



- BRUNCH PACKAGE -

THE BALLROOMS AT BOOTHWYN
1405 MEETINGHOUSE ROAD
UPPER CHICHESTER, PA 19061

THE AUSTIN ROOM
3729 CHICHESTER AVENUE
UPPER CHICHESTER, PA 19061

THE NAAMAN'S BALLROOM
4300 NAAMAN'S CREEK ROAD
UPPER CHICHESTER, PA 19061

BRUNCH RATE **24.95 PER PERSON**

PRICE INCLUDES

FOUR HOUR HALL RENTAL, SOFT DRINKS*, COFFEE & TEA, CHINAWARE, GLASSWARE,
SILVERWARE, TABLE LINENS, LINEN NAPKINS & CENTERPIECES

BRUNCH PACKAGE

SCRAMBLED EGGS OR TWO OMELET SELECTIONS
BREAKFAST SAUSAGE OR HARDWOOD SMOKED BACON
FRENCH TOAST OR BELGIUM WAFFLES
SEASONAL FRESH FRUIT
CHOICE OF SALAD
CHOICE OF ENTRÉE
CHOICE OF VEGETABLE OR STARCH
ASSORTED JUICES
ADDITIONAL OPTIONS AVAILABLE UPON REQUEST

ALL PRICES SUBJECT TO 21% SERVICE FEE & 6% SALES TAX (UNLESS TAX-EXEMPT)
MINIMUM ROOM REQUIREMENTS WILL APPLY BASED ON ROOM & DATE SELECTION

*\$80.00 BEVERAGE ATTENDANT FEE APPLIES



**- BRUNCH PACKAGE -
- SIDES -**

SALADS

TOSSED SALAD
CAESAR SALAD
SPRING MIX SALAD
TRADITIONAL POTATO SALAD
ITALIAN STYLE POTATO SALAD
PASTA SALAD
COLE SLAW

COBB SALAD - 2.50/PERSON
SOUTHWEST SALAD - 2.50/PERSON
MEDITERRANEAN SALAD - 2.50/PERSON
TOMATO CAPRESE SALAD - 2.50/PERSON
CHILLED TORTELLINI SALAD - 2.50/PERSON
ORZO & ROASTED VEGETABLES - 2.50/PERSON

VEGETABLES

ROASTED POTATOES
SCALLOPED POTATOES
MASHED POTATOES
GARLIC MASHED POTATOES
SAUTÉED BROCCOLI
BROCCOLI WITH CHEESE SAUCE
STRING BEAN ALMONDINE
STRING BEAN WITH BACON
STRING BEAN WITH GARLIC & OLIVE OIL
SAUTEED ZUCCHINI & SQUASH MEDLEY
VEGETABLE FRIED RICE
SPANISH RICE
MIXED VEGETABLES
GLAZED CARROTS
CANDIED SWEET POTATOES
TRADITIONAL STUFFING

BROCCOLI RABE - 1.50/PERSON
ROASTED ASPARAGUS - 1.50/PERSON
GRILLED VEGETABLES - 1.50/PERSON
EGGPLANT PARMIGIANA – 2.95/PERSON

PASTAS

SELECTIONS -
PENNE
TORTELLINI
FARFALLE
RIGATONI
RAVIOLI

SAUCES -
POMODORO
ROSE
ALLA VODKA
ALFREDO

BOSCAIOLA – PEAS, MUSHROOMS AND
BACON IN A LIGHT CREAM SAUCE

VEGAN - ROASTED TOMATOES AND
SAUTÉED BROCCOLI WITH OLIVE OIL &
GARLIC

PRIMAVERA - SAUTÉED SEASONAL
VEGETABLES - 1.50/PERSON

BOLOGNESE - SAUTÉED GROUND BEEF IN
POMODORO SAUCE - 1.50/PERSON

STUFFED SHELLS - 1.50/PERSON

MANICOTTI - 1.50/PERSON

SAUTÉED SHRIMP IN SCAMPI SAUCE OVER
MINI PENNE OR RICE - 3.00/PERSON

SAUTÉED SHRIMP, SCALLOPS & CALAMARI IN
SCAMPI SAUCE OVER MINI PENNE OR RICE -
5.00/PERSON



**- BRUNCH PACKAGE -
- ENTREES -**

POULTRY

CHICKEN PICCATA
CHICKEN MARSALA
CHICKEN APRICOT
CHICKEN PARMIGIANA
CHICKEN PORTOBELLO
CHICKEN SCALLOPINI
CHICKEN W/ARTICHOKE & SUNDRIED
TOMATO – WHITE WINE SAUCE
CHICKEN CAPRESE – GRILLED/CUTLET
BONE IN ROASTED CHICKEN IN LEMON
MEDITERRANEAN GRILLED CHICKEN
GRILLED CHICKEN WITH MUSHROOMS,
ASPARAGUS & ONION
GRILLED BARBECUE CHICKEN
GRILLED TUSCAN CHICKEN
GRILLED CHICKEN PESTO
ROAST TURKEY BREAST

