



Chester County
HISTORY
Center



ALL INCLUSIVE LUNCH/DINNER BUFFET

\$36/pp

- 1 Entrée
- 1 Pasta
- 2 Sides
- 1 Salad

\$40/pp

- 2 Entrees
- 1 Pasta
- 2 Sides
- 1 Salad

\$45/pp

- 3 Entrees
- 1 Pasta
- 2 Sides
- 1 Salad

SALADS

SIDES

ENTREES

Caesar

Romaine lettuce, shaved parmesan, garlic croutons, creamy Caesar dressing

Spring Mix

Mesclun greens, shaved carrots, cucumbers, cherry tomatoes, honey-balsamic dressing

Spinach

Marinated strawberries, goat cheese crumbles, toasted pecans, citrus vinaigrette

Arugula and Bleu

Baby arugula, gorgonzola crumbles, Candied walnuts, dried cherries, spiced cider vinaigrette

Avocado and Orange

Iceberg and romaine lettuce, shredded carrots, radish, roasted tomato filets, orange-ginger dressing

Chef's Seasonal

Preparation of greens topped with seasonal vegetables and choice of dressing

Rosemary Roasted Red Potatoes

Smoked Paprika Potato Hash

Roasted Garlic Whipped Potatoes

Roasted Sweet Potatoes

Jeweled Cous-Cous

Rice Pilaf

Steamed Broccoli

Roasted Cauliflower

Sautéed Asparagus

Green Beans Almandine

Seasonal Vegetables

Honey Glazed Carrots

Chicken Parmigiana

Chicken Marsala

Italian Sausage and Peppers
(hot or mild)

Shimpy's Pit BBQ Chicken Thigh

Shimpy's Pit BBQ Pulled Pork

Tandoori Chicken

Herb Roasted Pork Tenderloin

Shimpy's Meatloaf

PASTA

Meatballs in marinara

Pesto Tortellini

Seasonal Vegetable Lasagna

Bolognese Lasagna

Ravioli ala Vodka

Brown Butter and Herb Gnocchi

Roasted Garlic Shrimp Scampi

Crab Gravy Spaghetti

Tortellini Alfredo

DESSERT AND COFFEE SERVICE- ADD-ONS

COOKIES AND MILK \$3

Chocolate chip, oatmeal raisin, and sugar cookies with a variety of milk and sweet creams

WARM BREAD PUDDING \$3

Rich and creamy bread pudding served with Vanilla Ice Cream

GOURMET CUPCAKES \$4

Assortment of cupcakes. Choose 3 flavor combinations

MINIATURE DESSERTS \$4

COFFEE, DECAF AND HOT TEA \$3.5

ICED COFFEE AND ESPRESSO BAR \$5

All orders require a minimum of 25 people.

All packages disposable plates, utensils, napkins, service ware, soft drinks and water, and staffing.

Upgrades to service ware, disposables and staffing available at request.

All parties subject to 6% PA sales tax, 8% gratuity and 9% service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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ALL INCLUSIVE PLATED LUNCH/DINNER

\$48/pp

1 Salad
Choice of 2 Entrees
Coffee and Tea Service

\$54/pp

1 Salad
Choice of 2 Entrees
1 Dessert Display
Coffee and Tea Service

\$62/pp

1 Salad
Choice of 3 Entrees
1 Dessert Display
Coffee and Tea Service

SALADS

Caesar

Romaine lettuce, shaved parmesan, garlic croutons, creamy Caesar dressing

Spring Mix

Mesclun greens, shaved carrots, cucumbers, cherry tomatoes, honey-balsamic dressing

Spinach

Marinated strawberries, goat cheese crumbles, toasted pecans, citrus vinaigrette

Arugula and Bleu

Baby arugula, gorgonzola crumbles, Candied walnuts, dried cherries, spiced cider vinaigrette

Avocado and Orange

Iceberg and romaine lettuce, shredded carrots, radish, roasted tomato filets, orange-ginger dressing

Chef's Seasonal

Preparation of greens topped with seasonal vegetables and choice of dressing

ENTREES

CHICKEN MARSALA

Sauteed chicken breast, exotic mushrooms, marsala wine sauce, Whipped potatoes

TANDOORI CHICKEN

Sauteed chicken breast, saffron scented jasmine rice, buttered naan bread, fresh herb and accompaniment

ROASTED TOMATO AND GOAT CHEESE CHICKEN BREAST

Chicken breast, crumbled goat cheese, roasted roma tomatoes, steamed broccoli, citrus zested isreali couscous

HERB ROASTED PORK TENDERLOIN

Pork Tenderloin, fresh herbs, garlic, creamy risotto primavera

MARYLAND STYLE CRABCAKES

Char-grilled corn and fennel slaw, lemon-dill sauce, roasted asparagus

CHAR-GRILLED SALMON

Roasted Fingerling Potatoes, creamy spinach, herb oil

BRAISED SHORT RIB +\$5pp

Horseradish mashed potatoes, sauteed spinach, au jus

SEARED FILET MIGNON +\$5pp

Truffled scalloped potatoes, roasted baby carrots, candied orange peel demi-glaze

