

# Timothy's Lionville Hall

## Catering Menu



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# Lunch Buffet

Pick two choices from below. Served with a choice of Garden or Caesar Salad, and dinner rolls. Soft beverages included. **\$19.99 per person.**

**Chicken Parmesan** – Baked breaded chicken breast topped with tomato sauce, melted mozzarella cheese, and fresh basil. Served with penne marinara.

**Chicken Penne Alla Vodka** – Penne pasta tossed with grilled chicken breast and spinach in our creamy vodka sauce.

**Chicken Tuscany** – Seasoned chicken breast topped with roasted artichokes, spinach, diced tomato, and red onion in a creamy Alfredo sauce over linguini.

**Vegetable Ravioli** – Ravioli stuffed with spinach and mushrooms in a creamy sun-dried tomato pesto sauce.

**Steak and Portobello** – Seasoned and grilled steak topped with a Portobello and Cabernet reduction. Served with rice pilaf.

**Miso Glazed Salmon** – Baked salmon glazed with sweet miso. Served with steamed vegetables.

**Assorted Wrap Sandwiches** – Ham and cheese, roast beef and cheese, chicken Caesar, Cajun cowboy, or turkey club.

**Chesapeake Chicken Sandwich** – Grilled chicken breast topped with lump crab, and melted mozzarella, then dusted with Old Bay. Served with brioche rolls.

**Deli Sandwich Platter** – Oven roasted turkey, ham, and roast beef. Served with sliced tomatoes, lettuce, onion, assorted cheese, fresh rolls and condiments.

**French Dip** – Thinly sliced slow roasted top sirloin in au jus topped with melted Provolone. Served with creamy horseradish sauce and our signature buns.

# Dinner Buffet

Three entrée selections and two Hors d'Oeuvres. Served with a choice of Garden or Caesar Salad, and dinner rolls. Soft beverages included. **\$30.99 per person.**

**Beef Tenderloin Wrapped in Bacon** – Apple wood smoked bacon wrapped beef tenderloin medallions topped with bleu cheese fondue. Served with roasted potatoes.

**Steak Portobello** – Seasoned and grilled steak topped with a Portobello and cabernet reduction. Served with rice pilaf.

**Roasted Garlic Pork Loin** – Topped with a white wine reduction. Served with rice pilaf.

**Chicken Penne Alla Vodka** – Penne pasta tossed with grilled chicken breast and spinach in our creamy vodka sauce.

**Chicken Tuscany** – Seasoned chicken breast topped with roasted artichokes, spinach, diced tomato, and red onion in a creamy Alfredo sauce over linguini.

**Chicken Parmesan** - Baked breaded chicken breast topped with tomato sauce, melted mozzarella cheese, and fresh basil. Served with penne marinara.

**Chicken Piccata** – Medallions of chicken breast with fresh capers, garlic, and finished with a lemon butter white wine sauce. Served with steamed vegetables.

**Vegetable Ravioli** – Ravioli stuffed with spinach and mushrooms in a creamy sun-dried tomato pesto sauce.

**Miso Glazed Salmon** – Baked salmon glazed with sweet miso. Served with steamed vegetables.

**Seafood Pasta** – Lump crabmeat, shrimp, and white fish tossed with broccoli in a garlic white wine sauce over linguini.

# Premier Package

Lionville Hall's all-inclusive banquet package. Soft beverages included. \$42.99 per person.

**Butlered Hors d'Oeuvres** – Choice of any 3 of our Hors, d'Oeuvres, and one stationary Hors d'Oeuvre.

## Champagne Toast

**Salad Course** – Choice of a garden salad or Caesar salad. Served with fresh rolls and butter.

**Dinner Hour** – Choice of three entrees from our dinner buffet section, plus one stationed entrée.

**Coffee and Dessert Station** – Premium coffee and herbal tea, assorted mini desserts.

## Premium Open Bar Options

**Premium 3 hour open bar \$22 per person**

**House 3 hour open bar \$16 per person**

**Beer & Wine 3 hour open bar \$14 per person**

Open bar packages do not include shots or shooters. Timothy's reserves the right to refuse alcohol service to any person unable to provide proper identification.

Timothy's reserves the right to refuse alcohol service to any person who appears intoxicated.

# Hors d'Oeuvres

Served for 2 hours buffet style. Includes soft beverage service.

4 options 17.99 per person. Each additional choice for \$1.99 per person.

**Timothy's Famous Buffalo Wings** – Served with blue cheese or ranch.

**Chesapeake Crab Dip (additional \$1 per person)** – Lump crab meat mixed with a melody of cheese fondue. Served with crisp tortilla chips.

**Artichoke and Spinach Dip** – Roasted artichoke and spinach in an artisan cheese fondue. Served with crisp tortilla chips.

