



Banquet Served Meal Menu 2025/2026 Pricing

Requires a minimum of 20 adult guests

Please add 20% taxable service and 6% sales tax to all pricing

Pricing does not include the 200.00 private room charge

++ = Additional cost may apply

*** = Gluten Free**

All Served Meals include the following:

One salad choice, entrée choice, chef's choice of starch and vegetable, a roll and butter, coffee, hot tea, unsweetened iced tea, and lemonade

Served Salad Course

Included in the cost

Mixed Green Salad - Tossed with balsamic vinaigrette *

Entrée Choices

Choice of one-two single entrée selections

Entrée indicators are required

Food Counts are due with the final guest count

A third entrée selection is an additional 3.00 per person

Please ask about children's meals – ages 10 and under

*= Gluten Free

Poultry

Chicken Parmesan 28.00

Signature Dish

Herb breaded chicken breast baked with marinara and mozzarella

Chicken Marsala* 28.00

Chicken breast with mushroom, Marsala demi-glaze

Chicken Cordon Bleu 29.00

Lightly breaded chicken breast stuffed with ham and swiss cheese topped with cream sauce

Herb Chicken* 28.00

Herb seasoned chicken breast topped with cream sauce

Chicken Bruschetta* 28.00

Chicken breast topped with tomatoes, onions, basil, and melted mozzarella

Stuffed Chicken Breast 29.00

Chicken breast stuffed with house-made bread filling topped with cream sauce

Pork Loin* 28.00

Roasted, sliced pork loin with bacon jam

Vegetarian

Vegetable Lo Mein* 26.00

Thick Lo Mein noodles tossed in house-made stir fry sauce with mushrooms, broccoli, red peppers, carrots, and onions

Beef

Braised Beef* 38.00++

Signature Dish

Slow cooked in a rich brown sauce

Filet Mignon* 49.00++

Prepared medium
8oz. with red wine demi sauce

Prime Rib, Au Jus 38.00++
(minimum of 15 guests) *

12oz. slow roasted and prepared medium

Top Round* 33.00

Sliced top round prepared medium with red wine demi glaze

Seafood

Apricot Salmon* 31.00

Signature Dish

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

Crab Cakes* 41.00++

Signature Dish

Twin 4oz. cakes, house-made with lump crab and broiled

Salmon with Champagne Butter Sauce* 31.00

Salmon filet topped with champagne butter sauce

Crab Stuffed Flounder 33.00++

Flounder filet stuffed with our house-made crab mix, baked and topped with lemon cream sauce

Crusted Cod 30.00++

Cracker crusted cod topped with lemon cream sauce

Items for an additional cost

*= Gluten Free

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

Served Appetizers:

Choice of one

Fresh Fruit Medley *- 4.00

Shrimp Cocktail- 5 large shrimp with cocktail sauce* – 10.00

Soups – 6.00

Chicken Corn*

Beef Vegetable*

Potato Leek

Tomato Bisque – *Signature Soup* – 7.00

Served Salads

Choice of one

In place of the Mixed Green Salad - 3.00 per person

Petite Caesar Salad - Crisp Romaine with parmesan cheese, creamy Caesar dressing, and croutons

Baby Spinach Salad - Bacon, red onion, mushroom, hard-boiled egg, and poppy-seed dressing *

Seasonal Salad – Please ask to see what is available per time of year

Served Desserts

Choice of one

An additional dessert selection is 1.00 per person

Fresh Fruit Salad*- 4.00

Peanut Butter Pie- 9.00

Ultimate Chocolate Cake- 10.00

Warm Apple Crisp / Whipped Cream- 6.00

Carrot Cake- 9.00

Cheesecake with Cherry Topping- 9.00

Flourless Chocolate Torte*- 8.00

Add a scoop of vanilla ice cream served with your dessert – 3.00 per person



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 (30) days prior to the event.
3. A fairly accurate guest count should be estimated at the time of booking.
The host agrees to inform ten (10) days prior to 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/or 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.
Please ask about pricing for children ages 4-10.
4. Prices are subject to change up to 90 days prior to any function based on market fluctuation.
Menu items are subject to change based on availability from our food vendors.
5. 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.
6. 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.
For a choice of two (2) desserts for a served meal it is an additional 1.00 per person.
7. 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.
8. 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.
9. 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.
10. Smoking is not permitted in any indoor areas.
11. The Fireside Tavern agrees to assume responsibility for their staff and their 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.
12. 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.
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 must be written and will be effective on the date it is received.