

PENN WELLS

SPECIAL EVENTS & CATERING

Hors D'oeuvres

Pricing is per piece. We recommend:

4 pieces per guest for pre-dinner cocktail hour

5-6 pieces per guest for 1- to 2-hour event preceding dinner time

8-10 pieces per guest for 2- to 3-hour heavy hors d'oeuvres event

12-15 pieces per person for a 4-hour event where hors d'oeuvres served in place of dinner

Hot Hors D'oeuvres

(minimum 4 dozen pieces per item unless otherwise indicated)

Meatballs	.75
Served in marinara, a sweet chili sauce, or Swedish-style.	
Stuffed Mushrooms	
Button mushroom caps filled with bread stuffing.	.60
Filled with sausage stuffing.	.70
Filled with crab stuffing.	.80
Bacon Wrapped Shrimp	3.00
With hot honey barbeque sauce	
Crab Cakes	2.00
A one-ounce bite-size version of our Maryland style lump and claw cakes.	
Pot Stickers	1.25
Vegetable dumplings steamed or fried and served with ponzu sauce.	
Bruschetta	.50
Crostiti topped with tomatoes marinated with basil and garlic. Garnished with a balsamic reduction and parmesan.	

Crab Rangoon	1.75
Fried crab filled dumpling, served with a sweet Thai chili sauce.	
Eggrolls	2.00
Buffalo, Philly, Reuben, pork, vegetarian, or shrimp.	
Phyllo bites	1.50
Spinach artichoke, Cream Cheese, Lox & Bacon, or Brie & Raspberry	

Cold Hors D'oeuvres

(minimum 4 dozen pieces per item unless otherwise indicated)

Caprese Skewers	2.50
Fresh mozzarella bites, grape tomatoes with balsamic reduction drizzle	
With Prosciutto	3.00
Salmon with Dill Potato Skewers	3.00
A dill potato wrapped with smoked salmon	
Tri-Color Chip Display	
Tri-colored tortilla chips, house-made guacamole and salsa	
For 25 guests	60.00
For 50 guests	100.00
For 100 guests	150.00
Prosciutto Wrapped Asparagus	1.50
With shaved asiago.	
Artisan Cheese Display	
Baked Brie, Merlot Cheese and a smoked cheese served with crackers, fruit garnish, and house-made jam (Chef may substitute similar cheese based on availability.)	
For 25 guests	150.00
For 50 guests	250.00
For 100 guests	475.00
Large Cheese Display	150.00
Selection of 3 cubed cheeses and fruit garnish. Ideal for 150-200 guests	
Jumbo Shrimp Cocktail (per piece)	2.25
(may select as display or butlered)	

Display of Mini Sandwiches (minimum 20 pieces) 1.85
Choose Ham, Ham Salad, Chicken Salad, Egg Salad, and/or Tuna Salad.

Charcuterie Platter

Selection of sausage, pepperoni, bacon jam, crostini, crackers, mustard, selection of cheeses

For 25 guests	150.00
For 50 guests	250.00
For 100 guests	475.00

Fresh Fruit Display

Selection of fresh seasonal fruit

Small (25-50 guests)	60.00
Large Fruit Display (75-100 guests)	120.00

Fresh Vegetable Display

Selection of fresh vegetables and house-made dips

Small Vegetable Display (25-50 guests)	60.00
Large Vegetable Display (75-100 guests)	120.00

Bite-Sized Desserts

(minimum 4 dozen pieces per item; can be passed or served as a display)

Truffle Brownie	.80
Chocolate Dipped Cheesecake	1.10
White Chocolate Dipped Berry Cheesecake	1.50
Lemon Bars with Berry Mousse	.80
Flavored Mousse Shooters	1.50
Tiramisu Shooter	1.20
Carrot Cake Petit Four	1.20
Chocolate or Vanilla Petit Four	.75
Lemon Bar	.40
Brownies	.40
Berry Pie Bar	.75
Cheesecake Bites	.40

Mini Trifles	
Lemon Blueberry	1.50
Strawberry Shortcake	1.50
Chocolate Peanut Butter	1.50
Assorted Truffles	\$6.50/dozen
Assorted Cookies	\$4.00/dozen

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Dinner Entrees

Minimum 20 guests. Please pre-select one, two, or three entrees. Those choosing two entrée selections will be charged the higher price entrée for both selections. Those choosing three entrée selections will be charged the higher price of the three selections with an additional \$100.00 selection fee.

All Dinner Entrees are served with roll, mixed green salad with house-made balsamic dressing, coffee, hot tea, and choice of dessert.

