

Dear Guest,

Thank You for your interest in The Brasserie! The following is a brief overview of our banquet procedures. Take a few moments to review your options and find one that best fits your needs.

This information pack begins with our all-inclusive, fixed-price banquet options. We offer complete meals at 3 different (discounted) price levels; Most packages will include the full range of courses offering soup, salad, entrée, beverage and dessert.

The first step is to agree to a price package you like, then decide what you'd like offered in each course. From there, we will go ahead and design a custom menu on decorative paper using these selections. When the day of your party arrives, each guest will order off this custom menu card that you have created for them.

To get your event stated, we could provide any number of appetizer trays or individual appetizers as your guests are arriving. This could range from vegetable/cheese trays, stuffed mushrooms, mini puffed pastries, etc. Normally, appetizers are priced/per person. We'd be happy to make some recommendations for you or have our Chef Gregory Henderson work to fulfill any special requests.

In regards to alcoholic beverages, you may provide an open bar, a limited bar (ask us), or a separate cash bar. We offer bottles of wine, one liter carafes of house wine, champagne toasts, pitchers of beer, etc. and can tailor this to your budget.

None of the inclusive price packages include sales tax, gratuity (18 %), or alcohol. Separate checks are available under special circumstances but are not recommended. Also, to confirm your date, we require a \$50 deposit which is refundable upon arrival. Cash, check, or credit card numbers are accepted.

Instead of an all-inclusive meal, we can also offer the entire dinner menu to you "a la carte". From the attached menu, choose up to 4 entrees with soups and appetizers if you like. Again, we will put together a custom menu for you with the selections you've chosen.

Either way you do it, our goal is to help you plan a successful and tasty event. Our many years of experience and success should help us provide your guests with a memorable experience. We hope this has answered most of your questions but if not, give us a call at the restaurant and we'd be happy to talk things over. Michael Ream, Becky Uveges or Chris Skiadas will be here to assist you in your planning process.

Again, thank you for your consideration and we look forward to sharing in your celebration!!!



Sincerely,

The Brasserie
Phone (717) 299-1694
Fax (717) 299-4687

Inclusive Package #1 (Bronze Level)

**All dinners include salad, roll and butter; non-alcoholic beverages and coffee*

Dinner Salad:

*Spring Mix Salad- With cucumber, tomato, shredded carrot, and choice of dressing

Choice of Two Entrees:

- *Beef Tenderloin
- *Balsamic Chicken
- *Stuffed Flounder

Choice of Two Desserts:

- *Homemade Brownie Square
- *Pellman's Chocolate Cake
- *Pellmans New York Cheesecake



Price Per Person

\$21

Inclusive Package #2 (Silver Level)

Choice of Two Soups:

- *Tomato Bisque Soup
- *French Onion Soup
- *Soup Du Jour (*known 2 days in advance*)



Choice of Dinner Salad:

- *Spring Mix Salad- With cucumber, tomato, shredded carrot, and choice of dressing
- *Mini-Caesar salad- Romaine tossed in our homemade Caesar dressing w/ toast points

Choice of Three Entrees:

- *Roasted Beef Tenderloin-
- *Stuffed Flounder
- *Crab Tower (smaller 4 oz portion).
- *Balsamic Chicken
- *Penne Pasta with Chicken and Sausage
- *12 oz. Prime Rib (Thursday-Saturday) -Served with a natural jus, with vegetable & mashed potato du jour

**All dinners include salad, roll and butter; non-alcoholic beverages and coffee*

Choice of Two Desserts:

- *Homemade Crème Broule'
- *New York Cheesecake- Premium offering from *The Cheesecake Factory*
- *Triple Chocolate Cake- Premium offering from *The Cheesecake Factory*
- *Chocolate Peanut Butter Cake- Premium offering from *The Cheesecake Factory*



Price Per Person

\$25

Inclusive Package #3 (Gold Level)

Choice of Two Soups:

- *Tomato Bisque Soup
- *French Onion Soup
- *Soup Du Jour (*known 2 days in advance*)

Choice of Dinner Salad:

- *Spring Mix Salad- Cucumber, tomato, shredded carrot, and choice of dressing
- *Apple Walnut Salad- Smooth goat cheese, citrus-infused apples & homemade candied walnuts.
- *Lamb Salad- Mixed greens topped with a lollipop lamb chop, garlic, parsley & sweet red onion.
- *Grilled Tenderloin and Fennel Salad- Grilled with roasted red peppers
- *Grilled Shrimp Salad- With confetti vegetables

Choice of Three Entrees:

- *Pear Chutney Breast of Duck
- *Lollipop Lamb Chops
- *Jack Daniels Strip Steak (12oz.)
- *12 oz. Prime Rib (Thursday-Saturday) -
Served with a natural jus, with
vegetable & mashed potato du jour

- *New York Strip Steak (12oz.)
- *Roasted Beef Tenderloin-
- *Shrimp & Scallops Cosmopolitan
- *Crab Tower

**All dinners include salad, roll and butter; non-alcoholic beverages and coffee*

Choice of Two Desserts: (*All homemade desserts*)

- *Crème Broule'
- *Individual Cheesecake
- *Individual Apple Crisp
- *Creamy Espresso Fudge (presented in Espresso Tea Cup)

or choose premium desserts from The Cheesecake Factory:

- *New York Cheesecake-
- *Triple Chocolate Cake
- *Chocolate Peanut Butter Cake

Price Per Person

\$35

A Little History

Built in 1925, our restaurant was once home to Issacher Polk Reese and his sizable family. Reese was a successful Mennonite business man and founder of Lancaster's historic Reese Padlock Company. He kept good company with J.C. Penny & F.W. Woolworth and was known for hosting grand dinner parties in this very "house".

