

Banquets & Private Gatherings

at *Earl's*
NEW AMERICAN

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 brûlée 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 22% service charge

For information on planning your banquet or private gathering,
please call 215-794-4078 or email groupsales@peddlersvillage.com

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EARL'S NEW AMERICAN BRUNCH

*selection of fresh juices;
seasonal sliced fresh fruit display
freshly baked pastries
smoked salmon with bagels; cream cheese;
traditional accompaniments
classic caesar; hearts of romaine;
focaccia croutons; locatelli cheese
orrechiette; grilled asparagus; toasted pignoli
nuts; cracked pepper;
basil; vinaigrette
crème brûlée french toast
bacon and breakfast sausage
lyonnaise style potatoes
specially vegetables in season
scrambled eggs
add: omelette station \$3 per person / \$75 chef fee*

Beverages

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

Entree Selections

choose two

GRILLED ATLANTIC SALMON
basil emulsion

GRILLED BREAST OF CHICKEN
caramelized onion-thyme jus

PAN SEARED HALIBUT
sun dried tomato and olive tapenade

HERB ROASTED, SLICED
EYE ROUND OF BEEF
red wine sauce

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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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, sun-dried 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
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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 | MINISTRONE (V) |
| SWEET & SOUR SEAFOOD | TOMATO BASIL (V) |
| | MUSHROOM BARLEY |
| CAESAR SALAD | |
| ROASTED BEET SALAD (V)
<i>crumbled goat cheese</i> | |
| EARL'S GARDEN SALAD (V)
<i>grape tomatoes, shaved carrots,
brown sugar balsamic vinaigrette</i> | |

Hot Entree Selections

- | | |
|---|------|
| HERB RIGATONI | \$22 |
| <i>roasted vegetables, sun-dried tomato sauce</i> | |
| GRILLED PETIT FILET MIGNON. | \$32 |
| JUMBO LUMP CRAB CAKE | \$29 |
| <i>tomato jam, curry aioli</i> | |
| EARL'S MEATLOAF | \$21 |
| BALSAMIC GLAZED SALMON | \$28 |
| CHICKEN SALTIMBOCCA | \$26 |

Dessert Selections

choose one

- | |
|---|
| KEY LIME PIE
<i>zest, blueberries</i> |
| MOLTEN CHOCOLATE CAKE
<i>crème anglaise</i> |
| CRÈME BRÛLÉE
<i>fresh berries</i> |
| PEANUT BUTTER CHEESECAKE
<i>whipped cream, chocolate sauce</i> |
| FRESH FRUIT TART
<i>bavarian cream, berries</i> |
| SEASONAL FRESH FRUIT (V) |
|
<i>served with fresh baked breads, creamery
butter coffee, decaffeinated coffee, soda,
Harney hot and iced tea selections</i> |

All entrées served with chef's selected accompaniments

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

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PLATTERS TO ENHANCE YOUR EVENT

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

CRUDITÉS \$72 (V)
*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 (V)
*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*

HUMMUS, PITA CHIP,
CRUMBLed FETA (V)

BRUSCHETTA (V)
tomato, fresh mozzarella, pesto

SALT ROASTED BEETS, GOAT CHEESE,
CROSTINI, PETIT GREENS (V)

FARRO WITH LEMON-FENNEL
VINAIGRETTE & FETA (V)
in a spoon

MEXICAN CORN FRITTER (V)
crème fraîche

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

LOBSTER DUMPLING
sweet soy

ROASTED ASPARAGUS
WRAPPED IN PROSCIUTTO

SHRIMP "COCKTAIL FORK"
citrus-scented cocktail sauce

SHAVED CARPACCIO OF BEEF
red onion marmalade, focaccia

SPICY TUNA TARTARE
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 (V)
ponzu sauce

FRIED MOZZARELLA (V)
roma tomato puree, pesto

PETITE MEATBALLS
marinara sauce

HOISON BBQ PORK QUESADILLAS

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

CRAB CAKES
cracked mustard aioli

GRILLED LAMB CHOPS
spiced yogurt

PROSCIUTTO WRAPPED SHRIMP
smoky sun-dried tomato aioli

ASIAN GLAZED CHICKEN SATAY
spicy peanut dipping sauce
beef sirloin skewers, gorgonzola sauce

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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

EARL'S GARDEN SALAD (V)
grape tomatoes, shaved carrots,
brown sugar balsamic vinaigrette

SOUP choose from

she crab soup

tomato basil (V)

mushroom barley

garden vegetable

Entree

choose two

GRILLED SALMON

PAN ROASTED CHICKEN MARSALA

GRILLED CENTER CUT PORK CHOP

PENNE AGLIO E OLO (V)

All entrées served with chef's selected accompaniments

Dessert

choose one

INDIVIDUAL 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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Three Course Menu

Appetizer

choose one

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

BLACK PEPPER SEARED TUNA
asparagus, white truffle vinaigrette

CAESAR SALAD

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

Entree

choose two

PAN ROASTED BASS
GRIGGSTOWN CHICKEN

NY STEAK AU POIVRE
ROASTED BUTTERNUT
SQUASH RISOTTO (V)

All entrées served with chef's selected accompaniments

Dessert

choose one

CREME BRÛLÉE
raspberries

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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Four Course Menu

Appetizer

choose one

CRAB CAKES
arugula & radicchio, old bay 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
PAN ROASTED SCALLOPS

PAN SEARED DUCK BREAST
LAMB LOIN

All entrées served with chef's selected accompaniments

Dessert

choose one

INDIVIDUAL 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
new amsterdam
dewars
jim beam
seagram's vo
bacardi silver
captain morgan
jose cuervo

PREMIUM BRANDS

grey goose
bombay sapphire
chivas regal
maker's mark
crown royal
mount gay
sailor jerry
patron silver

Wines

WHITES

chardonnay, sauvignon blanc,
pinot grigio, riesling

REDS

cabernet sauvignon, merlot,
shiraz, zinfandel, pinot noir
storypoint - \$49 per bottle
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, corona

DOMESTIC BEERS

budweiser, bud light, miller lite,
coors light

NON-ALCOHOLIC BEER

buckler

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	\$24	\$27
three hours	\$31	\$34

Additional Beverage Options

SEASONAL NON-ALCOHOLIC FRUIT PUNCH.....	\$45.00 per bowl
CHAMPAGNE PEACH KIR PUNCH.....	\$85.00 per bowl
SANGRIA PUNCH.....	\$75.00 per bowl
MIMOSA.....	\$65.00 per bowl

'Build Your Own' Specialty Bar

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

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Bar stations to suit the theme of your event.

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