

Shower/Luncheon Buffets

2020/2021 Pricing

Requires a minimum of 35 adult guests

200.00 private room charge required

Please Add 6% Sales Tax and 20% taxable Service Charge to All pricing

All Buffets are available with a beginning time between 11am and 2pm

Soup and Sandwiches

\$17.50 per Person

Tomato Bisque and Soup Du jour
Mixed Garden Salad with Balsamic Vinaigrette and Ranch Dressings
Assorted Slider Sandwiches – Pork BBQ, Cheese Steak, Crab Cakes
Ranch Seasoned Fries
Minted Fruit Salad
Iced Tea and Coffee

Soup & Wrap

16.95 per Person

Tomato Bisque and Soup Du jour
Crisp Caesar Salad with toppings- grilled chicken, black olives, croutons,
tomatoes, shredded mozzarella, parmesan and mushrooms
Assortment of Wraps- Ham, Turkey, Chicken, Caesar and Vegetable
Fresh Fruit Display
Nachos Chips & Salsa
Iced Tea and Coffee

The Garden Party

\$18.95 per Person

Baby Spinach Salad with Orange Segments, Candied Walnuts and Red Onion,
Poppy Seed Vinaigrette
Fresh Rolls and Butter
Lemon Basil Grilled Chicken Breast with Champagne Butter Sauce
Apricot Salmon
Roasted Red Skinned Potatoes
Mixed Vegetable Medley
Iced Tea and Coffee

Down by the River

\$19.50 per Person

Crisp Caesar Salad
Fresh Rolls and Butter
Pan Seared Chicken with Marsala Wine Sauce
Char Grilled Flank Steak with Grape Tomatoes & Wild Mushroom Sauce
Roasted Fingerling Potatoes
Rice
Steamed Green Beans
Mixed Vegetable Medley
Iced Tea and Coffee



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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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