

HAVE YOURSELF A **VERY MERRY** HOLIDAY SEASON



VICKERS GROUP HOLIDAY MENUS

HOLIDAY PLANNING GUIDE **DINNER**

FOR EVENTS IN
THE MONTH OF DECEMBER

FOR PRIVATE EVENTS of 20 - 150 GUESTS



BOOKINGS & INQUIRIES

Amanda Burigatto Brogan
Director, Events
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Proprietor
610-363-7998

LUNCH

Mon.-Fri 11:30-2:30

DINNER

Mon.-Sat. 5:00-10:00

BANQUETS

Mon.-Sat.

COCKTAILS

Happy Hour 4-6 M-F

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VICKERS GROUP HOLIDAY MENUS

Our Space

Vickers is a restored 1820s farmhouse in the heart of Chester County. In the historic home you will find 4 private dining rooms that can accommodate from 15-40 guests and our Plantation Ballroom that is perfect for larger groups and cocktail parties of 50-150 depending on the style of your event. Our Bar area is a wonderful option for a small happy hour or casual gathering of friends and colleagues.

LITTLE ROOM || 12-16
PORCH || 10-17

FLOWER ROOM || 20-26
HUNT ROOM || 28-41

PLANTATION BALL ROOM 45-150
(120 seated, 150 cocktail style)

Our Food

Vickers served traditional Continental Cuisine by combining modern styles with classic French techniques. Our recipes have been collected from both Europe & America and we pride ourselves in serving the freshest ingredients and rare finds to our customers. We understand that all tastes are different and are happy to design specific menus to suit your needs and those of your guests. From caviar to cappellini, Vickers has something for every style event you'd like to host.

Our Service

From conception to completion, the events staff at Vickers is willing and eager to assist you with anything you may need to make your event a success. We understand your budgets, special needs and requests and will always do our best exceed your expectations. Whatever you choose, know that at Vickers, your event will be memorable and distinguishable.

**Please note a \$75 room fee for all private events in our restaurant private rooms and a \$150 room fee for our plantation ballroom. This fee covers set up and breakdown of the room.*

“EXCELLENCE IN ENTERTAINING FOR ALMOST HALF A CENTURY”

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The Plantation Ballroom

Vickers Plantation Ballroom is the perfect setting for your rehearsal dinners, celebratory parties or corporate events.. Our luxurious ballroom features a private bar, private restrooms and is independent from Vickers historic restaurant making it the ideal space for larger events.

Our spacious ballroom can host from 50 to 120 guests seated with or without a dance floor. The addition of our Hunt Room donned in reclaim wood with a vintage oversized fireplace lends a warmth and welcome to any event. Enjoy our Garden Patio canopied under hunter green umbrellas as an added space for your special occasion.



Signature Private Dining Rooms

For smaller groups, enjoy one of Vickers four private dining rooms. Treat your guests to the historic charm of our *Flower Room* that today still hold a secret entrance used in the Underground Railroad or our *Hunt Room* created entirely of the original barn wood of the 1820s Vickers barn. Our *Little Room* is perfect for intimate events and presentations and our *Porch* draped in true colonial style.



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VICKERS GROUP HOLIDAY MENUS

Seated Dinner Options

SEATED DINNER

The Potters Wheel

HOT & COLD HORS D'OEUVRES

You may add hot or cold hors d'oeuvres to be set on your table family style or passed if space allows for \$12.00 per person. Please see our hors d'oeuvres page.

APPETIZER SELECTION

(please select 1 appetizer. 2 choices for \$1 supplement per person)

Soup du Jour
Mixed Greens Salad ~ Vinaigrette

ENTREE SELECTION

(all three selections are included)

Mediterranean Salmon
Artichokes, black olives, capers

Chicken Forestier
Sautéed breast of boneless chicken, Chester County Mushrooms and Cabernet reduction

Pasta Primavera
Light white wine sauce, seasonal vegetables

DESSERT

NY Style Cheese Cake
Coffee Tea

\$42.00 Per Person

6% tax and 20% gratuity will apply

For Parties greater than 60 we require a dinner count 5 days prior to the event



VICKERS GROUP HOLIDAY MENUS

Seated Dinner Options

The Chester County

PASSED HOT & COLD HORS D'OEUVRES

You may add hot or cold hors d'oeuvres to be set on your table family style or passed if space allows for \$12.00 per person. Please see our hors d'oeuvres page.

