

CELEBRATE **WEEKEND LUNCHEON** IN STYLE



VICKERS WEEKEND GROUP LUNCH MENUS

# *Vickers Weekend Group Luncheon Menus*

For events between 11:30 & 2:30 pm



## BOOKINGS & INQUIRIES

Amanda Burigatto Brogan  
Director, Events  
610-363-7998  
[aburigatto@vickersrestaurant.com](mailto:aburigatto@vickersrestaurant.com)

Arturo Burigatto  
Proprietor  
610-363-7998

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

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

**BANQUETS**  
Mon.-Sat.

**COCKTAILS**  
Happy Hour 4-6 M-F

# FREQUENTLY ASKED QUESTIONS

when planning your event



## is there a time limit to our event?

The attached pricing is based off of a 2.5 hour event. There is a charge of \$200 per half hour to extend your event. Events can also be extended through a bar extension, addition of hors d'oeuvres or other services.

## is there a minimum number of guests?

The minimum number of guests for our Plantation Ballroom is 40. The minimum number of guests for a private room in our restaurant is 25. For Sundays there is a minimum guest count of 50 people.

## is there a food and beverage minimum?

Yes. Our food and beverage minimum is **\$1200 on Saturday** afternoons . This is because we are opening especially for you! We will be at your disposal for the duration of your event and of course will help with the coordination before hand. This minimum **excludes tax and gratuity but can include your room fee if applicable**. If you do not hit your food and beverage minimum the remainder will be added to your bill as a room fee.

## is there a room rental fee?

There is no room rental fee for events on Saturdays. Minimum guest counts will apply for both days.

## 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 gratuity included in the price?

No. 6% PA mandatory sales tax and 21% gratuity will be added to your final bill. To estimate your cost simply multiply the menu price by .27. This will give you your estimated per person cost for food.

## what if i don't want to serve alcohol?

You of course are never forced to serve alcohol at your event. Do note that we can serve mocktails and other fun nonalcoholic beverages. Additionally, we can explore the menu choices and make additions like a dessert table or heavy hors d'oeuvres in order for you to hit your food and beverage minimum.

# THE POTTER'S WHEEL



## appetizer selection/ *Please select one*

**Soup du Jour**

**Mixed Greens Salad, *Dijon Vinaigrette***

**Fresh Fruit Cup**

## entrée selection/ *Please select one*

**Rustic Country Salad**

*Grilled Chicken, Blue Cheese, roasted beets, walnuts, crispy leeks*

*Substitute grilled shrimp: \$5.00 supplement pp*

**Chicken Caesar Salad**

*Grilled Parmesan Chicken, vickers homemade dressing*

**Tarragon Chicken Salad Sandwich**

*Vickers Waldorf Chicken Salad served on Freshly baked croissant with petit greens*

**Pasta Primavera**

*Farfalle Pasta served with fresh seasonal vegetables in a white wine lemon sauce*

*With grilled chicken: \$3.00 supplement pp*

*With grilled shrimp: \$5.00 supplement pp*

**Chicken Limon**

*Grilled chicken breast, brown butter, capers, lemon*

## dessert selection/ *Please select one*

**New York Cheese Cake**

**Chocolate Decadence Cake**

**Bring your own Specialty Cake (cutting fee included)**

**Coffee and Tea**

**\$25.00 per person**

*6% tax 20% gratuity will be applied*

# THE FRENCH CREEK



## hors d'oeuvres

### **Cheese Display**

*Selection of imported and domestic cheeses as guests arrive*

## appetizer selection/ *please select one appetizer*

**Soup du Jour :: Lobster Bisque :: Caesar Salad :: Fresh Fruit Cup**

## entrée selection/ *please select three entrees*

### **Rustic Country Salad**

*Blue Cheese, roasted beets, walnuts, crispy leeks, with grilled chicken  
With grilled shrimp: \$5.00 supplement pp*

### **Waldorf Chicken Salad Croissant**

*Vickers Waldorf Chicken Salad served on a freshly baked croissant with petit greens*

### **Land and Sea Melt**

*Chicken Salad and Tuna Salad served open faced on a toasted English Muffin with melted gruyere and aged Vermont cheddar cheeses*

