



The Courtyard Experience

The Courtyard has space to seat 50 guests for a sit-down dinner or space for up to 75 guests for a casual event. The opportunity for a larger event does exist, for additional costs.

The Courtyard rental pricing varies depending on the season, day of the week, and event details. For current rates and availability, please call or email us. Event hosts are able to show up an hour early to prepare/decorate for events.

Guests will need to enter through our main doors and let the hostess know they are attending a party. They will be shown to the Courtyard.

Food must be pre-ordered from our Courtyard Menu.

All items must be ordered for a minimum of 20 guests. *Exceptions for dietary restrictions.*

A 20% gratuity will be added to the final pre-tax balance.

The invoice will need to be paid before or the day of the event.

Bar service for wine and beer is available. Wine can be purchased through Whispering Oaks Vineyard, or beer and wine can be provided by event host before the party and handed to bar tenders.

All necessary dinnerware and glassware are included. Upgraded paper products are used for casual events.

Citrus Infused water and Sweet tea are included in Courtyard rental.



Bar Service

We have partnered with Whispering Oaks for our wine selection. Wine can be purchased through Whispering Oaks and served in the Courtyard. Inquire about Whispering Oaks wine selection if interested.

Event Host may also supply outside beer and wine for the event, but all alcohol must be handed over to RAMP certified bartenders to be served according to PLCB laws. No hard liquors.

Due to Pennsylvania State Liquor Laws, a cash bar is not available in the Courtyard.

Any party with alcohol must add a bartender. There is a \$50 fee per hour of service.

All Pennsylvania State Liquor Laws must be followed at all times. Banty Rooster staff maintain the right to card any and all guests to assure that they are 21 or older. Banty Rooster staff maintains the right to refuse to serve alcohol to any guest at their discretion.

Courtyard Pizza & Casual Menu

Easy, crowd-pleasing choices for laid-back celebrations

\$22 per person

Includes a Pizza Spread (choice of up to 3 flavors), Garden Salad, and 1 Main

Pizzas

Buffalo Chicken
Mediterranean chicken
Classic Cheese
Seared Steak
Grilled Veggie

Mains

Slider Bar
Wings & Things
Classic Taco Bar
Pulled Pork Sandwiches with Coleslaw

Courtyard Social Menu

Designed around our highest performing Courtyard items

\$24 per person

Includes 1 Main, 1 Bite, and 1 Side

Mains

Slider Bar
Wings & Things
Classic Taco Bar
Pulled Pork Sandwiches with Coleslaw

Bites

Classic Cheese or Specialty Pizza
Grazing Table
Rosemary Chicken Bites
Honey BBQ Meatballs
Pork Twirlers

Sides

Mac and Cheese
Baked Beans
Potato Salad
Macaroni Salad
Coleslaw

Add an additional Anchor or Support: \$4 per person

Courtyard Lunch and Sandwich Menu

Simple, Efficient, and Familiar

\$20 per person

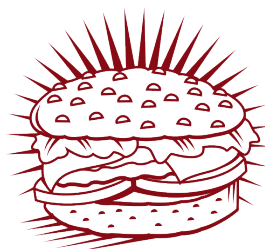
Includes 2 Sandwich or Wrap selections, 2 Sides, and Garden salad

Sandwiches and Wraps

Italian
Classic Club
Ham & Swiss
Roast Beef & Cheddar
Grilled Chicken Bacon Ranch
Marinated Portabella
Chicken Caesar Wrap
Veggie Wrap

Sides

Mac and Cheese
Baked Beans
Potato Salad
Macaroni Salad
Coleslaw
Fruit Salad
Pasta Salad



Boards and Bars

Wings and Things

An assortment of fried wings, boneless wings, and breaded fried cauliflower. Mild buffalo, Honey BBQ, Garlic Parmesan, and Yosemite Sauces are provided on the side. More sauces available on request. This board also includes ranch dressing, celery sticks, and baby carrots

— \$16 per serving

Slider Bar

An assortment of sliders including:

Nashville Chicken Sliders with pickles, lettuce, and Nashville sauce

Bacon Cheeseburger Sliders with American cheese, Bacon, and ketchup and mustard

Pulled Pork Slider with Coleslaw

— \$15 per serving

Taco Bar

An assortment of Brisket, Chicken, and Haddock Tacos with Cheddar Cheese, Lettuce, Sour Cream, and Salsa

— \$16 per serving

Pizzas

All pizzas are thin crust 16" round and cut into 25-30 (2inch) square pieces.

Grilled Veggie Pizza

Cheesy Spinach Sauce, Sautéed Seasonal Vegetables, Mozzarella, and Feta Cheese

— \$26 per pizza

Buffalo Chicken Pizza

Buffalo Marinara Sauce, Grilled Chicken, Banana Peppers, Red Onion, Mozzarella Cheese, Bleu Cheese Crumbles, and a Ranch Drizzle

— \$26 per pizza

Mediterranean Chicken Pizza

Cheesy Spinach Sauce, Tomatoes, Grilled Chicken, Mozzarella, Feta, Fresh Basil, and a Balsamic Reduction Drizzle

— \$26 per pizza

Classic Cheese Pizza

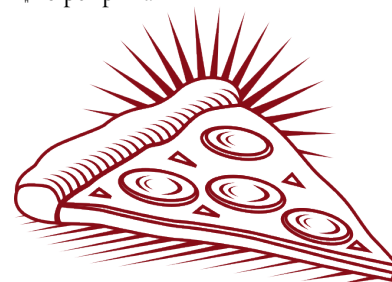
Classic Marinara Sauce and Cheese

— \$22 per pizza

Seared Steak Pizza

Garlic Aoli, Seared Steak, Sautéed Mushroom and Onions, Mozzarella Cheese, Feta, Red Onion, and Scallions

— \$28 per pizza



Pick Your Frills

Little bites, big flavor — the perfect party pick-me-ups!

