

30 MAIN



CONTACT MICHAEL DIDOMENICO EVENTS@30MAINLINE.COM
 Restaurant Phone 610-220-2367 Cell 610-322-9159

ONSITE EVENTS

- FIRST FLOOR COCKTAIL PARTY STYLE 50-22
- SECOND FLOOR COCKTAIL PARTY STYLE 20-100
- OUTSIDE HEATED TENT COCKTAIL PARTY STYLE 25-90 ADDITIONAL TENT UP TO 200
- REAR DINING PRIVATE ROOM `15-40
- PRIVATE DINING SECOND FLOOR 25-80

- OFFSITE EVENTS ADDITIONAL SERVICE CHARGE FULLY LICNESED AND INSURED FOR ALCOHOL
- EVENT DESIGN BY REQUEST
- DJ'S BANDS AND ENTERTAINERS BY REQUEST
- MIN EVENT CHARGE \$1500 GUESTS 20 OR MORE

Bar Packages

of Guests # of Hours

- Bar Package Beer & Wine 2 Hours \$25pp Extra Hour \$10
- Bar Package Full Bar 2 Hours \$35pp Extra Hour \$15
- Beer Wine Specialty Cocktail \$27pp Extra Hour \$12.
- Brunch Lunch Bar Package \$20pp Includes Mimossas, Bloody Marys Limited Alcohol
- Cash Bar Option
- Ticketed Option
- Coffe, Tea & Soda Package \$5pp

Cocktail Party Appetizers & Starters

Quantity Cost

Artisan Pizzas

CLASSIC MARGHERITA

House Made Pomodoro Sauce, Tomatoes, Mozzarella, Basil.

PEPPERONI

House Made Pomodoro Sauce, Mozzarella, with Thick-Cut Pepperoni.

FOUR CHEESE			
Blend of Mozzarella, Fontina, Ricotta, & Provolone, topped with shaved Brussel Sprouts & diced Pancetta, a drizzle of Fig/Balsamic Glaze.			
PRIMA VERA			
House Made Pomodoro Sauce, topped with Mozzarella, Red Onion, Tomato, Bell Peppers, & Mushrooms. Substitute Vegan Cheese			
TRUFFLED PROSCIUTTO			
Garlic Bechamel Sauce topped with Burrata, Prosciutto, finishing with fresh shaved Truffle.			
ARUGULA PROSCIUTTO			
Topped with Fig Jam, Goat Cheese, Mozzarella, & a drizzle of Fig/Balsamic Glaze.			
Appetizers			
LAMB LOLLIPOPS Served with Demi \$5pp			
MINI JUMBO LUMP CRAB CAKES \$5pp			
With spicy remoulade, 1 ounce Mini crab cakes with shrimp mousse 25 pieces			
HUMMUS VEGETABLES & GARLIC BREAD \$3pp			
House Made Garbanzo Hummus.			
BRUSCHETTA \$2pp			
Toasted Crostini, Diced Tomatoes, Fresh Basil, Balsamic			
VOLCANO ARANCINI \$2.5pp			
Breaded & Fried Risotto with a Fontina & Cheddar Core, served with Housemade Marinara.			
VERDE ARANCINI \$2.5pp			
Buttery Arborio Rice, Spinach, BasilLeeks, Almond Pesto, Tomato, Pecorino, Lightly Breaded and fried. 25 pieces			
MUSHROOM ARANCINI \$2.5pp			

Vegetable Base, Arborio Rice, Wild Mushrooms, Leeks, Spinach & Tomatoes. 25 pieces			
CRISPY CALAMARI \$3pp			
Flash-fried, with a Choice of a Side of Marinara or Tossed in Fra Diavolo sauce.			
FRIED MEATBALLS \$3pp			
Housemade Meatballs, with a Crisp exterior & Creamy Fontina interior, served with Marinara. Beef Veal			
FLASH-FRIED ARTICHOKE \$3pp			
Tossed in a Garlic-Parmesan Sauce, with Parsley garnish			
FILET CHICETTI \$4pp			
Tender Juicy filet, Crostini, Blue Cheese Béarnaise			
LOBSTER CICCHETTI \$5pp			
Lobster, Mayo, Celery, on Crostini			
TUNA CICCHETTI \$4pp			
Layered with Avocado, Sesame Aioli, & Wasabi Crema, served with Crostini.			
SALMON SLIDERS \$4pp			
Served with Arugula & Onion Jam.			
BEEF SLIDERS \$3.5pp			
Angus Brisket Blend, Thick Cut Bacon, Brioche Slider Bun			
CAPRESE SLIDERS \$3pp			
Served with Basil-Almond Pesto, Tomato, & Mozzarella.			
GRILLED VEGETABLE SLIDERS \$3pp			
Grilled Squash & Zucchini, Italian Seasoning			
CHICKEN PARM SLIDERS \$4pp			
Served with Marinara & Mozzarella.			
PANZEROTTI			
*Panzerotti is a popular Italian street food or snack, resembling a small fried calzone. Short Rib filling with			

