

Dinner Package

Call 215-616-8300 for reservations.
Coleman Restaurant is located at Normandy Farm
Route 202 & Morris Road | Blue Bell, PA 19422

Entrée Price Includes:

- ☞ Selection of Soup or Salad ☞
- ☞ Dinner Entrée with Chef's Selection of Seasonal Side Dishes ☞
- ☞ Dessert Selection ☞
- ☞ Freshly Baked Breads & Rolls with Whipped Butter ☞
- ☞ Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas ☞

Soup or Salad Selections

(Choose one)

English Pea Soup

with Red Field Pea Hoppin' John

'Caesar'

Romaine Hearts, Lemon Ricotta Dressing, Torn Croutons and Highland Alpine Cheese

Little Gems Salad

Baby Lettuces, Candied Cashews, Orange Supremes, and Brown Butter Orange Vinaigrette

Cobb

Iceburg Lettuce, Birchrun Hills Blue Cheese, Lardons, Avocado, Seasonal Vegetables, Torn Croutons and Egg with House-made Blue Cheese Dressing

Entrée Selections

(Select up to Three Entrée Choices)

All dinner selections for private parties will be **pre-ordered one week prior to event** to expedite service. In order to create efficient and timely service, place Cards will be provided according to your guest's selections.

Tableside Ordering Upgrade Available @ \$3.00 per person

Poultry

Piedmont North Carolina Rouge Chicken \$35.00
Pan Roasted Breast with Dijon Cream

Beef

Natural Angus Prime N.Y. Strip Steak \$49.00
With Garlic Confit Gremolata

8oz. Filet Mignon \$44.00
Simple Syrah Reduction

Chops

Berkshire Pork Chop \$40.00
With Sorghum Brown Butter Jus

Lamb Chops Scottadita \$40.00
With Mint Pesto, and Apple Mostarda

Seafood

Confit Style Wild Striped Bass \$39.00

Pan-Roasted Jail Island Salmon \$39.00
With Meyer Lemon Crème Fraiche

Pasta

Arugula and Lemon Fettucini with Local Mushrooms and Pesto \$35.00

Dessert Selections

(Choice of one)

Peanut Butter Elvis
With Boysenberry Chantilly

Meyer Lemon Panna Cotta
With White Peach Soup

Classic Crème Brulee
served with a Linzer cookie

~Course Enhancements~

Pick from the following items to create a four course meal

Soup of the Day
\$5.95

Lobster Corn Chowder
\$8.95

Mini Crab Cakes
Cucumber Tarter Sauce
\$11.95

Shrimp Cocktail
Four colossal shrimp accompanied by a
Congac Cocktail Sauce
\$12.95

Spicy Seared Tuna
Seaweed Salad, Soy Vinaigrette and Wasabi
\$10.95

~Entree Enhancements~

Add the following items to any entrée

Jumbo Lump Crab Meat
A generous portion with your favorite meal
\$6.95

Crab Cake
Classic jumbo lump crab cake
\$9.95

~Children Entrée's~

(Choose one 12 and under, includes salad and dessert)

Pasta \$17
Daily Selection with either Marinara Sauce or Butter and Parmesan Cheese

Chicken Fingers \$17
Served with French Fries

Normandy Farm Crab Cake \$25
Remoulade

Filet Mignon – 6 oz. \$29
Demi-glace

Private Room Rental Fees are applicable if guest counts are below minimum

\$75.00 for Liberty Room – Up to 24 Guests (Minimum of 15 Guests)

\$125.00 for Capital Room – Up to 42 Guests (Minimum of 25 Guests)

A Non-Refundable Deposit of \$150.00 is required to hold room reservation.

This Deposit will be credited to final bill upon completion of service

20% service charge will be added to any party of 6 or more

Specialty Hors d'oeuvres Stations

Butlered for additional \$75.00 Service Fee

Stationary Hot Hors d'oeuvres

Spinach & Cheese in Phyllo

Beef Satay

Kennett Square Mushroom Mix

Ginger Chicken Wrapped with Bacon

Stationary Cold Hors d'oeuvres

Sliced Chicken Medallion with Mango Salsa

Tuscan Smoked Tuna Crostini

Choice of three hot or cold hors d'oeuvres for one hour \$12.00 per person

Pasta Station

Gnocchi with Roasted Tomatoes & Sweet
Garlic

\$6.95 Per Person

Ravioli with Grilled Vegetables, Olive Oil,
Garlic & White Wine

\$7.25 Per Person

Raw Bar

Jumbo Shrimp (16-20 pieces per pound)
\$10.95 Per Person

Snow Crab Claws
\$7.95 Per Person

Crudités Tray

Fresh Seasonal Vegetables with Chef's Dipping Sauces

Small Tray (10-15 people) \$39.95

Large Tray (25 people) \$59.95

International & Domestic Cheese Tray

Garnished with Grapes, Strawberries, & Water Crackers

Small Tray (10-15 people) \$49.95

Large Tray (25 people) \$69.95

Premium Open Bar

Coleman's Premium Open Bar includes the selections listed below.

One (1) Hour	\$15.00 Per Person
Two (2) Hour	\$19.00 Per Person
Three (3) Hour	\$23.00 Per Person

Premium Liquor

Absolut Vodka	Cuervo Tequila
Tanqueray Gin	Captain Morgan
Bacardi Rum	Triple Sec
Dewars Scotch	Sweet Vermouth
Jack Daniels	Dry Vermouth
Jim Beam	Kahlua
Seagrams 7	Bailey's
Seagrams VO	Peach Tree
Southern Comfort	Grenadine

Mixers

Bloody Mary
Cranberry Juice
Grape Juice
Grapefruit Juice
Half & Half
Orange Juice
Pineapple Juice
Sour Mix
Lime Juice

Wine, Beer, Soft Drinks

Barefoot Merlot
Barefoot Chardonnay
Beringer Zinfandel
Wycliff Champagne
Yuengling
Coors Light
Heineken
Pepsi, Diet Pepsi, Tonic
Ginger Ale, Sprite, Club

**Enhance Your Event with a Magnificent Table Centerpiece
from Normandy Farm Floral Designs!**

Choose from Our Three Signature Centerpieces:

Small Mixed Bouquet

Small Round Glass Cylinder
filled with Assorted Fresh Cut Flowers
(to include Snapdragon, Iris, Gerbera Daisy, Alstromeria Lily)

\$35.00

Medium Mixed Bouquet

Medium Round Glass Cylinder
filled with Assorted Fresh Cut Flowers
(to include Asiatic Lily, Gerbera Daisy, Liatris, Sunflower)

\$50.00

Medium Rose Bouquet

Medium Round Glass Cylinder
filled with Assorted Fresh Cut Roses
(Designer's selection)

\$60.00

*** All Prices Subject to 6% tax ***

*** Flower Selection Subject to Availability ***

*** Custom Upgrades Available upon Request ***