

The Blair Mill Inn

Gourmet Buffet

75 Guests Minimum

Bread

Assorted Dinner Rolls with Butter Flowers

Salad

Traditional Caesar Salad with Foccocia Croutons, plum tomatoes and Fresh Shaved
Parmesan Cheese

Or

Spring Mix Salad with Julienne Carrots, Cucumbers, Grape Tomatoes and Shaved Red
Onions with a Choice of Two Dressings

Entrée (Choice of 4)

Chef Carved Steamship of Beef – Served with Au Jus, Horseradish Sauce and Red Onion
Marmalade (minimum 100 Guests)

Chef Carved Top Round of Beef – Served with Au Jus, Horseradish Sour Cream and Red
Onion Marmalade

Roasted Pork Loin with a Choice of Cabernet Demi Glace or Mustard Cream Sauce

Pan Seared Chicken Breast with a Choice of Cognac Cream, Marsala or Piccata Sauce

Chicken Carbonara with Pasta, English Peas, House Cured Bacon and Roasted Garlic
Cream Sauce

Sautéed Jail Island Salmon with a Choice of Citrus Cream or Dill Butter Sauce

Flounder Roulades Stuffed with Crabmeat, Fresh Baby Spinach and Mushrooms with a
Roasted Red Pepper Coulis

Cheese Ravioli with House-made sausage and Roasted Garlic Cream Sauce

Pasta Primavera with Penne Pasta and Seasonal Vegetables with a Choice of Marinara,
Alfredo or Blush Sauce

Upgrade To:

Chef Carved Roasted Prime Rib of Beef
For an additional \$3.95 per person
Broiled Jumbo Lump Crab Cakes with Cocktail and Tartar Sauce
For an additional \$4.95 per person

Sides (Choice of 4)

Roasted Red Bliss Potatoes with Rosemary and Garlic
Roasted Fingerling Potatoes with Parmesan Cheese and Herbs
Au Gratin Potatoes with Gruyere Cheese
Rice Pilaf
Seasonal Vegetable Medley
French Green Beans Almandine

Upgrade To:

Steamed Asparagus with Herbed Butter
Mustard Spaetzle with Garlic and Herbs
For an additional \$1.25 per person

Dessert

French Vanilla Ice Cream Topped with a Choice of Bananas Foster, Bing Cherry Sauce,
Chocolate Sauce or Apple Caramel Sauce

Cheese Cake with Fresh Strawberries and Raspberry Coulis

Key Lime Pie

Upgrade To:

White or Dark Chocolate Mousse in a Chocolate Petal Cup with Raspberry Coulis
For an additional \$1 per person

Pastry Table with Chocolate Fountain
For an additional \$6 per person

Beverage Station:

Columbian Coffee, Tea, Decaffeinated Coffee & Tea
and Iced Tea

Your Choice of Linen Color(s)

Price Per Person: \$28.95
+ 6% Sales Tax & 20% Service Gratuity

Maitre'd Gratuity\$ _____

The Blair Mill Inn ♦ 3855 Blair Mill Road ♦ Bldg. 250 ♦ Horsham, Pa 19044
Telephone 1-215-674-3900 Fax 1-215-443-9358