



THE DREXELBROOK

EVENT CENTER • HOTEL • RESTAURANT

SHOWER LUNCHEON BUFFET • 40 Guest Minimum • \$29.95 pp.

SELECT A SALAD:

- Field Greens with Carrots, Tomatoes and White Balsamic Vinaigrette
- Mixed Lettuces with Garden Toppings and Italian Vinaigrette
- Classic Caesar with Herbed Croutons
- Fresh Seasonal Fruit Salad

SELECT A PASTA:

- Penne with Vodka Blush • Bowtie Primavera • Panko Dusted Mac & Cheese

MAINS: (select two)

(Includes Rolls, Butter, Seasonal Vegetables and Herb Roasted Potatoes)

- | | |
|---------------------------------------|---------------------------|
| Pan-Seared Chicken Piccata | Eggplant Parmigiana |
| Brandywine Chicken | Italian Style Sliced Pork |
| Grilled Chicken Caprese Style | Sliced Slow Roasted Beef |
| Baked Tilapia with Lemon Caper Butter | Meatballs in Marinara |

DESSERT INCLUDES:

- House Made Chocolate Chip Cookies • Brownie Squares • Lemon Bars
- (Coffee, Decaffeinated, Hot Tea & Hot Chocolate Station)*

KID'S 12 & UNDER: Boneless Chicken Bites, Chips, Veggies **\$15.95**

BEVERAGE SERVICE:

- Non-alcoholic (sodas & iced tea) \$3.50 pp. *(unlimited)*
- Consumption Bar:** Host pays for drinks "as consumed" \$100.00 Bartender Fee
- Cash Bar:** Guest pay for drinks on own \$100.00 Bartender Fee

(Please add Prevailing PA State Sales Tax | No tax on alcohol | and 20% Service Charge)
 Service Charge is not a gratuity. You may add a gratuity at your discretion to your final invoice.
 All food and beverages are for "on-premises" consumption only.

This menu is valid for events which occur on or before December 30th, 2024.
(Excluding Holidays)

Special Hotel Room Rates available for your out-of-town guests. Contact Sharon 484.461.9822

02/24



THE DREXELBROOK

EVENT CENTER • HOTEL • RESTAURANT

SHOWER SERVED LUNCHEON • 40 Guest Minimum • \$29.95 pp.

SELECT A FIRST COURSE:

Field Greens with Carrots, Tomatoes, and White Balsamic Vinaigrette
Mixed Lettuces with Garden Toppings and Italian Vinaigrette
Classic Caesar with Herbed Croutons • Seasonal Fresh Fruit Salad
Hearty Vegetable Soup with Basil Pesto • Escarole • Chicken with Garden Vegetables

MAINS:

(select up to two for your guests to choose from)
(Includes Rolls, Butter, Seasonal Vegetables and Herb Roasted Potatoes except Salad)

Pan-Seared Chicken Piccata	Grilled Chicken Caesar Salad
Brandywine Chicken	Eggplant Involtini
Grilled Chicken Caprese Style	Penne Primavera
Baked Tilapia with Lemon Caper Butter	

DESSERT INCLUDES:

House Made Chocolate Chip Cookies • Brownie Squares • Lemon Bars
(Full Coffee, Decaffeinated, Hot Tea & Hot Chocolate Station)

KID'S 12 & UNDER: Boneless Chicken Bites, Chips, Veggies

\$15.95

BEVERAGE SERVICE:

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