APPETIZER SELECTION

(please select 1 appetizer. 2 choices for \$1 supplement per person)

Penne Pasta al Basilico
Caesar Salad

ENTREE SELECTION

Please select 3 options. All entrees served with potato and vegetable du jour or appropriate accompaniment

Maple Glazed Salmon
french lentils, wilted autumn greens, Vermouth-Orange Infusion

Twin Jumbo Lump Crab Cakes
whole grain mustard sauce

Shrimp Provençale
Chester county mushrooms, garlic burre blanc, served over pasta

Free Range Chicken
Lemon, brown butter, Chardonnay reduction

Roasted Tenderloin of Beef
Wild mushrooms, red wine reduction tomato concassè

Farfalle alla Panna
Parmesan cream sauce, mushrooms peas, fresh tomato

DESSERT

Bourbon Vanilla Bread Pudding *Chocolate Decadence Cake*
Coffee *Tea*

\$56.00 Per Person

6% tax and 20% gratuity will apply

For Parties greater than 60 we require a dinner count 5 days prior to the event



VICKERS GROUP HOLIDAY MENUS

Seated Dinner Options

The John Vickers Exclusive

PASSED HOT & COLD HORS D'OEUVRES

You may add hot or cold hors d'oeuvres to be set on your table family style or passed if space allows for \$12.00 per person. Please see our hors d'oeuvres page.

APPETIZER SELECTION

please select one appetizer

Lobster Bisque

Tiny white bean soup, truffle and pancetta dust

Cream of Chester County Mushroom Soup

Tagliatelle with rosemary Bolognese

Penne Pasta, smoked salmon, asparagus, parmesan cream

Seafood selection, shrimp cocktail, crab cocktail smoked salmon +9.00

SALAD SELECTION

please select one salad.

Vickers Heritage Spinach Salad

Caesar Salad

Mixed Greens Salad, Dijon vinaigrette

ENTREE SELECTION

Please select 3 entrees. All entrees served with potato and vegetable du jour or appropriate accompaniment

Twin Jumbo Lump Crab Cakes, whole grain mustard sauce

Salmon en croute, baked Atlantic salmon, lined with spinach, enrobed in puff pastry and napped with a Champagne Sauce

Maple Glazed Salmon, french lentils, wilted autumn greens, Vermouth-Orange Infusion

Filet Mignon, Sauce béarnaise

Add 4 oz lobster tail + \$14 add lump crab cake +\$10

Roasted Rack of Lamb, Rosemary, thyme, Dijon crust ~ Port wine reduction

Pan Seared Duck Breast, brandied cherry glaze

Lobster Ravioli, Champagne cream sauce, shrimp & scallops

Grilled Portabello Mushroom, Quinoa, ratatouille, melted feta cheese, smoked pepper coulis

Shrimp and scallop vol au vent, puff pastry, lobster cream sauce

DESSERT

**Cinnamon Apple Strudel, Bourbon Vanilla Bread Pudding, Chocolate Decadence Cake,
Coffee and tea**

\$69.00 Per Person

6% tax and 20% gratuity will apply



VICKERS GROUP HOLIDAY MENUS

Buffet Dinner Options

BUFFET DINNER

For Parties of 50+

PASSED HOT & COLD HORS D'OEUVRES

Andouille sausage wrapped in puff pastry, smoked salmon canapes, garden bruschetta, spinach and artichoke dip in phyllo cups, fried risotto balls (arancini)

BUFFET DINNER

PLEASE SELECT **ONE** OF THE FOLLOWING STATIONARY OPTIONS:

Roasted Salmon

*Maple Glaze, Orange Vermouth
Sauce, Tarragon Essence*

OR

Chicken Forrestier

*Chester County Mushrooms,
Cabernet Reduction*

PLEASE SELECT **ONE** OF THE FOLLOWING CHEF CARVED OPTIONS:

Rosemary Roasted Turkey Breast

Sage and calvados gravy

OR

Hand Carved Roast Beef

Horseradish crème fraîche

OR

Honey Glazed Christmas Ham

Whole grain mustard

OR

Roasted Tenderloin of Filet Mignon

Served with sauce Béarnaise

Additional \$5 per person

PLEASE SELECT **TWO** OF THE FOLLOWING SIDES:

Caesar Salad

*Vickers Homemade
dressing*

OR

Penne Pasta Aurora

*Fresh tomato sauce with a touch of
cream, peas & mushrooms*

OR

Potato & Vegetable

*Seasonal Potato & Vegetable
Du Jour*

PLEASE SELECT **ONE** OF THE FOLLOWING DESSERTS:

(Dessert will be plated and served at the table)

Bourbon Vanilla Bread Pudding

NY Style Cheesecake

Cinnamon Apple Strudel

\$55.00 Per Person

6% tax and 20% gratuity will apply

*Please note a \$125 chef attendant fee
applies*

*Our buffet menu option may require
additional fee for Hunt Room for
parties over 70*



VICKERS GROUP HOLIDAY MENUS

Hors D'Oeuvre Selection

HORS D'OEUVRES

Please select 5 varieties of mixed hot and cold hors d'oeuvres

PASSED COLD HORS D'OEUVRES

Fresh garden bruschetta, basil oil	Chef Selected
*Herbed Goat Cheese & Mushroom on Polenta Crisps	Chef Selected
*Mozzarella Caprese Skewers	Chef Selected
Country pate on toast points	Chef Selected
Maple Walnut Chicken Salad cups	Chef Selected
Chicken Galentine, Roasted Red Pepper Coulis	Chef Selected
*Dried Apricot with herbed boursin & candied walnut	Chef Selected
Norwegian Smoked Salmon, toast points, Crème Fraiche	supplement 1.00
*Oysters on the half shell	supplement 3.00
*Shrimp Cocktail	supplement 3.00

