

CELEBRATE

WEEKEND LUNCHEON

IN STYLE



VICKERS WEEKEND GROUP LUNCH MENUS

Vickers Weekend Group Luncheon Menus

For events between 11:30 & 2:30 pm



BOOKINGS & INQUIRIES

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LUNCH

Mon.-Fri 11:30-2:30

DINNER

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

BANQUETS

Mon.-Sat.

COCKTAILS

Happy Hour 4-6 M-F



FREQUENTLY ASKED QUESTIONS

when planning your event

is there a time limit to our event?

The attached pricing is based off of a 2.5 hour event. There is a charge of \$200 per half hour to extend your event. Events can also be extended through a bar extension, addition of hors d'oeuvres or other services.

is there a minimum number of guests?

The minimum number of guests for our Plantation Ballroom is 40. The minimum number of guests for a private room in our restaurant is 25. For Sundays there is a minimum guest count of 50 people.

is there a food and beverage minimum?

Yes. Our food and beverage minimum is **\$1200 on Saturday** afternoons . This is because we are opening especially for you! We will be at your disposal for the duration of your event and of course will help with the coordination before hand. This minimum **excludes tax and gratuity but can include your room fee if applicable**. If you do not hit your food and beverage minimum the remainder will be added to your bill as a room fee.

is there a room rental fee?

There is no room rental fee for events on Saturdays. Minimum guest counts will apply for both days.

can we bring our own alcohol or food?

You are permitted to bring in your own cake; however this will not change the price of your menu as there is a cutting fee that will substitute as your dessert. PA state law does not allow for us to permit outside alcohol. We do have a full bar available to you.

is tax and gratuity included in the price?

No. 6% PA mandatory sales tax and 21% gratuity will be added to your final bill. To estimate your cost simply multiply the menu price by .27. This will give you your estimated per person cost for food.

what if i don't want to serve alcohol?

You of course are never forced to serve alcohol at your event. Do note that we can serve mocktails and other fun nonalcoholic beverages. Additionally, we can explore the menu choices and make additions like a dessert table or heavy hors d'oeuvres in order for you to hit your food and beverage minimum.

THE POTTER'S WHEEL



appetizer selection/ *Please select one*

Soup du Jour

Mixed Greens Salad, *Dijon Vinaigrette*

Fresh Fruit Cup

entrée selection/ *Please select one*

Rustic Country Salad

Grilled Chicken, Blue Cheese, roasted beets, walnuts, crispy leeks

Substitute grilled shrimp: \$5.00 supplement pp

Chicken Caesar Salad

Grilled Parmesan Chicken, vickers homemade dressing

Tarragon Chicken Salad Sandwich

Vickers Waldorf Chicken Salad served on Freshly baked croissant with petit greens

Pasta Primavera

Farfalle Pasta served with fresh seasonal vegetables in a white wine lemon sauce

With grilled chicken: \$3.00 supplement pp

With grilled shrimp: \$5.00 supplement pp

Chicken Limon

Grilled chicken breast, brown butter, capers, lemon

dessert selection/ *Please select one*

New York Cheese Cake

Chocolate Decadence Cake

Bring your own Specialty Cake (cutting fee included)

Coffee and Tea

\$25.00 per person

6% tax 20% gratuity will be applied

THE FRENCH CREEK



hors d'oeuvres

Cheese Display

Selection of imported and domestic cheeses as guests arrive

appetizer selection/ please select one appetizer

Soup du Jour :: Lobster Bisque :: Caesar Salad :: Fresh Fruit Cup

entrée selection/ please select three entrees

Rustic Country Salad

*Blue Cheese, roasted beets, walnuts, crispy leeks, with grilled chicken
With grilled shrimp: \$5.00 supplement pp*

Waldorf Chicken Salad Croissant

Vickers Waldorf Chicken Salad served on a freshly baked croissant with petit greens

