



# HERITAGE HILLS WEDDINGS

2700 MT. ROSE AVENUE | YORK, PA 17402 |  
HERITAGEHILLSRESORT.COM

# Wedding Reception Hors d'Oeuvres

## TIER 1

### **Deviled Eggs**

with chive and horseradish

### **Brûléed Tomato & Feta Tart**

### **Fresh Mozzarella Crostini**

with tomato-basil salsa cruda

### **Pork Pot Stickers**

with sweet Thai chili

### **Vegetable Spring Roll**

with hoisin sauce

### **Red Pepper Hummus**

served on naan bread

with cucumber relish

### **Avocado Toast Crostini**

## TIER 2

### **Chicken & Waffle**

with peach hot honey

### **Low & Slow Pulled Pork**

served on corn cake with red onion jam

### **Latke**

with smoked salmon  
and sour cream and chives

### **Bacon & Brie Stuffed Mushrooms**

### **Chicken & Pepper Jack**

### **Quesadilla**

with salsa

### **Meatballs**

tossed with Jack Daniels BBQ

or marinara.

### **Chicken Souvlaki**

skewer with tzatziki

### **Nigiri Sushi**

with wasabi tobiko

## TIER 3

### **Bang Bang Shrimp**

on won ton crisp

### **Spicy Tuna Tartare**

with seaweed salad and won ton crisp

### **Fried Bacon Wrapped Scallops**

### **Chilled Baltimore Pit Beef**

on crostini with tiger sauce

### **Maryland Crab Cake**

with remoulade

### **Coconut Shrimp**

with hot and sour pineapple sauce

### **Open Faced Maine Poached Lobster Roll**

### **Chilled Margarita Shrimp Spoon**

## STATIONED

### **Large Grazing Table Display**

Chef's selection of meats / cheeses / fruit / vegetables /  
crackers / nuts & condiments

**(Additional up charge per person)**

### **Cheese & vegetable Display**

Assorted cheeses, / crackers / crostini / crudite'  
condiments

### **Charcuterie Display**

prosciutto / mortadella / genoa salami  
salsiccia di pereroni / crostini / mustard / grapes

# Served Dinners

1 hour reserved for cocktail reception – 4 hours reserved for reception

Served with choice of house salad & two dressings or Cesar Salad / warm rolls & butter coffee, decaf, hot teas & iced tea and **YOUR CHOICE OF:**

