



Hors 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
- Mini Lump Crab Cakes**.....\$70.00
Served with Spicy Cocktail Sauce
- Chicken Tenders**\$30.95
Served with Honey Mustard
- Crispy Fried Pickle Chips**.....\$16.95
Served with Chipotle Aioli
- Buffalo Chicken Dip**\$29.95
Served with Corn Tortilla chips
- Franks in a Blanket**\$25.00
Served with Spicy ketchup
- Shrimp Cocktail**\$39.95
Spicy cocktail sauce and Fresh Lemon
- Crudités**\$30.00
Select Cheeses, Crisp Seasonal Veggies Assorted Crackers and Ranch Dip

Hors Oeuvres Buffet

\$22.95 per person

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

Buffet includes Chicken Fingers with Honey Mustard.
Buffalo Chicken Dip with Corn Tortilla Chips. **Plus Two Rounds** of all hors d'oeuvres listed above, with the **exception** of shrimp cocktail.

* 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 \$50.00 to 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 De Menthe, 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

Private Bartender.....\$50.00

Personal Bottle Corking

Fee.....\$20.00

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

Event Set Up

30 Minutes Prior to Event Start Time
No Outside Entertainment Permitted
No Confetti or Attachments to Walls

Also...

Catering at your Location!

Ask for our Off-Site Catering Menu!

Please add 6% sales tax and 20% gratuity.

*Version 6.14.21
Prices Subject to Change*

In-House Banquet Menu

**1297 GREELEY AVENUE
IVYLAND, PA 18974
215-675-7275**

tonysplaceivyland.com

HOURS

SUN – WED: 11am – 11pm

THU – SAT: 11am – 1am

BAR

Daily 11am – 2am

Luncheon Menu

First Course

Choice of a Cup of Soup or House Salad

Second Course

(Choice of Three)

Filet Mignon (5ounces)\$32.95

Prepared Medium. Served with Whipped Potatoes and A Rich Red Wine Sauce

Grilled Atlantic salmon\$24.95

Served with Roasted Fingerling Potatoes, Spiced Honey Glaze. and Pear-Apple Relish

Chicken Marsala.....\$23.95

Chicken Breast Sautéed in Marsala wine with wild Mushrooms. Served with Parmesan Risotto

Chicken Ala Tony.....\$23.95

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

Eggplant Parmigiana.....\$21.95

Breaded Eggplant, Mozzarella Cheese, Homemade Marinara, over Penne Pasta

Vodka-Crab Penne\$25.95

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

Dessert –

Choice of ***one***

New York Style Cheese cake

Slice of Rich Chocolate cake

Included in Your Luncheon

Coffee, Tea, Fountain Drinks

Please add 6% sales tax and 20% gratuity.

Lunch Buffet

\$26.95 per person

First Course

Garden or Caesar Salad

Second Course

Chicken Marsala

Tender Chicken, Marsala wine sauce with Wild Mushrooms.

Penne Pasta with Vodka Sauce

Sirloin Tips

Braised Tender beef Tips

Served over Steamed basmati rice

Mashed Yukon Gold Potatoes

Buttered Broccoli with Butternut Squash

Dessert - Choice of ***one***

New York Style Cheesecake

Slice of Rich Chocolate cake

Included in Your Lunch Buffet

Coffee, Tea, Fountain Sodas

Brunch Buffet

\$23.95 per person

First Course

Assorted Breakfast Pastries, Fruit Cocktail

Second Course

Scrambled Eggs with Cheddar

French Toast Casserole with REAL maple syrup

Pancakes

Cheese Tortellini with Vodka Sauce

Sweet Country Breakfast Sausage

Breakfast Potatoes

Included in Your Lunch Buffet

Coffee, Tea, Fountain Drinks

Please add 6% sales tax and 20% gratuity

Dinner Menu

First Course

Choice of Garden or Caesar Salad

Second Course

(Choice of Three)

Filet Mignon (8 ounces)\$38.95

Center Cut, Prepared Medium. Served w/Whipped Potatoes, Broccoli and A Rich Red Wine Sauce

Grilled Atlantic salmon\$26.95

with Fingerling Potatoes, Broccoli, Spiced Honey Glaze and Pear – Apple Relish.

Chicken Marsala.....\$25.95

Chicken Breast Sautéed in Marsala wine with Wild Mushrooms. Served with Parmesan Risotto

Chicken Ala Tony.....\$25.95

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

Eggplant Parmigiana.....\$23.95

Breaded Eggplant, Mozzarella Cheese, Homemade Marinara, over Penne Pasta

Vodka-Crab Penne\$27.95

Lump crab Meat sautéed with Asparagus, Roasted peppers and Tomato sauce. Finished with Vodka and 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

Coffee, Tea, Fountain Drinks

Please add 6% sales tax and 20% gratuity.

Pizza Buffet

PIZZA Buffet A

\$24.95 per person

Choice of Garden or Caesar Salad

Our Famous Tomato Pie

Classic Cheese Pizza

Roast Beef Au Jus with Club Rolls

Penne Pasta with Vodka Cream Sauce

Included in Your Pizza Buffet

Coffee, Tea, Fountain Drinks

PIZZA Buffet B

\$23.95 per person

Choice of Garden Salad or Caesar Salad

Choice of Two Appetizers

Season Fries with White Cheese

Pretzel Bites with Mustard Sauce

Buffalo Chicken Dip with Corn Tortilla Chips

KALE & Artichoke Bake with Corn Tortilla Chips

BONELESS Chicken Wings

BBQ or Mild Sauce - House made blue cheese dressing

PLUS

Our Famous Tomato Pie

Classic Cheese Pizza

Included with your Pizza Buffet

Coffee, Tea, Fountain Drinks

Food May Not Be Boxed to Go

Children's Menu

Ages 10 years and under \$6.95

Chicken Fingers, Mini burgers or Pasta with Sauce

Please add 6% sales tax and 20% gratuity.