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 or Garden Salad

-Salad Enhancements

+2 per person

Caesar Salad romaine lettuce, seasoned croutons, parmesan cheese, creamy caesar dressing **Greek Salad** chopped lettuce, chopped onions, peppers, feta cheese, kalamata olives

-Pasta Course

+2.25 per person

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 Cake with lemon and butter sauce	MP
Baked Filet of Flounder lemon butter sauce	21.95
Baked Stuffed Flounder stuffed with crab imperial and lemon butter sauce	25.95
Grilled Salmon with olive oil and lemon butter sauce	21.95
Filet Mignon golden fried onion rings	35.95
Prime Rib Au Jus	22.95
Black Angus Sirloin Steak (10 oz) served with golden onion rings	25.95
Top Sirloin of Beef	21.95
Veal Marsala onions, mushrooms and prosciutto ham in a marsala wine sauce	25.95
Chicken Marsala onions, mushrooms and prosciutto ham in a marsala wine sauce	21.95
Chicken Parmigiana topped with mozzarella cheese and homemade tomato sauce	21.95
Chicken Florentine char-grilled chicken breast topped with grilled tomato and sautéed spinach, topped with mozzarella cheese and a white wine lemon butter sauce	21.95
Ravioli in Vodka Blush Sauce (complete)	19.95
Penne Pasta sundried tomato pesto sauce (complete)	19.95
Penne Primavera fresh vegetables in a light cream sauce (complete)	19.95

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

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Assorted Cookies & Bis	scotti	
————Dessert Enhance	ments————	
Cake Chocolate, Vanilla, 1/2 & 1/2, Plain Pound Cake		
Chocolate Chip Pound Cake or Marble Pound Cake	2.25 & up	
Sweet Table Assortment assortment of mini pastries an	nd cakes 5.00	
Chocolate Fountain Fresh Fruit, Pretzel Rods, Marshm (100 person min.)	aallows & Brownies 7.00	
Candy Bar your choice of Take out Box	5.25	
Ice Cream Vanilla	2.25	
Assorted Mini Pastries over 15 selections	4.50	
Cake Cutting Fee for outside	Cakes : \$50	
Beverages		
Hot Coffee, Tea & So		
Beverage Enhanc	cements	
Champagne or Sparkling Cider Toast	3.25 per person	
See our Banquet Beverage Page for B	ar Enhancements	
Children's M	(enu	
Ages 10 & Under 10.9	95	
Chicken Fingers & French Fries	Cheese Ravioli	
Grilled Cheese & French Fries	Penne Marinara & Meatball	

Cheeseburger & French Fries

Hot Dog & French Fries

Hamburger & French Fries