

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

2016



BOOKINGS & INQUIRIES

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

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

BANQUETS
Mon.-Sat.

COCKTAILS
Happy Hour 4-6

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.



“EXCELLENCE IN ENTERTAINING FOR ALMOST HALF A CENTURY”





SEATED DINNER The Potters Wheel

HOT & COLD HORS D'OEUVRES

You may add hot or cold hors d'oeuvres to be set on your table family style or passed if space allows for \$12.00 per person. Please see our hors d'oeuvres page.

APPETIZER SELECTION

(please select 1 appetizer. 2 choices for \$1 supplement per person)

Soup du Jour
Mixed Greens Salad ~ Vinaigrette

ENTREE SELECTION

Chicken Forestier
Sautéed breast of boneless chicken, Chester County Mushrooms and Cabernet reduction

Pasta Primavera
Light white wine sauce, seasonal vegetables

Mediterranean Salmon
Artichokes, black olives, capers
+\$5.00 supplement for the addition of this option

DESSERT

NY Style Cheese Cake
Coffee Tea

\$30.00 Per Person

6% tax and 20% gratuity will apply

For Parties greater than 60 we require a dinner count 5 days prior to the event



SEATED DINNER The Chester County

PASSED HOT & COLD HORS D'OEUVRES

You may add hot or cold hors d'oeuvres to be set on your table family style or passed if space allows for \$12.00 per person. Please see our hors d'oeuvres page.

APPETIZER SELECTION

(please select 1 appetizer. 2 choices for \$1 supplement per person)

Penne Pasta al Basilico
Caesar Salad

ENTREE SELECTION

(please select 3 choices)

Maple Glazed Salmon
french lentils, wilted autumn greens, Vermouth-Orange Infusion

Filet of Sole filled with Crabmeat
served with champagne lobster sauce

Free Range Chicken
Lemon, brown butter, Chardonnay reduction

Roasted Tenderloin of Beef
Wild mushrooms, red wine reduction tomato concassè

Farfalle alla Panna
Parmesan cream sauce, mushrooms peas, fresh tomato

Shrimp Provençale
Chester county mushrooms , garlic burre blanc, served over pasta

DESSERT

Bourbon Vanilla Bread Pudding *Chocolate Decadence Cake*
Coffee *Tea*

\$45.00 Per Person

6% tax and 20% gratuity will apply

For Parties greater than 60 we require a dinner count 5 days prior to the event



SEATED DINNER The John Vickers Exclusive

PASSED HOT & COLD HORS D'OEUVRES

You may add hot or cold hors d'oeuvres to be set on your table family style or passed if space allows for \$12.00 per person. Please see our hors d'oeuvres page.

APPETIZER SELECTION

please select one appetizer

Lobster Bisque
Tiny white bean soup, truffle and pancetta dust
Cream of Chester County Mushroom Soup
Wild Mushroom Ravioli
Tagliatelle with Wild Boar Ragù
Penne Pasta, smoked salmon, asparagus, parmesan cream

SALAD SELECTION

please select one salad. (Salad course can be eliminated for a \$6.00 discount.)

Vickers Heritage Spinach Salad
Caesar Salad
Mixed Greens Salad, Dijon vinaigrette

ENTREE SELECTION

Please select 3 entrees. All entrees served with potato and vegetable du jour or appropriate accompaniment. A fourth selection may be added for a \$3.00 supplement per person.

Twin Jumbo Lump Crab Cakes, whole grain mustard sauce
Filet Mignon, Sauce béarnaise or au poivre
Roasted Rack of Lamb, Rosemary, thyme, Dijon crust ~ Port wine reduction
Pan Seared Duck Breast, brandied cherry glaze
Lobster Ravioli, Champagne cream sauce, shrimp & scallops
Salmon and Sole Duo, crab imperial stuffing
Grilled Portabello Mushroom, Quinoa, ratatouille, melted feta cheese, smoked pepper coulis
Shrimp and scallop vol au vent, puff pastry, lobster cream sauce

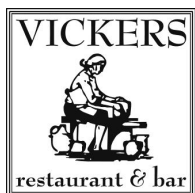
DESSERT

Bourbon Vanilla Bread Pudding, chocolate studded, warm caramel sauce
Cinnamon Apple Strudel
House whipped Chocolate mousse
Coffee and tea

