



All Breakfast buffets include freshly brewed Regular and Decaffeinated Coffee and assorted Herbal and Specialty Teas.

*All Breakfast buffets must meet a minimum of 30 guests.*

## THE PENN STATER BREAKFAST BUFFET

Chef's Selection of Fresh Fruit  
Selection of Cold Cereals with Milk  
Assorted Pastries and Muffins  
Fresh Bagels served with Cream Cheese, Butter, and Fruit Preserves  
Scrambled Eggs with Cheddar Cheese (GF) (V)  
Bacon and Dutch Style Sausage (GF) (DF)  
Home Fried Potatoes (GF) (DF)  
Freshly Squeezed Orange Juice

**\$19**

## THE HEALTHY START BUFFET

Chef's Selection of Fresh Fruit  
Assorted Muffins  
Selection of Cold Cereals with Milk  
Multigrain Bread with Avocado, Fruit Preserves and/or Butter (V)  
Yogurt and Granola  
Hard Boiled Eggs  
Hot Oatmeal with Brown Sugar and Raisins (DF) (V) (M)  
Scrambled Egg (GF) (V)  
Spinach & Feta Cheese Scrambled Egg (GF) (V)  
Turkey Sausage (GF) (DF)  
Freshly Squeezed Orange Juice

**\$21**

*Added to all menu pricing will be an 21% service charge and 6% tax*

*(V) = Vegetarian (M) = Vegan (meatless) (GF) = Gluten Free (DF) = Dairy Free*



# Breakfast Buffet Enhancements

Add any of the items below to your selected breakfast menu at a *per-person* additional charge.

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Hot Oatmeal, Brown Sugar, and Raisins (DF) (V) (M)

**\$3**

Pancakes, Warm Syrup and Butter (V)

**\$4**

French Toast, Warm Syrup and Butter (V)

**\$4**

Chef's Choice Crustless Quiche (GF)

**\$5**

Blueberry Pancakes, Warm Syrup and Butter (V)

**\$5**

## CHEF ATTENDED OMELET STATION

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Onion, Peppers, Mushrooms, Spinach, Ham,  
Cheddar Cheese, Feta Cheese

**\$9**



**The Penn Stater**  
Hotel & Conference Center

# Culinary Express Breakfast Menu

This menu is designed as a working breakfast for groups consisting of 15 to 30 guests.

Our rolling buffets are self-service, stocked with disposable service wares for your food and beverage items and will be delivered to your meeting room for you to enjoy while working through the breakfast meal period.

To avoid interruption of your meeting, please schedule a delivery and pickup time with us. Pricing is based on 1 - 1 1/2 hours of service.

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## YOUR MENU WILL INCLUDE

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Assorted Pastries  
Fresh Assorted Bagels, Cream Cheese and Butter  
Scrambled Eggs with Cheddar Cheese *served on the side*  
Fresh Smoked Bacon  
Home Fried Potatoes  
Fresh Fruit  
Orange Juice  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

**\$19**

Added to all menu pricing will be an 21% service charge and 6% tax  
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All Luncheon Buffets include Assorted Rolls with Butter and a Hot Beverage & Dessert Station to include Dessert(s) listed on the Menu and Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Specialty Teas, and Iced Tea.

All Luncheon buffets must meet a minimum of 30 guests.

## THE CHEF'S HOSPITALITY LUNCH BUFFET

*The Chef Selected Seasonal Offerings are ideal for groups looking for a variety of creative food selections and are designed to please every palate.*

Fresh Garden Salad with Assorted Dressings  
Two Assorted Gourmet Prepared Salads  
Chef's Selection of Fresh Fruit

Chef Selected Beef or Pork  
Chef Selected Poultry  
Chef Selected Fish

Chef Selected Potato, Rice, or Pasta  
Seasonal Vegetable Medley

A pre-set served dessert at each place setting

**\$21**

ADD a Chef's Choice Dessert Buffet

**\$2.95 per person**

*Added to all menu pricing will be an 21% service charge and 6% tax*

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## SOUP, SALAD, AND SANDWICH BUFFET

*Maximum count for this menu is 250 guests*

Fancy Greens Salad Bar – Romaine, Radicchio, Baby Spinach, Frisee with  
Fresh Vegetables

Assorted Dressings, Croutons, Olives, Cherry Tomatoes,  
Cucumbers, and Shredded Cheddar Cheese  
Two Assorted Gourmet Salads

Sandwiches to include Ham and Cheese on a Kaiser Roll,  
Fresh Roasted Turkey on Whole Wheat and Grilled Vegetables on Focaccia  
Mustard and Mayonnaise

