

Heritage Hills Resort

Catering Menu



*Catering for Meetings, Events,
Celebrations & More*

breakfast

Breakfast BUFFETS

All prices are per person and based on

60-minute food service.

Minimum of 25 people.

BREAKFAST BUFFETS INCLUDE: Freshly Brewed Coffee, Assorted Hot Teas, and Fruit Juices

Early Bird Continental \$16

fresh pastries / fat free greek yogurt
fresh cut fruit

Healthy Breakfast #1 \$21

scrambled egg whites / fresh cut fruit
whole grain cereal with milk
toast station with wheat and multi-grain bread
butter / fruit preserves / peanut butter
oatmeal with honey & brown sugar
healthy muffins
greek yogurt with granola & berries

Healthy Breakfast #2 \$21

scrambled egg whites / fresh cut fruit
roasted vegetable medley / canadian bacon
oatmeal with honey & brown sugar
greek yogurt with granola & berries
healthy muffins

Hearty Oaks \$22

scrambled eggs / fresh pastries / fresh cut fruit
breakfast potatoes (with peppers & onions)
toast station (with wheat & multi-grain bread)
butter / fruit preserves / peanut butter
maple syrup

Choice of 1:

bacon / maple sausage links / ham

Choice of 1:

texas french toast / buttermilk pancakes

Executive Continental \$24

fresh pastries / assorted breakfast cereal with milk
bagels with cream cheese / croissants
greek yogurt with granola & fresh berries

Choice of 1:

bacon / maple sausage links / turkey bacon

Breakfast ACTION STATIONS

All prices are per person and based on 60-minute food service.

(Chef Attendant Required for \$75)

Belgian Waffle Station \$10

mtc belgian waffles / fruit toppings / whipped cream
honey butter / maple syrup

Flapjack Station \$10

mtc buttermilk pancakes / fruit toppings / chocolate chips /
blueberries / sliced bananas / whipped cream
honey butter / maple syrup

Omelet Station \$12

MTO omelets with eggs / mushrooms / peppers / onions
tomatoes / baby spinach / shredded cheddar cheese
crumbled bacon / diced ham / country sausage

Breakfast ENHANCEMENTS

All prices are per person and based on 60-minute food service.

Vegetable Egg Casserole \$5

Bagels and Cream Cheese \$5

Egg and Cheese Sandwich \$8

with your choice of meat and bread

Choice of 1: bacon / sausage / ham

Choice of 1: bagel / buttermilk biscuit / English muffin

Fresh Oatmeal \$8

with dried fruits, brown sugar, nuts, and milk

Sausage or Bacon Egg Casserole \$8

Smoked Salmon on a Bagel \$9

with cream cheese, sliced tomato & shaved red onion

All prices are subject to 6% PA sales tax and 20% service charge. All pricing is subject to change.

GF Gluten Free Items V Vegetarian Items - Gluten Free Pasta, Wraps, and Rolls are Available for a \$4 Upcharge

BREAKS

All prices are per person and based on 30-minute food service.

The Warm Wake-Up \$5

freshly brewed coffee and assorted hot teas

Wake-Up & Go \$7

freshly brewed coffee / assorted hot teas
assorted fruit juices / hot cocoa

All-Day Coffee Break \$9

freshly brewed coffee / assorted hot teas

Bake Sale \$12

assorted cookies / brownies / assorted pepsi products
bottled water / milk

Healthy Break \$12

individual yogurt cups / fresh cut fruit / granola bars / energy
bars / celery sticks with peanut butter / v8 / assorted gatorade /
bottled water

Garden Break \$12

vegetable crudites with ranch dip and soft pretzels
Choice of 1: cheese sauce / whole grain mustard
honey mustard / dijon mustard / or yellow mustard

Health Nut Break \$13

fruit kabobs with yogurt dip
create your own trail mix with mixed nuts /
dried fruits / sunflower seeds / mini pretzels

Snack Shop Break \$14

assorted Hershey's candy bars / crackers / peanuts
pretzels / assorted Pepsi products / bottled water

Break ENHANCEMENTS

All prices are per person and based on 30-minute food service.