\$65.00 Per Person

6% tax and 20% gratuity will apply

For Parties greater than 60 we require a dinner count 5 days prior to the event



Simple Buffet Dinner

For Parties of 50+

BUFFET DINNER

Penne Pasta Al Basilico

Fresh tomato and basil sauce

Chicken Forrestier

*Chester County Mushrooms,
Cabernet Reduction*

Caesar Salad

*Vickers Homemade
dressing*

DESSERT

NY Style Cheesecake

Coffee and Tea

COST

\$39.00 Per Person

++Pricing includes fresh baked rolls, hand whipped butter, potato and vegetable du jour



Elite Buffet Dinner

OPTIONAL PASSED HOT AND COLD HORS D'OEUVRES
Variety of 5 chef selected hors d'oeuvres for approximately 30 minutes

For Parties of 45+
+12.00 per person

SALAD SELECTIONS (please select 1)

- CLASSIC CAESAR**, Romaine hearts, Vickers Homemade dressing, garlic croutons
- MIXED GREENS**, cucumber, tomato, dijon vinaigrette
- HERITAGE SPINACH SALAD**, local mushrooms, bacon, vickers heritage dressing
- FARMHOUSE SALAD**, sunflower seeds, feta, dried cranberries, apple cider vinaigrette
- BLUE SALAD**, blue cheese, roasted beets, candied walnuts, red wine vinaigrette

PASTA SELECTIONS (please select 1)

- TORTELLINI ALLA PANNA**, parmesan cream, fresh peas, prosciutto
- PENNE AURORA**, Rose cream sauce, peas, mushrooms
- PENNE AL BASILICO**, fresh tomato and basil sauce
- RIGATONI STRACIATELLA**, baked with juliette tomato sauce, fresh mozzarella, ricotta cheese
- ORECHIETTE PRIMAVERA**, seasonal vegetables, white wine sauce
- PENNETTE BOLOGNESE**, wiled boar sauce, rosemary +3.00 per person
- LOBSTER RAVIOLI**, lobster cream sauce, tomato confit +5.00 per person

ENTRÉE SELECTIONS (please select 2)

- ROASTED SALMON**, Maple Glaze, Orange Vermouth Sauce, Tarragon Essence
- GRILLED SALMON**, Dijon Mustard cream
- CHICKEN FORRESTIER**, local mushrooms, cabernet glaze
- CHICKEN PICCATTA**, lemon, brown butter capers
- GRILLED FLANK STEAK**, three peppercorn sauce
- SHRIMP PROVENÇALE**, fresh garlic, sautéed local mushrooms, garden herbs, white wine
- PORK TENDERLOIN**, pancetta wrap, Garlic and herb reduction
- ROASTED VEGETABLE PAELLA**, peppers, zucchini, squash, eggplant, saffron rice
- MARYLAND CRAB CAKES**, whole grain mustard sauce +8.00 per person
- HAND CARVED ROAST BEEF**, herbed jus +\$4.00 per person
- HAND CARVED FILET MIGNON**, sauce béarnaise +8.00 person
- HAND CARVED TURKEY BREAST**, sage white wine pan gravy +2.00 per person
- HAND CARVED MAPLE GLAZED HAM**, honey mustard sauce +3.00 per person

DESSERT SELECTIONS (please select 1)

- NEW YORK STYLE CHEESECAKE**
- ASSORTED COOKIE TRAY (per table)**
- BANAS FOSTER BREAD PUDDING**
- CHOCOLATE DECADENCE CAKE**
- CHOCOLATE MOUSSE**
- CINNAMON APPLE STRUDEL**

ASSORTED PETIT PASTRIES

mini eclairs, fruit tartelette, mocha cream puff, bourbon vanilla bread pudding +\$5.00 per person

COST

\$46 per person

++Pricing includes fresh baked rolls, hand whipped butter, potato and vegetable du jour

Please note a \$125 chef attendant fee applies

Subject to 6% tax and 20% gratuity



VICKERS GROUP DINNER MENUS

Hors D'Oeuvre Selection

HORS D'OEUVRES

Please select 5 varieties of mixed hot and cold hors d'oeuvres

PASSED COLD HORS D'OEUVRES

Fresh garden bruschetta, basil oil	Chef Selected
*Herbed Goat Cheese & Mushroom on Polenta Crisps	Chef Selected
*Mozzarella Caprese Skewers	Chef Selected
Country pate on toast points	Chef Selected
Maple Walnut Chicken Salad cups	Chef Selected
Chicken Galentine, Roasted Red Pepper Coulis	Chef Selected
*Dried Apricot with herbed boursin & candied walnut	Chef Selected
Norwegian Smoked Salmon, toast points, Crème Fraiche	supplement 1.00
*Oysters on the half shell	supplement 3.00
*Shrimp Cocktail	supplement 3.00

