes and Cucumbers with

Tomato Balsamic

Pasta Salad or Potato Salad

Grilled Tuscan Vegetables, French Fries or Potato Chips



\$3 Per Person charge will be automatically added to your check for Unlimited Soft drinks, Coffee & Tea

Luncheon Buffet (2)
\$29 Per Guest
(Minimum of 25 guests)

Select One Salad

Mixed greens with tomato, cucumber and tomato balsamic
Vinaigrette

Classic Caesar with shaved parmesan, home-made garlic
Croutons

Strawberry salad with crumbled goat cheese, carrots,
Parmesan & white zinfandel dressing

Select Two Entrées

Chicken Parmesan with San Marzano tomato sauce
and fresh mozzarella

Chicken Marsala

Lemon Chicken

Chicken, artichokes, spinach & sun-dried tomatoes over
Penne tossed in garlic & olive oil

Chicken stuffed with homemade stuffing
and rosemary cream sauce

Luncheon Buffet (2) - Continued

Eggplant parmesan

Broiled flounder in lemon chive sauce

Salmon with apricot BBQ sauce

Mild Italian sausage with peppers and onions

Homemade meatballs in marinara

Tortellini alfredo with mushrooms and peas

Cheese Ravioli

Carved top sirloin of beef in gravy

Hand carved turkey breast

Select One Side

Herb Roasted Potatoes

Mashed Potatoes

French Fries

Sweet Potato Pureé

Luncheon Buffet (2) - Continued

Basmati Rice

Penne or Pasta Primavera

**Gluten-Free Pasta available upon request*

Select One Vegetable

Glazed Carrots

Brussels Sprouts

Green Beans

Broccoli

Roasted Cauliflower

Corn

Chef's Choice of Seasonal Vegetables



\$3 Per Person charge will be automatically added to your check for Unlimited Soft drinks, Coffee & Tea

Taste Of Philly Buffet**\$24 Per Person**

Cheese Steak Sliders
Roasted Pork, Provolone, and Broccoli Rabe Sliders
Assorted Hoagie Bites
Sausage and Peppers Sandwich
French Fries

\$5 Per Person

Authentic Gooey Philadelphia Sticky Buns

\$8 Per Person

An Assortment of
Sticky Buns
Soft Pretzels
Tasty Kakes



\$3 Per Person charge will be automatically added to your check for Unlimited Soft drinks, Coffee & Tea

Indoor Picnic Buffet

\$30 per person

Fried Chicken Cutlets

Baby Back Ribs

Hot Dogs

Corn on the Cob

Baked Beans

Garden Salad

Potato Salad

Chips and Dip

Watermelon Salad

Mini Apple Pie

\$3 Per Person charge will be automatically added to your check for Unlimited Soft drinks, Coffee & Tea

Fiesta Buffet
\$23 per person

Ground Beef, Chicken and BBQ Pulled Pork
Sautéed Onions and Peppers
Flour and corn tortillas

Salad
Refried Beans
Mexican Red Rice
Shredded Cheddar Cheese
Shredded Lettuce, Diced Tomatoes
Sour Cream, Chimichurri
Chips
Salsa
Guacamole

*Add either shrimp, chorizo, or steak
for an additional fee of \$3 per person*

Dessert:

Choice of churros or Mexican cinnamon ice cream



*\$3 Per Person charge will be automatically added to
your check for Unlimited Soft drinks, Coffee & Tea*

Business Buffet
\$23 per person

(only available on Monday, Tuesday and Wednesday)

Mixed Green Salad

Boneless Chicken Breast

(Please select one preparation)

Lemon burre blanc

Lemon Caper

Marsala

Parmesan

Blackened

Cutlet with Honey

(Please select one Starch)

Penne Pasta with choice of Marinara, Blush or Garlic Butter

Herb Roasted Potatoes

Mashed Potatoes

Seasoned Rice

French Fries

Chef's Choice of Seasonal Vegetable

Dinner Rolls and Butter

*\$3 Per Person charge will be automatically added to your check
for Unlimited Soft drinks, Coffee & Tea*

