

OUR **APPROACH** TO

Healthy Cuisine

A HEALTHY HERITAGE!

Savor the best in York County with fresh made from scratch cooking when dining at Heritage Hospitality establishments! We're proud to offer the finest in locally grown produce and locally sourced dairy, meats and seafood when available. Our focus on healthy choices means we use only 100% canola oil, no peanut oils, zero trans-fat, and feature recipes made with low sodium, low sugar, real butter and cage-free, farm-fresh eggs.

ENJOY!



Catering



**HERITAGE
HOSPITALITY**

HeritageMeetings.com



Contents

Breakfast.....	1
Breakfast Buffets.....	1
Breakfast Action Stations.....	1
Breakfast Enhancements	1
Breaks	2
Lunch - Salad & Soup	3
Lunch - Hot Plated Lunches.....	4
Boxed Lunches	4
Lunch Buffets	5-6
Receptions - Hot & Cold Hors d' Oeuvres	7-8
Receptions - Carve Stations	8
Receptions - Display Stations	9
Receptions - Action Stations	10
Dinner Buffets.....	11
Plated Dinners	12-13
Desserts.....	14
Late Night Options.....	14
Banquet & A La Carte Beverages.....	15

Breakfast

All prices are per person, unless otherwise noted. All breakfast offerings require a 25 person minimum. Prices based on a 60 minute food service.

Early Bird Continental

- Fresh Pastries
- Fat Free Greek Yogurt and Granola
- Fresh Cut Seasonal Fruit
- Freshly Brewed Coffee, Assortment of Hot Teas and Fruit Juices

Executive Continental

- Fresh Pastries with Fruit Preserves and Peanut Butter
- Assortment of Breakfast Cereals with 2% or Skim Milk
- Bagels and Croissants with Fat-Free or Regular Cream Cheese
- Fat Free Greek Yogurt with Granola and Fresh Seasonal Berries
- Choice of Bacon, Pork Sausage or Turkey Bacon
- Freshly Brewed Coffee, Assortment of Hot Teas and Fruit Juices

Breakfast Enhancements

- Fresh Oatmeal with Dried Fruits, Brown Sugar, Nuts and Milk
- Bacon, Egg and Cheese Breakfast Sandwiches*
- Sausage, Egg and Cheese Breakfast Sandwiches*
- Ham, Egg and Cheese Breakfast Sandwiches*
- *Available on Buttermilk Biscuits, English Muffins, Bagel or Croissants. Gluten Free bread also available for an additional charge.
- Smoked Salmon with Sliced Tomato, Shaved Red Onions and Cream Cheese on a Bagel
- Vegetable Egg Bake
- Sausage or Bacon Egg Bake
- Bagels and Cream Cheese

Breakfast Buffets

Hearty Oaks Breakfast

- Scrambled Eggs
- Choice of Bacon, Sausage or Ham
- Home Fried Potatoes with Peppers and Onions
- Choice of French Toast or Pancakes
- Maple Syrup
- Fresh Pastries
- Fresh Cut Seasonal Fruit
- Toast Station with Wheat and Multigrain, Fruit Preserves and Peanut Butter
- Freshly Brewed Coffee, Assortment of Hot Teas and Fruit Juices

HERITAGE HILLS ATHLETIC CLUB Healthy Breakfast

- Fresh Cut Seasonal Fruit
- Whole Grain Cereal with Skim Milk
- Toast Station with Wheat and Multigrain, Fruit Preserves and Peanut Butter
- Healthy Muffins
- Scrambled Egg Whites
- Oatmeal with Honey and Brown Sugar
- Fat Free Greek Yogurt with Granola and Fresh Cut Seasonal Berries
- Freshly Brewed Coffee, Assortment of Hot Teas and Fruit Juices

Breakfast Action Stations

Add any of the following options to your breakfast or create your own menu by selecting two or more stations.

Belgian Waffle Station

- Fresh, Made-to-Order Belgian Waffles
- Fresh Seasonal Berries, Fruit Toppings, Whipped Cream, Sweet Butter and Maple Syrup

Buttermilk Pancake Station

- Fresh, Made-to-Order Buttermilk Pancakes
- Fresh Seasonal Berries, Fruit and Confection Toppings, Whipped Cream, Sweet Butter and Maple Syrup

Omelet Station

- Fresh, Made-to-Order Omelets Available with Farm Fresh Eggs, Egg Whites or Egg Beaters
- Your choice of Toppings: Mushrooms, Peppers, Onions, Tomatoes, Baby Spinach, Crumbled Bacon, Ham or Sausage, Shredded Cheddar Cheese or Feta Cheese

The Fruit Carvery

- Fresh Cut Seasonal Fruit and Berries
- Sliced or Dipped in Chocolate or Caramel by Attendant
- Greek Yogurt with Granola



Breaks

All prices are per person, unless otherwise noted.
All Breaks are based on 30 minutes of service.

