

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

SEASONAL SLICED FRUIT GF DF NF V

SCRAMBLED EGGS GF NF V

CRÈME BRÛLÉE FRENCH TOAST NF V

COUNTRY BACON or BREAKFAST SAUSAGE GF DF NF

LYONNAISE POTATOES GF NF V

CINNAMON BREAD

BEVERAGES

orange juice regular & decaffeinated coffees premium hot tea traditional accompaniments

\$31 per person.

V Vegetarian **GF** Gluten free **DF** Dairy free **NF** Nut free





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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 & WHOLE FRUIT 6
FRESH BERRY PARFAITS WITH GRANOLA & YOGURT
HOUSE BAKED PRETZELS WITH CHEESE DIP

Breakfast

THE EYE OPENER......\$21 per person seasonal sliced fruits GF DF NF V

assortment of danish pastries,
bagels, freshly baked muffins
served with butter & cream cheese
regular & decaffeinated coffees,
premium hot tea, orange juice,
traditional accompaniments

EARL'S BUFFET \$31 per person seasonal sliced fruit gf df nf v
cinnamon bread
scrambled eggs gf nf v
crème brûlée french toast
lyonnaise potatoes gf nf v
country bacon or sausage gf df nf
regular & decaffeinated coffees,
premium hot tea, orange juice,
traditional accompaniments

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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 credit or debit trans-

actions. 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.





B R U N C H

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 NEV

BAGELS NF cream cheese

SCRAMBLED EGGS GF NF V

COUNTRY BACON or BREAKFAST SAUSAGE GF DF NF

SEASONAL SLICED FRESH FRUIT DISPLAY GF DF NF V

FRESHLY BAKED PASTRIES

CLASSIC CAESAR NF herbed croutons, locatelli cheese

SEASONAL PASTA PRIMAVERA DE NEV

LYONNAISE-STYLE POTATOES GF NF V

SEASONAL VEGETABLE MEDLEY

GF DF NF V

A D D

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

Entree Selections

choose one

GRILLED ATLANTIC SALMON GF DF NF mediterranean tapenade

GRILLED BREAST OF CHICKEN GF DF NF braised cippolini, onion-thyme jus

HERB ROASTED, SLICED EYE ROUND OF BEEF GF NF red wine sauce, horseradish creme

OVEN-ROASTED PORK LOIN GF DF NF sun-dried cherry jus

BUTTER-BASTED TURKEY BREAST GF NF natural gravy, cranberry chutney

CAVATAPPI PASTA DF NF shrimp, pancetta, sweet onion & tomato sauce

TUSCAN PASTA DF DF NF V sun-dried tomatoes, baby spinach, roasted red peppers, kalamata olives

Beverages

ORANGE JUICE | COFFEE/DECAFFEINATED COFFEE ${\bf HARNEY\ HOT\ AND\ ICED\ TEA\ |\ LEMONADE\ |\ ASSORTED\ SODA }$

\$42 per person.

V Vegetarian GF Gluten free DF Dairy free NF Nut free





BREAKFAST/BRUNCH ENHANCEMENTS

Lox Station \$12pp

SMOKED SALMON PLATTER

ACCOMPANIMENTS

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

Omelet Station &

live action • \$8pp • \$125 chef's fee

FARM FRESH EGGS

TOPPINGS

sharp cheddar, feta, ham, bacon, mushrooms, broccoli, tomatoes, spinach, onions, peppers Egg Whites +\$1.50pp

Seasonal Parfait \$7pp v

CUPS SET WITH VANILLA YOGURT

TOPPINGS

granola, seasonal fruit compote, fresh berries

Quiche Station \$8pp • choice of two

LORRAINE NF bacon and cheddar

BROCCOLI CHEDDAR NEV

WILD MUSHROOM & SWISS NEV

WESTERN-STYLE NEV bell pepper, onion

MEDITERRANEAN NEV spinach, feta, tomato

Toaster Station \$5pp

ENGLISH MUFFINS | BAGELS ASSORTED BREADS

ACCOMPANIMENTS

assorted jellies, whipped butter, cream cheese

Breakfast Breads \$4pp

HOUSE-BAKED MUFFINS & DANISHES ASSORTED BAGELS

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LUNCH / DINNER BUFFET

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The Doylestown

CLASSIC CAESAR SALAD NF herbed croutons, locatelli cheese

HERB-ROASTED PORK LOIN GF DF NF whole grain demi 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

