



Earl's Bucks County at Peddler's Village serves contemporary American cuisine in the heart of Bucks County. EBC is committed to supporting the local food shed (farmers, growers and ranchers). Buying locally provides great quality, boosts our economy, protects our farmland, enhances our local food systems and keeps us and our environment healthy. Earl's Bucks County is a proud member of the Bucks County Food Shed Alliance and a supporter of the Bucks County Heritage Conservancy.

Enclosed you will find our banquet options from breakfast to dinner including displays and live action stations with Earl's Bucks County Chefs. We are also happy to accommodate any dietary requests or restrictions whenever possible. Full stock premium bars and a fine pairing of both old and new world wines are available to accompany all of Earl's Bucks County's private events.

Should you require assistance in the wine selection process, we would be delighted to suggest options that will complement each course.

## **BREAK OUT SESSIONS**

### **ALL DAY BEVERAGE**

assorted fresh chilled juices / bottled water / assorted soft drinks  
premium regular and decaffeinated coffees / Cynthia's premium  
hot teas / traditional accompaniments

*\$7.00 per person*

### **ENERGY BOOST**

bottled water / bottled soda / energy drink  
freshly baked cookies / soft pretzel snack basket  
premium regular and decaffeinated coffees / Cynthia's premium hot teas  
traditional accompaniments

*\$11.00 per person*

### **COMMUNAL**

bottled water / bottled soda  
selection of seasonal flatbreads

*\$10.00 per person*

### **THE SMART BREAK**

bottled water / Honest Tea  
sliced fresh fruit / market vegetables / assorted nuts / dried fruit

*\$13.00 per person*

## **BREAKFAST**

### **THE EYE OPENER**

assorted fresh chilled juices / regular & decaffeinated coffees  
Cynthia's hot tea / traditional accompaniments / seasonal sliced fruits  
house made granola with organic yogurt / assortment of danish / pastries  
bagels, freshly baked muffins served with butter & cream cheese

*\$11.00 per person*

### **EARL'S BUFFET**

assorted fresh chilled juices / regular & decaffeinated coffees  
Cynthia's hot tea, traditional accompaniments / seasonal sliced fruit  
house made granola with organic yogurt / assortment of breakfast breads / butter  
assorted cream cheeses / fluffy scrambled eggs / crème brûlée French toast  
Lyonnais potatoes / house smoked country bacon & sausage