The Warm Wake Up ☒

- Freshly Brewed Coffee
- Assortment of Hot Teas

Wake Up & Go ☒

- Freshly Brewed Coffee
- Variety of Fruit Juices
- Assortment of Hot Teas
- Hot Cocoa with Whipped Cream

All Day Coffee Break ☒

- Freshly Brewed Coffee
- Assortment of Hot Teas

🌿 Health Nut Break ☒

- Fruit Kabobs with Yogurt Dip
- Create Your Own Trail Mix with Assorted Nuts, Dried Fruits, Sunflower Seeds and Pretzels
- Celery Sticks with Peanut Butter
- V-8, Assorted Gatorade flavors and Bottle Water

🌿 BALLYHOO Power-Up Break ☒

- Individual Low-Fat Fruit Yogurts
- Fresh Cut Seasonal Fruit
- Granola Bars and Energy Bars
- Celery Sticks with Peanut Butter
- V-8, Gatorade flavors and Bottled Water



Bake Sale

- Assorted Brownies, Assorted Cookies
- Assorted Coke Products
- Bottled Water
- 2% or Skim Milk

AX Snack Shoppe Break

- Hershey's Chocolate Bars, Reese's Peanut Butter Cups and Snickers Bars
- Crackers, Peanuts, Chips and Pretzels
- Assorted Pepsi Products and Bottled Water

Ye Olde Ice Cream Break

- Variety of Frozen Novelties
- Refreshing Italian Ice, proudly serving Louie G's
- Warm Soft Pretzels with Choice of: Cheddar Cheese Sauce, Whole Grain Mustard, Honey Mustard or Yellow Mustard
- Assorted Pepsi Products and Bottled Water

🌿 SERENITY SPA AND SALON Garden Break ☕

- Vegetable Crudités
- Low Fat Ranch Dip
- Warm Soft Pretzels with Choice of: Cheddar Cheese Sauce, Whole Grain Mustard, Honey Mustard or Yellow Mustard
- Granola Bars
- Bottled Water, Assorted Gatorade flavors



Break Enhancements and Additions

All items below are priced per piece

- Hershey's Chocolate Bars
- Reese's Peanut Butter Cups
- Snickers Bars
- Soft Pretzels 🌿
- Fresh Whole Seasonal Fruit 🌿
- Greek Yogurts 🌿 ☒
- Fruit Skewers 🌿 ☒
- Granola Bars 🌿 ☒
- Energy Bars
- Ice Cream Novelties
- Fresh Baked Cookies

These items are priced per pound

- House-Made Potato Chips (Regular or Ranch)
- Hard Pretzels 🌿
- Peanuts 🌿
- Chex Mix

À la Carte Beverages

- Assorted Pepsi Products (12 oz)
- Assorted Fruit Juices
- Bottled Water
- V-8
- Assorted Gatorade flavors
- San Pellegrino Sparkling Water
- Bottled Coffee Drinks
- Coffee, Decaf, Tea Airpots
- Iced Tea & Lemonade Pitchers



Lunch

All prices are per person, unless otherwise noted.
Prices based on a 60 minute food service.
Lunch options available between 11am and 3pm.

HERITAGE *Putting Greens*

Served with Coffee, Assortment of Hot Teas and Iced Tea.

Heritage House Salad

Fresh Spring Mix with Tomatoes, Carrots, Cucumbers and Croutons with Choice of Dressing

Caesar Salad

Romaine Lettuce, Shredded Parmesan, Croutons and Caesar Dressing

Baby Spinach Salad

Fresh Baby Spinach with Sliced Strawberries, Roasted Pecans, Goat Cheese, Shaved Red Onion and a Raspberry Poppy Seed Vinaigrette

Iceberg Wedge

Wedge of Crisp Iceberg Lettuce with Tomatoes, Crumbled Bacon and Bleu Cheese Crumbles. Choice of Bleu Cheese, Ranch or Sweet Balsamic Vinaigrette

Lo Mein Salad

Fresh Spring Mix with Lo Mein Noodles, Tomatoes, Water Chestnuts, Scallions, Baby Corn and Snow Peas Finished with Thai Peanut Vinaigrette

Nuts and Berries Salad

Fresh Spring Mix Tossed with Candied Walnuts and Pecans, Sun-dried Cranberries, Shaved Red Onions and Goat Cheese, Finished with Balsamic Vinaigrette

Cobb Salad

Fresh Seasonal Greens with Tomatoes, Crumbled Bacon, Hard Boiled Egg, Bleu Cheese Crumbles, Red Onion, Cheddar Cheese, Avocado and Choice of Dressing

Add to Any Salad

Grilled Chicken

Shrimp

Salmon

Beef Tips

Ahi Tuna Steak

Soups

Cream of Broccoli • Cream of Mushroom

Chicken Corn • Hearty Vegetable 

Chili Con Carne  • Cream of Crab

Tomato Bisque  • Minestrone

*Additional Soups Available Upon Request



Lunch

All prices are per person, unless otherwise noted.
Prices based on a 60 minute food service.
Lunch options available between 11am and 3pm.

Hot Plated Lunches

Served with Chef's Choice of Seasonal Vegetables or House Salad. Coffee, Assortment of Hot Teas and Iced Tea.
Served 11am-3pm.

