

The Lamb

Dinner Banquet Menu

Starting at \$28.99

Our banquet menu consists of a three course meal. Please select a soup or a salad for a starting course, two entrees, and one potato for the main meal, and a dessert for the final course. Entrees will come with the Chef's selection of seasonal vegetables. You as the host/hostess will predetermine your guest selections prior to the banquet. The only choice given to your guests will be the choice of entrée. Pasta entrees do not include potato or vegetable.

Final guest counts are due three (3) business days prior to your event date, and your final menu choices due two weeks prior. Menu prices are per person and do not include the prevailing state sales tax and service charge. Service charge is based on your predetermined minimum guest count. Pricing & menu items are valid up to 6 months from Deposit date.

Starting Course

Please select either a soup or a salad for everyone.

Potato Leek

Cream of Broccoli

Tomato Bisque

Escarole

Chicken Noodle

Seasonal Mixed Greens with Balsamic Vinaigrette

Classic Caesar

Baby Lettuce Salad

With honey-maple walnuts, seasonal berries, crumbled Bleu cheese and Raspberry Vinaigrette.

865 West Springfield Road, Springfield, PA 19064

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Main Entrée Course

Please select up to two entrees.

Lobster Ravioli - \$30.99

With chives, diced tomatoes & draped with a lobster sauce.

Chicken Florentine - \$28.99

Sauteed egg dipped boneless chicken breast topped with spinach and Aged Provolone cheese then finished in a white wine sauce.

Chicken Parmigiana - \$28.99

Breaded chicken cutlet topped with marinara and Mozzarella cheese.
(Served with a side of Penne marinara)

Grilled Atlantic Salmon - \$28.99

Draped with a dill cream sauce.

Penne Pasta & Grilled Chicken - \$28.99

Tossed with an Alfredo sauce.

Lamb Tavern Crab Cakes - \$30.99

Our famous twin crab cakes served with homemade cocktail sauce.

Stuffed Flounder - \$30.99

Topped with our Crab Imperial and finished with a lobster sauce.

Chicken Chesapeake - \$30.99

Boneless breast of chicken topped with Crab Imperial and finished with a lobster sauce.

Prime Rib Au Jus - \$31.99

Slowly roasted prime rib of beef served with natural juices. Add a crab cake for \$5.

Petite Filet - \$32.99

Grilled & finished with red wine demi-glace. Add a crab cake for \$5.

Chicken Marsala - \$28.99

Egg dipped chicken breast with sautéed mushrooms and a Marsala wine sauce.

Chicken Picatta - \$28.99

Egg dipped chicken breast with a lemon and caper butter sauce.

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For The Children Under 12

Chicken Fingers & French Fries - \$14.99

Served with a fruit cup, ice cream and a soft beverage.

Accompaniments

Our Seasonal Mixed Vegetables

And your choice of Roasted Red Bliss, Yukon Gold Mashed, or Scalloped Potatoes

Dessert Selections

Please select one dessert. If you wish to bring a cake we serve it with vanilla ice cream.

White Chocolate-Raspberry Cheese Cake

Fresh Seasonal Berries

Raspberry Truffle Ice Cream

White Chocolate Mousse

Chocolate Truffle Torte

Beverage Options

Your package includes hot coffee, tea, and any additional soft beverages, such as sodas or iced tea.

If you wish to include alcoholic beverages you may select one of the following options otherwise your guests will be directed to the bar to purchase their own. All alcohol is based on consumption. The Lamb Tavern does not offer open bar packages to its guests.

Host Tab

Beverages are charged by consumption to the HOST. Alcohol may be ordered through our service staff or from the bar.

Private bars are available for groups larger than 75 adult guests at \$100.00 per event.

Captain's Table

This option offers your guests a selection of beer, house wine and soft beverages from a self-service station in your room. Beer is priced by the bottle. You may select up to three beers to be offered along with two wines. Our house wine is available in 1.5 L bottles and pours approximately 8-10 glasses per bottle. Pricing is as follows:

Chardonnay, Pinot Grigio, White Zinfandel, Merlot or Cabernet - \$50 Each

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Hors D'Oeuvres Selections

Our Hors D'Oeuvres selections are priced at 25 pieces per tray. We recommend 6 pieces per person, per hour.
Pricing & menu items are valid up to 6 months from Deposit date.

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Coconut Shrimp - \$60

Shrimp LeJon - \$60

Jumbo shrimp filled with horseradish and wrapped in bacon

Scallops Wrapped in Bacon - \$60

Sesame Chicken Tenders - \$60

Cocktail Franks - \$50

Assorted Miniature Quiche - \$50

Spanakopita - \$50

Spinach and feta cheese wrapped in phyllo

Tomato-Basil Bruschetta - \$30

Asparagus Tips Wrapped in Prosciutto - \$45

Stuffed Mushroom Caps - \$60

Stuffed with Crab Imperial

Spicy Egg Rolls - \$50

Miniature Crab Cakes - \$60

Boneless Chicken Wings - \$50

Yuengling Lager Battered Shrimp - \$60

Flash Fried Mozzarella Triangles - \$50

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Displayed

Assorted Cheese with Fresh Seasonal Fruit

Small (serves 25-35) - \$50

Medium (serves 35-45) - \$60

Large (serves 45-55) - \$70

Fresh Crudite with Buttermilk Ranch Dip

Small (serves 25-35) - \$40

Medium (serves 35-45) - \$50

Large (serves 45-55) - \$60

Chilled Jumbo Shrimp Cocktail

25 pieces - \$60

50 pieces - \$120

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