



Christine's
RESTAURANT

Catering, Banquet & Take-Out Menu



Seasonal Outdoor Dining

385 Oxford Valley Road, Yardley, PA 19067

215.369.2930

Fax 215.369.2932

Mon. - Sat. 11:30 am-9:30 pm • Sun. 4:00 pm-8:00 pm

Major Credit Cards Accepted

Reservations Recommended • BYOB

Visit our website at: www.christinesofyardley.com

Dinner Banquet Menu

Dinner banquet menu is available Monday thru Sunday 4 pm till closing.

Appetizers

Calamari Fritti
Cozze Fra Diavolo
Fresh mussels steamed
in a spicy marinara sauce.
Cold Antipasto Plate
Mozzarella Fritta

Garlic Bread Bruschetta
Grilled Scallops
Over mixed greens, topped with bruschetta mix,
drizzled with balsamic vinegar and olive oil.
Mini Crab Cakes

Salads

Caesar Salad

Christine's Salad

Pasta

Penne Marinara
Pesto Risotto

Gnocchi
Black & White Lobster Ravioli

Chicken

Chicken Francaise
Battered dipped chicken breast, sautéed in a
lemon, butter, white wine sauce.

Chicken Marsala
Sautéed chicken breast with
marsala wine and mushrooms.

Chicken Al Carciofi
Sautéed with artichoke hearts, black olives,
cherry tomatoes and asparagus in a
white wine garlic sauce.

Chicken Chesapeake
Sautéed chicken breast, shrimp, jumbo
lump crabmeat, cherry tomatoes and
asparagus in a white wine, garlic sauce.

Fish

Chilean Sea Bass
Pan roasted and finished with Dijon cream sauce.

Homemade Classic Crab Cakes
Breaded crab cakes made fresh jumbo lump
crabmeat, finished with a cherry cream sauce.

Grilled Salmon
Served with sautéed spinach, mashed
potatoes, topped with bruschetta mix
and drizzled with truffle oil.

Fresh Tilapia
Sautéed with jumbo shrimp & jumbo lump crabmeat
in a white wine garlic sauce with capers & lemon.

Meat

14-oz. N.Y Strip Steak
Filet Mignon (add \$5.00)

Veal Nicola
Sautéed veal medallions, jumbo shrimp,
& asparagus tips in a cherry cream sauce.

Veal Parmigiana
Breaded veal topped with marinara
sauce and mozzarella.

Veal Francaise
Battered dipped veal medallions, sautéed in
a lemon, white wine sauce.

Veal Vincenzo
Sautéed veal medallions topped with
prosciutto and fresh mozzarella.

3 Course Dinner Banquet Menu

Three course dinner includes salad for everyone, choice of any two appetizers served family style, choice of 3 entrees (chicken, fish or meat) also includes bread and unlimited hot or cold beverages for \$34.95 per person. Not available Saturday evening.

5 Course Dinner Banquet Menu

Five course dinner includes all of the above for \$41.95 per person plus tax and gratuity. Choice of any two appetizers served family style, a salad for everyone, pasta mixta (pick two pastas that will be served as a tasting to all your guests), choice of three entrees (chicken, fish or meat), dessert and all hot & cold beverages. Not available Saturday evening.

All Entrees Are Served With Chef's Vegetable Of The Day And Potatoes Of The Day.
Special Dietary Needs May Be Accommodated Upon Prior Approval With A
Manager. Menu Items And Prices Are Subject To Change Without Notice.

Saturday Evening Dinner Banquet

For private room. Minimum of 35 people, maximum of 50 people
(5 course menu \$59.95)

Lunch Banquet Menu

Lunch banquet menu is available Monday thru Sunday 11am till 3pm.

Appetizers

Calamari Fritti

Fresh fried calamari served with marinara sauce and lemon wedge.

Mozzarella Fritta

Homemade breaded fresh mozzarella fried and served over marinara sauce.

Garlic Bread Bruschetta

Topped with diced tomatoes, garlic, basil and olive oil.

Cold Antipasto Plate

Assorted meats, aged provolone, mozzarella, roasted peppers, stuffed hot peppers, marinated artichokes, artichoke hearts.

Salads

Caesar Salad

Classic Caesar with pecorino romano cheese and croutons tossed with romaine lettuce.

Christine's Salad

Mixed greens with apples, walnuts and feta cheese

Pasta

Penne Asparagus

Penne, asparagus and mushrooms in a garlic butter white wine sauce.

Gnocchi

Hand rolled gnocchi, tossed with pecorino romano and tomato sauce.

Cavatelli Molise

Cavatelli tossed with broccoli rabe, sweet and hot sausage, romano cheese in seasoned garlic and oil.

Vodka Rigatoni

Rigatoni, peas, proscuitto and romano cheese tossed in a vodka tomato sauce.

