

# **Funeral Luncheons**

## **@ Highpoint**

*We've successfully built our reputation and our business by consistently providing our customers with **great food & beverage services at very moderate prices**. We invite you to join our list of happy, loyal customers.*

*Your meal will be prepared fresh on-site, under the direction of talented **Culinary Institute of America Chef, Mark Wagner** using the area's best food purveyors. The perfect combination for a great meal and a great event.*

### **There is no "room charge"**

**Our Funeral luncheon package includes four hours of exclusive use** in our **Penthouse Ballroom** (100+ guests) or **New Britain Room** (40 – 100 guests)

The room will be dressed with formal length white linen under lays and your choice of white, navy or mauve toppers with white linen napkins and we'll provide a **bud vase of fresh flowers on each guest table**

### **Beverage service**

**An open soda bar** featuring Coca Cola brand Products and iced tea is included for the entire event

***We can also offer the following bar options:***

***Cash or "Host paid tab" bar - (Add \$100.00 fee per bartender)***

#### ***Open Bar options***

***(3 ½ hour open bar - Professional Bartenders are included)***

***Domestic draft beer & house wines only add \$10.00 per guest***

***Domestic draft beer & premium wines only add \$12.00 per guest***

***House liquors, domestic draft beer & house wines add \$14.00 per guest***

***Call brand liquors, domestic draft beer & house wines add \$16.00 per guest***

***Call brand liquors, domestic draft beer & premium wines add \$18.00 per guest***

***Premium liquors, domestic draft beer & premium wines add \$20.00 per guest***

## **Colorful garden salad**

Served with choice of two dressings

## **Freshly baked rolls**

### **Entree choices**

*(choose three entrees including a pasta)*

#### **Roast breast of turkey**

served with stuffing and cranberry sauce

#### **Grilled herbed chicken breast**

served over traditional bread stuffing, rice pilaf or wild rice blend

#### **Chicken Marsala**

sautéed mushroom and Marsala wine sauce

#### **Chicken Pierre**

sautéed shallots, mushrooms and tomato in a white wine cream sauce

#### **Chicken Francaise**

encrusted in an egg batter with a lemon butter sauce

#### **Chicken Italiano**

with onions, peppers, mushrooms and a red wine tomato sauce

#### **Roast Beef**

sliced thin and served au jus with horseradish cream sauce

#### **Pork Loin**

boneless roasted pork loin with a natural sauce or brandied plum sauce (*seasonal*)

#### **Pork Loin Chasseur**

sautéed shallots, mushrooms and tomato in a white wine brown sauce

#### **Baked Ziti**

served plain, with sautéed vegetables, meat sauce or Italian sausage

#### **Baked Flounder**

with a lemon butter sauce

#### **Pasta Primavera**

medium shells with an Alfredo sauce and fresh vegetables

#### **Tortellini**

with fresh basil, garlic, sun dried tomatoes in a parmesan cream sauce

### **Side dishes**

**Glazed baby carrots** *or* **Green beans almondine**  
*and*

**Boiled** *or* **Oven roasted red skin potatoes**

### **Dessert**

*(Choose one item from the following dessert list)*

**Chocolate Mousse**   **Cookies & Brownies**  
**Rice Pudding**   **Bread Pudding**   **Warm Apple Crisp**

*OR... Create your own sweet table  
by adding one or more dessert items at \$2.00 per additional selection*

## **Coffee & tea**

**Freshly brewed Ellis Presidential coffee,  
both regular & decaf, along with assorted herbal teas**

## **2010 Funeral / Memorial Luncheon Pricing \$18.50 per guest**

***Prices are per guest and subject to a 20% service charge and 6% PA sales tax  
Gratuities for excellent service are optional***

***Children 10 and under are half price after removing bar costs***

***No charge for children 4 and under***

***Children's pricing not to exceed 25% of total guest count***

### ***Funeral Luncheon Guest Count Policy:***

***We understand that it's often difficult for you to determine the exact number of guests who will be attending your reception. In order to provide you with the best possible food, service and set-up, we ask that you choose a target number of guests expected. This number will be your guarantee, and Chefs on the Run will be prepared to serve an additional 10 – 15% more guests than the guaranteed number. You will only be billed for these extra guests should they show up.***

***Located in the Highpoint Business Campus, directly  
across the street from St. John Neumann Cemetery***