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Weddings & Receptions ~ Rehearsal Dinners ~ Private Parties ~ Special Occasions ~ Meetings

Lunch Every Day, Dinner Every Night, Sunday Brunch  
Sandwiches, Finger Foods & Desserts Monday-Saturday in the bar until 11 PM  
Reservations Recommended 215-257-3000

### *A Short History Of The Washington House*

*Over two hundred years ago The Washington House was a farmhouse owned by Mr. Jenson. The property was later purchased by Samuel Sellers who enlarged the building and made it into a tavern. Henceforth, both the hotel and the town were known as "Sellers Tavern". The site became a town center, serving as the first post office, hotel and stagecoach stop for the long journey between Bethlehem and Philadelphia. It is rumored that the Liberty Bell and the men who carried it stayed here during the Revolutionary war.*

*In 1856, the tavern was sold to the North Pennsylvania Railroad, which added the ornate Victorian bar and distinctive cupola. The original front bar was destroyed during prohibition, and replaced with the current one when prohibition was repealed, the back bar remaining original (see photos in the bar). Because of the building's importance in the foundling of Sellersville, the property is included in the Pennsylvania Inventory of Historic Homes.*



136 N. Main St. ~ PO Box 423 ~ Sellersville, PA 18960 ~ 215-257-3000 ~ [washingtonhouse.net](http://washingtonhouse.net)

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## *Private Party Menu*



### *Dinner Buffet*

Cyndi Renner, Party Planner  
215-257-3000 x207 [cyndi@washingtonhouse.net](mailto:cyndi@washingtonhouse.net)

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## Special Occasion Dinner Buffet

*Includes passed hors d'oeuvres, buffet, coffee, hot tea & dessert.*

### Hors d'Oeuvres

*Choose 4 hors d'oeuvres.*

Antipasto Skewers *artichokes, sundried tomatoes, olives & fresh mozzarella*

Black Bean Hummus *with pita crisps*

Carolina Pulled Pork *with crispy onions on crostini*

Feta Cheese Dumplings *with basil aioli*

Filet Mignon Canapes *with caramelized onions & brie*

Fresh Herb Parmesan Meatballs *with sour cream demi glaze*

Grilled Corn, Avocado & Tomato Salsa *in tortilla cups*

Herb Marinated Spanish Olives *with lemon garlic aioli*

Pecan Chicken Bites *with curry aioli*

Shrimp Fritters *with remoulade sauce*

Spinach Arancini *with marinara*

Stuffed Cremini Mushrooms *with spinach, walnuts & imported swiss*

Tomato Gazpacho Soup Shooters

Mini Crab & Shrimp Cakes *with citrus aioli (+\$1 per person)*

Scallops Wrapped in Bacon *with horseradish cream sauce (+\$1 per person)*

Seared Tuna *on rice cracker, wasabi aioli (+\$1 per person)*

### Additions

Lollipop Lamb Chops *two dozen medium for \$85*

Shrimp Cocktail *two dozen large for \$45*

### Buffet

Stuffed Chicken Breast *with mozzarella, tomatoes & basil over marinara*

Crab & Shrimp Cake *with lemon chive butter sauce*

Sweet Potato Gnocchi *with green beans, kale & cherry tomatoes, sage brown butter*

Filet Of Beef *with red wine demi glaze*

Fresh Fruit Salad

Caesar Salad

Roasted Vegetable Salad

*with peppers & grated cheese*

Sauteed French Beans

Garlic Mashed Red Skin Potatoes

Rolls & Butter

### Dessert

*Includes choice of two desserts below, coffee & hot tea.*

Vanilla Ice Cream & Chocolate Chip Cookie Sundae

Chocolate Oblivion Torte ~ Seasonal Fruit Crisp

Seasonal Cheesecake ~ Creme Brulee

*\$62 Per Person, Minimum 24 Guests ~ Please add 18% gratuity; 6% sales tax & \$75 set up charge*

## Premium Dinner Buffet

*Includes cheese board & crudite, buffet, coffee, hot tea & dessert.*

### Buffet

Sauteed Chicken Over Penne *with roasted grape tomatoes, olives, broccoli rabe & mozzarella*

Braised Beef Short Rib *with red wine demi glaze*

Jumbo Stuffed Mushrooms *spinach, imported Swiss & walnut filling*

Marinated & Broiled Salmon *with fresh herb butter & roasted red pepper sauce*

Pasta Salad

Caesar Salad

Corn, Black Bean & Rice Salad

*with peppers & grated cheese*

Sauteed French Beans

Garlic Mashed Red Skin Potatoes

Rolls & Butter

### Dessert

*Choose one dessert to be served to your table.*

Vanilla Ice Cream & Chocolate Chip Cookie Sundae

Chocolate Oblivion Torte ~ Seasonal Fruit Crisp

Seasonal Cheesecake ~ Creme Brulee

*\$45 Per Person, Minimum 24 Guests ~ Please add 18% gratuity; 6% sales tax & \$75 set up charge*

## Family Dinner Buffet

*Includes buffet, coffee, hot tea & dessert.*

### Buffet

Sauteed Chicken Over Penne *with roasted grape tomatoes, olives, broccoli rabe & mozzarella*

Garlic Herb Crusted Pork Tenderloin *with roasted shallot mustard demi glaze*

Jumbo Stuffed Mushrooms *spinach, imported Swiss & walnut filling*

Caesar Salad

Corn, Black Bean & Rice Salad

*with peppers & grated cheese*

Sauteed French Beans

Garlic Mashed Red Skin Potatoes

Rolls & Butter

### Dessert

*Fresh baked chocolate chip cookies to be served to your table.*

*\$35 Per Person, Minimum 24 Guests ~ Please add 18% gratuity; 6% sales tax & \$75 set up charge*