

BARN VENUE /
PUB + DECK /
CATERER

*In a World
of Chaos
Find Your
Caterer*

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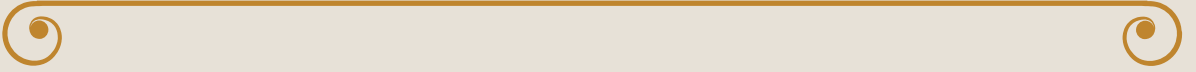
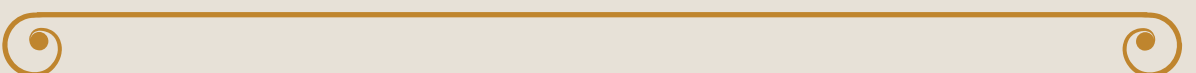
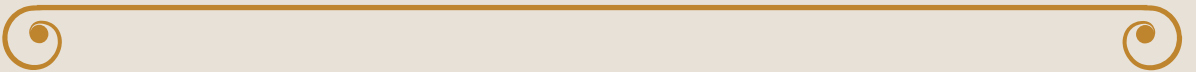
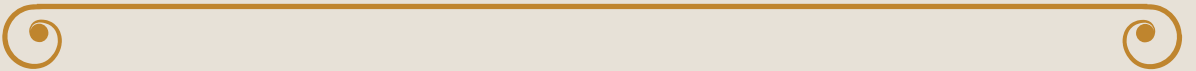
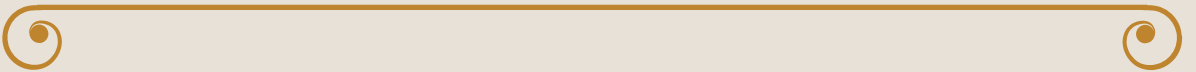
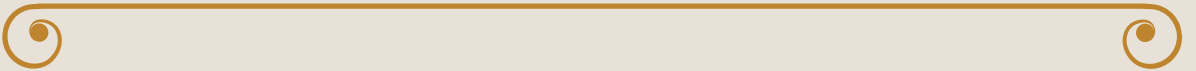
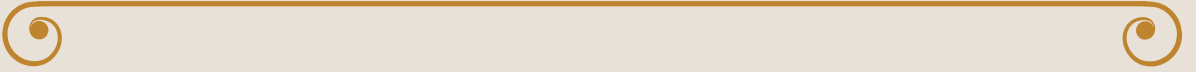
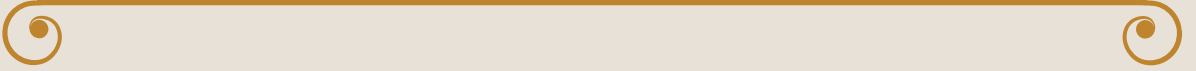
Social Media

@FOXBARNPUB
@FOXBARN.SPECIALEVENTS

FOX  BARN
at Twenty9



Notes



ABOUT US

SRG Group has owned + operated 4 distinct restaurants + venues for over 25 years. The Fox Barn at Twenty9, formally known at Twenty9 Restaurant & Bar has been recently renovated and refurbished as a Barn Event Venue / Pub Restaurant. The property combines rustic charm with a contemporary style, and is ideal for Lunch, Happy Hours and Dinner in the Fox Barn Pub. Our event side of the venue is a beautifully rugged barn theme with an unforgettable setting for any gathering! Our banquet hall space is open-plan and filled with natural light. It features rustic wooden beams and charming cartwheel chandeliers. The room can fit up to 200 seated guests or up to 350 for a cocktail reception, split into two separate areas plus our 2000 sf open deck.

We look forward to meeting you!

WEDDINGS
MICRO WEDDINGS
REHEARSAL DINNERS
SHOWERS
ANNIVERSARIES
BAR MITZVAH
BIRTHDAY'S
CORPORATE EVENTS
LUNCHEONS
HAPPY HOUR GROUPS
HOLIDAY PARTIES
FAMILY CELEBRATIONS
&
MUCH MORE...



