



HERITAGE HILLS

WEDDING PACKAGES

SERVED DINNER

HERITAGE

Available 6:00pm-11:00pm
1 hour reserved for cocktail hour - 4 hours reserved for reception

Select Four Hors d'Oeuvres

Please see Wedding Reception Hors d'Oeuvres page

Heritage Entrée Selections

Select Two

Roasted Chicken Breast with Lemon and Herb Veloute
Roasted Loin of Pennsylvania Pork with Whole Grain Mustard Jus
Pan Seared Chicken Breast with Wild Mushroom and Bacon Ragout (GF)
Pan Roasted Teras Major Steak with Port Wine and Rosemary Reduction (GF)
Seared Salmon with Charred Pineapple Salsa (GF)
Grilled Sirloin of Beef with Port Wine and Rosemary Reduction (GF)

Accompanying Dishes

Select Two

Roasted Garlic Potato Puree (GF) (V)
Roasted Red Potatoes with Herb Butter (GF) (V)
Rice Pilaf with Lemon and Garlic (GF) (V)
Dauphinoise Potato (GF) (V)
Green Beans with Lemon and Toasted Almonds (GF) (V)
Balsamic Marinated Asparagus (GF) (V)
Honey and Thyme Glazed Baby Carrots (GF) (V)

Kid's Meals

Ages 12 and under

Chicken Fingers served with French Fries, Apple Sauce, and Beverage . . .

Served with House Salad and Choice of Two Dressings
Served with Warm Rolls and Butter
Coffee, Decaf, Hot Teas, and Iced Tea

SERVED DINNER

PREMIER

Available 6:00pm-11:00pm
1 hour reserved for cocktail hour - 4 hours reserved for reception

Select Five Hors d'Oeuvres

Please see Wedding Reception Hors d'Oeuvres page

Premier Entrée Selections

Select Two

Prosciutto Wrapped Chicken with Sage Scented Jus
Chicken Breast Stuffed with Fresh Mozzarella, Brioche and Herbs
Roasted Chop of Pennsylvania Pork with Sweet Onion Soubise
Seared Salmon with Crab and Tarragon Crème
Braised Short Rib with Natural Julee Reduction (GF)
Pepper and Herb Crusted Prime Rib with Port Wine Demi Glace (GF)
Pan Roasted Swordfish with Americaine Sauce (GF)

Accompanying Dishes

Select Two

Parmesan and Herb Risotto (V)
Dauphinoise Potato (GF) (V)
Roasted Garlic Potato Puree (GF) (V)
Potato and Caramelized Onion Cake (V)
Wild Rice Pilaf (V)
Balsamic Marinated Asparagus (GF) (V)
Squash Medley (GF) (V)
Honey and Thyme Glazed Baby Carrots (GF) (V)
Wild Mushroom and Onion Fricassee (GF) (V)

Kid's Meals

Ages 12 and under

Chicken Fingers served with French Fries, Apple Sauce, and Beverage . . .

Served with House Salad and Choice of Two Dressings
Served with Warm Rolls and Butter
Coffee, Decaf, Hot Teas, and Iced Tea

SERVED DINNER

ROYAL

Available 6:00pm-11:00pm
1 hour reserved for cocktail hour - 4 hours reserved for reception

Select Six Hors d'Oeuvres

Please see Wedding Reception Hors d'Oeuvres page

Royal Entrée Selections

Select Two

Crab and Shrimp Stuffed Chicken Breast with Lemon and Herb Veloute
Heritage Crab Cake with Caper Remoulade (GF)
Grilled Filet Mignon with Wild Mushroom Demi Glace (GF)
Grilled Filet Mignon with Lobster and Shrimp Crème
Butter Poached Lobster Tail with Lobster Butter (GF)

Accompanying Dishes

Select Two

Parmesan and Herb Risotto (V)
Wild Mushroom Risotto (V)
Dauphinoise Potato with Pecorino and Truffle Oil (GF) (V)
Roasted Garlic and Black Truffle Potato Puree (GF) (V)
Grilled Asparagus with Herb Butter (GF) (V)
Wild Mushroom and Pearl Onion Ragout (GF) (V)
Honey and Thyme Glazed Baby Carrots (GF) (V)
Eggplant and Squash Ratatouille (GF) (V)

Kid's Meals

Ages 12 and under

Chicken Fingers served with French Fries, Apple Sauce, and Beverage . . .

