

# *Globe Inn / Ted and Carl In-House Catering*



## *Banquet/Meeting Rooms and B&B Suites*

- Perfect Location for Banquets or Meetings
- Capacity for 10 – 80 People with Plenty of Onsite Parking
- Exclusive Use of Our Facility for Your Event
- Victorian Pub, Full Service Bar and Big-Screen TV
- Victorian Reception Room for Cocktail Parties
- Globe In-House Catering or Caterer of Your Choice
- Jacuzzi Fireplace Theme Suites Available



# The Globe Inn / Ted & Carl In-House Catering Menu

## Hors d' oeuvres

*Fresh Vegetable Display with Spring Garden Dip*

*Miniature Quiche with Spinach and Feta*

*Oriental Chicken with Teriyaki Dipping Sauce*

## Dinner – Includes Dinner Rolls / Butter & Coffee / Tea Service

*Classic Caesar Salad with Garlic Croutons and Parmesan Cheese*

*Chicken Françoise - Medallions of Chicken with Lemon Slices, served in a White Wine Sauce*

*Medley of White and Wild Rice*

*Sautéed Green Beans with Sage and Lemon Zest*

*Carl's Dessert Miniatures - Lemon Squares, Brownies, Walnut Triangles*

*\$25 per guest (Labor, Gratuity, and PA Sales Tax are additional)*

## Hors d' oeuvres

*Cheese Board with Grapes, Jarlsburg - English Cheddar – Brie, Assorted Crackers & Mustards*

*Fresh Fruit Display with Dip*

*Crab and Parmesan in Phyllo Cups*

## Dinner - Includes Artisan Rolls / Sweet Butter & Coffee / Tea Service

*Gourmet Greens with Mandarin Oranges and Red Onions with Carl's Citrus Dressing*

*Basil Grilled Chicken & Balsamic Glazed London Broil*

*Linguini with Basil, Red Peppers, and Kalamata Olives*

*Fresh Steamed Cauliflower with Sugar Peas*

*Carl's Dessert Miniatures - Lemon Squares, Brownies, Walnut Triangles*

*\$35 per guest (Labor, Gratuity, and PA Sales Tax are additional)*

## Hors d' oeuvres

*Steamed Asparagus with Lemon Garlic Dip*

*Mushroom Duxelles in Toast Cups*

*Antipasto Kebabs*

## Dinner - Includes Artisan Rolls / Sweet Butter & Coffee / Tea Service

*Gourmet Salad Greens with Arugula, Dried Cranberries, Walnuts and Carl's Dressing*

*Carved Roasted Beef Tenderloin with Brandy Demi - Glaze and Horseradish Cream on the side*

*Salmon with Snap Peas, Yellow Peppers, and Dill Pistachio Pistou*

*Twice Baked Sweet Potatoes & Oven Roasted Seasonal Vegetables - Squash, Zucchini, Parsnips, Carrots*

*Carl's Dessert Miniatures - Lemon Squares, Brownies, Walnut Triangles*

*\$45 per guest (Labor, Gratuity, and PA Sales Tax are additional)*



**The Globe Inn**

**Ted & Carl Catering can also provide:**

Custom Menu's upon your request

Set Up - Serving - Cleanup Personnel

Call Teri Tademy 610-375-2321

[www.tedandcarlcatering.com](http://www.tedandcarlcatering.com)



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