



event menu

# DINNER

3-course menu available anytime for parties of 20 adults or more

## FIRST COURSE *(host selects one item)*

*Served with dinner rolls and butter*

### Soup

(Fall/Winter) **Pumpkin Bisque** with spiced crème fraîche

(Spring/Summer) **Tomato Bisque** with garlic crouton and balsamic drizzle

### Salad

**Garden greens**, cucumber, tomato, carrot, red onion, goat cheese, white balsamic

**Caesar** with house made dressing, crisp romaine, croutons, and asiago cheese +\$3

## ENTRÉE *(guest selects from choice of four)*

*Served with chef's choice of seasonal accompaniments*

\$36

**Salmon Fillet** with fresh dill, capers, & lemon beurre blanc

**Dijon Chicken** breast sautéed with tomatoes and scallion in Dijon mustard cream sauce

**Grilled Ribeye** with chimichurri

**Pasta ala Vodka** with green peas and shaved Parmesan cheese

\$46

**Chicken di Medici** with prosciutto and basil in creamy Marsala mushroom sauce

**Filet Mignon** with red wine demi-glace

**Chesapeake Crab Cakes** with Bayou remoulade

**Chef's Vegetarian Entrée** as depicted on our à la carte dinner menu

## DESSERT *(host selects one item)*

**Layered Chocolate Tart (V)** cocoa graham crust, milk chocolate pate, milk chocolate mousse

**Crème Brûlée (GF)(V)** classic vanilla custard, torched sugar crust, fresh mint

**Café Tosca** Swedish almond cake, almond praline, espresso creme anglaise, chocolate-covered espresso bean

**Lemon Tart** graham cracker crust, lemon curd, raspberry chantilly, candied lemon peel

**Strawberry Vanilla Cake** classic vanilla-scented white cake, strawberry preserves, strawberry coulis fresh strawberry, granola crumble

**Dark Berry Cheesecake** classic cheesecake, blackberry compote, blueberry puree, chantilly cream, fresh mint

**Choice of Two** +\$2 **Choice of Three** +\$3

## BEVERAGES *coffee, tea, and soft drinks included*

*All events subject to sales tax as required by law, and 20% automatic gratuity.*

*Final, guaranteed minimum guest count required 10 days in advance. 33% deposit required to secure event date.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**The Riegelville Inn** 10-12 Delaware Rd. Riegelville, PA 18077  
relax@riegelvilleinn.com | 610.749.0100



*event menu*

# ADD-ONS

*HORS D'OEUVRES priced per piece, minimum three choices of one piece per person.*

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**Cucumber Cup** with olive tapenade, roasted tomato & goat cheese \$3

**Vegetable Spring Roll** with sweet chili dipping sauce \$3

**Grilled Steak Rosettes** on crostini with horseradish cream & parsley leaf \$3

**Shrimp Cocktail** with Bloody Mary cocktail sauce \$3

**Spanakopita** with tzatziki dipping sauce \$3

**Mushroom Caps** stuffed with blue cheese, bacon, and red onion marmalade \$3

**Tomato Bruschetta** on garlic toasted baguette \$3

**Petite Crab Cakes** with Bayou remoulade \$4

**Risotto Croquettes** with prosciutto, Parmesan, & green peas \$4

**Bacon Wrapped Scallops** \$5

**Deviled Eggs** with smoked bacon-pimento egg filling \$3

*PRE-SET APPETIZERS priced per person*

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**Artisan Cheese Plate**

*featuring chef's selection of cheeses with crostini and seasonal accompaniments \$8*

**Chesapeake Crab Dip** with buttery crackers \$7

**Spinach Artichoke Dip** with crispy tortilla chips \$5

**Vegetable Crudités** with creamy herb dip \$4

**Lemon-Garlic Hummus** with pita chips \$4

*SPARKLING WINE TOAST \$6 per person*

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*BAR SERVICE (host selects) additional charges apply*

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**Cash Bar** *Each individual guest pays for their own alcohol*

**Wine and Beer** *by the glass. Wine and beer only. Host pays actual consumption.*

**Full Bar** *with or without flight and/or dollar limits as desired. Host pays actual consumption.*

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