Served with House Salad and Choice of Two Dressings

Served with Warm Rolls and Butter

Coffee, Decaf, Hot Teas, and Iced Tea

SERVED LUNCH

Available 11:00am-4:00pm
1 hour reserved for cocktail hour - 4 hours reserved for reception

Select Two Hors d'Oeuvres

Please see Wedding Reception Hors d'Oeuvres page

Lunch Entrée Selections

Select Two

- House Quiche with Wild Mushrooms, Boursin and Herbs (V)
- House Quiche with Smoked Bacon, Pearl Onion and Gouda
- Roasted Chicken Breast with Tomato and Gruyere Mornay
- Seared Salmon with Lemon and Dill Vinaigrette (GF)
- Roasted Bistro Teras Major with Bearnaise Sauce (GF)

Accompanying Dishes

Select Two

- Roasted Garlic Potato Puree (GF) (V)
- Roasted Red Potatoes with Pepper and Sweet Onions (GF) (V)
- Rice Pilaf with Lemon and Garlic (GF) (V)
- Green Beans with Lemon and Toasted Almonds (GF) (V)
- Balsamic Marinated Asparagus (GF) (V)
- Honey and Thyme Glazed Baby Carrots (GF) (V)

Kid's Meals

Ages 12 and under

Chicken Fingers served with French Fries, Apple Sauce, and Beverage . . .

Served with House Salad and Choice of Two Dressings
Served with Warm Rolls and Butter
Coffee, Decaf, Hot Teas, and Iced Tea

BUFFET DINNER

HERITAGE

Select Two Hors d'Oeuvres

Please see Wedding Reception Hors d'Oeuvres page

Heritage Entrée Selections

Select Two

Roasted Chicken Breast with Lemon and Herb Veloute
Roasted Loin of Pennsylvania Pork with Whole Grain Mustard Jus
Pan Seared Chicken Breast with Wild Mushroom and Bacon Ragout (GF)
Pan Roasted Teras Major Steak with Port Wine and Rosemary Reduction (GF)
Seared Salmon with Charred Pineapple Salsa (GF)
Grilled Sirloin of Beef with Port Wine and Rosemary Reduction (GF)

Accompanying Dishes

Select Two

Roasted Garlic Potato Puree (GF) (V)
Roasted Red Potatoes with Herb Butter (GF) (V)
Rice Pilaf with Lemon and Garlic (GF) (V)
Dauphinoise Potato (GF) (V)
Green Beans with Lemon and Toasted Almonds (GF) (V)
Balsamic Marinated Asparagus (GF) (V)
Honey and Thyme Glazed Baby Carrots (GF) (V)

Served with House Salad and Choice of Two Dressings
Served with Warm Rolls and Butter
Coffee, Decaf, Hot Teas, and Iced Tea

BUFFET DINNER

PREMIER

Select Three Hors d'Oeuvres

Please see Wedding Reception Hors d'Oeuvres page

Premier Entrée Selections

Select Three

Prosciutto Wrapped Chicken with Sage Scented Jus
Chicken Breast Stuffed with Fresh Mozzarella, Brioche and Herbs
Roasted Chop of Pennsylvania Pork with sweet Onion Soubise
Seared Salmon with Crab and Tarragon Crème
Braised Short Rib with Natural Julee Reduction (GF)
Pepper and Herb Crusted Prime Rib with Port Wine Demi Glace (GF)
Pan Roasted Swordfish with Americaine Sauce (GF)

Accompanying Dishes

Select Three

Parmesan and Herb Risotto (V)
Wild Mushroom Risotto (V)
Dauphinoise Potato with Pecorino and Truffle Oil (GF) (V)
Roasted Garlic and Black Truffle Potato Puree (GF) (V)
Green Beans with Lemon and Toasted Almonds (GF) (V)
Squash Medley (GF) (V)
Honey and Thyme Glazed Baby Carrots (GF) (V)

Served with House Salad and Choice of Two Dressings

Served with Warm Rolls and Butter

Served with Soup Course

Coffee, Decaf, Hot Teas, and Iced Tea

BUFFET DINNER

ROYAL

Select Four Hors d'Oeuvres

Please see Wedding Reception Hors d'Oeuvres page

Royal Entrée Selections

Select Three

Roasted Chicken Breast with Lemon and Herb Veloute
Roasted Loin of Pennsylvania Pork with Whole Grain Mustard Jus
Pan Seared Chicken Breast with Wild Mushroom and Bacon Ragout (GF)
Pan Roasted Teras Major Steak with Port Wine and Rosemary Reduction (GF)
Seared Salmon with Charred Pineapple Salsa (GF)
Grilled Sirloin of Beef with Port Wine and Rosemary Reduction (GF)

