

Special Buffet Menu

3-HOUR EVENT (1-4PM ONLY)
75 GUEST MINIMUM

4-HOUR EVENT
100 GUEST MINIMUM

\$29.⁹⁵
P/PERSON

Includes linen table cloths, disposable plates and napkins, plastic drinkware and utensils

Included GARDEN SALAD

Assorted mix green lettuce, crisp cucumbers, fresh tomato wedges, black olives, julienne carrots, red cabbage, and seasoned croutons served with our own homemade house dressing.
Additional dressing available upon request.

Choose 3 Entrées

VIRGINIA BAKED HAM

ROAST BEEF IN OUR
HOMEMADE GRAVY
(THIN OR THICK SLICED)

OVEN ROASTED PORK
(THIN OR THICK SLICED)

HOMEMADE MEATBALLS

ITALIAN SAUSAGE
IN RED SAUCE

KIELBASA & SAUERKRAUT

SAUSAGE, PEPPERS & ONIONS

SAUSAGE SCALLOPINI

CHICKEN PARMESAN

CHICKEN MARSALA

BAKED ZITI*

*Vegetarian

Additional

CHICKEN FLORENTINE
ADD \$2 P/PERSON

*Sautéed chicken, roasted pepper,
spinach, penne pasta*

CHICKEN SCAMPI
ADD \$2 P/PERSON

In lemon, wine sauce served with linguine

BAKED TILAPIA
ADD \$4 P/PERSON

SHRIMP SCAMPI
ADD \$4 P/PERSON

BAKED FLOUNDER
ADD \$4 P/PERSON

Served with lemon, butter sauce

Choose 2 Vegetables

OVEN ROASTED RED
SKIN POTATOES

TRADITIONAL MASHED
POTATOES

GARLIC MASHED POTATOES

STRING BEAN ALMONDINE

BAKED MACARONI & CHEESE
WITH STEWED TOMATOES

VEGETABLE MEDLEY
Carrots, cauliflower, broccoli

SPANISH RICE

BUTTERED CORN

BABY GLAZED CARROTS

BROCCOLI FLORETS

CHEDDAR MACARONI
& CHEESE

BREAD STUFFING

Desserts *[Additional]*: \$5 P/PERSON CHEESECAKE, CHOCOLATE MOUSSE CAKE, CARROT CAKE, COOKIE TRAY

Additional Dessert Options: ICE CREAM SUNDAE BAR: \$6 P/PERSON; VANILLA & CHOCOLATE ICE CREAM WITH CLASSIC CANDY TOPPINGS, SPRINKLES, SYRUPS & WHIPPED CREAM

Beverages *[Included]*: BEER, WINE, SODA, COFFEE, TEA

Additional Bar Options: DOMESTIC BOTTLED BEER \$5 P/PERSON; IMPORTED \$7 P/PERSON
LIQUOR PACKAGE: ADD \$10 P/PERSON

Tax, service fee and hall rental not included.

Beka's Catering

CALL 215.744.0708
EMAIL ANN@BEKASCATERING.COM
VISIT BEKASCATERING.COM

Grande Deluxe Buffet Menu

4-HOUR EVENT
100 GUEST MINIMUM

5-HOUR EVENT
150 GUEST MINIMUM

\$37.⁹⁵
P/PERSON

Includes floor length linen tablecloths, linen napkins, China, flatware, and stemware

Choose 1 Salad

GARDEN SALAD

Assorted mix green lettuce, crisp cucumbers, fresh tomato wedges, black olives, julienne carrots, red cabbage, and seasoned croutons served with our own homemade house dressing.

Additional dressing available upon request.

CAESAR SALAD

Crisp Romaine lettuce topped with grated Parmesan cheese, seasoned croutons, and zesty Caesar dressing.

