

*Restaurant
Pub*



*Private
&
Corporate
Catering*

CATERING MENU

*863 Montgomery Avenue,
Narberth*

1-610-664-1901

www.pubofpennvalley.com

THE PUB OF PENN VALLEY

Is committed to providing our customers

With the highest level of quality and service.

We look forward to catering your next event.

Voted “Best Restaurant in Narberth” – Main Line Life

**Voted “Best Burger on the Main Line” – Main Line Today
Magazine**

Voted “Best Pub in Narberth” – Main Line Today Magazine

Voted “Best Pub on the Main Line” - Main Line Times

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Narberth, PA 19072**

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PRICES SUBJECT TO CHANGE

The Pub of Penn Valley

Hors d'oeuvres

Herbed Feta and Tomato Skewers

Assorted Pot Stickers and Dumplings with an Orange Soy Dipping Sauce

Stuffed Mushrooms with Goat Cheese, Golden Raisins and Dates

Stuffed Mushrooms with Chihuahua Cheese and Carmelized Onions

Stuffed Mushrooms with Sausage and Spinach

Baby Quiche with Tomatoes and Cheese or Vegetarian

Chicken Meatballs with a Tomato Cilantro Sauce or our House Sauce

Cheese Steak Spring Rolls - Sharp Provolone, Mushrooms, Spinach and Caramelized Onions

Jumbo Shrimp Cocktail

Cajun Style Mini Crab Cakes with Chesapeake Bay Mayo

Mini Crab Cakes with Cocktail and Tartar Sauces

Pubs Famous Wings

Tomato Bruschetta

Marinated Mozzarella and Grape Tomato Skewers

Spinach and Crab Dip with Seasoned Toast Points

Vegetarian Spring Rolls with a Sweet Chili Dipping Sauce

Mini Grilled Cheese with Brie and Raspberry

Homemade Hot Dogs wrapped in a Puff Pastry

Hors d'oeuvres (con't)

Flat Breads

Choose from the following:

Tomato, Fresh Mozzarella and Basil

Pesto and Shaved Parmesan

Antipasto Platter – Roasted Peppers, Assorted Cheeses, Hummus, Olives

Pepperoni and Assorted Cheese Platter

Vegetable Crudite

Seasonal Fruit Tray

Salads

Traditional Caesar Salad, Homemade Croutons and Shaved Parmesan

Reds & Greens, Tomatoes and Cucumbers with Balsamic Vinaigrette

*Greek Salad with French Feta Cheese, Roasted Peppers, Red Onion, Cherry Tomatoes, Oregano
and a Red Wine Vinaigrette*

*Baby Arugula Salad with Red Grapes, Cherry Tomatoes, Honey Goat Cheese, Toasted Almonds
and a Champagne Vinaigrette*

Tomato Mozzarella Salad

Chilled Asian Noodle Salad

Chopped Salads also available

Vegetables and Side Dishes

Roasted Eggplant, Cherry Tomatoes and Olives

Roasted Zucchini, Yellow Squash, Red Onion, Parsnips, Turnips and Sweet Potatoes

Wild Rice with Fire Roasted Corn and Edamame

Brown Rice with Toasted Almonds, Lemon, Basil and Parsley

Roasted Yukon Gold Potatoes with Roasted Garlic and Onion

Cilantro Potato Pancakes

Sweet Potato Cakes

Zucchini Cakes

Crispy Green Beans, Fried Shallots, Fried Garlic, Ginger and Soy

Sesame Noodles

Spinach and Bowtie Pasta with Roasted Garlic Oil, Parmesan

Giant Cous Cous, Petit Peas, Lemon Zest, Mint Basil and Parsley

Quinoa with Mint, Carrots, Red Onion, Cilantro and Lime

Menu One

Antipasto Platter

Vegetable Dumplings and Spring Rolls

Mini Grilled Cheese with Brie and Raspberry

Salad

Traditional Caesar Salad

Dinner Buffet

Oven Roasted Sea Bass with a Romesco Sauce

Braised Chicken with Lemon, Capers, Basil and Olives

Zucchini Cakes

Roasted Vegetables, Zucchini, Yellow Squash, Red Onion, Parsnips, Turnips and Sweet Potatoes

Dessert

Caramel Chocolate Brownies

Chocolate Chip Cookies

Fresh Fruit

Menu Two

Antipasto Platter

Mini Quiche

Caramelized Onion and Apple Tartlets in a Puff Pastry

Salad

Spinach Salad with Shaved Fennel, Roasted Beets, Queso Fresco and Mango Vinaigrette

