at CocknBull RESTAURAN

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

Cinnamon Bread

Fresh Fruit Cups

Scrambled Eggs

French Toast
Maple syrup

Applewood-Smoked Bacon

Breakfast Sausage

**Breakfast Potatoes** 

Beverages Coffee & tea, orange juice

\$31 per person.

at



### BRUNCH BUFFET

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### Breakfast

Cinnamon Bread Scrambled Eggs

> French Toast Maple syrup

Applewood-Smoked Bacon

**Breakfast Sausage** 

**Breakfast Potatoes** 

## Salads

choice of one

Fresh Fruit Cups

Heirloom Tomato & Buffalo Mozzarella House pesto

### Caesar Salad

House made dressing, herbed croutons

### Garden Salad

Balsamic dressing

### Entrées

choice of two

### Chicken Marsala

Chicken Française Meyer lemon beurre blanc

### Chicken Piccatta

Italian-Crusted Roast Pork Loin Whole grain mustard sauce

Grilled Vegetable Ravioli Roasted plum tomato sauce

Farfalle & Sausage Peas, asparagus, parmesan

Brown Sugar-Glazed
Salmon
+\$1pp

### Stuffed Mediterranean Chicken

Baby spinach, sun-dried tomato, feta, roasted tomato sauce

### **Beef Stroganoff**

+\$5pp Served over noodles

# Beverages

Coffee & Tea | Orange Juice | Iced Tea | Assorted Sodas

\$42 per person.



### BREAKFAST/BRUNCH ENHANCEMENTS

## Carving Station

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

Roast Beef

Prime Pork Loin

Lancaster Ham

Herb-Roasted Turkey

Top Round of Beef +\$8pp Chef's choice of sauces

## Waffle or Pancake Station \$10pp

TOPPINGS

Maple syrup, macerated strawberry, whipped cream, whipped butter

Seasonal Parfait *\$7pp*Cups set with Vanilla Yogurt

TOPPINGS

Granola, seasonal fruit compote, fresh berries

# Steel Cut Oatmeal Station \$6pp

TOPPINGS

Granola, heavy cream, fresh berries, brown sugar, honey

Toaster Station \$5pp

English Muffins | Bagels | Assorted Breads

ACCOMPANIMENTS

Assorted jellies, whipped butter, cream cheese

## Lox Station \$12pp

### Smoked Salmon Platter

### ACCOMPANIMENTS

Chopped egg, capers, cucumbers, tomatoes, red onion, cream cheese, mini bagels, pumpernickel

## Frittata or Quiche Station

\$8pp • Frittatas are gluten free choice of two

### Lorraine

bacon and cheddar

Broccoli Cheddar

Wild Mushroom & Swiss

Western-Style

bell pepper, onion

Mediterranean

spinach, feta, tomato

### Omelet Station

Live action  $\cdot$  \$8pp  $\cdot$  \$125 chef's fee

Farm Fresh Eggs

TOPPINGS

Sharp Cheddar | Feta Ham | Bacon | Mushrooms | Broccoli Tomatoes | Spinach | Onions | Peppers Egg Whites +\$1.50pp