Hershey Bar \$3

Reese's Peanut Butter Cup \$3

Assorted Fruit Flavored Yogurt \$3.50

Granola Bar \$4

Fresh Baked Cookies \$4

Below prices per pound

House-Made Chips HH spice, regular, or ranch \$15

Hard Pretzels \$15

Peanuts \$15

Energy Bar \$5

Warm Soft Pretzel with Mustard \$5

Assorted Whole Fruit \$6

Fruit Skewers \$6

All prices are subject to 6% PA sales tax and 20% service charge. All pricing is subject to change.

GF Gluten Free Items v Vegetarian Items - Gluten Free Pasta, Wraps, and Rolls are Available for a \$4 Upcharge

All Prices are Per Person and Based on 60-Minute Food Service.

Lunch Options are Available 11:00am to 3:00pm

LUNCHES INCLUDE: freshly brewed coffee, assorted hot teas, and iced tea.

SALAD

Heritage House Salad \$15

fresh spring mix / tomatoes / carrots
cucumbers / and croutons

Choice of: bleu cheese / ranch / italian
balsamic vinaigrette dressings

Caesar Salad \$15

crisp romaine lettuce / shredded parmesan cheese
croutons / and caesar dressing

Iceberg Wedge \$16

wedge of crisp iceberg lettuce / tomatoes
crumbled bacon / bleu cheese

Choice of: bleu cheese / ranch / balsamic vinaigrette
dressings

Lo Mein Salad \$16

lo mein noodles tossed with tomatoes / water chestnuts
baby corn / julienne vegetables / thai peanut dressing
bed of fresh spring mix

Cobb Salad \$18

crisp romaine / tomatoes / crumbled bacon
hardboiled egg / bleu cheese / red onion / avocado

Choice of: bleu cheese / ranch / italian
balsamic vinaigrette dressing

Spinach Salad \$19

baby spinach / sliced strawberries / roasted pecans /goat
cheese / shaved red onion / raspberry vinaigrette

Nuts and Berries Salad \$22

fresh spring mix tossed with candied nuts
sundried cranberries / shaved red onion
goat cheese / balsamic vinaigrette dressing

Salad ADD-ONS

Grilled Chicken Breast \$8

Grilled Shrimp Skewer \$11

Roasted Atlantic Salmon \$12

Grilled Bistro Tenderloin Steak \$12

Housemade SOUPS

\$7 per person

Cream of Broccoli • Chicken Corn • Chili con Carne • Tomato Bisque

Hearty Vegetable • Cream of Baby Bella Mushroom • Minestrone

Cream of Crab (Available for \$3 Upcharge)

Additional Soups Available Upon Request (Upcharge May Apply)

All prices are subject to 6% PA sales tax and 20% service charge. All pricing is subject to change.

GF Gluten Free Items V Vegetarian Items - Gluten Free Pasta, Wraps, and Rolls are Available for a \$4 Upcharge

plated lunches

All prices are per person and based on 60-minute food service.

Lunch options are available 11:00am to 3:00pm

PLATED LUNCHES INCLUDE: freshly brewed coffee, assorted hot teas, and iced tea.

Vegetable Primavera v \$18

zucchini, yellow squash, broccoli, carrots, red pepper, tomatoes, pomodoro sauce, and penne pasta, served with house salad and garlic bread

Chicken Parmesan \$20

parmesan and herb crusted chicken breast, marinara, mozzarella, and fettucine, served with house salad and garlic bread

Chicken Florentine \$20

grilled chicken topped with spinach, roasted peppers, tomatoes, garlic cream sauce, and fettuccine, served with house salad and garlic bread

GF Gluten Free Pasta Available for \$4 Upcharge

Roasted Pork Loin GF \$20

slow roasted pork loin, apple cranberry compote, mashed yukon gold potatoes, and natural jus, served with chef's selection of seasonal vegetable and house salad

Seared Salmon Filet GF \$24

gently seasoned atlantic salmon, red skin parsley potatoes, and dijon cream sauce, served with chef's selection of seasonal vegetable and house salad

Heritage Hills Signature Crab Cake GF \$32

Maryland style lump crab cake, tomato rice pilaf, and remoulade, served with chef's selection of seasonal vegetable and house salad

Petite Filet Mignon GF \$40

grilled beef tenderloin, garlic mashed yukon gold potatoes, and bordelaise sauce, served with chef's selection of seasonal vegetable and house salad

Tee Box Lunch \$20

Served with Cookies and Chips. Your Choice of Pepsi Products or Bottled Water

Garnishes Included: lettuce / tomato

Choice of 3: ham & swiss / turkey / provolone / roast beef / cheddar / egg salad / tuna salad / chicken salad

Choice of 1: kaiser roll / flour tortilla / chicken caesar wrap / mediterranean vegetable wrap

GF Gluten Free Wraps/Rolls Available for \$4 Upcharge

All prices are subject to 6% PA sales tax and 20% service charge. All pricing is subject to change.

