

HOLIDAY MENU SAMPLE A

\$15.95⁺⁺/Guest

Beer, wine, and cocktails may be added to any menu. Charge based upon consumption.

Hot Hors d'oeuvres

Fried Olive Martini Bites
Boneless Wings in Assorted Flavors

Cold Hors d'oeuvres

Smoked Turkey Pinwheels
with Roasted Red Peppers
Marinated Mozzarella on Toast Rounds
with Roma Tomato

Display Stations

Fresh Fruit & Cheese

An assortment of cheese to include Muenster, provolone, Boursin, smoked Gouda, and Swiss cheeses arranged with seasonal fresh fruit and served with honey mustard dipping sauce, a raspberry yogurt spread, and grilled breads and crackers

Dessert Miniatures Display

Key Lime Squares
Chocolate Ganache Diamonds
Apple Strudel

Extra Selections:

Add \$10.00⁺⁺ per guest for:
Shrimp Cocktail Display

Minimum 15 Guests

HOLIDAY MENU SAMPLE B

\$19.95⁺⁺/Guest

Beer, wine, and cocktails may be added to any menu. Charge based upon consumption.

Crudité Display

Carrots, celery, grape tomatoes, broccoli florets, cauliflower, cucumbers, pepper strips, and mushroom caps accompanied by buttermilk ranch and bleu cheese dips

Individually Plated House Salad

Fresh greens combined with shredded carrots, cabbage, cucumbers, grape tomatoes, and house-made croutons and complimented by our Cranberry Vinaigrette dressing

House-baked rolls and honey-whipped butter

ENTRÉE SELECTION

Beef Tips Burgundy

Choice sirloin beef cubed and pan-seared with a French burgundy wine then thickened, finished with herbs and seasonings, and served on cellophane noodles

or

BBQ Chicken Breast

Fresh boneless chicken breast marinated, grilled to order, and basted with Vic's Pub's popular BBQ sauce

Each entrée is accompanied by the chef's selection of starch and vegetable du jour

DESSERT SELECTION

Chocolate Bread Pudding with Kahlua Sauce

or

Deep Dish Apple Pie

HOLIDAY MENU SAMPLE C

\$22.95⁺⁺/Guest

Beer, wine, and cocktails may be added to any menu. Charge based upon consumption.

Passed Hors d'oeuvres

Assorted Mini Quiches

Crudité Display

Carrots, celery, grape tomatoes, broccoli florets, cauliflower, cucumbers, pepper strips, and mushroom caps accompanied by buttermilk ranch and bleu cheese dips

Individually Plated House Salad

Fresh greens combined with shredded carrots, cabbage, cucumbers, grape tomatoes, and house-made croutons and complimented by our Maple Walnut Vinaigrette dressing

House-baked rolls and honey-whipped butter

ENTRÉE SELECTION

Pan-Seared Tilapia– Fresh tilapia seasoned and sautéed topped with a olive tepanade and feta cheese
or

Penne Pasta with Grilled Chicken in Vodka Cream Sauce

Fresh penne pasta tossed with grilled chicken and a variety of roasted green vegetables then tossed in a spicy cream vodka sauce
or

Thai-Glazed Pork Tenderloin

Boneless pork tenderloin smoked in house, baked, sliced and severed with a Thai glaze

Each entrée is accompanied by the chef's selection of starch and vegetable du jour

DESSERT SELECTION

Chocolate Brownie Indulgence
or

Deep Dish Apple Pie

Beer, wine, and cocktails may be added to any menu. Charge based upon consumption.