SHORT RIB PANZEROTTI			
Fontina & Caramelized Onion, & a side of Marinara.			
Cheese Steak			
Spinach & Artichoke			
BBQ CHICKEN PANZEROTTI			
PANZERITTI (S) \$8 (L) \$3 (S)			
Tender Juicy Chicken Breast, Red Onion, BBQ Dipping			
CHICKEN CUTLETS \$3pp			
Tender Juicy Chicken Breast, Italian Seasoned Bread			
Crumbs			
KIDS OPTIONS UNDER 12			
Mac & Cheese			
Pizzas			
Chicken Fingers			
Appetizer Sushi Platters 24 Hour Ordering	Quantity	Cost	
California roll 12pcs, spicy tuna roll 12pcs, salmon avocado roll 12pcs, shrimp tempura 12pcs 6 8 P i e c e T r a y			
			\$80
Cucumber avocado roll 18pcs, spicy tuna roll 12pcs, Philadelphia roll 12pcs, rainbow roll 8pcs, green superman roll 8pcs, green superman roll 8pcs, princess roll 10pcs 7 8 P i e c e T r a y			
			\$100
Tuna avocado roll 12pcs, salmon avocado roll 12pcs, spicy white tuna roll 12pcs, bewyn roll 8pcs, tuna sushi 8pcs, salmon sushi 8pcs, yellowtail sushi 8pcs, white tuna sushi 8pcs 9 0 P i e c e T r a y			
			\$180
California roll 12pcs, spicy tuna roll 12pcs, green superman roll 8pcs, titanic roll 10pcs, tuna sushi 6pcs, yellowtail sushi 6pcs, salmon sushi 6pcs, shrimp sushi 6pcs, tuna sashimi 6pcs, salmon sashimi 6pcs, white tuna sashimi 6pcs, yellowtail sashimi 6pcs 1 5 0 P i e c e T r a y			
			\$200

California roll 18pcs, spicy tuna roll 18pcs, shrimp tempura roll 18pcs, cucumber avocado roll 18pcs, rainbow roll 16pcs, green superman 16pcs, tuna sushi 10pcs, salmon sushi 10pcs, yellowtail sushi 10pcs			
	\$220		
SALAD STATION \$3pp			
House salad			
Casear Salad			
Mediteranean Salad			
Pear Bib Salad			
Pasta Station \$8pp			
Vegetable Linguini			
Penne Ala Vodka			
Baked Rigatoni			
Choos Your Own			
Carving Station MP			
Prime Rib			
Roast Beef			
Roasted Chicken			
Lamb			
Ham			
SEAFOOD STATION MP			
Shrimp			
Seared Tuna			
Lobster			
Scallops			
Min Order 50 Pieces 48 Hour Order Times Call For Pricing \$3-\$6pp			
Order Heated or Heat & Serve			
APPETIZER QUICK PICKS			
	Quantity	Cost	
Beef Empanada with Fire Roasted Vegetables – 3 Oz.			
Beef Empanada with Fire Roasted Vegetables – Favorite			
Braised Short Rib Pierogi			
Breaded Ravioli			
Buffalo Chicken Spring Roll – Favorite			
Cheddar Cheese Jalapeno Poppers			

