



Dinner Menu - \$23

MIXED GREENS

WITH BALSAMIC VINAIGRETTE, CHIPOTLE RANCH,
ROASTED GARLIC BASIL DRESSING

Entrées

FILET MIGNON TIPS

SAUTÉED WITH ROASTED SHALLOTS FINISHED IN A PORTER DEMI-GLACE
SERVED WITH VEGETABLE AND POTATOES OF THE DAY.

GRILLED CHICKEN

IN AN ROASTED GARLIC- LEMON SAUCE WITH MULTI-GRAIN RICE AND
VEGETABLE OF THE DAY

PRETZEL CRUSTED SALMON

OVEN ROASTED WITH MAPLE CHILI MUSTARD SERVED WITH
MULTI-GRAIN RICE AND VEGETABLE OF THE DAY

GRILLED VEGETABLE MEDLEY

SERVED WITH A WARM GNOCCHI AND BEAN SALAD

Desserts

\$6 per person includes coffee or tea

SEASONAL FRUIT COBBLER

PORTER CHOCOLATE TRUFFLE CAKE

GRAND MARNIER CHEESE CAKE

WHITE CHOCOLATE BOURBON BREAD PUDDING

Dessert choices may vary!

The Gem and Keystone™

River Road, Shawnee on Delaware, Pennsylvania 18356
GemAndKeystone.com | (570) 424-0990



Dinner Menu - \$28

MIXED GREENS

WITH BALSAMIC VINAIGRETTE, CHIPOTLE RANCH,
ROASTED GARLIC BASIL DRESSING

Entrées

NY STRIP STEAK

GRILLED TO YOUR LIKING TOPPED WITH PORTER DEMI-GLACE
OR TRIPLE GARLIC BUTTER, SERVED WITH POTATO
AND VEGETABLE OF THE DAY

GRILLED CHICKEN

IN AN EXOTIC MUSHROOM MADEIRA SAUCE WITH
MULTI-GRAIN RICE AND VEGETABLE OF THE DAY

BAVARIAN BRAISED PORK

SERVED WITH RED CABBAGE AND SPAETZLE

GRILLED MAHI MAHI

SERVED WITH MULTI-GRAIN RICE AND VEGETABLE OF THE DAY

VEGETARIAN POT PIE

A MEDLEY OF VEGETABLES BAKED UNDER A FLAKEY CRUST
IN AN HERB CREAM SAUCE

Desserts

\$6 per person includes coffee or tea

SEASONAL FRUIT COBBLER

PORTER CHOCOLATE TRUFFLE CAKE

GRAND MARNIER CHEESE CAKE

WHITE CHOCOLATE BOURBON BREAD PUDDING

Dessert choices may vary!

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Enhance Your Party

Each platter serves approximately 10 people

CRUDITÉS OF MARKET FRESH VEGETABLES
SERVED WITH BLEU CHEESE DIP AND CHIPOTLE RANCH **\$26**

FRESH FRUIT PLATTER
SLICED MELONS GARNISHED WITH GRAPES AND BERRIES **\$34**

ROASTED GARLIC HUMMUS
WITH PITA CHIPS AND SUMAC ONIONS **\$24**

CHEESE BOARD
FEATURING ARTISAN AND FARMSTEAD CHEESES
ACCOMPANIED BY SLICED BREAD AND CRACKERS **\$39**

OYSTERS ON THE HALF SHELL
SERVED WITH STOUT MIGNONETTE AND COCKTAIL SAUCE **\$P/A**

SHRIMP COCKTAIL CHILLED JUMBO GULF SHRIMP
SERVED WITH COCKTAIL SAUCE AND LEMON **\$ 75**

CHICKEN EMPANADAS
WITH TRIPLE PEPPER SALSA **\$ 29**

BUFFALO OR BBQ CHICKEN STRIPS
SERVED WITH CELERY, CARROTS AND BLUE CHEESE **\$ 25**

SHRIMP POPCORN
SERVED WITH REMOULADE SAUCE AND LEMON WEDGES **\$36**

EXOTIC MUSHROOM TARTLETS
SERVED WITH ROASTED PEPPER COULIS **\$ 29**

TURKEY SAUSAGE EN CROUTE
SAVORY GROUND TURKEY BAKED IN A FLAKEY PASTRY CRUST
SERVED WITH CRANBERRY CHUTNEY **\$ 29**

BBQ PULLED PORK
ON BUTTERMILK BISCUITS WITH CREAMY COLE SLAW **\$29**

POLENTA FRITÉS
SERVED WITH ROASTED PEPPER COULIS **\$ 26**



Two-Hour Reception \$29

CRUDITÉS OF MARKET FRESH VEGETABLES

SERVED WITH BLEU CHEESE DIP AND CHIPOTLE RANCH

FRESH FRUIT PLATTER SLICED MELONS

GARNISHED WITH GRAPES AND BERRIES

ROASTED GARLIC HUMMUS

WITH PITA CHIPS AND SUMAC ONIONS

CHEESE BOARD

FEATURING ARTISAN AND FARMSTEAD CHEESES
ACCOMPANIED BY SLICED BREAD AND CRACKERS

SPINACH ARTICHOKE DIP

SERVED IN A BREAD BOWL WITH ASSORTED FLAT BREADS

Choose 3 of the following:

CHICKEN EMPANADAS

WITH TRIPLE PEPPER SALSA

BUFFALO OR BBQ CHICKEN STRIPS OR WINGS

SERVED WITH CELERY, CARROTS, AND BLEU CHEESE

THREE CHEESE QUESADILLAS

SERVED WITH SALSA FRESCA, AVOCADO, AND SOUR CREAM

EXOTIC MUSHROOM TARTLETS

SERVED WITH ROASTED PEPPER COULIS

TURKEY SAUSAGE EN CROUTE

SAVORY GROUND TURKEY BAKED IN A FLAKEY PASTRY CRUST
SERVED WITH CRANBERRY CHUTNEY

BBQ PULLED PORK

ON BUTTERMILK BISCUITS WITH CREAMY COLE SLAW

POLENTA FRITES

SERVED WITH ROASTED PEPPER COULIS

NACHOS

WITH CHEDDAR CHEESE, REFRIED BEANS, JALAPEÑOS AND
YOUR CHOICE OF PULLED PORK, VEGETARIAN CHILI OR BBQ'D CHICKEN

BRUSCHETTA

TOPPED WITH ROASTED VEGETABLES AND ROASTED GARLIC RICOTTA

MUSSELS

STEAMED IN SHAWNEECRAFT™ BIÈRE BLANCHE

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Additional Enhancements For Your Party
choose any of the following:

SHRIMP COCKTAIL

CHILLED JUMBO GULF SHRIMP SERVED
WITH COCKTAIL SAUCE AND LEMON
\$ 6 PER PERSON

SHRIMP POPCORN

SERVED WITH REMOULADE SAUCE
AND LEMON WEDGES
\$ 4 PER PERSON

FILET MIGNON BRUSCHETTA

WITH SMOKED GOUDA AND
BALSAMIC REDUCTION
\$ 5 PER PERSON

OYSTERS ON THE HALF SHELL

\$ 24 PER DOZEN

CHOCOLATE FONDUE STATION

\$ 5 PER PERSON

PLATTER OF ASSORTED DESSERTS

\$ 6 PER PERSON

Prices do not include tax and gratuity.