(SELECT 2 HORS D'OEUVRES FROM TIER 1&2) *PLEASE SEE PAGE 1*

## HERITAGE ENTRÉE SELECTIONS

### Entrees (Select 2):

**Roasted Chicken Airline Breast GF**  
-with herb velouté

**Roasted Loin Of Pa Pork GF**  
with whole grain mustard jus

**Pan Seared Chicken Breast GF**  
with mushroom & bacon ragout

**Grilled Bistro Tender GF**  
with red wine-rosemary reduction

**Pan Seared Salmon GF**  
with charred pineapple salsa

**Grilled Beef Sirloin GF** with demi glace

### Accompanying Dishes (Select 2):

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

**Olive Oil & Herb Roasted Potatoes GF V**

**Lemon & Roasted Garlic Rice Pilaf GF V**

**Honey & 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)

## PREMIER ENTRÉE SELECTIONS

### Entrees (Select 2):

**Bacon Wrapped Chicken Breast GF**  
stuffed with apples brandy-cream jus

**Chicken Breast**  
stuffed with fresh mozzarella, brioche and herbs with jus

**Grilled Pa Pork Tenderloin GF**  
with sweet onion soubise

**Seared Salmon GF**  
with crab and tarragon cream

**Braised Boneless Short Rib GF**  
with red wine jus

**Pepper And Herb Crusted N. Y. Strip Loin GF**  
with red wine demi 83

**Butter Crumb Crusted Cod Loin**  
with roasted corn and shrimp cream

### Accompanying Dishes (Select 2):

**Regular or Roasted Garlic Mashed Yukon Gold Potatoes GF V**

**Olive Oil & Herb Roasted Potatoes GF V**

**Dauphinoise Potato GF V**

**Wild Rice & Herb Pilaf GF V**

**Lemon & Roasted Garlic Rice Pilaf GF V**

**Honey & Thyme Glazed Baby Heirloom Carrots**

**Squash Medley GF V**

**Roasted Asparagus GF V** (Spring/Summer)

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

# Served Dinners (cont.)

(SELECT 4 HORS D'OEUVRES FROM ANY TIER) PLEASE SEE PAGE 1

## ROYAL

### Entrees (Select 2):

**Shrimp Stuffed Chicken Breast**  
with creole velouté

**Heritage Crab Cake**  
with Baltimore remoulade

**Grilled Filet Mignon GF**  
with mushroom demi

**Grilled Filet Mignon GF**  
with shrimp scampi

**Crab Stuffed Cold Water Lobster Tail**  
with lemon & herb beurre blanc

**Roasted Rack Of Lamb GF**  
with mint chimichurri

### Accompanying Dishes (Select 2):

**Yukon Gold Mashed Potatoes GF V** roasted garlic or truffle

**Olive Oil & Herb Roasted Potatoes GF V**

**Dauphinoise Potato Regular or Truffle Laced GF V**

**Wild Rice And Herb Pilaf GF V**

**Lemon & Roasted Garlic Rice Pilaf GF V**

**Honey & Thyme Glazed Baby Heirloom Carrots**

## PLATINUM

### Entrees (Select 2):

**Suprême De Volaille La Normande**  
**Arista Toscana GF**

**Pan Seared Beef Filet**  
with foie gras torchon

**Grilled Lamb Chops GF**  
with port syrup, garlic confit,  
and sauce vierge persillade

**Chilean Seabass GF**  
with tequila-orange gastrique

### Accompanying Dishes (Select 2):

**Baked Truffle & Mushroom Polenta GF V**

**Pommes Fondants GF V**

**Pommes De Terre Duchesse**

**Bulgar Pilaf GF V**

**Roasted Asparagus GF V**

**Marinated Artichoke Hearts GF V**

**Grand Marnier Braised Fennel GF V**

**Roasted Beet And Bleu Cheese Gratin GF V**

## SUBSTITUTES

### Entrees (Substitutes):

**Pan Seared Beef Flat Iron Steak GF**  
au poivre

**Roasted Pork Loin Aux**  
**Champignons GF**

**Skillet Blackened Red Fish GF**  
with beurre blanc

### Accompanying Dishes (Substitutes):

**Broccoli with Hollandaise GF V**

**Glazed Baby Carrots GF V**

**Cauliflower Polanaise**

**Creamed Spinach GF V**

**Fingerling Parsley Potatoes GF V**

**Potatoes O'Brian GF V**

**Au Gratin Potatoes GF V**

**Baked Polenta GF V**

# Buffet Dinners

Dinners served with your choice of house salad & two dressings or Caesar Salad /  
Served with warm rolls & butter, coffee, decaf, hot teas, lemonade & iced tea.

## HERITAGE

**Select 2 Hors d'oeuvres from tier 1&2 (Please see page 1)**

### **Entrees (Select 2):**

**Roasted Chicken Breast**  
with lemon and herb velouté

**Roasted Pa Pork Loin**  
with whole grain mustard jus

**Grilled Chicken Bruschetta**  
with fresh mozzarella

**Grilled Bistro Tender** GF  
with red wine rosemary reduction

**New England Eye Round Roast** GF  
with vegetable jus and peas

### **Accompanying Dishes (Select 2):**

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

**Olive Oil & Herb Roasted Potatoes** GF V

**Lemon & Roasted Garlic Rice Pilaf** GF V

**Honey & Thyme Glazed Carrots** GF V

**Roasted Asparagus** GF V (Spring/Summer)

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

## PREMIER

**Select 3 Hors d'oeuvres from Any Tier (Please see page 1)**

### **Entrees (Select 2):**

**Chicken Breast**  
stuffed with fresh mozzarella, brioche and herbs with jus

**Herb Roasted PA Pork Loin** GF  
with sweet onion soubise

**Seared Salmon** GF  
with crab and tarragon cream

**Braised Boneless Short Rib** GF  
with red wine jus

**Marinated And Grilled Flank Steak** GF  
with English mushroom sauce

### **Accompanying Dishes (Select 2):**

**Yukon Gold Mashed Potatoes** GF V  
roasted garlic or truffle

**Olive Oil & Herb Roasted Potatoes** GF V

**Dauphinoise Potato** GF V regular or truffle laced

**Wild Rice And Herb Pilaf** GF V

**Lemon & Roasted Garlic Rice Pilaf** GF V

**Honey & Thyme Glazed Carrots** GF V

**Squash Medley or Ratatouille** GF V

**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)

# Wedding Reception Stations

**Chef Attended Please note that chef attended stations require a \$100 per hour**  
(Customizable Stations Available) All prices per person

## CARVING STATIONS

**Brown Sugar & Bourbon Glazed Virginia Pit Ham GF**

**Brined & Roasted Turkey GF**  
with velouté and cranberry chutney

**Slow Roasted Prime Rib GF**  
with natural jus and horseradish cream

**Pepper & Herb Crusted**

**NY Strip Loin GF**  
with bordelaise

**Grain Mustard & Herb Roasted PA Pork Loin GF**  
with apple brandy jus

## ITALIAN STATION

Served with sun dried tomatoes, black olives, red pepper flakes, basil chiffonade, grated Parmesan cheese & garlic bread

**Pasta (choice of two):**

Penne / Farfalle / Cheese Tortellini  
Orecchiette / Spinach Ravioli

**Homemade Sauce (choice of two):**

Vodka / Alfredo / Basil Pesto / Classic Marinara

**Add-Ons:**

Meatballs / Grilled Chicken  
Sausage With Peppers & Onion

## PASTA & PARMESAN WHEEL

**Fettuccine tossed with flaming brandy**

## Static Stations

### Bacon Station

**Your choice of 3 thick cut and house glazed bacons:** maple jalapeno, bourbon & brown sugar, dark chocolate, salted caramel, molasses.  
Orange bacon biscuits, bacon jam, jalapeno popper spread, crackers, BLT mini tarts

### Mashed Potato Martinis

Yukon gold mashed potatoes, whipped sweet potatoes, bacon crumbles, scallions, sour cream, butter, shredded cheddar, brown sugar, mini marshmallows.

