



Peddler's Village, #15
Lahaska, PA
Tel (215) 794-4020

EXECUTIVE CHEF
BILL MURPHY

Lunch
Friday - Sunday 11 AM TO 4 PM

Dinner
Tuesday - Saturday 4 PM TO 10 PM
Sunday 4 PM TO 8 PM

BANQUET MENU

Half Day Beverage

\$6 per person

- ASSORTED JUICES
- BOTTLED WATER
- ASSORTED SOFT DRINKS
- PREMIUM REGULAR AND DECAFFEINATED COFFEES
- HARNEY PREMIUM HOT TEAS
- TRADITIONAL ACCOMPANIMENTS

Afternoon Break Options

priced per person

- FRESH BAKED COOKIES3
- ASSORTED NUTS & DRIED FRUIT5
- GRANOLA BARS, PROTEIN BARS & FRESH FRUITS4
- FRESH BERRY PARFAITS WITH GRANOLA & YOGURT5
- HOUSE BAKED PRETZELS WITH CHEESE DIP4

Breakfast

THE EYE OPENER..... \$16 per person

- assorted fresh juices
- regular & decaffeinated coffees
- premium hot tea
- traditional accompaniments
- seasonal sliced fruits
- granola with organic yogurt
- assortment of danish pastries, bagels, freshly baked muffins
- served with butter & cream cheese

EARL'S BUFFET \$21 per person

- assorted fresh juices
- regular & decaffeinated coffees
- premium hot tea
- traditional accompaniments
- seasonal sliced fruit
- granola with organic yogurt
- assortment of breakfast breads; butter and selection of cream cheeses
- scrambled eggs
- crème brulee french toast
- lyonnaise potatoes
- country bacon & sausage

15 person minimum / under 15 persons, add \$100 set up fee

menus subject to change. prices subject to a 6% sales tax as well as a 20% service charge



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EARL'S NEW AMERICAN BRUNCH

*selection of fresh juices;
seasonal sliced fresh fruit display
assortment of fresh baked breakfast
breads; danish and croissants
smoked salmon with bagels; cream cheese;
traditional accompaniments
italian antipasti; cured meats;
provolone; olives; roasted peppers
classic caesar; hearts of romaine;
focaccia croutons; locatelli cheese
orrechiette; grilled asparagus; toasted pignoli
nuts; cracked pepper;
basil; vinaigrette
crème brulee french toast
bacon and breakfast sausage
lyonnaise style potatoes
specially vegetables in season
omelets and farm fresh eggs made to order*

Beverages

COFFEE/DECAFFEINATED COFFEE;
SODA; HARNEY HOT AND ICED TEA;
SOFT DRINKS; MILK

Entree Selections

choose two

GRILLED ATLANTIC SALMON
basil emulsion

CIDER BRINED ROASTED CHICKEN
caramelized onion-thyme jus

PAN SEARED HALIBUT
sun dried tomato and olive tapenade

HERB ROASTED, SLICED
EYE ROUND OF BEEF
port wine reduction

OVEN ROASTED PORK LOIN
sun dried cherry sauce

BUTTER BASTED TURKEY BREAST
natural gravy

CAVATAPPI PASTA
*with shrimp, pancetta, sweet onion & tomato
sauce*

Desserts

ASSORTMENT OF CAKES & PASTRIES

\$38 per person; 25 person minimum; add \$75 chef fee for omelet station
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BANQUET MENU

BUFFET MENU

Cold

(LUNCH ONLY)

THE LAHASKA \$25 per person
15 minimum

- Ⓥ red potato, whole grain mustard dressing and oregano dressing
- Ⓥ roasted seasonal vegetables, orzo, extra virgin olive oil, white balsamic and fresh herbs
- Ⓥ roasted garlic spiked cole slaw; field greens, feta cheese, pecans, mandarin oranges, cranberry vinaigrette

Deli Platter: sliced black forest ham, house roast beef, roasted turkey breast
sliced cheddar, swiss, american;
sliced tomatoes, bermuda onion, lettuce, olives, house made pickles
sliced fresh fruit
double chocolate brownies
lemon bars

