



THE RICHLAND TOWNSHIP FIRE DEPARTMENT BANQUET HALL

Facility Coordinator

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Menu Planning Guide

SCALP AVENUE LOCATION

CHOOSE TWO

- ◇ *Golden Breaded Chicken Filets*
- ◇ *Chicken Cordon Bleu*
- ◇ *Chicken Breast Stuffed with Broccoli & Cheddar*
- ◇ *Glazed Ham Slices with Pineapple*
- ◇ *Traditional Halupki (Pigs in a Blanket)*
- ◇ *Italian Meatballs in Rich Tomato Sauce*

\$14.25

PER PERSON

CHOOSE ONE

- ◇ *Buttered Mashed Potatoes*
- ◇ *Garlic Mashed Potatoes*
- ◇ *Oven Baked Parsley Red Skin Potatoes*
- ◇ *Penne Pasta with Rich Tomato Sauce*
- ◇ *Baked Ziti with Ricotta*

CHOOSE ONE

- ◇ *Cut Green Beans*
- ◇ *Vegetable Medley*
- ◇ *Buttered Whole Kernel Corn*
- ◇ *French Style Green Beans*
- ◇ *Buttered Broccoli*
- ◇ *Broccoli & Creamy Cheddar*

ALL MENU CHOICES ARE
ACCOMPANIED BY TOSSED
SALAD WITH HOUSE ITALIAN
DRESSING, DINNER ROLLS
WITH BUTTER AND FRESH
HOT COFFEE.

ALL MEALS ARE SERVED BUFFET STYLE AND INCLUDE DISPOSABLE FLATWARE AND FOAM PLATES. STURDY DISPOSABLE PLASTIC PLATES ARE AVAILABLE FOR AN ADDITIONAL \$1.00 EACH AND TRADITIONAL FLATWARE IS AVAILABLE FOR AN ADDITIONAL 50 CENTS PER PERSON.

SELECT THE OPTIONS TO SUIT YOUR TASTE AND BUDGET.

Sales tax and 15% gratuity will be added.

*Due to economic conditions, food prices are subject to uncontrollable market increases of no more than 5%.