

# THROW A DINNER PARTY TO CELEBRATE



VICKERS GROUP DINNER MENUS

## PRIVATE EVENT DINNER MENUS

FOR GROUP DINNERS OF 15-130

REHEARSAL DINNERS : PRIVATE CELEBRATIONS : CORPORATE EVENTS



BOOKINGS & INQUIRIES

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**LUNCH**  
**COCKTAILS**  
Mon.-Fri 11:30-2:30

**DINNER**  
Mon.-Sat. 5:00-10:00

**BANQUETS**  
Mon.-Sat.

**Happy Hour 4-6**

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## VICKERS GROUP DINNER MENUS

### OUR SPACE

Vickers is a restored 1820s farmhouse in the heart of Chester County. In the historic home you will find 4 private dining rooms that can accommodate from 15-40 guests and our Plantation Ballroom that is perfect for larger groups and cocktail parties of 50-150 depending on the style of your event. Our Bar area is a wonderful option for a small happy hour or casual gathering of friends and colleagues.

LITTLE ROOM || 12-20  
PORCH || 10-17

FLOWER ROOM || 22-31  
HUNT ROOM || 33-42

PLANTATION BALL ROOM 45-150  
(120 seated, 150 cocktail style)

**\*Please note a \$75 room fee for all private events in our restaurant private rooms Monday-Thursday. Room fee may vary depending on number of guests, season and on Fridays + Saturdays. \$150 room fee for our Plantation Ballroom. This fee covers set up and breakdown of the room.**

### OUR FOOD

Vickers served traditional Continental Cuisine by combining modern styles with classic French techniques. Our recipes have been collected from both Europe & America and we pride ourselves in serving the freshest ingredients and rare finds to our customers. We understand that all tastes are different and are happy to design specific menus to suit your needs and those of your guests. From caviar to cappellini, Vickers has something for every style event you'd like to host.

### OUR SERVICE

From conception to completion, the events staff at Vickers is willing and eager to assist you with anything you may need to make your event a success. We understand your budgets, special needs and requests and will always do our best exceed your expectations. Whatever you choose, know that at Vickers, your event will be memorable and distinguishable.

“EXCELLENCE IN ENTERTAINING FOR ALMOST HALF A CENTURY”

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# THE PLANTATION BALLROOM

Vickers Plantation Ballroom is the perfect setting for your rehearsal dinners, celebratory parties or corporate events.. Our luxurious ballroom features a private bar, private restrooms and is independent from Vickers historic restaurant making it the ideal space for larger events.

Our spacious ballroom can host from 50 to 120 guests, seated, with or without a dance floor. The addition of our Hunt Room donned in reclaim wood with a vintage oversized fireplace lends a warmth and welcome to any event. Enjoy our Garden Patio canopied under hunter green umbrellas as an added space for your special occasion.



## SIGNATURE PRIVATE DINING ROOMS

For smaller groups, enjoy one of Vickers four private dining rooms. Treat your guests to the historic charm of our *Flower Room* that today still hold a secret entrance used in the Underground Railroad or our *Hunt Room* created entirely of the original barn wood of the 1820s Vickers barn. Our *Little Room* is perfect for intimate events and presentations and our *Porch* draped in true colonial style.



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# ◆ HORS D'OEUVRES ◆

P A S S E D A S G U E S T S A R R I V E A N D S O C I A L I Z E

PRICED PER PERSON

PLEASE SELECT HOW LONG YOU WOULD LIKE YOUR COCKTAIL HOUR. HORS D'OEUVRES WILL BE PACED ACCORDING TO THE NUMBER OF GUESTS AND TIME SELECTED

**30 MINUTES**  
OF PASSED HORS D'OEUVRES

6 pieces per person

**\$15.00**

**45 MINUTES**  
OF PASSED HORS D'OEUVRES

9 pieces per person

**\$20.00**

**60 MINUTES**  
OF PASSED HORS D'OEUVRES

12 pieces per person

**\$24.00**

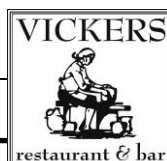
PLEASE SELECT A VARIETY OF 5 HORS D'OEUVRES

SUPPLEMENTS APPLY AS NOTED FOR 'PREMIUM' SUBSTITUTIONS

- Shrimp Le Jon, horseradish and bacon
- Norwegian Smoked Salmon canapes
- Fresh garden bruschetta, basil oil
- Herbed Goat Cheese & Mushroom on Polenta Crisps
- Mozzarella Caprese Skewers
- Country pate on toast points
- Maple Walnut Chicken Salad cups
- Dried Apricot with herbed boursin & candied walnut
- Assortment of petit quiche
- Asiago cheese + spinach stuffed mushroom
- Spanakopita
- Mushroom cream puff
- Andouille sausage wrapped in puff pastry
- Parmesan Arancini
- French Cheese Puffs (Gougeres)
- Warm Spinach and Artichoke Cups
- Flatbread Pizza Rossa

