

Lia's Catering

1405 Meetinghouse Road, Boothwyn, PA 19061

Office: 610-485-2010

Fax: 610-485-5613

www.liascatering.com

*Ballrooms at Boothwyn
1405 Meetinghouse Rd.
Boothwyn, PA 19061*

*The Austin Room
3729 Chichester Ave.
Upper Chichester, PA 19061*

*Naaman's Ballroom
4300 Naamans Creek Rd.
Boothwyn, PA 19061*

Saturday Rates - \$23.95 Per Person

Friday and Sunday Rates - \$21.95 Per Person

*Price Includes: Four Hour Hall Rental, Soft Drinks, Coffee & Tea
Chinaware, Glassware, Silverware, Linens, Centerpieces,
Choice of Buffet or Full Service Affair*

Buffet Package

Salad Choose One From Menu

Pasta Choose One From Menu

Entrée Choose Two From Menu

Additional Entrée \$2.50 per person

Vegetable Choose Two From Menu

Includes Homemade Bread, Rolls & Roasted Sweet Peppers

Full Service Affair

First Course – Choice of Salad

Second Course – Choice of Entrée

Accompanied with Choice of Starch & Vegetable

Includes Homemade Dinner Rolls

*All prices subject to 21% Service Fee & 6% Sales Tax (unless tax exempt)
60 People minimum for Saturdays, 50 People minimum for Fridays & Sundays*

Salads

*Tossed Salad, Caesar Salad, Potato Salad, Italian Style Potato Salad,
String Bean Salad, Pasta Salad, Cole Slaw, Spinach Salad, Spring Mix Salad
(Assorted Fruit, Nuts & Cheeses available for any salad)*

Pasta

Penne, Tortellini, Farfalle, Rigatoni, Ravioli

*Sauces – Pomodoro, Rose, Al a Vodka, Alfredo
Basciola – Peas, Mushrooms and Bacon in a light cream sauce
Roasted Tomatoes and Sautéed Broccoli with Olive Oil and Parmesan*

*Primavera (additional \$1.00 per person)
Sautéed seasonal vegetables in a light cream sauce*

*Bolognese (additional \$1.00 per person)
Sautéed ground beef, onion and carrots in a pomodoro sauce*

*Stuffed Shells (additional \$1.50 per person)
Manicotti (additional \$1.50 per person)*

*Sautéed Shrimp over Mini Penne or Rice in a Scampi Sauce
(additional \$2.50 per person)*

*Sautéed Shrimp, Scallops and Calamari over Mini Penne or Rice in a Scampi Sauce
(additional \$2.50 per person)*

*Sautéed Broccoli Rabe over Orrechiette Pasta
(additional \$1.00 per person)*

Vegetables

*Roasted Potatoes, Scalloped Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Sautéed Broccoli,
Broccoli with Cheese Sauce, Spinach w/Garlic & Olive Oil, String Bean Almondine, String Bean w/Bacon,
String Beans w/Garlic & Olive Oil, Vegetable Fried Rice, Mixed Vegetables, Glazed Carrots*

*Broccoli Rabe, Roasted Asparagus, String Bean & Potato Medley (additional \$0.75 per person)
Grilled Vegetables (additional \$1.00 per person)
Eggplant Parmagiana (additional \$1.50 per person or available as entrée)*

Entrées

Poultry

*Chicken Piccata, Chicken Marsala, Chicken Apricot, Chicken Parmagiana, Chicken Portobello
Roasted Chicken in Lemon or Wine, Chicken Scaloppini, Mediterranean Grilled Chicken Breast,
Chicken Salad, Chicken with Artichoke & Sundried Tomato in White Wine Sauce,
Chicken Medallions with Sautéed Spinach, Tomato and Onion,
Roast Turkey Breast*

(additional \$1.50 per person)

*Chicken Cordon Bleu, Stuffed Chicken Breast, Chicken Saltimbocca, Chicken Florentine
Chicken Involtni*

*- Chicken breast stuffed with asparagus and provolone cheese in white wine & lemon
Chicken Oscar*

- Chicken breast lightly breaded and topped with jumbo lump crabmeat and asparagus tips

Beef, Pork, & Veal

*Roasted Pork Loin (Carved),
Pork Loin with a Spinach Stuffing (Carved),
Sausage & Peppers, Sausage Scaloppini,
Pineapple Glazed Ham
Bottom Round of Beef (Carved)
Meatballs, Meatballs & Sausage
Veal Scaloppini*

*Pulled Pork (additional \$1.50 per person)
Sirloin Marsala (additional \$2.50 per person)
Steak Pizzaiola (additional \$2.50 per person)
Filet of Sirloin (additional \$2.50 per person)
Carved Strip Loin of Beef (additional \$3.95 per person)
Filet Mignon (additional \$6.95 per person)
Prime Rib (additional \$5.95 per person)
Veal Parmagiana (additional \$2.95 per person)
Veal Saltimbocca (additional \$2.95 per person)
Rack of Lamb (m.p.)*

Fish & Seafood

*Grilled Filet of Salmon (additional \$4.50/person)
Mahi Mahi with a Mango Pineapple Salsa (additional \$4.50 per person)
Stuffed Flounder (additional \$4.50/person)
Crab Cakes (additional \$4.50/person)
Stuffed Shrimp (additional \$4.50/person)*