Dinner Buffet (1)
\$38 Per Guest
Minimum of 25 Guests

Select One Salad

Mixed greens with tomato, cucumber and tomato balsamic
vinaigrette

Classic Caesar with shaved parmesan, home-made garlic croutons

Arugula salad with goat cheese, dried cranberries
and honey vinaigrette

Strawberry salad with crumbled goat cheese, carrots, parmesan &
white zinfandel dressing

Select Two Entrées

Chicken stuffed with homemade stuffing and rosemary cream
sauce

Chicken Parmesan with San Marzano tomato sauce and fresh
mozzarella

Chicken Marsala

Chicken, artichokes, spinach & sun-dried tomatoes over Penne
tossed in garlic & olive oil

Dinner Buffet (1) - Continued

Fried chicken cutlets with savory herb gravy

Eggplant parmesan

Broiled flounder in lemon chive sauce

Salmon with apricot BBQ sauce or in a lemon chive sauce

Tortellini alfredo with mushrooms and peas

Carved top sirloin of beef in gravy

Carved London broil

Flank Steak w/ red wine beef jus

Hand carved pork tenderloin in peppercorn sauce

Pork Tenderloin w/ chef's choice of sauce

Roasted Turkey Breast w/ pan gravy

Whole Turkey w/ pan gravy

Dinner Buffet (1) - Continued

Select One Side

Herb Roasted Potatoes

Mashed Potatoes

Truffle Mashed Potatoes

Basmati Rice

Penne

Penne Rose

**Gluten-Free Pasta available upon request*

Select One Vegetable

Glazed Carrots

Brussels Sprouts

Green Beans

Broccoli

Dinner Buffet (1) - Continued

Roasted Cauliflower

Corn

Chef's Choice of Seasonal Vegetables



\$3 Per Person charge will be automatically added to your check for Unlimited Soft drinks, Coffee & Tea

Dinner Buffet (2)
\$44 Per Guest
(Minimum of 25 Guests)

Select One Salad

Mixed greens with tomato, cucumber & tomato balsamic
vinaigrette

Classic Caesar with shaved parmesan, home-made garlic croutons

Fig & arugula salad with goat cheese & honey rosemary vinaigrette

Strawberry salad with crumbled goat cheese, carrots, parmesan &
white zinfandel dressing

Ensalata Caprese with vine ripened tomato, fresh mozzarella,
basil & aged balsamic

Arugula & quinoa salad with kumquats, dried cranberries
& cinnamon orange vinaigrette

Select Two Entrées

Veal Piccata in lemon, caper pan sauce

Veal parmesan

Flounder stuffed with crab imperial

Dinner Buffet (2) - Continued

Coconut Grouper

Salmon Sinatra with Champagne Sauce

Grilled Island shrimp in white wine cream sauce

Shrimp in a Scampi Sauce

Carved pork tenderloin in peppercorn sauce

Carved turkey breast

Braised short ribs of beef

Sliced filet of beef in green peppercorn sauce

Sliced filet of beef served with chimichurri sauce

Sliced filet of beef in a red wine reduction

Roast Prime Rib of Beef au jus
(additional \$50 Chef/Attendant Fee)

Butter Poach Lobster Tail - Market price

Seasonal Fresh Fish - Market Price

Dinner Buffet (2) - Continued

Select Two Sides

Roasted herbed potatoes

Truffle mashed potatoes

Mashed potatoes

Parmesan risotto

Basmati rice

Israeli couscous

Creamy cheesy polenta

Tortellini Alfredo with mushrooms and peas

Penne rose

Gnocchi Alfredo

Truffle Gnocchi in cream sauce

**Gluten Free Pasta available upon request*

Dinner Buffet (2) - Continued

Select One Vegetable

Creamed Spinach

Glazed Carrots

Brussels Sprouts

Green Beans

Broccoli

Roasted Cauliflower

Sweet Potatoes

Corn

Baked Potato

Mashed Potato

Truffle Mashed Potato

Chef's choice of Seasonal Vegetables

\$3 Per Person charge will be automatically added to your check for Unlimited Soft drinks, Coffee & Tea

