



Sweet Lorraine's Café & Bar at Peddler's Village is a casual, family friendly and moderately priced restaurant offering breakfast, lunch and dinner every day. Featuring a wide variety of cuisine from traditional American to exciting ethnic dishes, Sweet Lorraine's offers a selection of daily specials, including homemade soups, pastas, seafood and vegetarian entrees.

Enjoy dining on our outdoor deck! This very first outdoor dining venue in Peddler's Village boasts an expansive deck and railings built from the Brazilian hardwood ipe. The curved stone bar, under a metal roof and ceiling fans, is fronted with a circular glass mosaic pattern in the red, blue and green shades of the restaurant's interior. The outdoor deck will be open for breakfast, lunch and dinner daily, weather permitting.

Sweet Lorraine's offers special menus and space for semi-private parties and functions. For functions of 15 people or more, please call the Peddler's Village Sales Department at 215-794-4033

Route 202 & Street Road at Peddler's Village  
Lahaska, Bucks County, PA  
Group Sales: (215) 794-4033  
[www.peddlersvillage.com](http://www.peddlersvillage.com)

# BREAKFAST

## The Continental Buffet

(15 person minimum)

Chilled Orange Juice, Fresh Seasonal Fruit,  
Banana Nut & Cranberry Apple Breads,  
Muffins, Bagels, Croissants,  
Cream Cheese & Fruit Preserves,  
Freshly Brewed Coffee & Tea  
\$9

## All American Breakfast Buffet

(15 person minimum)

Fresh Fruit, Scrambled Eggs,  
Breakfast Potatoes, Bacon or Sausage,  
Banana Nut & Cranberry Apple Breads,  
Muffins, Croissants, Yogurt, Chilled Orange Juice,  
Freshly Brewed Coffee & Tea  
\$12

## Farm Stand

(plated)

Farmhouse Quiche with Your Choice of Spinach &  
Mushroom, Ham & Cheese or Garden Vegetable,  
Your Choice of Bacon or Sausage with Corn Bread,  
Chilled Orange Juice, Freshly Brewed Coffee & Tea  
\$11

Enhance Your Breakfast Experience with:

## Our Chef's Creative Omelet Station

(15 person minimum)

\$4 per person

(Plus a \$25 attendant fee)

# BREAKS

## The Bake Shop

Freshly Baked Brownies & Assorted Cookies  
\$7

## Farmer's Market

Grilled Vegetable Antipasto Salad,  
Artichoke & Roasted Red Pepper Salad,  
Woodland Mushroom Salad,  
Local Cheeses & Crackers  
\$10

## The Ballpark

Jumbo Pretzels & Jalapeño Gorgonzola Cheese Sauce,  
Whole Roasted Peanuts, Cracker Jacks  
Housemade Parmesan Chips  
\$8

## Healthy Choice

Citrus Fruit Salad, Granola & Yogurt, Roasted  
Red Pepper Hummus & Pita, NutriGrain Fruit Bars,  
Marinated Grilled Vegetables  
\$9

Menus subject to change. Prices subject to 6% sales tax and 20% service charge.

# LUNCH BUFFETS

Lunch Buffets Include Fresh Brewed Iced Tea, Housemade Brownies, Assorted Cookies, Coffee & Tea. 15 person minimum.

## Gourmet Sandwich Shop

Selection of Miniature Sandwiches to Include:  
Harvest Ham, Tuscan Sunrise, Sonoma Chicken Salad  
& S.L. Turkey Club, Chilled Thai Green Bean Salad,  
Citrus Fruit Salad and House-fried Chips

\$13

## Southern Comfort

Texas BBQ Beef Sandwich, Chicken & Sausage  
Trio Sandwich, Aunt Bea's Mac & Cheese, Southern  
Comfort Meatballs, Molasses Baked Beans & Bacon  
and Our Signature Basket of Sauces

\$16

## SLC Caesar Salad Bar

Crisp Romaine Lettuce, House-baked Croutons, Parmigiano Reggiano Cheese &  
Our Housemade Caesar Dressing, Freshly Baked Focaccia with  
Hand Carved Marinated Beef, Blackened Chicken & Citrus Shrimp

\$13

# LUNCH ENTREES

Lunch Entrées Include Brewed Iced Tea, Freshly Baked Focaccia & Chilled Tomato Basil Sauce,  
Carrot Cake, Apple Cobbler or White Chocolate & Dried Cherry Bread Pudding, Coffee & Tea  
Choice of 2