SEASONAL SHORTCAKE

The Lambertville

CHOPPED WEDGE SALAD GF NF pancetta, tomatoes, gorgonzola

CLASSIC CAESAR SALAD NF herbed croutons, locatelli cheese

HERB-MARINATED CHICKEN GF DF NF olive ragout, roasted garlic

PAN-ROASTED SALMON GF DF NF tomato basil chutney

BRAISED SHORT RIBS GF DF NF roasted root vegetables, red wine reduction

RIGATONIVNE peppers, onions, broccoli rabe, garlic, olive oill

HERB CONFIT FINGERLING POTATOES V GF DF NF

SEASONAL VEGETABLES V GF DF NF

MINI RICOTTA CHEESECAKE seasonal topping

Served with freshly baked breads, assorted condiments, coffee/decaffeinated coffee, premium hot & iced tea, and assorted soda. 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 pan gravy, cranberry chutney	. $\$12pp$ gf nf
HONEY CURED SPIRAL HAM cider reduction	. \$12pp
ROASTED PORK LOIN port wine-dried cherry sauce	. <i>\$13pp</i>
ROASTED BEEF SIRLOINhorseradish sauce, red wine demi-glace	. \$16pp <mark>gf nf</mark>
HERB ROASTED PRIME RIB OF BEEFau jus, horseradish sauce	.\$20pp

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

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ENHANCEMENTS

Artisanal Board Selections

FRESH FRUIT \$95 sliced seasonal fresh fruit with berries	GF DF NF
LOCAL CHEESE\$185 assortment of cow, goat, sheep's milk & blue cheeses: displayed with fresh fruit, nuts, bob's busy bee honey, and breads	V
ANTIPASTI	
CRUDITÉS\$75 assortment of fresh and prepared vegetables served with blue cheese dipping sauce	V NF
PHILADELPHIA SOFT PRETZEL BASKET\$65 basket of freshly baked warm philly soft pretzels served with mustard	V NF
JUMBO SHRIMP COCKTAIL ON ICE\$195 house made cocktail sauce, horseradish, charred lemon	GF DF NF

Selections serve 12-18 guests.

V Vegetarian GF Gluten free DF Dairy free NF Nut free





BUTLERED HORS D'OEUVRES

Cold Hors d'Oeuvres

\$20 per dozen.

HUMMUS, PITA CHIP, CRUMBLED FETA NF V

BRUSCHETTA v tomato, fresh mozzarella, pesto

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

\$40 per dozen.

ROASTED ASPARAGUS WRAPPED IN PROSCIUTTO GF DF NF

SHRIMP "COCKTAIL FORK" GF DF NF citrus-scented cocktail sauce

SPICY TUNA TARTARE DF NF ginger soy, crispy wonton

Hot Hors d'Oeuvres

\$26 per dozen.

VEGETABLE SPRING ROLLS DF NF V ponzu sauce

FRIED MAC 'N CHEESE NFV

PETITE MEATBALLS DF NF marinara sauce

MEXICAN CORN FRITTER NFV créme fraîche

 $\begin{array}{c} {\rm HOISON~BBQ~PORK} \\ {\rm QUESADILLAS~NF} \end{array}$

\$40 per dozen.

