

SB

The Sunny Brook Ballroom

Corporate & Social Event Menus



50 Sunnybrook Rd. / Pottstown, PA 19464 / TheSunnyBrook.com / 484-300-4681

Dinner Menu



Hors d'oeuvres

~ Cold ~

(priced at 50 pieces, can be ordered in increments of 25 pieces)

Norwegian Smoked Salmon	\$175.00
Served on Pumpernickel with Dill Cream Cheese	
Prime Beef Tenderloin	\$175.00
Served on French Croustade	
Ahi Tuna Tatake	\$145.00
Served on Crispy Wonton with Wasabi	
Tomato Caprese Skewers	\$145.00
Brie & Raspberry en Croûte	\$170.00
Assorted Gourmet Bruschetta	\$145.00
Chilled Shrimp Cocktail	\$175.00

~ Assorted Dips \$200.00~

(serves 50 people)

SunnyBrook Crab Dip, Spinach & Artichoke Dip,
& Buffalo Chicken Dip served with
Crostini & Pita Chips

~ Displays ~

(priced per person)

Assorted Fruit Display	\$7.00
Vegetable Crudité	\$5.00
Grilled Vegetable Platter	\$7.00
Display of International & Domestic Cheeses	\$7.00

~ Hot ~

(priced at 50 pieces, can be ordered in increments of 25 pieces)

Spanakopita	\$150.00
Duck Spring Rolls	\$160.00
Petite Lump Crab Cake with Spicy Remoulade	\$180.00
Baby Lamb Chops with Mint Jelly	\$175.00
Bacon Wrapped Scallops	\$175.00
Coconut Shrimp	\$175.00
Bacon Wrapped Chicken	\$150.00
Tandori Chicken	\$145.00
Lobster Mac and Cheese Bites	\$150.00
Mini Beef Tenderloin "Wellington"	\$175.00
Pork & Ginger Pot Stickers	\$150.00
Sesame Chicken with Plum Sauce	\$150.00
Vegetable Spring Rolls	\$160.00
Asiago Risotto Croquettes	\$150.00
Mushroom Caps Stuffed with Goat Cheese, Basil, & Sundried Tomatoes	\$150.00

Dinner Menu

Plated Entrées

Priced per person.

Includes choice of one vegetable, one starch, & two entrées, served with Sunny Brook Specialty Salad or add Caesar Salad \$1.00 per person. Soda, coffee, & tea included.

Chicken Piccata Lemon Caper Sauce	\$28.95	Sautéed Chilean Sea Bass Lemon, Parsley, & Caper Beurre Blanc	\$37.95
Island Chicken Cilantro Marinated Grilled Chicken Breast with Mango Lime Salsa	\$29.95	Lump Crab Cake Creamy Newburg Sauce	\$36.95
Pecan Encrusted Chicken Breast Blueberry Honey Mustard Sauce	\$28.95	Sliced Shoulder Filet Green Peppercorn Demi Glace	\$28.95
Chicken Porchetta Stuffed with Ham, Mushrooms, Herbs, & Sharp Provolone Cheese with Quince Fruit Sauce	\$28.95	Thai Stir Fry Rice Noodles, Shiitake Mushrooms, Broccoli, Tomatoes & Thai Basil Soy Sauce	\$25.95
Roasted Pork Loin Port Wine Demi Glace	\$31.95	Portobello Mushroom Ravioli Asiago & Parmesan Vodka Sauce	\$25.95
Filet Mignon 8 oz. Center Cut Sterling Silver Filet with Sundried Tomato & Gorgonzola Butter	\$42.95		
Panko Encrusted Salmon Dijon Cream	\$33.95		

Dinner Menu

Plated Entrées

Priced per person.

Includes choice of one vegetable, one starch, & two entrées, served with Sunny Brook Specialty Salad or add Caesar Salad \$1.00 per person. Soda, coffee, & tea included.

