

Banquet Buffet Menu

2020/2021 Pricing

Requires a minimum of 35 adult guests
Please add 6% sales tax and 20% taxable service charge to all pricing
200.00 Private room charge required

~Buffet Menu~

Lunch

Served from 11:30-2:00pm

Two Entrée Buffet - 26.50 Three Entrée Buffet 30.75

Dinner

Served after 2:00pm

Two Entree Buffet - 29.50 per person Three Entree Buffet - 33.75 per person

All Buffets Include the Following

Choice of 2 Vegetables and 2 Starches

Fresh Rolls and Butter

Caesar Salad **OR** Mixed Tossed Salad with Assorted Dressing

Coleslaw

Coffee, Hot Tea, Unsweetened Iced Tea and Lemonade

Dessert Station

Vegetable Choices

(Choose two)

Mixed Vegetable Medley (Broccoli, Cauliflower & Carrots)

Honey Glazed Carrots

Corn O'Brien (with Bacon & Red Peppers)

Broccoli

Cauliflower

Green Beans

Roasted Vegetables (Red Peppers, Squash, Zucchini, & red onion)

Buttered Corn

Roasted Root Vegetables

Starch Choices

(Chose two)

Parsley potatoes

Sweet potato mash

Roasted red skinned potatoes

Whipped potatoes

Chipotle mashed potatoes

Horseradish mashed potatoes

Au gratin potatoes

Roasted fingerling potatoes

Macaroni and cheese

Vegetable rice pilaf

Entree Choices

Choose two or three entrees

Chicken Piccata
Chicken Marsala
Chicken Cordon Bleu
Chicken Parmesan with Penne
Chicken and Sausage with Baked Penne
Herb Crusted Chicken

Grilled Flank Steak- prepared medium
Meatloaf
Shepherd's Pie
Baked Ham and Pineapple Glaze
Roasted Pork Loin with Apple Glaze
Turkey and Dressing

Apricot Salmon
Broiled Salmon with Dill Sauce
Stuffed Flounder Florentine
Broiled Flounder
New England Crusted Cod
Seafood Newburg with Rice

Vegetable Alfredo over Penne
Penne Marinara
Penne Marinara with Meatballs
Stuffed Shells
Lasagna - cheese and/or meat

Entrée items for additional cost

Halibut- 1.95
Crab Cakes- 3.95
Braised Beef- 2.50
Carved Prime Rib, au jus – prepared
medium rare- 3.50

Dessert Station

Includes the following

Warm Apple Crisp
Assorted cookies

Plus your choice of one of the following:

Banana Caramel Bread Pudding
Pumpkin Bread Pudding
Kahlua Bread Pudding
Peanut Butter Cup Bread Pudding
Pumpkin Crème Brulee
Crème Brulee

Add a scoop of vanilla ice cream served with your dessert – 1.25



Add a Soup Course

4.75 per person

Please ask about our delicious soup choices

Add Stationary or Passed Hors d'oeuvres

Hors d'oeuvres pricing is based on a half hour time period prior to dinner service
Please ask about our Hors d'oeuvres menus to enhance your event

Please keep in mind that all menus can be customized to your individual tastes or dietary needs