PASSED HOT HORS D'OEUVRES

*Shrimp Le Jon, horseradish and bacon	Chef Selected
Assortment of petit quiche	Chef Selected
*Asiago cheese and spinach stuffed mushrooms	Chef Selected
Spanakopita	Chef Selected
Mushroom cream puff	Chef Selected
Andouille sausage wrapped in puff pastry	Chef Selected
French Cheese Puffs (Gougeres)	Chef Selected
Mini crab cakes with sauce verte	supplement 2.00
*Crab & artichoke stuffed mushroom	supplement 2.50
Petit Croque Monsieur	supplement 1.50
Classic petite cheeseburger, caramelized onion	supplement 2.00
Calamari fritti in paper cones	supplement 2.50
Petit Beef Wellington	supplement 2.75
*Miniature roasted Lamb Chops, rosemary crust	supplement 5.00
Coconut Shrimp	supplement 3.00
Petit Filet Mignon crostini, horseradish cream, gorgonzola	supplement 3.00

If you would like to substitute any of the above items for the chef selected hors d'oeuvres, the noted supplement will be charged per person.

IF YOU'D LIKE TO PURCHASE HORS D'OEUVRE BY THE DOZEN, PLEASE ASK FOR OUR A LA CARTE HORS D'OEUVRE LIST



VICKERS GROUP HOLIDAY MENUS

Hors D'Oeuvre Selection

ENHANCEMENTS

The following can be added to your cocktail hour. The following reception stations are only offered in our Plantation Ball Room for parties of 50+

HORS D'OEUVRES RECEPTION STATIONS

SHRIMP COCKTAIL DISPLAY

Served with Vickers Traditional
Cocktail Sauce

\$350 per 100 pieces

CRAB FINGERS

Served with Dijon crème dipping
sauce, Cocktail sauce

\$175 per 50 pieces

SMOKED SALMON

With traditional accompaniments of
egg confetti, minced red onion, crème
Fraiche, toast points

\$125 per 50 pieces

FARMERS GARDEN

Fresh Seasonal Vegetables, Danish
Blue Cheese Dipping Sauce, Roasted
Red Pepper Herb Dip

\$5.50 per person

ARTISANAL CHEESE BOARD

A selection of Imported and
Domestic Cheeses, fresh fruit,
Artisanal breads and crackers

\$8.50 per person

TASTE OF ITALY

Parmesan Cheese, roasted red peppers
marinated mushrooms, artichokes,
prosciutto, imported salami, grissini

\$12.00 per person

LA CHARCUTERIE FRANCAISE

Assorted spreads, terrines, fresh
pâtés, French style sausages,
smoked games, galantines,
mustards, cornichon and olives.

\$16.00 per person



VICKERS GROUP HOLIDAY MENUS

Cocktails & Beverages

BAR OPTIONS

You have the option of a bar based on consumption or an open bar for your holiday event.

OPEN BAR PRICING

PRICING PER PERSON

SUPER-PREMIUM

\$43 | 4 hours

\$37 | 3 hours

PREMIUM

\$40 | 4 hour

\$34 | 3 hour

STANDARD

\$36 | 4 hours

\$30 | 3 hours

Grey Goose
Hendrick's Gin
Goslings Dark Rum
Crown Royal
Knob Creek
Johnnie Walker Black
Patron Silver

ABSOLUT
Bombay Sapphire
Bacardi Silver
Jack Daniel's
Maker's Mark
Chivas Regal
1800 Reposado

Smirnoff
Beefeater
Bacardi Silver
Seagram's 7
Jim Beam
J&B
Jose Cuervo
Especial Gold
Miller Lite,
Amstel Light,
Heineken,
Yuengling
House Wines

Premium + Chimay

Standard + Stella
Artois, Yards

Imported Red & White Wines

Premium Red & White

**FRENCH SERVICE WINE
WITH DINNER CAN BE
ADDED FOR \$9.00**

**FRENCH SERVICE WINE
WITH DINNER CAN BE
ADDED FOR \$7.00**

**FRENCH SERVICE WINE
WITH DINNER CAN BE
ADDED FOR \$4.00**

BAR PER CONSUMPTION PRICING

ALL DRINKS WILL BE CHARGED AS THEY ARE ORDERED

House Red Wine	\$9.00	Domestic Beer	\$5.50
House White Wine	\$8.50	Imported Beer	\$6.00
House Mixed Drinks	\$9.00	Craft Beer	\$6.50
Champagne	\$12.00	Soda	\$2.50
Premium Mixed Drinks	\$9.50+	Iced Tea	\$2.50

*\$125 private bar set up fee
20% gratuity applies*