

# ***EMILY'S***

3790 Morgantown Rd, Mohnton, PA 1954 – (610) 856-7887 Fax (610) 856-7030

## **DINNER BANQUET MENU**

Thank you for considering ***EMILY'S*** for your upcoming dinner event. Feel free to bring to our attention any special dietary needs or requests. Our professional staff is here to serve you and assure that your dinner event is a memorable one.

This menu is designed to accommodate parties of twenty or more people. You are welcome to choose from our regular dinner menu if the number in your party is less than twenty.

To ensure a successful party, we ask that you confirm your selections, a count of each selection, and payment details **10 days prior to your party date**. All items are subject to 6% sales tax and 20% gratuity.

Vegetarian entrées may be prepared upon request. Vegetarian requests should be made when confirming dinner selections. Some entrées are available in children's portions. The cost of children's entrées varies with the entrée selected.

(Menu selections and prices are subject to change).

The price of the entrées listed below include the following:

- Crudite tray for tables
- Soup of the day or a cup of mixed seasonal fruit
- Tossed salad of fresh greens with choice of dressing
- Starch of the day
- Vegetable of the day
- Choice of coffee, tea, soda or ice tea

Please make three (3) selections from the following list of entrées:

### ENTRÉES

Tuna – Grilled tuna with sautéed artichoke hearts, olives, basil and paprika, garlic sour cream	\$26.00
Maryland Crab Cakes – Two sautéed jumbo lump crab cakes with green olive tartar sauce	\$32.00
Wild Alaskan Salmon – Parmesan crumb crusted charbroiled fillet, served over a sundried tomato & basil butter sauce	\$27.00
Kobe Flank Steak – Marinated Kobe flank steak with grilled zucchini, tomato relish & whole grain mustard sour cream	\$35.00
Filet – A grilled 8-oz. Filet served over wild mushrooms, shallots and topped with Herb-zucchini butter	\$35.00
New Zealand Rack of Lamb – broiled lamb with roasted garlic cider teriyaki glaze wine sauce	\$34.00
N.Y. Strip Steak – Grilled steak served with boursin cheese and shallot Red wine demiglace	\$33.00
Steak & Cake – Grilled 6oz. filet and one baked jumbo lump crab cake	\$35.00
Prime Rib – 16oz. served au jus (minimum order of 10)	\$30.00
Duck Breast – Seared boneless duck breast with roasted peach and walnut syrup	\$27.00
Veal Saltimbocca - Sautéed scaloppini topped with Prosciutto ham and melted Fontina cheese, served over a tomato basil cream sauce	\$25.00
Veal, Crab and Asparagus - Sautéed veal scaloppini topped with lump crab meat, asparagus and Prosciutto ham in a Parmesan brandy cream sauce	\$26.00
Pork Osso Buco – Braised osso buco topped with dried cherry read wine demiglace cider sauce with sautéed apples	\$25.00
Chicken Chesapeake - Sautéed boneless chicken breast topped with lump crab tossed in a sherried cream sauce.	\$24.00
Chicken Parmesan - Sautéed boneless chicken breast topped with Provolone cheese, served with linguine pasta and marinara sauce	\$23.00
Sea Scallops - Sautéed sea scallops with spinach, herbed tomatoes and garlic over Parmesan risotto	\$27.00
Lobster Tail - 9 oz. lobster tail served with drawn butter	\$44.00
Vegetarian – Penne and grilled vegetables tossed with basil pesto and topped with Parmesan cheese and toasted pine nuts	\$22.00
Available for children: chicken tenders with French fries, pasta or hamburgers with French fries	\$8.00

## DESSERTS

Choice of chocolate, peanut butter, ganache brownies, lemon bars, sorbet with berries and vanilla ice cream (\$3.00 per person).

## HORS D'OEUVRES

Stuffed Mushrooms – stuffed with crabmeat	\$45
Cheese, Fruit, Vegetable Tray	priced according to size of party
Jumbo Shrimp Cocktail – served with cocktail sauce	Market Price
Coconut Battered Shrimp	\$50
Miniature Wieners – wrapped in puff pastry	\$35
Swedish or Marinara Meatballs	\$30
Sesame Teriyaki Chicken on a Skewer	\$35
Bruschetta – assortment of 3 (tomato and Mozzarella, roasted peppers and black olives, spinach and caramelized onion)	\$30
Quiche – individual servings (spinach or shrimp)	\$30
Scallops – wrapped in bacon	\$35
Egg rolls – served with sweet and sour sauce	\$30

(Prices based on trays of 30 pieces)

Fried Calamari	\$10.00 per order
Baked Brie	\$7.00 per order