

Banquets & Private Gatherings

at 
Cock'n Bull
RESTAURANT

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

Scrambled Eggs

French Toast

Maple syrup

Applewood-Smoked Bacon

Breakfast Sausage

Breakfast Potatoes

Beverages

Coffee & tea, orange juice

\$33 per person.

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

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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

Heirloom Tomato
& Buffalo Mozzarella
House pesto

Caesar Salad
*House made dressing,
herbed croutons*

Garden Salad
Balsamic dressing

Fresh Fruit +\$2pp

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*

Palermo Rigatoni ve
5-hour onions, old world sauce

Beverages

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

\$42 per person.

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BREAKFAST/BRUNCH ENHANCEMENTS

Carving Station

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

Prime Pork Loin

Lancaster Ham

Herb-Roasted Turkey

Prime Rib of Beef +\$8pp

Top Round of Beef

ACCOMPANIMENTS

Chef's choice of sauces

Pancake Station

Live action • \$7pp • \$125 chef's fee

TOPPINGS

*Maple syrup, macerated strawberry,
whipped cream, whipped butter*

Seasonal Parfait

\$7pp • \$125 chef's fee

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 Station GF

\$8pp • 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 & Assorted Scones

Assorted Bagels

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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

Shaved Prime Rib 15 *GF

Red onion marmalade, pita

Beef Carpaccio 13 *GF

Arugula gremolata

Franks in a Blanket 12

Puff pastry, whole grain mustard

Melon Prosciutto Skewer 22 *GF

Arancini 18 *GF

*Fried herb risotto ball with
roasted red pepper puree*

Eggplant Coponata 12 *Ve* *GF

on charred crostini

Coconut Fried Shrimp 24

Tempura Shrimp 12

Thai chili sauce

Mini Crab Cake 20

Crab-Stuffed Mushroom *MP* *GF

Smoked Salmon Tartine 15 *GF

Cucumber slice, capers, shallots

Tuna Tartare Poke 16

Sushi rice

Grilled Cheese &

Tomato Soup Shooters 12 *v* *GF

Spring Rolls 12 *v*

Hoisin sauce

Veggie Pot Stickers 12 *v*

Ponzu sauce

Spanikopita Cups 12 *v*

Phyllo cup, spinach

Falafel 12 *Ve*

Spiced tahini

*v Vegetarian *Ve* Vegan *GF Can be made gluten free*

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COCKTAIL HOUR

Enhancement Stations

Baked Brie Station \$14pp

Toppings
*brown sugar, toasted almond,
dried cranberries*

Accompaniments
crostini, pumpernickel toast points

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*

Flatbreads \$8pp *choice of three*

Grilled Vegetable | Cheesesteak
Buffalo Chicken | Margarita | Greek

Mushroom Ragu
caramelized onion

Assorted Seasonal Fresh Fruit Display \$7pp

Fresh Vegetable Crudite \$6pp
Assorted Dips

Mac 'n Cheese Station \$13pp *choice of two*

Bacon & Carmelized Onions
Broccoli Cheddar
Florentine
Spinach & tomato, mozzarella, brie

Jalapeño Popper
*Buttered Panko topping
with cream cheese and pepper jack*

Croque Monsieur
Ham, gruyere, toasted bread crumbs

Toppings
seasoned bread crumbs, parmesan

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*

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LUNCH/DINNER BUFFET

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Buckingham \$57pp

Garden Salad
Balsamic dressing

Beet Salad
Arugula, granola, goat cheese

Grilled Chicken Paillard
Sautéed spinach, lemon pan sauce

Braised Short Ribs
Carrots, onions, demi-glace sauce

Oven-Roasted Salmon
Honey garlic glaze

Garlic-Roasted
Red Bliss Potatoes

Green Beans

Chocolate Mousse Bar GF

Twining \$47pp

Garden Salad

Heirloom Tomato
& Buffalo Mozzarella
House pesto

Blackened Salmon
Roasted vegetable bechamel

Palermo Chicken Pasta

Yukon Gold Potato Puree

Roasted Broccoli
Honey butter

Seasonal Shortcake
Seasonal berries, spongecake,
whipped cream

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

Farmhouse \$41pp

Garden Salad
Balsamic dressing

Roasted Turkey
Sage stuffing, turkey gravy,
cranberry sauce

Roasted Pork Loin
Mustard apple demi

Mac 'n Cheese
Cavatappi, house blend of cheeses

Yukon Gold Potato Puree

Farm Fresh Vegetable Medley

Seasonal Crisp

Pewter \$38pp

Caesar Salad
House made dressing,
herbed croutons

Sweet Italian Sausage
Caramelized onions,
tri-colored peppers

Chicken Francaise
Meyer lemon beurre blanc

Penne a la Vodka

Farm Fresh Vegetable Medley

Vanilla Cheesecake
Seasonal accompaniment

ALL BUFFETS

INCLUDE:

Beverages

Coffee & Tea | Iced Tea
Assorted Sodas

Bread & Butter

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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

Palermo Rigatoni ^{ve}

5-hour onions, old world sauce

Desserts

choice of one

served à la mode +\$2pp

Warm Apple Cake

Seasonal Vanilla Cheesecake

Devil's Food Chocolate Cake

Lemon Meringue Bar ^{GF}

Beverages

Assorted Soft Drinks

Iced Tea

Coffee & Tea Service

Entrées

choice of two • All entrees include bread with butter.

