

Individual Trays

(Feeds 10-12 People)

Wing Zings	35
Chicken Tenders	25
Kobe Beef Sliders	35
Crab Stuffed Mushrooms	25
Shrimp Cocktail	\$2 ea (25 minimum)
Bacon Wrapped Scallops	25
Lettuce Cups	30
Vegetable Platter	20
Hummus and Pita's	35
Fruit and Cheese Platter	50
Garden Salad	25
Caesar Salad	25
Asian Salad	35
Chopped Wedge Salad	25
Tomato and Mozzarella Salad	<i>(seasonal)</i> 35
Potato or Macaroni Salad	20
Cole Slaw	20
Roasted, Mashed or Sweet Potatoes	20
Mixed Vegetable	20
Grilled Vegetable	35
Assorted Wraps	55
Meatballs	45
Sausage and Peppers	45
Baked Ziti	40
Tri-Color Tortellini	55
Chicken Pot Pie	50
Meatloaf	55
Eggplant Rollatini	50
Chicken Marsala	55
Chicken Parmigiana	<i>(feeds 6)</i> 30
Veal Oscar	95
Stuffed Flounder	75
Tilapia Francaise	60
Chicken Francaise	55
Sliced Prime Rib	80
Sliced Pork Loin	65
Crab Cakes	95
Red Snapper Filet	60
Filet Tips	75
Veal Marsala	75
Roast Pork	50
Roast Beef	50
Lobster Ravioli	80
Meat and Cheese Lasagna	45
Penne alla Vodka	40
Kicked Up Alfredo	40
Macaroni & Cheese	35
Lobster Macaroni & Cheese	75
Crab Macaroni & Cheese	75
Dessert Tray	50
Cannoli Tray	30
Cookie Tray	35
Apple Cobbler	35
Bread Pudding	35

Catering Menu



The Plumsteadville Inn

5902 Easton Road

PO Box 1

Plumsteadville PA 18949

(215) 766-7500

PlumsteadvilleInn.com

**Servers Available
Chafers and Racks Available**

**We supply Food, Chafer Fuel,
Napkins, Utensils*

***Delivery & Set-Up Available*

Take Out Only

Cold Combo's

\$12 per person

Choose Any 2 Sandwiches
Includes Choice of Caesar or Garden Salad
or Fruit Salad and Chips and Pickles
(Minimum 10 People)

Roast Beef Special

Pastrami Sandwich

Corn Beef Sandwich

Turkey Avocado Wrap

Chicken Cutlet Club

Veggie Wrap

Roasted Pepper & Portabella Sandwich

Chicken Salad

Tuna Salad

Cheese Hoagie

Caprese Sandwich

Assorted Cookie Tray

Bottled Water or Soft Drink

Hot Combo #1

\$17 per person

Includes Salad, Rolls Choice of Entrée
Potato or Rice and Vegetable
1 Option per 10 Entrées

Meatloaf

Country Style Homemade with Brown Gravy

Roast Beef

Slow Roasted served with Brown Gravy

Chicken Cacciatore

Boneless Breast of Chicken with Peppers,
Mushrooms and Onions

Chicken Alfredo

Penne Pasta and Chicken tossed
in a Creamy Alfredo Sauce

Pulled Pork

Tender Pulled Pork slow roasted with BBQ Sauce

Pot Roast

Braised Beef served with Carrots,
Celery, Onions and Potatoes

Chicken Pot Pie

Made from scratch with Chicken, Carrots,
Onions, Peas, Celery, Potato, Fresh Herbs and
Spices topped with a Sweet Potato Pie Crust

Stuffed Cabbage

Stuffed with seasoned Beef and Rice,
slow roasted with a Light Plum Tomato Broth

Assorted Cookie Tray

Bottled Water or Soft Drink

****Delivery, Set-Up, Utensils,
Racks, Sternos Included
on above packages**

Hot Combo #2

\$25 per person

Includes Salad, Rolls and Entrée
Potato or Rice and Vegetable
Minimum 10 per entrée

Veal & Peppers

Tender Veal and Green Peppers tossed
with a Light Tomato and Onion Sauce

Chicken Marsala

Pan Seared Medallions sautéed with Florio Dry
Marsala and a blend of Forest Mushrooms

Chicken Francaise

Egg Dipped Chicken sautéed in a Lemon,
Butter White Wine Sauce

Sliced Prime Rib

House Specialty Slow Roasted to Perfection
with Roasted Shallots and Served with Au Jus

Salmon Teriyaki

Pan Seared with a Teriyaki Glaze
with Onion Crisps

Shrimp Alla Vodka

Sautéed Jumbo Shrimp in a Spicy
Blush Vodka Sauce

Sliced Pork Loin Normandy

Slow Roasted Pork Served in an
Apple Cream Sauce

Assorted Dessert Sampler

Bottled Water or Soft Drink

Hot Combo #3

\$35 per person

Includes Salad, Rolls and Entrées
Potato or Rice and Vegetable

Sliced Filet

Pan Seared oven roasted served with side of
Horseradish Cream Sauce

Crab Cakes

Oven Broiled served with a side of
Tartar sauce and Lemon Wedges

Veal Tavi

Tender Veal Medallions sautéed in a white
wine sauce topped with Lump crab meat

N.Y. Strip

Char-Grilled 21 day wet aged cooked
with a roasted Shallot Au Jus Sauce

Shrimp Scampi

Sautéed Shrimp in a Lemon,
Butter White Wine Sauce

Pork Tenderloins

Slow Roasted Seasoned Pork in a
Roasted Shallot Au Jus Sauce

Lobster Ravioli

Stuffed pasta with Lobster blended with
cheeses served with a Roasted Garlic, Grape
Tomato Basil Cream Sauce

Filet Tips with Mushroom Gravy

Tender Filet Tips sautéed with Red Wine
and a Mushroom Demi Glaze

Assorted Dessert Sampler

Bottled Water or Soft Drink

****Delivery, Set-Up, Utensils,
Racks, Sternos Included
on above packages**