

BREAKFAST/BRUNCH MENUS: *The Empress Room*

PARAVATI STYLE

BREAKFAST BUFFET

(MINIMUM OF 30 GUESTS)

Assorted Danish
Muffins
Sliced Seasonal Fruit
Scrambled Eggs
Breakfast Potatoes
Country French Toast
Sausage Links
Crispy Bacon
Buttermilk Biscuits

BEVERAGES

Orange Juice
Cranberry Juice
Hot Tea
Regular Coffee
Decaffeinated Coffee

\$20.95 PER PERSON

Plus 6% sales tax and 20% service charge

OMELET STATION (OPTIONAL)

(ADD \$3.00 PER PERSON)

WAFFLE STATION (OPTIONAL)

(ADD \$4.00 PER PERSON)

SUBSTITUTE FOR FRENCH TOAST (ADD \$2.95 PER PERSON)

BRUNCH

BRUNCH MENU

(MINIMUM OF 40 GUESTS)

Assorted Danish
Muffins
Sliced Seasonal Fruit
Scrambled Eggs
Country French Toast
Breakfast Potatoes
Sausage Links
Crispy Bacon
Chicken Marsala
Buttermilk Biscuits
Farfalle Pasta w/ Sun-Dried Tomatoes & Peas in a Parmesan Cream Sauce
Eggs Benedict (add \$3.00 per person)

BEVERAGES

Orange Juice
Cranberry Juice
Hot Tea
Regular Coffee
Decaffeinated Coffee

\$25.95 PER PERSON

Plus 6% sales tax and 20% service charge

WHERE TRADITIONS GET STARTED

610-666-8112

1489 Dekalb Pike, Blue Bell, Pennsylvania

www.ParavatiCateringGroup.com

* Menu is Subject to Change *

LUNCHEON BUFFET MENUS: *The Empress Room*

Includes: Soda, Iced Tea, Coffee and Hot Tea

LUNCHEON BUFFET I

SALAD AND SOUP

(CHOOSE 2)

Chicken Noodle Soup
Italian Wedding Soup
Classic Caesar Salad
Mixed Green Salad

PASTA SALAD W/ ROASTED TOMATOES, RED PEPPERS IN BALSAMIC VINAIGRETTE

FRESH FRUIT SALAD

MIXED MINI SANDWICHES

(ASSORTMENT)

Turkey
Roast Beef
Tuna Salad
Chicken Salad
Egg Salad

ASSORTMENT OF FRESH BAKED COOKIES AND BROWNIES

\$23.95 PER PERSON

Plus 6% sales tax and 20% service charge

LUNCHEON BUFFET II

SALAD

(CHOOSE 1)

Classic Caesar Salad
Mixed Green Salad

ENTRÉES

(CHOOSE 2) (ADDITIONAL CHOICE \$4.00 PER PERSON)

Sausage Scaloppini
House-Made Meatballs
Chicken Francaise
Chicken Marsala
Baked Salmon
Roasted Pork Loin

PASTA

(CHOOSE 1) (ADDITIONAL CHOICE \$3.00 PER PERSON)

Baked Stuffed Shells
Penne Ala Vodka
Pasta Alfredo

CHEF'S CHOICE OF VEGETABLE

DESSERT

(CHOOSE 1)

Cheese Cake w Fruit Topping
Triple Chocolate Cake
Carrot Cake
Mini Italian Pastries & Cookies (ADDITIONAL \$2.00 PER PERSON)

\$26.95 PER PERSON

Plus 6% sales tax and 20% service charge

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TASTE OF ITALY BUFFET: *The Empress Room*

Includes: Soda, Iced Tea, Coffee and Hot Tea

ANTIPASTO DISPLAY

Assorted Cheeses
Italian Meat Display
Roasted Peppers
Tomato Bruschetta

VEGETABLE

Zucchini
Yellow Squash
Tomatoes in Garlic and Oil

GARLIC BREAD, ROLLS AND BUTTER

SALAD

Caesar Salad

ENTRÉES (CHOOSE 2)

Chicken Parmesan
Sausage Peppers and Onions
Tuscan Salmon
Chicken Francaise

PASTA

(CHOOSE 2)

Penne Alla Vodka
Cheese Lasagna Rollups
Tortellini Alfredo
Rigatoni Bolognese

DESSERT

Mini Italian Pastries

\$31.95 PER PERSON (LUNCH)

\$41.95 PER PERSON (DINNER)

Plus 6% sales tax and 20% service charge

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DINNER BUFFET: *The Empress Room*

Includes: Dinner Rolls & Butter; Soda, Iced Tea, Regular & Decaf. Coffee and Hot Tea

WELCOME RECEPTION

Served for first 1/2 hour: Assorted Cheese and Bruschetta

SALAD

(CHOICE OF ONE)

House Salad with Assorted Dressings
Classic Caesar Salad

PASTA

(CHOICE OF ONE) (ADDITIONAL CHOICE \$3.00 PER PERSON)

Penne Ala Vodka
Baked Stuffed Shells
Penne in Marinara Sauce
Farfalle w/ Peas, Sun-Dried Tomatoes in
a Parmesan Cream Sauce
Italian Style Mac n Cheese
Pasta Alfredo
Cheese Tortellini in Rosa Sauce

VEGETABLE & STARCH

(CHOICE OF TWO)

Green Beans
Seasonal Vegetable Medley
Sautéed Broccoli
Roasted Red Potatoes
Red Skin Mashed Potatoes
Broccoli Rabe (add \$1.00 pp)
Asparagus (call for pricing)

ENTRÉES

(CHOICE OF TWO*) (ADDITIONAL CHOICE \$4.00 PER PERSON)