PASSED HOT HORS D'OEUVRES

*Shrimp Le Jon, horseradish and bacon	Chef Selected
Assortment of petit quiche	Chef Selected
*Asiago cheese and spinach stuffed mushrooms	Chef Selected
Spanakopita	Chef Selected
Mushroom cream puff	Chef Selected
Andouille sausage wrapped in puff pastry	Chef Selected
French Cheese Puffs (Gougeres)	Chef Selected
Mini crab cakes with sauce verte	supplement 2.00
*Crab & artichoke stuffed mushroom	supplement 2.50
Petit Croque Monsieur	supplement 1.50
Classic petite cheeseburger, caramelized onion	supplement 2.00
Calamari fritti in paper cones	supplement 2.50
Petit Beef Wellington	supplement 2.75
*Miniature roasted Lamb Chops, rosemary crust	supplement 5.00
Coconut Shrimp	supplement 3.00
Petit Filet Mignon crostini, horseradish cream, gorgonzola	supplement 3.00

If you would like to substitute any of the above items for the chef selected hors d'oeuvres, the noted supplement will be charged per person.

IF YOU'D LIKE TO PURCHASE HORS D'OEUVRE BY THE DOZEN, PLEASE ASK FOR OUR A LA CARTE HORS D'OEUVRE LIST



Hors D'Oeuvre Selection

ENHANCEMENTS

The following can be added to your cocktail hour. The following reception stations are only offered in our Plantation Ball Room for parties of 50+

HORS D'OEUVRES RECEPTION STATIONS

SHRIMP COCKTAIL DISPLAY

Served with Vickers Traditional
Cocktail Sauce

\$275 per 100 pieces

PETIT CRAB CLAW DISPLAY

Served with Dijon crème dipping
sauce, Cocktail sauce

\$125 per 50 pieces

SMOKED SALMON

With traditional accompaniments of
egg confetti, minced red onion, crème
Fraiche, toast points

\$125 per 50 pieces

FARMERS GARDEN

Fresh Seasonal Vegetables, Danish
Blue Cheese Dipping Sauce, Roasted
Red Pepper Herb Dip

\$5.50 per person

ARTISANAL CHEESE BOARD

A selection of Imported and
Domestic Cheeses, fresh fruit,
Artisanal breads and crackers

\$8.50 per person

TASTE OF ITALY

Parmesan Cheese, roasted red peppers
marinated mushrooms, artichokes,
prosciutto, imported salami, grissini

\$11.00 per person

LA CHARCUTERIE FRANCAISE

Assorted spreads, terrines, fresh
pâtés, French style sausages,
smoked games, galantines,
mustards, cornichon and olives.

\$14.00 per person



BAR OPTIONS

You have the option of a bar based on consumption or an open bar for your holiday event.

OPEN BAR PRICING

PRICING PER PERSON

SUPER-PREMIUM

\$43 | 4 hours

\$37 | 3 hours

PREMIUM

\$40 | 4 hour

\$34 | 3 hour

STANDARD

\$36 | 4 hours

\$30 | 3 hours

Grey Goose
Hendrick's Gin
Goslings Dark Rum
Crown Royal
Knob Creek
Johnnie Walker Black
Patron Silver

ABSOLUT
Bombay Sapphire
Bacardi Silver
Jack Daniel's
Maker's Mark
Chivas Regal
1800 Reposado

Smirnoff
Beefeater
Bacardi Silver
Seagram's 7
Jim Beam
J&B
Jose Cuervo
Especial Gold
Miller Lite,
Amstel Light,
Heineken,
Yuengling
House Wines

Premium + Chimay

Standard + Stella
Artois, Yards

Imported Red & White Wines

Premium Red & White

**FRENCH SERVICE WINE
WITH DINNER CAN BE
ADDED FOR \$9.00**

**FRENCH SERVICE WINE
WITH DINNER CAN BE
ADDED FOR \$7.00**

**FRENCH SERVICE WINE
WITH DINNER CAN BE
ADDED FOR \$4.00**

BAR PER CONSUMPTION PRICING

ALL DRINKS WILL BE CHARGED 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	\$10.00	Craft Beer	\$6.50
Champagne	\$12.00	Soda	\$2.50
Premium Mixed Drinks	\$12.00+	Iced Tea	\$2.50

*\$125 private bar set up fee
20% gratuity applies*