

## Luncheon Menu

For your special occasion Served until 2:00 p.m.

### First Course

Choice of a Cup of Soup or House Salad

### Second Course

(Choice of two entrees)

Selection and number of each due in advance.

**Filet Mignon (5ounces)** .....\$22.95

Prepared Medium. Served with Whipped Potatoes, Asparagus and Brown Butter Demi-Glace

**Fresh Atlantic salmon** .....\$17.95

Roasted with Steamed Basmati rice, seasonal Mixed Vegetables and Lemony Butter sauce.

### Chicken

**Marsala**.....\$15.95

Chicken Breast Sautéed in Marsala wine with Mushrooms. Served with Risotto and Seasonal Mixed Vegetable.

### Chicken Ala

**Tony**.....\$15.95

Sautéed with Spinach and Tomato. Topped with Provolone and Lemon Sauce. Served with Risotto and Seasonal Mixed Vegetable.

**Spinach Ravioli**.....\$13.95

Simmered in our Home made Red Sauce.

Garnished with Pine Nuts and Ricotta cheese

**Vodka-Crab Penne** .....\$17.95

Lump crab Meat sautéed with Asparagus, Roasted peppers and Tomato sauce. Finished with Vodka and a Splash of Cream

**Dessert** - Choice of one

### New York Style Cheese cake

Caramel sauce and Whipped Cream

### Slice of Rich Chocolate cake

Chocolate sauce and Whipped Cream

**Included in Your Luncheon**

Fresh Bread, butter, coffee, tea

## Lunch Buffet

\$15.95 per person

### First Course

Fresh Garden Salad

### Second Course

#### Chicken Marsala

Tender Chicken Sautéed in Marsala wine with Mushrooms.

#### Penne with vodka Cream sauce

#### Grilled Sirloin Tips

Italian Beef Au Jus with Oregano, Roasted peppers, Onions and Mushrooms. Served over White rice

#### Mashed Potatoes

#### Mixed Seasonal Vegetable

**Dessert** - Choice of one

#### New York Style Cheese cake

Caramel sauce and Whipped Cream

#### Slice of Rich Chocolate cake

Chocolate sauce and Whipped Cream

**Included in Your Lunch Buffet**

Fresh Bread, butter, coffee, tea

## Lunch Buffet

\$18.95 per person

### First Course

Fresh fruit salad, Bagels, Mini Danish, Garden Salad

### Second Course

#### Scrambled Eggs

**French toast** with maple syrup

#### Chicken Marsala

**Grilled Sirloin Tips** with Peppers and Onions over Rice

#### Sweet Country Sausage

#### Roasted Potatoes

**Included in Your Brunch Buffet**

Assorted Breakfast Pastries,

Hot coffee, tea and Orange Juice

*Please add 6% sales tax and 20% gratuity*

## Dinner Menu

For your special occasion

### First Course

Choice of House Salad or Caesar Salad

### Second Course

(Choice of two entrees)

Selection and number of each due in advance.

**Filet Mignon (7ounces)** .....\$27.95

Prepared Medium. Served with Whipped Potatoes, Asparagus and Brown Butter Demi-Glace

**Fresh Atlantic salmon** .....\$19.95

Roasted with Steamed Basmati rice, seasonal Mixed Vegetables and Lemony Butter sauce.

### Chicken

**Marsala**.....\$20.95

Chicken Breast Sautéed in Marsala wine with Mushrooms. Served with Risotto and Seasonal Mixed Vegetable.

### Chicken Ala

**Tony**.....\$20.95

Sautéed with Spinach and Tomato. Topped with Provolone and Lemon Sauce. Served with Risotto and Seasonal Mixed Vegetable.

**Spinach Ravioli**.....\$19.95

Simmered in our Home made Red Sauce.

Garnished with Pine Nuts and Ricotta cheese

**Vodka-Crab Penne** .....\$22.95

Lump crab Meat sautéed with Asparagus, Roasted peppers and Tomato sauce. Finished with Vodka and a Splash of Cream

**Dessert** - Choice of one

### New York Style Cheese cake

Caramel sauce and Whipped Cream

### Slice of Rich Chocolate cake

Chocolate sauce and Whipped Cream

**Included with your Dinner**

Fresh Bread, butter, coffee, tea

*Please add 6% sales tax and 20% gratuity.*

## Dinner Buffet

For your special occasion

### Buffet A

\$27.95 per person

**Choice of Garden Salad or Caesar Salad**

**Sliced filet Mignon** with a rich red Wine Sauce

**Roasted Atlantic Salmon** with Lemon Caper Butter

**Chicken Marsala**

**Spinach and Cheese Ravioli** with Tomato Basil Sauce

**Whipped Yukon Gold Potatoes**

**Steamed Mixed Vegetables**

### Buffet B

\$21.95 per person

**Choice of Garden Salad or Caesar Salad**

**Roasted Atlantic Salmon** with Lemon Caper Butter

**Chicken Marsala**

**Penne Pasta with a Vodka Cream Sauce**

**Whipped Yukon Gold Potatoes**

**Steamed Mixed Vegetables**

**Dessert** - Choice of one

### New York Style Cheese cake

Caramel sauce and Whipped Cream

### Slice of Rich Chocolate cake

Chocolate sauce and Whipped Cream

**Included with your Dinner**

Fresh Bread, butter, coffee, tea

## Children's Menu

Ages 10 years and under \$6.95

**Chicken Fingers and Fries**

**Hamburger and Fries**

**Pasta with Butter or Sauce**

*Please add 6% sales tax and 20% gratuity.*



### Hors D'Oeuvres

May be ordered in addition to your Luncheon or dinner selections (Price per 25 pieces)