GF Gluten Free Items **v** Vegetarian Items - Gluten Free Pasta, Wraps, and Rolls are Available for a \$4 Upcharge

lunch buffets

All Prices are Per Person and Based on 60-Minute Food Service. Minimum of 25 People.
Lunch Options are Available 11:00am to 3:00pm

LUNCH BUFFETS INCLUDE: freshly brewed coffee, assorted hot teas, and iced tea

MARTY'S Pasta Buffet \$19

Caesar Salad

Choice of 1 Lasagna: Cheese / Meat / Vegetable

Choice of 1 Pasta: Tortellini / Penne / Fettuccine

Choice of 1 Sauce: Marinara / Alfredo / Pesto
Tomato Vodka / Meat Sauce

**Served with Grated Parmesan Cheese
& Warm Garlic Bread**

**Freshly Baked Cookies, Brownies
& Dessert Bars**

GF Gluten Free Pasta Available for \$4 Upcharge

EDGEMONT FARM BBQ \$20

Hotdogs and Hamburger's

with rolls, lettuce, tomato, onion, and cheese

Baked Beans

Choice of 2: Cole Slaw / Potato Salad / Macaroni Salad

**Served with Freshly Baked Cookies,
Brownies & Dessert Bars**

GF Gluten Free Rolls Available for \$4 Upcharge

RUSSELL'S Luncheon Buffet \$23

Soup du Jour / House Salad

Baked Potato Bar

TOPPINGS INCLUDED: Bacon / Shredded Cheddar Cheese
Sour Cream / Salsa / Broccoli

Grilled Chicken Breast

Served with Warm Rolls & Whipped Butter

**Freshly Baked Cookies,
Brownies & Dessert Bars**

PAR-TEE WRAP Buffet \$24

Soup du Jour

Assortment of Wraps Including:

Ham and Swiss / Turkey and Provolone
Mediterranean Vegetable

Choice of 1 House-Made Chips:

HH Spice / Ranch / Sea Salt

Fresh Cut Fruit

**Served with Freshly Baked Cookies,
Brownies & Dessert Bars**

GF Gluten Free Wraps Available for \$4 Upcharge

All prices are subject to 6% PA sales tax and 20% service charge. All pricing is subject to change.

GF Gluten Free Items **V** Vegetarian Items - Gluten Free Pasta, Wraps, and Rolls are Available for a \$4 Upcharge

lunch buffets

**All Prices are Per Person and Based on 60-Minute Food Service. Minimum of 25 People.
Lunch Options are Available 11:00am to 3:00pm**

LUNCH BUFFETS INCLUDE: freshly brewed coffee, assorted hot teas, and iced tea

WOODY'S Deli Buffet \$26

Soup du Jour / House Salad / Fresh Cut Fruit / Red Skin Potato Salad

Choice of 3: Ham / Turkey / Roast Beef / Egg Salad / Tuna Salad / Chicken Salad

Choice of 2: Swiss Cheese / Provolone Cheese / Cheddar Cheese / Pepperjack Cheese / American Cheese

Served with Assorted Rolls and Breads, Pickles, Onion, Lettuce & Tomato Slices

Freshly Baked Cookies, Brownies & Dessert Bars

GF Gluten Free Rolls Available for \$4 Upcharge

DOWN HOME BBQ \$28

Choice of 2:

Carolina Spiced, Low & Slow Roasted Pulled Pork **GF** & rolls

Grilled Chicken Breast with hickory bbq glaze **GF**

Tender Kansas City Style Baby Back Ribs **GF**

Grilled Boneless Pork Chop with carolina gold bbq sauce **GF**

Grilled Italian Sausage with peppers & onions **GF** & rolls

Choice of 2: Macaroni Salad / Potato Salad / Baked Beans / Macaroni & Cheese / Broccoli Salad

Served with BBQ Sauces, Corn Bread & Apple Pie

GF Gluten Free Rolls Available for \$4 Upcharge

SHERWOOD KNOLL \$30

Soup du Jour / House Salad / Chef's Selection Vegetable, Starch & Dessert

Choice of 2:

Chicken Marsala **GF**

Bacon Wrapped Meatloaf

Seared Pork Loin with cranberry apple compote **GF**

Salmon with lemon herb sauce **GF**

Vegetable Lasagna **v**

Beef Tips with mushroom bordelaise **GF**

Served with Warm Rolls & Whipped Butter

All prices are subject to 6% PA sales tax and 20% service charge. All pricing is subject to change.

