

2009 Rehearsal Dinner

Bar Service

One Hour Open House Brand Bar

Seagrams V.O., Seagrams 7, Cutty Sark, Bombay Gin, Smirnoff Vodka, Bacardi Rum, Old Grand Dad Bourbon, Cabernet, Chardonnay, and White Zinfandel, Coors Light and Yuengling

Champagne Toast

Featuring Hartefeld's Champagne

Butlered Hors d'Oeuvres

Choice of Three – 1 piece each per person

Filet of Beef Au Poivre on Crostini with Creamy Horseradish

Curried Chicken on Toast Round with Mango Sauce

Bruschetta – Crostini topped with Tomato, Olive, Capers and Peppers

Crab and Garlic Allouette in a Petite Pastry Shell

Crispy Spring Rolls filled with Vegetables with a Soy Ginger Dipping Sauce

Local Mushroom Caps filled with your choice of Sausage or Spinach & Cheese

Blackened Swordfish with a Mango Myers Rum Dipping Sauce

Scallops wrapped in a Hickory Smoked Bacon

Tartlet of Boursin Cheese with Walnut and Apricot Glaze

Three Course Dinner

See Selections on following page

Prices Starting From \$51.00 per Person

All Taxes and Gratuities Are Included

Room Rental Fee Applies

Choice of (3) entrees add \$2.50 per person

Entrée Counts and Place cards are Required If Choosing More Than One Entrée

First Course

Select One

Cream of Chester County Mushroom Soup

Seasonal Fresh Fruit

Hartefeld Salad of Baby Greens, Red Onion, Tomato, Mushroom and

Apple Balsamic Vinaigrette

Spinach Salad with Fresh Strawberries, Almonds and Honey Mustard Vinaigrette

Caesar Salad of Romaine, Herbed Crouton, Parmesan Cheese and Caesar Dressing

Entrées

Select Two

Chicken Hartefeld with Madeira Demi Glace \$57.00

Stuffed with Spinach, Roasted Red Pepper and Fresh Mozzarella

Chicken Boursin \$57.00

Sautéed Breast of Chicken filled with Julienne Vegetables,

Boursin Cheese and Champagne Mustard Sauce wrapped in Phyllo

Exotic Mushroom Ravioli \$51.00

Porcini, Portobello, Shiitake and Ricotta Cheese filling,

with Asiago Cream Sauce

Flounder Florentine with Mornay Sauce \$54.00

Grilled Salmon with a Pommery Mustard Cream Sauce \$58.00

Two Crab Cakes \$63.00

Served Over Wilted Spinach with Tomato Concasse

Grilled Swordfish with Herb Butter Sauce \$60.00

Five Jumbo Gulf Shrimp stuffed with Crab Imperial and baked \$62.00

Rack of Spring Lamb with Fresh Mint Sauce \$61.00

Herb and Mustard Crusted

Roast Tenderloin of Beef with Cabernet Demi \$61.00

Filet Mignon with Sautéed Wild Mushrooms and Madeira Demi Glace \$63.00

Filet Mignon with Sauce Béarnaise and Lump Crab Cake \$69.00

Entrees served with Chef's selection of potato or rice and fresh seasonal vegetables.

Desserts

Select One

Fresh Seasonal Berries with Frangelica Sabayon

Crème Brulee topped with Caramelized Brown Sugar

Warm Country Bread Pudding with Irish Cream Sauce

Strawberry Wave Cheesecake

Double Chocolate Cheesecake

Coffee Service

Your guests will be offered a choice of Coffee, Hot Tea or Decaffeinated Coffee

**Prices effective for events through December 31, 2009*