CHICKEN CORDON BLEU - 2.00/PERSON
STUFFED CHICKEN CAPON - 2.00/PERSON
CHICKEN SALTIMBOCCA - 2.00/PERSON
CHICKEN FLORENTINE - 2.00/PERSON

CHICKEN INVOLTINI - 2.00/PERSON
CHICKEN BREAST STUFFED WITH ASPARAGUS &
PROVOLONE CHEESE IN WHITE WINE SACE

CHICKEN OSCAR - 3.95/PERSON
CHICKEN BREAST LIGHTLY BREADED AND TOPPED
WITH LUMP CRABMEAT AND ASPARAGUS TIPS

BEEF, PORK & VEAL

BOTTOM ROUND OF BEEF
MEATBALLS
MEATBALLS & SAUSAGE
ROASTED PORK LOIN
ROAST PORK LOIN W/SPINACH STUFFING
GRILLED PORK TENDERLOIN W/ROASTED
MUSHROOM, ASPARAGUS & ONION
SAUSAGE & PEPPERS
SAUSAGE SCALLOPINI
PINEAPPLE GLAZED HAM

TRADITIONAL BEEF STEW - 1.50/PERSON
BEEF PIZZAIOLA - 1.50/PERSON
VEAL SCALLOPINI - 1.50/PERSON
PULLED PORK (BBQ OR ITALIAN)- 1.50/PERSON

SIRLOIN MARSALA - MARKET PRICE
STRIP LOIN OF BEEF - MARKET PRICE
BEEF TENDERLOIN - MARKET PRICE
PRIME RIB - MARKET PRICE
VEAL PARMIGIANA - MARKET PRICE
VEAL SALTIMBOCCA - MARKET PRICE
RACK OF LAMB - MARKET PRICE

SEAFOOD – MARKET PRICE

JUMBO LUMP CRAB CAKES
GRILLED FILET OF SALMON
MAHI MAHI WITH MANGO PINEAPPLE SALSA
FLOUNDER STUFFED WITH CRAB IMPERIAL
SHRIMP STUFFED WITH CRAB IMPERIAL



**- BRUNCHPACKAGE -
- APPETIZERS -
TRAY PASSED - MINIMUM OF THREE
SELECTIONS REQUIRED**

VEGETABLE

PIZZA WITH BASIL & TOMATO - 2.00/PERSON
SPANAKOPITA - 2.00/PERSON
ANTIPASTO SKEWER - 2.00/PERSON
CHEESE QUESADILLAS - 2.00/PERSON
TRADITIONAL BRUSCHETTA - 2.00/PERSON
MINI EGGROLLS - 2.00/PERSON
ASSORTED QUICHE - 2.00/PERSON
RASPBERRY & BRIE IN PHYLLO - 2.00/PERSON
MINI BAKED ARTICHOKE DIP - 2.00/PERSON
FRIED RAVIOLI - 2.00/PERSON
VEGETABLE DUMPLING - 2.50/PERSON

CHICKEN

APRICOT CHICKEN - 2.00 PER PERSON
CHICKEN SALAD IN PHYLLO - 2.00 PER PERSON
MEDITERRANEAN
CHICKEN SKEWER - 2.00/PERSON
BUFFALO CHICKEN - 2.00/PERSON
SESAME CHICKEN - 2.00/PERSON
TERIYAKI CHICKEN - 2.00/PERSON
CHICKEN QUESADILLAS - 2.00/PERSON
CHICKEN WRAPPED WITH BACON - 2.00/PERSON
CHICKEN CORDON BLEU BITES - 2.00/PERSON
CHICKEN KABOBS - 2.50/PERSON

SEAFOOD

STUFFED MUSHROOMS WITH CRAB - 2.50/PERSON
SHRIMP SALAD IN PHYLLO - 2.00/PERSON
CRAB & AVOCADO IN PHYLLO - 2.50/PERSON
SCALLOPS WRAPPED WITH BACON - 3.00/PERSON
SHRIMP LEJON - 3.50/PERSON
MINI CRAB CAKES - MARKET PRICE
SHRIMP COCKTAIL - 4.00/PERSON
ASSORTED SUSHI ROLLS - 4.00/PERSON
COCONUT SHRIMP - 3.50/PERSON
SHRIMP SKEWERS - 2.50/PERSON