*\$14.00 per person*

*15 person minimum / Under 15 persons, add \$3.00 per person.*

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

## COLD BUFFET

### BEGONIA

**RED POTATO** / whole grain mustard dressing / fresh chervil

**ROASTED SEASONAL VEGETABLES** / orzo / evo / fresh herbs

#### COUNTRY COLE SLAW

**FIELD GREENS** / Feta cheese / pecans / mandarin oranges / cranberry vinaigrette

sliced **ILLG'S BLACK FOREST HAM** / **HOUSE ROAST BEEF** / **ROASTED TURKEY BREAST**

sliced **CHEDDAR** / **SWISS** / **AMERICAN**

sliced tomatoes / sliced Bermuda onion / lettuce / olives / house made pickles

**SLICED FRESH FRUIT** • **DOUBLE CHOCOLATE BROWNIES** • **LEMON TART**

*\$18.00 per person*

## HOT BUFFET

### PETUNIA

#### HORSERADISH SPIKED SLAW

**CHOP CHOP** / farmer's choice vegetables / Marcona almonds / blue cheese

sherry mustard vinaigrette

**HOUSE SMOKED ST. LOUIS RIBS** / Solebury Farms cider glaze

**GRILLED SALMON** / minestrone ragu / basil emulsion / olive tapenade

**RIGATONI** / grilled Bolton Farm chicken / roasted vegetables / sundried tomato sauce

Smoked Cheddar & scallion mashed potatoes

butternut squash mac & cheese • seasonal vegetables

**PINEAPPLE UPSIDE DOWN CAKE** • **APPLE TART**

*\$25.00 per person*

### VIOLET

**THAI COBB SALAD** / Napa cabbage / edamame / rice noodles / ginger vinaigrette

**SALT ROASTED BEETS** / petits greens / red beet vinaigrette

**CLASSIC CAESAR SALAD** / herb croutons / locatelli cheese

**OLIVE BRINED CHICKEN** / fingerling potato and cracked olive ragu

roasted garlic and preserved lemon oil

**PAN ROASTED MAINE SCALLOPS** / trumpet mushrooms / pea shoots

carrot ginger emulsion

**GRILLED TENDERLOIN MEDALLIONS** / port wine reduction

**ORRECHIETTE** / cannelloni beans / oregano / Mascarpone cheese

Gorgonzola potato pie • seasonal vegetables

**FLOURLESS CHOCOLATE CAKE** • **COCONUT CAKE**

*\$38.00 per person*

*served with freshly baked breads, assorted condiments, coffee,  
decaffeinated coffee, Cynthia's tea*

*25 person minimum Menus subject to change. prices subject to a 6% sales tax as well as a 20% service charge.*

# BRUNCH MENU

## EARL'S BC BRUNCH

selection of chilled fresh juices / seasonal sliced fresh fruit display  
assortment of fresh-baked breakfast breads  
danish and croissants with local preserves / smoked salmon with mini bagels  
cream cheese / traditional accompaniments

### ITALIAN ANTIPASTO SALAD

**CLASSIC CAESAR** / hearts of Romaine / focaccia croutons / Locatelli cheese

**ORECCHIETTE** / grilled asparagus / toasted pignoli nuts  
cracked pepper / basil vinaigrette

### CRÈME BRULÉE FRENCH TOAST

**HOUSE SMOKED BACON** and **BREAKFAST SAUSAGE**

### LYONNAISE STYLE POTATOES

**SPECIALTY VEGETABLES IN SEASON**

**OMELETS AND FARM FRESH EGGS MADE TO ORDER**

## ENTREE SELECTIONS

*Choose two:*

**GRILLED ATLANTIC SALMON** / basil emulsion

**CIDER BRINED ROASTED CHICKEN** / pearl onion thyme jus

**PAN SEARED HALIBUT** / oven dried tomatoes, Kalamata olives

**PAN ROASTED BEEF MEDALLIONS** / port wine reduction

**HONEY ROASTED ILLG'S HAM**

**HOUSE SMOKED PORK LOIN** / sun dried cherry sauce

**BOLTON'S BUTTER BASTED ROASTED TURKEY** / natural gravy

**BUCATINI WITH SHRIMP** / pancetta / Spanish onion / spicy tomato sauce

**LOCAL GAME HENS** / mushroom jus

## DESSERTS:

assortment of cakes and tarts

coffee, decaffeinated coffee, Cynthia's hot tea selections, milk

*\$30 per person*

*\$50 Chef fee for omelet station*

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

# LUNCH MENU

*Our three course lunch menu includes your choice of starter, entrée and dessert from the following selections:*

