

CATERING MENU

IN STORE PICKUP

CALL NOW 610-388-1181
OR
INQUIRE ON OUR WEBSITE



SOUPS & SALADS

QUART SERVES 3 - 4 | ½ GALLON SERVES 6 - 8 | GALLON SERVES 14 - 16

Lobster Bisque

Snapper Soup

Quart \$32 ½ Gallon \$55 | Gallon \$95 Quart \$23

½ Gallon \$45 | Gallon \$85

Mushroom Soup

Quart \$23 ½ Gallon \$45 | Gallon \$85

SMALL BOWL SERVES 8-10 | LARGE BOWL SERVES 16 - 20 ½ QUART OF DRESSING INCLUDED (1 QUART FOR LARGE) | \$6.50 PER ADDITIONAL

Arcadian House Salad

Strawberry Feta Salad

Small Bowl \$35 | Large Bowl \$65

Dressing: Ranch, Honey Mustard, Thousand Island, Poppy Seed, Blue Cheese, Balsamic Vinaigrette

Small Bowl \$49 | Large Bowl \$94

Strawberries, Feta Cheese, Arugula, English Cucumbers, Garlic Boursin Crustiness, Poppy Seed Dressing

Classic Caesar Salad

Small Bowl \$42 | Large Bowl \$79

Shaved Asiago Cheese & Garlic Croutons

ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 12% SERVICE CHARGE PRICES AND MENU ARE SUBJECT TO CHANGE WITHOUT NOTICE DUE TO MARKET CONDITIONS



SEAFOOD ENTREES

HALF PANS SERVE 10-12 | FULL PANS SERVE 20 - 24

Lump Crab Cakes

Half Pan \$120 | Full Pan \$230

with Chipotle Reumolade

Stuffed Salmon

Half Pan \$120 | Full Pan \$230

Stuffed with our House Made Crab Imperial
Mix

Stuffed Flounder

Half Pan \$110 | Full Pan \$210

Stuffed with our House Made Crab Imperial Mix & topped with Herb Compound Butter

Concordville's Fried Crab Cakes

Half Pan \$105 | Full Pan \$200

with Cocktail & Tartar Sauce

Maple Citrus Salmon

Half Pan \$75 | Full Pan \$140

Topped with a Blood Orange Relish and Fig Balsamic Glaze

Stuffed Shrimp

Half Pan \$120 | Full Pan \$230

Jumbo Shrimp Stuffed with our House Made Crab Imperial Mix



BEEF ENTREES

HALF PANS SERVE 10-12 | FULL PANS SERVE 20 - 24

Braised Short Ribs

Shaved Roast Sirloin

Half Pan \$90 | Full Pan \$170

Cabernet Demi Glaze

Half Pan \$85 | Full Pan \$160

with Provolone & Beef Au Jus

Half Prime-Rib

Full Prime-Rib

\$190

7.5 - 8lb | with 1 Quart Of Au Jus & 1 Quart Horseradish Aioli \$375

15 - 17lb | with 1 Quart Of Au Jus & 1 Quart Horseradish Aioli

Filet Mingon Roast

Market Price

With 1 QT Of Bordelaise or Bearnaise



CHICKEN ENTREES

HALF PANS SERVE 10-12 | FULL PANS SERVE 20 - 24

Chicken Piccata

Chicken Marlasa

Half Pan \$60 | Full Pan \$115

Lemon, White Wine & Capers Cream Sauce

Chicken Mediterranean

Half Pan \$70 | Full Pan \$135

Sautéed Spinach, Red Peppers & Feta Cheese with a Balsamic Reduction & Basil Saffron Cream Sauce

Chicken Saltimbocca

Half Pan \$75 | Full Pan \$140

Prosciutto, Spinach, Roasted Peppers & Smoked Mozzarella in a Marsala Demi

Half Pan \$60 | Full Pan \$115

Kennett Square Mushroom Demi Glaze

Chicken Neopolitan

Half Pan \$70 | Full Pan \$135

Prosciutto, Provolone & Mild Italian
Peppers with a Tomato Basil & Red Onion
Velour Sauce

Pecan Crusted Chicken

Half Pan \$65 | Full Pan \$125

Apple Cider Glaze



PASTA, STARCH & VEGETABLES

HALF PANS SERVE 10-12 | FULL PANS SERVE 20 - 24

Haricot Verts

Vegetable Medley

Half Pan \$35 | Full Pan \$65

Finished with Butter, Pine Nuts & Shreaded Carrots

Yukon Gold Mashed Potatoes

Half Pan \$35 | Full Pan \$65

Parmesan Roasted Yukon Potatoes

Half Pan \$35 | Full Pan \$65

Rustic Tortellini

Half Pan \$45 | Full Pan \$80

Tri-Colored Cheese Tortellini with a Sundried Tomato Pesto Cream Sauce

Half Pan \$35 | Full Pan \$65

Steamed Medly of Seasonal Vegetables

Garlic & Horseraddish Mashed

Half Pan \$35 | Full Pan \$65

Roasted Fingerling Potatoes

Half Pan \$35 | Full Pan \$65

Penne Pasta

Half Pan \$40 | Full Pan \$70

Served in a Fresh Red Basil Sauce