- Mini Vegetable Spring Rolls** .....\$21.95  
Served with Honey-Soy sauce and Spicy Mustard
- Mini Lump Crab Cakes**.....\$55.00  
Served with Tartar and Cocktail Sauces
- Chicken Tenders or Buffalo Fingers**.....\$24.95  
Blue Cheese Dressing or Ranch Dip
- Crispy Fried Zucchini Sticks**.....\$16.95  
Dusted with Rosemary and Parmesan cheese.  
Served with Buttermilk Ranch
- Spinach-Artichoke Dip or Buffalo Chicken Dip** .....\$29.95  
Served with Celery, Carrots and Corn Tortilla chips
- Franks in a Blanket** .....\$25.00  
Honey Mustard Sauce and Spicy ketchup
- Shrimp Cocktail** .....\$39.95  
Spicy cocktail sauce and Fresh Lemon
- Crudités** .....\$30.00  
Select Three Cheeses with Crisp Seasonal Veggies  
Crackers and Ranch Dip

### Hors D'Oeuvres Buffet

\$22.95 per person

An alternative meal selection for lunch or dinner  
Excellent selection for cocktail parties.

Buffet includes Your Choice of Wings or Buffalo Fingers. Both Spinach –Artichoke and Buffalo Dips  
And all hors d'oeuvres listed above, with the exception of shrimp cocktail. \* Menu also includes unlimited coffee, tea, and iced tea.

\* Shrimp cocktail may be added upon request.  
\$39.95.00 per 25 pieces.

Bartender and Beverage menu separate.

*Please add 6% sales tax and 20% gratuity.*

### Beverage Service

Bartender service will be added for a fee of \$50.00to all evening parties, or can be included upon Request at any time.

#### Host Sponsored Tab or Cash Bar

Charge based on actual consumption  
Of liquor on a per drink basis.

#### Host Sponsored Limited Beer, Wine, and Soda

Unlimited quantities within the hours specified.  
This service includes Chardonnay, Cabernet, White Zinfandel, Yuengling Lager, Coors Light, Heineken,  
And a variety of fountain sodas.

- Two hours (per person) .....\$12.00
- Three hours (per person) .....\$15.00
- Four hours (per person) .....\$18.00

#### Host Sponsored Unlimited Beverages

Unlimited quantities within the hours specified.  
This service includes **Liquors** consisting of: Absolute Vodka, Bacardi Rum, Tanqueray Gin, Seagram's V.O., Old Grand Dad Bourbon, Jack Daniels Whiskey, Southern Comfort, Dewar's Scotch, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Triple Sec, Apple Pucker, Peach Schnapps, Kahlua, Christian Brothers Brandy, Crème DeMenthe, Bailey's Irish Cream, and Amaretto.

**Wines:** Chardonnay, Cabernet, and White Zinfandel

**Beer:** Coors Light, Yuengling Lager, and Heineken.

- And a variety of fountain sodas.
- Two hours (per person) .....\$15.00
- Three hours (per person) .....\$17.50
- Four hours (per person) .....\$20.00

#### Punch Suggestions: Priced per Punch Bowl

- Fruit Punch** .....\$25.00
- Champagne Punch** .....\$40.00
- Beverage Service** .....\$50.00

*20% gratuity will be added to your total bill with the exception of cash bar.*

### Conference Rooms

#### Available

Starting at \$100.00!

#### Morning and Afternoon Refreshments

- Coffee and Tea** (per person) ..... \$2.00
- Assorted Juice** (per person)..... \$2.00
- Assorted Soda** (per person)..... \$2.00
- Drink Station** – includes above (per person) \$5.00
- Bottled Water** (per person)..... \$1.50
- Assorted Danish** (per person)..... \$2.50
- Assorted Mini Danish** (per person)..... \$2.50
- Assorted Muffins** (per person) ..... \$2.50
- Assorted Croissants** (per person)..... \$2.50
- Assorted Muffins, Danish, And Croissants** (per person)..... \$5.50
- Bagels – cream cheese and jelly** (per person) \$2.75
- Fresh Fruit Platter** (per person)..... \$2.75
- Cookies and Brownies** (per person)..... \$2.50

#### Lunch and Dinner Service Available

#### Audio Visual Equipment Available

Additional Fee

### Also...

### Catering at your Location!

Ask for our Off-Site Catering Menu!

*Please add 6% sales tax and 20% gratuity.*

# 215-675-7275

## 1297 GREELEY AVE. IVYLAND, PA 18974

[tonysplaceivyland.com](http://tonysplaceivyland.com)

### HOURS

**SUN – WED: 11am – 12pm**

**THU – SAT: 11am – 1am**

### BAR

**Daily 11am – 2am**