***Catering Menus***

Our catering menus have been designed to provide you with a wide variety of options. Our skilled staff can also create customized menus upon request. Buffet menus are priced for 1 hour of service time. Refreshment break pricing reflects 1.5 hours of service time.

Outside catering is not permitted in our banquet rooms. All food and beverage items must be purchased through the hotel.

Please remember to add 6% sales tax and 20% service charge to all menu pricing. Buffet menus require a guarantee of 25 persons, or an additional $2 per person will be added to the menu price.

******

***Breakfast***

**Rise and Shine Buffet**

Fluffy scrambled eggs

Turkey sausage links

Crispy Bacon

Home fried potatoes

Freshly baked muffins

Assorted bread for toasting

Butter, Assorted Preserves

Orange, Apple, and Cranberry Juices,

Coffee, Tea, Decaffeinated Coffee

**$12 per person**

**Healthy Morning Buffet**

Sliced fresh seasonal fruit

Assorted yogurt

Granola

Oatmeal with toppings

Muffins

Assorted Bagels

Butter, Assorted Preserves

Orange, Apple, and Cranberry juices

Coffee, Tea, Decaffeinated coffee

**$12 per person**

**Classic Breakfast Buffet**

Fresh sliced fruit

Fluffy scrambled eggs

Crispy bacon

Turkey sausage links

French Toast with maple syrup

Home Fries

Chef’s selection of assorted breakfast pastries

Orange, Apple and Cranberry Juices

Coffee, Tea, Decaffeinated coffee

**$14 per person**

**Additions**

Egg White Frittata

**+$2 per person**

Mushroom and Spinach Quiche

**+2.25 per person**

Chef Attended Made-To-Order Omelet Station

**+$4 per person plus $50 chef fee**

***Refreshment Breaks***

***AM Selections***

**The Eye Opener**

Freshly Brewed Coffee

Assorted Teas

Decaffeinated Coffee

Chef’s Choice breakfast pastry

**$4.75 per person**

**Continental**

Freshly Brewed Coffee

Assorted Teas

Decaffeinated Coffee

Chilled Orange Juice

Muffins

Assorted Bagels

Butter, Cream Cheese, Preserves

**$7.50 per person**

**Smart Start**

Freshly Brewed Coffee

Assorted Teas

Decaffeinated Coffee

Assorted yogurt

Whole Fruit

Assorted Bagels and Muffins

Butter, Cream Cheese, Preserves

**$9.50 per person**

**A la Carte**

Coffee, Decaffeinated Coffee, Tea

**$4 per person (1.5 hour service time)**

Coffee by the urn

**$45 each-based on consumption**

Assorted Soda and Bottled Water

**$4 per person (1.5 hour service time)**

Assorted bagels

**$16 per dozen**

Assorted Muffins

**$16 per dozen**

Assorted Pastries

**$18 per dozen**

***Refreshment Breaks***

***Pm Selections***

**Cookie Cutter**

Assorted freshly baked jumbo cookies

Bottled water, assorted soda

**$5.50 per person**

**Snack Attack**

Individually bagged pretzels

Potato chips

Peanuts

Granola bars

Bottled water, assorted soda

**$6.00 per person**

**From the Garden**

Vegetable crudité with ranch dip

House-made Tahini hummus with pita chips

Bottled water, assorted soda

**$7.00 per person**

**Ballpark**

Warm soft pretzel bites with cheese sauce and whole grain mustard

Caramel corn

Bagged peanuts

Bottled water, assorted soda

**$7.50 per person**

**Dips and Chips**

Freshly fried house-made tortilla chips

