

# 2011 BANQUET INFORMATION

## **Deposit & Payment Schedule:**

Deposits are required to hold your scheduled date and time of event.

A contract must be completed to reserve a banquet room. The non-refundable deposit amount is 20% of the total estimated cost for your menu selection. In the event a menu has not been selected, the cost per person will be estimated and adjusted upon final menu selection. If no deposit is received, Franconia Heritage has the option to reserve the room to another party.

Payments: 20% due at time of booking.

Final payment in full is due on or before your event day.

*Cash, Check, Master Card, Visa, Discover or American Express accepted.*

*Tax exempt forms must be on file with us before that status can be honored.*

## **Menu Deadlines:**

Final menu selection must be given to Franconia Heritage at least 2 weeks prior to your event.

## **Guest Count**

When you book the date with us, let us know how many guests you are planning.

- Two weeks before, please call with your best estimate.
- Final head count if required five days prior to your event. The head count we have five days prior to your event will be considered the final head count and will be the minimum number for which you will be billed. If more than the final count attends, you will be charged for the greater number of guests. Any guests added after 48 hours before your event will be charged a 20% premium.

## **Gratuity & Sales Tax:**

Gratuity includes set-up, serving and cleanup. Normal gratuity is 20% but may vary for parties when gratuity does not cover server/staff time. Minimum Gratuity is \$70. for breakfast & lunch, \$80. for dinner.

6% Pennsylvania Sales Tax will be added to all prices.

## **Children's Pricing:**

Children 3 and under are FREE. Children ages 4-10 are ½ price.

## **Additional Costs:**

Any banquet scheduled less than 48 hours in advance will incur a 20% premium.

**NO OUTSIDE FOOD IS PERMITTED.**

# Dinner Banquet Selections

## Favorites:

Beef Brisket	Herb Chicken Marsala	Chicken Cordon Bleu
Beef Roast	Chicken Stir Fry	Savory Chicken Tenderloin
Texas Tenderloin	Oven Roasted Chicken Breast	Roast Turkey
Honey Pit Ham	Chicken Parmesan	Broiled Fish of the day
Mesquite Pork Tenderloin	Stuffed Chicken Breast	*Beef & Cheese Lasagna
Montreal Pork Loin	Coconut Chicken	*Vegetable Lasagna
	Broccoli & White Cheddar Stuffed Chicken	*Buffet Style Dinners Only

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

Broiled Salmon	Fried Shrimp	Chicken Oscar
Saute Dill Salmon	Crab topped Whitefish	New York Strip Steak (10 oz.)
Broiled Shrimp	Broiled Sea Scallops	Roast Prime Rib
Shrimp Scampi	Flounder stuffed with Crabmeat	Roast Tenderloin of Beef
Garlic Shrimp & Pasta	Flounder Florentine	

## 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 (choose two):

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

## Vegetables:

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

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

Traditional Bread Stuffing

Creamy Scalloped Potatoes

Rice Pilaf

Red Potatoes with Parsley Butter

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 to a golden brown

Broccoli Florets & Red Peppers - sauteed in butter

**Vegetables continued from previous page...**

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

## **Roll Selections:**

Assorted Dinner Rolls

Petite Bouli Bread

Assorted French Dinner Rolls – onion dill, sourdough and 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 butter cream frosting

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, 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 - \$3.50 PER PERSON*

## **Banquet Dinner Buffet Packages**

*If less than 20 people,  
please call 215-721-8900 for pricing information*

### **Twin Buffet:                \$23.99 Per Person**

Choice of Two Entrees  
Choice of Four Vegetables  
Choice of One Salad  
Choice of Two Salad Dressings  
Choice of One Bread Selection  
Choice of up to two Desserts  
Coffee, Tea, Iced Tea

### **Trio Buffet:                \$26.50 Per Person**

Choice of Three Entrees  
Choice of Five Vegetables  
Choice of One Salad  
Choice of Two Salad Dressings  
Choice of One Bread Selection  
Choice of up to two Desserts  
Coffee, Tea, Iced Tea

### **Quartet Buffet:                \$28.50 Per Person**

Choice of Four Entrees  
Choice of Six Vegetables  
Choice of One Salad  
Choice of Two Salad Dressings  
Choice of One Bread Selection  
Choice of up to two Desserts  
Coffee, Tea, Iced Tea

**ADD A FAVORITE ENTRÉE FOR \$1.50 PER ENTRÉE PER PERSON  
CHANGE TO AN EXTRA SPECIAL ENTRÉE FOR \$2.50 PER ENTRÉE PER  
PERSON**

**ADD AN EXTRA VEGETABLE FOR \$1.00 PER VEGETABLE PER PERSON**

**Banquet Plated & Family Style Dinner Packages**

*If less than 20 people,  
please call 215-721-8900 for pricing information*

**Platter Style Dinner Packages:**

**Platter Style From Favorite Entrees**

**\$22.99 Per Person**

**Up to three entrée choices**

**\$1.00 Per Person, Per Entrée**

**Extra**

Platter Style Includes:

- Choice of One Entree
- Choice of Two Vegetables
- Choice of One Salad
- Choice of Two Salad Dressings
- Choice of One Bread Selection
- Choice of up to two Desserts
- Coffee, Tea, Iced Tea

**Family Style Dinner Packages:**

**Family Style From Favorite Entrees**

**\$26.50 Per Person**

**Up to three entrée choices**

**\$1.50 Per Person, Per Entrée**

**Extra**

Family Style Includes:

- Choice of Two Entrees
- Choice of Three Vegetables
- Choice of One Salad
- Choice of Two Salad Dressings
- Choice of One Bread Selection
- Choice of up to two Desserts
- Coffee, Tea, Iced Tea