BRUNCH BUFFET

\$28.5 PER PERSON

FRUIT DISPLAY

Seasonal Fruit display served with Whipped Cream

ASSORTED BAGELS & SPREADS

Add Smoked Salmon & Capers - additional charge of \$5 p/p

SWEETS

Assorted muffins & pastries

BREAKFAST STATION

Caramel Banana French Toast, Eggs Benedict, Scrambled Eggs, Applewood smoked bacon, Maple and Sage Sausage Links, Home Fries



SALAD STATION

Choice of 1

- Caesar Salad: fresh cut romaine lettuce, garlic croutons, shaved Locatelli, Parmesan Caesar dressing
- Baby Spinach Salad: Sliced granny smith apples, candied walnuts, cranberries, crumbled Gorgonzola, Champagne Vinaigrette

LUNCH STATION

Choice of 2

PETITE SANDWICHES

- Chicken salad with grapes and walnuts on a croissant
- Turkey and Swiss Panini, sliced tomato and honey mustard
- Grilled Vegetable with Fresh Mozzarella

PASTA STATION

Choice of 1

- Rigatoni Alfredo: Baby Spinach, fresh basil, creamy parmesan Alfredo sauce
- Penne Ala Vodka: English Peas, Prosciutto and Vodka Blush sauce

BRUNCH ADD ON OPTIONS

OMLETTE STATION: \$7.5 P/P

Fresh omelets made to order! Including baby spinach, tomato, mushrooms, sausage, ham, bacon, cheddar, American + Goat Cheese



DESSERT STATION OPTIONS

SWEET TRAYS: \$4.5 P/P

- Brownies: Blondie, Rocky Road, Chocolate Chip
- House Baked Cookies: Chocolate chip, Oatmeal raisin and butter
- Italian Cannoli: Mini Cannoli shell stuffed with chocolate chip ricotta filling

CARVING STATION

- HERB CRUSTED BEEF TENDERLOIN
\$19.95 p/p
- PRIME RIB SLOW ROASTED
\$19.95 p/p
- HONEY DEJON CRUSTED TURKEY BREAST
\$12.95 p/p
- WHOLE PORCHETTA ITALIAN STYLE or BBQ
ROASTED PIG \$15.95 p/p
(50 person minimum)
- HICKORY SMOKED BBQ BRISKET
\$14.95
- CHERRY SMOKED HAM
\$7.95 p/p



Private Event Space Minimums Apply - Please Inquire

GOLD LUNCHEON IN HOUSE SIT-DOWN

\$22.95

plus tax + gratuity

SOUP OR SALAD

(Choice of 1)

Tomato Bisque

- With melted cheddar crostini garnish

Caesar Salad

- Fresh shaved Locatelli, house Caesar dressing, toasted garlic croutons

Iceberg Wedge

- Tomato, Bacon, Bleu Cheese or Russian dressing

Baby Spinach Salad

- Walnuts, dried cranberries, granny smith apples, goat cheese, champagne vinaigrette

DESSERT - INCLUDED

Italian Vanilla Ice Cream or Assorted Cookie Tray

FAMILY STYLE HORS D' OEUVRES

- Add \$5.95 P/P Choice of 3

- Parmesan & Black Pepper Ravioli
- Spanikopita
- Bruschetta
- Chicken cordon bleu croquette
- Prime Rib Egg Rolls
- Chicken Quesadillas

ENTREES

(Choice of 3)

- Hand carved Prime Rib Sandwich - Caramelized onions, horseradish mayo, Provolone cheese, Italian roll and house cut fries
- Classic Turkey Club - Smoked turkey breast, aged cheddar, lettuce, tomato, bacon, chipotle mayo, sourdough bread and house cut fries
- Grilled Chicken Pesto Wrap - Fresh mozzarella, roasted red peppers, basil, house pesto and house cut fries
- Rigatoni Alfredo - Baby spinach, fresh basil, creamy parmesan Alfredo sauce (Vegetarian Dish)
- Penne Ala Vodka - Fresh peas, prosciutto, Vodka blush sauce
- 3 Cheese Ravioli - Made with fresh ricotta, mozzarella & parmesan cheese served in Aurora sauce (Vegetarian Dish)

SPECIALTY ENTREES

(ADD \$4.95 P/P Per Additional Order)

(Non-pasta entrees include roasted red bliss potatoes & sautéed seasonal vegetable)

- Wild Pacific Tilapia - White wine tomato basil sauce
- Chicken Parmesan - Home made breaded chicken cutlet topped with provolone cheese in marinara sauce served with spaghetti
- Short Rib Bolognese - Pork sausage, slow braised short rib, tomato ragout, penne pasta
- Scottish Salmon - White wine tomato basil sauce
- Chicken Marsala - Pan seared chicken breast with sautéed wild mushrooms in a rich Marsala wine sauce
- Farmers Stir Fry - Wild rice, farmers choice, ginger, wasabi cucumber dressing
(Vegan dish)
- Herb Roasted Chicken - Topped with baby spinach, roasted peppers and melted provolone in a garlic white wine sauce

SPECIALTY DESSERTS

(ADD \$5.5 P/P PER ADDITIONAL ORDER)

