

# BANQUETS & PRIVATE GATHERINGS

at   
Cock'n Bull  
RESTAURANT

## BREAKFAST BUFFET

All buffet pricing is based on a 90 minute service time. Additional fees may apply for service time in excess of two hours.

## BREAKFAST BUFFET

\$29pp

### Toast & English Muffins

Butter, jellies & jams, cream cheese

### Sliced Seasonal Fresh Fruit

### Scrambled Eggs

### Breakfast Potatoes

### French Toast

### Hickory-Smoked Bacon

### Maple Sausage

### Beverages

Coffee & tea, orange juice

## ENHANCEMENTS

## OMELET STATION

\$8pp • \$125 chef's fee • Prepared to order

### Farm Fresh Eggs:

Ham | Bacon | Sharp Cheddar | Feta

Mushrooms | Broccoli | Tomatoes

Spinach | Onions | Peppers

Egg Whites +\$1.50pp

\$29 per person.

Final counts are due at least (14) days prior to the event date. Prices are subject to 6% PA Sales Tax and 22% Service Charge. Room rentals may apply.

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For information on planning your banquet or private gathering, please call 215-794-4078 or email [groupsales@peddlersvillage.com](mailto:groupsales@peddlersvillage.com)

# BANQUETS & PRIVATE GATHERINGS

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## SPRING/SUMMER BRUNCH BUFFET

All buffet pricing is based on a 90 minute service time. Additional fees may apply for service time in excess of two hours.

### BUFFET SELECTIONS \$40pp

#### BREAKFAST

Scrambled Eggs

French Toast  
Maple syrup

Hickory-Smoked  
Bacon

Maple Sausage

Breakfast Potatoes

Toast & English Muffins  
Butter, jellies & jams,  
cream cheese

#### BREAKFAST BREADS +\$4pp

House-baked Muffins  
& Danishes

Assorted Bagels

CAST IRON  
FRITTATAS  
+\$4pp  
choice of one

Florentine  
Spinach & goat cheese

Western  
Ham, onion,  
green pepper, cheddar

Asiago  
Tomato, mushroom, onion

#### SALADS

choice of one

Sliced Seasonal  
Fresh Fruit

Heirloom Tomato  
& Buffalo Mozzarella  
House pesto

Caesar Salad  
House made dressing,  
herbed croutons

Garden Salad  
Balsamic dressing

#### ENTRÉES choice of two

Chicken Française  
Meyer lemon beurre blanc,  
green beans

Italian-Crusted  
Roast Pork Loin  
Whole grain mustard sauce,  
roasted potatoes

Grilled Vegetable Ravioli  
Roasted plum tomato sauce

Farfalle & Sausage  
Peas, asparagus, parmesan

Honey-Garlic Glazed Salmon  
+\$1pp  
Roasted corn hash

#### ENHANCEMENTS

### OMELET STATION

Live action • +\$8pp • \$125 chef's fee

Farm Fresh Eggs with:

Sharp Cheddar | Feta

Ham | Bacon | Mushrooms | Broccoli

Tomatoes | Spinach | Onions | Peppers

Egg Whites +\$1.50pp

### LOX STATION

+\$12pp

Smoked Salmon Platter

Whitefish Salad

Accompaniments

Chopped egg, capers, cucumbers, tomatoes,  
red onion, cream cheese, rye bread

### CARVING STATION

Live action • +\$12pp • \$125 chef's fee  
choice of two

Roast Beef

Prime Pork Loin

Lancaster Ham

Herb-Roasted Turkey

Prime Rib  
+\$8pp

Chef's choice of sauces

### BEVERAGES

Coffee & Tea | Orange Juice | Iced Tea | Lemonade

\$40 per person.

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# BANQUETS & PRIVATE GATHERINGS

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## AUTUMN/WINTER BRUNCH BUFFET

All buffet pricing is based on a 90 minute service time. Additional fees may apply for service time in excess of two hours.