GF Gluten Free Items **v** Vegetarian Items - Gluten Free Pasta, Wraps, and Rolls are Available for a \$4 Upcharge

hors d'oeuvres

All hors d'oeuvres are priced per 50 pieces - Items can be butlered or displayed

Vegetable Spring Roll

with sweet thai chili sauce \$100

Tortilla Cups

with black bean and corn salsa \$87

Cream Cheese Stuffed Jalapeno Popper \$79

Meatballs

tossed in Jack Daniels bbq or marinara \$110

Deviled Eggs

with chive and horseradish \$97

Chicken Souvlaki Skewer

with tzatziki \$89

Latke

with smoked salmon and sour cream with chives \$96

Mozzarella Sticks

with marinara \$110

Pigs in a Blanket

with whole grain mustard \$100

Coconut Shrimp

with hot and sour pineapple sauce \$160

Chilled Margarita Shrimp Spoon \$150

Pork Pot Stickers

with sweet thai chili sauce \$110

Chilled Baltimore Pit Beef

on crostini with tiger sauce \$170

Chicken & Pepper Jack Quesadilla

with salsa \$110

Open Faced Maine Poached Lobster Roll

\$160

Sausage & Cheddar Pastries \$112

Bacon & Brie Stuffed Mushrooms \$116

Brie, Apple & Granola Phyllo Cup \$120

Assorted Mini Quiche \$125

Tuna Poké

on wonton crisp with wasabi aioli \$145

Maryland Crab Cake

with remoulade \$245

Mongolian Beef Skewer \$170

Fried Bacon Wrapped Scallops \$220

All prices are subject to 6% PA sales tax and 20% service charge. All pricing is subject to change.

GF Gluten Free Items **V** Vegetarian Items - Gluten Free Pasta, Wraps, and Rolls are Available for a \$4 Upcharge

display stations

Prices are per person and based on 60-minute food service.

Assorted Miniature Wraps \$10

Italian cold cuts with provolone cheese, roast beef with cheddar cheese, chicken caesar, and turkey with swiss cheese. wrapped in a flour tortilla served with lettuce and tomato

GF Gluten Free Wraps Available for \$4 Upcharge

Slider Station \$12

miniature hamburgers, bbq chicken, pulled pork served on potato rolls with assorted cheeses, lettuce, tomato, and onion

Substitute any of the Above with Marinated Grilled Portabella Mushroom with Basil Aioli

GF Gluten Free Rolls Available for \$4 Upcharge

Mediterranean Display \$12

marinated kalamata olives, fresh mozzarella, whipped feta, roasted tomato tapenade, and hummus on a grilled flat bread

Mashed Potato Martinis \$12

yukon gold mashed potatoes and whipped sweet potatoes served with bacon crumbles, scallions, sour cream, butter, shredded cheddar, brown sugar, and mini marshmallows

Cheesecake Station \$12

plain cheesecake with toppings including: assorted seasonal berries, crumbled Oreos, caramel, chocolate, whipped cream, and strawberry sauce

Charcuterie Station \$20

chef's selection of cured meats and artisan cheeses. served with homemade jam, grain mustard, pickled vegetables, and crostini

Grazing Table \$30

chef's selection of meats, cheeses, vegetables, pickles, sweets, fruits, nuts, breads, and accompaniments

Displays below serve 50 people and based on 60-minute food service.