House Made Soup du Jour or House Made Chili

Potato Chips

Cookie and Brownie Platter

**\$20**

## TO YOUR HEALTH BUFFET

Roasted Vegetable Whole Wheat Pasta Salad

Quinoa Kale with Chopped Apples (GF) (DF)

Chef's Selected Fresh Fruit

Rosemary Garlic Roasted Chicken, Jus Lie (GF) (DF)

Provençal Roasted Cod (GF) (DF)

Farro and Barley Mushroom Risotto (V)

Seasonal Vegetable Medley (GF) (DF) (M)

Raspberry and Almond Shortbread (GF)

**\$21**

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## THE SOUTHWEST FAJITA BUFFET

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Garden Salad with Assorted Dressings  
Corn and Flour Tortillas

Southwest Smoked Brisket, Ancho Chili Natural Sauce *(GF) (DF)*  
Grilled Chili-Cumin Chicken, Sautéed Peppers and Onions *(GF) (DF)*  
Cilantro Lime Shrimp, Black Bean and Corn Salsa *(GF) (DF)*

Salsa, Guacamole, Grated Monterey Jack Cheese, Sour Cream, Black Olives, Shaved Lettuce, Chopped Onions, and Diced Tomatoes

Rice Pilaf *(GF) (DF) (M)*  
Tortilla Chips  
Charro Beans *(M)*

Tropical Key Lime Pie and Cinnamon Cookies

**\$22**



All Plated Luncheons include a Selected Entrée, Dessert, Fresh Rolls with Butter, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Herbal Specialty Teas, and Iced Tea.

If selecting multiple entrées (maximum of 2), the highest Entrée price will apply for all meals and Entrée indicator cards will need to be provided by client(s) in advance.

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## ENTRÉE SALAD OPTIONS

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All salad dressing is served on the side

### CHICKEN COBB SALAD *(GF)*

Crisp Romaine, Grilled Breast of Chicken, Hard Cooked Egg, Tomato, Bacon,  
Crumbled Blue Cheese, and Buttermilk Ranch Dressing

**\$23**

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### CHICKEN CAESAR SALAD

Crisp Romaine, Grilled Breast of Chicken, Herbed Croutons, Shaved Parmesan,  
and Creamy Caesar Dressing

**\$18**

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### VEGETARIAN COBB SALAD *(GF) (V)*

Crisp Romaine, Avocado, Hard Cooked Egg, Tomato, Cucumber,  
Crumbled Blue Cheese, and Buttermilk Ranch Dressing.

**\$18**

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## DESSERT OPTIONS

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CHOOSE ONE

New York Style Cheesecake with Strawberry Puree

Layered Chocolate Cake

Pennsylvania Dutch Apple Pie

Key Lime Pie

Salted Caramel Tort

GLUTEN FREE DESSERTS AVAILABLE UPON REQUEST

*Added to all menu pricing will be an 21% service charge and 6% tax*

*(V) = Vegetarian (M) = Vegan (meatless) (GF) = Gluten Free (DF) = Dairy Free*





## ENTRÉE OPTIONS

*Please Select One*

*All Entrees are accompanied by a Chef's Choice Vegetable and Starch menu item.*

ROASTED SALMON (GF)

Citrus Caper Beurre Blanc

**\$31**

GRILLED SIRLOIN STEAK (GF) (DF)

Red Wine Reduction

**\$27**

PARMESAN CRUSTED CHICKEN

Mustard Demi-Glace

**\$22**

GRILLED CHICKEN MARSALA (GF) (DF)

Mushroom Wine Sauce

**\$32**

GRILLED VEGETABLE RAVIOLI (V)

Roasted Pepper Coulis

**\$20**

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CHOOSE ONE

New York Style Cheesecake with Strawberry Puree

Layered Chocolate Cake

Pennsylvania Dutch Apple Pie

Key Lime Pie

Salted Caramel Tort

GLUTEN FREE DESSERTS AVAILABLE UPON REQUEST

*Added to all menu pricing will be an 21% service charge and 6% tax*

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**The Penn Stater**  
Hotel & Conference Center

# Culinary Express Chef's Selected Lunch Menu

This menu is designed as a working lunch for groups consisting of 15 to 30 guests.

Our rolling buffets are self-service stocked with disposable service wares for your food and beverage items and will be delivered to your meeting room for you to enjoy while working through the luncheon meal period.

To avoid interruption of your meeting, please schedule a delivery and pickup time with us. Pricing is based on 1 1/2 hours of service.