- New York Cheesecake - with whipped cream and fresh berries
- Blackout - Fudge layered Cake with chocolate mousse & chocolate ganache
- Tiramisu - Layers of vanilla cake soaked with coffee liquor, topped with mascarpone butter cream and dusted with cocoa powder



All specialty Entrees will be charged per final head count unless the quantity is specified for each of the upgrades

Private Event Space Minimums Apply - Please Inquire

PLATINUM DINNER IN HOUSE SIT-DOWN

\$31.95

PLUS TAX & GRATUITY

SOUP OR SALAD

(Choice of 1)

- Tomato Bisque - With melted cheddar crostini garnish
- Caesar Salad - Fresh shaved Locatelli and house Caesar dressing, toasted garlic crostini
- Lettuce Wedge - Cherry tomato, bacon, Bleu Cheese or Russian dressing
- Baby Spinach Salad - Walnuts, dried cranberries, granny smith apples, Gorgonzola cheese, champagne vinaigrette

FAMILY STYLE

HORS D' OEUVRES

- Add \$5.95 P/P Choice of 3

- Parmesan & Black Pepper Ravioli
- Spanikopita
- Bruschetta
- Chicken cordon bleu croquette
- Prime Rib Egg Rolls
- Chicken Quesadillas

ENTREES

(Choice of 3)

- Penne - Sausage, broccoli rabe, roasted tomatoes in a garlic white wine sauce with Shaved parmesan
- Scottish Salmon - With Parmesan risotto, seasonal vegetable in a white wine tomato basil sauce
- Tilapia- With Parmesan risotto, seasonal vegetable in a white wine tomato basil sauce
- Farmers Stir Fry - Wild rice, Farmers choice vegetables, ginger, wasabi cucumber dressing (Vegan Dish)
- Herb Roasted Chicken - Topped with baby spinach, roasted peppers and melted provolone in a garlic white wine sauce with whipped potatoes
- Chicken Marsala- Pan seared chicken breast with sauteed wild mushrooms in a rich Marsala wine sauce with whipped potatoes
- Chicken Parmesan -Home made breaded chicken cutlet topped with provolone cheese in a marinara sauce served with pasta
- Rigatoni Bolognese - Slow braised short ribs, creamy tomato sauce, rigatoni pasta

PLATINUM DINNER ADDITIONS

SPECIALTY ENTREES

(Add \$4.95 p/p per additional order)

- Lump Crab Stuffed Salmon- With parmesan risotto and white wine tomato basil sauce
- Chesapeake Bay Crab Cake - With parmesan risotto, lobster cream sauce
- Chicken Stephen - Gulf shrimp and crabmeat in a grand marnier cream sauce with whipped potatoes

PRIME ENTREES

(Add \$12.95 P/P per additional order)

- Chilean Sea Bass - Parmesan risotto, seasonal vegetable, white wine tomato basil sauce
- Red Wine Braised Short Rib - Whipped potatoes, wild mushrooms
- Center Cut Filet Mignon - Whipped potatoes, seasonal vegetable, red wine jus

SPECIALTY DESSERTS

(ADD \$5.5 P/P PER ADDITIONAL ORDER)

- New York Cheesecake - with whipped cream and fresh berries
- Blackout - Fudge layered cake with chocolate mousse & chocolate ganache
- Tiramisu - Layers of vanilla cake soaked with coffee liquor, topped with mascarpone butter cream and dusted with cocoa powder



ALL ENTREES SERVED WITH ROASTED POTATOES AND SAUTÉED VEGETABLES. EACH MEAL IS ACCOMPANIED WITH HOMEMADE BREAD, SEASONED OLIVE OIL, FRESHLY BREWED COFFEE & TEA. OUR CHEF CAN SUBSTITUTE ANY OF YOUR FAVORITE DISHES FOR THIS MENU UPON REQUEST

All specialty Entrees will be charged per final head count unless the quantity is specified for each of the upgrades

Private Event Space Minimums Apply - Please Inquire

FOX BARN BUFFET

\$32.95
PLUS TAX & GRATUITY

SALADS

(Choice of 1)

- Caesar Salad - Fresh shaved Locatelli and house Caesar dressing
- Lettuce Wedge - With cherry tomato, bacon, Bleu Cheese or Russian dressing
- Baby Spinach Salad - Walnuts, dried cranberries, granny smith apples, Gorgonzola cheese, champagne vinaigrette

ITALIAN PASTA

(Choice of 1)