## STARTER

*Choose one:*

*From the Sea*  
**NEW ENGLAND CLAM CHOWDER**  
**LOBSTER BISQUE**  
**SPICY CRAB**

*From the Land*  
**MINESTRONE**  
**LENTIL**  
**MUSHROOM BARLEY**

## EARL'S HOUSE SALAD

**CAESAR SALAD**

**ROASTED BEET SALAD** / crumbled goat cheese

## HOT ENTRÉE SELECTIONS

*Choose two:*

**HERB RIGATONI**  
roasted vegetables  
sun dried tomato sauce  
\$19.00

**ADULT GRILLED CHEESE**  
artisan bread / local creamery cheese  
choose a soup from the land or sea  
\$18.00

## TUNA NICOISE

romaine / haricots verts / Kalamata olives / pee wee potatoes  
\$20.00

**GRILLED PETIT FILET MIGNON**  
potato purée / roasted shallot  
port wine reduction  
\$26.00

**ASIAN GLAZED SALMON**  
vegetable stir fried rice  
ginger lemongrass sauce  
Chinese molasses  
\$21.00

**JUMBO LUMP CRAB CAKE**  
avocado tzatziki / crispy plantain  
chips, chili oil  
\$23.00

**CHICKEN SALTIMBOCCA**  
garlic mashed potatoes / mushroom  
Marsala sauce  
\$22.00

## DESSERT SELECTIONS

*Choose one:*

**KEY LIME TART**  
candied zest / blueberries

**PEANUT BUTTER CHEESECAKE**  
whipped cream / chocolate sauce

**FLOURLESS CHOCOLATE CAKE**  
caramel popcorn / crème anglaise

**PINEAPPLE UPSIDE DOWN CAKE**  
caramel sauce / sundried cherries

**CRÈME BRULÉE** / fresh berries

**SEASONAL FRESH FRUIT** / fresh cream

*Served with fresh baked breads, creamery butter  
coffee, decaffeinated coffee, Cynthia's hot and iced tea selections*

*When offering two luncheon selections, the counts for each entrée are required 10 days prior to the event.  
20 person minimum. Menus subject to change. Prices subject to a 6% sales tax as well as a 20% service charge.*

## **PLATTERS TO ENHANCE YOUR EVENT**

### **FRESH FRUIT**

sliced seasonal fresh fruit / berries  
seasonal fruit sauce / whipped cream

\$45

### **LOCAL CHEESE**

assortment of cow, goat, sheep's milk & blue cheeses:  
displayed with house made fig cake / local honey  
Bucks County preserves / lavosh

\$100

### **ANTIPASTO**

Italian cured meats / cheeses / specialty salads  
grilled vegetables / toasted bruschetta

\$125

### **GORGONZOLA FONDUE**

served with crispy house made potato chips

\$40

### **PHILADELPHIA SOFT PRETZEL BASKET**

basket of freshly baked warm Philly soft pretzels  
served with mustard

\$40

### **JUMBO SHRIMP COCKTAIL ON ICE**

house made cocktail sauce / Kelchner's horseradish / charred lemon

\$120

*platter selections serve 20 – 25 guests*

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

## COLD HORS D'OEUVRES

*The following selections are available at \$18 per dozen*

- WHITE BEAN HUMMUS** / pita chip / shaved Greek salad
- BRUSCHETTA** / air dried tomato / fresh Mozzarella / pesto
- SALT ROASTED BEETS** / goat cheese / crostini / petits greens
- SALT & PEPPER PORK LETTUCE WRAP** / pickled green papaya

*The following are available at \$36 per dozen*

- LUMP CRAB MEAT IN CRISP WONTON SHELL** / apple slaw
- PROSCIUTTO WRAPPED ASPARAGUS** / herb cheese toast
- SHRIMP "COCKTAIL" FORK** / charred tomato / horseradish
- SHAVED CARPACCIO OF BEEF** / red onion marmalade / focaccia
- OYSTER IN A SPOON** / cucumber consommé / spicy melon relish

## HOT HORS D'OEUVRES

*The following are available at \$18 per dozen*

- SPICY BUFFALO CHICKEN WINGS** / blue cheese dipping sauce
- VEGETABLE SPRING ROLLS** / ponzu sauce
- FRIED MOZZARELLA** / smoked tomato-eggplant purée / pesto
- SPICE RUBBED CHICKEN QUESADILLA** / salsa fresca
- PETITE MEATBALLS** / Marinara sauce
- SMOKED BRISKET SLIDER** / horseradish cream sauce
- PICKLED RED ONION** / Fontina & crusted pistacchio flat bread

*The following are available at \$36 per dozen*

- CRAB CAKES** / avocado tzatziki
- MOROCCAN SPICED GRILLED LAMB CHOPS**
- PROSCIUTTO WRAPPED SHRIMP** / smoky sundried tomato aioli
- ASIAN GLAZED CHICKEN SATAY** / spicy peanut dipping sauce
- PEPPER TENDERLOIN-MUSHROOM SKEWER** / Gorgonzola sauce

