



## Dinner Menu Options

*Option #1 - \$45 per person*

### **Stationary Hors D'oeuvres**

*pick 2*

Cheese Board  
Skillet Mac n' Cheese  
Tortellini - *prosciutto, peas, parmesan cheese*  
Shrimp Cocktail  
Honey Apricot Almond Goat Cheese Log  
Brussel Sprouts  
Chicken wings with assorted sauces

### **Passed Hors D'oeuvres**

*pick 3*

Seasonal Soup Shots  
Deviled Eggs  
Buttermilk Chicken Bites - *green goddess*  
Gypsy Blu Burger Slider  
Buffalo Chicken Slider - *blue cheese*  
Pork Slider - *broccoli rabe, provolone cheese*  
BLT Slider - *herb mayo*  
Brisket Slider - *brandy bbq sauce, fuji apple slaw*  
Stuffed Mushrooms with sausage  
Mama Mary's Mini Meatballs  
Cheesesteak Eggrolls  
Franks in a Blanket  
Tomato Bisque Shots with Grilled Cheese  
Tomato and Mozzarella Bruschetta  
Phyllo Mushroom Bundles

### **Buffet Style Entrees**

*pick 2*

Short Rib Pot Roast – *onion, carrot, celery, potatoes, rosemary*  
Roasted Chicken Breast  
Brown Sugar Brisket – *apple slaw*  
Chicken Marsala – *mushrooms, marsala sauce*  
Chicken Parmesan

### **Buffet Style Sides**

*pick 2*

Skillet Mac n' Cheese – *stewed tomatoes, garlic breadcrumbs*  
Egg Noodles – *mushrooms, sour cream, celery root seeds*  
Slow Cooked Barley Risotto  
Braised Lentils  
Cheese Tortellini – *peas, prosciutto, cream*  
Mashed Potatoes  
Cheese Tortellini – *marinara sauce*

Rosemary Roasted Potatoes  
Honey Glazed Heirloom Carrots  
Seasonal Mixed Vegetables  
Kennett Square Mushrooms  
Creamed Kale  
Charred Broccoli  
Penne Marinara

***Homemade Assorted Cookies  
Coffee & Tea***

***associated fees:***

*\$250 room fee, 6% tax, 5% catering event fee, 20% gratuity  
Valet Service offered: \$150*



## Dinner Menu Options

*Option #2 - \$60 per person*

### **Stationary Hors D'oeuvres**

*pick 2*

Cheese Board & Meat Board  
Skillet Mac n' Cheese  
Tortellini - *prosciutto, peas, parmesan cheese*  
Honey Apricot Almond Goat Cheese Log  
Brussel Sprouts  
Chicken wings with assorted sauces  
Smoked Salmon Pinwheel  
Slider Station  
*choose 3*  
*GB Burger, Buffalo Chicken, BLT, Pork, Brisket*

### **Passed Hors D'oeuvres**

*pick 4*

Seasonal Soup Shots  
Deviled Eggs  
Buttermilk Chicken Bites - *green goddess*  
Stuffed Mushrooms with sausage  
Mama Mary's Mini Meatballs  
Cheesesteak Eggrolls  
Franks in a Blanket  
Tomato Bisque Shots with Grilled Cheese  
Shrimp Cocktail Shooters  
Mini Crab Cakes - *lemon aioli*  
Bacon Wrapped Shrimp - *sriracha aioli*  
Bacon Wrapped Scallops - *horseradish aioli*  
Tomato and Mozzarella Bruschetta  
Phyllo Mushroom Bundles

### **Buffet Style Entrees**

*pick 2*

Short Rib Pot Roast – *onion, carrot, celery, potatoes, rosemary*  
Roasted Chicken Breast  
Brown Sugar Brisket – *apple slaw*  
Chicken Marsala – *mushrooms, marsala sauce*  
Chicken Parmesan  
Crab Cakes – *spicy remoulade*  
3oz Mini Filet – *mushroom gravy*  
Roasted Sliced Filet - *served cold, medium/rare, horseradish cream sauce*  
Salmon – *whole grain mustard sauce*  
Linguini – *lobster, shrimp, crab, calamari, creamy lobster sauce*

### **Buffet Style Sides**

*pick 2*

Skillet Mac n' Cheese – *stewed tomatoes, garlic breadcrumbs*  
Egg Noodles – *mushrooms, sour cream, celery root seeds*  
Slow Cooked Barley Risotto  
Braised Lentils  
Cheese Tortellini – *peas, prosciutto, cream*  
Mashed Potatoes  
Cheese Tortellini – *marinara sauce*  
Rosemary Roasted Potatoes  
Honey Glazed Heirloom Carrots  
Seasonal Mixed Vegetables  
Kennett Square Mushrooms  
Creamed Kale  
Charred Broccoli  
Penne Marinara

### **Assorted Mini Desserts**

**Coffee & Tea**

***associated fees:***

*\$250 room fee, 6% tax, 5% catering event fee, 20% gratuity*

*Valet Service offered: \$150*



***add on to either dinner menu option***

***Salad Course***

*\$5 per person – pick 1*

**Marinated Kale and Grains**

*fresh kale, barley, tomatoes, cucumber, red onion, avocado, olives,  
lemon-oregano vinaigrette*

**Caesar**

*smoked pepper dressing, garlic croutons, hard cheese*

**Gypsy Blu**

*mixed greens, gorgonzola, candied pecans, dried cherries,  
cherry-port vinaigrette*

