



# The Hampton Event Center

Thank you for your interest in the Hampton Event Center, 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 2020 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: \$14.95/PERSON (MIN. 50 PERSON CHARGE; 18% SERVICE CHARGE / 7% SALES TAX APPLIES)

### CHOICE OF TWO ENTREES:

(GF) HERBED BAKED CHICKEN (BREAST, THIGH, LEGS, SELECTIONS LIGHTLY SEASONED)

(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                      CHEESE MANICOTTI W/MARINARA OR MEATSAUCE

ALL BEEF JUMBO MEATBALLS W/TOMATO SAUCE w/ROLLS

## BUFFET MENU #2: \$16.95PERSON (MIN. 50 PERSON CHARGE; 18% SERVICE CHARGE / 7% SALES TAX APPLIES)

### CHOICE OF TWO ENTREES:

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, SEASHELLS OR PENNE WITH CHOICE OF ONE OF THE FOLLOWING SAUCES:

MEAT SAUCE, MARINARA SAUCE, PINK LEEK SAUCE OR SUN-DRIED TOMATOES, BASIL & OLIVE OIL

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 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**