Crudités Display \$158

broccoli, cauliflower, baby carrots, celery sticks, grape tomatoes, and bell peppers

Choice of 1:

Ranch / Low-Fat Ranch / Caesar / Tzatziki / Honey Mustard

Baked Brie Enc Rout (serves 25 people) \$170

wheel of brie cheese wrapped in puff pastry served with fig jam and French bread

Grilled Vegetable Display (Served Cold) \$165

marinated, grilled & chilled zucchini, yellow squash, red onions, roma tomatoes, and asparagus, served with roasted pepper ranch

Smoked Salmon Display \$200

Norwegian smoked salmon, capers, brunoised red onion, sliced egg, diced tomato, and cream cheese, served with rye toast points

Fruit Display \$150

sliced & arranged pineapple, honeydew melon, cantaloupe, berries, and grapes, served with low-fat raspberry yogurt

Heritage Hills Cheese Display \$200

cheddar, aged Swiss, smoked gouda, and pepper jack cheeses. served with assorted crackers and dijon mustard

Antipasto Display \$220

prosciutto, genoa salami, pepperoni, marinated fresh mozzarella, roasted san marzano tomatoes, olives, roasted red peppers, and giardiniera with a balsamic glaze

Crab Dip Display \$250

our famous Maryland crab dip served with crostini

Fromage Display \$421

herb crusted goat cheese, manchego, parmesan reggianito, smoked gouda, and gorgonzola cheeses, served with French bread

All prices are subject to 6% PA sales tax and 20% service charge. All pricing is subject to change.

GF Gluten Free Items **V** Vegetarian Items - Gluten Free Pasta, Wraps, and Rolls are Available for a \$4 Upcharge

action stations

Prices are per person and based on 60-minute food service. Minimum of 20 people.

(Chef Attendant Required for \$100)

Italian Station \$13

served with sun dried tomatoes, black olives, red pepper flakes, basil chiffonade, grated parmesan cheese, and garlic bread

Choice of 2 Pastas: Penne / Farfalle
Cheese Tortellini / Orecchiette / Spinach Ravioli

Choice of 2 Homemade Sauces:
Tomato Vodka / Alfredo / Basil Pesto / Classic Marinara

Add-Ons Available: Grilled Chicken \$6
Meatballs \$6 / Sausage w/ Peppers & Onion \$6 / Shrimp \$10

GF Gluten Free Pasta Available for \$4 Upcharge

Pasta and Parmesan Wheel Station \$18

fettuccini tossed with flaming brandy in a hollowed-out parmesan wheel with red pepper flakes and black pepper

GF Gluten Free Pasta Available for \$4 Upcharge

Stir-Fry Station \$22

seasoned chicken breast and beef flank steak in a sesame stir-fry sauce, served with asian vegetables, egg rolls, and fortune cookies

Choice of 1:
Fried Rice / Lo Mein Noodles / Pad Thai Rice Noodles

Add-Ons Available: Shrimp \$10

Chocolate Fondue Station \$14

warm chocolate ganache with dippers: marshmallows, bananas, strawberries (in season), pound cake, soft pretzel nuggets, rice krispy treats, cookies, and maraschino cherries

carving stations

Prices are per person and based on 60-minute food service.

(Chef Attendant Required for \$100)

Grain Mustard & Herb Roasted PA Pork Loin **GF \$13**

with apple brandy jus

Pepper & Herb Crusted NY Strip Loin **GF \$18**

with bordelaise

Brown Sugar & Bourbon Glazed Virginia Pit Ham **GF \$14**

Brined & Roasted Turkey **GF \$16**

with velouté and cranberry chutney

Slow Roasted Prime Rib **GF \$20**

with natural jus and horseradish cream

All prices are subject to 6% PA sales tax and 20% service charge. All pricing is subject to change.

GF Gluten Free Items **V** Vegetarian Items - Gluten Free Pasta, Wraps, and Rolls are Available for a \$4 Upcharge

dinner buffets

All Prices are Per Person and Based on 60-Minute Food Service. Minimum of 25 People.