- Rigatoni Alfredo - Baby spinach, fresh basil, creamy parmesan Alfredo sauce (Vegetarian)
- Penne Ala Vodka - Fresh peas, prosciutto, Vodka Blush sauce
- 3 Cheese Ravioli - Made with ricotta, mozzarella and parmesan cheese served in Aurora sauce (Vegetarian)

SIDES

(Choice of 2)

- Garlic Mashed Potatoes
- Roasted Red Bliss Potatoes
- Rice Pilaf
- Vegetable Medley
- Garlic Green Beans

ENTREES

(Choice of 3)

- Chicken Marsala - Pan seared chicken breast with sauteed wild mushrooms in a rich Marsala wine sauce
- Chicken Parmesan: Home made breaded chicken cutlet topped with provolone cheese
- Sausage & Peppers - Sweet Italian pork sausage, cooked with onions and bell peppers
- Meatballs - Made with pork, beef and veal in our home made marinara, served with rolls
- Roast Beef - Slowly cooked round top beef thinly sliced in Au Jus, served with rolls
- Egg Plant Parmesan - Breaded eggplant layered with Mariana sauce, fresh basil and provolone (Vegetarian)
- Farmers Stir Fry - White rice, Farmers choice vegetables, ginger, wasabi cucumber dressing (Vegan)
- Roasted Atlantic Salmon - With lemon white wine tomato butter sauce

ADD ON CARVING STATION

- HERB CRUSTED BEEF TENDERLOIN | \$19.95 p/p
- PRIME RIB SLOW ROASTED | \$19.95 p/p
- HONEY DEJON CRUSTED TURKEY BREAST | \$12.95 p/p
- WHOLE PORCHETTA ITALIAN STYLE or BBQ ROASTED PIG | \$15.95 p/p (50 person minimum)
- HICKORY SMOKED BBQ BRISKET | \$14.95 p/p
- CHERRY SMOKED HAM | \$7.95 p/p

Private Event Space Minimums Apply - Please Inquire

CORPORATE HAPPY HOUR PACKAGE
\$25 PER PERSON
ONLY AVAILABLE FOR SEMI-PRIVATE CORPORATE EVENTS
4PM-6PM

APPETIZERS

CHOICE OF 3 INCLUDED

Stationed or Butlered

- Prime Rib Egg Rolls: Spicy horseradish cream sauce
- Fried Parmesan Ricotta Ravioli - Spicy Marinara + Olive Oil + Shaved Locatelli + Toasted Bread Crumbs
- Spanakopita - Spinach, feta cheese, pastry
- Chicken Cordon Bleu Bites: Sweet and spicy mustard
- Smoked Chicken Quesadilla: Caramelized onion, poblano peppers, chipotle crema
- Vegetable spring roll: Spicy mustard aioli, Thai chile dipping sauce
- Bruschetta: Tomato tossed with imported extra virgin olive oil and basil served on a parmesan crostini

UPGRADES: Stationed or Butlered

- Shrimp Lejon: Shrimp wrapped in bacon with spicy horseradish sauce **\$4.00 P/P**
- Coconut shrimp: Sweet chili sauce **\$4.00 P/P**
- Shrimp Cocktail: Chilled jumbo shrimp served with citron cocktail sauce **\$4.00 P/P**
- Crab Stuffed Mushrooms: Stuffed with lump crab meat and jack cheese **\$4.00 P/P**
- Filet Mignon Horseradish Crostini: Thinly sliced filet mignon with horseradish cream **\$4.00 P/P**



COLD STATIONS

Choice of 2 INCLUDED

- **Roasted Pepper Hummus** – Served with toasted pita chips
- **Grilled Vegetable & Hummus** - Eggplant, red onion, zucchini, squash and mushrooms served with roasted pepper hummus
- **Vegetable Crudité & Spinach Dip** - Broccoli florets, green beans, asparagus, bell peppers, celery sticks, carrots, button mushrooms, cherry tomatoes
- **Pepperoni & Cheese** - Imported pepperoni, cubed cheddar, Swiss, mild and sharp provolone and fresh grapes
- **Fresh Fruit Tray** - Seasonal Fruit served with whipped cream
- **Caesar** - Traditional Caesar salad with house made dressing and shaved Locatelli cheese
- **Baby Spinach** – Dried cranberries, apples, crumbled gorgonzola, candied walnuts, Champagne vinaigrette

COLD STATION UPGRADES

ANTIPASTO DISPLAY

All the Italian favorites! – \$8.95 per person

Imported Genoa Salami, Prosciutto

Di Parma, Sharp Provolone, Hot pepper shooters, marinated mushrooms, Sicilian olives, roasted red peppers, long hot peppers, Broccoli Rabe and Artichokes.