Chicken Parmesan*

Parmesan and Herb Breaded Chicken topped with Marinara and Blend of Mozzarella and Parmesan Cheeses, Served over Fettuccine

*Also Available with Grilled Chicken

Vegetable Primavera with Penne

Zucchini, Yellow Squash, Asparagus Tips, Mushrooms and Tomatoes in Marinara Sauce Tossed with Penne Pasta

Also available with Spaghetti

Chicken Florentine

Grilled Chicken Breast Topped with Sautéed Spinach, Artichoke Hearts and Roasted Peppers in a Garlic Cream Sauce Served over Fettuccine

Seared Pork Loin

Tender Seared Pork Loin Topped with an Apple and Cranberry Compote Served over Boursin Whipped Potatoes, Finished with a Red Wine Glaze

Seared Salmon Filet

Lightly Seasoned and Seared Salmon Filet Served over Herb Basmati Risotto Finished with Lemon Beurre Blanc

Heritage Hills Signature Crab Cakes

Our House Specialty Maryland Style Crab Cakes Served over Herb Basmati Risotto

Petite Beef Tenderloin Filet

Grilled Filet of Beef Tenderloin Served over Garlic Mashed Potatoes and Finished with Red Wine Bordelaise



Tee Box Lunch

All Tee Box Lunches are served with fresh cookies and chips. Also includes Pepsi products or bottled water.

Choice of Three:

Ham and Swiss • Turkey and Provolone

Roast Beef and Swiss • Chicken Caesar

Mediterranean Vegetable • Egg Salad

Tuna Salad • Chicken Salad

On Choice of One: Kaiser Roll, Flour Tortilla Wrap or Gluten Free Roll

HEALTHY OPTIONS CAN BE GLUTEN-FREE CHEF'S FAVORITE



Lunch Buffets

All prices are per person, unless otherwise noted.

Lunch options available between 11am and 3pm.

Prices based on a 60 minute food service.

25 Person Minimum Required.

Russell's Luncheon Buffet

- Soup du Jour
- House Salad
- Baked Potato Bar with Bacon, Shredded Cheese, Sour Cream, Salsa and Broccoli
- Warm Rolls with Butter
- Freshly Baked Cookies, Brownies and Dessert Bars
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

Woody's Deli Buffet

- Soup du Jour
- House Salad
- Fresh Cut Seasonal Fruit
- Red Skin Potato Salad
- **Choice of Three:** Ham, Turkey, Roast Beef, Egg Salad, Tuna Salad, Chicken Salad,
- **Choice of Two:** Swiss Cheese, Provolone, Cheddar Cheese, Pepper Jack Cheese, American Cheese
- Kaiser Rolls and Assorted Breads
- Pickles, Onions, Lettuce, Tomato Slices
- Freshly Baked Cookies, Brownies and Dessert Bars
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

Marty's Pasta Buffet

- Caesar Salad
- **Choice of one Lasagna:** Cheese, Meat or Vegetable
- **Choice of one Pasta:** Tortellini, Penne or Fettuccine
- **Choice of one Sauce:** Marinara, Alfredo, Pesto, Tomato Vodka or Meat Sauce
- Fresh Grated Parmesan Cheese
- Warm Garlic Bread
- Freshly Baked Cookies, Brownies and Dessert Bars
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

Par-Tee Wrap Buffet

- Soup Du Jour
- Assortment of Wraps* including Ham and Swiss, Turkey and Provolone, and Mediterranean Vegetable
- *Additional options available upon request.
- Mediterranean Pasta Salad with Tomatoes, Olives and Feta Cheese
- Fresh Cut Seasonal Fruit
- House Made Potato Chips (Regular or Ranch)
- Freshly Baked Cookies, Brownies and Dessert Bars
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea



Lunch Buffets

All prices are per person, unless otherwise noted.
Lunch options available between 11am and 3pm.
Prices based on a 60 minute food service.
25 Person Minimum Required.

The Masters Lunch Buffet

- Soup du Jour
- Caesar Salad
- Grilled Chicken Breasts
- Baked Potato Bar with Bacon, Shredded Cheese, Sour Cream, Salsa and Broccoli
- Warm Rolls and Butter
- Freshly Baked Cookies, Brownies and Dessert Bars
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

🍴 Sherwood Knoll Buffet

- Soup du Jour
- House Salad
- **Choice of Two Entrees:** Chicken Marsala, Bacon Wrapped Meatloaf, Seared Pork Loin with Apple Cranberry Compote, Salmon with Lemon Herb Sauce, Vegetable Lasagna, or Beef Tips with Mushrooms and Bordelaise
- Chef's Selection of Vegetable*
- Chef's Selection Starch*
- Chef's Selection Dessert*
- *All selections will be determined to complement choice of entrees
- Warm Rolls and Butter
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

Edgemount Farm BBQ

- Hot Dogs and Hamburgers
- Lettuce, Tomato, Onion, Cheese
- Baked Beans
- Cole Slaw, Potato Salad
- Freshly Baked Cookies, Brownies and Dessert Bars
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

🍴 Retro BBQ

- Pulled Pork
- BBQ Chicken
- BBQ Baby Back Ribs
- Hot Dogs
- Cole Slaw
- Cucumber Tomato Salad
- Baked Beans
- Cornbread
- Caramel Apple Crumb Pie
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea



BBQ Add-ons

Hamburgers • BBQ Chicken • Grilled Chicken 🌱
Pulled Pork BBQ • Macaroni Salad
Potato Salad • Cucumber Tomato Salad 🌱
Cole Slaw

Reception

Hot Hors d'Oeuvres

All Items below priced per 50 pieces.
All items can be butlered or displayed.

