



BANQUET MENU

Appetizers

Soup Du Jour	\$8.00
Fresh Fruit Cocktail	\$4.00
Broccoli Crab Bisque	\$11.00
Jumbo Gulf Shrimp Cocktail	\$15.00

Salads

(Choice of One Included)

Fresh Tossed Garden Salad	<i>Incl.</i>
Crisp Caesar Salad	\$6.00
Spinach Salad (Hot Bacon Dressing)	\$5.00

Entrées

(Choice of 2)

Greenfield Surf & Turf	Mkt.Pr
<i>A petite filet mignon with our famous all lump crab cake, grilled lemon</i>	
Our Own All Lump Crab Cakes	Mkt.Pr
<i>Two all-lump crab cakes, grilled lemon</i>	
Lemon Pepper Chicken	\$31.00
<i>Savory not spicy!</i>	
Chicken Cordon Bleu	\$32.00
<i>Boneless breast of chicken stuffed with ham and Swiss cheese, served with a white wine cream sauce</i>	
Chicken Fernando	\$36.00
<i>Boneless breast of chicken stuffed with Crab Imperial and wrapped with bacon, served in a white wine cream sauce</i>	
Grilled Pork Loin Medallion	\$30.00
<i>Served with a Mustard Demi Cream Sauce</i>	

Entrées (Choice of 2 continued)

Roasted Chicken Florentine	\$32.00
<i>Stuffed with roasted garlic, sundried tomatoes, fresh spinach and a touch of feta cheese</i>	
Roast Prime Rib of Beef Au Jus	Mkt.Pr
Boneless Black Angus Short Rib	\$40.00
New York Cut Sirloin Steak	\$42.00
Filet Mignon	\$46.00
Stuffed Boneless Chicken Breast	\$32.00
Baked Tilapia with Crab Imperial	\$30.00
Fresh Catch	Mkt.Pr
Grilled Scottish Salmon	\$32.00
Baked Stuffed Shrimp	\$36.00
Add sauteed onions & mushrooms to any entrée	\$3.00/per person

Vegetarian Entree Choices

Portabella and Mozzarella	\$30.00
<i>A fresh grilled portabella mushroom stuffed with plum tomato chutney and baked with baby mozzarella cheese</i>	
Fettuccine Alfredo	\$30.00
<i>With roasted seasonal vegetables sautéed with house made Alfredo sauce</i>	

Starch & Vegetable

Preparations for potatoes and vegetables will be selected by our chef to best compliment your entrée choices.

Desserts

(Choice of One)

- Ice Cream Sundae
- Chocolate Mousse
- Apple Crumb Pie

You may choose to **upgrade** your dessert choice at an additional cost per person:

- Crème Brulee \$7.00
- Flourless Chocolate Torte \$7.00
- Chocolate Decadence \$7.00
- Pecan Pie \$7.00
- Cherry Crumb Pie \$7.00
- Banana Cream Pie \$7.00
- Assorted Mini Desserts \$8.00

Bringing your own cake?

Cake cutting service fee per slice \$3.00
(with a scoop of ice cream)

Children's Menu

(Kids 10 and under)

Chicken Fingers & Fries	\$19.00
OR	
Cheeseburger Sliders & Fries	\$19.00
<i>Both options include dessert!</i>	

Beverage Add-Ons

Iced Tea and Lemonade:	\$3.00
Iced Tea, Lemonade and Soda:	\$3.50
Full Coffee / Hot Tea Station	\$1.50

All services are subject to 20% Gratuity and 6% PA Sales Tax



BANQUET MENU

Deposit & Payment Policies

- In-house deposit of \$250.00 required to reserve the room and date.
- Off-site deposit of \$500.00 required to reserve the date.
- Payment of deposit must be made within 7 business days of our verbal commitment.
- The deposit will be deducted from your final balance.
- In the event of cancellation, the deposit is refundable only after we can re-book the room with a comparable party. Credit card payment is available with prior approval.
- Invoices over \$1,000.00 are subject to a 2.5% credit card processing fee.
- All in-house services are subject to 20% gratuity and 6% PA Sales Tax.
- Invoice balance is due 48 hours prior to the day of the event.

Alcohol Policies

- We are fortunate to have a license to responsibly dispense alcoholic beverages.
- In accordance with the Liquor Code and Laws of Pennsylvania, we reserve the right to limit any alcoholic beverage served as deemed necessary.
- Also in accordance with alcohol policies, any attempt by an adult to purchase alcoholic beverages for a minor will be restricted and reported.
- Our liquor license grants us the privilege to responsibly sell alcoholic beverages and we trust that you will assist us in this responsibility!

Event & Menu Policies

- Minimum of 20 Persons
- Your dinner includes a choice of tossed garden salad, starch and vegetable, one dessert, water, rolls and butter chips. All other items are at an additional cost.
- In the event you would like to choose more than two entrees for your event, there is an additional charge of \$2.00 per person.
- Your menu choices should be given to us as soon as possible.
- We require your final headcount no later than 7 days in advance.
- Also needed are your guest's menu selections provided 14 days prior to the event.
- Off-site Catering: Should you need Servers/Bartenders for your event, a minimum of 4 hours is charged (\$140/server). Above 4 hours, the charge would be \$35/hour per server.

Thank you

...for considering the catering services of a restaurant voted into the top 10% of restaurants worldwide by customers on TripAdvisor, and one of Lancaster's Favorite Restaurants, according to Lancaster County Magazine! We look forward to serving you and your guests at our award-winning restaurant or at your desired location. Be rest assured we will create a memorable and delightful experience for you and your guests!!

Greenfield Restaurant: An Experience Like No Other