Breakfast Breads \$4pp

House-baked Muffins & Danishes

**Assorted Bagels** 

at CocknB

COCKTAIL HOUR

### Hors d'Oeuvres

Priced per dozen

### Sesame Ginger Chicken 20

Meatball with firecracker sauce

### Chicken & Waffles 14

Maple-bourbon syrup

### Southern Fried Chicken Sliders 14

Pickle, hot honey

### Buffalo Chicken Tart 12

Beef Wellington 50

### Shaved Prime Rib 15

Red onion marmalade, pita

### Beef Carpaccio 13

Arugula gremolata

### Franks in a Blanket 12

Puff pastry, whole grain mustard

### Melon Prosciutto Skewer 22

### Hoison Duck Breast 50

on crispy wonton

### Arancini 18

Fried herb risotto ball with roasted red pepper puree

### Eggplant Coponata 12 ®

on charred crostini

### Oysters Rockefeller MP

Wilted spinach, creamed hollandaise sauce, toasted golden brown

### Coconut Fried Shrimp 24

## Tempura Shrimp 12

Thai chili sauce

Mini Crab Cake 20

Corn & Crab Fritter MP

Crab-Stuffed Mushroom MP

### Smoked Salmon Tartine 15

Cucumber slice, capers, shallots

### Tuna Tartare Poke 16

Sushi rice

### Grilled Cheese & Tomato Soup Shooters 12 ®

### Spring Rolls 12 ®

Hoisin sauce

### Veggie Pot Stickers 12 ®

Ponzu sauce

### Spanikopita Cups 12 ®

Phyllo cup, spinach

### Eggplant Coponata 12 ®

on charred crostini

### Falafel 12 ®

Spiced tahini

at



COCKTAIL HOUR

## Seafood Stations

### Raw Bar MP Cocktail Shrimp | Oysters

Accompaniments lemon, cocktail sauce, horseradish, mignonette sauce

### Clams Casino MP

Bacon, onion, bell pepper with panko bread crumbs and hint of lemon

Served with Peppered Cocktail Sauce and Lemon

### Oysters Rockefeller MP

Oysters stuffed with wilted spinach and creamy hollandaise. Toasted golden brown

## **Enhancement Stations**

Priced per dozen

### Baked Brie Station \$14pp

Toppings brown sugar, toasted almond, dried cranberries

Accompaniments crostini, pumpernickel toast points

### Poke Station \$14pp

Proteins: Ahi Tuna, Salmon

Base: Sushi Rice

Toppings cucumber, shredded carrots, crispy scallions, jalapeño, pineapple, wakame salad, crushed macadamia nuts

Sauces ponzu, teriyaki, sweet chili sauce, sriracha aioli, wasabi

# Flatbreads \$8pp choice of three

Grilled Vegetable | Cheesesteak Buffalo Chicken | Margarita | Greek

Mushroom Ragu caramelized onion

# Make-your-own Mac 'n Cheese Station \$13pp

Bacon | Broccoli | Jalapeño Seasoned Bread Crumbs Caramelized Onions Lobster (+\$5pp)

Assorted Seasonal Fresh Fruit Display \$7pp

Fresh Vegetable Crudite \$6pp

Assorted Dips

# Cheese & Charcuterie Display \$16pp

Domestic & imported cheeses

Accompaniments jams, seasonal fresh & dried fruit, assorted nuts, baguette, crackers

### Slider Station \$12pp choice of two

BBQ Pulled Pork crispy onion

Bourbon BBQ Pulled Chicken

Meatball grated parmesan

Cheeseburger lettuce, tomato, pickle, ketchup, mustard

at



### LUNCH/DINNER BUFFET

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## 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 Roasted corn hash

Garlic-Roasted Red Bliss Potatoes

Green Beans

Chocolate Mousse @

## Twining \$47pp

Heirloom Tomato & Buffalo Mozzarella

House pesto

Honey-Garlic Glazed Salmon

Roasted corn hash

Farfalle & Sausage
Peas, asparagus, parmesan cheese

Spinach & Artichoke-Stuffed Chicken

Yukon Gold Potato Puree

Steamed Broccoli

Seasonal Shortcake

# Garden \$37pp

(Lunch only)

Garden Salad

Balsamic dressing

Caesar Salad

House made dressing, herbed croutons

Mediterranean Quinoa Salad

Tomato, cucumber, lemon vinaigrette

SALAD PROTEINS

Proteins served at ambient temperatures. choice of two

Sliced Chicken Paillard

Red onion & lemon garnish

Salmon Fillet

3oz., tzatziki

Sliced Flank Steak

Chimichurri

Cookies & Brownies

ALL BUFFETS INCLUDE:

Beverages

Coffee & Tea | Iced Tea Assorted Sodas

Bread & Butter

# Farmhouse \$41pp

Garden Salad

Balsamic dressing

Roasted Turkey

Sage stuffing, turkey gravy, cranberry sauce

Meatloaf

Sweet glaze

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 Française

Meyer lemon beurre blanc

Baked Ziti

House marinara, mozzarella & parmesan cheeses

Farm Fresh Vegetable Medley

Mini Ricotta Cheesecake

at



### THREE COURSE PLATED LUNCH/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

### Desserts

choice of one served á la mode +\$2pp

Warm Apple Cake

Seasonal Vanilla Cheesecake

Chocolate Mousse @

Beverages

Assorted Soft Drinks

Iced Tea

Coffee & Tea Service

### Entrées

choice of two • All entrees include bread with butter.

