



BREAKFAST BUFFET MENU

For parties of 30 or more

\$24 per person + gratuity & 6.625% sales tax
Water, coffee, tea and soda included

Alice's

the
WINDLASS!

FRUIT & PASTRIES

Choose Two

Fruit, Yogurt and Granola Parfaits

Bombolonis

(mini filled pastries)

Mini Croissants

Lemon Bar Bites

Fruit Platter

Avocado Toast

multigrain bread, tomato, pickled onion, cilantro

HOT BREAKFAST ITEMS

Choose Five

Scrambled Eggs

Sausage

Bacon

Breakfast Potatoes

Vegetable Breakfast Bake

seasonal vegetables, fontina cheese

Bacon & Sausage Breakfast Bake

tomato, onion, cheddar cheese

Mushroom & Spinach Frittata

French Toast

ADD OMELETS TO YOUR EVENT!

\$5 per person

Black Olives

Shredded Jack Cheese

Goat Cheese

Ham

Green Peppers

Onions

Tomatoes

Hot Cherry Peppers

Spinach

egg whites available upon request



BRUNCH BUFFET MENU

\$40 per person + gratuity & 6.625% sales tax
Water, coffee, tea and soda included



FRUIT & PASTRIES

Choose Two

Fruit, Yogurt and Granola Parfaits

Bombolonis

(mini filled pastries)

Mini Croissants

Lemon Bar Bites

Fruit Platter

Avocado Toast

multigrain bread, tomato, pickled onion, cilantro, chipotle aioli

FRESH SALADS

Choose One

Mixed Spring Greens

mesclun greens, grape tomatoes, cucumber, and carrots, served with Alice's lime-herb vinaigrette

Caesar Salad

torn Romaine leaves tossed with croutons and Caesar Dressing

Caprese \$2

fresh tomato, mozzarella, basil, balsamic glaze

Greek Pasta Salad

rotini pasta, fresh vegetables, olives, feta cheese, balsamic vinegar, olive oil

ENTRÉE SELECTIONS

Choose Three

French Toast

with fresh berries

Cheese Tortellini

with sundried tomatoes and peas in a pink cream sauce

Baked Salmon

country mustard sauce

Penne a la Vodka

marinara and vodka cream sauce

Orecchiette Primavera

roasted squash, zucchini, red peppers, and tomatoes in a light pesto sauce

Chicken Francese, Piccata or Marsala

Flank Steak

with mushroom gravy

Eggplant Parmesan

Garlic Shrimp

sautéed baby shrimp in garlic and olive oil

Garlic Green Beans

Sautéed Seasonal Vegetables

Broccoli & Garlic

HOT BREAKFAST ITEMS

Choose Four

Scrambled Eggs

Sausage

Bacon

Breakfast Potatoes

*Vegetable Breakfast Bake
 seasonal vegetables, fontina cheese*

Bacon & Sausage Breakfast Bake

tomato, onion, cheddar cheese

Mushroom & Spinach Frittata

French Toast

ADD OMELETS TO YOUR EVENT!

\$5 PER PERSON

Black Olives

Shredded Jack Cheese

Goat Cheese

Ham

Green Peppers

Onions

Tomatoes

Hot Cherry Peppers

Spinach

egg whites available upon request



TIERED BUFFET PACKAGES



Buffet 1 per person \$30

- One Fresh Salad
- Three Traditional Entrees
- Two Classic Side Dishes
- Bread, Rolls & Butter
- Coffee, Tea, Soda

Buffet 2 per person \$34

- One Fresh Salad
- Two Traditional Entrees
- One Signature Entree
- Two Classic Side Dishes
- Bread/Rolls with Butter
- Coffee, Tea, Soda

Buffet 3 per person \$40

- One Fresh Salad
- Three Entrees of your Choice
- Two Classic Side Dishes
- Bread/Rolls with Butter
- Coffee, Tea, Soda

Add a Carving Station per person

Flank Steak	\$6
Fresh Baked Ham	\$4
Roast Turkey	\$5
Filet Mignon	\$MP
Prime Rib	\$MP

