

Banquet Buffet Menu

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
++ Additional cost may apply

~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:

Pumpkin Bread Pudding
Kahlua Bread Pudding
Peanut Butter Cup Bread Pudding
Crème Brulee
Chocolate Peanut Butter Brownie

Add a scoop of vanilla ice cream served with your dessert – 2.00



Add a Soup Course

5.75 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**

Terms of Agreement



1. A non-refundable deposit of 200.00 is expected at the time of booking. Full payment is expected the day of the event by cash or check. The price per person does not include 6% PA sales tax or 20% taxable service charge. If using a credit card a 3.4% convenience fee will be added.
2. Menu selection, room arrangements and all other details must be received thirty days prior to the event.
3. A fairly accurate guest count should be estimated at the time of booking. The host agrees to inform two weeks before the event and again three 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 adult guests is required. Fewer than thirty-five people a price difference may apply.
4. Prices are subject to change up to 90 days prior to any function based on market fluctuation.
5. Valid ID is required for all guests consuming alcoholic beverages. Anyone without ID and whose age is determined to be questionable will be denied service regardless of age. We Fireside Tavern reserves the right to request ID from anyone seen consuming alcohol and ask anyone to leave the function for violation of the law and property policies. Fireside Tavern reserved the right to deny alcohol when deemed appropriate.
6. There is a bartender fee of 100.00 for a three-hour event. Bar packages can vary from cash bar, open bar, or a variation of both.
7. Smoking is not permitted in any indoor areas
8. The Fireside Tavern agrees to assume the responsibility for the staff and equipment. The host agrees to assume responsibility for any and all damages caused by any guests, invitee, hired vendors, or other person attending the function.
9. A cleaning fee may be applied to the invoice for and of the following, but not limited to: glitter, flower petals, feathers, or bird seed used in the building.
10. No outside food or beverage is permitted unless arranged with a manager ahead of time. All remaining food provided by Fireside Tavern is property of Fireside Tavern and cannot be taken off premise due to liability.
11. 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.
12. 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.
13. China, glassware, flatware, tables, chairs, and house linens are provided by Fireside Tavern and included in the cost per person.
14. All cancellation notices shall be written and will be effective on the date of receipt by The Fireside Tavern.

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717-687-7979 ext. 2

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www.willowshistoricstrasburg.com

info@dsfireside.com
www.dsfireside.com

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