Roast Beef 24.00

Eight ounces of slow-cooked and thinly-sliced in rosemary au jus, served medium rare to medium, with mashed potatoes and seasonal vegetable.

Pork Tenderloin 22.00

Seasoned with coarse-ground black peppercorn, grilled, and finished with a tart cherry glaze, served with mashed potatoes and seasonal vegetable.

Broiled Haddock 22.00

Flaky fillets broiled in white wine and butter, served with lemon, rice, and seasonal vegetable.

Stuffed Chicken Breast 21.00

Oven roasted with traditional savory stuffing, served with gravy, mashed potatoes, and seasonal vegetable.

Chicken Feretti 23.00

Sautéed chicken with artichoke hearts, roasted tomatoes, and spinach in a white wine sauce over parmesan risotto, served with seasonal vegetable.

Chicken Marbella 21.00

Marinated in olives, capers, herbs, and spices, served with mashed potatoes and seasonal vegetables.

Chicken Marsala 23.00

Pan-seared and plated with a Marsala wine and wild mushroom sauce, served with mashed potatoes and seasonal vegetable.

Crab Cakes 30.00

Maryland style, blend of claw and lump meat, served with a lemon caper aioli, rice, and seasonal vegetable.

Prime Rib (minimum 15 orders, 14 ounces each) 36.00
Choice grade Angus ribeye, crusted with herbs and salt, slow-roasted for hours, served medium rare with au jus, mashed potatoes, and seasonal vegetable.

Dill Salmon 26.00
Roasted fresh Atlantic salmon topped with a lemon and dill "soufflé" sauce, served with rice and seasonal vegetable.

Pasta Primavera 19.00
A medley of sautéed vegetables and penne pasta, and tossed with white wine and butter, served with garlic bread.

Seafood Platter 38.00
Broiled haddock topped with crab cake, seared sea scallops, rice and seasonal vegetable.

Filet Mignon 36.00
Eight-ounce char-grilled choice beef filet, served medium-rare to medium, with truffle butter and demi-glace, mashed potatoes, and seasonal vegetable.

Pesto Shrimp 23.00
Black tiger shrimp, trottolo pasta, and ripe cherry tomatoes tossed in a pesto cream sauce, served with garlic bread.

Dinner Buffet Service

(minimum 30 guests)

All Buffet Dinners include plated house salad, bread (excluding Premium Dessert Buffet), freshly brewed coffee and hot tea.

Mary Wells Buffet

\$23.00 per person

Roasted Turkey
Chef-Carved Ham
Mashed Potatoes with Gravy
Traditional Herbed Stuffing
Sautéed Green Beans
Cranberry Sauce
Dessert Table with Choice of One Traditional Dessert

1869 Buffet

\$24.00 per person

Chef-Carved Pork Loin with apple cider glaze
Chicken Feretti
Herb Roasted Potatoes
Parmesan Rissoto
Sautéed Green Beans
Dessert Table with Choice of One Traditional Dessert

Main Street Buffet

\$25.00 per person

Chef-Carved Roast Beef with Au Jus
Chicken Marsala
Mashed Potatoes
Roasted Sweet Potatoes with Garlic Sage
Sautéed Green Beans
Dessert Table with Choice of One Traditional Dessert

Surf & Turf Buffet

\$45 per person

Chef-carved Beef Tenderloin
Broiled Haddock
Chipotle Seafood Pasta Bake
Peel & Eat Shrimp
Baked Potatoes
Seasonal Vegetable
Dessert Table with Choice of One Traditional Dessert

Italian Buffet

\$28 per person

Plated Caesar Salad
Garlic Bread
Penne Pasta with Meatballs and Sauce
Chicken Parmesan
Lasagna (meat or vegetable)
Ratatouille
Seasonal vegetable
Tiramisu

Premium Dessert Buffet

\$16 per person

A display of the Pastry Chef's section
of a variety (between 5-7) desserts
including bite-sized desserts, individual desserts,
and at least one warm dessert
Includes Coffee & Hot Tea

Dinner Buffet Enhancements

Priced per person

Add one soup selection	\$3.50
Add additional Carved Turkey, Pork or Roast Beef to any buffet	\$3.50
Replace Roast Beef with Carved Prime Rib	\$5.00
Replace Roast Beef with Carved Beef Tenderloin	\$7.00
Add Carved Prime Rib	\$7.00
Add Carved Beef Tenderloin	\$9.00
Add Vegetarian Entrée	\$2.50
Shrimp Display (jumbo shrimp, 100 pieces)	\$240
Premium Dessert Display (Chef's selection of 5-7 seasonal desserts to compliment your menu, including at least 1 hot dessert item)	\$8.00

Dinner Desserts

Traditional Desserts

(choice of one plated served dessert or display; choice of two plated desserts, add \$3)

Specialty Desserts (an additional \$3 per person)

(choice of one plated served dessert or display; choice of two plated desserts, add \$5 per person):

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Lunch Entrees

Minimum of 20 guests. Please pre-select one or two entrees. Those choosing two entrée selections will be charged the higher price entrée for both selections. Three entrée selections will be charged the higher price of the three selections with an additional \$100.00 selection fee.

