



BUTTONWOOD
GRILL

Breakfast Choices

THE CONTINENTAL

An assortment of breakfast pastries, breads and mini bagels,
cream cheese and preserves

Fresh seasonal fruit

Yogurt and granola

Chilled orange juice, fresh brewed coffee & tea

\$16 plus tax & gratuity

HOT BREAKFAST BUFFET

Scrambled eggs

Breakfast potatoes

Cinnamon custard dipped French toast

Bacon or sausage

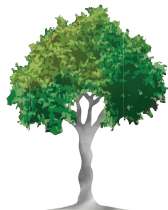
Fresh seasonal fruit

Mini bagels and croissants

Yogurt and granola

Chilled orange juice, fresh brewed coffee & tea

\$20 plus tax & gratuity



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Plated Dinner Options

Includes brewed iced tea or soft drink and fresh house made focaccia

OPTION ONE

FIRST COURSE

Hail to Caesar | Hearts of Romaine | Focaccia croutons | Caesar dressing | Locatelli Cheese

SECOND CHOICE

10 oz. Pork Chop | Cider glazed | Pan roasted potatoes

Bucatini Pomodoro | Slow roasted tomatoes | Torn basil | Locatelli cheese

Broiled Lemon Chicken | "Charred on the Bone" | Roasted garlic 'n potatoes | Grilled broccoli

INDULGENCE

CHOICE OF COFFEE OR HOT TEA INCLUDED

Tiramisu | Espresso sauce

\$35 plus tax & service charge

OPTION TWO

FIRST COURSE

The Wedge | Baby iceberg lettuce | Applewood smoked bacon | Tomato | Red onion | Bleu Cheese crumbles & dressing

SECOND COURSE

12 oz. NY Strip Spice Dirt Dusted | Loaded baked potato | Something green

Chicken Scallopini | Artichokes | Cerignola olives | Spinach | Lemon | Potato puree

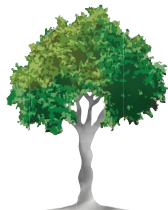
Vegetarian Sheperd's Pie | Quinoa | Roasted butternut squash | Forest mushrooms | Something green | Cauliflower 'n potato crust

INDULGENCE

CHOICE OF COFFEE OR HOT TEA INCLUDED

Flourless Chocolate Cake | Fresh blackberry sauce

\$41 plus tax & service charge



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Plated Lunch Options

Includes soft drinks, brewed ice tea and house made focaccia

FIRST COURSE

House Salad

Mixed green | Cucumber | Tomato | Sherry mustard vinaigrette

SECOND COURSE

Baja Fish Tacos

Warm tortillas | Grilled white fish | Shaved cabbage | Avocado | Salsa fresca | Chipotle lime crème

Bucatini Pomodoro

Slow roasted tomato | Micro basil | Locatelli cheese

Grilled Turkey O'Keefe

Havarti Cheese | Granny Smith apples | Tarragon honey mustard | Whole grain wheat bread

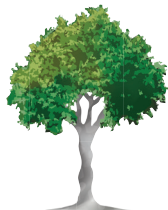
INDULGENCE

COFFEE AND TEA INCLUDED

Flourless Chocolate Cake

Blackberry sauce

\$26 plus tax and service



**BUTTONWOOD
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Anytime Platters

Lunch, Dinner, Happy Hour

COLD PLATTER SELECTIONS

Priced in quantities of 25

Fire Roasted Vegetables \$70

Grilled asparagus | Peppers | Mushrooms | Squash | Tomatoes | Carrots | Vidalia onions

Mini Chicken Salad Sandwiches \$75

Lemon and basil | Boston Bibb lettuce | Hawaiian sweet rolls

Hummus and more \$65

Signature seasonal hummus | Feta cheese crumbles | Grilled pita

Mini Sandwich Board \$80

YOUR CHOICE OF UP TO THREE DIFFERENT SELECTIONS ON A PLATTER

Lemon basil chicken salad | Albacore tuna salad | Oven roasted turkey with apples, havarti, tarragon honey mustard

Ham and Swiss cheese | Creamy egg salad | Portobello mushroom and oven dried tomato | Fresh mozzarella and pesto on focaccia

Shaved Roast Beef \$85

Watercress | Creamy blue cheese | Hawaiian sweet rolls

Fresh Mozzarella and Tomato Skewers \$50

Basil | Extra virgin olive oil | Honey balsamic syrup

The Devlish Egg \$60

YOUR CHOICE OF TWO DIFFERENT SELECTIONS ON A PLATTER

Dijon mustard | Scallion and toasted almond

Classic with smoked paprika

Tarragon with slivered pickles and radish, tahini

Spinach and Artichoke Dip \$60

Creamy blend of spinach, locatelli and artichokes | Boule bread

Domestic Cheese \$85

Vermont Cheddar | Havarti | Monterey Jack
Goat cheese | Bleu cheese | Artisan baguette

