

Banquets & Private Gatherings

at *Earl's*
NEW AMERICAN

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 COOKIES5
- ASSORTED NUTS & DRIED FRUIT8
- GRANOLA BARS, PROTEIN BARS & FRESH FRUITS 6
- FRESH BERRY PARFAITS WITH GRANOLA & YOGURT7
- HOUSE BAKED PRETZELS WITH CHEESE DIP8

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

 Vegetarian  Gluten Free  Dairy Free  Nut Free

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. All functions require a minimum purchase of \$1,000 in food and beverage, before administrative charge and tax. Peddler's Village strives to ensure accuracy. We reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse any order based on incorrect prices or descriptions. Prices are subject to change without notice due to market conditions.

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

Peddler's Village

Banquets & Private Gatherings

at *Earl's*
NEW AMERICAN

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.

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

DF Dairy Free

NF Nut Free

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.

All functions require a minimum purchase of \$1,000 in food and beverage, before administrative charge and tax. Peddler's Village strives to ensure accuracy. We reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse any order based on incorrect prices or descriptions. Prices are subject to change without notice due to market conditions.

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

Peddler's Village

Banquets & Private Gatherings

at *Earl's*
NEW AMERICAN

BRUNCH

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

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

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

SMOKED SALMON

with accompaniments

+ \$8 per person

Beverages

ORANGE JUICE | COFFEE/DECAFFEINATED COFFEE

HARNEY HOT AND ICED TEA | LEMONADE

\$40 per person.

 Vegetarian

 Gluten Free

 Dairy Free

 Nut Free

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. All functions require a minimum purchase of \$1,000 in food and beverage, before administrative charge and tax. Peddler's Village strives to ensure accuracy. We reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse any order based on incorrect prices or descriptions. Prices are subject to change without notice due to market conditions.

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

Peddler's Village

Banquets & Private Gatherings

at *Earl's*
NEW AMERICAN

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.

The Doylestown

\$44 per person

- CAESAR SALAD (NF)
white anchovies, lemon, romaine
- SLOW-ROASTED PORK LOIN (GF) (DF) (NF)
solebury orchards cider glaze
- GRILLED SALMON (GF) (DF) (NF)
minestrone ragout, fresh herbs
- CHICKEN RIGATONI (NF)
*grilled chicken, roasted vegetables,
sun-dried tomato sauce*
- BUTTERMILK & SCALLION
MASHED POTATOES (V) (GF) (NF)
- MACARONI & CHEESE (V) (NF)
- SEASONAL VEGETABLES (V) (GF) (DF) (NF)
- ASSORTED MINIATURE
TARTS & PASTRIES

The Lambertville

\$57 per person

- CHOPPED WEDGE SALAD (GF) (NF)
pancetta, tomatoes, gorgonzola
- CLASSIC CAESAR SALAD (NF)
herbed croutons, locatelli cheese
- CHICKEN (GF) (DF) (NF)
*fingerling potato and marinated olive ragout,
roasted garlic*
- PAN-ROASTED SALMON
*roasted vegetables, crispy linguini,
basil pine nut emulsion*
- BRAISED SHORT RIBS (GF) (DF) (NF)
roasted root vegetables, red wine reduction
- RIGATONI (V) (NF)
peppers, onions, broccoli rabe, garlic, olive oil
- OLIVE OIL
WHIPPED POTATOES (V) (GF) (DF) (NF)
- SEASONAL VEGETABLES (V) (GF) (DF) (NF)
- FLOURLESS CHOCOLATE CAKE (GF) (NF)

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 (DF) Dairy Free (NF) Nut Free

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. All functions require a minimum purchase of \$1,000 in food and beverage, before administrative charge and tax. Peddler's Village strives to ensure accuracy. We reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse any order based on incorrect prices or descriptions. Prices are subject to change without notice due to market conditions.

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

Peddler's Village

Banquets & Private Gatherings

at *Earl's*
NEW AMERICAN

PLATED LUNCH MENU

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

Starter

choose one

MINISTRONE (V)

TOMATO BASIL (V)

MUSHROOM BARLEY

CAESAR SALAD

ROASTED BEET SALAD (V)
crumbled goat cheese

EARL'S GARDEN SALAD (V)
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 (DF) Dairy Free (NF) Nut Free

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. All functions require a minimum purchase of \$1,000 in food and beverage, before administrative charge and tax. Peddler's Village strives to ensure accuracy. We reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse any order based on incorrect prices or descriptions. Prices are subject to change without notice due to market conditions.