Assorted breads & crostini

(25person minimum)

CHEESE DISPLAY

All the Italian favorites! – \$6.95 per person

Aged Cheddar, Whipped Brie, Gorgonzola, served with assorted crackers, fresh fruit, candied walnuts, seasonal jam, honey

(25person minimum)



HOT STATIONS

Choice of 2 INCLUDED

- **Italian Roast Beef** - Marinated slow roasted, sliced thin and served in au jus/Rolls
- **Hickory Smoked Pulled Pork** -Slow smoked and tossed with sweet and spicy bbq/Rolls
- **Sweet Sausage and Peppers** – Sharp provolone, basil marinara, hot peppers / Rolls
- **Farmers Stir Fry** - White rice, Farmers choice vegetables, ginger, wasabi cucumber dressing (Vegan)
- **Penne ALa Vodka** – Penne pasta tossed with peas and prosciutto, served in blush sauce with fresh herbs
- **Rigatoni Alfredo** - Rigatoni pasta tossed with fresh spinach in a creamy Alfredo sauce
- **Chicken Tender** –Honey mustard, BBQ dipping sauces

HOT STATION UPGRADES

SLIDERS

- **Black Angus Cheese Burger** – with cheddar **3.75 P/P**
- **Hickory Smoked Beef Brisket** - with spicy BBQ Sauce **4.5 P/P**
- **Chicken Salad** - mayo, onion, celery, fresh herbs **3.50 p/p**
- **Pulled Pork** - with Provolone **4.25**
- **Grilled Mediterranean Vegetable Slider** -Grilled peppers, mushrooms, onions, squash, sweet potato with sun dried tomatoes and fresh herbs - **3.50 p/p**

WING SAMPLER: 7.5 p/p

- **A trio of our signature jumbo wings!** A Mix of buffalo, signature 29 sauce and Sweet and spicy bbq

TACO BAR: 10.5 p/p

- **Pulled chicken, beef brisket, pulled pork served with shaved lettuce, pico, pineapple salsa, corn and black bean salsa, cheddar cheese and sour cream**

DESSERT INCLUDED

Cookie Tray

Chocolate Chip, Oatmeal Raisin

BAR ARRANGEMENTS

Packages include soft drinks + Juices

CASH BAR

- Guests pay for individual drinks
+gratuity/service charge

CONSUMPTION BAR –A LA CARTE

+gratuity/service charge

*Consumption tab for group
(Can limit group selection)*

BEER & WINE PACKAGE

\$10 per guest first hour

\$8 per guest each additional hour

+gratuity

Includes Select Drafts

Yuengling Lager / Michelob Ultra / Miller Lite /

Amstel Lite / Heineken /Corona /

Woodbridge Chardonnay / Sauvignon Blanc /

Pinot Noir / Woodbridge Merlot / Cabernet

Soft Drinks + Juices

MIMOSA STATION

\$8 per guest first hour

\$4 per guest each additional hour

(add A la Carte craft bloodies for \$2pp)

+gratuity

*Self served station: Ice buckets filled
with Prosecco assorted mixers & fresh berries*



DELUXE BAR PACKAGE

\$14 per guest first hour

\$12 per guest /each additional
hour +gratuity

Includes Beer + Wine Package

Absolute / Absolute Citron / Sminoff /

Stoli (Vanilla, Raspberry, Orange / Beefeater /

Bombay Dry / Bicardi / Captain Morgan /

Malibu / Cuevo Gold / Lunazul / Jim Beam /

Wild Turkey / Seagrams 7 / Seagrams VO /

Canadian Club / Dewers / J+B / Cutty Sark /

Johnnie Walker Red / Southern Comfort

PREMIUM BAR PACKAGE

\$16 per guest first hour

\$14 per guest /each additional hour
+gratuity

*Includes Wine + Beer + Deluxe Package (Select
2 Seasonal Bottles or 2 Premium Seasonal Draft
Beer (For Mini Bars substitute drafts for 4 IPA
bottles)*

Grey Goose / Ketel 1 / Belvedere / Ciroc

Bombay Sapphire/ Tanquerary / Myers / Mt. Gay / Jack

Daniels / Makers Mark / Crown Royal / Jameson /

Chivas Regal 12 yr / Johnnie Walker Black 12yr /

Espolon / Lunazul Glenfiddich 12 yr / Glenlivet 12yr

/Cointreau

BBQ MENU



In House, Pick up or Delivery Options Available

*The Crazy Susan - \$29.95 p/p
Two Meats, Three Sides and Rolls*

*The Texas Manhandler - \$31.95 p/p
Smoked Chicken, BBQ Ribs,
Two Sides, Cornbread*