Choose 3 Entrées

VIRGINIA BAKED HAM

ROAST BEEF IN OUR HOMEMADE GRAVY (THIN OR THICK SLICED)

OVEN ROASTED PORK (THIN OR THICK SLICED)

OVEN ROASTED TURKEY BREAST

HOMEMADE MEATBALLS

ITALIAN SAUSAGE IN RED SAUCE

KIELBASA & SAUERKRAUT

SAUSAGE, PEPPERS & ONIONS

SAUSAGE SCALLOPINI

CHICKEN PARMESAN/PASTA

CHICKEN MARSALA

BAKED ZITI*

BOWTIE PASTA WITH ALFREDO SAUCE*

Additional

CHICKEN FLORENTINE ADD \$2 P/PERSON

Sautéed chicken, roasted pepper, spinach, penne pasta

CHICKEN SCAMPI ADD \$2 P/PERSON

In lemon, wine sauce served with linguine

BAKED TILAPIA ADD \$4 P/PERSON

SHRIMP SCAMPI ADD \$4 P/PERSON

BAKED FLOUNDER ADD \$4 P/PERSON

Served with lemon, butter sauce

*Vegetarian

Choose 2 Vegetables

OVEN ROASTED RED SKIN POTATOES

TRADITIONAL MASHED POTATOES

GARLIC MASHED POTATOES

STRING BEAN ALMONDINE

BAKED MACARONI & CHEESE WITH STEWED TOMATOES

VEGETABLE MEDLEY

Carrots, cauliflower, broccoli

SPANISH RICE

BUTTERED CORN

BABY GLAZED CARROTS

BROCCOLI FLORETS

CHEDDAR MACARONI & CHEESE

BREAD STUFFING

Additional Add On

SELECTED MENU OF APPETIZERS \$10 P/PERSON

Desserts [Additional]: \$5 P/PERSON CHEESECAKE, CHOCOLATE MOUSSE CAKE, CARROT CAKE, COOKIE TRAY; ICE CREAM SUNDAE BAR: \$6 P/PERSON (VANILLA AND CHOCOLATE ICE CREAM, CLASSIC CANDY TOPPINGS, SPRINKLES, CHOCOLATE SYRUP AND WHIPPED CREAM)

Beverages [Included]: BEER, WINE, SODA, COFFEE, TEA

Additional Bar Options: DOMESTIC BOTTLED BEER \$5 P/PERSON; IMPORTED \$7 P/PERSON

LIQUOR PACKAGE: ADD \$10 P/PERSON (MIXED DRINKS)

Tax, service fee and hall rental not included.

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Taste of Philly Menu

4-HOUR EVENT
100 GUEST MINIMUM

\$32.⁹⁵
P/PERSON

Includes linen table cloths, disposable plates and napkins, plastic drinkware and utensils

Philly Entrées

PHILLY CHEESESTEAK
CHICKEN CHEESESTEAK
BUFFALO CHICKEN
CHEESESTEAK
CHICKEN FINGERS

ROAST PORK SANDWICHES
or
TACO STATION

SOFT PRETZEL TRAY

Toppings

CHEESE WHIZ, AMERICAN
CHEESE, PROVOLONE CHEESE,
BUFFALO SAUCE, PICKLES,
SWEET & HOT PEPPERS, FRIED
& RAW ONIONS

SAUTÉED SPINACH, EXTRA
SHARP PROVOLONE CHEESE

SOFT & HARD TACO SHELLS,
SHREDDED LETTUCE, DICED
TOMATOES, SOUR CREAM,
SALSA

YELLOW MUSTARD, SPICY
MUSTARD, CHEESE SAUCE

Salad

GARDEN SALAD

Assorted mix green lettuce, crisp cucumbers, fresh tomato wedges, black olives, julienne carrots, red cabbage, and seasoned croutons served with our own homemade house dressing.

Additional dressing available upon request.

Sides

FRENCH FRIES
CHEESE FRIES
BUFFALO FRIES

Desserts [Additional]: \$5 P/PERSON CHEESECAKE, CHOCOLATE MOUSSE CAKE, CARROT CAKE, COOKIE TRAY; ICE CREAM SUNDAE BAR: \$6 P/PERSON (VANILLA AND CHOCOLATE ICE CREAM, CLASSIC CANDY TOPPINGS, SPRINKLES, CHOCOLATE SYRUP AND WHIPPED CREAM)

Beverages [Included]: BEER, WINE, SODA, COFFEE, TEA

Additional Bar Options: DOMESTIC BOTTLED BEER \$5 P/PERSON; IMPORTED \$7 P/PERSON
LIQUOR PACKAGE: \$10 P/PERSON

Tax, service fee and hall rental not included.

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