Chicken

Chicken Parmigiana

Breaded chicken breast topped with marinara sauce and mozzarella cheese.

Chicken Marsala

Sautéed chicken breast with marsala wine and mushrooms.

Chicken Al Carciofi

Sautéed with artichoke hearts, black olives, cherry tomatoes and asparagus in a white wine garlic sauce.

Chicken Piccata

Sautéed chicken breast in lemon, capers and white wine sauce.

Fish

Fresh Tilapia

Sautéed in a white wine, lemon, caper sauce & served with sun-dried tomatoes.

Grilled Salmon

Crab Cake

4-oz. crab cake made with jumbo lump crabmeat.

Meat

Veal Marsala

Veal Parmigiana

Breaded veal topped with marinara sauce and mozzarella served over penne.

Veal Francaise

Buttered dipped veal medallions, sautéed in a lemon, white wine sauce.

10-oz. Center Cut Choice
N.Y Strip Steak

3 Course Lunch Includes

Salad, choice of three entrées (pasta, chicken and fish) one dessert (bismillah, cannoli, or assorted mini pastry plate) unlimited hot or cold beverages and bread for \$21.95 per person.
All meat and chicken entrées served with mashed potatoes and vegetables.

4 Course Lunch Includes

2 Appetizers served family style, with salad, choice of three (3) entrées (pasta, chicken or fish) and hot & cold beverages \$24.95 per person.
Substitute a meat for any other entrée.

Sunday Brunch Banquets

Includes: omelette station, French toast, pancakes, bagels, muffins, scrambled eggs, sausage, ham, bacon, smoked salmon, smoked trout, warm berry cobbler, juice & coffee.
Minimum of 50 people required. From 10 am to 1 pm. \$17.95 per person.

Menu items and prices subject to change without notice.

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

All A Carte Off-Site Banquet Menu

Appetizers Trays

(Available small & large trays)

Calamari Fritti

Served with marinara sauce and lemon wedge. \$29 / \$45

Cold Antipasto Plate

Assorted meats, aged provolone, mozzarella, roasted peppers, stuffed hot peppers, marinated mushrooms, artichoke hearts. \$39 / \$69

Garlic Bread Bruschetta

Topped with sliced tomatoes, garlic, basil and olive oil. \$19 / \$29

Mini Crab Cakes

Made with jumbo lump crabmeat and served with lemon, cocktail and tartar sauce. \$2.50 each, minimum order of 20.

Vongole al Vino Bianco

Little neck clams in seasoned white wine and garlic sauce. \$7.95 per dozen, minimum order of 4 dozen.

Cozze Fra Diavolo

or Vino Bianco

Fresh mussels steamed in a spicy marinara or white wine and garlic sauce. \$7.95 per dozen, minimum order of 5 dozen.

Shrimp Cocktail

60 large shrimp served with lemon wedge and cocktail sauce. \$39

Grilled Vegetables

Eggplant, portabella mushrooms, zucchini, squash and red roasted peppers. \$29 / \$49

Salads

(Available small & large trays. Add chicken \$10 / \$15)

Caesar Salad \$25 / \$39

Garden Salad \$19 / \$29

Christine's Salad \$25 / \$39

Pasta

(Add sautéed chicken to any pasta tray for \$10 / \$15. Add shrimp to any pasta tray for \$19 / \$29)

	Sm. / Lg.		Sm. / Lg.
Vodka Rigatoni	\$39 / \$69	Tortellini Alfredo	\$49 / \$79
Cavatelli Molise	\$49 / \$79	Gnocchi Pomodoro	\$59 / \$69
Penne Pomodoro	\$35 / \$59	Penne Primavera	\$59 / \$69

Chicken

(\$6.95 per order. Minimum order of 6 orders per tray)

Chicken Francaise

Chicken Al Carboni

Chicken Marsala

Chicken Parmigiana

Veal

(\$12 per order. Minimum order of 6 orders per tray)

Veal Piccata

Veal Francaise

Veal Marsala

Veal Parmigiana

Gourmet Sandwiches

Or Wraps

Assorted \$49

Chicken \$45

(Vegetable, chicken & steak)

Steak \$59

Vegetable \$45

(Filet mignon)

Soups/Sauces

Quarts Of Soup \$10

Quarts Of Sauce: Marinara \$8

Vodka \$10 • Alfredo \$10

Other menu items may be available upon request. For prices please call and ask to speak with Jim. 24 to 48 hour notice required for some items. Assorted mini pastry tray (\$25.00) - Dinner roll (\$5.00) per dozen.

Complete Off-Site Packages

Starting at \$29.00 per person. Includes delivery, set-up, clean-up, serving utensils, chafers & server for up to three (3) hours.

Minimum of 20 people. 2 Appetizers

1 Salad • Pasta • Chicken

Assorted Mini Pastry Tray.