## Urban Cowboy Steak

Tender Beef Medallions Smothered with Caramelized  
Onions & Sautéed Bell Peppers

\$18

## Portabella Ravioli

Mushroom Stuffed Egg Pasta with  
Our Own "Angry" Arrabbiata Sauce

\$17

## Down Home Pot Roast

Braised in Coca-Cola, Tomatoes, Onions, Carrots,  
Celery & Spices, Yukon Gold Smashed Potatoes

\$18

## Grilled Tenderloin Steak Salad

Beef Medallions with Gorgonzola, Caramelized Onions,  
Sun-dried Tomatoes, Spiced Walnuts, Organic Greens  
& Drizzled with Spicy Chipotle Sauce

\$17

## Monte Carlo Salad

Grilled Chicken Breast, Organic Greens,  
Grape Tomatoes, Vidalia Onions,  
Burgundy Poached Pear & Spiced Walnuts

\$15

## Aunt Bea's Mac & Cheese with Meatballs

Traditional Macaroni & Cheese Topped with  
Housemade Meatballs & Green Onions

\$15

## Cobb Salad

Ham, Turkey, Swiss, Romaine, Tomatoes, Onions – All Tossed with Our Housemade Vinaigrette-  
Garnished with Fresh Avocado, Pineapple & Crispy Onions

\$15

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

Menus subject to change. Prices subject to 6% sales tax and 20% service charge.

# DINNER BUFFETS

(20 person minimum)

Dinner Buffets Include Freshly Baked Focaccia & Chilled Tomato Basil Sauce,  
Crisp Garden Salad, Tomato Basil Soup, Carrot Cake, Chocolate Bundt Cake &  
Fresh Baked Cookies, Freshly Brewed Coffee & Tea

Choice of 3

## **Pecan Chicken**

Ground Pecan Crusted Chicken Breast  
with a Dijon Mustard Cream

## **Baked Ziti**

Imported Ricotta & Mozzarella

## **Soy-Mirin Salmon**

Pan Seared Salmon with a Soy Mirin Glaze

## **Athena Vegetable Pasta**

Roasted Eggplant, Bell Peppers, Squash & Onions  
Tossed with Sautéed Tomatoes, Feta, Roasted Garlic,  
Herbs & Imported Italian Pasta

## **Vegetarian Meatloaf**

Served with a Portabella Mushroom Gravy

## **Urban Cowboy Steak**

Beef Medallions Smothered with  
Caramelized Onions & Sautéed Bell Peppers

## **Shrimp, Chicken & Chorizo**

Xeres Reduction

## **Jerked Marinated Chicken**

Mango, Papaya Chutney

## **Spicy New Orleans Chicken Creole**

Julienned Chicken Breast, Bell Peppers & Red Onions  
with a Spicy Creole Sauce

## **Five Spice Pork Loin**

Roasted Plum Sauce

## **Portabella Ravioli**

Mushroom Stuffed Egg Pasta with Our Own "Angry" Arrabbiata Sauce

\$25

# ACCOMPANIMENTS

Choice of 2

Yukon Gold Mashed Potatoes, Basmati Rice, Thai Green Beans  
Grilled Asparagus, Steamed Broccoli, Honey Glazed Carrots, Roasted Herb Potatoes

Menus subject to change. Prices subject to 6% sales tax and 20% service charge.

# DINNER ENTREES

Dinner Entrees Include Focaccia & Chilled Tomato Basil Sauce, Crisp Garden Salad or Tomato Basil Soup,  
Chef's Choice of Vegetable and Starch (except pasta entrées), Housemade Chocolate Mousse,  
Carrot Cake or Russian Cheesecake & Freshly Brewed Coffee & Tea  
Choice of 2

## **Pecan Chicken**

Ground Pecan Crusted Chicken Breast  
with a Dijon Mustard Cream  
\$23

## **Porcini Dusted Scallops**

Tarragon Beurre Blanc  
\$27

## **Urban Cowboy Steak**

Beef Medallions Smothered  
with Caramelized Onions & Sautéed Bell Peppers  
\$23