Accompanying Dishes

Select Two

Parmesan and Herb Risotto (V)
Dauphinoise Potato (GF) (V)
Roasted Garlic Potato Puree (GF) (V)
Potato and Caramelized Onion Cake (V)
Wild Rice Pilaf (V)
Green Beans with Lemon and Toasted Almonds (GF) (V)
Squash Medley (GF) (V)
Honey and Thyme Glazed Baby Carrots (GF) (V)
Wild Mushroom and Onion Fricassee (GF) (V)

Served with House Salad and Choice of Two Dressings
Served with Warm Rolls and Butter
Served with Soup Course
Coffee, Decaf, Hot Teas, and Iced Tea

WEDDING RECEPTION

HORS D'OEURVES

Cold Hors d'Oeuvres

Deviled Eggs with Chive and Horseradish (GF) (V)
Spicy Tuna Tartare with Charred Pineapple on Rice Cracker
Spicy Melon Gazpacho with Cucumber and Herb Relish (GF) (V)
Cherry Tomato Stuffed with Blue Cheese Mousse and Arugula (GF) (V)
Marinated Cantaloupe on Crispy Ham with Basil Aioli (GF)
Curried Chicken Salad with Apple and Walnut Endive (GF)
Seared Beef Carpaccio on Crostini with Horseradish and Sherry Cream
Goat Cheese and Honey Tart with Radish and Orange (V)
Fresh Mozzarella on Crostini with Basil and Tomato Relish (V)
Asparagus Wrapped with Prosciutto (GF)
Poached Lobster Salad with Avocado Puree and Lemon on Brioche

Hot Hors d'Oeuvres

Potato Latkes with Herb Sour Cream (V)
Wild Mushroom and Parmesan Arancini with Garlic Aioli (V)
Slow Cooked Pork on Corn Cake with Confit Red Onion
Chicken Satay with Thai Peanut Sauce
Fried Scallops Wrapped in Bacon (GF)
Seared Maryland Crab Cake with Caper Remoulade
Sausage and Mozzarella Stuffed Mushrooms (GF)
Coconut Shrimp with Hot and Sour Pineapple Sauce
Pork Pot Stickers with Sweet Chili Emulsion
Vegetable Spring Rolls with Sweet Chili Sauce (V)
Meatballs Tossed in Jack Daniels BBQ or Marinara

WEDDING RECEPTION STATIONS

Carve Station:

Roasted Ham with Sweet and Sour Pineapple Glaze (GF)
Brined and Roasted Turkey with Veloute and Cranberry Chutney
Slow Cooked Prime Rib with Natural Jus and Horseradish Cream (GF) . . .
Herb Crusted New York Striploin with Bordelaise (GF)
Carved Beef Tenderloin with Béarnaise Sauce (GF)

Charcuterie and Cheese Station:

Assorted Gourmet Meats and Cheeses
Wide Array of House Made Jams, Preserves, Mustard and Pickles
Freshly Toasted Baguette and Crackers

Tapas Station:

Roasted Garlic and Lemon Hummus
Baba Ghanoush
Marinated and Roasted Vegetables
Olive Tapenade
Toasted Pita Bread

Crab Cake Station:

Our Famous Maryland Style Crab Cakes on King's Hawaiian Rolls
Served with Remoulade Sauce, Roasted Red Pepper Aioli and Sweet Corn Salsa

WEDDING RECEPTION STATIONS

Pasta Station:

Please choose two pastas:

Penne, Fusilli, or Cheese Tortellini

Please choose two sauces:

Marinara, Herb Cream, or Lemon and Herb Butter

Please select meats:

Shrimp

Scallops

Ground Sausage

Chicken

Mini Italian Meatballs . . .

All are served with assorted seasonal vegetables and aged Parmesan.

Mac and Cheese Station:

Pasta Selection:

Elbow Noodles and Gemelli Pasta

Sauce Selection:

Classic Bechamel Sauce

Topping Selection:

Bacon Bits, Sweet Peas, Mushrooms, Wilted Spinach, Diced Tomato, or Diced Onion

Cheese Selection:

Parmesan Cheese, Cheddar Cheese, Smoked Gouda, or Monterey Jack Cheese

Herb Selection:

Scallions, Thyme, Oregano, or Curly Parsley Chiffonade of Basil

Upgrade to Lobster Mac and Cheese with White Truffle Oil for Market Price.

