

Banquets & Private Gatherings

at



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.

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

Banquets & Private Gatherings

at  **Cock'n Bull**
RESTAURANT

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.

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 Piccata

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.

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RESTAURANT

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 • \$8pp • \$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

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RESTAURANT

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 ②
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 ①

Spring Rolls 12 ②
Hoisin sauce

Veggie Pot Stickers 12 ②
Ponzu sauce

Spanikopita Cups 12 ②
Phyllo cup, spinach

Eggplant Coponata 12 ②
on charred crostini

Falafel 12 ②
Spiced tahini

① Vegetarian ② Vegan ③ Gluten free

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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

Flatbreads *\$8pp*

choice of three

Grilled Vegetable | Cheesesteak

Buffalo Chicken | Margarita | Greek

Mushroom Ragu
caramelized onion

Cheese & Charcuterie Display

\$16pp

Domestic & imported cheeses

Accompaniments

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

Poke Station

\$14pp • \$125 attendant fee

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

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

Slider Station *\$12pp*

choice of two

BBQ Pulled Pork
crispy onion

Bourbon BBQ Pulled Chicken

Meatball
grated parmesan

Cheeseburger
lettuce, tomato, pickle,
ketchup, mustard

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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

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 Francaise

Meyer lemon beurre blanc

Baked Ziti

House marinara,
mozzarella & parmesan cheeses

Farm Fresh Vegetable Medley

Mini Ricotta Cheesecake

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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 à 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 beurre 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

Mushroom Bolognese 35

Spaghetti squash

Surf & Turf MP

4oz. filet, 6oz. 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

 Vegetarian  Vegan  Gluten free

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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

Pinnacle Vodka

Hornitos Plata Tequila

Cruzan Rum

Spiced | Regular | Coconut

Effen Blood Orange Vodka

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
Miller Lite

Coors Light

WINES

Cabernet Sauvignon | Merlot | Chardonnay | Pinot Grigio

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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	\$12+ per drink	Domestic Beer	\$7 per bottle	Champagne Toast	\$8 per glass
Luxury Brands	\$14+ per drink	Imported Beer	\$7+ per bottle	Sparkling Cider	\$3 per glass
		House Wine	\$12+ per glass	Soft Drinks	\$3 per glass

Special Arrangements

Bloody Mary \$12 per glass

Sangria (red or white) \$95 per gallon*

Mimosas \$12 per glass

Mimosa Bar \$48 per bottle

Prosecco | Orange Juice

Choice of one additional juice:

Peach | Pineapple | Grapefruit | Apple Cider

Garnish includes:

Oranges | Strawberries | Seasonal Accompaniments

* Two gallon minimum.

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

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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).

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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
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

M&M's

Jelly Beans

Rainbow or
assorted colors

Licorice Sticks

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

Dip Bar

\$6pp. Choice of three.

Cannoli Dip

with Cannoli Chips

Brownie Batter

with Pretzel Rods

Seasonal Cheesecake Dip

with Graham Crackers

Chocolate Mousse Dip ^{GF}

with Kettle Chips

Cookies & Bars

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

COOKIES

Chocolate Chip | M&M | 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.

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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.

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RESTAURANT

AFTER PARTY

Platters

Spinach & Artichoke Dip 66

*Creamy blend of spinach, locatelli,
artichokes, boule bread*

Chips & Dips Platter 71

*Chef's selected of assorted chips,
tortillas, pretzels, assorted dips*

Soft Pretzel Tray 77

*Pretzel nuggets with cheese dip,
spicy mustard, honey mustard*

Each platter serves approximately 20 guests.

Philly Cheesesteaks \$9pp

Ribeye, caramelized onions, Cooper sharp, hoagie roll

Italian Roast Pork Sandwich \$9pp

Broccoli rabe, sharp provolone, seeded roll

Breakfast Sandwiches \$6pp

Fried egg, bacon, Cooper sharp, brioche

Cheeseburgers \$8pp

*4oz. all-beef patty, American cheese,
potato roll, served with traditional condiments*

All-Beef Hot Dogs \$5pp

Served with traditional condiments

**gluten free bread options available.
Please ask your sales manager.*

Facility Fee: \$500 for two hours. Minimum of three food platters are required in addition to the facility fee.

Staff Service Fee: Two Staff members required at \$125 each.

\$750 food and beverage minimum required for all after parties.

Food packages and facility rental must be paid in full five days prior to the event. A credit card will be held on file for bar tab.



Prior arrangements must be made with your wedding coordinator to host an after hours event at Red Fox Lounge or Peddler's Pub.

Peddler's Village reserves the right to refuse service if a guest is visibly intoxicated upon arrival to the Peddler's Pub.

Peddler's Village reserves the right to end the function immediately if guest behavior becomes unmanageable. No refunds will be given for events stopped early due to guest behavior. No shots will be served. No music other than the house music will be provided.

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