DINNER BUFFETS INCLUDE: freshly brewed coffee, assorted hot teas, and iced tea

EDGEMONT FARM BBQ \$26

Hotdogs and Hamburger's with rolls

Lettuce, Tomato, Onion & Cheese, Baked Beans

Choice of 2:

Cole Slaw / Potato Salad / Macaroni Salad

Served with Freshly Baked Cookies, Brownies & Dessert Bars

GF *Gluten Free Rolls Available for \$4 Upcharge*

THE CORK COUNTRY BUFFET \$33

Choice of 1:

Crudité Platter / Fresh Fruit Salad

Choice of 2:

*Roasted Garlic Mashed Yukon Gold Potatoes **GF V** / Olive Oil and Herb Roasted Potatoes **GF V***

*Lemon and Roasted Garlic Rice Pilaf **GF V** / Macaroni and Cheese **V***

*Honey and Thyme Glazed Carrots **GF V** / Squash Medley **GF V** / Roasted Cauliflower*

*Garlic Roasted Green Beans **GF V** (Spring/Summer) / Roasted Broccoli **GF V** (Fall/Winter)*

Choice of 2:

*Baked Ham with pineapple glaze **GF** / Pepper Crusted Pork Loin with dijon cream sauce **GF***

*Roasted Turkey Breast with turkey velouté **GF** / Seared Chicken with piccata sauce **GF***

*Roasted Cod with lemon beurre blanc / Grilled and Sliced Bistro Tender Loin with bordelaise **GF***

Stuffed Chicken Breast with sage jus

House Salad with Choice of 2 Dressings

Served with Warm Rolls, Whipped Butter & Chef's Selection Dessert

All prices are subject to 6% PA sales tax and 20% service charge. All pricing is subject to change.

GF *Gluten Free Items* **V** *Vegetarian Items - Gluten Free Pasta, Wraps, and Rolls are Available for a \$4 Upcharge*

dinner buffets

All Prices are Per Person and Based on 60-Minute Food Service. Minimum of 25 People.

DINNER BUFFETS INCLUDE: freshly brewed coffee, assorted hot teas, and iced tea

VENETO Buffet

\$26 Sun-Thurs / \$33 Fri-Sat

Choice of 1: Crudit  Platter / Fresh Fruit Salad

Choice of 1:

Garden Salad with Choice of 2 Dressings / Caesar Salad

Choice of 2:

Lasagna – Meat / Vegetable **v** / Cheese

Baked Ziti with italian sausage and parmesan cheese

Penne Pasta Primavera with tomato vodka sauce **v**

Stuffed Shells with pomodoro sauce **v**

Baked Fusilli with meatballs, marinara, and mozzarella cheese

Fettuccine Alfredo with grilled chicken

Chicken Parmesan over penne with tomato sauce

Served with Garlic Bread & Chefs Selection Dessert

GF Gluten Free Pasta Available for \$4 Upcharge

DOWN HOME BBQ \$35

Choice of 2:

Carolina Spiced, Low & Slow Roasted Pulled Pork **GF** and rolls

Grilled Chicken Breast **GF** with hickory bbq glaze

Tender Kansas City Style Baby Back Ribs **GF**

Grilled Boneless Pork Chop **GF** with Carolina gold bbq sauce

Grilled Italian Sausage with peppers & onions **GF** and rolls

Choice of 2:

Macaroni Salad / Potato Salad / Baked Beans

Macaroni & Cheese / Broccoli Salad

Served with BBQ Sauces, Corn Bread & Apple Pie

GF Gluten Free Rolls Available for \$4 Upcharge

HERITAGE GRAND BUFFET \$47

Choice of 1:

Crudit  Platter / Fresh Fruit Salad

Choice of 2:

Roasted Garlic Mashed Yukon Gold Potatoes **GF v**

Olive Oil and Herb Roasted Potatoes **GF v**

Lemon and Roasted Garlic Rice Pilaf **GF v**

Herb Scalloped Potatoes **v**

Macaroni and Cheese **v**

Honey and Thyme Glazed Carrots **GF v**

Squash Medley **GF v**

Garlic Roasted Green Beans **GF v** (Spring/Summer)

Roasted Broccoli **GF v** (Fall/Winter)

Choice of 3:

Roasted Salmon with Mango Salsa **GF**

Chicken Marsala **GF**

Marinated Grilled Flank Steak with mushroom bordelaise **GF**

Roasted Pork Tenderloin with apple cranberry compote **GF**

Grilled Chicken with fresh mozzarella and tomato bruschetta **GF**

Panko Crusted Cod with shrimp scampi sauce

Roasted Beef Sirloin Tri-Tip with garlic demi-glace **GF**

House Salad with Choice of 2 Dressings.

Served with Warm Rolls, Whipped Butter & Chef's Selection Dessert

All prices are subject to 6% PA sales tax and 20% service charge. All pricing is subject to change.