Whole Grain Mustard-Braised Short Rib 48

Frizzled leek

Shrimp Pesto with Gemelli 44

Potato-Crusted Salmon 42
Roasted red pepper coulis

Crab Cakes 53 Old Bay aioli

Chicken Française 39
Lemon heurre blanc

6oz. Filet Mignon 55
Sauce bordelaise

### Stuffed Chicken Mediterranean 43

Stuffed airline breast of chicken, sautéed baby spinach, sun-dried tomato, feta, roasted tomato sauce

Boneless Pork Chop 39
Pickled blueberry sauce

Mediterranean-Stuffed Portabello 35 ®

Onions, peppers, balsamic, quinoa

Mushroon Bolognese 35 ® Spaghetti squash

Surf & Turf MP 40z. filet, 60z. lobster tail

# Starch Options

choice of one

Roasted Garlic Mashed Potatoes

Buttermilk & Chive Mashed Potatoes

Rice Pilaf

Quinoa +\$2

**Dutchess Potatoes** 

Twice-Baked Potato +\$3

Herb-Roasted Red Bliss Potatoes

**Sweet Potato Puree** 

Potatoes Au Gratin

# Vegetable Options

choice of one

Sautéed Green Beans

Grilled Asparagus

Seasonal Vegetable Medley

**Glazed Baby Carrots** 

Honey-Roasted Brussels Sprouts

Roasted Broccoli

Honey butter

Grilled Vegetable Medley +\$3

Ratatouille +\$3

at CocknB

### BAR PACKAGE ENHANCEMENTS

Our Unlimited Beverage Service includes our house wines and your choice of premium or luxury brand liquors and beers.

## Premium Bar

\$20pp first hour add \$10pp for each additional hour (up to 4 hours)

LIQUOR BRANDS

Jim Beam Bourbon

Old Overholt Rye

Dewar's Scotch Whisky

Bombay Gin

Effen Vodka

Pinnacle Vodka

Sauza Hacienda Tequila

Cruzan Rum

# Luxury Bar

\$22pp first hour add \$12pp for each additional hour (up to 4 hours)

LIQUOR BRANDS

Crown Royal Whisky

**Knob Creek Bourbon** 

Johnnie Walker Black Scotch

Jameson Whiskey

Sipsmith Gin

Grey Goose Vodka

Tito's Vodka

Hornitos Reposado Tequila

Captain Morgan Rum

BEERS

choice of three

Dogfish Head 60min IPA Blue Moon Heineken Victory Prima Pils

Yuengling

Bud Light Budweiser Miller Lite Coors Light

WINES

Cabernet Sauvignon | Merlot | Chardonnay | Pinot Grigio

at CocknBull RESTAURAN

BAR MENU

### Cash Bar & Host Bar

\$125 full bar set-up fee will be applied to all cash and host bars. \$75 set-up fee for wine, beer and beverage attendant.

Premium Brands	\$10+ per drink	Domestic Beer	\$6 per bottle	Champagne Toast	\$4 per glass
Luxury Brands	\$12.5+ per drink	Imported Beer	\$7 + per bottle	Sparkling Cider	\$3 per glass
		House Wine	\$12 + per glass	Soft Drinks	\$3 per glass

# Special Arrangements

Champagne Toast

Sparkling Cider

S3 per glass

Bloody Mary

S10 per glass

Sangria (red or white)

Mimosas

S10 per glass

S10 per glass

Mimosa Bar

S45 per bottle

Prosecco | Orange Juice

Choice of one additional juice:

Peach | Pineapple | Grapefruit | Apple Cider

Garnish includes:

Oranges | Strawberries | Seasonal Accompaniments

<sup>\*</sup> Two gallon minimum.

Additional wine selections available from our Cock 'n Bull wine list.

at



#### 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 Chicken

Slider buns

### Farfalle & Sausage

Peas, asparagus, parmesan

### Fillet of Salmon +\$3pp

Sautéed spinach with lemon garlic

### Meatball Sliders

Tomato sauce

# 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

Assorted
Cookies & Brownies

# Beverages

**Assorted Sodas** 

Iced Tea

Coffee & Tea Service

\$38 per person (inclusive of service charge).

at



### YOUNG ADULT CELEBRATION

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### Hors d'Oeuvres

Soft Pretzel Nugget Basket

Honey mustard, cheese

BUFFET

## Entrées

choice of three

Chicken Fingers
Chef's assortment of sauces

All-Beef Sliders

Assorted Mini Hoagies

Chips

Mac 'n Cheese

Mini Cheesesteaks

Meatball Sliders

Make-Your-Own Nacho Bar

French Fry or Tot Bar

Melted cheese, bacon, ranch, ketchup, Old Bay sprinkle

Penne

Vodka sauce

### Dessert

### Assorted Cookies & Brownies

Birthday Cake is available for an additional charge.
Please see sales manager to details.

# Beverages

Assorted Sodas | Iced Tea

### \$45 per person.