PESTO TORTELLINI (V)

3 cheese tortellini, fresh basil pesto, blistered cherry tomatoes, shaved Parmigiano Reggiano

SEASONAL VEGETABLE LASAGNA (V)

Pasta, Herb ricotta, seasonal vegetables, mozzarella, bechamel, lemon

BOLOGNESE LASAGNA

Pasta, herb ricotta, Bolognese sauce, mozzarella

BROWN BUTTER & HERB GNOCCHI (V)

Hand rolled Gnocchi, brown butter, sage, thyme, shaved Parmigiano Reggiano

TORTELLINI ALFREDO (V)

3 cheese tortellini, creamy alfredo, fresh herbs, shaved Parmigiano Reggiano

VEGETABLE WELLINGTON (VEGAN)

Grilled vegetables, roasted tomato, rosemary red bliss, parsley pistou, balsamic glaze

DESSERT AND COFFEE SERVICE

COOKIES AND MILK

Chocolate chip, oatmeal raisin, and sugar cookies with a variety of milk and sweet creams

WARM BREAD PUDDING

Rich and creamy bread pudding served with Vanilla Ice Cream

GOURMET CUPCAKES

Assortment of cupcakes. Choose 3 flavor combinations

MINIATURE DESSERTS

COFFEE, DECAF AND HOT TEA

ICED COFFEE AND ESPRESSO BAR +\$5PP

All orders require a minimum of 40 people.

All packages include table setting, linen napkins, service ware, soft drinks/water, and staffing.

Upgrades to service ware, disposables and staffing available at request.

All parties subject to 6% PA sales tax, 8% gratuity and 9% service charge.

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ALL INCLUSIVE COCKTAIL PARTY

\$35/pp

- 3 Passed Hors D'oeuvres
- 1 Stationary Display
- 1 Station

\$55/pp

- 5 Passed Hors D'oeuvres
- 1 Stationary Display
- 2 Stations
- 1 Dessert Display

\$75/pp

- 7 Passed Hors D'oeuvres
- 2 Stationary Displays
- 2 Stations
- 1 Dessert Display

Hoisin-Soy Chicken Skewers
Teriyaki glaze

Lamb Lollipops (GF)
+\$2pp

Spanakopita

Asian Pork Meatballs (GF)

Smoked Crab Dip
sourdough crostini

Vegetable Dumpling (V)
lemongrass dipping sauce

Kimchi Rangoon (V)
sweet chile sauce

Potato Latkes (GF)
salmon mousse and dill

Featured Hors D'oeuvres

Perfect for anytime or occasion



Seared Sesame Tuna (GF)
sushi rice cakes

Asparagus and Asiago
Quiche bites

Roasted Mushroom and
Tarragon Bruschetta (V)

Black Bean
charred corn Empanada
(V)

Award Winning Beer
Mac 'n' Cheese Fritters
(V)

Tomato and Basil
Bruschetta (V)

Bacon wrapped scallops
(GF)
horseradish crema

Moroccan Chicken Skewers
(GF)
Tzatziki

Spanish Shrimp Skewers
(GF)
tomato and olives

Lamb Skewers (GF)
Tzatziki, mint and Tahini

Aloo Gobi Springroll (V)
(potato/cauliflower)
mint Riata dipping sauce

Gorgonzola stuffed
Prosciutto wrapped Dates
(GF)

Seasonal Hors D'oeuvres

Fall-Winter

Maple Pumpkin
Bisque Shooter
(V) (GF)
Cinnamon crema

Crispy Seared
Porkbelly (GF)
Kimchi slaw

Kennett Square
Mushroom Jalapeno
Popper (V)

Sweet Potato
Flatbread (V)
Asiago & fresh herbs

Baked Brie and
Stewed Apple Puffs
(V)

Apple & Dried
Cherry Stuffing
Fritter
brown gravy

Rosemary Roasted
Butternut Squash
Spoon (V) (GF)
Baratta

Braised Short Rib
(GF)
crispy fried potato

Spring-Summer

Baked Brie &
Balsamic (V)
*marinated strawberry
puffs*

Cucumber
Watermelon Spoon
(V)
Tajin & Feta

Kani Crab Salad
cucumber wedge

Shrimp Cocktail
Shooter
*with spicy Sriracha
sauce*

Asparagus &
Caramelized Onion
Flatbread
*roasted garlic & aged
cheddar*

Heirloom Tomato
Caprese Salad
fresh Mozzarella & Basil

Roasted Corn Bique
Shooter
buttered lobster

Grilled Peach Pork
BBQ
Spring Rolls

Stationary Displays

Sliced Fruit

Cantaloupe, Honeydew,
Pineapple, Seasonal
Stonefruit, Granny Smith
Apples, Seasonal Berries

Fruit and Cheese

Honeydew, Cantaloupe,
Pineapple, Grapes, Seasonal
Berries, Dried Cherries and
Cranberries, Cheddar,
Pepper jack, Colby Jack,
Swiss