Potato-Crusted Salmon 42

Roasted red pepper coulis

Crab Cakes 53

Old Bay aioli

Chicken Française 39

Lemon beurre blanc

6oz. Filet Mignon 60

Sauce bordelaise

Boneless Pork Chop 39

Pickled blueberry sauce

Surf & Turf ^{MP}

4oz. filet, 6oz. lobster tail

Starch Options

choice of one

Roasted Garlic Mashed Potatoes

Buttermilk & Chive Mashed Potatoes

Rice Pilaf

Dutchess Potatoes

Twice-Baked Potato +\$3

Herb-Roasted Red Bliss Potatoes

Potatoes Au Gratin

Whole Grain Mustard-Braised

Short Rib 48

Frizzled leek

Stuffed Chicken

Mediterranean 43

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

Mediterranean-Stuffed

Portabello 35 ^{ve}

Onions, peppers, balsamic, quinoa

Farfalle Toscano 32 ^v

Peas, parmesan

Vegetable Options

choice of one

Sautéed Green Beans

Seasonal Vegetable Medley

Glazed Baby Carrots

Honey-Roasted Brussels Sprouts

Roasted Broccoli

Honey butter

Grilled Vegetable Medley +\$3

Ratatouille +\$3

Grilled Asparagus +\$4

^v Vegetarian ^{ve} Vegan ^{GF} Gluten free

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DESSERT STATIONS

Cheesecake Bar \$9pp

Mini Vanilla Cheesecake Bites

Seasonal Cheesecake Bites

TOPPINGS

Hot fudge
Fruit coulis
Crushed pretzel
Sprinkles
Chocolate chips

Dessert Shooters

Choice of three • \$9pp

Strawberry Shortcake *GF *Ve

Red Velvet

Bananas Foster

Lemon Meringue

Espresso Brownie \$1pp *GF *Ve

Cannoli Station

\$9pp • \$125 attendant fee

FILLINGS

Choice of two

Chocolate Chip Ricotta

Double Chocolate Ricotta

Seasonal Ricotta

TOPPINGS

Dried Fruits | Chocolate Chips | Toffee Chips

Dessert Tapas

Priced per dozen • Minimum order: 1 dozen per flavor • *GF Gluten free *Ve Vegan upon request

CUPCAKES

Mini \$18 dozen • Full size \$42 dozen
Specialty: Mini \$24 dozen • Full size \$54 dozen

Vanilla/Vanilla *GF *Ve

Chocolate/Chocolate *GF *Ve

Red Velvet/Cream Cheese *GF

Carrot/Cream Cheese *GF

Vanilla/Strawberry *GF *Ve

Chocolate/Caramel *GF

Specialty Flavors

Fruity Pebble | Cinnamon Toast Crunch | Espresso Martini
S'mores | PB&J | Blueberry Bacon Pancake

COOKIES \$18 dozen

Chocolate Chip *GF | Sugar | Oatmeal Raisin *GF
Peanut Butter *GF | M&M

BAR S \$24 dozen

Chocolate Brownie *GF *Ve | Lemon Bar GF

Seasonal Fruit Blondie | PB S'mores GF

Magic Bars

Pecan | Coconut | Chocolate Chip

TAPAS

Mini Cannoli \$18 dozen

Assorted Mini Macarons \$15 dozen GF

Panna Cotta \$12 dozen GF

Caramel Apple | Vanilla Blueberry | Strawberry Rhubarb

Mini Fruit Tarts \$30 dozen

Chocolate Chip Meringues \$12 dozen GF

Chocolate Budino \$24 dozen GF

GF Gluten free • Upon request: *GF Gluten free, *Ve Vegan

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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 | Cranberry

Garnish includes:

Oranges | Strawberries | Seasonal Accompaniments

** Two gallon minimum.*

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

*** Two bottle minimum*

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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

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

choice of two red and two white

Cabernet Sauvignon | Merlot | Pinot Noir | Chardonnay | Pinot Grigio | Sauvignon Blanc | Riesling

*\$125 full bar set-up fee will be applied to all cash, open, and host bars. \$75 set-up fee for wine, beer and beverage attendant.
One bartender per 75 guest is required.*

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