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 The original front bar was destroyed during prohibition, and replaced with the current one when prohibition was repealed, the back bar remaining original (see photos in the bar).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

Private Party Menu



Special Occasion

Cyndi Renner, Party Planner
215-257-3000 x207 cyndi@washingtonhouse.net

Your Dinner Party Includes

Hors d'Oeuvres
Salad or Soup
Sorbet
Entree
Dessert
Coffee & Hot Tea

Hors D'Oeuvres

Choose five.

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*

\$59 Per Person

Please add 18% gratuity & 6% sales tax

Salads & Soups

Choose one soup or salad.

Spinach & Arugula Salad *with mixed berries, crispy feta dumplings & pumpkin seeds, balsamic vinaigrette*
Caesar Salad *with herbed croutons, applewood smoked bacon & parmesan crisp*
Wild Mushroom Soup *with fresh thyme*
Seasonal Bisque

Entrees

Choose three entrees. Your guests will pre-order.

Seasonal Vegetarian Selection *please inquire*
Grilled Seasonal Fresh Fish *please inquire*
Lemon Hazelnut Crusted Trout *with Swiss chard, prosciutto & wild rice, tomato beurre blanc*
Parmesan Crusted European Chicken *with housemade gnocchi, roasted tomatoes, Kalamata olives & red onion, almond pesto sauce*
Marinated & Broiled Salmon *with roasted red pepper sauce, Basmati rice & red lentils, fresh herb butter*
Marinated & Grilled Pork Chop *with garlic mashed potatoes, apple cider brown butter sauce*
Sautéed Crab & Shrimp Cakes *with garlic mashed potatoes, lemon chive butter sauce*
Panko Crusted Veal Cutlet *with spinach, capers, tomatoes & basil cream sauce, grilled asparagus*
Herb Crusted Rack Of Lamb *with creamy risotto, port wine reduction*
Prime Rib *with frizzled onions, au jus (minimum 8 orders)*
8 oz Filet Mignon *with garlic mashed potatoes, grilled asparagus, buttered shiitake mushrooms & shallots*
8 oz Broiled Lobster Tail *with roasted potatoes, drawn butter (Market Price)*
Crab & Shrimp Cake & Filet *4 oz cake with lemon chive butter sauce & 4 oz filet with fresh herb butter*

Dessert

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

Please add 6% tax & 18% gratuity.