

HAVE YOURSELF A **VERY MERRY** HOLIDAY SEASON



VICKERS GROUP HOLIDAY MENUS

**HOLIDAY** PLANNING GUIDE **LUNCH**

FOR EVENTS IN  
THE MONTH OF DECEMBER

FOR PRIVATE GROUPS of 20-125



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 M-F

# HAVE YOURSELF A VERY MERRY HOLIDAY SEASON



## VICKERS GROUP HOLIDAY 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 \$100 room fee for all private events in our restaurant private rooms Monday-Friday. Room fee may vary depending on number of guests and season. \$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**

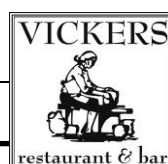
PLEASE SELECT A VARIETY OF 5 HORS D'OEUVRES

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

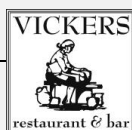
# HOLIDAY LUNCHEON MENU PRICING

Your are welcome to choose from a 2 or 3 course menu. All menus include coffee and tea, iced tea and soda, fresh baked bread and house whipped butter. 6% pa tax + 20% service fee are charged additionally. A \$100 room fee applies for private dining rooms.

## TWO COURSE LUNCHEON

**\$35.00 PER PERSON**

selection of 2 appetizers + 3 entrees OR  
selection of 3 entrees + 2 desserts



## THREE COURSE LUNCHEON

**\$45.00 PER PERSON**

selection of 2 appetizers  
3 entrees + 2 desserts

## ◆ APPETIZER ◆

PLEASE SELECT TWO APPETIZERS \*

### Soup Du Jour

Cream of Chester County Mushroom Soup	+2.00
Lobster Bisque, with a touch of fine champagne	+2.00
Heritage Spinach Salad, bacon, creamy house dressing	
Mixed Greens Salad, dijon vinaigrette	
Caesar Salad, parmesan croutons, homemade dressing	
Penne Pasta al Basilico, tomato and basil	
Pasta Primavera, light white wine, fresh vegetables	
Shrimp Cocktail, bloody mary cocktail sauce	+6.00
Shrimp Le Jon, Bacon, horseradish	+6.00
Philly Cheesesteak Spring Roll	+4.00

\*ONE APPETIZER SELECTION FOR PARTIES 40+

## ◆ ENTRÉE SELECTIONS ◆

PLEASE SELECT THREE ENTRÉES \*

### HARVEST SALAD \*

Roasted beets, candied butternut squash, sunflower seeds, feta cheese, red wine vinaigrette, grilled salmon filet

### WALDORF CHICKEN SALAD

sweet grapes, tart apple, walnuts, creamy dressing, served on a bed of greens

### CILLED LOBSTER SALAD \*\*

Avocado, radish, king Louis Dressing served over greens

### CHESTER COUNTY COBB SALAD

Grilled chicken, feta cheese, applewood bacon, red onion, hard cooked egg,  
lemon dill vinaigrette

\*add \$5

\*\* add \$10

# ◆ ENTRÉE SELECTIONS ◆

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*Sandwiches served with truffle parmesan pommes frites, unless noted*

## WALDORF CHICKEN SALAD CROISSANT

vickers famed waldorf chicken salad served on a freshly baked croissant

## SMOKED SALMON TARTINE

open faced smoked salmon sandwich, herb crème fraiche, capers, red onion, hard cooked egg, served with petit salad

## CRAB CAKE SANDWICH \*

lump crab, homemade slaw, whole grain mustard sauce

## KOBE BLACK AND BLUE BURGER \*

fresh ground kobe beef, crumbled blue cheese, caramelized onions

## QUICHE LORRAINE

ham and gruyere, served with pommes frites

## PENNE PASTA AFFUMICATO

smoked salmon, roasted asparagus, tomato concassè, parmesan cream sauce

## TAGLIATELLE

wild boar bolognese, parmigiano reggiano

## PASTA PRIMAVERA

fresh vegetables, white wine sauce

## SEARED SALMON

orange vermouth sauce, seasonal vegetables

## STEAK FRITES AU POIVRE \*

marinated flat iron steak, truffle parmesan pommes frites, brandy peppercorn sauce

## BEEF BOURGUIGNON \*

tender filet braised in red wine, served with root vegetables, served over pasta

## VICKERS CRAB CAKES \*

mustard remoulade, potato and vegetable du jour

## CHICKEN FORRESTIER

wild Mushrooms, cabernet reduction

## CHICKEN MILANESE

lightly breaded breast of chicken, fried until golden served with arugula and parmesan

## PETIT FILET \*\*

4 oz filet mignon, sauce béarnaise, seasonal vegetable and truffle pommes puree

**\* 2 ENTRÉE SELECTIONS FOR GROUPS 40+**

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

\*add \$5

\*\* add \$10



# ◆ DESSERTS ◆

PLEASE SELECT TWO DESSERTS \*

Chocolate Decadence Cake  
 Cinnamon Apple Strudel  
 Bourbon Vanilla Bread Pudding  
 New York Style Cheesecake  
 Hand Whipped Chocolate Mousse

\* 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 luncheon event?

The attached pricing is based off of a 2 hour event in our dining rooms and a 3 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.

## is there a minimum number of guests?

The minimum number of guests for a private room is 15. Should you like a private room for a smaller number of guests an increased room fee may apply. 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

## 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.

## Is there a room fee?

A \$100 room fee applies to all events held in a private room. For guest counts lower than 15 an additional room fee may apply.



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