



324 Swedesford Rd • Berwyn, PA 19312 • (484) 318-8538 • zoe@wills-bills.com

PASSED HORS D'OEUVRES

- Sesame Chicken Bites** with Sweet + Sour dipping sauce
- Crispy Tater Tots** with Bacon Marmalade
- Caprese Skewers** with Cherry Tomatoes + Mini Mozzarella
- Mini Crab Cakes** with Tangy Remoulade
- Deviled Eggs** topped with Fresh Crab + Pepper Aioli Drizzle
- Veggie Egg Rolls** with House-Made Tomato Sauce
- Sausage-Stuffed Mushrooms** with Hollandaise Drizzle
- Pigs in a Blanket** with Dijon Mustard
- Han Dynasty Potstickers** with Spicy Soy Dipping Sauce
- Select 3 for 30 minutes \$15 per person (Minimum 25 persons)
- Select 5 for one (1) hour \$25 per person (Minimum 25 persons)

STATIONS + PLATTERS

CARVERY STATION

- Hand-Carved Roast Beef au Jus** \$12 pp
- Hand-Carved Roast Pork Loin** \$10 pp
- Hand-Carved Roast Turkey** \$9 pp

Minimum 30 guests with buffet purchase

PLATTERS

- Buffalo Wing Platter** \$50 for twenty-five; \$90 for fifty
- Miniature Roast Beef Sandwiches** \$65 per dozen
- Parmesan Truffle Fries** \$48 for half tray; \$89 for full tray
- Veggie Egg Rolls** \$45 for half tray; \$85 for full tray
- Fried Calamari** \$75 for full tray
- Mini Crab Cakes** \$65 per dozen
- Han Dynasty Potstickers** \$70 for twenty-five
- Tiki Coconut Shrimp** \$80 for twenty-five
- Meatball Parmesan** \$85 for twenty-five

STATIONARY HORS D'OEUVRES

Artisan Cheese Board

Assorted local cheeses, veggies, crackers, ranch + blue cheese dips

\$6 per person (Minimum 30 guests)

The Venetian Board

Roasted peppers, cauliflower, zucchini, heirloom carrots, lemon hummus, assorted olives, aged provolone, baby mozzarella balls, marinated artichokes and mushrooms, crostini, pita

\$8 per person (Minimum 30 guests)

Southern Shrimp + Crab Fondeaux

Fresh veggies, crostini

\$8 per person (Minimum 25 guests)

RAW BAR

- Chilled Jumbo Shrimp \$6 each
- Oysters on half shell \$3 each
- Salmon Tartar Spoons \$3 each

Minimum for each raw bar selection is 30

BUFFET DESSERTS

SWEET TABLE

- Mini Cannolis + Cream Puffs
- Fresh-Baked Oatmeal + Toll House Cookies
- Mini Cheesecakes
- Tart Lemon Squares
- Flourless Chocolate Brownies
- \$8 per person (minimum 25 persons)

SUNDAE BAR

- Hand-Dipped Vanilla Ice Cream
- Flourless Chocolate Brownies
- Whipped Cream, Chocolate Sauce, Jimmies
- Wet Walnuts
- \$10 per person (minimum 40 persons)

DINNER BUFFETS

FRESH FARM + GARDEN

\$42 PER PERSON

APPETIZERS + SALAD

- Garden Salad** with Brown Balsamic Vinaigrette
- Southern Shrimp + Crab Fondeaux** with Grilled Crostini
- Baba Ghanoush** with Fresh Vegetables + Pita
- Veggie Egg Rolls** with Orange Duck Sauce

ENTRÉES

- Quattro Formaggi Cavatelli Pasta** with Rosa Sauce
- Roast Chicken Marsala** with Fresh Mushrooms
- Mini Roast Beef Sandwiches** with Horseradish Cream Sauce
- Roast Salmon** with Lemon Butter Sauce

SIDES

- Medley of Sautéed Fresh Vegetables**
- Parker House Dinner Rolls** with Sweet Butter

BUTCHER'S BLOCK CARVERY

\$46 PER PERSON

APPETIZERS + SALAD

- Crab Imperial Stuffed Mushrooms** with Hollandaise Sauce
- Southern Shrimp + Crab Fondeaux** with Grilled Crostini
- Boneless Wings** with Spicy Sweet Sriracha Glaze
- Chopped Cobb Salad** with French Dijon Vinaigrette

