

Banquet Served Dinner Menu

2021 Pricing

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

~Served Dinner~

All Served Dinners include the following:

Salad choice, entree, starch and vegetable, roll and butter,
coffee, hot tea, iced tea and lemonade.

Also available for additional costs are appetizers, desserts, sodas, and alcohol at listed price

Served Appetizers for additional cost:

(Choice of one)

Fresh Fruit Medley- 2.95

Soups- 4.75

Chicken corn, Broccoli and cheese, Beef vegetable,
Potato leak, Vegetable

Signature Soups- 5.75

Manhattan style crab chowder, Tomato bisque

Served Salad- included

(Choice of One for All Guests)

Mixed Garden Salad - Tossed with balsamic vinaigrette

Petite Caesar Salad - Crisp Romaine with Asiago and parmesan cheese and Caesar dressing

Baby Spinach Salad - Bacon, red onion, mushroom, hard-boiled egg, and poppy-seed dressing

Entrée Choices

(Choice of one combination dinner OR two single entrée selections
Higher entrée price prevails)

Combination Dinners

Choose only one option for all of your guests

Braised Beef and Chicken Marsala

Slow cooked beef and pan seared chicken Marsala 25.45

Chicken Marsala and Salmon

Pan seared chicken Marsala and grilled salmon 23.95

Braised Beef and Crab Cake

Slow cooked beef and a Fireside crab cake 29.95

Chicken Marsala and Filet

Chicken Marsala and a 6oz filet prepared medium 32.95

Filet and Crab Cake

6oz filet prepared medium and a Fireside crab cake 36.95

Single Entree Choices

Choice of two single entrée selections – entrée indicators are required
Food counts are due with the final guest count
Higher price prevails

Poultry

Chicken Marsala

Sautéed chicken breast and mushrooms with Marsala wine demi-glaze 21.95

Chicken Parmesan

Breaded chicken breast with marinara and mozzarella 21.95

Stuffed Chicken Breast

Homemade bread stuffing, served with a supreme sauce 21.95

Breaded Chicken Cordon Bleu

Stuffed chicken breast with ham and Swiss cheese, breaded and served with a supreme sauce 22.50

Turkey Breast

Sliced turkey breast with gravy 19.95

Pork and Ham

Pork Loin

Roasted pork loin with apple glaze 22.95

Baked Ham

Baked ham with pineapple sauce 19.95

Seafood

Apricot Salmon

Filet of salmon dusted with Cajun seasoning and glazed with an apricot reduction 25.95

Broiled Flounder Stuffed with Lump Crabmeat

Topped with lemon dill sauce 25.50

New England Crusted Cod

Served with Newburg sauce 22.95

Fireside Crab Cakes

Made with lump crab and broiled 26.95

Halibut

Served with lemon beurre blanc 25.95

Beef and Veal

Slow Cooked Braised Beef

In a rich brown sauce 27.95

Prime Rib of Beef Au Jus

(Min. of 15 people) Slow roasted and prepared medium for your guests 29.25

Filet Mignon

8oz with red wine demi sauce, prepared medium for your guests 29.95

Veal Parmesan

Breaded and served with marinara and mozzarella 24.95

Veal Marsala

Served with mushroom marsala sauce 24.95

Vegetarian

Vegetable Sautee

Julienned vegetables with garlic butter sauce over quinoa 19.95

'Beyond' Meatless Meatloaf

Served with a red wine sauce Market price

"Beyond' Vegetable Parmesan

Breaded with marinara and mozzarella Market price

Served Desserts- For additional cost

(Choice of one for all guests)

Peanut Butter Pie- 6.00
Bourbon Pecan Pie- 5.25
Warm Apple Crisp / Whipped Cream- 5.25
Carrot Cake- 5.25
Oreo Cheesecake- 5.25
Raspberry Cheesecake- 5.25
Flourless Chocolate Torte- 6.00
Snickers Blitz Pie- 6.00

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

Dessert Stations are available upon request with 50 or more guests

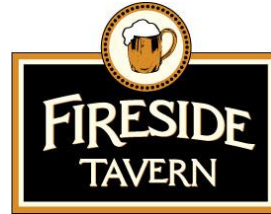


Add Stationary or Passed Hors d'oeuvres

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.

1500 Historic Drive, Strasburg, PA 17579
717-687-7979 ext. 2

info@willowshistoricstrasburg.com
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