Smokey Bourbon Chicken Skewers

🌿 Chicken Satay with Thai Peanut Sauce 🍷👤

Potato Latkes with Sour Cream

Meatballs Tossed in Jack Daniels BBQ or Marinara

Mozzarella Sticks Served with Marinara Sauce

Pork Pot Stickers with Ginger Soy Dipping Sauce

Egg Rolls Served with Sweet Thai Chili Sauce

Vegetable Spring Rolls Served with Sweet Thai Chili Sauce

Pigs in a Blanket with Spicy Brown Mustard

Assorted Mini Quiche

🌿 Coconut Chicken with
Orange Marmalade Dipping Sauce

Sausage and Mozzarella Stuffed Mushrooms 🍷

Puff Pastry Cups with Boursin Cream Cheese

Reuben Poppers with Bistro Sauce 🍷

Lager Battered Shrimp with Cocktail Sauce

Spanakopita - Spinach and Feta Wrapped in Phyllo

🌿 Beef Wellington Purses

Bacon Wrapped Scallops 🍷

Spicy Tenderloin Tip Skewers 🍷

🌿 Coconut Shrimp with
Orange Marmalade Dipping Sauce 👤

BBQ Bacon Wrapped Shrimp 🍷

Artichoke and Goat Cheese Poppers

Jumbo Lump Crab Stuffed Mushroom

Mini Maryland Style Crab Cakes (Broiled or Fried) Served with Tartar Sauce

Phyllo Wrapped Asparagus



Reception

Cold Hors d'Oeuvres

All Items below priced per 50 pieces.
All items can be butlered or displayed.

Spicy Deviled Eggs with Sriracha ☒

🌿 Tortilla Cups with Cilantro,
Black Beans and Corn Salsa

🌿 Gazpacho and Rock Shrimp Shooters ☒

Cherry Tomatoes Stuffed with
Prosciutto and Parmesan ☒ 🍴

Asparagus Wrapped with Prosciutto ☒

Melon Wrapped with Prosciutto ☒

Smoked Salmon Mousse in Cucumber Cups ☒

Shrimp and Avocado in Phyllo Cups

Asparagus Wrapped with Smoked Salmon ☒

Tenderloin Crostini with Horseradish Mayo

Jumbo Shrimp Cocktail with Cocktail Sauce ☒

Gazpacho and Jumbo Lump Crab Shooters ☒

Tuna Tataki with Wasabi Mayo
in Cucumber Cups ☒ 🍴

Tuna Tartar with Macadamias and Sriracha
Served on Sushi Spoons ☒

Lobster and Avocado Salad in Phyllo Cups

Poached Lobster Crostini with Tomato and Arugula

Phyllo Cups with Goat Cheese,
Bacon and Orange Marmalade



Carving Stations

🌿 **Orange and Herb Marinated
Oven Roasted Turkey** ☒ 🍴

Served with Rolls, Turkey Gravy or Herb Mayo

Maple Ginger Glazed Ham ☒

Served with Rolls and Dijonaise, Whole Grain Mustard
or Pineapple Sauce

🌿 **Pepper and Herb Crusted
Pork Tenderloin** ☒

Served with Rolls and Dijonaise or Demi-Glace

Roasted New York Strip Loin ☒

Served with Rolls, Horseradish and Bordelaise or
Horseradish Mayo

🍴 **Salmon En Croute**

Stuffed with Spinach, Kalamata Olives, Roasted Peppers
and Feta Cheese Served with a Roasted Pepper
Tomato Sauce

Slow Roasted Prime Rib ☒

Served with Rolls, Au Jus and Horseradish

🌿 **Pepper Dusted Roasted
Beef Tenderloin** ☒

Served with Rolls, Demi-Glace and Horseradish



Reception

Display Stations

Prices are per person.

Assorted Miniature Wraps

Italian Cold Cut, Roast Beef and Swiss Cheese, Chicken Caesar, Turkey and Provolone Cheese Wrapped in Flour Tortillas with Lettuce and Tomato.

*Onion Available Upon Request.

🍴 Build Your Own Nacho Display 🍷

Tortilla Chips with Fresh Salsa, Guacamole, Black Bean Dip, Black Olives, Red Onions, Sour Cream, Shredded Cheddar and Nacho Cheese Sauce
Add Grilled Chicken or Taco Beef for an additional

🌿 Mediterranean Display

Marinated Kalamata Olive and Feta Salad, Two Olive Tapenade and Lemon Garlic Hummus
Served with Grilled Focaccia Bread

Mashed Potato Martini Bar 🍷

Your choice of Yukon Gold or Sweet Potatoes
Both Potatoes

Yukon Gold Potato Mashed Served with:
Shredded Cheddar Cheese, Bacon Bits, Steamed Broccoli, Salsa and Sour Cream

Sweet Potato Mashed Served with: Cinnamon, Honey, Brown Sugar, Candied Pecans/Walnuts and Marshmallows

🌿 Lettuce Wrap Station 🍴 🍷

Bibb Lettuce Served with Grilled Chicken, Carrots, Cucumbers, Sprouts, Fried Won Tons and Sesame Ginger Vinaigrette

Slider Station

Assorted Sliders include: Hamburger Sliders, BBQ Chicken Sliders, and Pork BBQ Sliders
Served with platters of Assorted Cheeses, Lettuce, Tomato and Onion

*Substitute Any of the Above with:

- Grilled Portabella with Herb Aioli
- Maryland Crab Cakes with Lemon Aioli

Cheesecake Station

Minimum of 25 people. Must be served by a uniformed culinary attendant

Plain Cheesecake with Toppings Including Assorted Seasonal Berries, Crumbled Oreos, Caramel Sauce, Chocolate Sauce, Strawberry Sauce and Whipped Cream.

