

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

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

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 or non-check 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

Peddler's Village

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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 COOKIES.....5

ASSORTED NUTS & DRIED FRUIT8

GRANOLA BARS & WHOLE FRUIT6

FRESH BERRY PARFAITS
WITH GRANOLA & YOGURT.....7

HOUSE BAKED PRETZELS
WITH CHEESE DIP8

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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B R U N C H

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Breakfast Selections

CRÈME BRÛLÉE FRENCH TOAST NF V

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 DF NF V

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

Beverages

ORANGE JUICE | COFFEE/DECAFFEINATED COFFEE

HARNEY HOT AND ICED TEA | LEMONADE | ASSORTED SODA

\$42 per person.

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BREAKFAST/BRUNCH ENHANCEMENTS

Lox Station \$12pp

SMOKED SALMON PLATTER

ACCOMPANIMENTS

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

Omelet Station GF

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 NF V

WILD MUSHROOM & SWISS NF V

WESTERN-STYLE NF V

bell pepper, onion

MEDITERRANEAN NF V

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

\$44 per person

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

\$57 per person

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

RIGATONI V NF
peppers, onions, broccoli rabe, garlic, olive oil

**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 \$12pp **GF NF**
pan gravy, cranberry chutney

HONEY CURED SPIRAL HAM \$12pp **GF NF**
cider reduction

ROASTED PORK LOIN \$13pp **GF NF**
port wine-dried cherry sauce

ROASTED BEEF SIRLOIN \$16pp **GF NF**
horseradish sauce, red wine demi-glace

HERB ROASTED

PRIME RIB OF BEEF \$20pp **GF NF**
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 **GF DF NF 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
*toasted bruschetta, italian cured meats,
cheeses, roasted red pepper hummus,
marinated grilled vegetables*

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 NF**
*house made cocktail sauce, horseradish,
charred lemon*

Selections serve 12-18 guests.

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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 NF V

\$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 NF V

PETITE MEATBALLS DF NF
marinara sauce

MEXICAN CORN FRITTER NF V
crème fraîche

HOISON BBQ PORK
QUESADILLAS NF

\$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

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THREE COURSE PLATED LUNCH/DINNER

Appetizer

choose one

CLASSIC CAESAR SALAD NF
herbed croutons, locatelli cheese

EARL'S GARDEN SALAD GF DF NF V
*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

Dessert

choose one

CREME BRÛLÉE V
raspberries

SEASONAL VANILLA CHEESECAKE V

GLUTEN FREE CHOCOLATE CAKE GF V
vanilla sauce, fresh berries

Entrees

choose two

All entrées served with our chef selected accompaniments

GRILLED SALMON 44

PAN-ROASTED CHICKEN MARSALA 41 GF DF NF

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

RIGATONI 37 NF V
*broccoli rabe, roasted peppers, parmesan,
white wine & olive oil sauce*

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

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 <small>GF available upon request</small> Vanilla/Vanilla Chocolate/Chocolate Red Velvet/Cream Cheese Chocolate/Caramel Vanilla/Strawberry

PANNA COTTA GF <i>Spring/Summer:</i> Pineapple Coconut
<i>Fall/Winter:</i> 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 <small>Rainbow or assorted colors</small>	LICORICE STICKS <small>Assorted colors</small>
M&M'S		

INDIVIDUALLY WRAPPED MINIS

KIT KAT	CANDY STICKS <small>Assorted colors</small>
PEPPERMINT PATTY	BUTTERFINGERS
LOLLIPOPS	BABY RUTH
HERSHEY BARS	3 MUSKETEERS
NESTLÉ CRUNCH	SNICKERS
REESE'S CUPS	

Dip Bar

\$6pp. Choice of three.

CANNOLI DIP <small>with Cannoli Chips</small>	SEASONAL CHEESECAKE DIP <small>with Graham Crackers</small>
BROWNIE BATTER <small>with Pretzel Rods</small>	CHOCOLATE MOUSSE DIP GF <small>with Kettle Chips</small>

20 guest minimum. **GF** Gluten free

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BAR MENU

Call Brands

\$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
sauza hacienda tequila
cruzan rum

Premium Brands

\$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
haku vodka
hornitos reposado tequila
cruzan rum

B E E R S

choose three

IMPORTED BEERS

heineken, corona light

DOMESTIC BEERS

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

NON-ALCOHOLIC BEER

heineken o.o

W I N E S

WHITE (choose two)

chardonnay, sauvignon blanc,
pinot grigio, riesling

RED (choose two)

cabernet sauvignon,
merlot, pinot noir
or \$12.00 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.

bartender fees: \$125 full bar / \$75 beer, wine & soft drinks only

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BAR MENU

Hosted Bar and Cash Bar

on consumption

CALL BRANDS.....	\$12+ per drink
PREMIUM BRANDS.....	\$14+
IMPORTED BEERS.....	\$7
NON ALCOHOLIC BEERS.....	\$6
DOMESTIC BEERS.....	\$7
HOUSE WINE BY THE GLASS	\$12
SOFT DRINKS & JUICES.....	\$3
CHAMPAGNE TOAST	\$10

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	\$48 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>

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

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