### Tapas Station

Tomato bread with prosciutto, marinated grilled vegetables, spanish meatball with romesco sauce,

### Grazing Table

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

### Crab Cake Station MKT

Maryland style crab cakes on soft rolls, remoulade, roasted pepper aioli, Sweet corn salsa, old bay aioli

### Charcuterie Station

Chef's selection of cured meats and artisan cheeses  
House made jam, grain mustard, pickled vegetables, crostini

### Mac & Cheese Station

# Served Lunch

Available 11:00 am – 4:00 pm

1 hour reserved for cocktail reception – 4 hours reserved for reception

Served with house salad & choice of two dressings, warm rolls & butter, coffee, decaf, hot teas & iced tea

## Select 2 Hors d'oeuvres from Tier 1

Please see wedding hors d'oeuvres page

### Entrees (Select 2):

**Pecan Crusted Chicken Breast** GF with bourbon demi

**Grilled Bistro Tender** GF  
with red wine-rosemary reduction

**Pan Seared Salmon** GF with charred pineapple salsa

**Grilled PA Pork Tenderloin** GF  
with sweet onion soubise

**Sliced Boneless Virginia Pit Ham** GF  
with sweet mustard sauce

### Accompanying Dishes (Select 2):

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

**Olive Oil & Herb Roasted Potatoes** GF V

**Lemon & Roasted Garlic Rice Pilaf** GF V

**Honey & Thyme Glazed Baby Heirloom Carrots** GF V

**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)

## Bridal Lunches / Suite

Includes chips, cookies & brownies,  
assorted soda & water

### Salad (Select 1):

**Fresh Seasonal Fruit & Berries**

**Roasted Seasonal Vegetables**

**Garden Salad** with choice of dressing

**Mediterranean Pasta Salad**

### Wraps (Select 2):

**Turkey & Swiss Wrap**  
with bacon, lettuce, tomato, chipotle aioli

**Gourmet Chicken Salad**  
red grapes, almonds, lettuce, tomato

**Roasted Vegetable Wrap**  
seasonal vegetables, balsamic drizzle

**Sliced Roast Beef**  
lettuce, tomato, red onion, horseradish aioli  
**Ham & Cheddar Wrap** lettuce, tomato, dijon

## Dessert Stations

### Chocolate Fondue Station

#### Warm Chocolate Ganache with Dippers:

marshmallows, bananas, strawberries (in season),  
pound cake, soft pretzel nuggets, rice Krispy treats,  
cookies, maraschino cherries

### Cheesecake Station

#### Plain Cheesecake with Toppings Including:

Assorted Seasonal Berries / Crumbled Oreos / Caramel  
Chocolate / Strawberry Sauce / Whipped Cream

## Kids Meals

Ages 12 and under

### Chicken Tenders

Served with fries, apple sauce, salad, roll & beverage

# 4 Hour Bar Packages

## LIMITED BAR

### **Limited Bar Wines**

White Zinfandel / Chardonnay / Choice of Cabernet Sauvignon or Merlot

### **Bottled Beer**

Miller Lite / Yeungling Lager / Heineken / Corona

## SELECT BAR

**Champagne or Sparkling Cider Toast Included**

### **Select Wines**

White Zinfandel / Chardonnay / Choice of Cabernet Sauvignon or Merlot

### **Bottled Beer**

Miller Lite / Yeungling Lager / Heineken / Corona / White Claw (Mango or Black Cherry)

### **Select Liquors**

Vodka / Gin / Rum / Whiskey / Bourbon / Brandy / Tequila / Kahlua Coffee Liqueur / Triple Sec  
Amaretto / Peach and Raspberry Schnapps / Melon Pucker / Dry Vermouth / Sweet Vermouth

## PREMIUM BAR

**Champagne or Sparkling Cider Toast Included**

### **Premium Bar Wines (Select 4)**

White Zinfandel / Chardonnay / Pinot Grigio / Sauvignon Blanc /  
Cabernet Sauvignon / Merlot / Pinot Noir

### **Bottled Beer**

#### **(Select Two Domestic)**

Miller Lite / Coors Light / Yuengling Lager / Michelob Ultra

#### **(Select Two Imported)**

Heineken / Corona / Blue Moon / Troegs Seasonal / White Claw (Mango or Black Cherry)

### **Premium Liquors**

Tito's Vodka / Tanqueray Gin / Bacardi Silver Rum / Captain Morgan Spiced Rum  
Seagram's 7 Whiskey / Malibu Coconut Rum / Jack Daniels Whiskey / Jim Beam Bourbon  
Southern Comfort / Peach Schnapps / Amaretto / Triple Sec / Dewar's White / Kahlua Coffee  
Liqueur  
El Jimador Tequila / Sweet Vermouth / Dry Vermouth

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**All menu selections and prices are subject to change**