HOLIDAY MENU SAMPLE D

\$25.95⁺⁺/Guest

Passed Hors d'oeuvres

Bruschetta

Cranberry Chili Meatballs

Hummus with Pita Triangles

Smoked Turkey Pinwheels

with Roasted Red Peppers

Individually Plated House Salad

Fresh greens combined with shredded carrots, cabbage, cucumbers, grape tomatoes, and house-made croutons and complimented by our Cranberry Vinaigrette dressing

House-baked rolls and honey-whipped butter

ENTRÉE SELECTION

Grilled Salmon with Lemon Caper Sauce

Fresh Atlantic Salmon grilled to order and topped with a lemon caper sauce
or

Beef Tips Burgundy

Choice sirloin beef cubed and pan-seared with a French burgundy wine then thickened, finished with herbs and seasonings, and served on cellophane noodles
or

Grilled Cranberry Chicken

Boneless breast of chicken marinated, grilled and topped with a fresh cranberry chutney

Each entrée is accompanied by the chef's selection of starch and vegetable du jour

DESSERT SELECTION

Chocolate Hazelnut Cake

or

Chocolate Mint Pie

HOLIDAY MENU SAMPLE E

\$26.95⁺⁺/Guest

Beer, wine, and cocktails may be added to any menu. Charge based upon consumption.

Passed Hors d'oeuvres

Mushrooms with Vegetable Patch Stuffing

Spanakopita

Marinated Mozzarella on Toast Rounds

with Roma Tomatoes

Individually Plated House Salad

Fresh greens combined with shredded carrots, cabbage, cucumbers, grape tomatoes, and house-made croutons and complimented by our Italian Vinaigrette dressing

House-baked rolls and honey-whipped butter

ENTRÉE SELECTION

Winter Chicken Roulade

Boneless fresh chicken breast marinated and filled with ground seasoned chicken, apples, cornbread, and cranberries

or

Crab Cakes

Maryland-style crab cakes made with jumbo lump crab meat, lemon, white wine, herbs, and fresh breadcrumbs and served with beurre blanc sauce

or

Thai-Glazed Pork Tenderloin

Boneless pork tenderloin smoked in house, baked, sliced and seared with a Thai glaze

Each entrée is accompanied by the chef's selection of starch and vegetable du jour

DESSERT SELECTION

Crème Brûlée

or

Chocolate Mint Pie

or

Deep Dish Apple Pie

HOLIDAY MENU SAMPLE F

\$28.95⁺⁺/Guest

Beer, wine, and cocktails may be added to any menu. Charge based upon consumption.

Passed Hors d'oeuvres

Spinach & Artichoke Tarts

Mini Duck Quesadillas

Shrimp, Cucumber, and Caper Canapé

Raspberries & Brie Wrapped in Phyllo Dough

or

Display Stations

Breads & Spreads

A variety of sour dough, wheat, French, and Italian breads cubed and displayed with Cincinnati beer cheese, brandied Gorgonzola, and traditional hummus

Fresh Fruit & Cheese

An assortment of cheese to include Muenster, provolone, Boursin, smoked Gouda, and Swiss cheeses arranged with seasonal fresh fruit and served with honey mustard dipping sauce, a raspberry yogurt spread, and grilled breads and crackers

Individually Plated House Salad

Fresh greens combined with shredded carrots, cabbage, cucumbers, grape tomatoes, and house-made croutons and complimented by our Maple Walnut Vinaigrette dressing

House-baked rolls and honey-whipped butter

ENTRÉE SELECTION

Champagne Chicken Roulade

A fresh boneless breast wrapped around a traditional bread and chicken sausage filling and topped with a red grape champagne sauce

or

Whole Roasted Prime Rib of Beef

Prime rib of beef seasoned, sliced to order, and served with a whiskey butter sauce

or

Crab Cakes

Maryland-style crab cakes made with jumbo lump crab meet, lemon, white wine, herbs, and fresh breadcrumbs and served with beurre blanc sauce

or

Grilled Cranberry Salmon

Fresh salmon grilled on the char-broiler and topped with a cranberry honey glaze

Each entrée is accompanied by the chef's selection of starch and vegetable du jour

DESSERT SELECTION

Tiramisu

or

Winter Fruit Tart

HOLIDAY MENU SAMPLE G

\$28.95⁺⁺/Guest

Beer, wine, and cocktails may be added to any menu. Charge based upon consumption.

