

The Hampton Banquet Hall



Thank you for your interest in the Hampton Banquet Hall, professionally staffed with full time coordinators and an in-house Chef. We look forward to working with you step by step in helping you plan an organized and pleasurable event to remember.

Our 2019 Funeral Luncheon Menu Include the Following:

**Up to 3 Hours of Rental (Exclusive use of our facility for 50 guests or more at no additional room charge)

**Assorted Pops, Fresh Brewed Coffee, Tea & Decaf **China Dinner Settings

**Professional Staff to service your party w/ Complete Set-up and Clean Up

**White Linen Tablecloths and White Linen Napkins **Centerpieces

**Dessert Sheet Cake* *Packing of all Leftover Food Items In Our Food Containers

Optional: Run Tab for Bar (Bartender charge \$75.00)

* Special Dietary Requests can be Accommodated Please call to Discuss. Menu Items Below (GF) = Gluten free

BUFFET MENU #1: \$14.50/PERSON (MIN. 50 PERSON CHARGE; 18% SERVICE CHARGE / 7% SALES TAX APPLIES)

CHOICE OF TWO ENTREES:

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| (GF) HERBED BAKED CHICKEN (BREAST, THIGH, LEGS, SELECTIONS LIGHTLY SEASONED) | ALL BEEF STUFFED CABBAGE ROLLS |
| (GF) GLAZED BAKED HAM COOKED IN OUR SPECIAL PINEAPPLE-ORANGE SAUCE | OVEN FRIED BREADED CHICKEN |
| STUFFED SHELLS W/ RICOTTA CHEESE | (GF) HOT SAUSAGE W/ SPECIAL TOMATO SAUCE w/ROLLS |
| SEASONED SALISBURY STEAK W/ HOMEMADE MUSHROOM SAUCE | (GF) BARBECUED ROASTED CHICKEN |
| CHEESE LASAGNA W/ MARINARA OR MEAT SAUCE | ASSORTED DELI MEATS, CHEESES & RELISH ITEMS |
| CHEESE MANICOTTI W/MARINARA OR MEATSAUCE | ALL BEEF JUMBO MEATBALLS W/TOMATO SAUCE w/ROLLS |

BUFFET MENU #2: \$16.50/PERSON (MIN. 50 PERSON CHARGE; 18% SERVICE CHARGE / 7% SALES TAX APPLIES)

CHOICE OF TWO ENTREES:

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| ROAST SIRLOIN OF BEEF W/ AU JUS AND HOMEMADE BEEF GRAVY | STUFFED CHICKEN BREAST W/ MARSALA WINE SAUCE |
| SIRLOIN BEEF BURGUNDY TIPS -----(RICE SHOULD BE CHOSEN W/ THESE ITEMS) ----- | SEAFOOD NEWBURG |
| CHICKEN PARMESAN | TORTELLINI W/ SAUTEED CHICKEN AND BROCCOLI |
| (GF) VEAL SCALLOPINI | SAUTEED CHICKEN AND FETTUCCHINE WITH A SAVORY BLEND OF HERBS AND PEPPERS |
| ROAST TURKEY BREAST W/ GRAVY | BAKED PORK CHOP W/ HOMEMADE MUSHROOM SAUCE |

ABOVE MENUS INCLUDE ADDITIONAL CHOICE OF FOUR MENU ITEMS:

IMPORTED PASTA: RIGATONI, SEA SHELLS OR PENNE WITH CHOICE OF ONE OF THE FOLLOWING SAUCES:
MEAT SAUCE, MARINARA SAUCE, PINK LEEK SAUCE OR SUN-DRIED TOMATOES, BASIL & OLIVE OIL

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| IMPORTED LINGUINE W/ BUTTER AND PARMESAN CHEESE | CHEESE TORTELLINI W/ A LIGHT GARLIC BUTTER |
| (GF) RICE PILAF | BAKED MACARONI W/ CHEDDAR CHEESE SAUCE |
| (GF) BUTTERED PARSLEY RED POTATOES | SCALLOPED POTATOES |
| (GF) ROASTED HERBED RED POTATOES | AU GRATIN POTATOES |
| (GF) MASHED POTATOES W/ HOMEMADE GRAVY ON SIDE | (GF) CANDIED YAMS |
| (GF) WHOLE GREEN BEANS W/ MUSHROOMS OR ALMONDS | (GF) BROCCOLI FLORETS & CAULIFLOWER W/ CHEESE SAUCE ON THE SIDE |
| (GF) GLAZED BABY CARROTS | (GF) ITALIAN BLEND OF VEGETABLES |
| (GF) BUTTERED SWEET CORN | (GF) FRESHLY TOSSED GARDEN GREEN SALAD |
| (GF) ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS | (GF) ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS |
| SPIRAL PASTA SALAD W/ VEGETABLES | (GF) GREEK TOMATO SALAD |
| ELBOW MACARONI SALAD | COLE SLAW |

ALSO INCLUDES: ASORTMENT OF FRESH HARD AND SOFT DINNER ROLLS W/ BUTTER

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

FINAL PAYMENT: MAY BE MADE BY PERSONAL/ BUSINESS CHECK. WE ALSO ACCEPT ALL MAJOR CREDIT CARDS.

****OPTIONAL RESERVATION REQUIREMENT - \$100.00 DEPOSIT AND SIGNED CONTRACT**

HAMPTON BANQUET HALL INC. 5416 ROUTE 8, GIBSONIA, PA 15044 (724) 444-6770

www.hamptonbanquethall.com