

LUNCHEON MENUS

The Empress Room



We offer two banquet rooms for your convenience, minimum requirements apply to each room. Room fees may apply.

Menus are suggestions only, we can customize a menu that will satisfy all likings and budgets.

Prices include three hours of room use, linen table covers, choice of color linen napkin, china & flatware.

Events must be over by 4:00 pm.

See the Beverage Package menu for all our drink options.

We offer a full line of cakes, pies, mini desserts & personalized cakes.

WELCOME RECEPTION (OPTIONAL FOR ALL LUNCHEONS)

(ADD \$2.00 PP)

Tomato Bruschetta Bar & Assorted Cheese & Crackers
(Served the first 30 Minutes of Your Event)



LUNCHEON BUFFET: *The Empress Room*

Includes: Dinner Rolls & Butter; Iced Tea,
Regular & Decaf. Coffee and Hot Tea

SALAD

(CHOICE OF ONE)

Mixed Green Salad
Classic Caesar Salad

PASTA

(CHOICE OF ONE)

Baked Stuffed Shells w/ Ricotta Cheese
Penne Primavera
Farfalle w/ Peas, Sun-Dried Tomatoes in a
Parmesan Cream Sauce

VEGETABLE & STARCH

Chef's Choices

DESSERT

(CHOICE OF ONE)

Cheese Cake w/ Fruit Topping
Strawberry Short Cake
Triple Chocolate Cake
Carrot Cake
Tiramisu Cake
Cannoli Cake
Mini Assorted Italian Pastries (add \$1.00 pp)

ENTRÉES

(CHOICE OF TWO*)

Sausage Scaloppini
Sweet sausage w/ bell peppers, onions, mushrooms & tomatoes

House-Made Meatballs
Simmered in our Marinara Sauce

Chicken Francaise
*Chicken Breast dipped in egg and sautéed, finished in a
White Wine & Lemon Sauce*

Chicken Marsala
Chicken Breast sautéed with a Mushroom Marsala Sauce

Grilled Chicken Bruschetta
Grilled chicken breast, topped with house made Bruschetta

Rosemary Roasted Pork loin
Slow roasted, topped with red roasted peppers and Pork Gravy

Baked Tilapia
Tilapia fillet topped with Tomato Cream Sauce

\$21.95 PER PERSON

Plus 6% sales tax and 20% service charge

*Add an additional Entrée for \$2.50 per person

WHERE TRADITIONS GET STARTED

610-666-8112

1489 Dekalb Pike, Blue Bell, Pennsylvania

www.ParavatiCateringGroup.com

ALTERNATIVE LUNCHEON BUFFETS: *The Empress Room*

Both Alternative Luncheons Include: Iced Tea, Regular & Decaf. Coffee and Hot Tea. (Add \$2.00 per person for unlimited Soda Bar)

LITE FARE BUFFET

SOUP

(CHOICE OF ONE)

Chicken & Orzo
Italian Wedding
Vegetable w/ Beef

SALAD

(CHOICE OF TWO)

Mixed Greens
Caesar
Orzo Pasta w/ Grilled Vegetables
Red Bliss Potato Salad
Cucumber & Tomato

SANDWICHES

(CHOICE OF THREE)

Virginia Baked Ham & Swiss
Chicken Salad
Italian Sub
Tomato & Provolone Melt
Turkey & American

DESSERT

(INCLUDES)

Assorted Gourmet Cookies & Brownies

\$17.95 PER PERSON

Plus 6% sales tax and 20% service charge

LITTLE ITALY BUFFET

SALAD

Caesar Salad

DESSERT*

Mini Cream Puffs & Éclairs

MAIN COURSE

(CHOICE OF ONE)

Chicken (Marsala or Picatta)
Cheese Tortellini
Meatballs in Tomato Sauce
Green Beans w/Garlic & Tomatoes
Garlic Bread

\$20.95 PER PERSON

Plus 6% sales tax and 20% service charge

****Please inquire about other dessert options***

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SEATED LUNCHEON: *The Empress Room*

All Seated Luncheons Include: Iced Tea, Regular & Decaf. Coffee and Hot Tea

APPETIZERS & SOUPS (OPTIONAL)

(ADD \$2.00 PP)

Medley of Fresh Seasonal Fruit
Minestrone Soup
Chicken Orzo Soup
Italian Wedding

SALAD

(CHOICE OF ONE)

House Mixed Green Salad
Classic Caesar Salad
Tomato & Mozzarella Salad w/Romaine (add \$1.00 pp)

VEGETABLE & STARCH

(CHOICE OF ONE)

Chef's Choices

DESSERT

(CHOICE OF ONE)

Cheese Cake w/ Fruit Topping
Strawberry Short Cake
Triple Chocolate Cake
Cannoli Cake
Mini Assorted Italian Pastries (add \$1.00 pp)

ENTRÉES

(CHOICE OF TWO)

Chicken \$18.95 pp
(Marsala, Francese or Parmesan)
Grilled Chicken \$18.95 pp
With Tomato Cream Sauce
Veal \$22.95 pp
(Marsala, Francese or Parmesan)
Roasted Pork Loin \$18.95 pp
Grilled Salmon Filet \$20.95 pp
With Dill Cream Sauce
Crab Cakes \$22.95 pp
Parmesan Crusted Tilapia \$19.95 pp

(Minimum requirements per selection may apply)

WHERE TRADITIONS GET STARTED

POLICIES & INFORMATION

MINIMUMS

(DAYTIME/LUNCH)

Monday - Friday (7am - 4pm): 30 adults

Saturday - Sunday (7am - 4pm): 50 adults

Guest's tables will be set-up based on paid attendance, additional guest tables will be billed at \$25.00 per table.

DEPOSITS

For a Wedding we request a \$500.00 deposit.

All other events we require a \$200.00 deposit.

All deposits are Non-Refundable and Non-Transferable. A signed contract along with deposit is required to hold event date, events will not be considered booked without deposit and signed contract.

PAYMENT

For Weddings the final guest guarantee and payment are due 10 days prior to event date. Final payment can be made with personal check or cash, if paying by credit card a 3% administration fee will be added to final cost. For all other events the final guest guarantee is due 5 days prior to the event and final payment due on the day of event.

MENU SELECTIONS

Final meal selections and tentative guest count are due 30 days prior to event date. Meal breakdown is due 5 days prior to event. The client will be responsible for providing the appropriate means to signifying Entrée selections to their guests. The banquet coordinator will provide suggestions.

FOOD AND DIETARY POLICIES

Paravati Catering Group is proud of their kitchen staff. Therefore, we do not permit food to be brought in to be served with the exception of specialty cakes (we do offer bakery services). Due to certain liabilities no food is permitted to be removed from the premises. Special menu requests; such as vegetarian and children's menus will be honored and priced accordingly.

LIQUOR SERVICE

All liquor will be provided by the client. Due to certain liabilities, alcohol must be served by approved list of bartenders that will be provided by Paravati Catering Group.

DECORATIONS

No glitter or confetti of any kind is permitted on premises. No hanging of decorations on walls is permitted. Decorations brought in by client must be removed at the end of event. Client will have access to booked room(s) one (1) hour prior to event start time, unless pre-arranged by management.