*The Big Dog - \$33.95 p/p
BBQ Ribs, Two Meats,
Two Sides, Rolls,*

*The Heavy Hitter - \$35.95 p/p
BBQ Ribs, Smoked Chicken
Two Meats, Two Sides, Rolls, Cornbread*

Meat Choices

*Pulled Pork
Pit Beef
BBQ Beef Brisket
Pulled Chicken
Smoked Chicken
Smoked Sausage*

Side Choices

*Cole slaw
Macaroni Salad
Pasta Salad
Potato Salad
Baked Beans
Corn on the Cob
Baked Apples
Baked Potato
Tomato Cucumber Salad
Mac & Cheese*



THE ULTIMATE BBQ EXPERIENCE\$200.00

Have our 16 ft long bbq pit on site burning all local sweet fruit woods and hickory filling the air with the wonderful aroma of smoked meat! (smoker off site only)

Pit Master - \$20 p/h (minimum of two pit masters)

THE WHOLE HOG

Italian Style

Includes Club Rolls, Provolone Cheese, Long Hot Peppers

Minimum 50 People.....\$15 p/p

BBQ Style

Includes Potato Rolls, Coleslaw, BBQ Sauce

Minimum 50 People.....\$15 p/p

Meat Trays

Seasoned with our award winning BBQ Dry Rub

All trays feed 20 people

<i>Pulled Pork (7lbs)</i>	<i>\$110</i>
<i>Pulled Chicken (7 lbs)</i>	<i>\$105</i>
<i>Beef Brisket (7 lbs)</i>	<i>\$135</i>
<i>Sausage (7 lbs)</i>	<i>\$110</i>
<i>Sliced Pit Beef (7lbs)</i>	<i>\$105</i>
<i>BBQ Chicken: Breast, Legs, Thighs (24 pc)</i>	<i>\$95</i>
<i>St. Louis Pork Spare Ribs (7 Pk.)</i>	<i>\$155</i>



Hot Trays

All trays feed 20 people

<i>Grilled Vegetables.....</i>	<i>.....\$40</i>
<i>Baked Beans.....</i>	<i>.....\$40</i>
<i>Corn on the Cob.....</i>	<i>.....\$50</i>
<i>Mac & Cheese.....</i>	<i>.....\$40</i>
<i>Baked Potatoes.....</i>	<i>.....\$50</i>
<i>Steak Fries.....</i>	<i>.....\$40</i>
<i>Baked Apples.....</i>	<i>.....\$155</i>

ColdTrays

All trays feed 20 people

<i>BBQ Sauce (qt).....</i>	<i>\$12</i>
<i>Cole Slaw.....</i>	<i>\$35</i>
<i>Potato Salad.....</i>	<i>\$38</i>
<i>Macaroni Salad.....</i>	<i>\$38</i>
<i>Pasta Salad.....</i>	<i>\$36</i>
<i>Tomato-Cucumber Salad....</i>	<i>\$40</i>

Bread

All trays feed 20 people

<i>Corn Bread Rolls.....</i>	<i>\$1.5/ each</i>
<i>Potato Rolls.....</i>	<i>\$6/ dz</i>
<i>Club Rolls.....</i>	<i>\$8/ dz</i>
<i>LeBus Rolls.....</i>	<i>\$10 / dz</i>

OFF SITE CATERING MENU OPTIONS

*Let Us Help You Plan
Your Next Off Site
Event!*

Only Good for Takeout & Pickup (Not In-House)



COCKTAIL MENU

A la Carte by the dozen

GRAND ANTIPASTO DISPLAY

All the Italian favorites! – \$8.95 per person

Imported Genoa Salami, Prosciutto Di Parma, Sharp Provolone, Hot pepper shooters, marinated mushrooms, Sicilian olives, roasted red peppers, long hot peppers, Broccoli Rabe and Artichokes.