Land and Sea Melt

Chicken Salad and Tuna Salad served open faced on a toasted English Muffin with melted gruyere and aged Vermont cheddar cheeses

Chicken & Spinach Crepe

Roasted Chicken and fresh spinach tossed with béchamel and wrapped in a delicate crepe

Quiche Lorraine

Bacon, fontina cheese, hint of nutmeg served with a petit salad

Seared Salmon

Yogurt dill sauce, potato & vegetable du jour

dessert/ please select one dessert

Berries with fresh whipped cream

Chocolate mousse

Bring your own cake served with fresh berries

\$35.00 per person

6% tax 20% gratuity will be applied

THE CHESTER COUNTY



hors d'oeuvres/ *please select one option*

Cheese and vegetable board

Selection of imported and domestic cheeses, fresh vegetables and dip

Selection of Passed Hors d'oeuvres

Andouille Sausage wrapped in puff pastry, fresh garden bruschetta, prosciutto and cheese straws, spinach and asiago cheese cups

appetizer selection/ *please select two options*

Soup du Jour :: Lobster Bisque :: Vickers Spinach Salad :: Smoked Salmon

entrée selection/ *please select three options*

Tarragon Chicken Salad Sandwich

Vickers Tarragon Chicken Salad served on a fresh croissant

Steak Frites

Seared hanger steak, truffle parmesan pommes frites, sauce au poivre

Chicken & Spinach Crepe

Roasted Chicken and fresh spinach tossed with béchamel and wrapped in a delicate crepe

Seafood Crepe

Shrimp, scallops and mussels wrapped in a delicate crepe served with champagne lobster sauce

Vickers Crab Cakes

Twin Lump crab cakes served with fine mustard sauce

Seared Salmon

Yogurt dill sauce

Chicken Limon

Served with Lemon Butter and Capers

Beef Bourguignon

Braised beef tenderlion, root vegetables, red wine reduction served over pasta

dessert / *please select one option*

**Berries with fresh whipped Cream /Chocolate Mousse / Raspberry or Lemon Sorbet /Assorted petit pastries/Chocolate Decadence Cake/ Bring your own celebration cake
Coffee & Tea**

\$44.00 per person

6% tax 20% gratuity will be applied

BRUNCH MENU

(SEATED)



Freshly squeezed orange juice, baskets of breakfast pastries, coffee and tea are included

appetizer/ *please select one option*

Lobster Bisque / Cream of Chester County Mushroom Soup/ Vickers Spinach Salad / Mixed Greens Salad / Caesar Salad/ Fresh Fruit Medley, lemon yogurt / Seven Stars organic yogurt, homemade granola, berries

entrée selection/ *please select three options*

Eggs Benedict

Canadian bacon, creamy hollandaise, served with potato hash

Vanilla Almond French Toast

maple smoked bacon, strawberry compote

Quiche Florentine

Fresh spinach, fontina cheese, served with side salad

Omelette Jambon

Ham, swiss cheese, potato hash, grilled tomato

Vickers Crab Cakes

Twin Lump crab cakes served with fine mustard sauce

Seared Salmon

Yogurt dill sauce

Smoked Salmon

Toast points, traditional accompaniments

Chicken and Mushroom Crepe

Chester county mushrooms, vermouth cream sauce, vegetable du jour

Roasted Vegetable Hash

Roasted seasonal vegetables, served over a bed of hash potato and quinoa

dessert

**Berries with fresh whipped Cream /Chocolate Mousse / Raspberry or Lemon Sorbet / Bring your own celebration cake served with fresh berries/Assorted petit pastries
Coffee & Tea**

\$46.00 per person

6% tax 20% gratuity will be applied



BUFFET MENU

for 35+ guests

nibbles

Farmers Garden and Artisanal Cheeses

Selection of imported and domestic cheeses, fresh vegetables and dip

mains/ please select 2

Chicken Piccata, lemon, brown butter, capers

Chicken Forrestier, Chester County Mushrooms, cabernet reduction

Chicken Roulade, stuffed with mushrooms, spinach and gruyere, roasted red pepper sauce