Hot

THE DOYLESTOWN \$32 per person
15 minimum

- Ⓥ roasted garlic spiked cole slaw; caesar, white anchovies, lemon, romaine
- slow roasted pork loin, solebury orchards cider glaze*
- grilled salmon, minestrone ragout, fresh herbs*
- rigatoni, grilled lancaster county chicken, roasted vegetables, sundried tomato sauce*
- Ⓥ buttermilk & scallion mashed potatoes
- Ⓥ macaroni & cheese; seasonal vegetables
- assorted miniature tarts and pastries*

THE LAMBERTVILLE \$43 per person
25 minimum, under 25 add \$100 set up fee

- chopped wedge salad, pancetta, tomatoes, gorgonzola*
- Ⓥ salt roasted beets, petit greens, balsamic vinaigrette
- classic caesar salad, herb croutons, locatelli cheese*
- lancaster county chicken, fingerling potato and marinated olive ragout, roasted garlic*
- pan roasted cod, roasted vegetables, crispy linguini, basil pine nut emulsion*
- braised short ribs, roasted root vegetables, red wine reduction*
- Ⓥ orrechiette, cannelloni beans, broccoli rabe, extra virgin olive oil and garlic
- Ⓥ olive oil whipped potatoes
- Ⓥ seasonal vegetables
- flourless chocolate cake*
- tiramisu*

Served with freshly baked breads/assorted condiments/coffee/decaffeinated coffee/soda/premium hot & iced tea/soft drinks
*Menus subject to change. Prices subject to a 6% sales tax as well as a 20% service charge. *Gluten free dessert options available



Ⓥ Vegetarian



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BANQUET MENU

PLATED LUNCH MENU

Our three course lunch menu includes your choice of starter, entrée and dessert from the following selections.

Starter

choose one

- SHE CRAB SOUP (V) MINISTRONE
- SWEET & SOUR SEAFOOD (V) TOMATO BASIL
- MUSHROOM BARLEY
- CAESAR SALAD
- (V) ROASTED BEET SALAD
w/crumbled goat cheese

Hot Entree Selections

- HERB RIGATONI \$22
roasted vegetables, sun dried tomato sauce
- GRILLED PETIT FILET MIGNON....\$32
*potato puree, roasted shallot,
chianti wine reduction*
- JUMBO LUMP CRAB CAKE \$29
tomato jam, curry aioli
- EARL'S MEATLOAF\$21
whipped potatoes, spinach, gravy
- BALSAMIC GLAZED SALMON \$28
white beans, pancetta, crispy spinach
- CHICKEN SALTIMBOCCA \$26
*garlic whipped potatoes, wild mushrooms,
marsala sauce*

Dessert Selections

choose one

- KEY LIME PIE
zest, blueberries
 - MOLTEN CHOCOLATE CAKE
vanilla ice cream, blackberry
 - CRÈME BRULÉE
fresh berries
 - PEANUT BUTTER CHEESECAKE
whipped cream, chocolate sauce
 - FRESH FRUIT TART
bavarian cream, berries
 - (V) SEASONAL FRESH FRUIT
- served with fresh baked breads, creamery
butter coffee, decaffeinated coffee, soda,
Harney hot and iced tea selections*

15 person minimum / \$5 added per person under the minimum

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BANQUET MENU

PLATTERS TO ENHANCE YOUR EVENT

Ⓥ FRESH FRUIT \$60
sliced seasonal fresh fruit with berries

Ⓥ CRUDITÉS \$72
assortment of fresh and prepared vegetables served with ranch or blue cheese dipping sauce

LOCAL CHEESE \$165
assortment of cow, goat, sheep's milk & blue cheeses: displayed with fresh fruit, nuts, bob's busy bee honey, and breads

Ⓥ PHILADELPHIA SOFT PRETZEL BASKET \$62
basket of freshly baked warm philly soft pretzels served with mustard

ANTIPASTI \$181
italian cured meats, cheeses, specialty salad, grilled vegetables, toasted bruschetta

JUMBO SHRIMP COCKTAIL ON ICE \$176
house made cocktail sauce, horseradish, charred lemon



Platter selections serve 20-25 guests

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BUTLER SERVED HORS D'OEUVRES

Cold Hors d'Oeuvres

*the following selections
is available at \$20 per dozen*

- Ⓥ WHITE BEAN HUMMUS,
PITA CHIP, GREEK SALAD
- Ⓥ BRUSCHETTA
tomato, fresh mozzarella, pesto
- Ⓥ SALT ROASTED BEETS, GOAT CHEESE,
CROSTINI, PETIT GREENS
- Ⓥ FARRO WITH LEMON-FENNEL
VINAIGRETTE & FETA
in a spoon

