

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.

# Half Day Beverage

full day: \$15 per person half day: \$8 per person

ASSORTED JUICES

BOTTLED WATER

ASSORTED SOFT DRINKS

PREMIUM REGULAR AND DECAFFEINATED COFFEES

HARNEY PREMIUM HOT TEAS

TRADITIONAL ACCOMPANIMENTS

## Afternoon Break Options

priced per person

FRESH BAKED COOKIES	5
ASSORTED NUTS & DRIED FRUIT	8
GRANOLA BARS, PROTEIN BARS & FRESH FRUITS	6
FRESH BERRY PARFAITS WITH GRANOLA & YOGURT	7
HOUSE BAKED PRETZELS	8

## Breakfast

THE EYE OPENER......\$21 per person orange juice regular & decaffeinated coffees premium hot tea traditional accompaniments seasonal sliced fruits granola with organic yogurt assortment of danish pastries, bagels, freshly baked muffins served with butter & cream cheese

EARL'S BUFFET ......\$29 per person orange juice regular & decaffeinated coffees premium hot tea traditional accompaniments seasonal sliced fruit granola with organic yogurt assortment of breakfast breads; butter and selection of cream cheeses scrambled eggs crème brûlée french toast lyonnaise potatoes country bacon or sausage













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## Hot Breakfast

\$29 per person

SEASONAL SLICED FRUIT SCRAMBLED EGGS CRÈME BRÛLÉE FRENCH TOAST COUNTRY BACON OR SAUSAGE LYONNAISE POTATOES

GRANOLA WITH ORGANIC YOGURT

ASSORTMENT OF TOAST & ENGLISH MUFFINS butter, selection of cream cheeses

#### **BEVERAGES**

orange juice regular & decaffeinated coffees premium hot tea traditional accompaniments

\$29 per person.

(V) Vegetarian

**GF** Gluten Free



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BRUNCH

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#### Breakfast Selections

CRÈME BRÛLÉE FRENCH TOAST

BAGELS cream cheese

SCRAMBLED EGGS

BACON OR BREAKFAST SAUSAGE

SEASONAL SLICED FRESH FRUIT DISPLAY

FRESHLY BAKED PASTRIES

CLASSIC CAESAR

hearts of romaine, focaccia croutons, locatelli cheese

ORRECHIETTE

grilled asparagus, toasted pignoli nuts, cracked pepper, basil, vinaigrette

LYONNAISE-STYLE POTATOES

SPECIALTY VEGETABLES IN SEASON

add:

OMELETTE STATION + \$8 per person / \$125 chef fee

### Entree Selections

choose one

GRILLED ATLANTIC SALMON basil emulsion

SMOKED SALMON with accompaniments

GRILLED BREAST OF CHICKEN caramelized onion-thyme jus

HERB ROASTED, SLICED EYE ROUND OF BEEF red wine sauce

OVEN ROASTED PORK LOIN sun-dried cherry jus

BUTTER BASTED TURKEY BREAST natural gravy

CAVATAPPI PASTA shrimp, pancetta, sweet onion & tomato sauce

## Beverages

ORANGE JUICE | COFFEE/DECAFFEINATED COFFEE HARNEY HOT AND ICED TEA | LEMONADE

\$40 per person.



**GF** Gluten Free



**DE** Dairy Free







LUNCH / DINNER BUFFET

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# The Doylestown

\$44 per person

CAESAR SALAD white anchovies, lemon, romaine

SLOW-ROASTED PORK LOIN © OF NO solebury orchards cider glaze

GRILLED SALMON © DE NE minestrone ragout, fresh herbs

CHICKEN RIGATONI Figure 1997 grilled chicken, roasted vegetables, sun-dried tomato sauce

BUTTERMILK & SCALLION MASHED POTATOES V G NO

MACARONI & CHEESE 🔍 🕼

SEASONAL VEGETABLES V GF DF NF

ASSORTED MINIATURE TARTS & PASTRIES

## The Lambertville

\$57 per person

CHOPPED WEDGE SALAD © Per pancetta, tomatoes, gorgonzola

CLASSIC CAESAR SALAD No herbed croutons, locatelli cheese

CHICKEN © © © fingerling potato and marinated olive ragout, roasted garlic

PAN-ROASTED SALMON roasted vegetables, crispy linguini, basil pine nut emulsion

RIGATONI V NP peppers, onions, broccoli rabe, garlic, olive oill

OLIVE OIL
WHIPPED POTATOES V © P P
SEASONAL VEGETABLES V © P
FLOURLESS CHOCOLATE CAKE

Served with freshly baked breads/assorted condiments/coffee/decaffeinated coffee/premium hot & iced tea

Gluten free dessert options available upon request

**V** Vegetarian

GF Gluten Free

DE Dairy Free

Nut Free





#### PLATED LUNCH MENU

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

#### Starter

choose one

MINESTRONE (V)

TOMATO BASIL V

MUSHROOM BARLEY

CAESAR SALAD

ROASTED BEET SALAD © crumbled goat cheese

EARL'S GARDEN SALAD © grape tomatoes, shaved carrots, brown sugar balsamic vinaigrette