Pico de gallo

Corn and black bean salsa

Guacamole

Bottled water, assorted soda

**$7.75 per person**

**Add warm cheese sauce $1.00 per person**

**Lancaster County**

Red Beet Eggs

Ring Bologna

Bread & butter pickles

Hard pretzels with honey mustard

White Cheddar cheese

Bottled water, assorted soda

**$8.00 per person**

**Mid-day Meze Spread**

Tahini hummus

Tzatziki dip

Harissa red pepper dip

Black and green olives

Pickled red onions, marinated zucchini and roasted peppers

Pita bread

Bottled water, assorted soda

**$9.50 per person**

**A la Carte**

Coffee, Decaffeinated Coffee, Tea

**$4 per person (1.5 hour service time)**

Coffee by the urn

**$45 each-based on consumption**

Assorted Soda and Bottled Water

**$4 per person (1.5 hour service time)**

Assorted Cookies and Brownies

**$16 per dozen**

Hard Pretzels & mustard

**$8 per lb**

Potato chips & ranch dip

**$8 per lb**

Tortilla chips & salsa

**$8 per lb**

***Lunch***

***Buffet Selections***

Buffet menus require a guarantee of 25 persons, or an additional $2 per person will be added to the menu price.

**Sandwich Board**

**Choice of two**: Garden Salad, Pasta Salad, Soup or Macaroni & Cheese

Deli Platter to include: Roasted Turkey and Virginia Ham, Provolone and Swiss Cheese

Tuna Salad

Fresh Kaiser Rolls

Variety of Condiments

Crisp pickles, tomatoes, leaf lettuce

Potato Chips

Freshly baked brownies

Coffee, Tea, Decaffeinated Coffee, Iced Tea

**$18 per person**

**Char-grilled Burger Bar**

Garden Salad with Ranch and Italian

Char-grilled hamburgers

Fresh Kaiser rolls

Brown-sugar bacon baked beans

Seasoned steak fries

Coleslaw

Variety of Condiments

Crisp pickles, tomatoes, leaf lettuce

Freshly baked brownies

Coffee, Tea, Decaffeinated Coffee, Iced Tea

**$18 per person**

**Southwestern**

House made Chili

**Choice of Two:** Smoked brisket, grilled chicken, Puerco al Pastor (slow roasted pork), or seasoned ground beef

Yellow Rice with red beans

Roasted corn

Hard and soft tortillas

Sautéed peppers, onions, salsa, sour cream, shredded cheese, lettuce, tomato, jalapenos, limes

**Choice of One:** Churros with dulce de leche and chile-chocolate sauce, Tres leches cake, or Flan Napolitano

Coffee, Tea, Decaffeinated Coffee, Iced Tea

**$20 per person**

**The Pennsylvanian**

Amish Potato Salad

**Choice of One:** Garden Salad or Chicken Corn Soup

Shaved, chopped Ribeye

Sliced, slow-roasted pork

Potato and Cheddar Pierogies

Steamed Broccoli with garlic and butter

Sautéed peppers and onions

Mayo, Ketchup, Sour Cream

Provolone and American Cheese

Amoroso Rolls

**Choice of One:** Shoofly pie, Funnel cake, or Chocolate brownies

Coffee, Tea, Decaffeinated Coffee, Iced Tea

**$20 per person**

**Far East**

Cabbage, carrot, and scallion slaw

**Choice of Two:** Sesame Chicken, Mongolian Beef, Char Siu Pork or Tepura Asian Catfish

Choice of One: Lo-mein noodles or Fried Rice

Stir-fried vegetables

Vegetable Egg Rolls

Soy Sauce

**Choice of One:** Matcha cake with White Chocolate (a light, green tea cake), Hong Kong Style Egg Custard or Fried Bananas with coconut dipping sauce