**Meatballs** – Choice of Marinara & Parmesan or Teriyaki.

**Breaded Chicken Fingers** – Served on a bed of onion rings with BBQ sauce.

**Scallops Wrapped in Bacon (additional \$1 per person)** – Broiled bacon wrapped scallops and served with wasabi soy sauce.

**Shrimp Lejon Flatbread** – Creamy horseradish, apple-wood smoked bacon, and mozzarella cheese. Topped with fresh bruschetta.

**Mediterranean Flatbread** – Roasted artichokes, fire-roasted peppers, chopped spinach, diced tomatoes, red onions, and melted feta cheese. Topped with creamy Tzatziki.

**Meat and Cheese Tray** – Select artisan meats and cheeses served with crostini.

**Hummus Platter** - Traditional and roasted red pepper hummus. Served with garden vegetables, crumbled feta, and pita bread.

**Fresh Fruit or Vegetable Crudit ** – Mixed selection of seasonal fresh fruits served with a sweet dipping sauce or garden vegetables served with buttermilk ranch dressing.

**Cheesesteak Eggrolls (additional \$1 per person)** – Philly style cheesesteak wrapped in a crisp eggroll and served with ancho chili ketchup.

# Butlered Hors d'Oeuvres

Add to any package for \$2.99 per person. Served for 1 hour.

**Cream of Tomato Soup** – Shooter of our homemade tomato soup served with a mini grilled cheese.

**Chicken Waldorf Canapé** – All white chicken breast, candied pecans, dried cranberries, diced red onion, and red grapes tossed in creamy mayonnaise.  
Served on pumpernickel crostini.

**Bruschetta** – Roma tomatoes, olive oil, cheese, and fresh basil with a drizzle of balsamic vinegar. Served with crostini.

**Endive Canapé** – Fresh endive leaf topped with an herb and lemon goat cheese.

**Cheeseburger Sliders** – Mini beef patty, cheddar cheese, Romaine lettuce, and grape tomato on a mini brioche bun.

## Food Stations

**\$30 Chef attendant fee per hour.**

**Cheesesteak Bar (\$1.99 per person)** – Choice of beef or chicken. Served with sautéed onions, peppers, and mushrooms with American cheese sauce and fresh rolls.

**Pasta Station (\$2.99 per person)** – Penne and tortellini pasta with marinara, Alfredo, and basil pesto sauce.

**Stir Fry Station (\$2.99 per person)** – Choice of beef or chicken. Served with jasmine rice, and Asian vegetables in soy reduction.

**Burger Slider Station (\$2.99 per person)** – Mini beef burgers with assorted toppings made to order.

## Carving Station

Roasted Turkey-\$2.99 per person.

Fresh Ham-\$2.99 per person.

Leg of Lamb-\$3.99 per person.

Prime Rib-\$5.99 per person.

# Bar options

**Premium Open Bar \$30 per person for 3 hours** – House and Call Liquor and Wine, Domestic and Imported drafts & bottles.

**House Open Bar \$26 per person for 3 hours** – House liquor, house wine, and domestic drafts.

**Beer and Wine Open Bar \$20 per person for 3 hours** – Domestic draft beers and house wine.

**Consumption Bar** - Host will pay for drinks that are consumed during a certain period of time (for example, one hour), or with limited quantity (for example, 2 drinks per guest). Bartending fee of \$25 per hour for all parties fewer than 40 adults if bar set-up required.

**Cash Bar** – guests pay on cash and carry basis. Bartending fee of \$25 will apply if bar set-up is requested.

**Mimosa or Sangria Bowl** – \$4.99 per person per hour.

**Select Craft beers can be added to any open bar package for an additional cost.**

Open bar packages do not include shots or shooters. Timothy's reserves the right to refuse alcohol service to any person unable to provide proper identification. Timothy's reserves the right to refuse alcohol service to any person who appears intoxicated.

Open bar packages have a minimum of 40 persons.

# Breakfast and Brunch

**Breakfast Buffet (\$14.99 per person)** – Scrambled eggs, breakfast potatoes, bacon, sausage links, French toast, seasonal fruit, and bagels with cream cheese.

**Brunch Buffet (\$16.99 per person)** – Breakfast buffet plus a choice of one entrée from lunch buffet menu, plus seasoned rice and steamed vegetables.

**Additional Entrée - \$2.99 per person**

**Assorted Breakfast Pastries (\$1.99 per person)** – Choice of two; Danish, muffins, or donuts.

**Omelet Station (\$2.99 per person)** – Made to order omelets with breakfast meats and garden vegetables. Add to breakfast or brunch package.

Plus \$25 per hour Chef attendant fee.

**Audio/Visual**

**Projector \$75**

**Projector Screen \$25**

**Podium and Microphone \$50**

**Dance Floor Set-up \$100**