Note: price excludes 20% gratuity & 6.625% tax

Fresh Salads

Mixed Spring Greens

garden vegetables, Parmesan, balsamic vinaigrette

Caesar Salad

torn Romaine leaves tossed with croutons and Caesar Dressing

Traditional Entrees

Meatballs Marinara

Cheese Tortellini (v)

sundried tomatoes, peas, pink cream sauce

Eggplant Parmigiana (v)

Penne a la Vodka (v)

Orecchiette Primavera (v)

roasted seasonal vegetables, light pesto sauce

Chicken Parmigiana

Chicken Francese

egg dipped, lemon butter sauce

Chicken Scallopini

artichokes, capers, prosciutto, and sun-dried tomatoes, lemon butter sauce

Chicken Luciano

chicken, bacon, mushrooms, spinach, sun-dried tomatoes, burgundy cream sauce

Chicken Marsala

flour dredged, mushroom marsala wine

Rigatoni Bolognese

tomato meat sauce (Pork, Beef, Veal), shaved parmesan

Garlic Shrimp

sautéed baby shrimp, garlic and EVOO sauce

Vegetable Paella

Signature Entrees

Crab Stuffed Flounder

herb butter sauce

Frutti di Mare

shrimp, clams, mussels, calamari, white wine tomato sauce

Flank Steak

mushroom gravy

Filet Tips

mushroom and onion herb béchamel

Chicken Saltimbocca

prosciutto & sage

Baked Salmon (GF)

country mustard sauce

Shrimp Scampi

Mushroom Ravioli

mushroom herb bechamel, arugula

Shrimp Pomodoro

plum tomato sauce, white wine, garlic, fresh basil,

Classic Sides

Tuscan Orzo

spinach, sundried tomatoes, garlic & EVOO

Saffron Rice

Sauteed Broccoli Rabe

Sautéed Vegetables

with garlic

Garlic Mashed Potatoes

Roasted Potatoes

Glazed Carrots

Broccoli with Garlic

Green Beans

with lemon herb butter

*Note: items are priced individually per person
prices exclude 20% gratuity & 6.625% tax*

Hot Pretzels* \$3

with beer cheese dip

Chicken Satay* \$3

Farm to Table Vegetable Platter \$3

*fresh seasonal vegetables with herb dip or
grilled with balsamic reduction*

Swedish Meatballs* \$3

Hummus \$3

with pita chips

Bruschetta \$3

*fresh mozzarella, tomato, basil &
onion salad with crostini*

Stuffed Mushrooms* \$3

sausage stuffing

Caprese \$5

*fresh mozzarella, basil, tomato slices
and balsamic reduction*

Vegetable Spring Rolls* \$5

Pigs in a Blanket* \$5

Coconut Shrimp* \$5

mango dipping sauce

Wings* \$5

Beef Satay* \$5

Antipasto \$5

*grape tomatoes, roasted red peppers,
olives Italian meats and cheeses,
pepperoncini, artichokes*

Spanakopita* \$5

Cheese and Fruit Platter \$5

*imported and domestic cheeses
garnished with fresh fruit and crackers*

Bacon Wrapped Scallops* \$9

Mini Quiche* \$9

Jumbo Shrimp Cocktail* \$9

Raspberry & Brie Stuffed Phyllo* \$9

Beef Wellington* \$9

Mini Crab Cakes* \$9

Shaved Filet and Asparagus Crostini \$9

Smoked Salmon Crostini \$9

*capers, red onion, horseradish cream,
dill, on toast points*

Hors d' Oeuvres Stations

(RECOMMENDED FOR HORS D' OEUVRES DINNER)

Sports Bar Station \$8.5

*wings, chili, chips, fried pickles, grilled cheese
and tomato soup shooters*

Italian Station \$7

*sliced Italian meats and cheeses with olives, pepperoncini,
roasted red peppers, cherry tomatoes, assorted Stromboli,
and garlic knots*

Paris Station \$7.5

*fresh fruit, assorted imported cheeses,
honey, breads, olives, artichokes*

Street Taco Station \$8

*carne asada, grilled chicken, blackened
shrimp, lettuce, tomato, onion, jalapeno aioli,
pico de gallo, sour cream, shredded cheddar*

Steamer Station \$6

*steamed clams and mussels served with drawn butter, lemon
wedges, fra diavolo sauce and crusty bread*

Carving Station \$5 / \$5 / \$9

choice of Baked Ham, Roasted Turkey, Or Flank Steak

Pasta Station \$4

penne and orecchiette pasta with marinara, vodka and pesto sauce

Slider Station \$8

*pulled pork, black bean burger sliders, angus beef sliders, assorted
sauces and cheeses, with Hawaiian rolls, and lettuce, tomato and
onion*

Chocolate Fountain \$7

fresh fruit, cookies, pretzels and 'Nilla Wafers

S'mores Station \$7

roast your own marshmallows and assemble the perfect treat!

