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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 The original front bar was destroyed during prohibition, and replaced with the current one when prohibition was repealed, the back bar remaining original (see photos in the bar).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 founding 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



### *Luncheon Buffet*

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

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## **Premium Luncheon Buffet**

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

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### **Buffet**

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**Braised Short Rib**

*with red wine demi glaze*

**Stuffed Chicken Breast**

*with mozzarella, tomatoes & basil over marinara*

**Marinated & Broiled Salmon**

*with roasted red pepper sauce, Basmati rice & red lentils, fresh herb butter*

**Vegetable of the Day**

**Garlic Mashed Red Skin Potatoes**

**Roasted Vegetable Salad**

**Pasta Salad**

**Caesar Salad**

**Rolls & Butter**

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### **Dessert**

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*Choose two desserts to be served to your table.*

**Vanilla Ice Cream & Chocolate Chip Cookie Sundae**

**Seasonal Creme Brulee**

**Chocolate Oblivion Torte**

**Seasonal Fruit Dessert**

**Seasonal Cheesecake**

*\$35 Per Person, Minimum 24 Guests*

*Please add 18% gratuity, 6% sales tax & \$75 set up charge*

## **Family Lunch Buffet**

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

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### **Buffet**

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

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

**Sauteed Chicken Over Penne**

*with roasted grape tomatoes, olives, broccoli rabe & mozzarella*

**Pasta Salad**

**Vegetable of the Day**

**Caesar Salad**

**Garlic Mashed Red Skin Potatoes**

**Rolls & Butter**

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### **Dessert**

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*Dessert to be served to your table.*

**Vanilla Ice Cream & Chocolate Chip Cookie Sundae**

*with chocolate sauce & whipped cream*

*\$25 Per Person, Minimum 24 Guests ~ Please add 18% gratuity, 6% sales tax & \$75 set up charge.*

## **Sandwich & Salad Buffet**

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

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### **Petite Sandwiches**

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*Choose three sandwiches.*

**Chicken Salad** *housemade with dried cherries & pecans on wheat roll*

**Roasted Turkey & Imported Swiss** *with baby spinach, tomatoes & remoulade on rye*

**Roast Beef** *with baby arugula, frizzled onions & horseradish sauce on pumpernickel*

**Grilled Vegetable Wrap With Hummus** *& goat cheese*

**Buffalo Chicken Wrap** *with romaine & blue cheese*

**Crispy Zucchini, Roasted Red Peppers & Provolone** *on rosemary ciabatta*

**Caesar Salad ~ Potato Salad**

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### **Dessert**

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

*\$18 Per Person, Minimum 15 Guests ~ Please add 18% gratuity, 6% sales tax.*