### **Chicken & Spinach Crepe**

*Roasted Chicken and fresh spinach tossed with béchamel and wrapped in a delicate crepe*

### **Quiche Lorraine**

*Bacon, fontina cheese, hint of nutmeg served with a petit salad*

### **Seared Salmon**

*Yogurt dill sauce, potato & vegetable du jour*

## dessert/ *please select one dessert*

**Berries with fresh whipped cream**

**Chocolate mousse**

**Bring your own cake served with fresh berries**

**\$35.00 per person**

*6% tax 20% gratuity will be applied*

# THE CHESTER COUNTY



## **hors d'oeuvres/** please select one option

### **Cheese and vegetable board**

*Selection of imported and domestic cheeses, fresh vegetables and dip*

### **Selection of Passed Hors d'oeuvres**

*Andouille Sausage wrapped in puff pastry, fresh garden bruschetta, prosciutto and cheese straws, spinach and asiago cheese cups*

## **appetizer selection/** please select two options

**Soup du Jour :: Lobster Bisque :: Vickers Spinach Salad :: Smoked Salmon**

## **entrée selection/** please select three options

### **Tarragon Chicken Salad Sandwich**

*Vickers Tarragon Chicken Salad served on a fresh croissant*

### **Steak Frites**

*Seared hanger steak, truffle parmesan pommes frites, sauce au poivre*

### **Chicken & Spinach Crepe**

*Roasted Chicken and fresh spinach tossed with béchamel and wrapped in a delicate crepe*

### **Seafood Crepe**

*Shrimp, scallops and mussels wrapped in a delicate crepe served with champagne lobster sauce*

### **Vickers Crab Cakes**

*Twin Lump crab cakes served with fine mustard sauce*

### **Seared Salmon**

*Yogurt dill sauce*

### **Chicken Limon**

*Served with Lemon Butter and Capers*

### **Beef Bourguignon**

*Braised beef tenderlion, root vegetables, red wine reduction served over pasta*

## **dessert /** please select one option

**Berries with fresh whipped Cream /Chocolate Mousse / Raspberry or Lemon Sorbet /Assorted petit pastries/Chocolate Decadence Cake/ Bring your own celebration cake  
Coffee & Tea**

**\$44.00 per person**

*6% tax 20% gratuity will be applied*

# BRUNCH MENU

(SEATED)



**Freshly squeezed orange juice, baskets of breakfast pastries, coffee and tea are included**

## **appetizer/** *please select one option*

**Lobster Bisque / Cream of Chester County Mushroom Soup/ Vickers Spinach Salad / Mixed Greens Salad / Caesar Salad/ Fresh Fruit Medley, lemon yogurt / Seven Stars organic yogurt, homemade granola, berries**

## **entrée selection/** *please select three options*

### **Eggs Benedict**

*Canadian bacon, creamy hollandaise, served with potato hash*

### **Vanilla Almond French Toast**

*maple smoked bacon, strawberry compote*

### **Quiche Florentine**

*Fresh spinach, fontina cheese, served with side salad*

### **Omelette Jambon**

*Ham, swiss cheese, potato hash, grilled tomato*

### **Vickers Crab Cakes**

*Twin Lump crab cakes served with fine mustard sauce*

### **Seared Salmon**

*Yogurt dill sauce*

### **Smoked Salmon**

*Toast points, traditional accompaniments*

### **Chicken and Mushroom Crepe**

*Chester county mushrooms, vermouth cream sauce, vegetable du jour*

### **Roasted Vegetable Hash**

*Roasted seasonal vegetables, served over a bed of hash potato and quinoa*

## **dessert**

**Berries with fresh whipped Cream /Chocolate Mousse / Raspberry or Lemon Sorbet / Bring your own celebration cake served with fresh berries/Assorted petit pastries  
Coffee & Tea**