CARVING STATION

- Slow-Roasted Beef au Jus** with Horseradish Sauce
- Roast Pork Loin** with Apricot Sauce

ENTRÉES

- Classic New England Baked Cod** with Bread Crumbs + Lemon
- Quattro Formaggi Cavatelli Pasta** with Rosa Sauce

SIDES

- Steamed Broccoli** with Garlic Butter Sauce
- Parker House Dinner Rolls** with Sweet Butter

LAND + SEA FEAST

\$55 PER PERSON

APPETIZERS + SALAD

- Shrimp Eggrolls** with Orange Duck Sauce
- Old English Crab Dip** with Crostini
- Chilled Shrimp** with Cocktail + Remoulade Sauces
- Beet + Burrata Garden Salad** with Balsamic Vinaigrette

ENTRÉES

- Roast Prime Rib of Beef au Jus** with Horseradish Sauce
- Roast Salmon Fillet** with Lemon Butter Sauce
- Quattro Formaggi Cavatelli Pasta** with Rosa Sauce
- Roast Chicken Marsala** with Fresh Mushrooms

SIDES

- Grilled Asparagus** with Fresh Herb Butter
- Yukon Gold Whipped Potatoes**
- Parker House Dinner Rolls** with Sweet Butter

Minimum 25 guests

BRUNCH, LUNCH, HAPPY HOUR BUFFETS

THE BIG BRUNCH BUFFET

\$35 PER PERSON

AVAILABLE SATURDAY + SUNDAY, 11:30 AM – 2:00 PM

FRESH + LIGHT

Fresh Fruit Bowl

Garden Salad with Brown Balsamic Vinaigrette

BRUNCH CLASSIC

Brioche French Toast with Maple Syrup

Classic Manhattan Eggs Benedict

Soft Scrambled Eggs

SAVORY SPECIALTIES

Roast Chicken Marsala with Fresh Mushrooms

Classic Chicken Salad

Smoked Bacon

Glazed Country Ham

SIDES + SWEETS

Hash Browns with Caramelized Onions

Buttered Texas Toast

Fresh Pastries

MIMOSA BAR

ASSORTED JUICES,
PROSECCO,
CHAMPAGNE

**\$10 PER PERSON
PER HOUR**

BILLY'S LUNCH BUFFET

\$32 PER PERSON

AVAILABLE 11:30 AM – 2:00 PM

SOUP + SALAD

Butternut Squash Soup

Garden Salad with Almonds, Strawberries + Brown Balsamic Vinaigrette

Chopped Cobb Salad with French Dijon Vinaigrette

SMALL PLATES

Grilled Cheese with Caramelized Onion + Apple on Sourdough

Mini Burger Sliders with Cheddar Cheese + Caramelized Onions

ENTRÉES + SIDES

Chicken Breast Marsala with Fresh Mushrooms

Steamed Basmati Rice

Steamed Broccoli with Garlic Butter Sauce

GOURMET SOCIAL HOUR

\$30 PER PERSON

AVAILABLE TUESDAY–FRIDAY 3:00 PM – 7:00 PM

APPETIZERS + SMALL BITES

Buffalo Wings with Spicy Sriracha Glaze

Baba Ghanoush

Tortilla Chips with Guacamole + Salsa

Spicy Caesar Salad with Peppery Breadcrumbs

Veggie Egg Rolls with Orange Duck Sauce

ENTRÉES

French Dip Hot Roast Beef Sandwiches with Horseradish Sauce

Quattro Formaggi Cavatelli Pasta with Rosa Sauce

SIDES

Parker House Dinner Rolls with Sweet Butter

Minimum 25 guests

PLATED LUNCHES

SIGNATURE LUNCH

\$42 PER PERSON PLUS GRATUITY + TAX

SHARED DIPS

Southern Shrimp + Crab Fondeaux

Baba Ghanoush

Tortilla Chips + Dips

Parker House Rolls

Please choose two (2) options for the table

FIRST COURSE

Butternut Squash Soup

Spicy Caesar Salad with peppery bread crumbs

Will's Wedge with Blue Cheese Dressing

Please choose one (1) option for your guests

ENTRÉE COURSE

Genovese Pappardelle with braised short rib

Cedar Plank Glazed Salmon with whipped potatoes + steamed broccoli florets

London Tikka Masala with basmati rice, naan bread

Please choose two (2) options for your guests

DESSERT

Key Lime Pie

