

Catering Menu

Salads

Choose 2 salads to make a salad tray.
Approximately 6 people
\$36.00

House Salad

Spring mix tossed in golden balsamic vinaigrette, topped with cucumbers and tomato

Spinach Salad

Spinach and spring mix tossed in our signature cranberry vinaigrette dressing. Topped with candied walnuts, granny smith apples, goat cheese and dried cranberries

Caesar Salad

Romaine lettuce tossed in our own traditional Caesar dressing then, topped with garlic croutons and parmesan cheese

Roasted Beet Salad

Spring mix and frisee tossed in aged sherry wine vinaigrette, with thinly sliced oven roasted beet and topped with crumbled chevre cheese

Add Grilled Chicken	12
Add Steak Tips	16
Add Grilled Salmon	20
Add Shrimp	20

Soups

Soup Du Jour

Pint	\$9.95
Quart	\$17.00

Lobster Bisque

Pint	\$12.95
Quart	\$21.95

Appetizers

Approximately 6 people

Mussels

\$39.95

PEI mussels sautéed in a choice of spicy red sauce or white wine garlic cream sauce

Kobe Beef Sliders

\$57.95

With Roma Tomatoes, caramelized shallots, served with 3 sauces: Port Wine Ketchup/Chipotle aioli/ Roadhouse Steak Sauce

Steak Tips Taco

\$47.95

Marinated steak tips in a red wine demi glace with whipped potatoes

Buffalo Wings

\$45.95

Buffalo style wings w/ celery & carrot sticks & blue cheese dressing

Calamari

\$39.95

Panko breaded and fried golden brown served with a chipotle aioli

Crab Crepes

\$45.95

Crab and Boursin cheese crepes served with lobster sauce and rouille

Baked Brie

\$55.95

Pistachio crusted wedge of French brie, flash fried, served atop a baby green salad with seasonal berries, sliced apples, toast points and finished with pear compote

Wraps/Panini

Choose 5 wraps/paninis to make a tray.
Served with Homemade potato chips
Approximately 7 people
\$45.95

Wraps

Chicken Caesar

Grilled chicken with romaine lettuce in our own traditional Caesar dressing and parmesan cheese

Cajun spiced Chicken Caesar

Portabella

Grilled Portabella mushrooms with field greens, caramelized onions, provolone cheese, oven dried tomatoes and roasted red pepper aioli

Basil Chicken

Grilled chicken, roasted peppers, provolone cheese, spring mix, red onions and tomato with basil pesto

Buffalo Chicken

Chopped chicken tenders tossed in our homemade buffalo sauce with spring mix, tomato, red onion, bleu cheese crumbles and bleu cheese dressing

BLT & Turkey

Bacon, lettuce, tomato and turkey wrapped with Dijon mayonnaise

Paninis

Grilled Vegetable

Grilled zucchini, squash, red onions, provolone cheese, Colby cheese and chipotle mayo, on a choice of rosemary garlic foccacia bread or sourdough bread

Cranberry Panini

Roasted turkey breast, stuffing and cranberry sauce, on a choice of rosemary garlic foccacia bread or sourdough bread

Chicken Panini

Grilled chicken, basil, spring mix and brie on a choice of rosemary garlic foccacia bread or sourdough bread

Black Angus Panini

Black Angus roast beef, provolone and Colby jack cheese, caramelized onions, sautéed mushrooms and roadhouse steak sauce, on a choice of rosemary garlic foccacia bread or sourdough bread

Lunch Entrees

Approximately 7 people

Roadhouse Meatloaf \$66.00

Roadhouse Grilled Meatloaf with roasted potatoes, sautéed carrots, asparagus & pearled onions, finished with a wild mushroom sauce

Grilled Chicken \$66.00

Grilled Chicken breast topped with roasted peppers, spinach, prosciutto, & provolone served with shoestring fries

Pan seared Tilapia \$78.00

Sautéed Tilapia filet with roasted potatoes, sautéed green beans and finished with a curried carrot sauce

Bowtie Pasta \$72.00

Bowtie Pasta, sundried tomatoes, sautéed spinach & grilled zucchini with a basil infused extra virgin olive oil, crumbled goat cheese, and finished with a balsamic reduction

Crab Cake \$78.00

Jumbo Lump crab cakes, served on a bed of sundried tomato orzo and finished with fresh basil

Seafood Linguine \$99.95

Jumbo lump crabmeat, shrimp and bay scallops, sautéed with fresh basil, oven roasted tomatoes in a roasted red pepper cream sauce

Salmon Filet \$95.95

Pan seared Atlantic salmon served with lump crab, sweet corn and basil risotto, finished with a roasted red pepper butter sauce

Vegetable Strudel \$49.95

Seasonal vegetables rolled and baked in puff pastry and finished with a black pepper tomato sauce



Catering Menu

Hours of Operation**Lunch**

(Monday – Friday) 11:00 – 2:00pm

Deliveries Available

24 hour notice for over \$200.00

**4022 Skippack Pike
Skippack, PA 19474
Phone: 610-584-4231**

Menu and price subject to change without notice.