



## **BUFFET DINNER MENU**

**\$45 PER GUEST**

***Includes choice of two side dishes***

House Salad or Caesar Salad

***Choice of two of the following***

Baked Ziti with Sausage or Meatballs

Blackened or Pan Seared Mahi-Mahi

Bowtie Pasta with Mushrooms &  
Spinach

Buttermilk Fried Chicken

Chicken Breast with Roasted Pepper &  
Artichoke Hearts

Chicken Piccata in Lemon Caper Sauce

Chicken Pot Pie

## **BUFFET DINNER MENU**

**\$55 PER PERSON**

***includes choice of two side dishes***

House Salad or Caesar Salad

***Choice of two of the following***

Chicken Parmesan

Choice of Pasta with Homemade Meatballs  
and Marinara

Herb-Rubbed Pork Loin

Pulled Pork with Rolls

Shrimp Scampi and Spaghetti

Veal Piccata in Lemon Caper Sauce

## **BUFFET DINNER MENU**

**\$65 PER GUEST**

***Includes choice of two side dishes***

House Salad Or Caesar Salad

***Choice of two of following***

Smoked Beef Brisket

Filet Tenderloin with Horseradish Sauce

Grilled Flank Steak with Chimichurri Sauce

Jumbo Lump Crab Cakes

Roasted Salmon Filet

Roasted Sea Bass

Braised Short Ribs



# GYPSY BLU CATERING MENU

215-283-6080



## LUNCHEON BUFFET OPTIONS

**\$32 PER GUEST**

### **Choice of two**

- Assorted Sandwiches- Chicken Salad, Ham  
Roast Beef, Turkey with Assorted Cheese
- Assorted Wraps- Chicken Salad, Ham,  
Roast Beef, Turkey with Assorted Cheese
- BBQ Pulled Pork
- Cheesesteaks- Beef or Chicken
- Hot Roast Beef
- Hot Roast Pork with Broccoli Rabe and  
Provolone Cheese
- Meatball or Sausage Hoagie
- Taco Bar - Beef and Chicken with Taco Fixings

### **SIDES- Choice of two**

- Caesar Salad            Gypsy Spuds
- Cole Slaw                Pasta Primavera Salad
- Gypsy Chips             Potato Salad

## BUFFET DINNER MENU

### **SIDE DISHES-**

- Balsamic Roasted Brussel Sprouts
- Creamy Mashed Potatoes
- Fettuccine Alfredo
- Glazed Carrots
- Grilled Asparagus
- Gypsy Spuds
- Haricot Verts
- Herb Roasted Red Bliss Potatoes
- Macaroni & Cheese
- Penne in Marinara
- Roasted Root Vegetables
- Sweet Potato Wedges



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## Hors D'oeuvres

*Choice of three items-* **\$23 per guest**

*Choice of four items-* **\$29 per guest**

*Choice of five items-* **\$35 per guest**

## STATIONARY HOR'S D'OEUVRES

- Antipasto
- Assorted Hummus with Pita
- Assorted Flatbread Squares
- Caprese Skewers with Balsamic Drizzle
- Cheese & Fruit Board with Bread & Crackers
- Crudit  Platter with Dip
- Deviled Eggs
- Fried Chicken Bites
- Grilled Seasonal Veggies
- Gypsy Wings
- Gypsy Sliders
- Mini Crab Cakes
- Roasted Filet on Croustade with Herb Cheese
- Seasonal Bruschetta
- Seasonal Meat & Cheese Board
- Shrimp Wrapped in Bacon
- Smokey Shrimp on Mini Tortilla
- Stuffed Mushroom Caps
- Teriyaki Salmon Skewers
- Veggie Spring Rolls



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**AVAILABLE 10:30AM-2PM  
BRUNCH SELECTIONS**

**\$33 PER GUEST- INCLUDES 2 SIDES**

*Includes Pastry and Fresh Fruit Display*

## **BRUNCH BUFFET** *Choice of two*

Baked Ziti with Sausage  
Buttermilk Pancakes  
Caesar Salad  
Chicken Breast with Roasted Peppers  
and Artichoke Hearts  
Chicken Piccata in a Lemon Caper Sauce  
Egg & Cheese Frittata  
Egg White & Veggie Frittata  
(+\$3 per person)  
French Toast  
Sausage & Gravy  
Shrimp & Castle Valley Grits  
Spinach & Beet Salad  
Veggie Frittata



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## PARTY PLATTERS

**PLATTERS** Serves up to 14 people

Beef or Chicken Sliders	\$110
Caprese Skewers	\$100
Cheese Platter	\$100
Chicken Tenders	\$140
Deli Platter	\$120
Deviled Eggs	\$80
Eggplant Parmesan	\$100
Fruit Platter	\$80
Italian Antipasto	\$120
Meatball	\$120
Mini Crab Cakes	\$140
Shrimp Skewers	\$140
Stuffed Mushrooms	\$90
Vegetable Platter	\$80

## PASTA TRAYS

**PASTA TRAYS** Serves up to 14 people

Baked Ziti	\$90
Bowtie in Vodka Sauce	\$90
Fettuccini Alfredo with Chicken	\$120
Lasagna	\$110
Linguini with Clam Sauce	\$120
Mac & Cheese	\$90
Penne with Broccoli	\$90
Rigatoni Bolognese	\$100
Spaghetti & Meatballs	\$100
Spaghetti & Shrimp Scampi	\$130
Tortellini with Choice of Sauce	\$90



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## SPECIALTY TRAYS

*Serves up to 14 people*

Chicken Parm, Piccata, Saltimbocca or Marsala	\$130
Chicken Pot Pie	\$120
Glazed Salmon	\$150
Roasted 1/2 Chicken	\$130
Roast Pork Loin	\$140
Sausage & Peppers	\$110
Specialty Beef	MP
Specialty Seafoods	MP
Stuffed Chicken Breasts	\$130
Veal Parm, Piccata, Saltimbocca, or Marsala	\$150

## BAR PACKAGES

**BAR PACKAGES-** 3 hours. *Priced By Person*

House Wine & Domestic Beers	\$32
Well Liquors, House wines, Domestic Beers	\$38
Mid-Shelf Liquors, House Wines, Domestic & Craft Beers	\$53
Full Open Bar with Wines, Domestic & Craft Beers	\$65
Create Your Own Bloody Mary Bar	\$30
Mimosa Bar	\$25
Fountain Sodas Open Bar	\$8

### Consumption Bar:

Includes our Beer, Wine, and Cocktail List