General Information



1. Menu selection, room arrangements and all other arrangements must be received thirty (30) days prior to your event.
2. The Host agrees to inform two (2) weeks before event and again three (3) business days before the event of a guaranteed number of guests. If more than a 20% decrease in the count is made from original approximate count, an increase in price per person may occur, other room assignments be made, and menus may need to be adjusted. For Buffet and Served Menus, a minimum of thirty-five (35) adult guests is required. Fewer than thirty-five (35) people a price difference may apply.
3. No outside food or beverage is permitted, unless arranged with manager ahead of time, i. e., (Shower Cake). All remaining food is property of Fireside Tavern and cannot be taken off premise due to liability.
4. In Pennsylvania, persons under the age of twenty-one (21) may not consume alcoholic beverages. Management reserves the right to request proper identification. Host agrees to cooperate fully with Fireside Tavern's efforts to comply with and to enforce all such applicable rules, regulations, and codes. There is a bartender fee of 100.00 for a three (3) hour event. Bar packages can vary from cash bar, open bar, or variation of both.
5. Multiple Entrées - Some form of entrée indication is required at the guest table, such as coded name tags, or colored tickets. This will enable better service. The higher price prevails for two separate entrees. A third entree is an additional 3.00 per person. Multiple Desserts- An additional dessert option is an additional 1.00 per person. The higher price prevails for two separate desserts.
6. A non-refundable 200.00 deposit is required to hold the date. Private functions require a 200.00 private room fee. Children prices are from ages 4-10 years. Under three (3) years of age with no meal are no cost. The price per person does not include a 6% Pennsylvania Sales Tax, or a 20% taxable Service Charge. Final payment is due by cash or check the day of the event. If using a credit card a 3.4% convenience fee will be added.
7. All events are based on three (3) assigned hours. Additional hours for the Lancaster, Fulton or Strasburg rooms are 150.00 per hour. Additional hours for the ballroom will be given by quote. The host agrees to begin the event as close to the scheduled time as possible.
8. There is a 50.00 room charge (cleaning fee) when glitter, flower petals, bird seed, etc. are used in the building unless arranged with a manager ahead of time.
9. Fireside Tavern agrees to assume responsibility for the staff and equipment. The Host agrees to assume responsibility for any and all damages caused by any guest, invitee, hired vendors, or other person attending the function.
10. China, glassware, flatware, tables, chairs, and linens are provided by Fireside Tavern.

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info@dsfireside.com
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Additional Items to Enhance your Event

~Outdoor Cocktail Hour~

400.00

Include 4 high top tables
5 tables with chairs and ivory linens

~High Top Tables~

To enhance your cocktail hour

6.00 per table

~Outdoor Cocktail Hour Bar Set Up~

250.00

An outdoor bar set up for the outdoor cocktail hour

~Chocolate Fountain~

For a 1 hour period

6.95 per person

Includes Fresh strawberries, cubed pineapple, pretzels, marshmallows, graham crackers,
and pound cake

~Ice Cream Sundae Bar~

For a 1 hour period

7.25 per person

Includes Vanilla Ice Cream Balls, sprinkles, peanuts, Oreo topping, Reese's peanut butter
crumbles, cherries, whipped cream, caramel topping, chocolate syrup

~Venetian Buffet~

For a 1 hour period

8.50 per person

Includes small bite sized/miniature desserts and pastries... Lemon Squares, Pecan
Diamonds, Cookies, Strawberries, Fresh Fruits, Cheesecakes, etc.

~French Fry Bar~

For a half hour period

4.95 per person

Crispy fries with toppings to include....

Ketchup, Mustard, Vinegar, Salt, Pepper, Ranch, Old Bay, Cheese Sauce, Bacon,
Scallions

~Wine Pour~

An offering of red or white wine after the salad course has been served

Pricing is dependent upon the wine that is chosen

5.50 per person for house wines

~Gold Chargers~

100.00 flat fee

One for each guest place setting to enhance the guest tables

They will be removed from the tables after dinner service

~Gourmet Coffee Station~

5.95 per person

Regular and Decaf coffees with assorted creamers, chocolate shavings, whipped cream,
cinnamon sticks
Hot tea with lemons

~Sorbet Intermezzo~

3.00 per person

Enhance your served dinner
Chilled Sorbet – Lemon, Raspberry or Mango
Served prior to the entrée course

~Hors d'oeuvres~

For a non-wedding event

For a 1 hour period

Please ask about our Butlered and Stationary Hors d'oeuvres menus

~Carving Station~

For a non-wedding event

Please ask about our carving station menu to add to your buffet

~Sangria Station~

For a non-wedding event

This would include both white and red sangrias along with assorted fruits, glassware,
straws, etc.

65.00 per gallon

~Mimosa Station~

For a non-wedding event

This would include assorted juices and fruits along with our house champagne,
glassware, etc.

2.50 per person plus 18.00 per bottle of champagne

~Champagne Toast~

For a non-wedding event

House champagne served as a toast to the event

3.75 per person

~Berry Enhancement~

Add a sliced strawberry, blueberry, blackberry or raspberry to enhance your champagne
toast

1.95 per person

~Sparkling Cider Toast~

For a non-wedding event

Sparkling Cider served as a toast to the event

3.50 per person