The Lamb

# Brunch Menu (Buffet Style) \$22.99 Per Adult

Our buffets require a minimum of sixty adult guests. Final guest counts are due three business days prior to your event date, and your final menu choices are due two weeks prior. Menu prices are per person and do not include the prevailing state sales tax and service charge. Pricing & menu items are valid up to 6 months from Deposit date.

Accompaniments

Assorted Danishes & Muffins

Seasonal Fresh Fruit Salad

Home Fries, Crisp Bacon & Sausage Links

Assorted Juices, Hot Coffee & Tea

#### Main Entrée Course

Please select up to four entrees.

## Scrambled Eggs

### Cinnamon Glazed French Toast

With warm maple syrup.

#### Belgian Waffles

With warm maple syrup.

#### Buttermilk Pancakes

With warm maple syrup.

#### Chicken & Penne

Tossed with grilled chicken and a parmesan cream sauce.

# Grílled Salmon

Finished with a dill cream sauce.

### Chicken Florentine

Sauteed egg dipped boneless breast of chicken topped with spinach and Provolone cheese, finished in a white wine sauce.

## Chicken Marsala

Boneless egg dipped chicken breast, topped with sliced mushrooms and a Marsala wine sauce.

## Chicken Francaise

Boneless egg dipped chicken breast finished with a lemon and caper butter sauce.

#### Broiled Flounder

Finished with a lemon and caper butter sauce.

# Stuffed Shells

Filled with Ricotta cheese and topped with marinara sauce.

#### Penne Prímavera

Seasonal vegetable medley & alfredo sauce.

#### 865 West Springfield Road, Springfield, PA 19064 Phone: 610.544.3300 Web: www.lambtavern.com Email: contactus@lambtavern.com

Dessert Selections Please select one.	
Chocolate Mousse	
New York Style Cheese Cake	
Vanilla Ice Cream	
Carrot Cake	

Chocolate Truffle Torte

# Beverage Options

Your package includes hot coffee, tea, and any additional soft beverages, such as sodas or iced tea.

If you wish to include alcoholic beverages you may select one of the following options otherwise your guests will be directed to the bar to purchase their own. All alcohol is based on consumption. The Lamb Tavern does not offer open bar packages to its guests.

# Host Tab

Beverages are charged by consumption to the HOST. Alcohol may be ordered through our service staff or from the bar. Private bars are available for an additional cost of \$75.00 per bartender

# Captain's Table

This option offers your guests a selection of beer, house wine and soft beverages from a self-service station in your room. Beer is priced by the bottle. You may select up to three beers to be offered along with two wines. Our house wine is available in 1.5 L bottles and pours approximately 8-10 glasses per bottle. Pricing is as follows: Chardonnay, Pinot Grigio, White Zinfandel, Merlot or Cabernet - \$50 Each

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# Hors D'Oeuvres Selections

Our Hors D'Oeuvres selections are priced at 25 pieces per tray. We recommend 6 pieces per person, per hour. Pricing & menu items are valid up to 6 months from Deposit date.

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Coconut Shrimp -\$60 Shimp LeJon ~ \$60 Jumbo shrimp filled with horseradish and wrapped in bacon Scallops Wrapped in Bacon - \$60 Sesame Chicken Tenders - \$60 Cocktail Franks - \$50 Assorted Miniature Quiche - \$50 Spanakopíta - \$50 Spinach and feta cheese wrapped in phyllo Tomato-Basil Bruschetta - \$30 Asparagus Tips Wrapped in Proscuitto - \$45 Stuffed Mushroom Caps ~ \$60 Stuffed with Crab Imperial Spicy Egg Rolls - \$50 Miniature Crab Cakes - \$60 Boneless Chicken Wings - \$50 Yuengling Lager Battered Shrimp - \$60 Flash Fried Mozzarella Triangles - \$50

# Displayed

## Assorted Cheese with Fresh Seasonal Fruit

Small (serves 25-35) - \$50 Medíum (serves 35-45) - \$60 Large (serves 45-55) - \$70

# Fresh Crudite with Buttermilk Ranch Dip

Small (serves 25-35) - \$40 Medíum (serves 35-45) - \$50 Large (serves 45-55) - \$60

# Chilled Jumbo Shrimp Cocktail

25 pieces - \$60 50 pieces - \$120