### BUFFET SELECTIONS \$40pp

#### BREAKFAST

Scrambled Eggs

French Toast  
Maple syrup

Hickory-Smoked  
Bacon

Maple Sausage

Breakfast Potatoes

Toast & English Muffins  
Butter, jellies & jams,  
cream cheese

#### BREAKFAST BREADS +\$4pp

House-baked Muffins  
& Danishes

Assorted Bagels

CAST IRON  
FRITTATAS  
+\$4pp  
choice of one

Florentine  
Spinach & goat cheese

Western  
Ham, onion,  
green pepper, cheddar

Asiago  
Tomato, mushroom, onion

#### SALADS choice of one

Sliced Seasonal  
Fresh Fruit

Heirloom Tomato  
& Buffalo Mozzarella  
House pesto

Caesar Salad  
House made dressing,  
herbed croutons

Garden Salad  
Balsamic dressing

#### ENTRÉES choice of two

Chicken Française  
Meyer lemon beurre blanc,  
green beans

Italian-Crusted  
Roast Pork Loin  
Whole grain mustard sauce, roasted potatoes

Grilled Vegetable Ravioli  
Roasted plum tomato sauce

Farfalle & Sausage  
Sweet Italian sausage, oven-dried tomato,  
pesto cream sauce

Oven-Roasted Salmon  
+\$1pp  
Crispy sunchokes, citrus scented greens,  
vanilla sauce

#### ENHANCEMENTS

#### OMELET STATION

Live action • +\$8pp • \$125 chef's fee

Farm Fresh Eggs with:

Sharp Cheddar | Feta

Ham | Bacon | Mushrooms | Broccoli

Tomatoes | Spinach | Onions | Peppers

Egg Whites +\$1.50pp

#### LOX STATION

+\$12pp

Smoked Salmon Platter

Whitefish Salad

Accompaniments

Chopped egg, capers, cucumbers, tomatoes,  
red onion, cream cheese, rye bread

#### CARVING STATION

Live action • +\$12pp • \$125 chef's fee  
choice of two

Roast Beef

Prime Pork Loin

Lancaster Ham

Herb-Roasted Turkey

Prime Rib  
+\$8pp

Chef's choice of sauces

### BEVERAGES

Coffee & Tea | Orange Juice | Iced Tea | Lemonade

\$40 per person.

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# BANQUETS & PRIVATE GATHERINGS

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## LUNCH/DINNER BUFFET

All buffet pricing is based on a 90 minute service time. Additional fees may apply for service time in excess of two hours.

### BUCKINGHAM \$54pp

Garden Salad  
Balsamic dressing

Beet Salad  
Arugula, granola, goat cheese

French Chicken  
Carrots, onions, chicken jus

Braised Short Ribs  
Carrots, onions, demi-glace sauce

Oven Roasted Salmon  
Corn hash garnish

Garlic-Roasted  
Red Bliss Potatoes

Green Beans

Mini Cheesecake

### TWINING \$44pp

Heirloom Tomato  
& Buffalo Mozzarella  
House pesto

Honey-Garlic Glazed Salmon  
Roasted corn hash

Farfalle & Sausage  
Peas, asparagus, parmesan cheese

Italian-Crusted  
Roast Pork Loin  
Whole grain mustard sauce

Yukon Gold Potato Puree

Steamed Broccoli

Warm Seasonal Cobbler

### GARDEN \$36pp

Garden Salad  
Balsamic dressing

Caesar Salad  
House made dressing, herbed croutons

Mediterranean Quinoa Salad  
Tomato, cucumber, lemon vinaigrette

**SALAD PROTEINS**  
choice of two

Sliced Chicken Paillard  
Red onion & lemon garnish

Salmon Fillet  
3oz., dill yogurt

Sliced Flank Steak  
Chimichurri

Cookies & Brownies

### FARMHOUSE \$39pp

Garden Salad  
Balsamic dressing

Roasted Turkey  
Sage stuffing, turkey gravy

Homestyle Pot Roast  
Pan gravy

Mac 'n Cheese  
Cavatappi, house blend of cheeses

Yukon Gold Potato Puree

Farm Fresh Vegetable Medley

Warm Apple Crisp

### PEWTER \$35pp

Caesar Salad  
House made dressing, herbed croutons

Sweet Italian Sausage  
Caramelized onions, tri-colored peppers

Chicken Francaise  
Meyer lemon beurre blanc

Baked Ziti  
House marinara,  
mozzarella & parmesan cheeses

Farm Fresh Vegetable Medley

Warm Bread Pudding

### ALL BUFFETS INCLUDE:

Beverages  
Coffee & Tea  
Iced Tea | Lemonade

Bread & Butter

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# BANQUETS & PRIVATE GATHERINGS

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## SPRING/SUMMER THREE COURSE PLATED LUNCH

### APPETIZERS

choice of one

Garden Salad  
Balsamic dressing

Caesar Salad  
House made dressing,  
herbed croutons

Beef Barley  
Soup

Roasted Tomato  
Soup

### ENTRÉES

choice of two

All hot entrées served with our chef selected accompaniments, bread with butter.