Sausage Scaloppini
Beef Marsala
Beef Scaloppini
House-Made Meatballs
Broiled Cod
Chicken – choose your style (Marsala, Picatta, Francaise,
Parmesan, Tuscan)
Baked Salmon
Rosemary Roasted Pork Loin
Carved Top Round (add \$3.00 pp)
Carved Prime Rib (add \$5.00 pp)
Chicken Messina (topped w/ broccoli rabe & sharp provolone)
(add \$2.00 pp)
Veal Parmesan (add \$3.00 pp)

DESSERT

(CHOICE OF ONE)

Cheese Cake w/ Fruit Topping
Triple Chocolate Cake
Carrot Cake
Mini Assorted Italian Pastries (add \$2.00 pp)

\$37.95 PER PERSON

Plus 6% sales tax and 20% service charge

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SEATED DINNER: *The Empress Room*

All Seated Dinners Include: Salad, Entrée, Vegetable, Starch, Dessert, Rolls & Butter;
Soda, Iced Tea, Regular & Decaf. Coffee and Hot Tea

WELCOME RECEPTION

Served for first 1/2 hour: Assorted Cheese and Bruschetta

APPETIZERS & SOUPS (OPTIONAL)

(ADD \$4.00 PP)

Medley of Fresh Seasonal Fruit
Minestrone Soup
Vegetable Beef Barley
Chicken Noodle
Italian Wedding

SALAD

(CHOICE OF ONE)

Mixed Greens
Caesar Salad

STARCH

(CHOICE OF ONE)

Roasted Red Bliss Potatoes
Twice Baked Potato
Garlic Mashed Potatoes

VEGETABLE

(CHOICE OF ONE)

Chef's Choice

DESSERT

(CHOICE OF ONE)

Cheese Cake w/ Fruit Topping
Triple Chocolate Cake
Carrot Cake
Mini Assorted Italian Pastries (add \$3.00 pp)

ENTRÉES

(CHOICE OF TWO)

Chicken Marsala \$31.95 pp
Sautéed with Mushrooms in a Marsala Wine Sauce

Chicken Picatta \$31.95 pp
Sautéed with Capers in a Lemon & White Wine Sauce

Chicken Francese \$31.95 pp
Dipped in Egg Batter with White Wine Sauce

Chicken Lauren \$31.95 pp
Pan seared, topped with Spinach & Asiago

Roast Pork Tenderloin \$31.95 pp
Topped with Roasted Red Peppers & Gravy

Prime Rib of Beef Market pp
8 oz. cut, served with Aus Jus

New York Strip Steak Market pp

Filet Mignon Market pp
Topped with Crispy Fried Onions

Veal Picatta \$34.95 pp
Sautéed with Capers in a Lemon & White Wine Sauce

Veal Marsala \$34.95 pp
Sautéed with Mushrooms in a Marsala Wine Sauce

Broiled Flounder \$34.95 pp
Stuffed with Crab Imperial

Sautéed Crab Cakes \$34.95 pp
With a Herb Butter Sauce

Flounder Francese \$33.95 pp
Dipped in Egg Batter with White Wine Sauce

Grilled Salmon \$33.95 pp
Topped with a Dill Cream Sauce

**Ask your catering specialist about
combination entrée dishes**

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GENERAL INFORMATION

DEPOSIT & PAYMENT SCHEDULE

A signed contract and an initial deposit of \$500.00 is required to reserve the room for your event. Banquet room rentals will not be reserved until your deposit is received. Final payment is due three (3) business days prior to your event. **All monies are non-refundable. We accept Visa, Mastercard and American Express with a 3.5% processing fee assessed on each card transaction.** Please make checks payable to: Paravati Catering Group, mail to PO Box 7201 Audubon, Pa. 19407.

GUARANTEE

The customer agrees to provide Paravati Catering with a tentative headcount fourteen (14) days prior and a final count seven (7) days prior to function date. **This is considered your final guarantee and NOT subject to reduction.**

ROOM FEES

The following are the room rental fees: Constantine Room \$100.00, The Empress Room \$200.00. These fees will be applied to the bill after taxes and service charges. Extension of time is available at an additional fee of \$200.00 per half hour.

VENDORS

The building will be locked and armed one (1) hour after the function contracted time. **All vendors must be informed by the host that they must be packed up and exit building within the one hour time or host will be billed the extension time fee.** All vendors must supply Paravati Catering a copy of their Certificate of Liability Insurance no later than two (2) weeks prior to event date. Paravati Catering reserves the right to deny entrance into the building if no certificate is on file.

MENU SELECTIONS

Final menu selections, dietary needs, room arrangements and other details needed for your event must be received fourteen (14) days prior to your event. **All food will be supplied by Paravati Catering and consumed within the time frame on contract. Food is not permitted to be removed from building due to certain liabilities.** Paravati Catering reserves the right to confiscate food brought into building as this is a violation to this policy without prior arrangements from management. Per the Montgomery County Health Department, consumption of raw or undercooked foods may increase the risk of food-borne illnesses.

BAR SERVICES

LIMITED PACKAGE – includes one bartender, wine glasses, plastic beer cups, ice, Liquor Liability Insurance. \$225.00, customer supplies beer and wine. Additional bartender(s) \$100.00 each.

FULL PACKAGE – includes one bartender, wine & mixer glasses, plastic beer cups, ice, bar mixers and fruit, Liquor Liability Insurance. \$400.00, customer supplies all alcohol. Additional bartender(s) \$100.00 each.

Paravati Catering requires guests to have proper ID, we reserve the right to not serve anyone that appears to be intoxicated. The host understands and agrees to abide this policy and uphold the laws of the state.

*Our Staff Will Make Every Effort To Make Your Event As Special As Possible.
We Take Great Pride In Providing Customer Satisfaction.*