



Banquet Package

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

Weekday Rates
Monday - Friday 8am-2pm
\$18.95/ Person

Buffet Package *Buffet Package*

Salad	Choose One From Menu
Pasta	Choose One From Menu
Entrée	Choose Two From Menu
	Add'l Entrée \$2.95 per person
Vegetable	Choose Two From Menu

Includes Homemade Bread, Rolls & Roasted Sweet Peppers

Full Service Affair *Full Service*

First Course	Choice of Salad
Second Course	Choice of Entrée
	Accompanied with Choice of
	Starch & Vegetable

Includes Homemade Dinner Rolls

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

(* \$50.00 Service Fee)

All prices subject to 21% Service Fee & 6% Sales Tax (unless tax exempt)
30 People minimum for Weekday Rates

Banquet Package - Sides

Salads

Salads

Tossed Salad
 Caesar Salad
 Traditional Potato Salad
 Italian Style Potato Salad
 String Bean Salad
 Pasta Salad
 Cole Slaw
 Spinach Salad
 Spring Mix Salad
 Add'l \$0.75/ person:
 Tortellini Salad
 Orzo & Roasted Veg. Salad
 Tomato Caprese Salad
 (Assorted Fruit, Nuts & Cheeses available for any salad)

Vegetables

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
 Sautéed Zucchini, Squash & Onion Medley
 Traditional Stuffing
 Pineapple Stuffing
 Candied Sweet Potatoes
 Add'l \$0.75/ person:
 Broccoli Rabe
 Roasted Asparagus
 String Bean & Potato Medley
 Add'l \$1.00/ person:
 Grilled Vegetables
 Add'l \$1.50/ person
 or available as entrée:
 Eggplant Parmigiana

Pastas

Pastas

Sauces - Pomodoro, Rose, Al a Vodka, Alfredo
 Bascaiola - Peas, Mushrooms and Bacon in a light cream sauce
 Roasted Tomatoes and Sautéed Broccoli with Olive Oil and Parmesan
 Primavera - Sautéed seasonal vegetables with choice of sauce
 (add'l \$1.00/ person)
 Bolognese - Sautéed ground beef, onion and carrots in a pomodoro sauce
 (add'l \$1.00/ person)
 Stuffed Shells (add'l \$1.50/ person)
 Manicotti (add'l \$1.50/ person)
 Sautéed Shrimp over Mini Penne or Rice in a Scampi Sauce (add'l \$2.50/ person)
 Sautéed Shrimp, Scallops and Calamari over Mini Penne or Rice in a Scampi Sauce
 (add'l \$2.50/ person)
 Sautéed Broccoli Rabe over Orrechiette Pasta (add'l \$1.00/ person)

Pasta Types

Penne
 Tortellini
 Farfalle
 Rigatoni
 Ravioli

Banquet Package - Entrées

Poultry

Chicken Piccata
Chicken Marsala
Chicken Apricot
Chicken Parmagiana
Chicken Portobello
Bone-In Roasted Chicken
Chicken Scaloppini
Mediterranean Grilled Chicken Breast
Chicken Salad
Chicken with Artichoke & Sundried Tomato
in White Wine Sauce
Pesto Chicken
Southern Fried Chicken
Barbeque Chicken
Tuscan Grilled Chicken
Chicken Caprese
Grilled Chicken w/ Roasted Mushroom,
Asparagus & Onion
Roast Turkey Breast
Chicken Cordon Bleu (add'l \$1.50/ person)
Chicken Capon (add'l \$1.50/ person)
Chicken Saltimbocca (add'l \$1.50/ person)
Chicken Florentine (add'l \$1.50/ person)
Chicken Involtini (add'l \$1.50/ person)
Chicken breast stuffed with asparagus and
provolone cheese in white wine & lemon
Chicken Oscar (add'l \$1.50/ person)
Chicken breast lightly breaded and topped
with jumbo lump crabmeat and asparagus tips

Beef, Pork & Veal

Roast Pork Loin
Roast Pork Loin with a Spinach Stuffing
Grilled Pork Tenderloin with Roasted
Mushroom, Asparagus & Onion
Sausage & Peppers
Sausage Scaloppini
Pineapple Glazed Ham
Bottom Round of Beef
Meatballs
Meatballs & Sausage
Traditional Beef Stew
Steak Pizzaiola
Veal Scaloppini (add'l \$1.00/ person)
Pulled Pork (add'l \$1.50/ person)
Sirloin Marsala (add'l \$2.50/ person)
Strip Loin of Beef (add'l \$3.95/ person)
Filet Mignon (add'l \$8.95/ person)
Prime Rib (add'l \$7.95/ person)
Veal Parmagiana (add'l \$2.95/ person)
Veal Saltimbocca (add'l \$2.95/ person)
Rack of Lamb (m.p.)

