

# GENERATIONS

Restaurant | Bar | Banquet Facility  
9 State Road Media, PA 19063  
Tel (610) 565-8212 | Fax (610) 891-9707 | www.GenerationsMediaPa.com

## Banquet Dinner Menu

Buffet Service – Adults \$20.<sup>99</sup>

### ☞ Soup ☞

(Select one)

Chicken and rice  
Minestrone  
Seasonal vegetable  
Seafood bisque \$1.<sup>99</sup>

### ☞ Salad ☞

(Select one)

Mixed Baby green with house dressing  
Caesar salad \$1.<sup>00</sup>

### ☞ Chapter One Entrees ☞

(Select one)

Tender Sliced Roast Beef  
Served with au jus, horseradish side  
Hand Carved Prime Rib \$2.<sup>99</sup>  
Served with au jus

\* Carving stations available \$60 \*

Filet Mignon Tips \$1.<sup>99</sup>

Tender marinated filet sautéed in butter, garlic and splashed with sherry wine and scallions

### ☞ Chapter Two Entrees ☞

(Select one)

Stuffed Pork Loin  
Spinach, toasted pecans and plum demi glaze

Chicken Piccata

Seared chicken breast with a black pepper and lemon sauce

Chicken Marsala \$1.<sup>99</sup>

Tender marinated chicken breast flour dusted and sautéed in a Marsala wine sauce and topped with fresh sliced mushrooms

### ☞ Chapter Three Entrees ☞

(Select one)

Penne Ala Vodka

Penne pasta tossed in a vodka tomato cream sauce

Ravioli \$1.<sup>99</sup>

Cheese ravioli enrobed in a rich rosa cream sauce

Orichiette Primavera \$1.<sup>99</sup>

Fresh seasonal vegetables sautéed in a creamy Alfredo sauce served over orichiette pasta

### ☞ Seafood Chapter Entrees ☞

(Select one)

Sautéed Mussels \$1.<sup>99</sup>

Fresh mussels sautéed in your choice of garlic white wine sauce or fra diavolo

Glazed Salmon \$2.<sup>99</sup>

Broiled Atlantic salmon finished with your choice of brown sugar mustard glaze or orange citrus glaze

Seasonal Fish in Parchment \$2.<sup>99</sup>

Catch of the day seasoned with herbs and topped with julienne vegetables and butter, wrapped in parchment and steamed

### ☞ Kids Corner ☞

Chef's Kid's Meal Platters available

\$10.<sup>99</sup> each for ages 3-12

### ☞ Starch ☞

(Select one)

Our own Yukon Whipped Potatoes

Baked Idaho Potato

Roasted Lemon Garlic Red Bliss Potatoes

Herb Rice

All buffets feature our Chef's vegetable du jour and bread basket of assorted dinner rolls

### ☞ Final Chapter ☞

(Select one to be served with coffee or hot tea)

Brownies a la Mode

Graham Cracker Banana Cream Pie

Seasonal Fruit Salad

Ambrosia

Cobbler a la Mode \$1.<sup>99</sup>

Apple, Cherry, or Peach

Bananas foster over french vanilla ice cream w/ toasted almonds \$2.<sup>99</sup>

Macerated brandy Strawberries over cream stuffed croissant w/toasted coconut \$2.<sup>99</sup>

All food & non-alcohol beverages selected are subjected to 6% PA sales tax  
Final reservation count is due no less than 72 hours prior to the scheduled event date  
Final bill is based on the greater of the actual count of attending guests or 90% of the final reservation count  
Gratuity is calculated as the greater of 18% of the bill's (pre-tax) sub-total or \$50.00 per server  
This menu is valid for 2009 bookings and events, prices are subjected to change.

\* 30 Guest minimum for Buffet service