GF Gluten Free Items **v** Vegetarian Items - Gluten Free Pasta, Wraps, and Rolls are Available for a \$4 Upcharge

plated dinners

All prices are per person.

PLATED DINNERS INCLUDE: Freshly Brewed Coffee, Assorted Hot Teas, and Iced Tea. Served with Garden Salad, Warm Rolls, Whipped Butter, Chef's Selection Dessert, Choice of 2 Sides, Unless Otherwise Noted.

(Add \$3 per Meal for More Than 2 Entrée Selections)

CHICKEN

Chicken Marsala \$27

Chicken Florentine

with spinach and roasted peppers \$27

Grilled Chicken

with Mediterranean
lemon herb sauce \$27

Sautéed Chicken Breast

with paprikash sauce \$28

Roasted Turkey Breast

with sage gravy \$29

Potato Crusted Chicken

with lemon-thyme jus \$29

Chicken Parmesan

with penne marinara (with 1 side) \$30

Pretzel Crusted Chicken Breast

with honey mustard sauce \$30

Shrimp Stuffed Chicken

with creole tomato sauce \$31

Roasted Semi-Boneless Quail

with apple bacon stuffing
and brandy jus \$40

BEEF & MEAT

Sliced Bistro Tender Loin GF

with demi-glace \$38

Grilled Sirloin Filet GF

with demi-glace \$38

Braised Boneless Short Rib GF

with beef jus reduction \$39

Sautéed Veal Cutlet

with mushroom marsala sauce \$39

Grilled 10oz Frenched

Pork Chop GF

with honey dijon sauce \$43

Petite Filet GF

with shrimp scampi \$45

Grilled N.Y Strip Steak GF

with demi-glace \$46

Filet Mignon GF

with wild mushroom demi-glace \$52

Roasted Frenched Lamb Rack GF

with mint jus \$53

FISH & SEAFOOD

Grilled Shrimp GF

with bloody mary vodka sauce \$32

Butter Crumb Crusted Cod Loin

with roasted corn and shrimp cream \$33

Seared Tuna Steak Au Poivre GF

with brandy cream \$34

Maple Soy Glazed Salmon \$35

Miso Glazed Salmon \$35

6oz Maryland Style Crab Cake

with remoulade \$36

Red Snapper GF

with cracked pepper mango sauce \$40

Seared Scallops GF

with jerk sweet potato silk \$40

All prices are subject to 6% PA sales tax and 20% service charge. All pricing is subject to change.

GF Gluten Free Items V Vegetarian Items - Gluten Free Pasta, Wraps, and Rolls are Available for a \$4 Upcharge

plated dinners

All prices are per person.

PLATED DINNERS INCLUDE: Freshly Brewed Coffee, Assorted Hot Teas, and Iced Tea.

Served with Garden Salad, Warm Rolls, Whipped Butter, Chef's Selection Dessert, Choice of 2 Sides, Unless Otherwise Noted.

(Add \$3 per Meal for More Than 2 Entrée Selections)

VEGETARIAN

Penne Pasta Primavera (1 side)

Choice of 1: Veg Marinara / Veg Pesto
Veg Tomato Vodka / Garlic Cream \$26

Herb and Butter Crumb

Crusted Cauliflower Steak

with caramelized onion demi-glace
(veg included) \$27

Tomato Basil Gratin

with mozzarella cheese and olive oil
toasted panko \$27

Harissa Marinated Tofu

and vegetable skewer (veg. included) \$28

Grilled Eggplant Stack

with goat cheese, spinach, and
roasted peppers (veg. included) \$28

Mushroom Ravioli (1 side)

with spinach, sundried tomato butter,
and parm cheese \$28

Vegetable Strudel

with red pepper coulis (veg. included) \$29

Plant Based Sweet Thai Chili

Chicken (1 side) with fried rice \$31

SIDES

Plated dinners come with choice of 2 sides, unless otherwise noted

Yukon Gold Mashed

Potatoes GF V

Regular or Roasted Garlic

Olive Oil and Herb

Roasted Potatoes GF V

Dauphinoise Potato GF V

Lemon and Roasted Garlic

Rice Pilaf GF V

Wild Rice and Herb Pilaf GF V

Squash Medley GF V

Roasted Cauliflower GF V

Honey and Thyme Glazed

Baby Heirloom Carrots

Roasted Asparagus GF V

(Spring / Summer)

Garlic Roasted Green Beans GF V

(Spring / Summer)

Roasted Broccoli GF V

(Fall / Winter)

Caramelized

Brussels Sprouts GF V

(Fall / Winter)

desserts

All prices are per piece, unless otherwise noted.