Appetizer Selections

(Guests to select one upon arrival)

Four Mozzarella Cheese Sticks with Marinara

or

Smoked Pork Quesadilla with Granny Smith Apple Chutney

Individually Plated House Salad

Fresh greens combined with shredded carrots, cabbage, cucumbers, grape tomatoes, and house-made croutons and complimented by our Maple Walnut Vinaigrette dressing

House-baked rolls and honey-whipped butter

ENTRÉE SELECTION

Winter Fruit Chicken Roulade

Boneless fresh chicken breast marinated and filled with ground seasoned chicken, apples, cornbread, and cranberries

or

Szechwan Salmon

Fresh salmon grilled to order and topped with a spicy-sweet Asian Szechwan sauce

or

Whole Roasted Prime Rib of Beef

Prime rib of beef seasoned, sliced to order, and served with a whiskey butter sauce

Each entrée is accompanied by the chef's selection of starch and vegetable du jour

DESSERT SELECTION

Tiramisu

or

Crème Brûlée

HOLIDAY MENU SAMPLE H

\$32.95⁺⁺/Guest

Beer, wine, and cocktails may be added to any menu. Charge based upon consumption.

Passed Hors d'oeuvres

Bacon-Wrapped Scallops
Spanakopita
Fried Olive Martini Bites

and

Display Stations

Breads & Spreads

A variety of sour dough, wheat, French, and Italian breads cubed and displayed with Cincinnati beer cheese, brandied Gorgonzola, and traditional hummus

or

Cheese & Crudité

A variety of our most popular cheeses accompanied by a mixture of fresh vegetables

Cheddar Cheese Soup

A unique mixture of chicken stock, cheddar cheese, and beer. Served with grilled crostini.

Individually Plated House Salad

Fresh greens combined with shredded carrots, cabbage, cucumbers, grape tomatoes, and house-made croutons and complimented by our Maple Walnut Vinaigrette dressing

House-baked rolls and honey-whipped butter

ENTRÉE SELECTION

Autumn Grilled Grouper

Grilled fresh filet of grouper accompanied by a Granny Smith apple and mandarin orange white wine sauce

or

Whole Roasted Beef Tenderloin

Whole roasted filet mignon seasoned and baked sliced and served with a red wine demi glace

or

Chicken Piccata

Fresh boneless chicken breast marinated, sautéed with Prosciutto, white wine, capers, and herbs, and served over linguini

Each entrée is accompanied by the chef's selection of starch and vegetable du jour

DESSERT SELECTION

Crème Brûlée

or

Tiramisu

We Will Provide Complimentary:

Customized Menu
Smokeless Candle Fixtures
XM Music
Projector Screen (pending availability)
Directions
Indoor Smoke-Free Environment with Outdoor Smoking Area

You May Want to Provide:

Projector
Podium
Limited decorations such as centerpieces or fresh flowers
Outdoor Reception Tents

For an Additional Charge, We Will Provide:

Sorbet Course
Cordial Tray
Cash Bar or Host-Sponsored Bar
Place Cards
Audio Visual Equipment
Live Musical Entertainment
Outdoor Reception Tents

Please Provide:

Special Accommodations of Guests

It is very important that the Victoria House be made aware of any eating preferences such as vegetarian, low-sodium diet, or allergies or if a guest is unable to use stairs.

OUR MISSION

The Victoria House is honored to help plan your next event. We strive to provide only the very best — from what is made in the kitchen to how it is served by our wait staff — to you, our patrons

Please let us assist you in planning your event. We feature catering, to-go and take-out orders, delivery, and off-premise event services. Either way, we'll dedicate our time to preparing the best possible meals for you and your guests.

The enclosed sample menus mix and match different combinations of our dining options. Of course, a unique menu will be customized to suit your meal preferences.

Call today to schedule an appointment for details and pricing.

Thank you for making the Victoria House a Lewisburg dining tradition!

2167 Old Turnpike Road, Route 45 West
Lewisburg PA 17837
Phone: (570) 523-8090
Fax: (570) 523-9439
Email: phil@thevictoriahouse.net

Availability

The Victoria House is open for lunch Tuesday through Friday from 11:00 AM to 2:00 PM and for dinner Wednesday through Saturday from 5:00 PM to 9:00 PM during which time a semi-private event could be planned. For a private event, Saturday afternoons and Sunday through Tuesday evenings are available.

Rental charges may be applied for groups with less than 20 to 25 guests.

Vic's Pub has limited availability due to its daily hours.