## **Soy-Mirin Salmon**

Pan Seared Salmon with a Soy Mirin Glaze  
\$22

## **Chipotle Rubbed Pork Loin**

Cilantro Cream Sauce  
\$23

## **Portabella Ravioli**

Mushroom Stuffed Egg Pasta with Our Own  
"Angry" Arrabbiata Sauce  
\$20

## **Chicken Gorgonzola Pasta**

Sautéed Julienned Chicken, Dried Cherries, Spinach,  
Tossed with Our Own Gorgonzola Sauce  
& Italian Bowtie Pasta  
\$21

## **Zip Steak**

New York Strip Marinated in Mushroom Soy  
& Garlic Topped with Zip Butter,  
Sautéed Local Mushrooms & Sweet Onions  
\$28

## **Grilled Pork Tenderloin**

Italian Caponata  
\$24

## **Blackened Beef Medallions**

Oven Roasted Tomato Gorgonzola Sauce  
\$24

## **Spicy New Orleans Chicken Creole**

Julienned Chicken Breast, Bell Peppers  
& Red Onions with a Spicy Creole Sauce  
\$24

## **Land & Sea**

Filet Mignon with your choice of Sea Scallops,  
Crabcake, Shrimp or Salmon  
\$34

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# ENHANCEMENTS

## Elegant Greens

Lunch & dinner entrées include a crisp garden salad with our housemade vinaigrette.  
The following are our premium salad selections which are available for an additional charge.

Petite Caesar Salad \$3	Mozzarella, Tomato & Basil \$3	Petite Corfu Holiday \$4	Grilled Vegetable Platter \$4
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## Appetizers

The following appetizers are available as an addition to any buffet or entrée

Fresh Fruit Medley \$2	Bruschetta & Tapenade on Crostini \$2	Mushroom Ravioli \$2	Cheese and Cracker Platter \$5
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## Palate Cleansers

The following intermezzos are available as an addition to any buffet or entrée

Chilled Grilled Pineapple & Chocolate Godiva \$2	Chilled Melon Midori \$2	Chilled Strawberry & Green Crème de Menthe \$2
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## Carving & Action Stations

The Following stations are available as an addition to any buffet or entrée  
A \$25 charge will be added to all functions that do not meet the 20 person minimum.

Cherry Smoked Beef \$8	Tandori Dusted Pork Tenderloin \$7	Oven Roast Turkey \$7
Chicken Stir Fry \$7	Crab Crakes \$8	Pasta Station \$7
Seared Sea Scallops \$9		Beef Stir-Fry \$8

## Grand Finale

All entrees and buffets include dessert. Our premium desserts are available for an additional charge.

Red Velvet Cake \$3	Tiramisu \$4
Chocolate Banana Soup \$4	Bailey's Cheesecake \$3
Trio of Petits Fours \$4	Flourless Chocolate Cake \$4

Action and Carving Stations require an in-room chef for an additional charge of \$40.

Menus subject to change. Prices subject to 6% sales tax and 20% service charge.

# DECK PARTY

\$15 per person for one hour & thirty minutes of passed hors d'oeuvres

Choose 5

Bruschetta on Crostini	Mushroom Soy Grilled Beef on Toasted Brioche	Hummus and Pita
Thai Peanut Chicken Saté	Roasted Vegetable Stuffed Mushrooms	Crab Wontons
Swedish Meatballs	Prosciutto & Parmesan Stuffed Hot Peppers	Spinach & Artichoke Wontons
Kalamata & Artichoke Tart	Sesame Chicken Fingers	Marinated Beef Brochettes
Braised Beef Empanadas		Brie Spring Rolls
Crab Stuffed Mushrooms		

## BEVERAGES A LA CARTE

Sweet Lorraine's offers a full selection of Premium and Top Shelf liquor, Red & White Wines, Domestic & Imported Beers, Coca-Cola products and unsweetened & flavored Iced Tea. Host and cash bars are available at normal Sweet Lorraine's pricing.

## HOST BAR PACKAGES

### Premium Level

\$13.50 per person for the first hour and \$4 per person for each additional hour

### Top Shelf

\$15 per person for the first hour and \$5 per person for each additional hour

### Beer, Wine & Soda

\$11 per person for the first hour and \$4 per person for each additional hour

### Under 21, Non-alcoholic

\$4.50 per person for the first hour and \$2 per person for each additional hour

Alcoholic beverages subject to 20% gratuity.

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