Signature Filet Mignon & Chilean Sea Bass

6 oz Herb Roasted Petit Sterling Silver Filet &
4 oz Sautéed Chilean Sea Bass with Parsley, Capers,
& Lemon Buerre Blanc
\$48.95

Filet Mignon & Crab Cake

6 oz Herb Roasted Petit Sterling Silver Filet & 4 oz Broiled
Crab Cake with Creamy Newburg Sauce
\$48.95

Chicken Limone & Chilean Sea Bass

Pan-seared Chicken Breast with Lemon Caper Sauce &
4 oz Sautéed Chilean Sea Bass with Lemon Capers, Parsley,
& Lemon Buerre Blanc
\$39.95

Filet Mignon & Lobster Tail

6 oz Herb Roasted Petit Sterling Silver Filet &
6 oz Broiled Lobster Tail with Drawn Butter
\$49.95

*Please select one vegetable and one starch to be served with all entrées,
Not applicable on pasta entrée*

~ Vegetables ~

Green Bean Almondine | Vegetable Medley
Garlic Butter Broccoli | Snow Peas with Grape Tomatoes
Sweet Baby Carrots | Asparagus | Brown Butter Cauliflower

~ Starches ~

Garlic Whipped Potatoes | Long Grain Wild Rice Pilaf
Au Gratin Potatoes | Oven Roasted Baby Potatoes
Honey Roasted Sweet Potatoes | Green Pea Risotto

Dinner Menu

Buffets

*50 person minimum required for all buffets. Priced per person.
Includes soda, coffee, & Tea.*

Blues Buffet \$34.95

Fresh Vegetable Crudite, Salad Station with Assorted Accompaniments, Sautéed Chicken Piccata with Lemon Caper Sauce, Sliced Shoulder Filet with Jack Daniels Demi-Glace, Five Cheese Vegetarian Lasagna, Garlic Mashed Potatoes, Green Bean Almondine, Freshly Baked Rolls & Butter, Assorted Cakes & Pies

Gatsby's Buffet \$41.95

Assorted Cheese & Cracker Display, Salad Station with Assorted Accompaniments, Sautéed Chicken Marsala with Mushrooms, Mahi Mahi with Dill Cream Sauce, Roast Pork Loin Dijonaise with Creamy Roasted Garlic Polenta, Bowtie Pasta wit Shiitake Tomato Ragout, Oven Roasted Rosemary Potatoes, Seasonal Vegetable Medley, Freshly Baked Rolls & Butter, Assorted Cakes & Pies

*Chef Attended Carving Station
(\$90 Chef Fee per Chef per Hour)*

Carved Roast Sirloin Au Jus with Horseradish Cream, French Mustard & Silver Dollar Rolls

Jazz Buffet \$34.95

Antipasto Display, Salad Station with Assorted Accompaniments, Sautéed Chicken Marsala with Mushrooms, House Made Italian Meatballs, Penne A La Vodka, Oven Roasted Baby Potatoes, Broccoli Florets with Garlic & Olive Oil, Freshly Baked Garlic Bread, Assortment of Italian Cannolis & Cream Puffs

Ritzy Buffet \$41.95

Assorted Cheese & Cracker Display, Salad Station with Assorted Accompaniments, Sautéed Chicken Piccata with Lemon Caper Sauce, Sesame Encrusted Salmon with Orange Ginger Cream Sauce, Roasted Pork Loin with Port Wine Demi Glace, Pesto Pasta, Herbed Rice Pilaf, Seasonal Vegetable Medley, Freshly Baked Rolls & Butter, Assorted Cakes & Pies

*Chef Attended Carving Station
(\$90 Chef Fee per Chef per Hour)*

Carved Roast Sirloin Au Jus with Horseradish Cream, French Mustard & Silver Dollar Rolls

Dinner Menu

Family Style

*Service for 20 to 60 guests.
\$36.95 per person.*

*Includes choice of one salad, two entrées, one pasta, one starch,
& one vegetable. Soda, coffee, & tea included.*

~ Salad ~

(plated individually, served with warm rolls & butter)

SunnyBrook Specialty Salad with Herbal Vinaigrette | Caesar Salad

~ Entrée ~

Sliced Shoulder Filet with Jack Daniels Demi | Sautéed Chicken Piccata with Lemon Caper Sauce
Cider Braised Pork with Apples & Brandy Sauce | Pan Seared Salmon with Dill Cream Sauce

~ Pasta ~

Penne a la Vodka | Fettuccine Alfredo | Penne Pasta Primavera in a White Wine Sauce

~ Starch ~

Garlic Whipped Mashed Potatoes | Oven Roasted Baby Potatoes | Long Grain Wild Rice Pilaf

~ Vegetable ~

Vegetable Medley | Green Bean Almondine | Asparagus

~ Desserts ~

Assorted Mini Mousse Cups, Cream Puffs, Cannolis & Eclairs

Dinner Menu

Food Stations

Minimum of 50 guests. Priced per person.