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

Peddler's Village

Banquets & Private Gatherings

at *Earl's*
NEW AMERICAN

ENHANCEMENTS

Artisanal Board Selections

FRESH FRUIT \$95 (V)

sliced seasonal fresh fruit with berries

LOCAL CHEESE..... \$185 (V)

*assortment of cow, goat, sheep's milk
& blue cheeses: displayed with fresh fruit,
nuts, bob's busy bee honey, and breads*

ANTIPASTI \$170

*italian cured meats, cheeses, specialty salad,
grilled vegetables, toasted bruschetta*

CRUDITÉS..... \$75 (V) (NF)

*assortment of fresh and prepared vegetables
served with blue cheese dipping sauce*

PHILADELPHIA
SOFT PRETZEL BASKET..... \$65 (V) (NF)

*basket of freshly baked warm
philly soft pretzels served with mustard*

JUMBO SHRIMP COCKTAIL
ON ICE \$195 (GF) (DF)

*house made cocktail sauce, horseradish,
charred lemon*

Selections serve 12-18 guests.

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (NF) Nut Free

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. All functions require a minimum purchase of \$1,000 in food and beverage, before administrative charge and tax. Peddler's Village strives to ensure accuracy. We reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse any order based on incorrect prices or descriptions. Prices are subject to change without notice due to market conditions.

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

Peddler's Village

Banquets & Private Gatherings

at *Earl's*
NEW AMERICAN

BUTLERED HORS D'OEUVRES

Cold Hors d'Oeuvres

*the following selections
are available at \$20 per dozen*

HUMMUS, PITA CHIP,
CRUMBLed FETA (V)

BRUSCHETTA (V)
tomato, fresh mozzarella, pesto

SALT ROASTED BEETS, GOAT CHEESE,
CROSTINI, PETIT GREENS (V)

*the following selections
are available at \$40 per dozen*

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 (V)
ponzu sauce

FRIED MOZZARELLA (V)
roma tomato puree, pesto

PETITE MEATBALLS
marinara sauce

MEXICAN CORN FRITTER (V)
crème fraîche

HOISON BBQ PORK QUESADILLAS

*the following selections
are available at \$40 per dozen*

LOBSTER DUMPLING
sweet soy

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 (GF) Gluten Free (DF) Dairy Free (NF) Nut Free

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. All functions require a minimum purchase of \$1,000 in food and beverage, before administrative charge and tax. Peddler's Village strives to ensure accuracy. We reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse any order based on incorrect prices or descriptions. Prices are subject to change without notice due to market conditions.

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

Peddler's Village

Banquets & Private Gatherings

at *Earl's*
NEW AMERICAN

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.

 Vegetarian  Gluten Free  Dairy Free  Nut Free

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. All functions require a minimum purchase of \$1,000 in food and beverage, before administrative charge and tax. Peddler's Village strives to ensure accuracy. We reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse any order based on incorrect prices or descriptions. Prices are subject to change without notice due to market conditions.

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

Peddler's Village

Banquets & Private Gatherings

at *Earl's*
NEW AMERICAN

THREE COURSE PLATED DINNER

Appetizer

choose one

CAESAR SALAD

*romaine hearts, lemon, garlic,
white anchovies*

EARL'S GARDEN SALAD ^(V)

*grape tomatoes, shaved carrots,
brown sugar balsamic vinaigrette*

SALT-ROASTED BEETS ^(V)

*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 ^(V)

GRILLED TENDERLOIN OF BEEF 57

Beverages

COFFEE/DECAFFEINATED COFFEE

HARNEY HOT AND ICED TEA

served with freshly baked breads, assorted condiments

^(V) Vegetarian ^(GF) Gluten Free ^(DF) Dairy Free ^(NF) Nut Free

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. All functions require a minimum purchase of \$1,000 in food and beverage, before administrative charge and tax. Peddler's Village strives to ensure accuracy. We reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse any order based on incorrect prices or descriptions. Prices are subject to change without notice due to market conditions.

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

Peddler's Village