Chicken and Lemongrass Potstickers			
Chicken Cordon Bleu Bites with Smoked Ham and Swiss			
Chicken Fingers			
Chicken Teriyaki Potsticker			
Chorizo Empanada with Black Beans, Onions, and Pepper Jack Cheese – Favorite			
Coconut Shrimp			
Edamame Dumpling – Plant Based, Favorite			
Falafel – GF, Plant Based			
Fire Roasted Vegetable Empanada with Cheddar and Pepper Jack Cheese – 3 Oz.			
Four Cheese Arancini - GF			
Kale and Vegetable Dumpling – Plant Based, Favorite			
Knishes Potato – 1.5 Oz.			
Macaroni and Cheese Poppers			
Maui Shrimp Spring Roll with Chili Paste, Coconut Milk and Whole Fresh Cilantro – Favorite			
Mini Char Sui Bao Pork Buns			
Mini Stuffed Potato Skins with Yukon Golf Potatoes with White Truffle Oil - GF			
Mozzarella Sticks			
Philadelphia Cheese Steak Spring Roll – 3 Oz.			
Pork Potstickers			
Premium Lump Crab Cakes - 3 Oz.			
Turkey Tenderloin Infused with Sage and Wrapped in Applewood Smoked Bacon – GF			
Seafood Skewers			
Atlantic Caught Wild Salmon Satay with a Lime and Cilantro Marinade – GF, Favorite			
Malibu Coconut Shrimp Skewer (16/20)			
Scallop Wrapped in Applewood Smoked Bacon – Premium – GF			
Scallop Wrapped in Applewood Smoked Bacon – GF			
Shrimp Casino - Whole Shrimp Wrapped with Applewood Smoked Bacon – Favorite			
Shrimp Skewer with Two Shrimp			
Skewers & Kabobs Seafood			
Roasted Root Vegetable Kabob with Sweet Potato, Red Beet, Carrot and Parsnip – GF, Plant Based			
Mini Sandwiches			
Grilled American Cheese Sandwich			
Lamb Gyro on a Miniature Pita Favorite			
Mini Cuban Sandwich with			
Pork, Ham, Swiss and Pickles			
Favorite Mini Philadelphia Style Cheese Steak Hoagie			
Favorite Open Faced Reuben Sandwich Short Rib and Fontina Mini Panini			
American Wagyu Burger with American Cheese Black Angus Mini Cheeseburger Sliders - with all the fixin's			

Arancini & Croquettes			
Macaroni and Cheese Poppers			
Porcini Mushroom Risotto Croquette – Favorite			
Quinoa and Zucchini Fritter – GF, Favorite			
Risotto Croquettes with Asparagus and Wild Mushrooms			
Yukon Gold Potato Croquettes with White Truffle Oil			
Chicken Cordon Bleu Bites with Smoked Ham and Swiss Cheese			
Chicken Fontina Bites with Fontina Cheese and Sundried Tomatoes– Favorite			
Lobster Arancini			
Paella Croquettes with Shrimp and Chorizo			
Arancini & Croquettes Meat, Poultry & Seafood			
Braised Short Rib Pierogi			
Carolina Pulled Pork and Corn Bread Tartlet – Favorite			
Chicken Tenders with Shredded Coconut and a Malibu Rum Batter			
Mini Stuffed Potato Skins with Vermont Cheddar and Applewood Smoked Bacon – GF			
Pecan Coated Chicken Tender – Favorite			
Peking Duck Ravioli Dusted with Sesame Seeds and Panko Bread Crumbs – Favorite			
Sesame Chicken Tender			
Assorted Hors d'oeuvres Meat & Poultry			
Clams Casino on the Half Shell			
Coconut Shrimp			
Crab Rangoon			
Malibu Coconut Shrimp (21/25) with Shredded Coconut and Rum Batter – Favorite			
Assorted Hors d'oeuvres Seafood			
Mini Stuffed Potato Skins with Yukon Gold Potatoes and White Truffle Oil – GF			
Potato Pancakes – GF			
Spinach and Artichoke Wonton Crisps			
Spinach, Swiss and Pesto Profiterole – New			
Wild Mushroom Profiterole			
Puff Pastry Meat & Poultry			
Beef Bourguignonne Puff – Favorite			
Beef Wellington – Favorite			
Cajun Spiced Andouille Sausage and Pepper Jack Cheese Puff – Favorite			
Chicken Parmesan Puff			
Chicken Wellington			
Reuben Puff with Corned Beef, Russian Dressing, Sauerkraut and Swiss Cheese			
Short Rib and Roquefort Hand Pie			
Bella Flora Puff with Portabella Mushrooms and Ricotta Cheese – Favorite			
Cherry Blossom Tart – Favorite			
Spinach, Imported Swiss Cheese and Pesto Puff – Favorite			