WEDDING RECEPTION STATIONS

Bacon Display Station:

An Assortment of House Glazed Thick Cut Bacon

Please choose three:

Maple and Jalapeño

Bourbon and Brown Sugar

Dark Chocolate

Salted Caramel

Molasses and Orange

Served with:

House Made Brioche Rolls

Bacon Jam

Bacon Cornbread

WEDDING RECEPTION STATIONS

Ice Cream Station:

Beck's Ice Cream

Choose from Vanilla, Dark Chocolate, and a Custom Wedding Flavor

Served with:

Waffle Cones or in a Dish
House Made Chocolate Ganache
Salted Caramel
Seasonal Fruit Syrups
Sugar Sprinkles
Marshmallow Crème
Marachino Cherries

Chocolate Station:

Assortment of House Made Chocolate Desserts Including:

Warm Chocolate Brownies
Chocolate Pot de Crème
Warm Chocolate Ganache with Seasonal Fruit for Dipping
Dark Chocolate Mousse
Chocolate Peanut Butter Macarons

Cheesecake Station:

Plain Cheesecake with Toppings Including:

Assorted Seasonal Berries
Crumbled Oreos
Caramel, Chocolate, and Strawberry Sauce
Whipped Cream

LIMITED BAR

Limited Bar Wines:

Copper Ridge White Zinfandel
Copper Ridge Chardonnay
Choice of Copper Ridge Cabernet Sauvignon or Copper Ridge Merlot

Bottled Beer:

Miller Lite
Yuengling Lager
Heineken
Corona

*Champagne or Sparkling Cider toast included.
One per person for guests 21 years and older

Ask your wedding coordinator about setting up your
Complimentary Signature Drink Consultation!

SELECT BAR

Select Bar Wines:

Copper Ridge White Zinfandel
Copper Ridge Chardonnay
Choice of Copper Ridge Cabernet Sauvignon
Copper Ridge Merlot

Bottled Beer:

Select Three

Miller Lite
Yuengling Lager
Heineken
Corona

Select Brand Liquors:

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

Champagne or Sparkling Cider toast included.

**One per person for guests 21 years and older*

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PREMIUM BAR

Premium Bar Wines:

Copper Ridge White Zinfandel
Copper Ridge Chardonnay
Choice of Copper Ridge Cabernet Sauvignon
Copper Ridge Merlot
Copper Ridge Pinot Grigio

Bottled Beer:

Select Three Domestic and Two Imported/Premium

Domestic

Miller Lite, Coors Light, Bud Light, Budweiser, Yuengling Lager

Imported/Premium

Heineken, Corona, Sam Adams Boston Lager, Blue Moon, Michelob Ultra

Premium Brand Liquors:

Absolut Vodka, Titos 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, Seagram's VO, Dewar's White, Kahlua Coffee Liqueur,
Jose Cuervo Tequila, Sweet Vermouth, Dry Vermouth

Champagne or Sparkling Cider toast included.

**One per person for guests 21 years and older*

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ULTRA PREMIUM BAR

Ultra Premium Bar Wines:

Copper Ridge White Zinfandel
Copper Ridge Chardonnay
Choice of Copper Ridge Cabernet Sauvignon
Copper Ridge Merlot
Copper Ridge Pinot Grigio
Copper Ridge Moscato
Copper Ridge Pinot Noir
Copper Ridge Riesling

Bottled Beer:

Select Three Domestic and One Imported/Premium

Domestic

Miller Lite, Coors Light, Bud Light, Budweiser, Yuengling Lager

Imported/Premium

Heineken, Corona, Sam Adams Boston Lager, Angry Orchard,
Amstel Light, Stella Artois

Microbrews available based on availability. Ask your Wedding Coordinator for details.

Ultra Premium Brand Liquors:

Grey Goose Vodka, Titos Vodka, Bacardi Rum, Myer's Dark Rum,
Captain Morgan Spiced Rum, Bombay Sapphire Gin, Glenlivet Scotch,
Crown Royal Whiskey, Jameson Irish Whiskey, Johnnie Walker Red Label,
Maker's Mark Bourbon Whiskey, Jose Cuervo Tequila, Fangelico, Baileys Irish Cream,
Kahlua Coffee Liqueur, DeKuyper Melon, Disaronno Amaretto, Peach Schnapps,
Chambord Raspberry Liqueur, Sweet Vermouth, Dry Vermouth

Champagne or Sparkling Cider toast included.

**One per person for guests 21 years and older*

Ask your wedding coordinator about setting up your
Complimentary Signature Drink Consultation!



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