Assorted breads & crostini

(25person minimum)

- Prime Rib Egg Rolls: Spicy horseradish cream sauce – \$29.50 dz
- Chicken Cordon Bleu Croquette: roasted ranch aioli – \$22.5 dz
- Shrimp Lejon: Shrimp wrapped in bacon with spicy horseradish sauce – \$32.75 dz
- Crab Stuffed Mushrooms: Stuffed with lump crab meat and jack cheese – \$33.75 dz
- Rare Ahi Tuna: Wakame seaweed salad soy glaze & wasabi – \$25.75 dz
- Parmesan Crusted Fried Ravioli: Spicy marinara – \$23.50 dz
- Bruschetta: Tomato tossed with imported extra virgin olive oil and basil served on a parmesan crostini – \$20.95 dz
- Filet Mignon Horseradish Crostini: Thinly sliced filet mignon with horseradish cream – \$39.50 dz
- Chicken Quesadillas: Queso Mixto, salsa roja, cilantro, lime Crema – \$19.95 dz
- Oysters on the Half Shell: Variety of mignonette & cocktail sauce – \$26.50 dz
- Shrimp Cocktail: Chilled jumbo shrimp served with citron cocktail sauce – \$32.50 dz
- Coconut shrimp: Sweet chili sauce – \$32.50 dz
- Vegetable Spring Rolls: Packed with Thai basil, carrots, lettuce, green onion – \$19.95 dz
- Spanakopita: Crispy layers of phyllo dough filled with spinach and feta cheese – \$23.95 dz



● CHEESE ●

*Grand cheese displays
accompanied by assorted
mustards, honey, nuts, grapes,
crackers & olives*

The Wisconsin Cheese Board \$380

Serves 50-70 guest

MezzaLuna Fontina

- Inspired by an Italian Alpine favorite, this washed-rind Fontina bears rich, creamy texture and a mild, earthy flavor with hints of yeast and wild mushrooms.

Grand Cru Reserve

- This washed-rind Alpine-style cheese is months on wooden boards. Earthy and robust with undertones of fruit and nuts.

Red Spruce 4-Year Cheddar

- A Wisconsin tradition, hand-selected for additional aging to create rich, beefy and "sharp" Cheddar notes.

Vintag

Van Gogh

- Artfully crafted from fresh full-cream milk and aged a minimum of six months to create a rich flavor with undertones of caramel and coffee.

Buttermilk Blue Affinee

- Cured a minimum of six months, this creamy raw milk blue cheese has a tangy flavor that's piquant and peppery, yet never overpowering. Raw cow's milk.



COLD TRAYS

Tomato Basil Bruschetta

- Fresh tomato tossed with imported extra virgin olive oil and basil served on a parmesan crostini 24 pieces
Feeds 10-12 people: \$31.95

Jumbo Shrimp Cocktail

- Chilled jumbo shrimp served with citron cocktail sauce 24 pieces
Feeds 10-12 people: \$69.00

Grilled Vegetable & Hummus

- Eggplant, red onion, zucchini, squash and mushrooms served with roasted pepper hummus
Feeds 20-25 people: \$70

Fresh Fruit Tray

- Seasonal Fruit with whipped cream
Feeds 20-25 people: \$45.99

Roasted Pepper Hummus

- Served with toasted pita chips
Feeds 20-25 people: \$45.99

Vegetable Crudité & Spinach Dip

- Broccoli florets, green beans, asparagus, bell peppers, celery sticks, carrots, button mushrooms, cherry tomatoes
Feeds 20-25 people: \$85

Pepperoni & Cheese

- Imported pepperoni, cubed cheddar, Swiss, mild and sharp provolone and fresh grapes
Feeds 20-25 people: \$64.99

We are a company of cooks who believe that quality food can be made in every setting!



HOT TRAYS

Hot Appetizer Sampler

- Shrimp Lejon (15 pc) - Prime rib egg rolls (15 pc), Parmesan crusted fried ravioli (15pc). –
45pc Feeds 12-15 p - \$120.00

Chicken Tender

–Honey mustard, BBQ dipping sauces
Feeds 12—15 people - 24 pc. – \$49

Jumbo Wings

– Buffalo, Signature 29 sauce or chipotle
- Feeds 12—15 people
- 48 pc. – \$70

Italian Roast Pork or Beef

- Marinated slow roasted, sliced thin and served in au jus
-7lb. with 20 rolls – Feeds 20-22p - \$95
*Add provolone 9.99 per lb.
(1 lb. feeds 8-10p)*

Sausage and Peppers

– Mild Italian sausage with caramelized onions, garlic and peppers
-7lb. with 24 rolls – Feeds 18-20 \$90

Chicken Cutlet Parmesan

- South Philly style bread, basil, parmesan, and mozzarella cheese
-12 cutlets with 12 rolls
-Feeds 10-12 \$69

Penne ALa Vodka

– Penne pasta tossed with peas and prosciutto, served in blush sauce with fresh herbs
– Feeds 20-22 p \$55

Farmers Stir Fry

White rice, Farmers choice vegetables, ginger, wasabi cucumber dressing (Vegan) Feeds 12-15 p \$60.95 p/p