*the following selections
are available at \$40 per dozen*

- LUMP CRAB MEAT
in crispy pastry shell
- ROASTED ASPARAGUS
WRAPPED IN PROSCIUTTO
- SHRIMP "COCKTAIL FORK"
charred tomato, horseradish
- SHAVED CARPACCIO OF BEEF
red onion marmalade, focaccia
- SALMON TARTAR
ginger soy, crispy wonton

Hot Hors d'Oeuvres

*the following selections
are available at \$26 per dozen*

- SPICY BUFFALO CHICKEN TENDERS
blue cheese dipping sauce
- Ⓥ VEGETABLE SPRING ROLLS
ponzu sauce
- Ⓥ FRIED MOZZARELLA
roma tomato puree, pesto
- SPICE RUBBED CHICKEN QUESADILLA
salsa fresca
- PETITE MEATBALLS
marinara sauce
- PULLED PORK BARBEQUE SLIDERS

*the following selections
are available at \$40 per dozen*

- CRAB CAKES
cracked mustard aioli
- MEDITERRANEAN SPICED LAMB CHOPS
- PROSCIUTTO WRAPPED SHRIMP
smoky sundried tomato aioli
- ASIAN GLAZED CHICKEN SATAY
spicy peanut dipping sauce
beef sirloin skewers, gorgonzola sauce

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BANQUET MENU

CARVING STATIONS

HERB ROASTED
TURKEY BREAST \$110
pan gravy, cranberry chutney

HONEY CURED SPIRAL HAM \$138
cider reduction

ROASTED PORK LOIN \$165
port wine-dried cherry sauce

ROASTED BEEF SIRLOIN \$220
horseradish sauce, red wine demi-glace

HERB ROASTED
PRIME RIB OF BEEF \$275
au jus, horseradish sauce



Carving selections serve 20-25 guests. Includes artisanal French pressed rolls.

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Action stations require an in-room chef for an additional charge of \$75



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BANQUET MENU

SEATED DINNER OPTIONS

Three Course Menu

Appetizer

choose one

CAESAR SALAD
*romaine hearts, lemon, garlic,
white anchovies*

SOUP *choose from*

she crab soup

Ⓥ *tomato basil*

mushroom barley

Entree

choose two

GRILLED SALMON
*farro and watercress salad,
wild mushroom vinaigrette*

GRILLED CENTER CUT PORK CHOP
*roasted yukon gold potatoes,
caramalized potatoes, balsamic jus*

PAN ROASTED CHICKEN MARSALA
*parmesan and mascarpone risotto,
broccoli rabe*

Ⓥ PENNE AGLIO E OLO
*oven roasted tomatoes, spinach,
sweet garlic, parmesan*

Dessert

choose one

MINIATURE CHEESECAKE
walnuts, honey

MOLTEN CHOCOLATE CAKE
vanilla sauce, fresh berries

*served with freshly baked breads, assorted condiments, coffee/decaffeinated coffee,
soda, Harney hot and iced tea, soft drinks*

\$42 per person / 20 person minimum, under 20 persons, add \$100 set up fee

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We're everything but ordinary.

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SEATED DINNER OPTIONS

Three Course Menu

Appetizer

choose one

Ⓥ SALT ROASTED BEETS
*goat cheese, pomegranate vinaigrette,
toasted walnuts, baby greens*

TUNA TARTAR
asparagus, white truffle vinaigrette

CAESAR SALAD

hearts of romaine, focaccia croutons, parmesan crisp, caesar dressing

Entree

choose two

PAN ROASTED BASS
*wild mushrooms, english peas, roasted fingerling
potatoes, lobster sauce*

NY STEAK AU POIVRE
*gratin potato, grilled asparagus,
red wine sauce*

GRIGGSTOWN CHICKEN
*buttermilk mashed potatoes,
wilted watercress, natural jus*

Ⓥ ROASTED BUTTERNUT
SQUASH RISOTTO
*goat cheese, dried cranberries,
apples, pumpkin seeds*

