

DESSERTS

Serves Approximately 25 Guests

Chocolate Chunk Brownie Tray.....	\$50.00
Assorted Dessert Bars.....	\$75.00
Assorted Cookie Trays.....	\$40.00
New York Style Cheesecake (16 Slices).....	\$35.00
Fresh Fruit Tray.....	\$80.00

BEVERAGES

Soft Drinks - Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Lemonade, Fruit Punch, Sweetened Raspberry Iced Tea, Unsweetened Iced Tea...	\$2.25
Soft Drink Pitcher.....	\$6.95
Coffee.....	\$2.05
Tea.....	\$1.95
Juice - Cranberry, Orange, Pineapple.....	\$2.50
Milk - Regular or Chocolate.....	\$2.50

BAR

We offer a complete line of liquor, wine and beer to compliment any occasion

Open Bar packages are based on consumption

Cash Bar packages are pay as you go

Special Bar Packages can be customized to fit any budget

BOOKING YOUR PARTY

To book a buffet or order from our catering menu, please contact our
Event Coordinator today!

Email: contactus@rascalsfoodandfun.com

Phone: 610.973.1794

A \$100 non-refundable deposit is required when booking an event.
6% PA Sales Tax and an 18% Service Fee will be added to the total bill.

FLAVOR

Grill House

~ a distinctive taste ~

Buffet/Catering Menu

HOT HORS D'OEUVRES

Serves Approximately 25 Guests

Buffalo Wings with Celery and Blue Cheese Dressing.....	\$45.00
Flavor's Mini Crab Cakes with Lime Aioli.....	\$75.00
Golden Fried Mozzarella Sticks with Marinara.....	\$40.00
Chicken Quesadilla Wedges with Sour Cream and Salsa.....	\$75.00
Roasted Veggie and Feta Cheese Focaccia.....	\$50.00
Mushrooms Stuffed with Crabmeat.....	\$80.00
Three Cheese Spinach and Artichoke Dip with Homemade Tortilla Chips.....	\$60.00
Chicken Tenders with Flavor's Honey Mustard Sauce.....	\$65.00
Sautéed Pierogi with Caramelized Vidalia Onions and Sour Cream.....	\$45.00
Tortellini Tossed with Tomato, Spinach and a Tarragon Cream Sauce Topped with Shaved Parmesan.....	\$60.00
Assorted Mini Quiche.....	\$75.00
Assorted Slammer Tray with Beef Burger, Pulled Pork and Grilled Chicken.....	\$75.00

COLD HORS D'OEUVRES

Serves Approximately 25 Guests

Roma Tomato Bruschetta with Garlic Crustinis.....	\$45.00
Hummus Platter with Olives, Feta and Warm Pita.....	\$50.00
Antipasto.....	\$85.00
Chilled Shrimp Cocktail with Remoulade Sauce.....	\$80.00
Tortilla Chips and Salsa.....	\$25.00
Smoked Salmon Turbans with Dilled Cheese and Cucumber.....	\$75.00
Melon and Prosciutto.....	\$40.00
Fresh Mozzarella with Oven Dried Tomatoes, Balsamic Glaze and Fresh Basil..	\$70.00
Crudités with Assorted Dips.....	\$45.00
Assorted Cheese and Cracker Tray.....	\$55.00

SOUPS

Serves Approximately 25 Guests

Large Tureen of Our White Chicken Chili Served with Crackers and Garnish....	\$75.00
Large Tureen of Other Homemade Soups Served with Crackers and Garnish...	\$70.00

SALADS

Serves Approximately 25 Guests

Classic Caesar Salad with croutons and shaved parmesan.....	\$50.00
Crisp Garden Salad Mixed greens, tomato, red onion and shredded cheeses with your choice of dressing.....	\$45.00
Greek Salad Romaine lettuce, red onion, calamata olives, tomato and feta cheese with a red wine vinaigrette.....	\$60.00

ENTREES

Serves Approximately 12 Guests

*Served with two sides and fresh baked bread with butter
Please consult with our Event Coordinator for recommended portion sizes*

House Specialty: Orecchiette Pasta Little ear shaped pasta sautéed with oven dried tomato, garlic, shrimp, sweet Italian sausage, parmesan and fresh herbs.....	\$110.00
Flavor Grill House Meatloaf Served with a rich red wine demi-glace.....	\$90.00
Chicken Saltimbocca Boneless chicken breast wrapped with prosciutto and fresh sage, topped with mozzarella and finished with a Madeira wine sauce.....	\$110.00
Potato Crusted Salmon Salmon filets crusted with potato, baked and served with a savory mustard sauce.....	\$120.00
Roasted Herbed Pork Loin Rubbed with fresh herbs, roasted and served with mango chutney.....	\$100.00
Roasted Sliced Filet Mignon With sautéed spinach and a red wine demi-glace.....	\$140.00
Roasted Turkey Breast Sliced turkey breast served with gravy and homemade cranberry sauce.....	\$95.00
Fish 'n' Chips Beer battered haddock with our delicious remoulade sauce served with hand cut boardwalk fries.....	\$100.00
Mediterranean Pasta Primavera Penne tossed with tomato, calamata olives, red pepper and caramelized Vidalia onions in a light cream sauce topped with feta.....	\$85.00
Roasted Chicken Au Jus Succulent oven roasted half chickens.....	\$110.00
Roasted Vegetable Lasagna Layers of pasta, roasted vegetables, marinara and ricotta baked with mozzarella.....	\$90.00

Entrée Side Options

Fresh Mashed Red Potatoes, Broccoli with Garlic Butter, Herb Roast Potatoes, Homemade Coleslaw,
Aromatic Basmati Rice, Sautéed Zucchini and Tomato, Hand Cut Boardwalk Fries and Glazed Carrots