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 2.25 per person add fresh fruit 4.50 per lb.

Fresh Vegetable Tray

carrots, celery, broccoli, cauliflower, cucumbers & cherry tomatoes small 22.50 serves 10 - 15 large 35.95 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 6.95 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
6.95 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 6.95 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

5.95 per person

Assorted Dessert Tray

cookies, brownies and whoopie pies 2.50 per person

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Off-Premise Catering \$25.95 per person Sunday In-House \$19.95 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

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
- 5% price allowance for no shows
- 20% deposit is required. Balance due at end of event.
- feel free to inquire special requests
- Call Christy Lapp to schedule your event
- (717) 786-1768

CATERING MENU

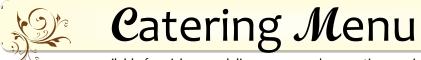


Family Restaurant

101 Fite Way Quarryville, PA 17566 (717) 786-1768 www.crlappsfamilyrestaurant.com

CATERING For All Your Events!

Weddings, Picnics, Party Trays, Etc.



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

Cold Hors D occurres		
Hummus served with raw vegetables, pita triangles & club crackers	•	small 17.95
Chicken Liver Pate on toast squares		small 17.95
Cucumber Hearts with goat cheese		small 15.95
Curried Tuna on cucumber rounds with assorted crackers	•	small 19.95
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Pecan Chicken Salad on cucumber rounds with assorted crackers		small 19.95
Chicken or Tuna Salad Mound served with assorted breads	• • • •	small 19.95
Prosciutto wrapped in melon		
Steamed Shrimp with cocktail sauce & lemons	•	
Toast Triangles with Lox (smoked salmon) & cream cheese topped with red onion	•	
Corn Muffin Cups stuffed with turkey & cranberry sauce	23.95 tray of 25	
Deviled Eggs with a hint of horseradish or plain	17.95 tray of 30	
Cherry Tomatoes filled with egg salad, tuna salad or chicken salad	16.95 tray of 25	
Add Fresh Fruit	4.50 per lb.	
Hot Hors D'oeuvres approximate servings of 25		
Corn Cups filled with chili and topped with shredded cheddar cheese	23.00	
Phyllo Triangles with mushrooms	21.95	
Rumaki - Chicken Livers wrapped in bacon		
Swedish Meatballs		
Mushroom Caps stuffed with crabmeat		
Sea Scallops wrapped in bacon sautéed in butter and spices		
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<u>Homemade Salads</u>		
Cole Slaw • Potato Salad • Macaroni Salad • Pasta Salad • Carrot Raisin Salad	Quart 7.50	Gallon 28.00
Homemade Soups (wide selection available)		Gallon 28.00

Beverages

Bottled Water • Teas • Lemonade ... 1.50 each Sweet or Unsweet Brewed Iced Tea 7.95 per gallon (serves approx. 12 p)

Desserts

Brownies 2.95 each Muffins 2.85 each

Cookies 8.35 per dozen

Whole Pies

Apple 11.75 • Cherry 12.95 • Coconut Cream 13.50 • Lemon Meringue 11.95 • Pecan 14.50 Peanut Butter 13.95 • Shoofly 11.50

Whole Pellman's Cakes

Carrot Cake 16.75 • Cheesecake 17.80 Triple Chocolate Cake 18.85

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 13.90

Homestyle Lasagna 13.95

Baked Ziti with Meat sauce 12.90

Quiche Pie (10") 13.95

Seafood Quiche 15.95

Roasted Pork Loin 14.50

Chicken Chesapeake 15.95 stuffed with crabmeat & topped with hollandaise sauce

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

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great for company and family outings! minimum of 50 people \$10.95 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
- \$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.