All Lunch Entrees are served with roll, mixed green salad with house-made balsamic dressing, hot tea, coffee, and choice of dessert.

Roast Beef 20.00

Six ounces of slow-roasted beef served rare to medium-rare with sautéed onions, mashed potatoes, mushroom gravy, and seasonal vegetable.

Sirloin Steak 23.00

Grilled 6-ounce beef sirloin served rare to medium with béarnaise sauce, mashed potatoes, and seasonal vegetable.

Salmon 23.00

Char-grilled 6-ounce salmon fillet, served with a citrus butter, rice, and seasonal vegetable.

Lasagna 23.00

Traditional preparation with layered ricotta, mozzarella, ground beef, Italian sausage, and marinara. Served with garlic bread.

Vegetable lasagna 24.00

Grilled summer vegetables, assorted Italian cheeses, and pasta covered with an herbed white sauce. Served with garlic bread.

Pasta Primavera 16.00

The lunch-sized version of our dinner entrée of a medley of sautéed vegetables and penne pasta, tossed with white wine and butter, served with garlic bread.

Cheese Tortellini with Basil Pesto Cream Sauce 17.00

Cheese filled Tortellini tossed in a basil pesto cream sauce, served with garlic bread.

Chicken Breast 16.00

Marinated chicken breast grilled and served with mashed potatoes and green beans.

Stuffed sole 20.00

Sole fillets baked with a seafood stuffing and topped with hollandaise, served with rice and seasonal vegetable.

Lunch Desserts

Traditional Desserts

(choice of one plated served dessert; choice of two plated desserts, add \$3 per person):

Premium Desserts (add \$3 per person)

(choice of one plated served dessert; choice of two plated desserts, add \$5 per person):

Lunch Salads & Sandwiches

Minimum of 20 guests. Please pre-select one, two, or three entrees. Those choosing two entrée selections will be charged the higher price entrée for both selections. Those choosing three entrée selections will be charged the higher price of the three selections with an additional \$50.00 selection fee. Add a Traditional plated dessert for \$6 per person, or a Specialty Dessert for \$8 per person

All lunch Salads & Sandwiches are served with a cup of the soup du jour, and, hot tea or coffee.

Brioche Sandwich 13.00

Your choice of chicken salad, deli ham, or turkey served on a brioche roll with a choice of two sides: house-made chips, broccoli side salad, cup of soup or mixed green side salad. The entire group must order the same sides. Selecting an additional sandwich choice, add \$1 per person.

Deli Wrap 13.50

Your choice of ham, turkey, roast beef, or vegetables wrapped in a flour tortilla, served with your choice of two sides: house-made chips, broccoli salad, cup of soup, or mixed green side salad. The group must all order the same sides. Selecting an additional sandwich choice, add \$1 per person.

Penn Wells Signature Salad 13.00

Locally grown organic mixed greens, feta cheese, cranberries, chopped apples, red grapes and candied pecans, with house-made balsamic vinaigrette served with a roll. Add grilled chicken, \$2. Add shrimp, \$5.

Caesar Salad 12.25

Crisp Romaine lettuce, grilled chicken, seasoned croutons and Romano cheese with house-made Caesar dressing, served with a roll. Add grilled chicken, \$2. Add shrimp, \$5.

Lunch Buffet Service

(minimum 30 guests)

All buffet lunches include freshly brewed coffee or hot tea.