## Hot Entree Selections

choose two

HERB RIGATONI 36 roasted vegetables, sun-dried tomato sauce

5oz. GRILLED PETIT FILET MIGNON 47

CRAB CAKE 43 old bay aioli

BALSAMIC GLAZED SALMON 41 CHICKEN SALTIMBOCCA 39

#### Dessert Selection

choose one

MOLTEN CHOCOLATE CAKE crème anglaise

CRÈME BRÛLÉE fresh berries

CHEESECAKE whipped cream, chocolate sauce

SEASONAL FRESH FRUIT V

served with fresh baked breads, butter, coffee, decaffeinated coffee, Harney hot and iced tea selections

All entrées served with our chef selected accompaniments

(V) Vegetarian

GF Gluten Free

Dairy Free

Nut Free

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ENHANCEMENTS

## Artisanal Board Selections

FRESH FRUIT
LOCAL CHEESE\$185 © assortment of cow, goat, sheep's milk & blue cheeses: displayed with fresh fruit, nuts, bob's busy bee honey, and breads
ANTIPASTI
CRUDITÉS\$75 🕦 🐿 assortment of fresh and prepared vegetables served with blue cheese dipping sauce
PHILADELPHIA SOFT PRETZEL BASKET\$65 V basket of freshly baked warm philly soft pretzels served with mustard
JUMBO SHRIMP COCKTAIL ON ICE

Selections serve 12-18 guests.



GF Gluten Free







BUTLERED HORS D'OEUVRES

### Cold Hors d'Oeuvres

the following selections are available at \$20 per dozen

HUMMUS, PITA CHIP, CRUMBLED FETA ①

BRUSCHETTA 👽 tomato, fresh mozzarella, pesto

SALT ROASTED BEETS, GOAT CHEESE, CROSTINI, PETIT GREENS ①

MEXICAN CORN FRITTER *v* créme fraîche

the following selections are available at \$40 per dozen

LOBSTER DUMPLING sweet soy

ROASTED ASPARAGUS WRAPPED IN PROSCIUTTO

SHRIMP "COCKTAIL FORK" citrus-scented cocktail sauce

SPICY TUNA TARTARE ginger soy, crispy wonton

## Hot Hors d'Oeuvres

the following selections are available at \$26 per dozen

SPICY BUFFALO CHICKEN TENDERS blue cheese dipping sauce

VEGETABLE SPRING ROLLS © ponzu sauce

FRIED MOZZARELLA *©* roma tomato puree, pesto

PETITE MEATBALLS marinara sauce

HOISON BBQ PORK QUESADILLAS

the following selections are available at \$40 per dozen

CRAB CAKES cracked mustard aioli

PROSCIUTTO WRAPPED SHRIMP smoky sun-dried tomato aioli

ASIAN GLAZED CHICKEN SATAY spicy peanut dipping sauce

BEEF SIRLOIN SKEWERS gorgonzola sauce

**V** Vegetarian











#### CARVING STATIONS

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

## Carving Station Selections

Includes artisanal rolls.

HERB ROASTED TURKEY BREAST\$12pp pan gravy, cranberry chutney
HONEY CURED SPIRAL HAM \$12pp cider reduction
ROASTED PORK LOIN \$13pp port wine-dried cherry sauce
ROASTED BEEF SIRLOIN\$15pp horseradish sauce, red wine demi-glace
HERB ROASTED PRIME RIB OF BEEF\$18pp au jus, horseradish sauce

Action stations require an in-room chef for an additional charge of \$125.



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GF Gluten Free



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Nut Free





THREE COURSE PLATED DINNER

## Appetizer

choose one

CAESAR SALAD romaine harts, lemon, garlic, white anchovies

EARL'S GARDEN SALAD © grape tomatoes, shaved carrots, brown sugar balsamic vinaigrette

SALT-ROASTED BEETS ©
goat cheese, toasted walnuts, baby greens,
pomegranate vinaigrette

# Dessert

choose one

CREME BRÛLÉE raspberries

INDIVIDUAL CHEESECAKE fresh berries

MOLTEN CHOCOLATE CAKE vanilla sauce, fresh berries

#### Entrees

choose two

All entrées served with our chef selected accompaniments

**GRILLED SALMON 44** 

PAN ROASTED CHICKEN MARSALA 41

GRILLED CENTER CUT PORK CHOP 43

PENNE AGLIO E OLO 37 V

PAN-ROASTED BASS 49

AIRLINE CHICKEN 43 au jus

NY STEAK AU POIVRE 51

ROASTED BUTTERNUT SQUASH RISOTTO  $39 \, \bigcirc$ 

GRILLED TENDERLOIN OF BEEF 57

## Beverages

COFFEE/DECAFFEINATED COFFEE
HARNEY HOT AND ICED TEA

served with freshly baked breads, assorted condiments

Vegetarian

GF Gluten Free

DE Dairy Free

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