

## GREAT AMERICAN PUB PHOENIVILLE

### **Appetizers**

**Price per 100 Pieces**

#### **Crispy Tater Tots**

Sriracha Ketchup **\$150**

#### **Bacon Wrapped Gorgonzola Bites**

Fresh Ground Beef served with a creamy horseradish sauce **\$250**

#### **Pigs In a Blanket**

Honey Mustard **\$185**

#### **Potato & Cheese Pierogies**

Sour cream and grilled onions **\$160**

#### **Cheese Quesadilla**

Pico de Gallo & sour cream **\$175**

#### **Coconut Shrimp**

Sweet Thai Chile sauce **\$250**

#### **Fried Pickles**

Battered pickle chips with creamy horseradish sauce **\$175**

#### **Italian Meatballs**

Marinara **\$160**

#### **Cheese Steak Spring Rolls**

Sriracha ketchup **\$225**

#### **Vegetable Spring Rolls**

House rolled with Mandarin orange sauce **\$175**

#### **Buffalo Chicken Wings**

Traditional with house made blue cheese **\$225**

#### **Boneless Chicken Bites**

Honey mustard **\$225**

### **Chilled Platters**

**Feeds 35-50 People**

#### **Whipped Ricotta and Sweet Tomato Jam**

Toasted crostini **\$125**

#### **Artisanal Cheese Tray**

Seasonal fruit and assorted crackers **\$125**

#### **Charcuterie Board**

Italian meats & cheeses, kalamata olives, roasted peppers, artichokes & sweet tomato jam **\$225**

#### **Lump Crab & Shrimp Salad**

Lemon tarragon mayo with assorted crackers **\$225**

#### **Veggie Plate**

Seasonal vegetables & house ranch dressing **\$70**

#### **Guacamole & Fresh Salsa**

Tortilla Chips **\$85**

#### **Hummus Plate**

Feta cheese, kalamata olives, cucumber, tomato & grilled pita **\$120**

#### **Chilled Shrimp Platter**

Traditional cocktail sauce **\$3 each**

### **Two Hour Bar Package**

**Shots not included**

**Additional \$5 per person for  
Surfside, High Noon & Stateside**

- #1** Non-Alcoholic Drinks. Coffee, Soda, Hot Tea and Fresh Brewed Iced Tea **\$4 per person**
- #2** House Wine & All Domestic Drafts & Bottles **\$28 per person**
- #2** Premium Wine & All Domestic Drafts & Bottles **\$30 per person**
- #3** Call Drinks, House Wine, All Craft & Domestic Drafts & Bottles **\$32 per person**
- #4** Premium Drinks, House Wine, All Craft & Domestic Drafts & Bottles **\$34 per person**
- #5** Premium Drinks, Specialty Wines, All Craft & Domestic Drafts & Bottles **\$36 per person**

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Please contact Debbie Hemcher, our Banquet Coordinator to book your holiday party or event today!

610-917-3333  
Dhem484@gmail.com

An additional 6% sales tax & 20% gratuity will be added to the bill. Full payment is expected on the day of the event by cash or credit card

## GREAT AMERICAN PUB PHOENIVILLE

### Specialty Buffets

Twenty-person minimum

#### Luncheon Pub

**\$23 per person**

Chicken Salad  
Fresh Baked Croissants  
Italian Macaroni Salad  
House made Potato Chips  
Fresh Fruit Plate

#### Brunch Buffet

**\$23 per person**

Scrambled Eggs with Roasted Vegetables  
Breakfast Sausage and Bacon  
Fruit Plate  
Home Fries  
Fresh Baked Croissants

#### Traditional Pub

**Italian Pork**

**\$23 per person**

**Beef Brisket**

**\$26 Per person**

French fries  
Provolone Cheese & Horseradish  
House Tossed  
Coleslaw  
Kaiser rolls

#### Italian Buffet

**\$28 per person**

Chicken Parmesan  
House Tossed or Caesar Salad  
Italian Meatballs Marinara  
Rigatoni with Tomato Cream Ricotta  
Dinner rolls

#### Dinner Buffet

**\$32 per person**

Chicken Marsala  
Flounder with Tomato, Capers & Lemon  
House Tossed or Caesar Salad  
Roasted Herb Potatoes  
Grilled Asparagus  
Dinner Rolls

#### BBQ Buffet

**\$30 per person**

Pulled Pork  
Beef Brisket  
Macaroni & Cheese  
Jalapeno Garlic Pickles  
Buttermilk Biscuits with Honey Butter

#### Tuscan Buffet

**\$27 per person**

Chicken Piccata  
Grilled Asparagus  
Caesar Salad  
Dinner Rolls  
Rigatoni with Spinach, Sundried Tomatoes  
and Feta Cheese

#### Assorted Dessert

**\$8 per person**

Cream Puffs  
Fresh Strawberries  
Salted Caramel Brownies  
Fresh Baked Cookies