BBQ Buffet

\$21 per person

Pulled Pork
Chicken Thighs
Pasta Salad
Baked Beans
Corn Pudding
Broccoli Salad
Assorted Brownies

Fajita Buffet

\$18 per person

Grilled Chicken with sautéed peppers, onions and spices
Spanish style Rice
Black Beans
Onions, tomatoes, shredded lettuce, cheddar cheese, sour cream
Salsa, guacamole
Warm tortillas
Tortilla chips
Tres Leches Cake or Sopapillas

Soup, Salad, & Sandwich Buffet

(minimum 20 guests for this buffet only)

\$15.50 per person

Soup

Garden Salad with Ranch and Balsamic Dressings

Wrap Display

Assorted Turkey, Ham, Roast Beef, and Vegetable wraps with flour tortillas

OR

Deli Platter Display

Deli Sliced Ham, Turkey Breast, and Roast Beef

Sliced American, Cheddar, and Swiss Cheeses

Fresh lettuce, sliced tomato, onion, and pickle

White, wheat berry and marbled rye breads

OR

Mini Sandwich Display

Assorted mini-sandwiches on square yeast rolls

Ham, Chicken Salad, Egg Salad, Ham Salad, Tuna Salad (select 2)

Mayonnaise, Mustard, and Horseradish Spreads

House-made Potato Chips and Dip

Cookie and Brownie Tray

Guests may select 2 sandwich displays above for an additional \$2 per person.

Lunch Buffet Enhancements

Priced per person

Ricotta Stuffed Shells	\$3.25
Penne Pasta Primavera	\$3.00
Cheese Tortellini with Basil Pesto Cream Sauce	\$4.00
Grilled Breast of Chicken with Italian Vinaigrette	\$3.25
Beef Tips with Rice Pilaf	\$4.50
Baked Haddock	\$4.00
Sliced Fresh Fruit Salad	\$4.00
Mixed Green Salad with Ranch and Balsamic Dressings	\$3.00
Quinoa Salad	\$1.60
Couscous Salad	\$1.60
Potato Salad	\$1.60
Macaroni Salad	\$1.60
Pasta Salad	\$1.60
Cole Slaw	\$1.60

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8.4.2017

Breakfast

Priced per person

Breakfast Pastry Tray (minimum 10 guests) Chef's choice of assorted breakfast pastries.	4.00
Breakfast Buffet (minimum 30 guests) French toast, scrambled eggs, sausage, home fries, sliced fresh fruit, assorted pastries, Starbucks Coffee and Tazo Tea Service, orange juice, and cranberry juice.	14.00
Sunday Brunch (Group price available for 25 guests or more, one check) Offered each Sunday and includes made-to-order omelet station, waffle bar, eggs benedict, scrambled eggs, home fries, French toast, pancakes, fruit, in addition to rotating lunch specials, a variety of breads, and a large selection of desserts. Includes Starbucks coffee, Tazo tea, and juice.	16.95 12.00

Beverage Service & Snacks

Minimum 10 guests

Coffee Service (for 1-4 hours) Each additional hour Starbucks coffee, Tazo tea, ice water, sweeteners, and milk.	3.50 per person 1.00 per person
Full Beverage Service (for 1-4 hours) Each additional hour Starbucks coffee, Tazo tea, assorted canned sodas, bottled water, sweeteners, and milk.	4.00 per person 1.00 per person
Afternoon Cookies Assorted cookies, Starbucks coffee, Tazo tea, assorted canned sodas, bottled water, sweeteners, and milk. Beverage service only for maximum 4 hours. Snacks not replenished.	7.00 per person
Salty Snack Break Pretzels, house-made chips, snack mix, theatre-style Popcorn, Starbucks coffee, Tazo tea, assorted canned sodas, bottled water, sweeteners, and milk. Beverage service only for maximum of 4 hours. Snacks not replenished.	8.00 per person

Morning Recess	9.00 per person
Seasonal whole fresh fruit and/or sliced fresh fruits, granola, individual yogurt cups, Starbucks coffee, Tazo tea, bottled water, sweeteners, and milk. Beverage service only for a maximum of 4 hours. Snacks not replenished.	
Raid-the-Cupboard Snack Break	9.00 per person
Assortment of sweet and salty snacks including cookies, house-made chips, theatre-style popcorn, Starbucks coffee, Tazo tea, assorted canned sodas, bottled water, sweeteners, and milk. Beverage service only for a maximum of 4 hours. Snacks not replenished.	
Healthy Snack Break	8.00 per person
Seasonal whole fresh fruit and/or sliced fresh fruits, trail mix, tri-colored chips with dip, Starbucks coffee, Tazo tea, bottled water, pitchers of freshly brewed Tazo iced tea, sweeteners, and milk. Beverage service only for a maximum of 4 hours. Snacks not replenished.	
Add Orange and Cranberry Juices to any Beverage or Snack	1.00 per person
Fruit Punch	30.00 per gallon

Something Else

We are always happy to arrange a menu catered directly to your needs or desires.
Price dependent.

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