

SELECTIONS FOR LUNCHEON BUFFETS

Hot Entrees:	Baked Ham	Baked Ziti
	Chicken Tenders	Beef & Cheese Lasagna
	Grilled Chicken Breast	Chicken Parmesan
	Oven Roasted Chicken Breast	Meatballs in Tomato Sauce
	Beef Roast	Stuffed Shells
	Roast Turkey	Vegetable Lasagna
	Stuffed Chicken	Sausage w/ Peppers &
Onions		
	Chicken Marsala	
Cold Meats:	Baked Ham	
	Roast Beef	
	Roast Turkey	
	Sliced Chicken Breast	
	Chicken Salad	
	Egg Salad	
	Tuna Salad	
Cheeses:	American	
	Muenster	
	Provolone	
	Swiss	
Side Dishes:	Macaroni & Cheese	Broccoli
	Mashed Potatoes	Corn
	Duchess Potatoes	Green Beans
	Scalloped Potatoes	Glazed Carrots

Potato Filling

Bread Stuffing

Salads: **Tossed Salad**
Caesar Salad
Macaroni Salad
Vegetable Salad

Cole Slaw
Applesauce
Potato Salad
Italian Pasta Salad

Salad Dressings:

Balsamic Vinaigrette, Creamy Italian, Fat Free Italian, Fat Free Sundried Tomato Basil, Cranberry Citrus Vinaigrette, Sweet Celery Seed, Lite Raspberry Vinaigrette, Bleu Cheese, Caesar, French, Honey Mustard, Ranch or Thousand Island

Desserts (Platter Style Only):

Double Chocolate Cake **Carrot Cake**
Apple Pie **Chocolate Mousse**
Banana Cream Pie **Vanilla Ice Cream**

Franconia Heritage Banquet & Conference Center, Franconia, PA 215-721-8900

Dinner Banquet Selections

Favorites:

Beef Brisket Marsala	Chicken & Spinach Linguini	Herb Chicken
Beef Roast	Chicken Stir Fry	Coconut Chicken
Honey Pit Ham Spinach Lasagna	Chicken Provencal	Chicken &
Roast Turkey Bleu	Chicken Parmesan	Chicken Cordon
Montreal Pork Loin Chicken Breast	Salsa Chicken	Stuffed

Extra Special Entrees (add \$3.00 per person for first entrée, \$1.50 for each additional entrée)

Broiled Salmon oz.)	Broiled Sea Scallops	New York Strip Steak (10
Saute Dill Salmon	Cheddar Baked Haddock	Prime Rib

Flounder Florentine	Broiled Shrimp	Roast Tenderloin
Broiled Flounder	Shrimp Scampi	
Garlic Shrimp & Pasta	Flounder stuffed with Crabmeat	
Broiled Haddock	Fried Shrimp	

Salads:

Caesar Salad – romaine lettuce tossed with red onions, sliced mushrooms, shredded Romano Cheese and croutons

Crunchy Caesar Mix – romaine & iceberg lettuce, grape tomatoes, cucumbers, mushrooms, shredded Romano cheese and croutons

House Tossed – romaine & iceberg lettuce, shredded carrots, red cabbage, tomatoes and cucumbers

Spinach Salad – fresh spinach & red leaf lettuce, julienne red peppers, mandarin orange slices, pecan halves and sunflower seeds

Salad Dressings:

Balsamic Vinaigrette, Creamy Italian, Fat Free Italian, Fat Free Sundried Tomato Basil, Cranberry Citrus Vinaigrette, Sweet Celery Seed,

Lite Raspberry Vinaigrette, Bleu Cheese, Caesar, French, Honey Mustard, Ranch or Thousand Island

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Vegetables:

Duchess Potatoes – mashed potatoes seasoned with sour cream & chives, piped & baked until lightly browned

Oven Brownd Potatoes – red skin potatoes coated with seasoned garlic butter

Potato Filling – diced potatoes, onions, parsley, seasonings, whole milk & eggs

Traditional Bread Stuffing

Scalloped Potatoes

Rice Pilaf

Parslied Red Potatoes

Pineapple Filling

Normandy Corn – broccoli florets, red pepper & buttered corn

Deluxe AuGratin – broccoli & cauliflower florets covered in our cheddar cheese sauce and baked with a parmesan crumb topping

Hawaiian Casserole – carrot strips, pineapple chunks and yams topped with honey, brown sugar, marshmallows and coconut baked until golden brown

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Vegetables continued from previous page...

Broccoli Florets & Red Peppers - sauteed in butter

Petite Green Beans & Carrots

Steamed House Mix – fresh broccoli, cauliflower and carrots

Glazed Carrots

Green Beans Plus – petite whole green beans, red pepper strips & onions in butter

Green Beans Almondine

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Roll Selections:

Assorted Dinner Rolls

Petite Bouli Bread

Assorted French Dinner Rolls – onion dill, sourdough, French & multi-grain

Desserts:

Homemade Deep Dish Apple Pie – filled with fresh sliced apples, cinnamon & sugar

Pecan Pie

Fruit Crumb Pies – your choice of cherry, blueberry, apple, peach or strawberry rhubarb

Berry Berry Crumb Pie – raspberries, strawberries & blueberries blended together

Cheese Pies – fruit on the bottom, cheese custard on top – your choice of cherry, raspberry, blueberry or strawberry

Banana Cream Pie – topped with whipped cream

Chocolate Cream Pie - topped with whipped cream

Coconut Custard Pie - topped with whipped cream

Cheesecake – New York Style with cream cheese, heavy cream & sour cream

Raspberry Swirl Cheesecake – our cheesecake swirled with homemade raspberry sauce

Double Chocolate Cake – rich chocolate cake with rich fudge icing

Fresh Strawberry Shortcake – fresh baked sponge cake, fresh strawberries & whipped cream

Red Velvet Cake – moist red chocolate cake with buttercream frosting

Black Forrest Cake – dark chocolate cake, marinated black cherries & whipped cream

Carrot Cake – with pecans & cream cheese icing

Chocolate Mousse – homemade with freshly whipped heavy cream & semisweet chocolate

Strawberry Charlotte – angel food cake cubes covered with vanilla pudding topped with fresh strawberries in syrup and whipped cream

Assorted Bar Dessert Tray – powdered walnut bars, fudge nut brownies, chocolate chip bars, butter pecan squares (Buffet Only)

Assorted Cookie Tray – chocolate chip, butter pecan, sugar, almond, oatmeal, double chocolate chip, peanut butter, oatmeal raisin (Buffet Only)

***DESSERT BUFFET AVAILABLE FOR PARTIES OF 20 OR MORE
CHOICE OF 4 OF THE ABOVE - \$2.99 PER PERSON EXTRA***

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