Prices based on a 60 minute food service.

Displays below serve 50 people (unless otherwise noted).

Grilled Vegetable Display 🍷

Grilled, Marinated Zucchini, Yellow Squash, Red Onions, Roma Tomatoes and Asparagus with Roasted Red Pepper Ranch Dressing

Crudités Display 🍷

Broccoli, Cauliflower, Baby Carrots, Celery Sticks, Cherry Tomatoes and Bell Peppers

Choice of Dressing:

Fat Free Ranch, Bleu Cheese, Sweet Balsamic, Fat Free Italian, Caesar, Low Fat Raspberry Vinaigrette, Low Fat Raspberry Yogurt Dip and Low Fat Ranch Dip

🌿 Fruit Display 🍷

Sliced Seasonal Fresh Fruit to include Pineapple, Cantaloupe, Honeydew Melon, Grapes and Berries with Low Fat Raspberry Yogurt Dip

🍴 Cold Slider Displays

Display includes 60 sliders. Please no substitutions.

Served on Brioche Slider Rolls with Lettuce and Tomato Tuna Salad, Curried Chicken Salad, Egg Salad with Olives (Includes 20 of Each Variety)

Seared Tuna BLT, Lobster Roll, Tarragon Shrimp Salad (Includes 20 of Each Variety)

Smoked Salmon Display 🍷

Norwegian Smoked Salmon with Capers, Red Onion, Hard Boiled Egg, Sliced Tomato, Cream Cheese and Mini Bagels

Antipasto Display 🍷

Prosciutto, Genoa Salami, Roasted Red Peppers, Giardiniera, Pepperoncini, Fresh Mozzarella, Roma Tomatoes, Asparagus Spears and Olives, Drizzled with Balsamic Reduction

Heritage Hills Cheese Display

Assortment of Cheeses including Cheddar, Aged Swiss, Smoked Gouda and Pepper Jack served with Assorted Crackers and Crostini

🌿 Fresh Fruit Kabob Display 🍷

Skewers of Fresh Fruit including Watermelon, Cantaloupe, Honeydew and Strawberries, served with Low Fat Raspberry Yogurt Dip.

Fromage Display

Herb Crusted Goat Cheese, Manchego, Reggiano, Smoked Cheddar, Brie and Gorgonzola Served with French Bread

Crab Dip Display

Our Famous Maryland Crab Dip Served with Crostini

🍴 Baked Brie in Puff Pastry

(Serves 25) Wheel of Brie Cheese with Raspberry Melba Wrapped in Puff Pastry and Baked to Golden Brown
Served with French Bread



Reception

All stations must be served by a uniformed culinary attendant

Prices based on a 60 minute food service.

For a Stations Event, we recommend 2-4 stations for lunch and 3-5 stations for dinner.

Action Stations

All prices are per person, unless otherwise noted.

Minimum of 20 people.

Pasta Station

Choice of Two Pastas:

Tortellini, Penne, Angel Hair, Fusilli or Fettuccine

Choice of Two Sauces:

Marinara, Tomato Vodka, Garlic Cream, Parmesan Cream or Pesto

Add-ons Available:

- Rock Shrimp
- Bay Scallops
- Meatballs
- Italian Sausage
- Fresh Vegetables

☒ Substitute Gluten-Free Spaghetti or Whole Wheat Penne or Spaghetti for an additional

🍴 Mini Cheese Steak Station

- Includes House Made Potato Chips
- Beef and Chicken Cheese Steak Meat
- Amoroso Rolls
- Sliced American Cheese and Cheddar Cheese Sauce
- Sautéed Onions and Bell Peppers

Asian Stir Fry ☒

Seasoned Beef and Chicken in a Sesame Stir Fry Sauce

- Oriental Vegetables
- Choice of Lo Mein Noodles or Fried Rice
- Egg Rolls
- Fortune Cookies
- Add Shrimp

🍴 Mediterranean Mussels ☒

Sautéed Mussels with Fresh Basil Tomatoes and Garlic in a White Wine Butter Sauce or Marinara Sauce over Linguini Pasta with Grilled Focaccia Bread

Crab Cake Station

Our Famous Maryland Style Crab Cakes Served with Remoulade, Roasted Red Pepper Aioli and Sweet Corn Salsa

Fondue Sweets Station

Chocolate and Caramel Dipping Sauces Served with Skewered Strawberries, Marshmallows, Sliced Apples, Rice Krispy Treats and Pretzel Rods



Dinner Buffets

All prices are per person, unless otherwise noted. Minimum of 25 people.

Prices based on a 60 minute food service.

The Cork Country Buffet

House Salad

Choice of One Side Salad:

- Pasta Salad
- Potato Salad
- Fresh Fruit Salad
- Macaroni Salad

Choice of One Vegetable:

- Baby Carrots
- Sweet Corn
- Vegetable Medley

Choice of One Starch:

- Roasted Potatoes with Herbs
- Rice Pilaf
- Yukon Mashed Potatoes
- Mashed Sweet Potatoes
- Wild Rice Blend

Choice of Two Entrees:

- Baked Ham with Hawaiian Pineapple Glaze ☒
- Pepper Crusted Pork Loin with Whole Grain Mustard Bordelaise 🍴☒
- Roasted Turkey Breast with Turkey Veloute ☒
- Seared Chicken with Lemon Caper Sauce 🌿
- Seared Tilapia with Lemon Beurre Blanc ☒
- Meat or Vegetable Lasagna
- Grilled Marinated Flank Steak with Bordelaise ☒

Served with Warm Rolls and Butter,
Chef's Choice of Dessert, Coffee,
Assortment of Hot Teas and Iced Tea.