In addition to the large dining room, there was also a music room, a study, a family room and a tea room. Today you will see much of the original woodwork and fixtures still being used today. Over in the lounge you'll see the more recent addition of the antique Judge's Bench from the old Lancaster Courthouse along with more rich wood and stained glass.

Just as the original owners did more than 80 years ago, we welcome you into our "home". Our goal is to make your time here *special* and we *thank you* for the opportunity to serve you!

~Cheers!

Appetizers

Bruschetta

Sundried tomatoes, extra virgin olive oil, fresh parmesan cheese & garlic. 5.95

Asiago Baked Crab Dip-

Applewood bacon, olive oil
toasted bread points. 8.95

Fried Mozzarella

Fresh mozzarella cheese coated in
Panko bread crumbs with our
homemade marinara. 5.95

Chicken or Beef Quesadilla

Grilled chicken, tomatoes, jalapeno
peppers and cheddar cheese. Served
with sour cream & salsa on the side. 7.25

Brasserie Wings

Mild, med, hot, suicide, BBQ
hot honey BBQ, garlic parmesan
honey mustard, hot honey mustard.
Dozen: 8.50 1/2 Dozen: 4.50
Bleu Cheese & Celey...\$1.49

Fried Martini Olives-

Mediterranean olives stuffed with
cream cheese, smoked ham & served
with spicy mayo. 7.25

Scallops wrapped in Bacon

Sea scallops wrapped in
black peppercorn, with brown sugar
bacon, and wasabi mayo. 5.95

Irish Nachos-

Bacon, house-fried potato chips,
cheddar, onions, jalapenos served with
sour cream. Hot sauce on the side. 7.25

Hummus-

Chick Peas, garlic, olive oil &
toasted bread points. 4.95

Pub Nachos-

Tri-colored tortilla chips, cheddar, jalapenos,
sour cream, guacamole & salsa. 7.50

Soups

Baked Tomato Bisque

Featured in Bon Appetite Magazine, this is The Brasserie's flagship soup.
A blend of fresh tomatoes, mushrooms and onions topped with housemade
croutons and melted provolone cheese. Cup 3.95

French Onion

Our traditional onion soup with a splash of sherry.
Topped with baked Provolone cheese. Cup 3.95

Soup Du Jour

A rotation of freshly prepared soups, using what's local and fresh
whenever possible. *Ask your server for our current selections \$Market Price*

Welcome to The Brasserie!



We are delighted to showcase some extraordinary new dishes from our very own Chef Greg Henderson. We hope you get an opportunity to try them all! See our wine list on the reverse page for a perfect compliment to the cuisine. Dinner entrees are served with rolls, butter, and a house salad. Substitute a Caesar salad for \$2.00. ~Cheers!

Premium Steak

Roasted Beef Tenderloin- Sliced tenderloin with peppercorn demi.
Served with mashed potato du jour & vegetable du jour. 16.95

Jack Daniels Strip Steak- 12 oz hand cut steak with our flavorful Jack Daniels demi-glace and house-cut steak fries. Also available plain. 19.95

***Add:** Sautéed mushroom, caramelized onions, or bleu cheese crumbles for an additional \$2.00 each

Chicken & Lamb & Pork

Martha's Lollipop Lamb Chops-
Lollipop lamb chops with garlic, parsley, candied red onion.
Served w/ mashed & vegetable du jour. 24.95



Balsamic Chicken- Grilled boneless breast of chicken, caramelized onion, balsamic glaze. Served with spaghetti squash and confit vegetables. 14.95

Pear Chutney Breast of Duck- Pan-seared breast of duck topped with pear chutney, butternut squash puree. Served with wild rice & vegetable du jour. 21.95

Barrel Ribs- A *full rack of dry-rubbed bbq babyback pork ribs.
Served with fries, gravy vegetable du jour. 22.95

Brown Sugar Rubbed Pork- Marinated thick sliced fresh ham with butternut squash puree and mashed potato du jour. 13.95

Seafood

Cedarwood Salmon-

Alaskan salmon roasted on cedarwood with honey soy glaze. Served with wild rice and vegetable du jour. 16.95



Stuffed Flounder-

Stuffed with baby spinach & artichoke mix. Served with homemade risotto. 15.25

Crab Tower-

Our 8 oz. homemade crab cake over fresh spinach and wild rice. 19.95

Grilled Aahi Tuna-

Grilled Aahi tuna with wasabi aioli & black bean couscous cake. Served with confetti vegetables. 15.95

Shrimp & Scallop Cosmopolitan-

Savory shrimp & scallops sautéed in key lime and orange vodka sauce served with cranberry couscous. 15.95

Pasta & Vegetarian

Wild Mushroom Ravioli

Garnished with baby spinach and a sherried tomato broth. 14.95

Pan-Seared Scallops on Linguine-

Served with a light tomato-cream sauce. 16.95

Penne Pasta with Chicken & Sausage

Italian sausage and chicken served over penne pasta tossed with a creamy roasted red pepper sauce and sauteed red onions. Finished with fresh parmesan cheese. 15.95

Vegetarian Spaghetti & Meatballs-

Homemade vegetarian meatballs, confetti vegetables, spaghetti squash, olive oil, garlic & tomato. 12.95

*** A dinner plating charge applies for split meals.*