Slices of Cake or Pie \$9

NY Style Cheesecake with Raspberry Sauce • Boston Cream Pie • Triple Chocolate Cake • Peanut Butter Pie

Carrot Cake • Pecan Pie • Banana Cake • Apple Pie • Gluten Free Chocolate Torte GF • Cherry Pie

Fresh Fruit Cup GF V • Key Lime Pie • Strawberries with Whipped Cream GF V

Tray of Assorted Cookies, Brownies, and Dessert Bars (Serves 50 People) \$200

All prices are subject to 6% PA sales tax and 20% service charge. All pricing is subject to change.

GF Gluten Free Items V Vegetarian Items - Gluten Free Pasta, Wraps, and Rolls are Available for a \$4 Upcharge

bar packages

All Prices are Per Person. Proper ID Required for ALL Alcohol Sales.

LIMITED BAR PACKAGE

\$10.00 for the First Hour
\$7.00 for Each Additional Hour

Wine (Choice of 3):
Chardonnay / White Zinfandel
Cabernet Sauvignon / Merlot

Bottled Beer (Choice of 3):
Miller Lite / Yuengling Lager
Heineken / Corona

Additional Bar Fees:
Bar Set Up Fee \$100 • Bartender Fee \$25/hr. • Cocktail Server \$20/hr.

SELECT BAR PACKAGE

\$12.00 for the First Hour • \$8.00 for Each Additional Hour

Wine (Choice of 3):
Chardonnay / Pinot Grigio / White Zinfandel / Cabernet Sauvignon / Merlot

Bottled Beer (Choice of 3):
Miller Lite / Yuengling Lager / Heineken / Corona
White Claw (Mango or Black Cherry)

Select Liquors Included:
Vodka, Gin, Rum, Whiskey, Brandy, Tequila, Peach Schnapps, Triple Sec, Amaretto, Coffee Liqueur, Raspberry Schnapps and Sweet & Dry Vermouth

Additional Bar Fees:
Bar Set Up Fee \$100 • Bartender Fee \$25/hr. • Cocktail Server \$20/hr.

PREMIUM BAR PACKAGE

\$14.00 for the First Hour • \$10.00 for Each Additional Hour

Wine (Choice of 4): Chardonnay / Pinot Grigio / White Zinfandel / Moscato / Cabernet Sauvignon / Merlot / Pinot Noir

Bottled Beer (Choice of 4): Miller Lite / Yuengling Lager / Coors Light / Heineken / Corona / Troegs Seasonal Blue Moon / Michelob Ultra / White Claw (Mango or Black Cherry)

Premium Liquors Included:
Tito's, Tanqueray, Bacardi, Captain Morgan, El Jimador, Jack Daniels, Jim Bean, Malibu, Dewars White, Peach Schnapps, Triple Sec, Raspberry Schnapps, Amaretto, Kahlua, Southern Comfort, Sweet & Dry Vermouth

Additional Bar Fees:
Bar Set Up Fee \$100 • Bartender Fee \$25/hr. • Cocktail Server \$20/hr.

A LA CARTE BEVERAGES

Champagne or Sparkling Cider Toast \$2.25 per person

Alcoholic Beverages (All Prices are Per Item)

Domestic Bottled Beer \$5 • Imported Bottled Beer \$6 • Spirits \$7 • Wine by the Glass \$7 for House / \$8 for Premium
High Noon (Peach, Grapefruit, and Pineapple, Based on Availability) \$8

Non-Alcoholic Beverages (All Prices are Per Item)

Assorted Fruit Juices \$2 • 12oz. Bottled Pepsi Products \$3 • Bottled Water \$3 • Gatorade \$3
Sparkling Water \$5 • Freshly Brewed Coffee Airpots \$14 • Hot Tea Airpots \$14

All prices are subject to 6% PA sales tax and 20% service charge. All pricing is subject to change.

GF Gluten Free Items V Vegetarian Items - Gluten Free Pasta, Wraps, and Rolls are Available for a \$4 Upcharge