Dinner Buffet

Ahi Tuna and Sugar Cane Lollipops with Miso Glaze

Turkey Tenderloin with a Wild Mushroom Demi Glaze

Crispy Green Beans, Fried Shallots, Fried Garlic and Ginger and Soy

Brown Rice with Toasted Almonds, Lemon, Basil and Parsley

Dessert

Caramel Chocolate Brownies, Chocolate Chip Cookies, Fresh Fruit

Menu Three

Marinated Mozzarella and Grape Tomato Skewers

Stuffed Mushrooms

Antipasto Platter

Salad

Traditional Caesar Salad

Dinner Buffet

Chicken Piccata

Rosemary and Garlic Leg of Lamb

Quinoa with Mint, Carrots, Red Onion, Cilantro and Lime

Baked Cauliflower Gratin

Dessert

Caramel Chocolate Brownies

Chocolate Chip Cookies

Fresh Fruit

Menu Four

Tomato, Basil and Fresh Mozzarella Flat Bread

Antipasto

Salad

Mixed Greens, Craisins, Toasted Pecans, Feta Cheese and French Herb Vinaigrette

Buffet Dinner

Filet with a Roasted Mushroom and Blue Cheese Demi

Salmon with and Orange Glaze

Roasted Yukon Gold Potatoes

Grilled assorted Vegetables

Dessert

Caramel Chocolate Brownies

Chocolate Chip Cookies & Fresh Fruit

Menu Five

Assorted Dim Sum

Prosciutto Crostini with Basil and Creamy Herb Drizzle

Vegetable Spring Rolls

Salad

Greek Salad with French Feta, Roasted Peppers, Red Onion, Cherry Tomatoes and Oregano Red

Wine Vinaigrette

Dinner Buffet

Ginger Chili Glazed Sea Bass with Grilled Scallions

Braised Short Ribs and Roasted Chili Sauce (not to spicy)

Sesame Noodles

Sautéed Buttered Broccoli

Dessert

Caramel Chocolate Brownies

Chocolate Chip Cookies

Fresh Fruit

The Pub's Assorted Sandwich Party Trays and Wraps

Sandwiches served on Le Bus Bread

**Indicates sandwich can be served in a Wrap*

(minimum of 10 people)

\$8 per person

10-15 people choice of two sandwiches and one salad

16-20 people choice of three sandwiches and one salad

21+ people choice of four sandwiches and two salads

Sandwich Options

*Grilled Chicken with Tomato, Lettuce and Herb Mayo **

Chicken Cutlet with Sauteed Spinach and Provolone

Caesar Chicken Wrap

*Pub's famous Chicken Salad **

Marinated, Grilled Portabella with Provolone, Tomato and Lettuce

Fresh Tomato and Mozzarella with Tomato, Lettuce and Basil Vinegarette

*Assorted Grilled Vegetables with a Baby Arugula Pesto **

Roasted Pork with Provolone Cheese and Marinated Roasted Peppers in a Au Jus

*Pub Club – Fresh Roasted Turkey with Bacon, Lettuce, Tomato and Herb Mayo **

*Roasted Turkey Special – with Swiss Cheese, Coleslaw and Russian Dressing **

*Homemade Corned Beef Special – with Swiss Cheese, Coleslaw and Russian Dressing **

Greek Salad Wrap – Feta Cheese, Olives, Red Onion, Cucumbers, Tomato, Lettuce, Greek Dressing

Additional Charge for choices below

*Pub's Famous Filet Mignon, Tomato, Lettuce & Creamy Horseradish Sauce (add \$2 per person)**

Lobster Crab Cake with Tomato, Lettuce and Tartar Sauce (add \$3 per person)

Salad Options for Sandwich Packages

Reds & Greens with Tomatoes and Cucumbers in a Balsamic Dressing

Traditional Caesar Salad with Homemade Croutons

Spinach Salad with Crumbled Blue Cheese, Red Onion and a Berry Vinaigrette

Chef's Pasta Salad with Vegetables of the Season in a Garlic Olive Oil Parmesan

Red Bliss Potato Salad

Macaroni Salad

Tortellini Salad with Feta Cheese, Black Olives, Sundried Tomatoes in a Balsamic Vinaigrette

Asian Noodle Salad

Greek Salad with French Feta Cheese, Olives, Red Onion, Cherry Tomatoes, Cucumbers, Oregano, Greek Dressing (add \$2 per person)

Baby Arugula Salad with Honey Goat Cheese, Pistachios, Cherry Tomatoes and a Champagne Vinaigrette (add \$2 per person)

Choice of Desserts

Carmel Chocolate Brownies

Chocolate Chip Cookies

Assorted Mini Cheese Cakes

Chocolate Mousse with Raspberries

Chocolate Fondue

Caramel Apple or Sweet Potato Upside Down Cake

Coconut Tres Leches

Fresh Fruit (Seasonal)

Coffee service available upon request.

All prices include paper products and utensils.

Delivery may be additional charge.

Servers are available upon request.

*\$75 deposit is required to hold event date and are non refundable within 10 days of
event*