New York Cheesecake with Luxardo Cherry Sauce

Flourless Chocolate Brownie Sundae

Please choose two (2) options for your guests

ADDITIONAL INCLUSIONS

Iced Tea, Lemonade, Coffee, Hot Tea

CLASSIC LUNCH

\$35 PER PERSON PLUS GRATUITY + TAX

SHARED DIPS

Baba Ghanoush

Tortilla Chips + Dips

Parker House Rolls

Please choose two (2) options for the table

FIRST COURSE

Butternut Squash Soup

Spicy Caesar Salad with peppery bread crumbs

Spring Mix Salad with Brown Balsamic Vinaigrette

Please choose one (1) option for your guests

ENTRÉE COURSE

WB's Cheese Steakburger with cheddar cheese, LTO, pub fries

Buddha Bowl with egg noodles, seasonal veggies, steeped in umami broth

Chicken + Pepper Jack Cheesesteak with roasted peppers, mushrooms, pub fries

Please choose two (2) options for your guests

DESSERT

Key Lime Pie

New York Cheesecake with Luxardo Cherry Sauce

Flourless Chocolate Brownie Sundae

Please choose two (2) options for your guests

ADDITIONAL INCLUSIONS

Iced Tea, Lemonade, Coffee, Hot Tea

Minimum 15 guests

PLATED DINNERS

SHARED DIPS

INCLUDED WITH ENTIRE PRICE – PLEASE CHOOSE TWO (2)

Baba Ghanoush with Fresh Veggies + Pita

Southern Shrimp + Crab Fondreaux with Garlicky Crostini

Tortilla Chips with Momma's Salsa + Guacamole

FIRST COURSE

INCLUDED WITH ENTIRE PRICE – PLEASE CHOOSE ONE (1)

Will's Wedge with Blue Cheese Dressing

Garden Salad with White Balsamic Dressing

Spicy Caesar Salad with Peppery Bread Crumbs

Strawberries + Greens with Goat Cheese, Tomato, Red Onion + White Balsamic Dressing

Caprese Salad with Fresh Mozzarella, Tomato + Balsamic Dressing

Mediterranean Salad with Feta, Kalamata Olives, Cucumber, Pepperoncini + Fresh Greens

Butternut Squash Soup

ENTRÉE COURSE

PLEASE CHOOSE TWO – INCLUDES FIRST COURSE AND BREAD + BUTTER SERVICE

Cedar Plank Salmon with Smoky Balsamic Glaze, Whipped Potatoes + Broccoli Florets	\$35
Roast Cod Piccata with Lemon Caper Sauce, Fresh Spinach + Toasted Orzo	\$32
Braised Short Rib au Poivre with Yukon Gold Mashed Potatoes + Roasted Brussels Sprouts	\$38
London Tikka Masala with Basmati Rice, Garlic Naan	\$31
Filet Mignon topped with Herb Butter, Au Poivre, Whipped Potatoes + Grilled Asparagus	\$46
Sea Scallops with Pink Lobster Ravioli bathed in a Parmesan Cream Sauce	\$42
Chicken Piccata Florentine with Toasted Orzo + Fresh Spinach	\$34
*Prime Rib au Jus with Horseradish Sauce, Whipped Potatoes + Grilled Asparagus	\$50

DESSERT

PLEASE CHOOSE ONE – \$9 EACH

Key Lime Pie with Fresh Berries + Whipped Cream

New York Cheesecake with Luxardo Cherry Sauce

Chocolate Brownie Sundae

***Minimum 25 guests**

BEVERAGE PACKAGES

Will's + Bill's offers a variety beverage options to suit every event:

OPEN BAR

Priced per person by the hour, charges vary according to package

CONSUMPTION BAR

Charges are tabulated by precise guest consumption

CASH BAR

Guests pay for their own alcohol

UPTOWN OPEN BAR

\$13 PER PERSON PER HOUR

Craft Draft Beer
House wines
House Liquor (*Highballs*)

SEASONAL OPEN BAR

\$10 PER PERSON PER HOUR

Craft Draft Beer
House wines

MAIN LINE OPEN BAR

\$15 PER PERSON PER HOUR

Craft Draft Beer
Premium Wines
Silver Liquor (*Highballs + Up Cocktails*)

