

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. All menu items reflect cash prices. 3.99% will be added to all non-cash transactions. 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

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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

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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

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.

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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.

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

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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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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.

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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

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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

Entrées

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

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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

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BAR MENU

EARL'S BEVERAGES

SELECTIONS

vodka
gin
scotch
bourbon
whiskey
rum
spiced rum
tequila

CALL BRANDS

absolut
new amsterdam
dewars
jim beam
seagram's vo
bacardi silver
captain morgan
sauza

PREMIUM BRANDS

grey goose
bombay sapphire
chivas regal
maker's mark
crown royal
don q gold
sailor jerry
casamigos

Wines

WHITE (choose two)

chardonnay, sauvignon blanc,
pinot grigio, riesling

RED (choose two)

cabernet sauvignon, merlot,
shiraz, zinfandel, pinot noir

or \$10.00 glass

AWARD-WINNING WINE LIST
let us help you choose your selections
to complete your dining experience

Other varieties are available.
See Earl's wine list for options.

Beers

choose three

IMPORTED BEERS

heineken, amstel light, corona

DOMESTIC BEERS

budweiser, bud light, miller lite,
dogfish head 60 min, sam adams seasonal

NON-ALCOHOLIC BEER

heineken o.o

bartender fees: \$100 full bar / \$75 beer, wine & soft drinks only

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BAR MENU

Hosted Bar and Cash Bar

on consumption

CALL BRANDS	\$9+ per drink
PREMIUM BRANDS	\$12+
IMPORTED BEERS	\$6
NON ALCOHOLIC BEERS	\$6
DOMESTIC BEERS	\$6
HOUSE WINE BY THE GLASS	\$10
SOFT DRINKS & JUICES	\$3

Decanters

serves 20; self-serve

SANGRIA PUNCH	\$95
<i>seasonal</i>	
SEASONAL NON-ALCOHOLIC FRUIT PUNCH	\$45
<i>orange, red cranberry, white cranberry, apple juice</i>	
MIMOSA BAR	\$45 per bottle (2 bottle minimum)
<i>prosecco orange juice</i>	
<i>choice of</i>	<i>garnish</i>
<i>one additional juice:</i>	<i>includes:</i>
<i>peach pineapple</i>	<i>oranges, strawberries,</i>
<i>grapefruit apple cider</i>	<i>seasonal</i>
	<i>accompaniments</i>

Hosted Bar

per person

	CALL BRANDS	PREMIUM BRANDS
<i>one hour</i>	\$20	\$22
<i>two hours</i>	\$30	\$34
<i>three hours</i>	\$40	\$46

bartender fees: \$125 full bar / \$75 beer and wine. Bar stations to suit the theme of your event.

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