Charcuterie

Assorted cured meats (*Salami,
Pepperoni, Capicola and
Soppressata*), Roasted Red
Peppers, Mixed Marinated
Olives, Pepperoncini,
Marinated Vegetables
(*artichokes, mushrooms and
asparagus*), Roasted Garlic,
Marinated Mozzarella,
Crostini

Crudite

Carrot, Celery, Red
peppers, Cherry tomatoes,
Broccoli, House-made
Ranch Dipping sauce

Mediterranean

Dolmas, Roasted Red Pepper
Hummus, Tzatziki, Fresh
Cucumbers, Roasted Garlic,
Marinated Feta, Mixed
Olives, Pita, Naan,
Sesame Crackers

Artisinal Cheese

Chef's selection of artisinal
cheeses from our local
cheese monger paired with
pickled vegetables and
chutneys.



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STATIONS

Hand-Carved +\$4pp

Choice of two proteins:

- Italian Roasted Porchetta**
- Garlic-Studded Prime Rib**
- Filet of Beef**
- Smoked Turkey Breast**
- Honey-Glazed Ham**
- Herb Roasted Pork Tenderloin**
- Assortment of Sauces and Accompaniments
- Assorted Dinner Rolls
- Whipped Butter

Pasta-To-Order +\$6pp

- Penne Rigate
- Farfalle
- Four Cheese Tortellini
- Alfredo, Marinara and Pesto Cream
- Assorted Toppings
- Grated Parmesan
- Red Pepper Flake
- Garlic Bread

Middle East Feast

Choice of 2 entrees:

- Chicken or Pork Souvlaki**
- Tandoori Chicken**
- Lamb Gyro**
- Falafel**
- Beef Shawarma**
- Dolmas
- Jeweled Basmati
- Carrot Salad
- Figs/Dates/Cashews
- Marinated Feta
- Pita and Flatbreads

East Asian Flavors

Choice of 2 Proteins:

- Hand-Rolled Sushi**
- Beef and Broccoli**
- Bulgogi Beef**
- Orange Chicken**
- General Tso's Chicken**
- Steamed Rice**
- Pork Dumplings
- Crab Wontons
- Chilled Lo Mein Salad
- Sambal/Ginger/Soy/Sriracha
- Mint/Thai Basil

Mac and Cheese Bar

Straight up Mac and Cheese

Craft Beer Mac and Cheese

- Shimpy's BBQ Pulled Pork
- Pulled Buffalo Chicken
- Thick Cut Bacon Lardons
- Chipotle Sauce
- Herb Aioli
- Buffalo Sauce
- Roasted Garlic Hot Sauce
- Avocado-Cilantro Sauce

Raw Bar +\$5pp

Shucked Oysters on the Half Shell

(subject to market availability)

- Cocktail Crab Legs*
- 16/20 Extra Jumbo Shrimp*
- Cheddar-Old Bay Fritters*
- Mignonette, Cocktail Sauce,*
- Horseradish, Hot sauce*
- Lemon Wedges*
- Horseradish*

Baked Potato Bar

- Jacket Potatoes
- Chopped Bacon
- Chopped Pit Pork
- Cheddar Cheese
- Chopped White Onion
- Sour Cream
- Chives/Scallions
- Horseradish Crema
- Whipped Butter

Slider Station

Choice of 2 entrees:

- Angus Beef Patties**
- Black Bean Burger**
- Salmon and Scallion Patties**
- Shimpy's BBQ Pulled Pork**
- Southern Fried Chicken**
- Brioche Slider Rolls
- Assorted of Sauces and Accompaniments

Bacon Bar

- Thick Cut Applewood**
- Smoked Bacon**
- Thick Cut Pepper Bacon**
- Spicy Teriyaki BBQ Sauce
- Beer Cheese Dip
- Cheesy Grits
- Melted Milk Chocolate
- Bourbon Vanilla Dip
- All American BBQ Sauce



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DESSERT AND COFFEE SERVICE

COOKIES AND MILK

Chocolate chip, oatmeal raisin, and sugar cookies with a variety of milk and sweet creams

WARM BREAD PUDDING

Rich and creamy bread pudding served with Vanilla Ice Cream

GOURMET CUPCAKES

Assortment of cupcakes. Choose 3 flavor combinations

MINIATURE DESSERTS

COFFEE, DECAF AND HOT TEA +\$3.5PP

ICED COFFEE AND ESPRESSO BAR +\$5PP

PREMIUM DESSERTS AVAILABLE UPON REQUEST

BAR PACKAGES & SERVICE

BARTENDERS - 1 PER 75 GUESTS, RAMP CERTIFIED AND INSURED

BASIC BAR PACKAGE & NON-ALCOHOLIC BEVERAGES - COKE, DIET COKE, SPRITE, GINGER ALE, CLUB SODA, TONIC, CRANBERRY, CITRUS FRUITS, BITTERS, SPA WATER, ICE, BAR TOP SETUPS, BEVERAGE DISPENSERS

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