3 Cheese Ravioli – Fresh pasta stuffed with ricotta, parmesan, and Locatelli cheeses, served in marinara sauce
30 pc – Feeds 10-15 as a side – \$60.95

Rigatoni Alfredo - Rigatoni pasta tossed with fresh spinach in a creamy Alfredo sauce
– Feeds 20-22p \$58.95

Herb Grilled Chicken Breast – Lemon garlic beurre blanc sauce
15 pc. – Feeds 12-15p \$65.95

Pesto Roasted Salmon - Smoked tomato beurre blanc sauce
20 pc. – Feeds 18-20p \$120.95

Broiled Tilapia – Tomato basil beurre blanc sauce
12 pc. – Feeds 10-12p \$59.75

SLIDERS

20 Sliders per tray – Serves 10-12 people

Jumbo Lump Crab Cake
– with chipotle aioli - \$139.95

Black Angus Cheese Burger
– with cheddar - \$52.95

Hickory Smoked Beef Brisket
– with spicy BBQ Sauce - \$69.95

Chicken Salad
– mayo, onion, celery, fresh herbs - \$49.95

PVB Meatball Parmesan
- with Provolone - \$54.95

Grilled Mediterranean Vegetable Slider
-Grilled peppers, mushrooms, onions, squash, sweet potato with sun dried tomatoes and fresh herbs - \$59.95

HOT SIDE TRAYS

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smiles on our clients faces!*

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they're our favorite cousin, So
welcome to the Family!*

Grilled Asparagus with Roasted Peppers – Drizzled with olive oil and lemon
3Lb. Tray Serves 10-12 p - \$32.95

Garlic Green Beans
– Sautéed with butter, white wine and fresh herbs
3 lb. Tray Serves 10-12 p - \$27.95

Vegetable Rice Pilaf
– English peas, corn, carrots and celery
5 lb. Tray Serves 10-12 p - \$29.95

Sour Cream and Chive Mashed Potatoes
– Whipped with cream and butter
5 lb. Tray Serves 10-12 p - \$32.95

Old Bay Roasted Potatoes
– Roasted until crisp and tender with green onions
5 lb. Tray Serves 10-12 p - \$32.95



SALAD TRAYS

(Serves 12-15 people)

CAESAR - Traditional Caesar salad with house made dressing and shaved Locatelli cheese \$39.95
with grilled chicken \$55.95
Serves 12-15 p

BABY SPINACH – Dried cranberries, apples, crumbled gorgonzola, candied walnuts, Champagne vinaigrette
Serves 12-15 p - \$43.50

TOMATO, BASIL + FRESH MOZZARELLA
- Over mixed greens drizzled with imported extra virgin olive oil and aged Balsamic Vinaigrette
Serves 12-15 p - \$46.00

ICEBERG WEDGE – Topped with tomatoes, crispy bacon, Blue Cheese dressing and crumbled gorgonzola
Serves 12-15 p - \$49.95

COBB SALAD – Grilled diced chicken, Romaine lettuce, cherry tomatoes, Smokey bacon, avocado, corn, Blue Cheese crumble, Ranch dressing
Serves 12-15 p - \$56.95

SPRING CAESAR PASTA SALAD
- Penne pasta, Romaine lettuce, grilled chicken, cherry tomato, red onion, shaved parmesan, Caesar Vinaigrette
Serves 12-15 p - \$56.95



SIDE SALAD SAMPLER

(Feeds 20-22 pp \$81)

3lb Red Bliss Potato Salad - Celery, green onion in a creamy dijon dressing

3lb Italian Pasta Salad – Provolone, pepperoni, roasted peppers, artichokes in a red wine vinaigrette

3lb Tomato Mozzarella Salad– Fresh Mozzarella, cherry tomatoes, fresh basil

5lbs Yukon Gold Potato Salad - Smokey bacon, celery, horseradish aioli
Serves 18-20 \$45.50

5lbs Italian Style Past Salad - Sharp provolone, pepperoni, salami, artichokes, tomatoes, olives, roasted peppers, Balsamic Vinaigrette
Serves 18-20 \$43.50

DESSERT TRAYS

Feeds 20-22 p

Mini Cannoli Tray

Mini cannoli shell stuffed with
chocolate chip ricotta filling

45 pc. \$69.95



Cookie Tray

Chocolate Chip, Oatmeal Raisin

46 pc. \$48.95



Assorted Brownie Tray

Milk Chocolate and Blondie

46 pc. \$59.95

Loaded Mini Pastry Tray

(25 each of the above)

75 pc. \$85.95



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