



HORS D'OEUVRES MENU

Please note: Red Meat is subject to additional charges due to COVID-19

HOT HORS D'OEUVRES

**Mini Egg Rolls	50 pieces	\$56.00
Zesty Chicken Wings	50 Pieces	\$55.00
**Stuffed Mushrooms with Crabmeat	25 Pieces	\$50.00
**Swedish Meatballs	50 Pieces	\$65.00
**Our Own Quiche	50 Pieces	\$68.00
Italian Sweet Sausage with Peppers	50 Pieces	\$54.00
**Franks in a Blanket	50 Pieces	\$56.00
Crab Imperial Balls	50 Pieces	\$78.00
**Cajun Chicken Tenders	50 Pieces	\$75.00
Fresh Scallops wrapped in Bacon	50 Pieces	\$78.00
**Mozzarella Sticks	50 Pieces	\$75.00
Baked Brie with Almonds	2.5 lbs.	\$55.00
**Stuffed Jalapeño Peppers	25 Pieces	\$48.00
**Mini Pizzas	25 Pieces	\$62.00
Lamb Popsicles	50 Pieces	\$225.00
General Tso's	50 Pieces	\$54.00
Chicken Skewers		
**Beef Wellington	25 Pieces	\$75.00
**Spanakopita	50 Pieces	\$87.50
Caprese Skewers	50 Pieces	\$52.00

**** Contains Gluten**

COLD HORS D'OEUVRES

Fresh Vegetable Crudite with Dip		
15 People	\$38.50	
25 People	\$49.50	
Roasted Seasonal Vegetable Display		
	\$3.25	Per Person
Imported & Domestic Cheese Display		
15 People	\$56.00	
25 People	\$93.00	
Fresh Fruit Tray		
15 People	\$49.00	
25 People	\$80.00	
**Nachos with Salsa		
	\$10.00	Per lb.
Sweet Potato Nigiri		
15 People	\$63.00	
25 People	\$106.00	
Blackened Beef Tenderloin w/Dip		
	\$38.00	Per lb.
Spinach & Artichoke Dip		
25 People	\$42.00	
Loaded Potatoes		
25 People	\$60.00	

*All services subject to 20% Gratuity and 6% Sales Tax
Some minimums may apply

HOUSE FAVORITES

Smoked Salmon Display	\$8.50	Per Person
A selection of smoked salmon with capers, chopped egg whites and yolks with thin bagel wafers and sliced breads		
Carved Beef Tenderloin	\$38.00	Per lb.
Carved tableside and served with brioche rolls		
*Greenfield Breads N Spreads	\$3.50	Per Person
A selection of Italian specialty breads made in our kitchen served with olive oil, Bruchetta and asiago cheese spreads *(\$45 Minimum)		
U-15 Ocean Garden White Gulf Shrimp	\$29.95	Per lb.
Peeled and deveined and served with a house made cocktail sauce		
Seven Layer Tortilla Dip	\$3.00	Per Person
Layers of tomatoes, red onions guacamole, olives, cheddar, sour cream, refried beans & tortilla chips *(\$30.00 Minimum)		

ADD-ONS:

- Lemonade & Iced Tea: **\$2.00** Per Person
- Lemonade, Iced Tea & Soda: **\$2.50** Per Person
- Lemonade, Iced Tea, Soda & Coffee: **\$2.75** Per Person
- Assorted Desserts: **\$7.00** Per Person
(see **Desserts** selections in our **Banquet menu**)
- Cake Cutting Service Fee: **\$3.00** Per Person
(Includes a scoop of vanilla ice cream!)
- Off-site Servers/Bartenders: **\$35/hour**;
minimum of 4 hours (**\$140**) charged per server.



HORS D'OEUVRES MENU

Deposit & Payment Policies

- Deposit of \$250.00 required to reserve the room and 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. For COVID related cancellations, deposit is fully refunded.
- Credit card payment is available with prior approval.
- All services are subject to 20% gratuity and 6% PA Sales Tax.
- Invoice balance is due one day prior to the day of the event.
- These prices do not include room rental fees for in-house events.

Event & Menu Policies

- Minimum of 20 Persons
- Price of hors d'oeuvres is based upon quantity desired. Please ask if you are unsure of how much you will need!
- Your menu choices should be given to us as soon as possible.
- We require your final meal counts no later than 14 days in advance.
- An approximate number of guests in attendance should be provided 7 days prior to the event, and a final guaranteed number is required 48 hours in advance.
- Should you need offsite 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.

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!

COVID-19:

- As of 08/2020, Governor Tom Wolf has restricted the sale of alcohol without the purchase of a full meal. A meal is defined by Governor Wolf as: **Breakfast, Lunch, or Dinner**. Hors d'oeuvres are excluded.
- For more information about this restriction, please visit this link: <https://bit.ly/342IFzl>

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