Hors D'oeuvres List

(Choose Minimum of Three Selections)

Vegetable

Pizza w/Basil & Tomato (\$1.50 per person)
Spanikopita (\$1.50 per person)
Antipasto Skewer (\$1.50 per person)
Traditional Bruschetta (\$1.50 per person)
Zucchini Bruschetta (\$1.50 per person)
Cheese Quesadillas (\$1.50 per person)
Mini Eggrolls (\$1.50 per person)
Assorted Quiche (\$1.50 per person)
Stuffed Mushrooms (\$1.50 per person)
Spinach Stromboli (\$1.50 per person)

Meat

Stromboli (\$1.50 per person)
Meatballs in Wine (\$1.50 per person)
Mini Hotdogs (\$1.50 per person)
Cheesesteak Eggrolls (\$1.50 per person)
Mini Beef Wellington (\$2.00 per person)
Sausage & Pepper Skewers (\$1.50 per person)
Teriyaki Beef Skewers (\$2.00 per person)
Mini Steak Kabobs (\$3.00 per person)
Baby Lamb Chops (\$3.00 per person)

Seafood

Shrimp Salad in Phyllo Cup (\$1.50 per person)
Crab, Avocado & Tomato in Phyllo Cup (\$1.50 per person)
Scallops Wrapped w/Bacon (\$2.50 per person)
Shrimp Lejon (\$2.50 per person)
Mini Crab Cakes (\$2.00 per person)
Shrimp Cocktail (\$2.50 per person)
Clams Casino (\$2.50 per person)
Assorted Sushi Rolls (\$3.00 per person)
Coconut Shrimp (\$2.50 per person)
Shrimp Skewers (\$2.50 per person)

Chicken

Apricot Chicken Fingers (\$1.50 per person)
Chicken Salad in Phyllo Cup (\$1.50 per person)
Chicken, Artichoke & Olive Skewer (\$1.50/person)
Buffalo Chicken Fingers (\$1.50 per person)
Sesame Chicken Fingers (\$1.50 per person)
Chicken Wings (\$1.50 per person)
Teriyaki Chicken Skewers (\$2.00 per person)
Hawaiian Chicken Skewers (\$1.50 per person)
Chicken Quesadillas (\$1.75 per person)

Other

Baked Crab Dip (\$2.50 per person)
Baked Artichoke Dip (\$2.50 per person)
Baked Spinach Dip (\$2.50 per person)
Pico Di Gallo with Homemade Tortilla Chips
(\$1.50 per person)
Guacamole with Homemade Tortilla Chips
(\$2.00 per person)

(Choose minimum of two selections)

Domestic Cheese Display (\$1.50 per person)

Vegetable Crudité (\$1.50 per person)

Fruit Display (\$1.50 per person)

International Cheese Display w/Seasonal Fruit, Grilled Vegetables & Cured Meats (\$5.50 per person)

Cheese Selection – Gruyere, Gouda & Manchego

Meat Selection – Soppresatta, Capicola & Mortadella

Dessert Options

Sweets To you By Ginger – Small \$51 (35-40 pcs.), Large \$76 (55-60 pcs.), Extra Large \$100 (80-85pcs.)

*Cake Flavors – Vanilla, Chocolate, Marble, Lemon, Spice
Choose Two Flavors – Additional \$2.00 per cake*

*Cake Fillings – Banana Cream, Strawberries-n-Cream, Cherries-n-Cream, Caramel, Chocolate Chip,
Chocolate Mousse, Coconut Cream, Lemon Bavarian, Mint Chocolate Chip,
Oreo Cookie, Peaches-n-Cream, Pecan Praline, Peanut Butter, Pineapple cream, Raspberry Cream*

*Cannoli, Cream Puffs, Éclairs, Fruit Tarts, Assorted Petit Fours, Mini Cheesecakes, etc.
\$12.00 per dozen or \$2.95 per person*

Homemade Italian Cookie Trays - \$18.95 per pound (approximately 20 pieces per pound)

Option to Bring in Desserts - \$.50/person

Alcoholic Beverage

Rates for The Ballrooms at Boothwyn & The Austin Room

4 Hour Open Bar - \$14.00 /person (Domestic Draft Beer, Assorted Wine & Premium Brand Alcohol)

4 Hour Open Bar - \$9.00/person (Domestic Draft Beer and Assorted Wine)

1 Hour Open bar - \$8.00/person - \$2.00 per person for each additional hour

All open bar prices per person include bartender fee

Consumption & Cash Bar available - \$80.00 Bartender Fee Applies

\$3.00 – Draft Beer

\$4.00 – Wine

\$4.00 – Premium Drinks

Naaman's Ballroom

BYOB Option - \$125 Bartender & Bar Usage Fee

Bar Mixers - \$1.00 per person

(Orange Juice, Cranberry Juice, Pineapple Juice, Club Soda, Tonic Water, Lemons, Limes, Cherries & Olives)

Other Options

Audio/Visual Equipment - \$75 fee

Additional Time – ½ hour (\$2.00 per person), 1 hour (\$3.00 per person)