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

## CARVING STATIONS

### **BOLTON FARMS ROASTED TURKEY BREAST**

pan gravy / cranberry chutney

\$100

### **HONEY CURED SPIRAL HAM**

cider reduction

\$125

### **ROASTED BEEF TENDERLOIN**

Kelchner's horseradish / béarnaise sauce

\$200

### **HERB ROASTED PRIME RIB**

au jus

\$170

### **ILLG'S SMOKED LOIN OF PORK**

sun-dried cherry gastrique

\$150

carving selections serve 20 – 25 guests

includes artisanal French pressed rolls

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

*Action stations require an in-room chef for an additional charge of \$50.*

## SEATED DINNER OPTIONS

### ROSE THREE COURSE MENU

#### APPETIZER

*Choose one:*

#### CLASSIC CAESAR SALAD

hearts of Romaine / focaccia croutons / Locatelli cheese / Parmesan tuile

#### SOUP

*From the Sea*

**NEW ENGLAND CLAM CHOWDER**  
**SPICY CRAB**

*From the Land*

**MINISTRONE**  
**MUSHROOM BARLEY**

#### ENTRÉE

*Choose two:*

**GRILLED SALMON** / minestrone ragu/basil emulsion/cured olive tapenade

**PAN ROASTED CHICKEN MARSALA** / risotto / wild mushrooms / broccoli rabe

**GRILLED CENTER CUT PORK CHOP** / potato pierogies / Brussels sprouts with house-smoked bacon/porcini mushroom glaze

**PENNE AGLIO E OLO** / oven dried tomatoes / spinach / roasted garlic preserved lemon

#### DESSERT

*Choose one:*

**FRESH STRAWBERRIES** / ginger sabayon / sugar cookie

**FLOURLESS CHOCOLATE CAKE** / candied popcorn / crème anglaise

*\$38 per person*

*12 person minimum*

*When offering two luncheon selections, the counts for each entrée are required 10 days prior to the event.*

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

## SEATED DINNER OPTIONS

### ORCHID THREE COURSE MENU

#### APPETIZER

*Choose one:*

##### SALT ROASTED BEETS

walnut crusted goat cheese / watercress puree / petits greens

##### TEMPURA AHI TUNA ROLL

tuna, tartare-style / Blue Moon spicy Asian greens

##### CLASSIC CAESAR SALAD

hearts of Romaine / focaccia croutons / Locatelli cheese / Parmesan tuile

#### ENTRÉE

*Choose two:*

##### PAN ROASTED BASS

potato leek risotto / trumpet mushrooms / lobster butter

##### OLIVE BRINED BOLTON FARMS CHICKEN

fingerling potato-cracked olive ragu / roasted garlic / preserved lemon oil

##### NY STEAK AU POIVRE

potato purée / grilled asparagus / brandy pan sauce

##### ROASTED BUTTERNUT SQUASH RISOTTO

Ashley Farms goat cheese / celery root / apple fennel salad

#### DESSERT

*Choose one:*

##### KEY LIME TART

candied zest

##### FLOURLESS CHOCOLATE CAKE

caramel popcorn / crème anglaise

*\$54 per person*

*12 person minimum*

*When offering two luncheon selections, the counts for each entrée are required 10 days prior to the event.*

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

## SEATED DINNER OPTIONS

### FOUR COURSE MENU

#### APPETIZER

*Choose one:*

##### CRAB CAKES

avocado tzatziki / crispy plantains / chili oil

##### BRAISED SHORT RIB

shaved cauliflower crust

#### SALAD

*Choose one:*

##### CHOP CHOP

hearts of Romaine/ house-smoked bacon / farmer's choice vegetables  
Marcona almonds / scallions / bleu cheese / sherry mustard vinaigrette