Susquehanna Valley Buffet

House Salad or Caesar Salad

Choice of Two Sides:

- Fresh Fruit Salad with Raspberry Yogurt Dip
- Grilled Vegetables
- Mediterranean Pasta Salad with Fusilli Pasta and Artichokes.
- Potato Salad
- Sweet Corn and Black Bean Salad with Cilantro

Choice of One Vegetable:

- Green Beans Almondine
- Steamed Cauliflower
- Steamed Broccoli with Lemon Butter
- Vegetable Medley
- Fire Roasted Corn with Peppers and Onions

Choice of One Starch:

- Boursin and Leek Scalloped Potatoes
- Wild Rice Blend
- Cheddar Mashed Potatoes
- Mashed Sweet Potatoes
- Macaroni and Cheese
- Roasted Red Potatoes with Herbs

Choice of Three Entrees:

- Baked Ham with Hawaiian Pineapple Glaze ☒
- Stuffed Chicken Breast with Chicken Jus
- Seared Tilapia with Lemon Beurre Blanc ☒
- Meat or Vegetable Lasagna
- Baked Ziti with Cheese or Italian Sausage
- Seared Salmon with Pineapple Mango Salsa 🌿🍴☒
- Sliced Bistro Tenderloin with Bordelaise ☒
- Chicken Marsala

Served with Warm Rolls and Butter,
Chef's Choice of Dessert, Coffee,
Assortment of Hot Teas and Iced Tea.

HERITAGE Grand Buffet

Choice of Three:

- House Salad
- Caesar Salad
- Spinach Salad with Candied Walnuts, Goat Cheese and Strawberries
- Grilled Vegetables
- Mediterranean Pasta Salad with Fusilli Pasta and Artichokes.
- Fresh Fruit Salad with Raspberry Yogurt Dip

Choice of One Vegetable:

- Steamed Broccolini with Lemon Butter Sauce
- Steamed Asparagus with Lemon Butter Sauce
- Roasted Root Vegetables
- Steamed Haricot Verts
- Cauliflower Au Gratin

Choice of One Starch:

- Boursin Potato Gratin
- Cheddar Yukon Gold Whipped Potatoes
- Mashed Sweet Potatoes
- Roasted Fingerling Potatoes with Herbs
- Wild Rice Pilaf

Choice of Three Entrees:

- Sliced Tenderloin of Beef with Bordelaise Sauce ☒
- Grilled Maple Ginger Glazed Salmon 🍴☒
- Chicken Florentine with Spinach, Artichokes and Roasted Peppers
- Roasted Pork Tenderloin with Apple Cranberry Compote ☒
- Grilled Chicken with Fresh Mozzarella and Bruschetta ☒
- Sliced Sirloin of Beef with Roasted Garlic Demi-Glace ☒
- Penne Pasta Primavera with a Tomato Vodka Sauce

Served with Warm Rolls and Butter,
Chef's Choice of Dessert, Coffee,
Assortment of Hot Teas and Iced Tea.



Plated Dinners

All Dinners Include Choice of One Vegetable & One Starch, Choice of House or Caesar Salad, Warm Rolls and Butter, Coffee, Assortment of Hot Teas and Iced Tea. All prices are per person, unless otherwise noted. Prices based on a 60 minute food service. Add \$3 for more than two entree choices. Vegetarian meal is available upon request. Dessert options available on page 14.

Chicken and Poultry

Chicken Parmesan with Fettuccini Marinara ^

Also Available Grilled

**Chicken Florentine with Artichokes,
Spinach and Roasted Peppers**

🍴 **Potato Crusted Chicken with Lemon Thyme Jus**

Chicken Marsala

**Chicken Saltimbocca with Prosciutto, Fontina Cheese
and Sage Topped with Marsala Demi-Glace** ❌

Fig and Apricot Stuffed Chicken with Demi-Glace

🌱 **Prosciutto Wrapped Chicken
with Fresh Tomato Bruschetta** ❌

🍴 **Crab Stuffed Chicken with Lemon Beurre Blanc**

Sliced Roasted Turkey with Sage Gravy ❌

**Roasted Turkey with Cornbread Stuffing
and Creole Demi** ^

Grilled Duck Breast with Berry Compote ❌

**French Country Chicken with Mushrooms
and Whole Grain Mustard Sauce**

Fish and Seafood

🌱 **Maple Ginger Glazed Salmon**

Seared Salmon Topped with Shrimp Risotto ^ ❌

Crab Topped Tilapia with Lemon Beurre Blanc

🌱 **Grilled Shrimp Skewers with Lemon Beurre Blanc** ❌

Maryland Style Crab Cakes

🌱 **Prosciutto Wrapped Salmon
with Fresh Tomato Bruschetta** ❌

Crab Imperial

🌱 **Miso Marinated Sea Bass** 🍴 ❌

**Macadamia Crusted Grouper
with Vanilla Beurre Blanc** ❌

🌱 **Blackened Salmon with Pineapple Mango Salsa** 🍴 ❌



Choice of One Vegetable^:

- Baby Carrots with Honey Glaze
- Sweet Corn with Butter Sauce
- Vegetable Medley
- Green Beans Almondine
- Fire Roasted Corn with Peppers and Onions
- Steamed Broccoli with Lemon Butter Sauce
- Steamed Cauliflower
- Steamed Asparagus with Lemon Butter Sauce
- Steamed Haricot Verts
- Roasted Mushrooms
- Grilled Asparagus

^Indicates dish includes starch. Please select one vegetable.