Stir Fry Station **\$15.95**

Rice, Fresh Vegetables, Carrots, Snowpeas, Ginger, Peppers, Sprouts, Shrimp Chicken, & Beef

Made to Order (\$90 Chef Fee per Chef per Hour)

Pasta Station **\$16.95**

Linguine, Farfalle & Penne Pasta, Diced Tomatoes, Broccoli Florets, Caramelized Onion, Red & Green Peppers, Mushrooms, Baby Spinach, Artichoke Hearts, Sausage, Meatballs, Chicken, Shrimp, & Mussels with Marinara, Alfredo, Pesto, or Blush Sauce

Made to Order (\$90 Chef Fee per Chef per Hour)

Risotto Station **\$16.95**

Creamy Arborio Rice, Peas, Asparagus, Sundried Tomatoes, Parmesan Cheese, Broccoli, Artichokes, Spinach, Bacon, Crispy Pancetta, Lobster, Shrimp, Scallops, Chicken

Made to Order (\$90 Chef Fee per Chef per Hour)

Mashed Potato Station **\$9.95**

Golden & Sweet Mashed Potatoes with Sour Cream, Scallions, Chives, Onion, Peppers, Tomato, Shredded Cheddar Cheese, Broccoli, Salsa, Bacon, Brown Sugar, Butter, & Mini-Marshmallows

Macaroni & Cheese Station **\$9.95**

Macaroni Pasta with Diced Tomatoes, Broccoli Florets, Red & Green Peppers, Bacon, Scallions, Jalapeños, Roasted Red Pepper, & Bread Crumbs, Served with House Made Three Cheese Sauce

Slider Station **\$14.95**

Miniature Angus Burgers, Fish, Grilled Chicken, & Veggie Burgers, Bacon, Guacamole, Cheddar Cheese, Bleu Cheese, Mango Salsa, Coleslaw, Pickles, Tomato, Lettuce, Onion, Banana Peppers, Jalapeño Peppers

Taco Bar **\$12.95**

Beef, Chicken, & Fish Tacos, Lettuce, Tomato, Onion, Cilantro, Guacamole, Salsa, Sour Cream, Assorted Cheeses, Jalapeño Peppers, Rice, & Beans

Soft Pretzel Station **\$6.95**

Classic, Cheddar, Jalapeño, & Cinnamon Sugar Soft Pretzels, Assorted Dipping Sauces

Seafood Station **\$18.95**

Pickled Shrimp, Smoked Salmon, Ahi Tuna, Mini Crab Cakes, Scallops Wrapped in Bacon, Crab Rangoon, Crab Dip

Dim Sum Station **\$16.95**

Assorted Pot Stickers, Dumplings, Wontons, Spring Rolls, & Vegetable Sushi, Assorted Dipping Sauces

French Fry Bar **\$6.95**

Waffle, Curly, & Sweet Potato Fries, Ketchup, Malt Vinegar, Wasabi Mayonnaise, Old Bay, Honey Mustard, Siracha Mayonnaise, Jalapeño Ranch Dip, Parmesan Cheese

Snack Station **\$10.95**

Quesadillas, Mozzarella Sticks, Chicken Tenders, Pizza Bites, French Fries, Macaroni & Cheese

Dinner Menu

Chef Attended Stations

All Stations Require a \$90.00 Chef Fee per Chef per Hour

Carved Prime Tenderloin of Beef \$300.00

With Sauce Béarnaise
(Serves 30 people)

Carved Prime Roast Sirloin \$300.00

With Au Jus
(Serves 25 – 30 people)

Carved Steamship Round of Beef \$750.00

Dijon, Horseradish, Mayonnaise, & Silver Dollar Rolls
(Serves 125 people)

