



## Banquet Buffet Meal Menu 2024 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 35.95**

**Three Entrée Buffet 38.95**

### **All Buffet Dinners include the following:**

Mixed Tossed Salad with Assorted Dressings\*  
Coleslaw\*

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 1.00 per person

Additional Vegetable choice – 1.50 per person

Additional Starch choice – 1.50 per person

### **Vegetable Choices**

Green Beans Almondine\*

Seasonal Vegetable Medley – Broccoli,  
Cauliflower, Carrots\*

Roasted Vegetables – Zucchini, Squash, Red  
Onion, Red Pepper\*

Honey Glazed Carrots\*

Buttered Corn\*

Corn O'Brien – Bacon and Red Peppers\*

### **Starch Choices**

Rice Pilaf

Roasted Rosemary Red Skinned Potatoes\*

Garlic Mashed Potatoes\*

Loaded Mashed Potatoes\*

Roasted Fingerling Potatoes\*

Au Gratin Potatoes\*

Penne Marinara

Macaroni and Cheese

## **Entrée Choices**

Choose two or three entrees

### **Poultry**

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

Sauteed chicken breast with mushroom,  
Marsala demi-glaze

#### **Chicken Cordon Bleu**

Chicken breast topped ham and swiss cheese  
topped with supreme sauce

#### **Chicken Parmesan**

Breaded chicken breast with marinara and  
mozzarella

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

Chicken breast topped with tomatoes, onions,  
basil, mozzarella, and balsamic glaze

#### **Stuffed Chicken Breast**

Homemade bread stuffing, served with a  
supreme sauce

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

Roasted, sliced pork loin with your choice of  
Apple glaze OR bacon jam

### **Vegetarian**

#### **Cheese Lasagna**

Layers of noodles, cheese, and marinara

### **Beef**

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

Slow cooked in a rich brown sauce  
Additional 3.50 per person

#### **Shepard's Pie\***

Mushrooms, carrots, celery, and corn with  
tenderloin tips all slow braised in a rich  
burgundy sauce, then baked with mashed  
potatoes and cheddar cheese

#### **Flank Steak\***

Char grilled flank steak with grape tomatoes  
and wild mushroom sauce

### **Seafood**

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

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

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

Salmon topped with champagne butter sauce

#### **Parmesan Crusted Tilapia**

Parmesan crusted tilapia filet

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

Flounder filet stuffed with our house made  
crab mix, poached in a white wine, and topped  
with citrus butter

Additional 2.50 per person

#### **Crusted Haddock**

Cracker crusted haddock with a seafood cream  
sauce

## **Dessert Station**

### **Includes the following**

Warm Apple Crisp  
Assorted cookies

### **Add one of the following for 3.50 per person**

Pumpkin Bread Pudding  
Peanut Butter Cup Bread Pudding  
Cheesecake with Fruit Topping  
Chocolate Peanut Butter Brownie  
Assorted Cakes

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



### **Add a Soup Course**

6.75 per person  
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 days prior to the event. Please ask for children ages 4-10 pricing.
3. A fairly accurate guest count should be estimated at the time of booking.  
The host agrees to inform two weeks before the event and again five business days before 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 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.
4. Prices are subject to change up to 60 days prior to any function based on market fluctuation.  
Menu items are subject to change based on availability from our food vendors.
5. 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.
6. 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.
7. Smoking is not permitted in any indoor areas
8. The Fireside Tavern agrees to assume the responsibility for the staff and 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.
9. 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.
10. 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.
11. 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.  
Multiple Desserts for a served meal- An additional dessert option is an additional 1.00 per person.
12. 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.
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 shall be written and will be effective on the date of receipt by The Fireside Tavern.

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