

DINNER SIT DOWN

\$39.95 per person, minimum of 25 guests

STARTERS

\$8.95 PER PERSON, SERVED BUFFET STYLE, PLEASE CHOOSE THREE

Blackened Chicken Quesadilla

Served with tomato salsa & sour cream

**Vegetarian upon request

🍷 Cheese & Vegetable Crudité

Assorted cheeses & vegetables served with mustards & crackers

🍷🌱 Warm Artichoke and Spinach Dip

Za'atar spiced pita bread (not GF), Tricolor Corn Tortilla Chips (GF)

🌱 Thai Chicken Skewers

Peanut sauce

🍷 Vegetable Spring Rolls

Spicy Thai chili sauce

Potato Skins

Cheddar, smoked bacon, crispy russet potato shell, chives & sour cream

**Vegetarian & GF upon request

SALADS

Dinner rolls & butter are included

PLEASE CHOOSE ONE OR TWO

Caesar Salad

romaine lettuce, croutons, asiago cheese, BSG signature caesar dressing

**GF available upon request

🌱🌱 Garden

baby field greens, cherry tomatoes, english cucumbers, balsamic vinaigrette

🍷 Goat Cheese Salad (+\$3pp)

crumbled goat cheese, mandarin oranges, candied peanuts, baby field greens, mango vinaigrette

**GF available upon request

ENTRÉES

PLEASE CHOOSE TWO, EACH ADDITIONAL CHOICE +\$5 PER PERSON

🌱 Sautéed Chicken

wild mushrooms, marsala sauce, wild rice

🌱 Lemon Chicken Scampi

pan seared chicken, buttermilk whipped potatoes

Crab Cakes (+\$5 per order)

lump crabmeat, wasabi cocktail sauce, wild rice

Crab Stuffed Shrimp

butterflied shrimp overstuffed with crab imperial, djon chive aioli, buttermilk whipped potatoes

🌱 Filet Mignon (+\$10 per order)

wild mushroom sauce, buttermilk whipped potatoes
add lump crab meat +\$12, lobster meat +\$15

🌱 Slow Roasted Prime Rib (+\$10 per order)

natural au jus, horseradish cream sauce & raw horseradish, buttermilk whipped potatoes

🍷 Three Cheese Ravioli

goat cheese, baby spinach, roasted wild mushrooms, tomato cream sauce

add sautéed chicken +\$5.95, sautéed sweet shrimp +\$6

🍷 Lemon Burrata Ravioli

baby spinach, roasted roma tomatoes, prosecco cream

🍷 Vegetable Paella

wild mushrooms, baby spinach, plum tomatoes, sweet peas, saffron arborio rice, sofrito

🌱 Pan Seared Salmon

north atlantic salmon, lemon scampi sauce, wild rice

🌱 Pork Loin

mustard herb crusted, caramelized onion ragout, buttermilk whipped potatoes

DESSERTS

NOT INCLUDED IN PACKAGE PRICING, CHOICE OF BOTH CAKES +\$1.5 PER PERSON

Rich Chocolate Fudge Cake \$6.5pp

with warm chocolate ganache

New York Cheese Cake \$6.5pp

with strawberry sauce

Assorted Pastries Platter \$3.95pp

Chocolate Chip Cookies with an assortment of dessert bars

PACKAGE PRICE INCLUDES WHITE TABLE LINENS, PRINTED MENUS, SODAS, COFFEE & TEAS. ALCOHOL, APPLICABLE TAX & GRATUITY ARE EXTRA. \$150 ROOM FEE WILL BE APPLIED TO THE FINAL BILL. CAKE-CUTTING CHARGE \$1.5 PER PERSON IF BRINGING YOUR OWN CAKE. 3.25% FEE APPLIED ONLY TO CREDIT CARD TRANSACTIONS. 540 WELLINGTON SQUARE, EXTON PA 19341
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