



## Banquet Buffet Meal Menu 2025/2026 Pricing

Requires a minimum of 35 adult guests  
Please add 20% taxable service and 6% sales tax to all pricing  
Pricing does not include the 200.00 private room charge  
\* = Gluten Free

**Two Entrée Buffet 38.00**

**Three Entrée Buffet 41.00**

### All Buffet Dinners include the following:

Mixed Green Salad with assorted dressings\*  
Chef's choice of cold salad  
Rolls and Butter  
Choice of one vegetable  
Choice of one starch  
Coffee, Hot Tea, Unsweetened Iced Tea and Lemonade  
Dessert Station

### Additional Items

Crisp Caesar Salad in place of the Tossed Salad – additional 2.00 per person  
Additional Vegetable choice – 2.50 per person  
Additional Starch choice – 2.50 per person

### Vegetable Choices

Green Beans\*  
Seasonal Vegetable Medley – broccoli,  
cauliflower, carrots\*  
Roasted Vegetables – zucchini, squash,  
red onion, red pepper\*  
Glazed Carrots\*  
Buttered Corn\*  
Broccoli

### Starch Choices

Rice Pilaf  
White Rice  
Garlic Mashed Potatoes\*  
Loaded Mashed Potatoes\* - bacon, scallions,  
cheddar cheese  
Roasted Fingerling Potatoes\*  
Au Gratin Potatoes\*  
Pasta Marinara  
Macaroni and Cheese

## **Entrée Choices**

Choose two or three entrees

\* = Gluten Free

### **Poultry**

#### **Chicken Parmesan – Signature Dish**

Herb breaded chicken breast baked with marinara and mozzarella

#### **Chicken Marsala\***

Chicken breast with mushroom, Marsala demi-glaze

#### **Chicken Cordon Bleu**

Chicken breast topped ham and swiss cheese finished with cream sauce

#### **Chicken Bruschetta\***

Chicken breast topped with tomatoes, onions, basil, and melted mozzarella

#### **Stuffed Chicken Breast**

Chicken breast stuffed with house-made bread filling, sliced, then topped with cream sauce

#### **Pork Loin\***

Roasted, sliced pork loin topped with bacon jam

### **Vegetarian**

#### **Cheese Lasagna**

Layers of noodles, cheese, and marinara

#### **Vegetable Lo Mein**

Thick Lo Mein noodles tossed in house-made stir fry sauce with mushrooms, broccoli, red peppers, carrots, and onions.

### **Beef**

#### **Braised Beef \*- Signature dish**

Slow cooked in a rich brown sauce

Additional 3.50 per person

#### **Meatloaf**

House-made meatloaf topped with demi sauce

#### **Top Round\***

Sliced top round prepared medium topped with grape tomato and mushroom demi glaze

### **Seafood**

#### **Apricot Salmon\* - Signature dish**

Filet of salmon dusted with Cajun seasoning and glazed with apricot reduction

#### **Salmon with Champagne Butter Sauce\***

Salmon topped with champagne butter sauce

#### **Crusted Cod**

Cracker crusted cod with lemon cream sauce

#### **Crab Stuffed Flounder\***

Flounder filet stuffed with our house-made crab mix, baked and topped with lemon cream sauce Additional 2.50 per person

## **Dessert Station**

### **Includes the following**

Warm Apple Crisp  
Assorted cookies

### **Add one of the following for 4.00 per person**

Seasonal Bread Pudding  
Peanut Butter Cup Bread Pudding  
Cheesecake with Fruit Topping  
Chocolate Brownie  
Fresh Fruit Salad

**Add vanilla ice cream with your desserts – 3.00 per person**



## **Add a Soup**

7.00 per person

Available as a served course or as a station  
Please ask about our delicious soup choices

## **Add Stationary or Passed Hors d'oeuvres**

Hors d'oeuvres pricing is based on a half hour time period prior to dinner service  
Please ask about our Hors d'oeuvres menus to enhance your event

**Please keep in mind that all menus can be customized to your individual tastes or dietary needs**

**Menu items are subject to change based on availability from our food vendors**

# Terms of Agreement

1. A non-refundable deposit of 250.00 is expected for groups of 150 or less at the time of booking.  
A non-refundable deposit of 500.00 is expected for groups of 150 or more at the time of booking.  
Full payment is expected the day of the event by cash or check. The price per person does not include 6% PA sales tax or 20% taxable service charge- which is not a gratuity.  
If using a credit card, a 3.4% convenience fee will be added.
2. Menu selection, room arrangements, and all other details must be received thirty (30) days prior to the event.
3. A fairly accurate guest count should be estimated at the time of booking.  
The host agrees to inform ten (10) days prior to the event of a guaranteed number of guests. If more than a 20% decrease in the count is made from original approximate count; an increase in price per person may occur, other room assignments be made, and/or menus may need to be adjusted.  
For Buffet Menus, a minimum of thirty-five (35) adult guests is required.  
For Served Menus, a minimum of twenty (20) adult guests is required.  
Please ask about pricing for children ages 4-10.
4. Prices are subject to change up to 90 days prior to any function based on market fluctuation.  
Menu items are subject to change based on availability from our food vendors.
5. No outside food or beverage is permitted unless arranged with a manager ahead of time. All remaining food provided by Fireside Tavern is property of Fireside Tavern and cannot be taken off premise due to liability.
6. Multiple entrées for a served meal - Some form of entrée indication is required at the guest table, such as coded name tags, or colored tickets. This will enable better service.  
A third entree selection for a served meal is an additional 3.00 per person.  
For a choice of two (2) desserts for a served meal it is an additional 1.00 per person.
7. Valid ID is required for all guests consuming alcoholic beverages. Anyone without ID and whose age is determined to be questionable will be denied service regardless of age. Fireside Tavern reserves the right to request ID from anyone seen consuming alcohol and will ask anyone to leave the function for violation of the law and property policies. Fireside Tavern reserves the right to deny alcohol when deemed appropriate.
8. There is a bartender fee of 125.00 for a three-hour event. Bar packages can vary from cash bar, open bar, or a variation of both.
9. All events are based on three (3) assigned hours.  
Additional hours for the Lancaster and Fulton rooms are 200.00 per hour.  
Additional hours for the Willows ballroom will be given by quote.  
The host agrees to begin the event as close to the scheduled time as possible.
10. Smoking is not permitted in any indoor areas.
11. The Fireside Tavern agrees to assume responsibility for their staff and their equipment.  
The host agrees to assume responsibility for any and all damages caused by any guests, invitee, hired vendors, or other person attending the function.
12. A cleaning fee may be applied to your invoice for any of the following, but not limited to: human waste and vomit, glitter, flower petals, feathers, and bird seed used in the building.
13. China, glassware, flatware, tables, chairs, and house linens are provided by Fireside Tavern and included in the cost per person.
14. All cancellation notices must be written and will be effective on the date it is received.

1500 Historic Drive, Strasburg, PA 17579  
717-687-7979 ext. 2

[info@willowshistoricstrasburg.com](mailto:info@willowshistoricstrasburg.com)  
[www.willowshistoricstrasburg.com](http://www.willowshistoricstrasburg.com)

[info@dsfireside.com](mailto:info@dsfireside.com)  
[www.dsfireside.com](http://www.dsfireside.com)