LOBSTER DUMPLING NF sweet soy

CRAB CAKES NF cracked mustard aioli

PROSCIUTTO WRAPPED SHRIMP GF DF NF smoky sun-dried tomato aioli

ASIAN GLAZED CHICKEN SATAY DF spicy peanut dipping sauce

BEEF SIRLOIN SKEWERS GF NF gorgonzola sauce

BUFFALO CHICKEN EGGROLLS NF

V Vegetarian GF Gluten free DF Dairy free NF Nut free





THREE COURSE PLATED LUNCH/DINNER

Appetizer

CLASSIC CAESAR SALAD NF herbed croutons, locatelli cheese

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

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

> MUSHROOM BISQUE NF V MINESTRONE DF NF V TOMATO BASIL SOUP NF V

> > essert choose one

CREME BRÛLÉE V raspberries

SEASONAL VANILLA CHEESECAKE V

GLUTEN FREE CHOCOLATE CAKE GFV vanilla sauce, fresh berries

Intrees

choose two

All entrées served with our chef selected accompaniments

GRILLED SALMON 44

PAN-ROASTED CHICKEN MARSALA 41 DF NF

GRILLED CENTER CUT PORK CHOP 43 GF DF NF sour cherry sauce

RIGATONI 37 NF V broccoli rabe, roasted peppers, parmesan,

PAN-ROASTED STRIPED BASS 49 GF DF NF cherry tomato confit, balsamic glaze

white wine & olive oil sauce

AIRLINE CHICKEN 43 GF DF NF herb au jus

NY STEAK AU POIVRE 51 GF NF

ROASTED BUTTERNUT SQUASH RISOTTO 39 GF NF V

GRILLED TENDERLOIN OF BEEF 57 GF DF NF rosemary bordelaise

Served with freshly baked breads, assorted condiments, coffee/decaffeinated coffee, premium hot & iced tea, and assorted soda.

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DESSERT STATIONS

Dessert Tapas

Choice of three: \$7pp. Choice of five: \$11pp. Choice of seven: \$14pp.

CANNOLI

ASSORTED MACARONS GF

SEASONAL CHEESECAKE BITES

CHOCOLATE DULCE DE LECHE TARTLETS

MINI CUPCAKES

GF available upon request

Vanilla/Vanilla Chocolate/Chocolate Red Velvet/Cream Cheese Chocolate/Caramel Vanilla/Strawberry

PANNA COTTA GF

Spring/Summer: Pineapple Coconut

Fall/Winter: Caramel Apple

CHOCOLATE MOUSSE GF

LEMON MERINGUE

BISCOTTI

CARROT CAKE

CHOCOLATE CHIP MERINGUES GF

PB S'MORES GF

Candy Store \$7pp. Choice of six.

LOOSE

HERSHEY KISSES

JELLY BEANS Rainbow or

LICORICE STICKS Assorted colors

M&M'S

assorted colors

INDIVIDUALLY WRAPPED MINIS

KIT KAT PEPPERMINT PATTY LOLLIPOPS HERSHEY BARS NESTLÉ CRUNCH

REESE'S CUPS

CANDY STICKS Assorted colors BUTTERFINGERS BABY RUTH 3 MUSKETEERS **SNICKERS**

\$6pp. Choice of three.

CANNOLI DIP with Cannoli Chips SEASONAL CHEESECAKE DIP with Graham Crackers

BROWNIE BATTER with Pretzel Rods

CHOCOLATE MOUSSE DIP GF with Kettle Chips

Cookies & Bars

Choice of three: \$6pp. Choice of four: \$8pp. Choice of five: \$10pp.

COOKIES

CHOCOLATE CHIP М&М PEANUT BUTTER **SUGAR** OATMEAL RAISIN

BARS

*Dairy-free available upon request

DOUBLE CHOCOLATE BROWNIES* LEMON BARS WHITE CHOCOLATE WALNUT BLONDIES SEASONAL CRUMB BROWN BUTTER RICE KRISPIE GF

Breakfast for Dessert

\$12pp. Choice of five flavors.

MINI SCONES

Maple Blueberry | Cranberry Orange | Chocolate Chip

MINI CEREAL CUPCAKES

Fruity Pebbles | Cinnamon Toast Crunch Cocoa Puffs | Cap'n Crunch

MINI CROISSANTS

Plain | Chocolate | Almond

MINI CINNAMON BUNS

MINI DONUT CUPCAKES

Blueberry Glazed | Apple Cider | Pumpkin Spice Boston Cream | Coffee Cake | PB&J

20 guest minimum. GF Gluten free