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## LUNCHEON MENU WILL INCLUDE A *CHEF SELECTED*

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Fresh Garden Salad with (2) Assorted Dressings  
Soup du Jour  
Salad du Jour  
(2) Chef Selected Sandwiches or Wraps  
Fresh Fruit  
Chips and Dip  
Cookies and Brownies  
Assorted Sodas and Bottled Water

**\$20**

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

*Added to all menu pricing will be an 21% service charge and 6% tax*  
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Your Boxed lunch allows a choice of up to (3)  
Three sandwiches (to include 1 Vegetarian option).

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Boxed Lunch will include Assorted Condiments,  
Individually Bagged Potato Chips, Fresh Whole  
Fruit, Fresh Baked Cookies, Assorted Sodas, and  
Bottled Water.

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Turkey and Cheddar on Kaiser with Lettuce & Tomato

Ham and Swiss on Kaiser with Lettuce & Tomato

Roast Beef and Cheddar on Kaiser with Lettuce & Tomato

Italian Hoagie

Tuna Salad on Kaiser with Lettuce & Tomato

Grilled Vegetable and Hummus on Focaccia

**\$17**



All Dinner Buffets include Assorted Dinner Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal and Specialty Teas.

*All Dinner buffets must meet a minimum of 40 guests.*

## THE PRIME RIB DINNER BUFFET

Fresh Greens Salad with Assorted Toppings and Dressings  
Three Assorted Gourmet Prepared Salads

Chef Carved Slow Roasted Prime Rib of Beef with Au Jus (GF) (DF) and  
Horseradish Sauce

Drunken Jerk Chicken (GF) (DF)

Grilled Filet of Salmon (GF) (DF)

Baked Potato Bar with Sour Cream, Chopped Bacon, and Cheddar Cheese  
Seasonal Vegetable Medley (GF) (DF) (V) (M)

Dessert Buffet  
Chef's Selection of Fresh Fruit

**\$44**

## THE ALL-AMERICAN BUFFET

Mixed Green Salad with Onions and Green Peppers, Served with Assorted  
Dressings

Chef's Selection of Fresh Fruit

Pasta Salad du Jour

Charbroiled Top Sirloin Steak (GF) (DF)

Barbequed Chicken (GF) (DF)

Barbequed Pulled Pork – Texas Style (GF) (DF)

Corn on the Cob with Drawn Butter (seasonal availability) (GF) (V)

Baked Beans (GF) (DF) (V) (M)

Chocolate Brownies and Cookies

Chef Selected Fruit Pie

**\$37**

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## THE PRIME RIB DINNER BUFFET

Fresh Greens Salad with Assorted Toppings and Dressings  
Three Assorted Gourmet Prepared Salads

Chef Carved Slow Roasted Prime Rib of Beef with Au Jus *(GF) (DF)* and  
Horseradish Sauce

Drunken Jerk Chicken *(GF) (DF)*

Grilled Filet of Salmon *(GF) (DF)*

Baked Potato Bar with Sour Cream, Chopped Bacon, and Cheddar Cheese  
Seasonal Vegetable Medley *(GF) (DF) (V) (M)*

Dessert Buffet

Chef's Selection of Fresh Fruit

**\$44**

## THE PENNSYLVANIA SAMPLER

Fresh Salad Greens with Assorted Toppings and Assorted Dressings  
Broccoli Salad with Bacon and Cheddar Cheese

Marinated Mushrooms

Amish Macaroni Salad

Chef's Selection of Fresh Fruit

Braised Beef with Potato Pancakes

Pretzel Crusted Chicken with Honey Mustard Sauce

Chef Selected Fresh Catch

Roasted Garlic Smashed Potatoes

Seasonal Vegetable Medley

*SERVED* Pennsylvania Dutch Apple Pie

**\$32**

ADD Penn State Berkey Creamery Vanilla Ice Cream to our Apple Pie

**\$2**

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## ITALIAN DINNER BUFFET

Fresh Salad Greens with Assorted Toppings and Dressings

Fresh Seasonal Fruit Salad

Antipasto Display with Italian Cheeses and Fresh Artisan Breads, including  
Herb Focaccia  
and Garlic Breads

Shrimp Scampi Sautéed in Garlic Butter over Rice (GF)

Braised Beef Short Ribs (GF) (DF)

Roasted Breast of Chicken, with Pesto, Jus Lie (GF)

Penne Alfredo (V)

Broccoli with Garlic and Lemon (GF) (DF) (V) (M)