## PREMIUM HORS D'OEUVRES

Shrimp Cocktail	+3.00
Petit crab cakes with sauce verte	+2.00
Crab & artichoke stuffed mushroom	+2.50
Petit Beef Wellington	+2.75
Lollipop Lamb Chops	+5.00
Coconut Shrimp, sweet chili dipping sauce	+3.00
Petit Filet Mignon crostini, blue cheese cream	+3.00
Buffalo Blue cheese chicken meatballs	+2.00
Loaded Baked Potato Bites	+2.00
Philly Cheesesteak Spring Rolls	+2.00



6% PA TAX + 20% SERVICE FEE APPLIES

# ALL MENU PRICES INCLUDE

- 1 APPETIZER SELECTION
- 2 DESSERT SELECTIONS\*
- MIXED GREENS SALAD
- COFFEE, TEA
- 3 ENTRÉE SELECTIONS\*
- SODA, ICED TEA PACKAGE +\$5.00

*All entrees are served with seasonal vegetable, potato du jour, fresh baked bread + house whipped butter*

6% PA TAX + 20% SERVICE FEE ARE CHARGED ADDITIONALLY

## ◆ APPETIZER ◆

PLEASE SELECT ONE APPETIZER

- Penne Pasta al Basilico**, tomato and basil
- Mushroom Ravioli**, toasted walnuts, parmesan cream
- Pasta Primavera**, light white wine, fresh vegetables
- Tagliatelle**, rosemary bolognese, parmigiano reggiano
- Lobster Ravioli**, champagne lobster sauce +4.00
- Penne Affumicato** smoked salmon, asparagus, parmesan cream +2.00
- Crostini Misti**, smoked salmon + crème fraiche, artichoke+ asiago, prosciutto + ricotta
- Croquettes**, golden potato, spanish ham, manchego
- Suppli**, tomato risotto, melted mozzarella, fresh peas, fried until golden
- Mushroom Vol au Vent**, puff pastry, wilted spinach, chive cream
- Asparagus Mille-Feuilles**, puff pastry, roasted asparagus, parmesan, prosciutto +3.00
- Vegetable Crostata**, puff pastry, grilled vegetables
- Vegetarian Stuffed Mushrooms**, asiago, spinach and artichoke
- Crab Stuffed Mushrooms**, crab imperial, lobster sauce +3.00
- Smoked Salmon**, capers, red onion, horseradish crème fraiche
- Shrimp Cocktail**, bloody mary cocktail sauce +6.00
- Caramelized Scallops**, vanilla carrot puree, wilted greens +8.00
- Shrimp Le Jon**, Bacon, horseradish +6.00
- Petit Crab Cake**, whole grain mustard +4.00
- Lobster Bisque**, with a touch of fine champagne +2.00
- Puree of Winter Vegetable Soup**
- Cream of Chester County Mushroom Soup**
- Tiny White Bean Soup**, truffle, pancetta dust

# ◆ ENTREES ◆

PLEASE SELECT THREE ENTREES \*

THE PRICE LISTED IS PER PERSON FOR THE FULL 4 COURSE MENU YOU CHOOSE AND WHAT IS ORDERED THAT EVENING. EACH PERSON WILL BE CHARGED THE PRICE OF THE MEAL ORDERED. PLEASE NOTE THERE IS A \$5 SUPPLEMENTAL FEE PER ENTRÉE IN THE MONTH OF DECEMBER. THIS SMALL SUPPLEMENT HELPS TO KEEP OUR DÉCOR FESTIVE AND BEAUTIFUL FOR YOU ALL SEASON LONG!

## LAND

<b>Steak Diane</b> , medallions of beef tenderloin, dijon brandy cream, mushrooms	52.
<b>Free Range Great Plains Bison</b> , grass fed US heritage breed bison, local kennett square mushrooms, bordeaux reduction	55.
<b>Roasted Rack of Lamb</b> , rosemary, thyme, mustard, port wine sauce	51.
<b>Filet Mignon Béarnaise</b> , hand whipped sauce Béarnaise	52.
<b>Filet Oscar</b> , crabmeat, asparagus, hollandaise	55.
<b>Tournedos Rossini</b> , foie gras, black truffle Madeira reduction, crouton	56.
<b>Filet Au Poivre</b> , filet mignon, three peppercorn sauce	52.

## SEA

<b>Lobster Tail</b> , prosecco poached, lobster ravioli, seasonal greens, lobster cream	52.
<b>Shrimp + Scallops</b> , Riesling beurre blanc	52.
<b>Seared Salmon</b> , Pernod herb butter	48.
<b>Panela Salmon</b> , maple glaze, orange vermouth infusion	48.
<b>Vickers Crab Cakes</b> , whole grain mustard sauce	50.
<b>Salmon and Sole Duo</b> , crab imperial stuffing, champagne lobster sauce	53.
<b>Shrimp and Scallop Vol au Vent</b> , puff pastry, seared jumbo shrimp + scallops	53.
<b>Red Snapper</b> , sauce meuniere	50.
<b>Stuffed Sole</b> , lump crab stuffing, champagne chive sauce	52.