Choice of One Starch*:

- Yukon Gold Mashed Potatoes
- Baked Sweet Potatoes
- Scalloped Potatoes
- Roasted Red Potatoes with Herbs
- Roasted Fingerling Potatoes with Herbs
- Baked Potatoes
- Boursin Potato Gratin
- Herb Basmati Rice
- Rice Pilaf
- Wild Rice Blend
- Saffron Basmati Rice
- Parmesan Risotto

*Indicates dish includes vegetable. Please select one starch.



Plated Dinners

All Dinners Include Choice of One Vegetable & One Starch, Choice of House or Caesar Salad, Warm Rolls and Butter, Coffee, Assortment of Hot Teas and Iced Tea. All prices are per person, unless otherwise noted. Prices based on a 60 minute food service. Add \$3 for more than three entree choices. Dessert options available on page 14.

Beef and Meat

Sliced Bistro Tenderloin with Bordelaise Sauce ☒

Slow Roasted Prime Rib with Au Jus ☒

Roasted Sirloin Filet with Demi-Glace ☒

🍴 Braised Beef Short Ribs with Red Wine Demi-Glace

New York Strip Steak with
Bleu Cheese Crumbles and Demi-Glace ☒

Filet Mignon with Wild Mushrooms
and Demi-Glace ☒

Petit Filet and Crab Cake

🍴 Osso Bucco with Gremolata

🍴 Filet with Jumbo Lump Crab and Scampi Sauce

Gorgonzola Crusted Beef Tenderloin
with Garlic Demi-Glace ☒

Sliced Roast Beef Tenderloin with
Red Wine Bourdelaise

Vegetarian

Vegetarian Dinners Include Vegetable and Starch.

🌱 Grilled Marinated Eggplant Tower
with Wilted Spinach, Goat Cheese
and Roasted Peppers over Parmesan Risotto 🍴 ☒

Penne Pasta Primavera with Choice of Tomato Vodka,
Pesto or Garlic Cream Sauce ☒

Wild Mushroom Ravioli with Sautéed Asparagus Coins
and Diced Tomato in Garlic Cream Sauce

Eggplant Parmesan with Fettuccine Marinara

🌱 Wild Mushroom, Asparagus and Parmesan Risotto ☒

🌱 Vegetable Strudel with
Roasted Pepper Tomato Sauce

Eggplant Rolatini with Mozzarella and Marinara

🍴 Fettuccine Florentine with Artichokes, Spinach and
Roasted Peppers in Garlic Cream Sauce



Choice of One Vegetable^:

- Baby Carrots with Honey Glaze
- Sweet Corn with Butter Sauce
- Vegetable Medley
- Green Beans Almondine
- Fire Roasted Corn with Peppers and Onions
- Steamed Broccoli with Lemon Butter Sauce
- Steamed Cauliflower
- Steamed Asparagus with Lemon Butter Sauce
- Steamed Haricot Verts
- Roasted Mushrooms
- Grilled Asparagus

^Indicates dish includes starch. Please select one vegetable.

Choice of One Starch*:

- Yukon Gold Mashed Potatoes
- Baked Sweet Potatoes
- Scalloped Potatoes
- Roasted Red Potatoes with Herbs
- Roasted Fingerling Potatoes with Herbs
- Baked Potatoes
- Boursin Potato Gratin
- Herb Basmati Rice
- Rice Pilaf
- Wild Rice Blend
- Saffron Basmati Rice
- Parmesan Risotto

*Indicates dish includes vegetable. Please select one starch..



Desserts

Pricing is per person unless otherwise noted.

- Pecan Pie
- Triple Chocolate Cake
- NY Style Cheesecake with Raspberry Sauce
- Key Lime Pie
- Caramel Apple Crumb Pie
- Peanut Butter Pie

- Carrot Cake
 - Chocolate Peanut Butter Cake
 - Gluten-Free Chocolate Torte ☒
 - Gluten-Free Cheesecake ☒
 - Mixed Berries with Whipped Cream ☒
 - Chocolate Covered Strawberries
 - Dark Chocolate Torte
 - Fresh Fruit Cup ☒
 - Assorted Cookies, Brownies & Dessert Bars
- Each tray serves 50 people ☒

Late Night Options

All Late Night Options must be served by 10pm.

Display Stations

Displays Serve 50 people.

Crudités Display ☒

Broccoli, Cauliflower, Baby Carrots, Celery Sticks, Cherry Tomatoes and Bell Peppers
Choice of Dressing: Fat Free Ranch, Bleu Cheese, Sweet Balsamic, Fat Free Italian, Caesar, Low Fat Raspberry Vinaigrette, Low Fat Raspberry Yogurt Dip and Low Fat Ranch Dip

Fruit Display ☒

Sliced Seasonal Fresh Fruit to include Pineapple, Cantaloupe, Honeydew Melon, Grapes and Berries with Low Fat Raspberry Yogurt Dip

Cold Salad Slider Displays

Display includes 60 sliders. Please no substitutions.
 Served on Brioche Slider Rolls with Lettuce and Tomato Tuna Salad, Curried Chicken Salad, Egg Salad with Olives (Includes 20 of Each Variety)
 Seared Tuna BLT, Lobster Roll, Tarragon Shrimp Salad (Includes 20 of Each Variety)

Assorted Miniature Wraps

Italian Cold Cut, Roast Beef and Swiss Cheese, Chicken Caesar, Turkey and Provolone Cheese Wrapped in Flour Tortillas with Lettuce and Tomato
 Onion Available Upon Request. Requires a minimum of 25 people.