##### BABY SPRING GREENS

crumbled goat cheese / blackberry vinaigrette

#### ENTRÉE

*Choose two:*

##### GRILLED TENDERLOIN OF BEEF

Gorgonzola potato pie / broccoli rabe / port wine reduction

##### PAN ROASTED MAINE SCALLOPS

trumpet mushrooms / pea shoots / carrot ginger emulsion

##### CAPON SALTIMBOCCA

fingerling potato / sweet garlic / radicchio / roasted cauliflower

##### LAMB T-BONE

goat cheese croquette / eggplant caponata / fig balsamic syrup

#### DESSERTS

*Choose one:*

**CRÈME BRULÉE** / fresh berries

**CHOCOLATE BOMB** / raspberry coulis

*\$80 per person dinner*

*12 person minimum*

*When offering two luncheon selections, the counts for each entrée are required 10 days prior to the event.  
Menus subject to change. Prices subject to a 6% sales tax as well as a 20% service charge.*

**EARL'S BEVERAGES**

<b>SELECTIONS</b>	<b>CALL BRANDS</b>	<b>PREMIUM BRANDS</b>
Vodka	Absolut	Grey Goose
Gin	Beefeater	Bombay Sapphire
Scotch	Dewar's	Chivas Regal
Bourbon	Jim Beam	Jack Daniel's
Whiskey	Seagram's VO	Crown Royal
Rum	Bacardi Silver	Cabana Cachaca
Spiced Rum	Captain Morgan	Sailor Jerry
Tequila	Cuervo Gold	Patron Silver

**WINES**

**WHITES**

Chardonnay / Sauvignon Blanc / Pinot Grigio / Riesling

**REDS**

Cabernet Sauvignon / Merlot / Shiraz / Zinfandel / Pinot Noir

*First tier \$30 bottle / \$7.00 glass  
Second tier \$40 bottle / \$9.00 glass*

**AWARD WINNING WINE LIST**

Let us help you choose your selections to complete your dining experience

**BEERS**

**IMPORTED BEERS**

Heineken / Amstel Light

**DOMESTIC BEERS**

Budweiser / Miller Lite / Coors Light

**NON-ALCOHOLIC BEER**

Clausthaler

*wine, beer and beverage attendant fee - \$50*

## HOSTED BAR ON CONSUMPTION AND CASH BAR

Call Brands	\$6.00 per drink
Premium Brands	\$8.00 per drink
Imported Beers	\$5.00
Non Alcoholic Beers	\$4.00
Domestic Beers	\$4.00
House Wine by the Glass	\$7.00
Premium Wine by the Glass	\$9.00
Soft Drinks & Juices	\$3.00
Cordials	\$10.00

### HOSTED BAR PER PERSON

	Call Brands	Premium Brands
One Hour	\$13.00	\$16.00
Two Hours	\$16.00	\$19.00
Three Hours	\$19.00	\$22.00

### ADDITIONAL BEVERAGE OPTIONS

Seasonal Non-alcoholic Fruit Punch	\$40.00 per bowl
Champagne Peach Kir Punch	\$75.00 per bowl

### ‘BUILD YOUR OWN’ SPECIALTY BARS

#### VODKA \$10 per drink

Absolut / Grey Goose / Ketel One / Belvedere  
 accompaniments: juices / mixers / olives / twists / onions  
 Martini Features: Cosmopolitan / Classic / Appletini

#### INFUSIONS \$10 per drink

Rum - seasonal mojito  
 Tequila - seasonal margarita  
 Vodka – seasonally infused martini  
 Gin - seasonally infused cocktail

#### BLOODY MARY \$9 per drink

Absolut / Grey Goose / Ketel One  
 accompaniments: tomato juice / Kelchner’s horseradish / Tabasco / celery salt  
 stuffed olives / pickled okra / pickled asparagus / celery / citrus  
 fresh cracked black pepper / jalapeño / clam juice

*\$100 bar set-up fee will be applied to all infused cocktail, wine and beer bars.*

*\$50 bar set-up fee will be applied to all wine and beer bars.*

*Earl’s will gladly customize bar stations to suit the theme of your event.*