## SKY

<b>Crisp Chicken</b> , crunchy skin, honey chili glaze	47.
<b>Chicken Forrestier</b> , chester county mushrooms, red wine reduction	44.
<b>Chicken Limon</b> , brown butter, capers, chardonnay	44.
<b>Seared Duck Breast</b> , local wild mushrooms, brandied cherries	49.

## EARTH

<b>Spinach and Mushroom Strudel</b> , cashew cream, truffle essence	42.
<b>Penne Pasta al Basilico</b> , tomato and basil	42.
<b>Pasta Primavera</b> , light white wine, fresh vegetables	42.

FOR PARTIES OF 40+, ALL ENTRÉE COUNTS ARE DUE 3 DAYS PRIOR TO EVENT OR 2 ENTRÉE OPTIONS MAY BE SELECTED IF YOU'D LIKE TO ORDER THE EVENING OF.

*We are happy to accommodate gluten and dairy free diets. Please let us know.*

# ◆ DESSERTS ◆

PLEASE SELECT TWO DESSERTS \*

Chocolate Decadence Cake	Tiramisu	
Cinnamon Apple Strudel	Gâteau Millefeuille	
Bourbon Vanilla Bread Pudding	Seasonal Dessert Seelction	
New York Style Cheesecake	Profitarol	+2.00
Hand Whipped Chocolate Mousse	Assorted Petit Pastries	+5.00

\* ONE DESSERT SELECTION FOR EVENTS 40+

# ◆ BAR OPTIONS ◆

## BAR PER CONSUMPTION PRICING

DRINKS WILL BE CHARGED TO THE HOST TAB AS THEY ARE ORDERED

House Red Wine	\$9.00	Domestic Beer	\$5.50
House White Wine	\$8.50	Imported Beer	\$6.00
House Mixed Drinks	\$9.00	Craft Beer	\$6.50
Champagne	\$12.00	Soda	\$3.00
Premium Mixed Drinks	\$9.50+	Iced Tea	\$2.50

Unlimited Iced Tea + Soda Package \$5.00 per person

## OPEN BAR PRICING

FLATE PRICE PER PERSON

SUPER-PREMIUM	PREMIUM	STANDARD
\$43   4 hours	\$40   4 hour	\$36   4 hours
\$37   3 hours	\$34   3 hour	\$30   3 hours
Grey Goose	ABSOLUT	Smirnoff
Hendrick's Gin	Bombay Sapphire	Beefeater
Goslings Dark Rum	Bacardi Silver	Bacardi Silver
Crown Royal	Jack Daniel's	Seagram's 7
Knob Creek	Maker's Mark	Jim Beam
Johnnie Walker Black	Chivas Regal	J&B
Patron Silver	1800 Reposado	Jose Cuervo
Premium +Craft Beers	Standard + Imported Beers	Miller Lite, Amstel
		Yuengling Lager
Imported Red & White Wines	Premium Red & White	House Wines

\$125 private bar set up fee where applicable  
20% service fee applies

# ◆ NOTES + FAQ ◆

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## is there a time limit to our event?

The attached pricing is based off of a 3 hour event in our dining rooms and a 4 hour event in our Plantation Ballroom. You are welcome to extend your event time to accommodate gift exchanges or presentations at a charge of \$200 per half hour.

## do you have outdoor space?

Our garden patio is perfect for cocktails and hors d'oeuvres before your event in warmer months.

## is there a minimum number of guests?

Your minimum number of guests will be established upon signing your contract. We will set a minimum number and maximum cap in order to reserve you the most appropriately sized room.

## final counts and guarantees

A final guarantee of the number of guests is required 3 days prior to your party. For groups larger than 40 a final meal count is due at this time. This is critical to ensure that we are able to meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction

## can we bring our own alcohol or food?

You are permitted to bring in your own cake; however this will not change the price of your menu as there is a cutting fee that will substitute as your dessert. PA state law does not allow for us to permit outside alcohol. We do have a full bar available to you.

## is tax and service fee included in the price?

No. 6% PA mandatory sales tax and 20% service fee will be added to your final bill. To estimate your cost simply multiply the menu price by .26. This will give you your estimated per person cost for food.

## do you have other salads we can substitute?

Sure! We can customize anything you'd like. We do have other salads available for a supplemental charge. Please ask your event representative. Additionally, you are welcome to eliminate your salad course for a \$4.00 discount.

## I have a very specific budget, can you customize a menu for that?

We understand that every budget is different and some budgets are laid out directly up front. If you'd like a custom menu to fit your budget, please let us know.



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