Sweet Potato Puff Finished with a Dusting of Cinnamon and Sugar			
Mini Flatbreads			
Fig and Goat Cheese Flatbread			
Spinach and Goat Cheese Pizza Flatbread			
Puff Pastries Meat & Poultry			
Beef Bourguignonne Puff – Favorite			
Beef Wellington – Favorite			
Cajun Spiced Andouille Sausage and Pepper Jack Cheese Puff – Favorite			
Chicken Parmesan Puff			
Chicken Wellington			
Reuben Puff with Corned Beef, Russian Dressing, Sauerkraut and Swiss Cheese			
Short Rib and Roquefort Hand Pie			
Bella Flora Puff with Portabella Mushrooms and Ricotta Cheese – Favorite			
Cherry Blossom Tart – Favorite			
Spinach, Imported Swiss Cheese and Pesto Puff – Favorite			
Sweet Potato Puff Finished with a Dusting of Cinnamon and Sugar			
Arancini & Croquettes Vegetarian			
Artichoke and Boursin Bites with a Parmesan Crust			
Artichoke and Goat Cheese Bites with a Parmesan Crust			
Blueberry GoOats Croquette with Fresh Blueberries & Steel Cut Oatmeal			
Falafel – GF, Plant Based			
Four Cheese Arancini – GF, New			
Macaroni and Cheese Poppers			
Porcini Mushroom Risotto Croquette – Favorite			
Quinoa and Zucchini Fritter – GF, Favorite			
Risotto Croquettes with Asparagus and Wild Mushrooms			
Yukon Gold Potato Croquettes with White Truffle Oil			
Arancini & Croquettes Vegetarian			
Chicken Cordon Bleu Bites with Smoked Ham and Swiss Cheese			
Chicken Fontina Bites with Fontina Cheese and Sundried Tomatoes– Favorite			
Lobster Arancini			
Paella Croquettes with Shrimp and Chorizo			
Arancini & Croquettes Meat, Poultry & Seafood			
Assorted Hors d’oeuvres Meat & Poultry			

Braised Short Rib Pierogi			
Carolina Pulled Pork and Corn Bread Tartlet – Favorite			
Chicken Tenders with Shredded Coconut and a Malibu Rum Batter			
Mini Stuffed Potato Skins with Vermont Cheddar and Applewood Smoked Bacon – GF			
Pecan Coated Chicken Tender – Favorite			
Peking Duck Ravioli Dusted with Sesame Seeds and Panko Bread Crumbs – Favorite			
Sesame Chicken Tender			
Assorted Hors d'oeuvres Meat & Poultry			
Assorted Hors d'oeuvres Seafood			
Clams Casino on the Half Shell			
Coconut Shrimp			
Crab Rangoon			
Malibu Coconut Shrimp (21/25) with Shredded Coconut and Rum Batter – Favorite			
Assorted Hors d'oeuvres Seafood			
Mini Stuffed Potato Skins with Yukon Gold Potatoes and White Truffle Oil – GF			
Potato Pancakes – GF			
Spinach and Artichoke Wonton Crisps			
Spinach, Swiss and Pesto Profiterole – New			
Wild Mushroom Profiterole			
Crab Cakes			
Breaded Crab Cakes – 1 Oz.			
Maryland Elite Lump Crab Cakes – .75 Oz.			
Premium Lump Crab Cakes – .75 Oz. – Favorite			
Premium Lump Crab Cakes – 3 Oz. – Favorite			
Premium Crab Cakes – 1.5 Oz.			
FRANKS			
Coney Island Franks - Stuffed with Sauerkraut and Mustard – Favorite			
Large Franks in a Blanket (Gary)			
Mini Franks "Pigs" in a Blanket			
PLANT BASED			
Edamame Dumpling – Favorite			
Falafel – GF, New			
Indian Samosa with Spiced Potato and Green Peas			
Kale and Vegetable Dumpling			
Large Caponata Phyllo Star - Entrée			
Roasted Root Vegetable Kabob with Sweet Potato, Red Beet, Carrot and Parsnip – GF			
Roasted Vegetable & Hummus Tart – 5.5 Oz. – GF			
Caponata Phyllo Star			

