



Banquet Buffet Meal Menu 2025 Pricing

Requires a minimum of 35 adult guests
Please add 20% taxable service and 6% sales tax to all pricing
Pricing does not include the 200.00 private room charge
* = Gluten Free

Two Entrée Buffet 36.00

Three Entrée Buffet 39.00

All Buffet Dinners include the following:

Mixed Tossed Salad with Assorted Dressings*
Coleslaw*

Choice of one vegetable

Choice of one starch

Coffee, Hot Tea, Unsweetened Iced Tea and Lemonade

Dessert Station

Additional Items

Crisp Caesar Salad in place of the Tossed Salad – additional 1.00 per person

Additional Vegetable choice – 2.00 per person

Additional Starch choice – 2.00 per person

Vegetable Choices

Green Beans Almondine*

Seasonal Vegetable Medley – Broccoli,
Cauliflower, Carrots*

Roasted Vegetables – Zucchini, Squash, Red
Onion, Red Pepper*

Honey Glazed Carrots*

Buttered Corn*

Corn O'Brien – Bacon and Red Peppers*

Starch Choices

Rice Pilaf

Roasted Rosemary Red Skinned Potatoes*

Garlic Mashed Potatoes*

Loaded Mashed Potatoes*

Roasted Fingerling Potatoes*

Au Gratin Potatoes*

Penne Marinara

Macaroni and Cheese

Entrée Choices

Choose two or three entrees

Poultry

Chicken Marsala*

Sauteed chicken breast with mushroom,
Marsala demi-glaze

Chicken Cordon Bleu

Chicken breast topped ham and swiss cheese
topped with supreme sauce

Chicken Parmesan

Breaded chicken breast with marinara and
mozzarella

Chicken Bruschetta*

Chicken breast topped with tomatoes, onions,
basil, mozzarella, and balsamic glaze

Stuffed Chicken Breast

Homemade bread stuffing, served with a
supreme sauce

Pork Loin*

Roasted, sliced pork loin with your choice of
apple glaze

Vegetarian

Cheese Lasagna

Layers of noodles, cheese, and marinara

Beef

Braised Beef *- Signature dish

Slow cooked in a rich brown sauce
Additional 3.50 per person

Shepard's Pie*

Seared beef braised with carrots, celery, corn,
and mushrooms in our red wine beef stock.
Topped with whipped potatoes and melted
cheddar

Flank Steak*

Char grilled flank steak with grape tomatoes
and wild mushroom sauce

Seafood

Apricot Salmon* - Signature dish

Filet of salmon dusted with Cajun seasoning
and glazed with an apricot reduction

Salmon with Champagne Butter Sauce*

Salmon topped with champagne butter sauce

Parmesan Crusted Tilapia

Parmesan crusted tilapia filet

Crab Stuffed Flounder*

Flounder filet stuffed with our house made
crab mix, poached in a white wine, and topped
with citrus butter

Additional 2.50 per person

Crusted Haddock

Cracker crusted haddock with a seafood cream
sauce

Dessert Station

Includes the following

Warm Apple Crisp
Assorted cookies

Add one of the following for 4.00 per person

Pumpkin Bread Pudding
Peanut Butter Cup Bread Pudding
Cheesecake with Fruit Topping
Chocolate Peanut Butter Brownie
Assorted Cakes

Add vanilla ice cream with your desserts – 3.00 per person



Add a Soup Course

7.00 per person

Please ask about our delicious soup choices

Add Stationary or Passed Hors d'oeuvres

Hors d'oeuvres pricing is based on a half hour time period prior to dinner service
Please ask about our Hors d'oeuvres menus to enhance your event

Please keep in mind that all menus can be customized to your individual tastes or dietary needs

Menu items are subject to change based on availability from our food vendors

Terms of Agreement

1. A non-refundable deposit of 250.00 is expected for groups of 150 or less at the time of booking.
A non-refundable deposit of 500.00 is expected for groups of 150 or more at the time of booking.
Full payment is expected the day of the event by cash or check. The price per person does not include 6% PA sales tax or 20% taxable service charge- which is not a gratuity.
If using a credit card, a 3.4% convenience fee will be added.
2. Menu selection, room arrangements and all other details must be received thirty days prior to the event. Please ask for children ages 4-10 pricing.
3. A fairly accurate guest count should be estimated at the time of booking.
The host agrees to inform two weeks before the event and again five business days before the event of a guaranteed number of guests. If more than a 20% decrease in the count is made from original approximate count, an increase in price per person may occur, other room assignments be made, and menus may need to be adjusted.
For Buffet Menus, a minimum of thirty-five (35) adult guests is required.
For Served Menus, a minimum of twenty (20) adult guests is required.
4. Prices are subject to change up to 60 days prior to any function based on market fluctuation.
Menu items are subject to change based on availability from our food vendors.
5. Valid ID is required for all guests consuming alcoholic beverages. Anyone without ID and whose age is determined to be questionable will be denied service regardless of age. Fireside Tavern reserves the right to request ID from anyone seen consuming alcohol and will ask anyone to leave the function for violation of the law and property policies. Fireside Tavern reserves the right to deny alcohol when deemed appropriate.
6. There is a bartender fee of 125.00 for a three-hour event. Bar packages can vary from cash bar, open bar, or a variation of both.
7. Smoking is not permitted in any indoor areas
8. The Fireside Tavern agrees to assume the responsibility for the staff and equipment.
The host agrees to assume responsibility for any and all damages caused by any guests, invitee, hired vendors, or other person attending the function.
9. A cleaning fee may be applied to your invoice for any of the following, but not limited to: human waste and vomit, glitter, flower petals, feathers, and bird seed used in the building.
10. No outside food or beverage is permitted unless arranged with a manager ahead of time. All remaining food provided by Fireside Tavern is property of Fireside Tavern and cannot be taken off premise due to liability.
11. Multiple entrées for a served meal - Some form of entrée indication is required at the guest table, such as coded name tags, or colored tickets. This will enable better service.
A third entree selection for a served meal is an additional 3.00 per person.
Multiple Desserts for a served meal- An additional dessert option is an additional 1.00 per person.
12. All events are based on three (3) assigned hours.
Additional hours for the Lancaster and Fulton rooms are 200.00 per hour.
Additional hours for the Willows ballroom will be given by quote.
The host agrees to begin the event as close to the scheduled time as possible.
13. China, glassware, flatware, tables, chairs, and house linens are provided by Fireside Tavern and included in the cost per person.
14. All cancellation notices shall be written and will be effective on the date of receipt by The Fireside Tavern.

1500 Historic Drive, Strasburg, PA 17579

717-687-7979 ext. 2

info@willowshistoricstrasburg.com

www.willowshistoricstrasburg.com

info@dsfireside.com

www.dsfireside.com