Note: prices excludes 20% gratuity & 6.625% tax



COCKTAIL & BAR PACKAGES

Pricing is per person. Gratuity & 6.625% sales tax not included



MIMOSAS

Mimosas by the Pitcher
pitcher serves 6 – 8

Traditional Style with Orange Juice \$32

Pomegranate Juice \$34

Peach Juice \$34

Add Strawberries \$3

Mimosas by the Glass \$8

BUBBLY BAR

A Bridal Shower Favorite!

*make your own mimosas from a display of
Champagne accompanied by assorted juices
and a variety of fresh seasonal berries*

\$36.00 per bottle
serves 6

SANGRIAS

Refreshing and Fruity, our Sangria recipes,
made with the best seasonal ingredients,
are sure to please!

\$28 per pitcher
Serves 6

Sangrias by the Glass \$10

BLOODY MARY BAR IN-A-GLASS

our House-made Bloody Mary mix with your choice of vodka plus the “garnish” of your choice

Meat Lover

*Candied bacon, chicken wing, pepperoni,
peppers, cherry tomato and lemon.*

Starts at \$13.50

Low Country

*Jumbo shrimp, andouille sausage,
roasted corn-on-the-cob, lemon,
celery, cherry tomato.*

Starts at \$14

Cheese Board

*Cheddar, mozzarella and provolone
cheeses, rosemary biscuit, olive,
pepperoncini and cherry tomato*

Starts at \$12.50

BAR PACKAGES

CASH BAR

*guests will purchase their
own alcoholic beverages*

CONSUMPTION BAR

*run a tab for drinks ordered
by your guests to be totaled
at the end of the event.*

BEER & WINE ONLY OPEN BAR

\$40 per person for 4 hours

OR

*\$20 per person for the first hour
\$7 per person for each additional
hour*

FULL PREMIUM OPEN BAR

\$45 per person for 4 hours

OR

*\$20 per person for the first hour
\$9 per person for each additional
hour*



DESSERT SELECTIONS

Pricing is per person.
Gratuity & 6.625% sales tax not included



Confections for Every Occasion

Flourless Chocolate Cake \$7

(GF) chocolate ganache glaze

Cheesecake Shortbread Tartlet \$7

fluffy cheesecake filing in a buttery shortbread crust, choice of fresh fruit or brownie caramel topping

Crème Brulee \$7

vanilla or mango

Cookie Tray \$5

variety of seasonal bite size shortbread cookies, butter cookies and chocolate chip cookies

Brownies & Bars \$7

brownies, bonfire bars, Nutella blondies, celebration cake balls, chocolate dipped strawberries, mini cannoli

Chocolate Mousse \$6

Key Lime Pie Tartlet \$7

zesty graham cracker crust, smooth key lime custard & fresh whipped cream

Cannoli Brownie Torte \$8

thick dark chocolate brownie, cannoli filling, whipped cream topping

Pina Colada Slice \$7

pineapple custard in a sweetened toasted coconut crust, whipped cream & cherry

Celebration Cakes

Choice of Cake Flavor*

Yellow

Chocolate

Carrot

Red Velvet

Caramel Cinnabon

Choice of Filling*

Vanilla Custard

Chocolate Custard

Cannoli

Fresh Strawberry Jam

Lemon Curd

Nutella Ganache

Choice of Frosting*

Buttercream:

Vanilla/Chocolate/Hazelnut

Whipped Cream Cheese

Frosting

Whipped Cream Cheese Frosting

Fresh/Seasonal Fruit

Upgraded custom cakes are available and require a cake consultation a minimum of two weeks prior to the event date

6" (feeds up to 10) \$40

7" (feeds up to 15) \$60

8" (feeds up to 25) \$75

10" (feeds up to 35) \$90

½ Sheet Cake \$120

**gluten free available upon request*





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