Vegetable Pakora – Traditional Indian Fritter with Fresh Vegetables			
Vegetable Spring Roll – Appetizer Size			
Vegetable Spring Roll – Cocktail Size			
Vegetable Tikkis – GF, Plant Based			
Asian Cuisine			
Beef Bulgogi Taquito			
Chicken and Lemongrass Potstickers – Favorite			
Chicken Teriyaki Potsticker			
Crab Rangoon			
Edamame Dumpling – Plant Based, Favorite			
Empty Bao Buns			
Kale and Vegetable Dumpling – Plant Based, Favorite			
Maui Shrimp Spring Roll with Chili Paste, Coconut Milk and Whole Fresh Cilantro – Favorite			
Mini Char Sui Bao Pork Buns			
Peking Duck Ravioli Dusted with Sesame Seeds and Panko Bread Crumbs – Favorite			
Peking Roasted Duck Spring Roll – Favorite			
Philadelphia Cheese Steak Dumpling			
Pork Potstickers			
Shaomai – Shrimp and Vegetable			
Shrimp Dumpling			
Shrimp Tempura			
Sriracha Chicken Dumpling			
Thai Chicken Spring Roll – New			
Vegetable Egg Rolls – 1.5 Oz.			
Vegetable Potstickers - Plant Based			
Vegetable Spring Roll – Cocktail Size			
Mediterranean Cuisine			
Falafel – GF, Plant Based			
Lamb Gyro on a Miniature Pita			
Mediterranean Ratatouille Tart			
Moroccan Lamb Kabob with Fig, Apricot and Peppers – GF			
Paella Croquettes with Shrimp and Chorizo			
Plant Based Caponata Phyllo Star			
Quinoa and Zucchini Fritter – GF, New			
Spanakopita with Spinach and Grecian Feta in a Phyllo Triangle			
Indian Cuisine			
Chicken Tandoori with a North Indian Spice Marinade – GF, Favorite			
Chicken Tikka Masala on a Skewer – GF			

Lamb Samosa Triangle			
Northern Indian Chicken Samosa with Delhian Spices – Favorite			
Indian Samosa with Spiced Potato and Green Peas – Plant Based			
Vegetable Pakora – Traditional Indian Fritter with Fresh Vegetables - Plant Based			
Vegetable Tikkis – GF, Plant Based			
Taquitos			
Beef Barbacoa Taquito – Favorite			
Beef Bulgogi Taquito – New			
Tequila Chicken Taquito – New			
Pork Carnita Taquito with Cilantro & Lime			
Buffalo Chicken in a Tortilla Tart Shell Topped with Crumbled Bleu Cheese			
Empanadas			
Beef Empanada with Fire Roasted Vegetables – Favorite			
Braised Short Rib & Manchego Empanada – Favorite			
Chicken Empanada with Fire Roasted Vegetables			
Chorizo Empanada with Black Beans, Onions and Pepper Jack Cheese – Favorite			
Fire Roasted Vegetable Empanada with Cheddar and Pepper Jack Cheese			
Beef Empanada with Fire Roasted Vegetables – 3 Oz.			
Fire Roasted Vegetable Empanada with Cheddar and Pepper Jack Cheese – 3 Oz.			
Quesadilla			
Chicken and Cheese Quesadilla			
Chicken Quesadilla Triangle with Sharp Cheddar and Pepper Jack Cheese			
Corn & Edamame Quesadilla with Pepper Jack Cheese and Roasted Poblano Peppers – Favorite			
Quesadilla with Sharp Cheddar, Pepper Jack, Jalapeno Peppers and Fresh Cilantro			
MINI Desserts			
Belgian Chocolate Mousse Dessert Cup – Individually Wrapped			
Limoncello Mascarpone Dessert Cup – Individually Wrapped			
Tiramisu with Cocoa Powder Dessert Cup – Individually Wrapped			
Mini Dessert Shooter Cup Assortment			
Tiramisu, Chocolate Ganache, Raspberry, and Lemon			
Assorted Chocolate Caramels			
Cheesecake Drops Dipped in Milk Chocolate with a Dark Chocolate Drizzle			
Cheesecake Lollipop Assortment			
Chocolate Truffles Assortment – Favorite			
Deep Fried Apple Pie Empanada – Favorite			