COSMOPOLITAN OPEN BAR

\$17 PER PERSON PER HOUR

Craft Draft Beer
Premium Wines
Gold Top-Shelf Liquor (*Highballs + Up Cocktails*)

LUXE BRUNCH OPEN BAR

\$14 PER PERSON PER HOUR

House Wines
Craft Draft Beer
Mimosas + Bloody Mary's

GOLD

Grey Goose Vodka
Ciroc Vodka
Belvedere Vodka
Hendricks Gin
Botanist Gin
Johnny Walker Black
Casamigos Blanco Tequila
Knob Creek Rye
Bulleit Bourbon
Woodford Reserve Bourbon

SILVER

Jack Daniels Whiskey
Tito's Vodka
Absolut Vodka
Bluecoat Gin
Dad's Hat Rye
Captain Morgan Rum
Dewars Scotch
Jose Cuervo Tequila
Wild Turkey Bourbon

HOUSE WINE

Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon

PREMIUM WINE

Dry Rose
Prosecco
Pinot Noir
Sauvignon Blanc
Cabernet Sauvignon
Reisling
Malbec

NON-ALCOHOLIC BEVERAGES

Iced tea, Lemonade, Coffee, Hot Tea, Citrus water \$4
Bottled Sodas cash bar pricing \$4 each

Bottled Sodas included in Open Bar Packages

EVENT + MEETING SPACES

ROOMS	SEATED	RECEPTION	SQ FOOTAGE
The Lounge	50	75	775 SF
The Patio	60	75	900 SF
The High Tops	21	35	520 SF
The Living Room	40	40	800 SF

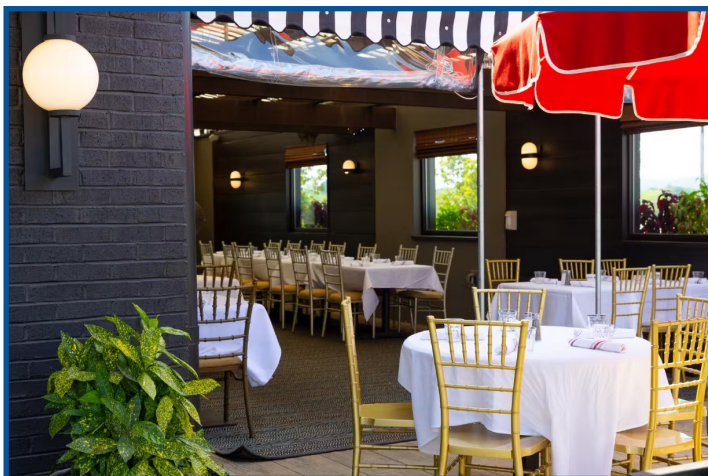


THE LOUNGE

35 to 75 guests

Whether it's a casual or formal event, the Lounge offers a spacious yet cozy space to gather and dine. It features comfortable tartan plaid chairs, an exclusive fireplace, TVs and customizable floorplan (with optional high top seating).

Great For: Birthdays, Anniversaries, Corporate Events, Holiday Parties, Rehearsal Dinners, Group Dinners, Happy Hours



THE PATIO

35 to 75 guests

An outdoor space with all the comforts of dining in. It features a giant throw rug, white tablecloths and customizable floorplan. The Patio is weather-proofed with an awning, heaters (when it's cold), fans (when it's warm), and optional enclosing walls.

Great For: Birthdays, Anniversaries, Corporate Events, Holiday Parties, Rehearsal Dinners, Group Dinners, Happy Hours

EVENT + MEETING SPACES

ROOMS	SEATED	RECEPTION	SQ FOOTAGE
The Lounge	50	75	775 SF
The Patio	60	85	900 SF
The High Tops	21	35	520 SF
The Living Room	40	40	800 SF



THE HIGH TOPS

15 to 35 guests

Planning a fun social event or happy hour? The High Tops are located next to our island bar and offer plenty of room for mingling amongst friends and colleagues. This space features three massive live edge tables, TVs, and energy from our lively bar.

Great For: Birthdays, Anniversaries, Corporate Events, Happy Hours



THE LIVING ROOM

25 to 40 guests

A stylish dining area with comfy banquettes, sporty decor, a warm fireplace, view of the brewery, and TV with projection compatibility.

Great For: Corporate Events and Meetings, Rehearsal Dinners, Group Dinners