



# BANQUET MENU

## Appetizers

Soup Du Jour	\$8.00
Fresh Fruit Cocktail	\$6.00
Broccoli Crab Bisque	\$9.00
Jumbo Gulf Shrimp Cocktail	\$15.00

## Salads

(Choice of One Included)

Fresh Tossed Garden Salad	<i>Incl.</i>
Crisp Caesar Salad	\$4.00
Spinach Salad (Hot Bacon Dressing)	\$3.00

## Entrées

(Choice of 2)

Greenfield Surf & Turf	<b>Mkt.Pr</b>
<i>A petite filet mignon with our famous all lump crab cake and fresh mushrooms</i>	
Our Own All Lump Crab Cakes	<b>Mkt.Pr</b>
<i>Two all-lump crab cakes</i>	
Lemon Pepper Chicken	\$29.00
<i>Flavorful chicken served with white rice pilaf</i>	
Chicken Cordon Bleu	\$30.00
<i>Boneless breast of chicken stuffed with ham and Swiss cheese, served with a mushroom sauce</i>	
Chicken Fernando	\$32.00
<i>Boneless breast of chicken stuffed with Crab Imperial and wrapped with bacon, served with Mornay sauce</i>	
Grilled Pork loin Medallion	\$28.00
<i>Served with a Mustard Demi Cream Sauce</i>	

## Entrées (Choice of 2 continued)

Roasted Chicken Florentine	\$30.00
<i>Stuffed with roasted garlic, plum tomatoes, fresh spinach and a touch of feta cheese</i>	
Roast Prime Rib of Beef Au Jus	\$40.00
Boneless Black Angus Short Rib	\$35.00
New York Cut Sirloin Steak	\$38.00
Filet Mignon with Fresh Mushrooms	\$39.00
Stuffed Boneless Chicken Breast	\$28.00
Baked Tilapia	\$28.00
<i>over rice with crab imperial</i>	
Fresh Catch	\$32.00
Baked Scottish Salmon	\$29.00
Baked Stuffed Shrimp	\$32.00

## Vegetarian Entree Choices

Portabella and Mozzarella	\$27.00
<i>A fresh grilled portabella mushroom stuffed with plum tomato chutney and baked with baby mozzarella cheese</i>	
Pappardelle Alfredo	\$26.00
<i>With roasted seasonal vegetables sautéed with house made Alfredo sauce</i>	

## Starch & Vegetable

Preparations for potatoes and vegetables will be selected by our chef to best compliment your entrée choices.

## Desserts

(Choice of One)

- Ice Cream Sundae
- Chocolate Mousse
- Apple Crumb Pie

You may choose to **upgrade** your dessert choice at an additional cost per person:

- Greenfield Fried Ice Cream \$5.00
- Crème Brulee \$5.00
- Flourless Chocolate Torte \$5.00
- Chocolate Decadence \$5.00
- Pecan Pie \$5.00
- Cherry Crumb Pie \$5.00

### Bringing your own cake?

Cake cutting service fee \$3.00  
(with a scoop of ice cream)

## Children's Menu

(Kids 10 and under)

Chicken Fingers & Fries	\$19.00
<b>OR</b>	
Cheeseburger & Fries	\$19.00
<i>Both options include dessert!</i>	

## Beverage Add-Ons

Iced Tea and Lemonade:	\$2.50
Iced Tea, Lemonade and Soda:	\$3.00
Full Coffee / Hot Tea Station	\$1.00

All services are subject to 20% Gratuity and 6% PA Sales Tax



## BANQUET MENU

### Deposit & Payment Policies

- Deposit of \$250.00 required to reserve the room and date.
- Payment of deposit must be made within 7 business days of our verbal commitment.
- The deposit will be deducted from your final balance.
- In the event of cancellation, the deposit is refundable only after we can re-book the room with a comparable party. For COVID related cancellations, deposit is fully refunded.
- Credit card payment is available with prior approval.
- All services are subject to 20% gratuity and 6% PA Sales Tax.
- Invoice balance is due 48 hours prior to the day of the event.
- These prices do not include room rental fees for in-house events.

### Event & Menu Policies

- Minimum of 20 Persons
- Your dinner includes a choice of garden salad, potato and vegetable, one dessert, water, rolls and whipped butter. All other items are at an additional cost.
- In the event you would like to choose more than two entrees for your event, there is an additional charge of \$2.00 per entrée.
- Your menu choices should be given to us as soon as possible.
- We require your approximate headcount no later than 14 days in advance.
- A final number of guests in attendance and meal selections need to be provided 7 days prior to the event.
- Should you need onsite Servers/Bartenders for your event, a minimum of 4 hours is charged (\$140/server). Above 4 hours, the charge would be \$35/hour per server.

### Alcohol Policies

- We are fortunate to have a license to responsibly dispense alcoholic beverages.
- In accordance with the Liquor Code and Laws of Pennsylvania, we reserve the right to limit any alcoholic beverage served as deemed necessary.
- Also in accordance with alcohol policies, any attempt by an adult to purchase alcoholic beverages for a minor will be restricted and reported.
- Our liquor license grants us the privilege to responsibly sell alcoholic beverages and we trust that you will assist us in this responsibility!

### Thank you

...for considering the catering services of a restaurant voted into the top 10% of restaurants worldwide by customers on TripAdvisor, and one of Lancaster's Favorite Restaurants, according to Lancaster County Magazine! We look forward to serving you and your guests at our award-winning restaurant or at your desired location. Be rest assured we will create a memorable and delightful experience for you and your guests!!

Greenfield Restaurant: An Experience Like No Other

