



## DETAILS

- Four Hour Package
- White or Ivory Table Linens
- Choice of Colored Linen Napkins
- Three Tea Light Candles per Table
- Event Must be Completed by 5pm

**Please Contact Banquet  
Office for Pricing &  
Additional Information**

## EVENT GUARENTEE

30 Adults for the  
Old York Room  
75 Adults for the  
Chesterfield Ballroom

## CONTACT

Melanie Haig  
Banquet Director

PHONE:  
609.298.3322 x104

EMAIL:  
Melanie@OldYorkCC.com

## PLATED LUNCH MENU

### SALAD COURSE

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Old York House Salad  
or  
Classic Caesar Salad

Assorted Dinner Bread and Whipped Butter

### MAIN COURSE

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Choice of Three Dinner Entrées  
plus Vegetarian Option and Children's Entrée  
*Dinner Counts Must be Provided Two Weeks Prior to Event*

**Country Roasted Chicken** Airline Breast in Natural Gravy

**Chicken Saltimbocca** Stuffed with Prosciutto and Fontina Cheese

**Apple Almond Chicken** Apple and Almond Stuffing, with Apple Cider Demi

**Roasted Pork Loin Medallion** Ginger Pear Glaze with a Berry Gastrique

**Honey Balsamic Glazed Salmon**

**Maple Mustard Glazed Salmon**

**Broiled Flounder Imperial** with Imperial Crab Stuffing

**Flounder Florentine** Spinach & Ricotta Stuffing

**Beef Short Rib** Red Wine Gravy

**Prime Rib of Beef** In Natural Au Jus

\*Additional \$7.00 per person -Available to events of 50 guests or more\*

**Filet of Beef Tenderloin** In a Béarnaise Sauce

\*Additional \$12.00 per person\*

**Portobello Napoleon** (Vegetarian)

Zucchini, Roasted Peppers, Sautéed Spinach, Eggplant, Mixed Greens

**Children's Entrée** Chicken Fingers & French Fries

**Entrees Served with Seasonal Vegetable  
Choice of Starch Buttermilk Whipped Potatoes or Potato Gratin**

### DESSERT

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Decorated Sheet Cake

### BEVERAGES INCLUDED

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Fresh Roasted Coffee & Decaffeinated Coffee, Tea  
Assorted Juices and Soft Beverages