

# 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

*\$31pp*

#### 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*

*\$31 per person.*

*Final counts are due at least (14) days prior to the event date. All menu items reflect cash prices. 3.99% will be added to all non-cash transactions. 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](mailto:groupsales@peddlersvillage.com)*

# Banquets & Private Gatherings

at   
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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 \$42pp

#### 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 | Assorted Sodas

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# Banquets & Private Gatherings

at   
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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 \$42pp

#### 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 sunchoke, 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 | Assorted Sodas

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# Banquets & Private Gatherings

at   
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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 \$57pp

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 \$47pp

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 \$37pp

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 \$41pp

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 \$38pp

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 | Assorted Sodas

**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 53**  
*6 oz.*

**Chicken Française 31**  
*Lemon beurre blanc*

**Eggplant 29**  
*Farro, onions, peppers, balsamic*

**White Wine Braised Short Rib 42**  
*Mashed potatoes, pearl onions,  
carrots, peas, sweet pickled shallots,  
pan jus*

**Honey-Garlic Glazed Salmon 38**  
*Roasted corn hash*

**Grilled Vegetable Napoleon 29**  
*Farm fresh zucchini,  
portobello mushrooms, squash,  
roasted tomato sauce*

**Crab Cake 41**  
*Herbal aioli*

### Desserts

choice of one

*served à la mode +\$2pp*

Apple Tartlet | Mini New York Cheesecake | Warm Bread Pudding

### Beverages

Assorted Soft Drinks | Iced Tea | Coffee & Tea Service

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# Banquets & Private Gatherings

at   
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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 53**  
6 oz.

**Chicken Française 31**  
*Lemon beurre blanc*

**Eggplant 29**  
*Farro, onions, peppers, balsamic*

**Red Wine Braised Short Rib 42**  
*Roasted garlic mashed potatoes,  
green beans, pan jus*

**Oven-Roasted Salmon 38**  
*Vanilla sauce*

**Grilled Vegetable Napoleon 29**  
*Farm fresh zucchini,  
portobello mushrooms, squash,  
roasted tomato sauce*

**Crab Cakes 41**  
*Old Bay aioli*

### Desserts

choice of one

*served à la mode +\$2pp*

**Apple Tartlet | Mini New York Cheesecake | Warm Bread Pudding**

### Beverages

**Assorted 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 48

Mashed potatoes, pearl onions,  
carrots, peas, sweet pickled shallots,  
pan jus

#### Broiled Flounder 46

Rice pilaf, green beans, lemon sauce

#### Honey-Garlic Glazed Salmon 42

Roasted corn hash

#### Crab Cakes 53

Herbal aioli, poached fingerling potatoes,  
orange-saffron vinaigrette

#### Chicken Française 39

Roasted potatoes, asparagus,  
lemon beurre blanc

#### 6oz. Filet Mignon 55

Potato gratin, green beans,  
sauce bordelaise

#### DUET SELECTIONS

#### Surf & Turf MP

4oz. filet, 6oz. lobster tail

#### Stuffed Chicken Breast 43

Wild mushroom & herb stuffing,  
asparagus, polenta, charred scallion sauce

#### Eggplant 32

Farro, onions, peppers, balsamic

#### Grilled Vegetable Napoleon 32

Farm fresh zucchini,  
portobello mushrooms, squash,  
roasted tomato sauce

#### Petite Filet Mignon &

#### Grilled Salmon 66

4oz. filet, lemon basil butter

#### Land & Sea 69

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

Assorted Soft Drinks | Iced Tea | Coffee & Tea Service

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at   
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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 48

Roasted garlic mashed potatoes,  
green beans, pan jus

#### Broiled Flounder 46

Rice pilaf, green beans, lemon sauce

#### Oven-Roasted Salmon 42

Crispy sunchokes, citrus scented greens,  
vanilla sauce

#### Crab Cakes 53

Old Bay aioli, poached fingerling potatoes,  
petite salad

#### Chicken Française 39

Roasted potatoes, asparagus,  
lemon beurre blanc

#### 6oz. Filet Mignon 55

Potato gratin, green beans,  
sauce bordelaise

#### Stuffed Chicken Breast 43

Mushroom & herb stuffing,  
butternut squash, chicken jus, polenta

#### Cauliflower Tagine 32

Moroccan vegetables, potatoes

#### Grilled Vegetable Napoleon 32

Farm fresh zucchini,  
portobello mushrooms, squash,  
roasted tomato sauce

#### DUET SELECTIONS

#### Petite Filet Mignon & Grilled Salmon 66

4oz. filet, lemon basil butter

#### Surf & Turf MP

4oz. filet, 6oz. lobster tail

#### Land & Sea 69

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

Assorted Soft Drinks | Iced Tea | Coffee & Tea Service

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