Fish & Seafood (add'l \$4.50/ person)

Grilled Filet of Salmon
Mahi Mahi with a Mango Pineapple Salsa
Stuffed Flounder
Crab Cakes
Stuffed Shrimp

Banquet Package - Hors D'oeuvres

(Choose Minimum of Three Selections)

Vegetable

Pizza w/Basil & Tomato (\$1.50/ person)
Spanikopita (\$1.50/ person)
Antipasto Skewer (\$1.50/ person)
Traditional Bruschetta (\$1.50/ person)
Zucchini Bruschetta (\$1.50/ person)
Cheese Quesadillas (\$1.50/ person)
Mini Eggrolls (\$1.50/ person)
Assorted Quiche (\$1.50/ person)
Broccoli & Cheese Stromboli (\$1.50/ person)
Fried Ravioli (\$1.50/ person)
Vegetable Stuffed Mushroom (\$1.50/ person)
Roasted Vegetable Skewer (\$1.50/ person)
Cauliflower Fritter (\$1.50/ person)
Raspberry & Brie Phyllo (\$1.50/ person)
Mini Baked Artichoke Dip (\$1.50/ person)

Meat

Prosciutto Wrapped Melon (\$1.50/ person)
Stromboli (\$1.50/ person)
Traditional Meatballs (\$1.50/ person)
Meatballs in Wine (\$1.50/ person)
Mini Hotdogs (\$1.50/ person)
Cheesesteak Eggrolls (\$1.50/ person)
Mini Beef Wellington (\$2.00/ person)
Sausage & Pepper Skewers (\$1.50/ person)
Teriyaki Beef Skewers (\$2.00/ person)
Mini Steak Kabobs (\$3.00/ person)
Baby Lamb Chops (\$3.00/ person)
Mini Baked Reuben (\$1.50/ person)
Mini Arancini (\$1.50/ person)

Dips

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

Chicken

Apricot Chicken (\$1.50/ person)
Chicken Salad in Phyllo Cup (\$1.50/ person)
Chicken, Artichoke & Olive Skewer (\$1.50/person)
Buffalo Chicken (\$1.50/ person)
Sesame Chicken (\$1.50/ person)
Teriyaki Chicken (\$2.00/ person)
Chicken Quesadillas (\$1.75/ person)
Chicken Wrapped in Bacon (\$1.50/ person)
Baked Chicken & Fontina Phyllo (\$1.50/ person)
Chicken Cordon Bleu Bites (\$1.50/ person)

Seafood

Stuffed Mushrooms w/ Crab (\$1.50/ person)
Shrimp Salad in Phyllo Cup (\$1.50/ person)
Crab, Avocado & Tomato in Phyllo Cup (\$1.50/ person)
Scallops Wrapped w/Bacon (\$2.50/ person)
Shrimp Lejon (\$2.50/ person)
Mini Crab Cakes (\$2.00/ person)
Shrimp Cocktail (\$3.50/ person)
Clams Casino (\$2.50/ person)
Assorted Sushi Rolls (\$3.00/ person)
Coconut Shrimp (\$2.50/ person)
Shrimp Skewers (\$2.50/ person)
Mini Baked Crab Dip (\$1.50/ person)

Stationary Displays

(Choose minimum of two selections)

Domestic Cheese Display (\$1.50/ person)
Vegetable Crudité (\$1.50/ person)
Fruit Display (\$1.50/ person)
International Cheese Display, Tomato Caprese Salad, Olive Medley, Grilled Vegetables & Cured Meats (\$5.50/person)

Banquet Package - Drinks & Desserts

Alcoholic Beverage Rates - The Ballrooms at Boothwyn & The Austin Room

- 4 Hour Open Bar - \$14.00/ person *
(Domestic Bottled Beer, Assorted Wine &
Premium Brand Alcohol)
- 4 Hour Open Bar - \$11.00/ person *
(Domestic Bottled Beer and Assorted Wine)
- 1 Hour Open bar - \$8.00/ person * -
\$2.00/ person for each add'l hour
- Consumption & Cash Bar available * -
* \$80.00 Bartender Fee Applies
- \$3.00 - Domestic Beer
\$4.00 - Wine
\$4.00 - Premium Drinks

Alcoholic Beverage Rates - Naaman's Ballroom

- BYOB Option - \$125 Bartender &
Bar Usage Fee
- Bar Mixers - \$1.00/ person
- (Orange Juice, Cranberry Juice,
Pineapple Juice, Club Soda, Tonic Water,
Lemons, Limes, Cherries & Olives)

Desserts

Celebration Cakes -

- 1/4 Sheet - \$35 (30 pcs.)
- 1/2 Sheet - \$60 (50 pcs.)
- Full Sheet - \$120 (100pcs.)

Cake Flavors - Vanilla, Chocolate, Marble, Chocolate Chip

Choose Two Flavors' (add'l \$2.00/ cake)

Cake Fillings Available - Priced Accordingly

Cannoli, Cream Puffs, Éclairs, Assorted
Petit Fours, Mini Cheesecakes, etc.
(15.00/ dozen or \$2.95/ person)

Option to Bring in Desserts - \$0.50/person

Other Options

- Visual Equipment - \$75.00 fee
- Additional Time - 1/2 hour (\$2.00/ person),
1 hour (\$3.00/ person)