Coffee, Tea, Decaffeinated Coffee, Iced Tea

**$20 per person**

**Italian Riviera**

Antipasti Tray- Genoa salami, provolone, olives, pepperoncini, grilled zucchini

**Choice of One**: Pasta e Fagiole soup OR Caesar Salad

Garlic Bread

**Choice of Two**: Chicken Cacciatore, Chicken Marsala, Oven Roasted Beef, or White Fish Picatta

Three-Cheese Tortellini

Parmesan Cheese

Seasoned Vegetables

**Choice of One**: Tiramisu, Butterscotch Budino with Almond Biscotti, Lemon Ricotta Cake, Vanilla Cream Cannoli

Coffee, Tea, Decaffeinated Coffee, Iced Tea

**$20 per person**

***Lunch***

***Plated Selections***

**First Course-choice of one**

Garden Salad

Caesar Salad

Spinach Salad

**Second Course-choice of 2**

Pasta Primavera- **$16**

Three-Cheese Ravioli- **$16**

Garlic & Rosemary Pork Loin- **$18**

Stuffed Chicken Breast- **$18**

Chicken Cacciatore- **$18**

Chicken Marsala- **$18**

Oven Roasted Beef- **$18**

Herb Crusted Haddock- **$18**

Seared Flat Iron Steak- **$20**

Filet of Salmon- **$20**

**Sides- choice of two**Garlic Mashed Potatoes

Rice Pilaf

Herbed Red Potatoes

Potatoes Au Gratin

Creamy Macaroni & Cheese

Roasted Cauliflower

Steamed Broccoli

Roasted Corn Kernels

Sautéed Green Beans

Roasted Brussel Sprouts

**Dessert-choice of one**

Chocolate layer cake

Lemon layer cake

Cheesecake with raspberry sauce

Vanilla Ice Cream with chocolate sauce

***Hors D’oeuvres***

**Garden Bistro Display-** Assortment of domestic & imported cheeses, selection of garden fresh vegetables, & dips

**Small $90//Medium $245//Large $450**

**Fresh Fruit Display-** Pineapple, cantaloupe, honeydew, watermelon, served with raspberry crème fraîche

**Small $60//Medium $170//Large $340**

**Antipasti Display-**Genoa salami, aged provolone, roasted peppers, marinated artichokes, pepperoncini, olives,

mortadella, capicola, prosciutto, fresh mozzarella, crostini

**Small $150// Large $430**

**Assorted Pinwheel Display**-Turkey, ham, and vegetable wraps, cut into pinwheel bites **$250 (150 pieces)**

**Chilled Shrimp Display-**Fresh shrimp, tangy cocktail sauce, lemon- **market price per lb**

**Crab Fondue-(serves 30 ppl)-**Served with crostini- **$210**

**Spinach & Artichoke Dip-(serves 30 ppl)-**Served with crostini-**$120**

**Hot Hors D’oeuvres**

**(Minimum 50 pc)**

**Group A- $1. 50 per piece**

-Mushrooms Stuffed with Italian Sausage

-Chicken Satay

-Crispy mozzarella with Tomato Vinaigrette

-Vegetable Spring Rolls

-Chinese Chicken Salad (served in a wonton cup)

-Mini Twice Baked Potatoes

**Group B- $2.00 per piece**

-Gougeres with Herbed Goat Cheese

-Prosciutto, Mozzarella and Basil Pinwheel

-Tomato Bruschetta

-Smoked Salmon with Dill on Rye

-Cocktail Meatballs (Sweet and Sour or BBQ)

-Mini Chicken Cordon Bleu Bites

**Group C- $2.75 per piece**

-Oysters on the Half Shell

-Mini Crab Cakes

-Lobster Rangoon

-Bacon Wrapped Scallops

-Crispy Coconut Shrimp

-Beef Tenderloin Crostini

***Dinner Buffets***

Buffet menus require a guarantee of 25 persons, or an additional $2 per person will be added to the menu price.

**San Luis to Sonora**

Corn Tortilla Chips, Pico de Gallo, Corn and Black Bean Salsa

House-made Beef Chili

**Choice of Two:**

*Smoked Brisket, Grilled Chicken, Puerco al Pastor-slow roasted pork, Stuffed Peppers-shrimp or vegetarian*

Cheese Enchiladas

Yellow Rice

Roasted Corn

Cinnamon Churros with dipping sauce and Tres Leches Cake

Coffee, Tea, Decaffeinated Coffee, Iced Tea

**$28 per person**

**Pennsylvania**

Display of Red Beet Eggs, Lebanon Bologna, Bread and Butter Pickles, Hard Pretzels, White Cheddar