**\$46.00 per person**

*6% tax 20% gratuity will be applied*



# BUFFET MENU

for 35+ guests

## nibbles

### Farmers Garden and Artisanal Cheeses

*Selection of imported and domestic cheeses, fresh vegetables and dip*

## mains/ please select 2

**Chicken Piccata**, lemon, brown butter, capers

**Chicken Forrestier**, Chester County Mushrooms, cabernet reduction

**Chicken Roulade**, stuffed with mushrooms, spinach and gruyere, roasted red pepper sauce

**Roasted Salmon**, Maple Glaze, Orange Vermouth Sauce, Tarragon Essence

**Poached Salmon**, yogurt dill sauce, served chilled

**Rosemary Roasted Turkey Breast**, Sage and calvados gravy

**Honey Glazed Ham**, Whole grain mustard

**Herbed Pork Tenderloin**, apricot, rosemary, sage jus

**Vickers Homemade Quiche**, quiche Lorraine or Quiche Florentine served warm

**Hand Carved Roast Beef**, horseradish crème (50+ guests) +5.00

**Jumbo Lump Crab Cakes**, whole grain mustard sauce +6.00

**Hand Carved Tenderloin of Beef**, sauce béarnaise (40+guests) +9.00

## sides/ please select 3

**Chilled Pasta Salad**, Fusilli pasta, kalamata olives, artichokes, feta, fresh tomato, basil herb vinaigrette

**Pasta al Basilico**, Fresh tomato and basil sauce

**Pasta Aurora**, tomato cream sauce, peas, prosciutto

**Caesar Salad**, Vickers Homemade Dressing

**Mixed Greens Salad**, dijon Vinaigrette

**Seasonal Vegetable**, fresh farm seasonal vegetable

**Scalloped Potato**, gruyere and parmesan cheese

**Roasted Potato**, rosemary, olive oil, sea salt

## dessert

**New York Style Cheesecake**

**Assorted Cookie Tray (per table)**

**Gourmet Petit Pastries**

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

**\$34.00 per person**

6% tax 20% gratuity will be applied

# CHILDREN'S OFFERINGS

For children  
> 10



## children's menu / for children 10 and under

### Select one

Chicken Fingers and French Fries

2 mini slider cheeseburgers with French fries

pasta with butter and cheese/ pasta with tomato sauce

flat bread pita pizza margharita

Children's meals served with carrot sticks, apple juice or milk, and vanilla or chocolate ice cream for dessert

**\$19.95 per child**

*6% tax 20% gratuity will be applied*



# BAR OPTIONS

We have four bar options for you to choose from. We can also customize a bar with specialty cocktails for your occasion.

## BAR PER CONSUMPTION PRICING

---

ALL DRINKS WILL BE CHARGED AS THEY ARE ORDERED.  
THIS MAY BE LIMITED TO WINE AND BEER OR AS YOU WISH.

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	\$2.50
Premium Mixed Drinks	\$9.50+	Iced Tea	\$2.50
Champagne Cocktails (mimosa, bellini)	\$9.00		

## TRADITIONAL LADIES LUNCHEON LIMITED OPEN BAR

---

PROPRIETORS SELECTION OF OUR HOUSE WINES & BEERS, BLOODY MARYS, MIMOSAS OR VANILLA BEAN BELLINIS, AND PROSECCO

**\$32 | 4 hour**

**\$29 | 3 hours**

**\$27 | 2 hours**

## OPEN BAR WINE & BEER ONLY

---

PROPRIETORS SELECTION OF OUR HOUSE WINES & BEERS

**\$30 | 4 hour**

**\$26 | 3 hours**

**\$24 | 2 hours**

## FULL OPEN BAR

---

### SUPER-PREMIUM

**\$43 | 4 hours**

**\$37 | 3 hours**

**\$35 | 2 hours**

Grey Goose  
Hendrick's Gin  
Goslings Dark Rum  
Crown Royal  
Knob Creek  
Johnnie Walker Black  
Patron Silver  
Kettle One  
Premium + Chimay

Imported Red & White Wines

### PREMIUM

**\$40 | 4 hour**

**\$34 | 3 hour**

**\$32 | 2 hours**

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

Standard + Stella  
Artois, Yards

Premium Red & White

### STANDARD

**\$36 | 4 hours**

**\$30 | 3 hours**

**\$28 | 2 hours**

Smirnoff  
Beefeater  
Bacardi Silver  
Seagram's 7  
Jim Beam  
J&B  
Jose Cuervo

Miller Lite,  
Amstel Light,  
Yuengling  
House Wines

*\$125 private bar tender fee may*