



## - 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** **25.95 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 OMELETTE 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

**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 - CHOOSE ONE

PENNE  
TORTELLINI  
FARFALLE  
RIGATONI  
RAVIOLI

SAUCES - CHOOSE ONE

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

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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



**- BRUNCH PACKAGE -  
- 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 - 2.50/PERSON  
BUFFALO CHICKEN - 2.00/PERSON  
SESAME CHICKEN - 2.00/PERSON  
TERIYAKI CHICKEN - 2.00/PERSON  
CHICKEN QUESADILLAS - 2.50/PERSON  
CHICKEN WRAPPED WITH BACON - 2.00/PERSON  
CHICKEN CORDON BLEU BITES - 2.50/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 2.50/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 - 2.50/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 &  
BRUSCHETTA & CURED MEATS - 6.95/PERSON



# LIAS CATERING

## - BANQUET PACKAGE - - BRUNCH -

### DRINKS

THE BALLROOMS AT BOOTHWYN &  
THE AUSTIN ROOM  
THE NAAMANS BALLROOM

\*80.00 BARTENDER FEE APPLIES

CASH BAR\*

CONSUMPTION TAB BAR\*

4.00/5.00 – BOTTLED BEER

6.00 – HOUSE WINE SELECTIONS

6.00/10.00 PREMIUM DRINKS

BOTTOMLESS MIMOSA - 16.00/PERSON

OPEN BAR PACKAGES\*

4 HOUR PREMIUM BAR – 20.00/PERSON\*

HOUSE SELECTION BOTTLED BEER, ASSORTED  
WINE & PREMIUM ALCOHOL

TOP SHELF ALCOHOL - 6.00/PERSON

4 HOUR BEER & WINE BAR – 15.00/PERSON\*

HOUSE SELECTION BOTTLED BEER & ASSORTED  
WINE

## THE NAAMAN'S BALLROOM

### BYOB OPTION\*\*

AVAILABLE ONLY AT THE NAAMAN'S  
BALLROOM

PATRON'S GUESTS ARE NOT PERMITTED TO BRING IN ALCOHOLIC  
BEVERAGES.

\*\*200.00 BAR FEE APPLIES – 1 BARTENDER, 200 LBS  
ICE, BAR GLASSES/WINE GLASSES  
ADDITIONAL BARTENDER - 80.00

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

### DESSERTS

#### CELEBRATION CAKE

¼ SHEET – 50.00 – 25-30 PIECES

½ SHEET – 85.00 – 45-50 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 – 3.00/PERSON

1 HOUR – 4.00/PERSON