Antipasto Skewers

Italian Marinated Salami, Mozzarella, Tomatoes, and Olives on skewers

— \$4 per serving

Rosemary Chicken Bites

Rosemary Marinated Chicken wrapped in Bacon

— \$4 per serving

Pork Twirlers

Pork Loin wrapped in Bacon and basted with BBQ Sauce

— \$4 per serving

Asian Chicken Skewers

Marinated Chicken Skewers topped with a Honey Ginger Sauce and Scallions

— \$4 per serving

Cocktail Meatballs

Meatballs sauced with your choice of Honey BBQ or Sweet & Sour

— \$3 per serving

Stuffed Mushrooms

Button Mushrooms stuffed with a Cheesy Spinach Blend

— \$4 per serving

Farm Fresh Trays

Fresh Fruit Tray

a seasonal assortment of fresh cut fruits, served with our own citrus infused cream fruit dip
— small 45 | medium 60 | large 75

Bologna and Cheese Tray

Sliced ring bologna and a selection of farm fresh cheeses, served with dijon mustard
— small 45 | medium 67 | large 84

Grazing Table

A selection of crackers, cheeses, meats, fruits, vegetables, and dips displayed nicely for your guests
— \$9 per serving

Sandwiches

Gourmet Paninis

Turkey Breast Club
Ham and Swiss
Classic Club
Roast Beef and Cheddar
Grilled Chicken Bacon Ranch
Chicken Caprese
Marinated Portabella and Goat Cheese
— \$14 per serving

Pulled Pork Sandwiches

Our award-winning Smoked Pulled Pork smothered in BBQ Sauce
— \$9.50 per serving

Smoked Brisket Sandwiches

Our Famous Smoked Brisket served with Rolls, BBQ Sauce, and Garlic Aoli on the side
— \$16 per serving

Fresh Vegetable Tray

Fresh seasonal vegetables served with our housemade ranch dip. Add hummus for \$5
— small 25 | medium 40 | large 55

Cheese and Cracker Tray

A selection of cubed local cheeses served with a selection of artisanal crackers
— small 40 | medium 56 | large 74



Gourmet Wraps

Turkey and Cheese
Ham and Cheese
Italian
Chicken Caesar
California Club
Roast Beef and Cheddar
Vegetable Wrap
— \$13 per serving

Grilled Chicken Sandwiches

A Grilled Chicken Breast with Rolls, Mayo, Lettuce, and Tomato on the side
— \$13 per serving

Mini Deli Sandwiches

Shaved Ham, Turkey, and Roast Beef topped with Cheese on Tea Rolls. Mustard and Mayo on the side
— \$7 per serving

Entrées

Main courses designed to impress — polished, flavorful, and memorable

Smoked Brisket

Our Famous Smoked Brisket, shredded and served with Au Jus

— \$18 per serving

Chicken Caprese

Grilled Chicken Breast topped with Mozzarella Cheese, Sautéed Tomatoes, and a Balsamic Glaze

— \$14 per serving

Italian Crusted Chicken

A Classic Favorite! Chicken Breast with an Italian Bread Crumb Crust baked to perfection

— \$14 per serving

House Special Salmon

Fresh Atlantic Salmon topped with your choice of Orange Teriyaki Sauce or a Lemon Dill Sauce

— \$17 per serving

Chicken Bruschetta

Grilled Chicken Breast topped with our Housemade Tomato Bruschetta and Parmesan Cheese

— \$14 per serving

Standard Sides

\$3 per serving

Potato Salad

Macaroni Salad

Coleslaw

Mashed Potatoes and
Gravy

Baked Beans

Buttered Corn

Housemade Chips

Macaroni and Cheese

Green Beans

Deluxe Sides

\$4 per serving

Broccoli Salad

Loaded Potato Salad

Pasta Salad

Asparagus

Potatoes Au Gratin

Fruit Salad

Wild Rice

Roasted Tri Color
Potatoes

Desserts

Desserts may include peanut butter unless requested otherwise

Assorted Whoopie Pie Tray

A PA Classic! An assortment of PA Dutch whoopie pies
— \$3 per serving

Assorted Dessert Tray

An assortment of Cookies, Brownies, and Whoopie Pies
— \$4.25 per serving

Dessert Grazing Board

An assortment of Cookies, Brownies, Hand dipped Chocolates, and Cake Bites displayed for your guests
— \$12 per serving

Assorted Cookie Tray

An assortment of fresh baked cookies
— \$3.25 per serving

Cupcakes

Minimum of a dozen per flavor
Double Chocolate
Double Vanilla
Chocolate Peanut Butter
White with Raspberry
Carrot with Cream Cheese
Pumpkin with Cream Cheese
— \$35 per dozen

Drinks

Banty's Southern Style Sweet Tea and Citrus Infused Water are included with all Courtyard events.

Coffee Service

Our Signature local Hot Coffee along with creamers, sugars, and non-sugar sweeteners
— \$4 per serving

Hot Tea Service

A selection of Tea Bags along with hot water, creamers, sugars, and non-sugar sweeteners
— \$3 per serving

Canned Soda

A selection of canned sodas in bins of ice for your guests to grab as they please
— \$2 per serving

Bottled Water

Bottles of water in bins of ice for your guests to grab as they please
— \$1 per serving

Fresh Squeezed Lemonade

Our House made Fresh Squeezed Lemonade
— \$9 per gallon

Fresh Squeezed Strawberry Lemonade

Our House made Fresh Squeezed Lemonade with Strawberry Puree, a spring/summer classic!
— \$10 per gallon



Interested in something else? Let us know! Chef J is great at tailoring menus to individual parties.