

Party Trays

Minimum of 10 people
24 hr. notice required

Cheese & Cracker Tray

bite size cubes of cheddar, swiss and provolone
cheese with assorted crackers
2.50 per person
add fresh fruit 4.95 per lb.

Fresh Vegetable Tray

carrots, celery, broccoli, cauliflower, cucumbers &
cherry tomatoes
small 25.95 serves 10 - 15
large 41.95 serves 20 - 30

Sliced Meat & Cheese Tray

pit ham, fresh roasted turkey and beef, american,
swiss, cheddar and provolone cheese, assorted
breads and rolls, mayo, mustard, lettuce & tomato
7.70 per person

Gourmet Chicken Salad Platter

chicken salad made with cashews & grapes on a bed
of lettuce served with tomatoes, high fiber bread,
croissants and ciabatta rolls
7.70 per person

Grilled Chicken Breast Salad

char-grilled chicken breast sliced thin and layered on
top of a garden salad topped with cucumbers,
mushrooms, tomatoes, sliced hard boiled eggs and
shredded cheddar cheese
7.70 per person

Assorted Sandwich Tray

ham, beef, turkey, chicken & tuna salad sandwiches
(cut in quarters) with lettuce, tomato and cheese on
assorted breads and wraps served with chips &
pickles
6.75 per person

Assorted Dessert Tray

cookies, brownies and whoopie pies
2.65 per person

Hot Dinner Buffet

Off-Premise Catering \$28.95 per person
Sunday In-House \$23.95 per person
Reservations are required • 30 person minimum

Buffet Includes

Salad

(select one)

Tossed Salad • Macaroni Salad
Potato Salad • Cole Slaw • Applesauce

Entrees

(select two)

Baked Pit Ham • Fresh Roasted Beef
Oven Roasted Turkey • Stuffed Chicken Breast
Ham Loaf with Pineapple Sauce
Homestyle Lasagna • Vegetable Lasagna

Vegetables

(select three)

Mashed Potatoes & Gravy • Baked Potato
Bread Filling & Gravy • Sweet Corn
Green Beans • Baby Carrots • Green Peas
Lima Beans • Mixed Vegetables

Desserts

(choice of 1 pie & 1 cake or 2 pies)
Pies

Apple • Cherry • Shoofly • Coconut Cream • Seasonal Selection
Cakes

White or Chocolate with choice of frosting
chocolate/white/peanut butter/butter cream
Vanilla Ice Cream

Beverages

Water, Unsweetened Tea & Coffee

- children age 4-10, 30% less, 3 and under free
- a three hour limit is required (unless prior arrangements have been made)
- final guest count is required 72 hours prior
- 6% sales tax & 20% service charge added
- 20% deposit is required. Balance due at end of event.
- feel free to inquire about special requests
- Call Christy Lapp to schedule your event
- (717) 786-1768

CATERING MENU



CRL
LAPP'S

FAMILY
Restaurant

101 Fite Way, Quarryville PA 17566

(717) 786-1768

www.crlappsfamilyrestaurant.com

CATERING For All Your Events !

Weddings, Picnics, Party Trays, Etc.

- Catering Menu -

available for pick-up or delivery • 72 hour notice required

Cold Hors D'oeuvres (large trays serve approx. 16-20 small trays serve approx. 8-12)

Hummus served with raw vegetables, pita triangles & club crackers	large 35.85	small 20.70
Filet of Beef Tea Sandwiches served with horseradish cream.....	market price	
Cucumber Hearts with goat cheese	large 32.35	small 18.50
Curried Tuna on cucumber rounds with assorted crackers	large 45.10	small 23.10
Pecan Chicken Salad on cucumber rounds with assorted crackers.....	large 45.10	small 23.10
Chicken or Tuna Salad Mound served with assorted breads	large 45.10	small 23.10
Steamed Shrimp with cocktail sauce & lemons	market price	
Corn Muffin Cups stuffed with turkey & cranberry sauce	27.75 tray of 25	
Deviled Eggs with a hint of horseradish or plain	20.70 tray of 30	
Cherry Tomatoes filled with egg salad, tuna salad or chicken salad	19.05tray of 25	
Add Fresh Fruit	4.95 per lb.	

Hot Hors D'oeuvres approximate servings of 25

Corn Cups filled with chili and topped with shredded cheddar cheese	26.65
Phyllo Triangles with mushrooms	25.45
Rumaki - Chicken Livers wrapped in bacon.....	23.05
Swedish Meatballs	21.90
Mushroom Caps stuffed with crabmeat	40.90
Sea Scallops wrapped in bacon sautéed in butter and spices	49.30

Homemade Salads

Cole Slaw • Potato Salad • Macaroni Salad • Pasta Salad • Carrot Raisin Salad	Quart 8.75	Gallon 30.85
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<u>Homemade Soups</u> (wide selection available)	Quart 8.75	Gallon 33.25
Seafood Soups.....	Quart 9.75	

Beverages

Bottled Water • Teas • Lemonade • Sweet or Unsweet Brewed Iced Tea.....1.95 per person

Desserts

Brownies 3.10 each
Muffins 2.95 each
Cookies 8.35 per dozen

Whole Pies

Apple 13.60 • Cherry 14.65 • Coconut Cream 14.65 • Lemon Meringue 13.15 • Pecan 16.75
Peanut Butter 15.70 • Shoofly 12.55

Whole Pellman's Cakes

Carrot Cake 18.50 • Cheesecake 19.65 • Triple Chocolate Cake 20.80

Entrees

Minimum of 30 people
price listed is per person
served with one hot vegetable,
tossed salad, rolls and butter

Chicken Breast stuffed with filling 15.70

Homestyle Lasagna 15.25

Baked Ziti with Meat sauce 14.65

Fresh Roasted Beef over Filling 15.70

Fresh Baked Ham Loaf with Pineapple Sauce 15.70

Roasted Pork Loin 16.75

Chicken Chesapeake 17.80

stuffed with crabmeat & topped with hollandaise sauce

Whole Oven Roasted Prime Rib market price
(certified angus beef®)

Picnic Menu

great for company and family outings!
minimum of 50 people
\$12.95 per person

Chicken Breast, Hamburgers, Hot Dogs,
Baked Beans, Potato or Macaroni Salad,
Red Beet Eggs, Fresh fruit,
Cookies & Brownies

Includes all condiments

Beef or Pork BBQ also available
@ \$1.00 extra per person

- Call Christy Lapp @ (717) 786-1768 to schedule your event.
- 6% sales tax and 20% service fee added for catered events
- 20% deposit is required. Balance due at end of event.
- \$10 delivery charge for over 10 miles
- Our Dining Room is available on Sunday's for private parties
- Inquire regarding special requests for your event.
- Payment is due at time of pick-up.
- Prices subject to change.