

Banquets & Private Gatherings

at *Earl's*
NEW AMERICAN

HOLIDAY BUFFET

Starters

SHE-CRAB BISQUE

southern style, sherry, cream, cayenne

CHOPPED SALAD ^{GF}

*romaine hearts, crispy bacon, marcona almonds, red onion,
seasonal vegetables, blue cheese, corn, sherry mustard vinaigrette*

CAESAR SALAD

herb croutons, locatelli cheese

Entrees

LANCASTER COUNTY CHICKEN

*roasted sweet potato purée,
crunchy pecans and apple jus*

PAN-ROASTED COD

*roasted vegetables, castle valley mill grits,
creole sauce*

BRAISED SHORT RIBS

*roasted root vegetables,
red wine reduction*

ORRECHIETTE ^V

*roasted pumpkin sage cream sauce,
parmesan*

Accompaniments

OLIVE OIL WHIPPED POTATOES ^V

SEASONAL VEGETABLES ^V

Dessert

CHEESECAKE BAR

Mini Vanilla Cheesecake Bites | Seasonal Cheesecake Bites

T O P P I N G S

Hot fudge | Fruit coulis | Crushed pretzel | Sprinkles | Chocolate chips

Served with freshly baked breads, assorted condiments, coffee/decaf coffee, premium hot and iced teas, and soft drinks.



\$65 per person. 25 minimum.

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