MEAT

STROMBOLI 2.00 PER PERSON
MINI MEATBALLS
TOMATO SAUCE 2.00/PERSON
WINE SAUCE 2.00/PERSON
MINI HOTDOGS 2.00/PERSON
CHEESESTEAK EGGROLLS 2.00/PERSON
MINI BEEF WELLINGTON 3.00/PERSON
SAUSAGE & PEPPER SKEWERS 2.00/PERSON
TERIYAKI BEEF SKEWERS 2.50/PERSON
MINI STEAK KABOBS 3.00/PERSON
MINI BAKED REUBEN 2.00/PERSON
MINI ARANCINI 2.00/PERSON
BACON MAC & CHEESE BITES 2.00/PERSON
BACON WRAPPED BEEF TIPS 3.00/PERSON
BABY LAMP CHOPS - MARKET PRICE

**STATIONARY DISPLAYS & DIPS
MINIMUM OF TWO SELECTIONS REQUIRED**

DOMESTIC CHEESE DISPLAY - 2.00/PERSON
VEGETABLE CRUDITÉ - 2.00/PERSON
SEASONAL FRUIT DISPLAY - 2.00/PERSON
BAKED CRAB DIP - 4.00/PERSON
BAKED ARTICHOKE DIP - 2.50/PERSON
BAKED SPINACH DIP - 2.50/PERSON
PICO DE GALLO WITH HOMEMADE
TORTILLA CHIPS - 3.00/PERSON
GUACAMOLE WITH HOMEMADE
TORTILLA CHIPS - 3.00/PERSON

ANTIPASTO DISPLAY - IMPORTED CHEESES, TOMATO
CAPRESE, OLIVE MEDLEY, GRILLED VEGETABLES &
CURED MEATS - 6.95/PERSON



**- BANQUET PACKAGE -
- BRUNCH -**

DRINKS

THE BALLROOMS AT BOOTHWYN &
THE AUSTIN ROOM

80.00 BARTENDER FEE APPLIES

CASH BAR

CONSUMPTION TAB BAR

3.00/4.00 – BOTTLED BEER

5.00 – HOUSE WINE SELECTIONS

5.00/8.00 PREMIUM DRINKS

OPEN BAR PACKAGES

4 HOUR PREMIUM BAR – 16.00/PERSON

HOUSE SELECTION BOTTLED BEER, ASSORTED
WINE & PREMIUM ALCOHOL

4 HOUR BEER & WINE BAR – 12.00/PERSON

HOUSE SELECTION BOTTLED BEER & ASSORTED
WINE

3.00/PERSON FOR EACH ADDITIONAL HOUR

**THE NAAMAN'S BALLROOM
BYOB OPTION**

AVAILABLE ONLY AT THE NAAMAN'S BALLROOM

200.00 BAR FEE APPLIES – BARTENDER, 200 LBS ICE,
BAR GLASSES/WINE GLASSES

BAR MIXERS – 1.50/PERSON- OJ, CRANBERRY &
PINEAPPLE JUICES, CLUB SODA, TONIC WATER,
LEMONS, LIMES, CHERRIES, OLIVES

DESSERTS

CELEBRATION CAKE

¼ SHEET – 45.00 – 25-30 PIECES

½ SHEET – 70.00 – 50-60 PIECES

CAKE FLAVORS:

CHOCOLATE, VANILLA, MARBLE

CHOCOLATE CHIP

BUTTER CREAM CAKE FILLINGS:

VANILLA, CHOCOLATE, CHOCOLATE CHIP,

STRAWBERRY, RASPBERRY OR LEMON

STANDARD CUPCAKES - 2.75 EACH

COOKIE TRAY - 40 PIECES - 60.00

CHOCOLATE CHIP, BUTTER SUGAR &
OATMEAL RAISIN

ASSORTED PASTRIES:

CANNOLI, ÉCLAIRS, CREAM PUFFS, ASSORTED
MINI CHEESECAKES & SEASONAL SELECTIONS

3.95/PERSON OR 25.00/DOZEN

OPTION TO BRING IN DESSERTS -

\$.50/PERSON – INCLUDES PLATES, FORKS,
NAPKINS, TABLES, LINENS, SKIRTING &
DESSERT SERVICE

OTHER OPTIONS

VISUAL EQUIPMENT – 75.00 FEE

PROJECTOR, SCREEN, PODIUM, WIRELESS
MICROPHONE. HDMI DEVICE REQUIRED.

ADDITIONAL EVENT TIME

½ HOUR – 2.00/PERSON

1 HOUR – 3.00/PERSON