Garden Salad *OR* Chicken and Vegetable Soup

Rolls and Butter

Beef and Veal Meatloaf with mushroom gravy

Pork, Rapini, and Provolone Sausage

Fried Chicken

Potatoes Au Gratin

Steamed Broccoli with Garlic and Butter

Potato and Cheddar Pierogis

Shoofly Pie and Dutch Chocolate Brownies

Coffee, Tea, Decaffeinated Coffee, Iced Tea

**$28 per person**

**Italian Riviera**

Antipasti Tray- Genoa salami, provolone, olives, pepperoncini, grilled zucchini

Pasta e Fagiole soup

Caesar Salad

Garlic Bread

**Choice of Two**:

*Chicken Cacciatore, Chicken Marsala, Oven Roasted Beef, White Fish Piccata, Eggplant Parmesan*

Three-Cheese Tortellini

Seasoned Italian Vegetables

**Choice of Two**: Tiramisu, Butterscotch Budino, Almond Biscotti, Lemon Ricotta Cake, Vanilla Cream Cannoli

Coffee, Tea, Decaffeinated Coffee, Iced Tea

**$28 per person**

**Far East**

Cabbage, Carrot and Scallion Slaw

Vegetable Egg Rolls

**Choice of Three:**

*Sesame Chicken*

*General Tso Chicken*

*Mongolian Beef*

*Char Siu Pork*

*Tempura Asian Catfish*

Stir-fried Vegetables

Lo Mein Noodles

Fried Rice

Matcha cake with White Chocolate (a light, green tea cake) and Hong Kong Style Egg Custard

Coffee, Tea, Decaffeinated Coffee, Iced Tea

**$30 per person**

**Create-Your-Own Buffet**

**Choice of One**:

*Garden Salad*

*Greek Salad*

*Caesar Salad*

*Spinach Salad*

**Choice of Two or Three**

*Chicken Cacciatore*

*Stuffed Chicken Breast*

*Chicken Marsala*

*Roasted Turkey*

*Garlic and Rosemary Pork Loin*

*Oven Roasted Beef*

*Smoked Beef Brisket*

*Grilled Mahi-Mahi*

*Three-Cheese Tortellini*

**Choice of One**

*Garlic Mashed Potatoes*

*Classic Sage Stuffing*

*Rice Pilaf*

*Couscous*

*Potatoes Au Gratin*

*Creamy Macaroni and Cheese*

**Choice of One**

*Roasted Cauliflower*

*Sautéed Green Beans and Caramelized Onions*

*Brussel Sprouts with Pancetta and Bread Crumbs*

*Steamed Pacific Vegetable Blend*

*Yellow Corn Succotash*

**Chef’s Dessert Display**

Coffee, Tea, Decaffeinated Coffee, Iced Tea

**Two Entrée Selections= $28 per person**

**Three Entrée Selections= $30 per person**

***Dinner  
Plated Selections***

**First Course-choice of one**

Garden Salad

Caesar Salad

Spinach Salad

Soup- Broccoli & Cheese, Chicken Vegetable, or Tomato Basil

**Second Course-choice of 3**

Pasta Primavera- **$24**

Three-Cheese Ravioli- **$24**

Garlic & Rosemary Pork Loin- **$26**

Traditional Stuffed Chicken Breast- **$26**

Chicken Cacciatore- **$26**

Chicken Marsala- **$26**

Braised Short Ribs-**$28**

Oven Roasted Beef- **$28**

Filet Mignon- **$35**

Filet of Salmon- **$28**

**Sides- choice of two**Garlic Mashed Potatoes

Sweet Potato Mash

Roasted Potato Medley

Moroccan Couscous with raisin and apricot

Creamy Macaroni and Cheese

Corn Polenta

Roasted Cauliflower

Sautéed Green Beans and Caramelized Onions

Brussel Sprouts with Pancetta

Steamed Pacific Vegetable Blend

Yellow Corn Succotash

**Dessert-choice of one**

Chocolate layer cake

Lemon layer cake

Cheesecake with raspberry sauce

Vanilla Ice Cream with chocolate sauce