**Beet**

*mixed greens, salted roasted beets, whipped goat cheese,  
citrus vinaigrette*



### **Cocktail Party Menu Options**

4 hours

**\$35 person**

#### **Stationary Hors D'oeuvres**

*pick 2*

Cheese Board  
Skillet Mac n' Cheese  
Tortellini - *prosciutto, peas, parmesan cheese*  
Shrimp Cocktail  
Honey Apricot Almond Goat Cheese Log  
Brussel Sprouts  
Chicken wings with assorted sauces

#### **Passed Hors D'oeuvres**

*pick 4*

Seasonal Soup Shots  
Deviled Eggs  
Buttermilk Chicken Bites - *green goddess*  
Gypsy Blu Burger Slider  
Buffalo Chicken Slider - *blue cheese*  
Pork Slider - *broccoli rabe, provolone cheese*  
BLT Slider - *herb mayo*  
Brisket Slider - *brandy bbq sauce, fuji apple slaw*  
Stuffed Mushrooms with sausage  
Mama Mary's Mini Meatballs  
Cheesesteak Eggrolls  
Franks in a Blanket  
Tomato Bisque Shots with Grilled Cheese  
Tomato & Mozzarella Bruschetta

**\$45 person**

#### **Stationary Hors D'oeuvres**

*pick 3*

Cheese Board & Meat Board  
Skillet Mac n' Cheese  
Tortellini - *prosciutto, peas, parmesan cheese*  
Honey Apricot Almond Goat Cheese Log  
Brussel Sprouts  
Chicken wings with assorted sauces  
Smoked Salmon Pinwheel  
Slider Station  
*choose 3*  
*GB Burger, Buffalo Chicken, BLT, Pork, Brisket*

#### **Passed Hors D'oeuvres**

*pick 5*

Seasonal Soup Shots  
Deviled Eggs  
Buttermilk Chicken Bites - *green goddess*  
Stuffed Mushrooms with sausage  
Mama Mary's Mini Meatballs  
Cheesesteak Eggrolls  
Franks in a Blanket  
Tomato Bisque Shots with Grilled Cheese  
Tomato & Mozzarella Bruschetta  
Shrimp Cocktail Shooters  
Mini Crab Cakes - *lemon aioli*  
Bacon Wrapped Shrimp - *sriracha aioli*  
Bacon Wrapped Scallops - *horseradish aioli*

#### **associated fees:**

*\$250 room fee, 6% tax, 5% catering event fee, 20% gratuity*

*Valet Service offered: \$150*



### **Brunch/Lunch Menu Options**

4 hours

**Option #1**  
**\$25 person**

### **Buffet Style Entrees**

*pick 2*

Vegetable and Goat Cheese Frittata  
Pecan Praline French Toast Bake  
Roasted Chicken Breast – *shallots, candied pecans*  
Brown Sugar Brisket – *apple slaw*  
Chicken Marsala – *mushrooms, marsala sauce*  
Chicken Parmesan  
Assorted Sandwiches – *vegetable, turkey club, chicken salad, Salmon BLT*  
Kale & Grains Salad with Grilled Chicken – *kale, barley, tomatoes, cucumber, red onion, avocado, olives, feta, lemon-oregano vinaigrette*  
Chicken Caesar Salad  
Gypsy Blu Salad with Grilled Chicken – *mixed greens, gorgonzola, candied pecans, dried cherries, cherry-port vinaigrette*  
Breakfast Quesadilla – *scrambled egg, cheddar cheese, sausage, pico de gallo, sour cream avocado*  
Scrambled Eggs

### **Buffet Style Sides**

*pick 2*

Bacon	Sausage
Home Fries	Assorted Bagels – <i>cream cheese, butter</i>
Brussel Sprouts	Mixed Greens Salad
Fruit Salad	Skillet Mac n' Cheese
Mashed Potatoes	Rosemary Roasted Potatoes
Tortellini – <i>peas, prosciutto, cream</i>	Penne Marinara
Scrapple	Seasonal Mixed Vegetables

***Homemade Assorted Cookies  
Coffee & Tea***

***associated fees:***

*\$150 room fee, 6% tax, 5% catering event fee, 20% gratuity  
Valet Service offered: \$150*





## ADD ON to your BUFFET

### ***Stationary Hors D'oeuvres***

*pick 1 - \$7 per person*

Cheese Board  
Skillet Mac n' Cheese  
Tortellini - *prosciutto, peas, parmesan cheese*  
Shrimp Cocktail  
Honey Apricot Almond Goat Cheese Log  
Brussel Sprouts  
Chicken wings with assorted sauces

### ***Passed Hors D'oeuvres***

*pick 2 - \$7 per person*

Assorted Mini Quiche  
Deviled Eggs  
Smoked Salmon Pinwheels  
Tomato, Basil, Mozzarella Skewers with pesto  
Franks in a Blanket  
Sausage wrapped in pancakes  
Potato Pancake – *chive cream cheese, smoked salmon*  
Cheese and Fruit Skewers – *honey yogurt dipping sauce*  
Sausage Stuffed Mushrooms  
Mini Crab Cakes – *lemon aioli*  
Mini Pancake Stacks – *fresh fruit*  
Spinach Cheese Puffs  
Cinnamon French Toast Bites