Roasted Salmon, Maple Glaze, Orange Vermouth Sauce, Tarragon Essence

Poached Salmon, yogurt dill sauce, served chilled

Rosemary Roasted Turkey Breast, Sage and calvados gravy

Honey Glazed Ham, Whole grain mustard

Herbed Pork Tenderloin, apricot, rosemary, sage jus

Vickers Homemade Quiche, quiche Lorraine or Quiche Florentine served warm

Hand Carved Roast Beef, horseradish crème (50+ guests) +5.00

Jumbo Lump Crab Cakes, whole grain mustard sauce +6.00

Hand Carved Tenderloin of Beef, sauce béarnaise (40+guests) +9.00

sides/ please select 3

Chilled Pasta Salad, Fusilli pasta, kalamata olives, artichokes, feta, fresh tomato, basil herb vinaigrette

Pasta al Basilico, Fresh tomato and basil sauce

Pasta Aurora, tomato cream sauce, peas, prosciutto

Caesar Salad, Vickers Homemade Dressing

Mixed Greens Salad, dijon Vinaigrette

Seasonal Vegetable, fresh farm seasonal vegetable

Scalloped Potato, gruyere and parmesan cheese

Roasted Potato, rosemary, olive oil, sea salt

dessert

New York Style Cheesecake

Assorted Cookie Tray (per table)

Gourmet Petit Pastries

mini eclairs, fruit tartelette, mocha cream puff, bourbon vanilla bread pudding +\$5.00

\$34.00 per person

6% tax 20% gratuity will be applied

CHILDREN'S OFFERINGS

For children
> 10



children's menu / for children 10 and under

Select one

Chicken Fingers and French Fries

2 mini slider cheeseburgers with French fries

pasta with butter and cheese/ pasta with tomato sauce

flat bread pita pizza margharita

Children's meals served with carrot sticks, apple juice or milk, and vanilla or chocolate ice cream for dessert

\$19.95 per child

6% tax 20% gratuity will be applied

BAR OPTIONS

We have four bar options for you to choose from. We can also customize a bar with specialty cocktails for your occasion.

BAR PER CONSUMPTION PRICING

ALL DRINKS WILL BE CHARGED AS THEY ARE ORDERED.
THIS MAY BE LIMITED TO WINE AND BEER OR AS YOU WISH.

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
Champagne Cocktails (mimosa, bellini)	\$9.00		

TRADITIONAL LADIES LUNCHEON LIMITED OPEN BAR

PROPRIETORS SELECTION OF OUR HOUSE WINES & BEERS, BLOODY MARYS, MIMOSAS OR VANILLA BEAN BELLINIS, AND PROSECCO

\$32 | 4 hour

\$29 | 3 hours

\$27 | 2 hours

OPEN BAR WINE & BEER ONLY

PROPRIETORS SELECTION OF OUR HOUSE WINES & BEERS

\$30 | 4 hour

\$26 | 3 hours

\$24 | 2 hours

FULL OPEN BAR

SUPER-PREMIUM

\$43 | 4 hours

\$37 | 3 hours

\$35 | 2 hours

Grey Goose
Hendrick's Gin
Goslings Dark Rum
Crown Royal
Knob Creek
Johnnie Walker Black
Patron Silver
Kettle One
Premium + Chimay

Imported Red & White Wines

PREMIUM

\$40 | 4 hour

\$34 | 3 hour

\$32 | 2 hours

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

Standard + Stella
Artois, Yards

Premium Red & White

STANDARD

\$36 | 4 hours

\$30 | 3 hours

\$28 | 2 hours

Smirnoff
Beefeater
Bacardi Silver
Seagram's 7
Jim Beam
J&B
Jose Cuervo

Miller Lite,
Amstel Light,
Yuengling
House Wines

\$125 private bar tender fee may