Filet of Beef 49  
6 oz.

Chicken Française 29  
Lemon beurre blanc

Eggplant 27  
Farro, onions, peppers, balsamic

White Wine Braised Short Rib 39  
Mashed potatoes, pearl onions, carrots, peas,  
sweet pickled shallots, pan jus

Honey-Garlic Glazed Salmon 35  
Roasted corn hash

Grilled Vegetable Napoleon 27  
Farm fresh zucchini, portobello mushrooms,  
squash, roasted tomato sauce

Crab Cake 39  
Herbal aioli

### DESSERTS

choice of one

served à la mode +\$2pp

Apple Tartlet | Mini New York Cheesecake | Warm Bread Pudding

### BEVERAGES

Fountain Soft Drinks | Iced Tea | Coffee & Tea Service

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## AUTUMN/WINTER THREE COURSE PLATED LUNCH

### APPETIZERS

*choice of one*

Garden Salad  
*Balsamic dressing*

Caesar Salad  
*House made dressing,  
herbed croutons*

Beef Barley  
Soup

Roasted Tomato  
Soup

### ENTRÉES

*choice of two*

*All hot entrées served with our chef selected accompaniments, bread with butter.*

Filet of Beef 49  
6 oz.

Chicken Française 29  
*Lemon beurre blanc*

Eggplant 27  
*Farro, onions, peppers, balsamic*

Red Wine Braised Short Rib 39  
*Roasted garlic mashed potatoes,  
green beans, pan jus*

Oven-Roasted Salmon 35  
*Vanilla sauce*

Grilled Vegetable Napoleon 27  
*Farm fresh zucchini, portobello mushrooms,  
squash, roasted tomato sauce*

Crab Cakes 39  
*Old Bay aioli*

### DESSERTS

*choice of one*

*served à la mode +\$2pp*

Apple Tartlet | Mini New York Cheesecake | Warm Bread Pudding

### BEVERAGES

Fountain Soft Drinks | Iced Tea | Coffee & Tea Service

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## SPRING/SUMMER THREE COURSE PLATED DINNER

### FIRST COURSE

choice of one

**Garden Salad**  
Balsamic dressing

**Caesar Salad**  
Housemade dressing,  
herbed croutons

**Beet Salad**  
Goat cheese, granola, arugula

**Roasted Tomato Soup**  
**Loaded Baked Potato Soup**

**Penne Pasta**  
Tossed with fresh tomato, garlic and herbs

**Jumbo Shrimp Cocktail**  
Served with house cocktail sauce  
+\$9pp

### ENTRÉES

choice of two

All dinners include bread with butter.

**White Wine Braised Short Rib 44**  
Mashed potatoes, pearl onions, carrots, peas,  
sweet pickled shallots, pan jus

**Broiled Flounder 43**  
Rice pilaf, green beans, lemon sauce

**Honey-Garlic Glazed Salmon 39**  
Roasted corn hash

**Crab Cakes 49**  
Herbal aioli, poached fingerling potatoes,  
orange-saffron vinaigrette

**Chicken Française 36**  
Roasted potatoes, asparagus, lemon beurre blanc

**6oz. Filet Mignon 51**  
Potato gratin, green beans,  
sauce bordelaise

**Stuffed Chicken Breast 41**  
Wild mushroom & herb stuffing, asparagus,  
polenta, charred scallion sauce

**Eggplant 30**  
Farro, onions, peppers, balsamic

**Grilled Vegetable Napoleon 30**  
Farm fresh zucchini, portobello mushrooms,  
squash, roasted tomato sauce

### DUET SELECTIONS

**Petite Filet Mignon &  
Grilled Salmon 61**  
4oz. filet, lemon basil butter

**Surf & Turf MP**  
4oz. filet, 6oz. lobster tail

**Land & Sea 63**  
4oz. filet, two colossal shrimp,  
béarnaise sauce

### DESSERTS

choice of one

served à la mode +\$2pp

Apple Tartlet | Mini New York Cheesecake | Warm Bread Pudding

### BEVERAGES

Fountain Soft Drinks | Iced Tea | Coffee & Tea Service

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## AUTUMN/WINTER THREE COURSE PLATED DINNER