Dessert

choose one

KEY LIME PIE
whipped cream

MOLTEN CHOCOLATE CAKE
fresh berries

*served with freshly baked breads, assorted condiments, coffee/decaffeinated coffee, soda, Harney
hot and iced tea, soft drinks*

\$60 per person / 20 person minimum, under 20 persons, add \$100 set up fee

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SEATED DINNER OPTIONS

Four Course Menu

Appetizer

choose one

CRAB CAKES
*roasted tomato jam, crispy noodles,
curry aioli*

BEEF TARTAR
asparagus, salad truffle vinaigrette

Salad

choose one

CHOPPED WEDGE SALAD
*pancetta, roasted tomato,
red onion, gorgonzola*

Ⓥ BABY SPRING GREENS
*crumbled goat cheese, arugula, pine nuts,
wolf berries, pomegranate vinaigrette*

Entree

choose two

GRILLED TENDERLOIN OF BEEF
whipped potato, spinach, red wine demi-glace

PAN SEARED DUCK BREAST
*apple chutney, vegetable couscous,
port reduction*

PAN ROASTED SCALLOPS
*lobster mashed potatoes, crispy spinach,
red wine sauce*

LAMB SIRLOIN
ratatouille, clapshot potatoes, thyme jus

Dessert

choose one

MINIATURE CHEESECAKE
walnuts, honey

MOLTEN CHOCOLATE CAKE
fresh berries, whipped cream

*served with freshly baked breads, assorted condiments, coffee/decaffeinated coffee,
soda, Harney hot and iced tea, soft drinks*

\$88 per person / 12 person minimum

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EARL'S BEVERAGES

SELECTIONS

- vodka
- gin
- scotch
- bourbon
- whiskey
- rum
- spiced rum
- tequila

CALL BRANDS

- absolut
- beefeater
- dewars
- jim beam
- seagram's vo
- bacardi silver
- captain morgan
- sauza silver

PREMIUM BRANDS

- grey goose
- bombay sapphire
- chivas regal
- jack daniels
- crown royal
- mount gay
- captain morgan
- patron silver

Wines

WHITES

- chardonnay, sauvignon blanc,
- pinot grigio, riesling

REDS

- cabernet sauvignon, merlot,
- shiraz, zinfandel, pinot noir
- canyon road - \$49 per magnum
- or \$7.00 glass

AWARD WINNING WINE LIST
let us help you choose your selections
to complete your dining experience

Beers

IMPORTED BEERS

- heineken, amstel light

DOMESTIC BEERS

- budweiser, bud light, miller lite,
- coors light

NON-ALCOHOLIC BEER

- clausthaler

bartender fees: \$100 full bar / \$50 beer, wine & soft drinks only



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EARL'S BEVERAGES

Hosted Bar on Consumption and Cash Bar

- CALL BRANDS..... \$7 per drink
- PREMIUM BRANDS..... \$11
- IMPORTED BEERS \$6
- NON ALCOHOLIC BEERS..... \$4
- DOMESTIC BEERS\$5
- HOUSE WINE BY THE GLASS\$7
- PREMIUM WINE BY THE GLASS\$11
- SOFT DRINKS & JUICES\$3
- CORDIALS..... \$11

Hosted Bar per person

	CALL BRANDS	PREMIUM BRANDS
one hour	\$17	\$20
two hours	\$20	\$25
three hours	\$23	\$30

Additional Beverage Options

- SEASONAL NON-ALCOHOLIC FRUIT PUNCH..... \$45.00 per bowl
- CHAMPAGNE PEACH KIR PUNCH \$85.00 per bowl

'Build Your Own' Specialty Bar

- VODKA\$11 per drink
absolut, greg goose, ketel one, belvedere
accompaniments: juices, mixers, olives, twists, onions
martini features: cosmopolitan, classic, appletini
- INFUSIONS..... \$10 per drink
rum – seasonal mojito
tequila – seasonal margarita
vodka – seasonal martini
gin – easonally infused cocktails
- BLOODY MARY \$9 per drink
absolut, grey goose, ketel one
accompaniments: tomato juice, horseradish, tabasco, celery salt, pickled okra, pickled asparagus, celery
citrus, fresh cracked black pepper, jalapeno, clam juice

bartender fees: \$100 full bar / \$50 beer, wine & soft drinks only
Bar stations to suit the theme of your event.