Kids Menu (ages 4-10)

\$10 per child

Served with a choice of French fries, sliced apples, orange wedges, vegetable of the day or a petite house salad

Chicken Fingers

Grilled Chicken Breast

Kids' Penne Pasta with Marinara or Butter

Kids Cheese Quesadilla

Macaroni and Cheese

Grilled Cheese

Price for children includes unlimited soft drinks and juice

*Milk and chocolate milk are \$2 each
and do not include free refills*

Dessert Menu

(Minimum of 25 orders)

A La Carte Desserts

\$10 per guest

(Please choose one)

Served individually

Cheesecake

Chocolate Chip Cookies Bowls w/ ice cream

Peanut Butter Mousse Pie

Key Lime Pie

Tiramisu

Pound Cake with fresh berries and whipped cream

Lemon Pound Cake with blueberries

Banana Cake with hot Peanut butter sauce

Banana Cake with Banana Custard

A La Carte Desserts - Continued

Hot Chocolate Cake

Strawberry Shortcake

Sticky Coconut Cake

Goopy Goopy

Cremé Brulee



Served Buffet Style:

\$8 per guest

Choose One:

Cinnamon Bread Pudding with Vanilla Sauce

Chocolate Chocolate Chip Bread Pudding with Chocolate Sauce

Apple Crisp

Peach Cobbler

Blueberry Cobbler

Dessert Flights

\$12 per guest

*Please select three Miniature Desserts
(minimum 25 people)*

Strawberry Shortcake

Cheesecake or Chocolate Cheesecake

Chocolate Chip Cookies Bowls

Peanut Butter Mousse Pie

Key Lime Pie

Lemon Meringue

Tiramisu

Deconstructed Sticky Bun

Apple Crisp with vanilla ice cream

Mixed Berries with whipped cream

Ice Cream w/ berries

Chocolate Fountain

\$15 per guest
(Minimum 25 people)

Flowing Milk Chocolate

Accompanied by:
Strawberries, Rice Crispy Treats, Fresh-baked Cookies,
Marshmallows, Pretzels, and Pound Cake

Ice Cream Sundae Station

\$8 per guest
(Minimum 25 people)

Chocolate and Vanilla Ice cream
Accompanied by:
Whipped Cream, Cherries, Sprinkles, Sliced Strawberries
Chocolate syrup, and 3 Candy Toppings.

Cookie or Brownie Tray

(Minimum 25 people)
\$4.5 per person

Assorted homemade cookies \$5 per person

Danish and Pastry Board

(Minimum 25 people)
\$5 per person

The Ultimate Dessert Buffet

\$45 per person
(Minimum 25 people)

Indulge in the sweetest feast

Homemade whipped cream and fresh, seasonal berries

Our Famous Gooey Gooey

Choose 4 miniature desserts:

Strawberry Shortcake

Cheesecake or Chocolate Cheesecake

Chocolate Chip Cookies Bowls

Peanut Butter Mousse Pie

Key Lime Pie

Lemon Meringue

Tiramisu

Deconstructed Sticky Bun

Apple Crisp with vanilla ice cream

Ice Cream Sundae

Choose 1 of the following:

Cinnamon Bread Pudding with Vanilla Sauce

Chocolate Chocolate Chip Bread Pudding with Chocolate Sauce

Apple Crisp

Peach Cobbler

Blueberry Cobbler

The Chocolate Fountain and all the fixin's

Flowing Milk Chocolate

Accompanied by:

Strawberries, Rice Crispy Treats, Fresh-baked Cookies,
Marshmallows, Pretzels, and Pound Cake

***If bringing in an outside cake an automatic \$2.00 per
person cutting and plating fee will be applied.***

***\$3 Per Person charge will be automatically added to
your check for Unlimited Soft drinks, Coffee & Tea
For All Events***