


GENERATIONS

Restaurant | Bar | Banquet Facility

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

Banquet Luncheon Menu Sit Down Service

Appetizer

(Select one)

Chicken and rice soup

Minestrone soup

Cream of Broccoli

Seafood bisque \$1.⁹⁹

Mixed Baby green with house dressing

Caesar salad \$1.⁰⁰

Entrée

(Select up to three)

Roast Beef \$16.⁹⁹

Thinly shaved and served with mushroom gravy

Lombatello Steak \$19.⁹⁹

Seasoned, grilled then topped with sautéed mushrooms

Petite Filet Mignon \$19.⁹⁹

Grilled 6oz center cut certified Angus beef with fresh mushrooms

Veal Parmesan \$19.⁴⁹

Tender veal cutlet lightly breaded and topped with marinara and mozzarella

Chicken Marsala \$15.⁹⁹

Sautéed chicken breast smothered with bottom mushrooms and a rich Marsala wine sauce

Chicken Chesapeake \$16.⁴⁹

Chicken breast stuffed with our signature crab imperial and topped with imported provolone

Chicken Cordon Bleu \$15.⁹⁹

Broiled Virginia ham and imported Swiss stuffed Chicken Breast

Chicken Parmesan \$15.⁴⁹

Breast of chicken lightly breaded and topped with marinara and mozzarella

Crab Cakes \$16.⁹⁹

Award winning, homemade recipe served with cocktail, tartar, and lemon

Stuffed Flounder \$16.⁹⁹

Broiled Chesapeake Bay flounder stuffed with mountains of crab

Glazed Salmon \$17.⁹⁹

Grilled Atlantic Salmon finished with your choice of brown sugar mustard glaze or orange citrus glaze

Penne Ala Vodka \$13.⁹⁹

Penne pasta with a vodka tomato cream sauce

Orchiette Primavera \$14.⁹⁹

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

Chef's Kid's Meal Platters available

\$8.⁹⁹ 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 entrees are served with our vegetable du jour and bread basket of assorted dinner rolls

Dessert

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

French Parfait

French Vanilla ice cream topped with your choice of chocolate or mint sauce, whipped cream, and a cherry

Seasonal Fresh Fruit Cup

Chocolate Mousse

Cheese Cake with fruit topping \$1.⁹⁹

Cherry, strawberry or blueberry compote

Special Cake \$2.⁹⁹

Italian Rum, Coconut, Black Forrest, Caramel Apple, Chocolate Overload, Carrot Cake

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 on the actual count of attending guests or 90% of the final reservation count (whichever is great)

Gratuity is calculated as 18% of the bill's (pre-tax) sub-total or \$50.00 per server (whichever is greater)

All prices are subjected to change. This menu is valid for 2009 bookings and events.