Carved Boneless Leg of Lamb \$300.00

With Herbs de Province & Mint Jelly
(Serves 30 people)

Carved Roast Pork Loin \$300.00

With Port Wine Demi
(Serves 30 people)

Carved Breast of Turkey \$300.00

Lingonberry, Dijon, Mayonnaise, & Silver Dollar Rolls
(Serves up to 30 people)

Dinner Menu

Desserts

~ Plated \$7.00 per person ~
(Choice of one)

Key Lime Pie with Raspberry Sauce
Cherry or Pumpkin Cheesecake
Peach, Berry, or Apple Hot Cobbler
Tiramisu with Raspberry Sauce
Fruit Tart with Whipped Cream & Raspberry Coulis

~ Buffet ~

Assorted Mini Desserts \$8.50 per person
A Selection of House Made Seasonal Desserts

Assorted Cookies \$5.00 per person
Chocolate Chip, Oatmeal Raisin, Sugar, & Peanut Butter

~ Special Orders ~

Gourmet Cupcakes \$2.50 each
Cakes Upon Request

~ Dessert Stations ~

(Minimum of 50 guests. Priced per person.)

Gourmet Cupcake Station \$9.95

Chocolate & Vanilla Cupcakes, Peanut Butter,
Chocolate, Vanilla, or Cream Cheese Frosting, Sprinkles,
Chocolate Shavings, Cherries, Pineapple, Pecans, Toasted
Coconut, Cookies, Strawberries

Pastry Display \$8.95

Miniature French Pastries, Cakes, Tarts, Pies,
Tortes, Truffles

Ice Cream Sundae Bar \$9.95

Vanilla Bean & Chocolate Ice Cream, Caramel, Hot Fudge,
Butterscotch, M&Ms, Reese's Pieces, Toasted
Coconut, Whipped Cream, Chocolate Chips, Sprinkles,
Peanuts, Marshmallow

Chocolate Fountain Display \$12.95

Served with Pretzel Rods, Marshmallows, Oreo Cookies,
Graham Crackers, Crushed Peanuts, Sprinkles, Honey
Dew, Cantaloupe, Pineapple, Strawberries, Cream Puffs

Dinner Menu

Bar Services

~ Hosted Bars ~

(by consumption, priced per drink)

Well Brands	\$6.00 - \$7.00
Call Brands	\$8.00 - \$9.00
Premium Brands	\$9.00 - \$12.00
Cordials	\$9.50
House Wine	\$7.00
Domestic Beer	\$4.00
Imported Beer	By Request

Wine service at tables is based per consumption

~ After Dinner Coffee & Cordial Service ~

Cordial Cart **\$8.50 per cordial**

A Selection of Fine Cordials featuring – Kahlua, Baileys, Grand Marnier, Sambuca, Tia Maria & Di Saronno
Amaretto Serving after dinner drinks tableside

Gourmet Coffee Station **\$6.50 per person**

Freshly Brewed Regular & Decaffeinated Coffee, Gourmet Tea Selections, Whipped Cream, Shaved Chocolate, Syrups, Cinnamon Sticks, Orange Twists, Natural & Light Sugars

~ Package Bars ~

(pricing set per person, ages 21 & over, minimum of 50 guests)

	BEER & WINE ONLY (House wine only)	WELL BRANDS	CALL BRANDS	PREMIUM BRANDS
ONE HOUR	\$15.95	N/A	N/A	N/A
TWO HOURS	\$19.95	\$22.95	\$25.95	\$28.95
THREE HOURS	\$22.95	\$25.95	\$29.95	\$32.95
FOUR HOURS	\$26.95	\$29.95	\$33.95	\$37.95
FIVE HOURS	\$29.95	\$33.95	\$36.95	\$41.95

Please Note: Standard bar set up – one bartender per 50 people. If a bartender is requested on a party of 50 people or less, a \$75.00 bartender fee will be added. All packages include house beer and wine. No shots permitted during any banquet event.

*All dinner entrées in the Banquet Menu include: Regular & Decaffeinated Coffee, Hot Tea, Iced Tea & Soda

20% service charge applicable to bar services