Fruits in Season \$75

Assortment of sliced seasonal fruit

Assorted Mini Desserts \$85

Hand crafted selections from our Chef

HOT FOOD SELECTIONS

Priced in quantities of 25

Mini Sliders \$80

YOUR CHOICE OF UP TO TWO DIFFERENT SELECTIONS ON A PLATTER

Butchers blend with Vermont Cheddar | Turkey with havarti

Black bean, feta & quinoa Salmon with cucumber and dill yogurt

Accompanied with lettuce, tomato & pickle chips

Crabby 3 Cheese 'n Artichoke Dip \$80

Old Bay dusted tortilla chips

Fire 'n Ice Chicken Wings \$50

50 wings | Hot sauce glazed | Celery hearts | BC dipping sauce

Mini Crab Cakes \$85

Smoked tomato aioli

Pulled Chicken Quesadillas \$50

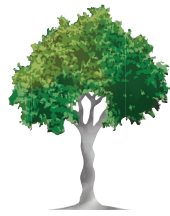
Black beans | Jack cheese | Poblano chilies

Salsa fresca | Chipotle lime ranch

Grandma Mia Meatballs \$65

Slow cooked in our house sauce

Locatelli cheese | Basil



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After Party Menu

*PLEASE SELECT A MINIMUM OF TWO.
EACH PLATTER SERVES APPROXIMATELY 20 GUESTS.*

HUMMUS AND MORE \$65
Signature seasonal hummus | Grilled pita

MINI SANDWICH BOARD \$80
Lemon basil chicken salad
Oven roasted turkey with apples, havarti, tarragon honey mustard
Ham and Swiss cheese

SPINACH AND ARTICHOKE DIP \$60
Creamy blend of spinach, locatelli and artichokes | Boule bread

CHIPS AND DIPS PLATTER \$65
Chef's selected of Assorted Chips | Tortillas | Pretzels | Assorted Dips

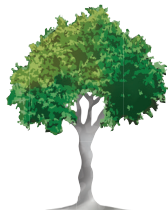
SOFT PRETZEL TRAY \$70
Pretzel nuggets with Cheese Dip | Spicy Mustard and Honey Mustard

Facility Fee: \$250 for the first hour, \$150 for a second hour. A food package is required in addition to the facility fee.

Bartender Fee: \$100 per bartender. One bartender is required per 50 guests.

Hours: Buttonwood Grill closes at 11 p.m., but will stay open until 1 p.m. with prior arrangement and signed contract and deposit. Peddler's Village reserves the right to refuse service if a guest is visibly intoxicated upon arrival to the Buttonwood Grill. Peddler's Village reserves the right to end the function immediately if guest behavior becomes unmanageable. No refunds will be given for events stopped early due to guest behavior. NO SHOTS will be served. No music other than the house music will be provided. Two food packages will be required in addition to the facility fee. \$350 food and beverage minimum required for all after parties. Food packages and facility rental MUST be paid in full five days prior to the event. A credit card will be held on file for bar tab. All food and beverage items are subject to 22% service charge and/or 6% sales tax.

For information on planning your banquet or private gathering, please call 215-794-4078 or email groupsales@peddlersvillage.com



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Bar Packages

BEER & WINE

BEERS: All Domestic & Imported Drafts and Bottles

HOUSE WINE: Canyon Road

- 2 Hours(minimum) \$26/person
- 3 Hoursadditional \$8/person
- 4 Hoursadditional \$6/person

HOUSE BAR

LIQUOR: New Amsterdam | Beefeater | Bacardi | Jose Cuervo
Jack Daniels | Jim Beam | Dewar’s | Captain Morgan

BEERS: All Domestic & Imported Bottles and Drafts

HOUSE WINE: Canyon Road

- 2 Hours(minimum) \$32/person
- 3 Hoursadditional \$10/person
- 4 Hoursadditional \$8/person

PREMIUM BAR

LIQUOR: Ketel One | Tanqueray | Bacardi | Jameson | Bulleit | Baileys | Patrón | Johnny Walker Black Label

OTHER: Domestic & Import Bottles and Drafts, Specialty Drink Menu, ALL WINE

- 2 Hours(minimum) \$36/person
- 3 Hoursadditional \$11/person
- 4 Hoursadditional \$9/person

EXECUTIVE PACKAGE

Liquor: Ultimat Vodka | Bombay Sapphire | Appleton Estate Rare Blend 12-Year | Patrón Reposado
Glenlivet 12 year | Maker’s Mark | Baileys Irish Cream | Grand Marnier

Other: Domestic & Import Bottles and Drafts, Specialty Drink Menu, ALL WINE

- 2 Hours(minimum) \$44/person
- 3 Hoursadditional \$11/person
- 4 Hoursadditional \$9/person

UNLIMITED SOFT DRINK STATION

Fresh Brewed Regular and Decaf Coffee, Hot Tea with accompaniments,
Assorted Soda and Iced Tea\$4.95/person