Grilled Vegetable Display ☒

Grilled, Marinated Zucchini, Yellow Squash, Red Onions, Roma Tomatoes and Asparagus With Roasted Red Pepper Ranch Dressing

Crab Dip Display

Our Famous Maryland Crab Dip Served with Crostini

Hors d'Oeuvres

All Items below priced per 50 pieces.
 All items can be butlered or displayed.

Meatballs Tossed in Jack Daniels BBQ or Marinara

Egg Rolls Served with Sweet Thai Chili Sauce

Vegetable Spring Rolls Served with Sweet Thai Chili Sauce

Assorted Mini Quiche

Lager Battered Shrimp with Cocktail Sauce

Spanakopita - Spinach and Feta Wrapped in Phyllo

Bacon Wrapped Scallops ☒

Asparagus Wrapped with Prosciutto ☒

Jumbo Shrimp Cocktail with Cocktail Sauce ☒

Pigs in a Blanket with Spicy Brown Mustard

Tator Tots with Queso Cheese Sauce

Mozzarella Sticks Served with Marinara Sauce

Mini Tacos with a Ranchero Sauce

Hot Wings with Celery and Bleu Cheese

Jalapeño Poppers with Queso Cheese Sauce



Banquet Beverages

Limited Bar Package

Includes Choice of Domestic Draft Beer, House Wine and Soda

Limited Wine

Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot

Bottled Beer

Miller Lite, Yuengling Lager, Heineken, Corona

Draft Beer (Choice of One)

Yuengling Lager, Miller Lite

Select Bar Package

House Liquor, House Wine, Bottled Beer, Domestic Draft

Select Liquor

Vodka, Gin, Rum, Whiskey, Bourbon, Christian Brothers Brandy, Tequila, Peach Schnapps, Triple Sec, Amaretto, Kahlua, Raspberry Schnapps, Sweet Vermouth, Dry Vermouth

Select Wine

Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot

Bottled Beer

Miller Lite, Yuengling Lager, Heineken, Corona

Draft Beer (Choice of One)

Yuengling Lager, Miller Lite, or Coors Light

Premium Bar Package*

Premium Liquor

Absolut, Smirnoff Orange Vodka, Tanqueray, Bacardi Silver, Captain Morgan, Jose Cuervo, Jack Daniels, Seagrams 7, Seagrams VO, Malibu, Dewars White, Peach Schnapps, Triple Sec, Amaretto, Kahlua, Southern Comfort, Sweet Vermouth, Dry Vermouth

Premium Wine

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon and Merlot

Bottled Beer

Choice of One Domestic & One Import

Miller Lite, Yuengling Lager, Coors Light, Budweiser, Bud Light
Import: Heineken, Corona, Sam Adams Boston Lager, Blue Moon, Michelob Ultra

Draft Beer (Choice of One)

Miller Lite, Coors Light, or Yuengling Lager

Ultra Premium Bar Package*

Ultra Premium Liquor

Grey Goose, Smirnoff, Bacardi, Myers Dark Rum, Captain Morgan, Bombay Sapphire, Glenlivet Scotch, Crown Royal, Jameson Irish Whiskey, Johnnie Walker Red Label, Maker's Mark, Jose Cuervo, Frangelico, Baileys Irish Cream, Kahlua Coffee Liqueur, Dekyper Melon Schnapps, Disaronno Amaretto, Peach Schnapps, Chambord, Sweet Vermouth, Dry Vermouth

Ultra Premium Wine

Chardonnay, Pinot Grigio, White Zinfandel, Moscato, Riesling, Pinot Noir, Cabernet Sauvignon and Merlot

Bottled Beer

Choice of Three Domestic & One Import

Miller Lite, Coors Light, Bud Light, Budweiser, Heineken, Corona, Sam Adams Boston Lager, Angry Orchard, Stella Artois, Amstel Light

Draft Beer (Choice of One)

Miller Lite, Coors Light, Yuengling Lager, Blue Moon



HEALTHY OPTIONS



CAN BE GLUTEN-FREE



CHEF'S FAVORITE



A La Carte Beverages

Wines

Wine by the Glass
Carafe of Wine

Beers

Domestic Keg
Imported Keg
Price varies based on selection
Domestic Beer
Imported Beer

Spirits

Ultra Premium
Premium Brands
Select Brands

*Branded liqueurs are also included.
Substitutions can be made for domestic bottled beer to suit your taste.
Draft beer availability based on location of event.

Water, Juices & Sodas

Assorted Pepsi Products (12 oz)
Assorted Fruit Juices
Bottled Water
V-8
Gatorade
San Pellegrino Sparkling Water
Bottled Coffee Drinks
Coffee, Decaf, Tea Airpots
Iced Tea & Lemonade Pitchers
Champagne Punch

Additional Fees

Bar Set Up Fee
Bartender Fee
Cocktail Server





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