### FIRST COURSE

*choice of one*

Garden Salad  
*Balsamic dressing*

Caesar Salad  
*Housemade dressing,  
herbed croutons*

Beet Salad  
*Goat cheese, granola, arugula*

Roasted Tomato Soup  
Loaded Baked Potato Soup

Penne Pasta  
*Tossed with fresh tomato, garlic and herbs*

Jumbo Shrimp Cocktail  
*Served with house cocktail sauce  
+\$9pp*

### ENTRÉES

*choice of two*

*All dinners include bread with butter.*

Red Wine Braised Short Rib 44  
*Roasted garlic mashed potatoes,  
green beans, pan jus*

Broiled Flounder 43  
*Rice pilaf, green beans, lemon sauce*

Oven-Roasted Salmon 39  
*Crispy sunchoke, citrus scented greens,  
vanilla sauce*

Crab Cakes 49  
*Old Bay aioli, poached fingerling potatoes,  
petite salad*

Chicken Française 36  
*Roasted potatoes, asparagus, lemon beurre blanc*

6oz. Filet Mignon 51  
*Potato gratin, green beans,  
sauce bordelaise*

Stuffed Chicken Breast 41  
*Mushroom & herb stuffing,  
butternut squash, chicken jus, polenta*

Cauliflower Tagine 30  
*Moroccan vegetables, potatoes*

Grilled Vegetable Napoleon 30  
*Farm fresh zucchini, portobello mushrooms,  
squash, roasted tomato sauce*

### DUET SELECTIONS

Petite Filet Mignon &  
Grilled Salmon 61  
*4oz. filet, lemon basil butter*

Surf & Turf MP  
*4oz. filet, 6oz. lobster tail*

Land & Sea 63  
*4oz. filet, two colossal shrimp,  
béarnaise sauce*

### DESSERTS

*choice of one*

*served à la mode +\$2pp*

Apple Tartlet | Mini New York Cheesecake | Warm Bread Pudding

### BEVERAGES

Fountain Soft Drinks | Iced Tea | Coffee & Tea Service

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# BANQUETS & PRIVATE GATHERINGS

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## SCHOOL BANQUET BUFFET

For High School & Grade School Banquets Only

All buffet pricing is based on a 90 minute service time. Additional fees may apply for service time in excess of two hours.

### STARTERS

*choice of one*

Garden Salad  
Balsamic dressing

Caesar Salad  
Housemade dressing, herbed croutons

### HOT ENTRÉES

*choice of two*  
additional entrée +\$8pp

Chicken Parmesan

Herb & Ricotta Stuffed Shells

Rigatoni ala Vodka

Sweet Italian Sausage  
Caramelized onion,  
tri-colored peppers

BBQ Pulled Pork  
Slider buns

Farfalle & Sausage  
Peas, asparagus, parmesan

Fillet of Salmon  
Sautéed spinach with lemon garlic

### ACCOMPANIMENTS

*choice of two*

Mashed Potatoes

Garlic & Herb-Roasted  
Red Bliss Potatoes

Mac 'n Cheese

Farm Fresh Vegetable Medley

Steamed Broccoli

Roasted Garlic Green Beans

### DESSERT

*choice of one*

Assorted  
Cookies & Brownies

Warm Apple Crisp

### BEVERAGES

Fountain Soft Drinks

Iced Tea

Coffee & Tea Service

\$37 per person.

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# BANQUETS & PRIVATE GATHERINGS

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## YOUNG ADULT CELEBRATION

All buffet pricing is based on a 90 minute service time. Additional fees may apply for service time in excess of two hours.

### HORS D'OEUVRES

choice of two

Soft Pretzel Display  
Honey mustard, cheese

Franks in a Blanket

Mozzarella Sticks  
Marinara sauce

Crispy Ravioli

### BUFFET

### SALADS

choice of one

Tossed Salad | Caesar Salad

### ENTRÉES

choice of three

Chicken Fingers  
Chef's assortment of sauces

All-Beef Sliders

Assorted Mini Hoagies  
Chips

Mac 'n Cheese  
Assorted toppings

Mini Cheesesteaks

Boneless Wings  
BBQ, Buffalo or Honey mustard

Make-Your-Own Nacho Bar

French Fry Bar  
Cheese, bacon, gravy, ranch,  
ketchup, chili, Old Bay sprinkle

### DESSERT

Birthday Cake  
choice of flavor and colors

Assorted Cookies  
& Brownies

### BEVERAGES

Unlimited Soft Drink Bar

For entire three hour event to include: Assorted Soda, Signature Mocktail

\$45 per person.

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