



\$35 WASHINGTON MENU

*Entrees include Freshly Baked Bread, Mashed Potatoes and Fresh Vegetables & Dessert
Beverages include Soft Drinks, Iced Tea, Coffee & Hot Tea*

Add Appetizers (+\$6)

First Course

(Same selection for entire group)

House Salad with Balsamic Vinaigrette*
Caesar Salad*

Entrée Selections

Please pre-select select **Three** from the following entrée selections

Chicken Marsala
Chicken Picatta
Pasta Pomodoro with Shrimp
Grilled Salmon*
Cajun Macaroni & Cheese
Braised Short Rib

Desserts

(Same selection for entire group)

New York Cheesecake with Berry Compote, Chocolate Layer Cake,
Classic Bread Pudding, Sorbet with Seasonal Berries*, Assorted Mini Selection

Price does not include PA state sales tax or appropriate gratuity

**Gluten Free*



\$45 ADAMS MENU

*Entrees include Freshly Baked Bread, Mashed Potatoes and Fresh Vegetables & Dessert
Beverages include Soft Drinks, Iced Tea, Coffee & Hot Tea*

Add Appetizers (+\$6)

First Course

(Same selection for entire group)

House Salad with Balsamic Vinaigrette*

Caesar Salad*

Tomato Bisque

Seafood Chowder

Entrée Selections

Please pre-select select **Three** from the following entrée selections

Chicken Marsala

Chicken Picatta

Pasta Pomodoro with Shrimp

Grilled Salmon*

Cajun Macaroni & Cheese

Grilled Hangar Steak*

Lemon Pepper Salmon*

Desserts

(Same selection for entire group)

New York Cheesecake with Berry Compote, Chocolate Layer Cake,
Classic Bread Pudding, Sorbet with Seasonal Berries*, Assorted Mini Selection

Price does not include PA state sales tax or appropriate gratuity

**Gluten Free*



\$60 JEFFERSON MENU

*Entrees include Freshly Baked Bread, Mashed Potatoes and Fresh Vegetables & Dessert
Beverages include Soft Drinks, Iced Tea, Coffee & Hot Tea*

First Course

Please pre-select **Two** from the following selections

Beer Baked Pretzel Sticks, House Made Hummus*, Tavern Irish Nachos,
Margarita Flatbread, BBQ Wings, BPT Poutine Fries

Second Course

(Same selection for entire group)

House Salad with Balsamic Vinaigrette*
Caesar Salad*

Tomato Bisque
Seafood Chowder

Entrée Selections

Please pre-select select **Three** from the following entrée selections

Chicken Marsala
Chicken Picatta
Grilled Salmon*
Grilled Hangar Steak*

Cajun Macaroni & Cheese
Pasta Pomodoro with Shrimp
New York Strip*
Lemon Pepper Salmon*

Desserts

(Same selection for entire group)

New York Cheesecake with Berry Compote, Chocolate Layer Cake,
Classic Bread Pudding, Sorbet with Seasonal Berries*, Assorted Mini Selection

*Price does not include PA state sales tax or appropriate gratuity
Gluten Free



BLACK POWDER BUFFET MENU

\$40

(For parties of 20 or more)

Price includes:

Soft Drinks, Iced Tea, Coffee & Hot Tea
Fresh Baked Bread

Starter

Choice of Caesar* or Field Greens Salad*

Dessert

Mini Assorted Dessert Bars & Fresh Fruit

Entrée Selections

Select One

Penne ala Vodka
Pasta Pomodoro (+\$4)
Penne Alfredo
Pasta Primavera (+\$2)
Cajun Mac & Cheese (+\$3)

Select Two

Chicken Marsala
Chicken Picatta
Baked Cod
*Herb Grilled Chicken
*Grilled Bistro Steak (+\$4)
Lemon Pepper Salmon (+\$3)

Select Two

*Seasonal Vegetables
Mashed Potatoes
Brown Rice

Add an additional entrée for \$3/person

Price does not include PA state sales tax or appropriate gratuity

**Gluten Free*



COLD PLATTERS

CHEESE TRAY

Served with assorted crackers

- Small (serves 15) **35.00**
- Medium (serves 25) **65.00**
- Large (serves 50) **110.00**

VEGETABLE CRUDITÉ

A selection of seasonal vegetables served with ranch dressing

- Small (serves 15) **35.00**
- Medium (serves 25) **55.00**
- Large (serves 50) **85.00**

HUMMUS

Hummus drizzled with olive oil served with crisp herbed flatbread and vegetables

- Small (serves 15) **35.00**
- Medium (serves 25) **65.00**
- Large (serves 50) **100.00**

ANTIPASTO

A selection of cured meats and grilled vegetables

- Small (serves 15) **45.00**
- Medium (serves 25) **90.00**
- Large (serves 50) **150.00**

CHILLED SHRIMP COCKTAIL

Served with our tangy cocktail sauce and lemon wedges

- Medium (50 pieces) **65.00**
- Large (100 pieces) **130.00**



HOT HORS D'OEUVRES

WINGS

*Golden Fried, tossed in Teriyaki, Buffalo, or BBQ sauce
served with Ranch or Bleu Cheese dressing*

50.00 (45 PIECES)

100.00 (90 PIECES)

CHICKEN SATAY

*House-made Soy-Ginger marinated Chicken Skewers,
served with Asian Plum Sauce*

50.00 (30 PIECES)

100.00 (60 PIECES)

SWEDISH MEATBALLS

Served in our Lager Gravy

55.00 (40 PIECES)

110.00 (80 PIECES)

SHRIMP CHEDDAR JAMMERS

Fried Shrimp stuffed with Cheddar Cheese

60.00 (30 PIECES)

120.00 (60 PIECES)

FRANKS IN PUFF PASTRY

*All Beef Franks wrapped in Puff Pastry,
served with house-made Ale Mustard*

40.00 (30 PIECES)

80.00 (60 PIECES)

CHICKEN TENDERS

*Golden Fried or Buffalo Style, served with BBQ sauce
and house-made Honey Mustard*

85.00 (~45 PIECES)