*SERVED* Traditional Tiramisu

**\$37**

## THE HEART – HEALTHY DINNER BUFFET

Fresh Salad Greens with Assorted Toppings and Dressings

Grilled Marinated & Chilled Vegetables Display (GF) (DF) (V) (M)

Roasted Tomato and Lentil Salad with White Balsamic (GF) (DF) (V) (M)

Chef's Selection of Fresh Fruit

Grilled Breast of Turkey, London Broil Style (DF)

Seared Filet of Salmon, Fresh Herb Vinaigrette (GF) (DF)

Rosemary Garlic Pork Loin, Natural Sauce (GF) (DF)

Whole Wheat Pasta with Pesto and Grilled Vegetables (GF) (DF)

Seasonal Vegetable Medley (GF) (DF) (V) (M)

*SERVED* Sorbet

**\$36**

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## THE CLASSIC TAILGATE BUFFET

Chef's Selection of Fresh Fruit  
Fresh Vegetable Crudités with Ranch Dip  
Cucumber and Tomato Salad (GF) (DF) (V) (M)  
Coleslaw (GF) (V) (M)

Barbecued Chicken (GF) (DF)  
Grilled Hamburgers (GF) (DF) with Potato Rolls  
All Beef Frankfurters (GF) (DF) with Hot Dog Rolls  
Accompaniments to include Cheddar Cheese, Sliced Tomatoes, Pickles,  
Lettuce, Onions, Relish, and Condiments

Corn on the Cob (seasonal availability) (GF) (DF) (V) (M)  
Baked Beans (GF) (DF) (V) (M)

Apple Pie and Cookies

**\$31**

ADD A Chef Manned Grilling Station

**\$4 per person**

## THE CHEF'S HOSPITALITY DINNER BUFFET

*The Chef Selected Seasonal Offerings are designed to please every palate.*

Fresh Greens Salad with Assorted Toppings and Dressings  
Three Assorted Gourmet Prepared Salads

Chef Selected Beef or Pork  
Chef Selected Poultry  
Chef Selected Fish

Chef Selected Potato, Rice, or Pasta  
Seasonal Vegetable Medley (V)

A pre-set dessert at each place setting

**\$29**

ADD a Chef's Choice Dessert Buffet

**\$3.50 per person**

*Added to all menu pricing will be an 21% service charge and 6% tax*

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All plated dinners include a choice of Salad, Entrée, Seasonal Vegetables and Starch, Dessert, Fresh Rolls with Butter, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Herbal and Specialty Teas.

When selecting multiple entrées (maximum of 3) – include one Vegetarian Entrée. The highest Entrée price will apply for all Entrees. Entrée indicator cards will need to be provided by client(s) in advance.

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## PLATED SALAD OPTIONS

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All salad dressing is served on the side.

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### MIXED GREEN SALAD

Crisp Seasonal Vegetables and White Balsamic Vinaigrette (GF) (DF) (V) (M)

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### SPINACH SALAD

Cherry Tomato, Red Onion, Crumbled Feta Cheese,  
and Golden Raisin Vinaigrette (GF) (V)

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### ROMAINE SALAD

Radicchio, Cherry Tomato, Bell Pepper, Red Onion  
and Creamy Peppercorn Dressing (GF) (V)





## PLATED SINGLE ENTRÉE OPTIONS

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All Entrees are accompanied by a Chef's Choice Vegetable and Starch menu item.

*Please Select One*

### FILET MIGNON

Cabernet Reduction (GF) (DF)

**\$63**

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### BRAISED BEEF SHORT

Braising Jus (GF) (DF)

**\$58**

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### BONE-IN PORK CHOP

Apple Bacon Jus (GF) (DF)

**\$54**

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### SLOW ROASTED BEEF SIRLOIN

Horseradish Au Jus (GF) (DF)

**\$44**

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### HERB GOAT CHEESE STUFFED CHICKEN BREAST

Mushroom Marsala Sauce (GF)

**\$42**

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PARMESAN-CRUSTED BREAST OF CHICKEN

Mustard Demi-Glace

**\$42**

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FILLET OF SALMON

Champagne, and Saffron Vinaigrette (GF) (DF)

**\$43**

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THREE CHEESE RAVIOLI

with Smoked Portobello Ragout (V)

**\$25**

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GRILLED EGGPLANT CANNELLONI

Capellini, Sun Dried Tomato and Fresh Basil (V)

**\$25**

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COCONUT & RED CURRY VEGETABLES

Basmati Rice (GF) (DF) (V) (M)

**\$25**

*Added to all menu pricing will be an 21% service charge and 6% tax*

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## Plated Duet Entrée Options

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All Entrees are accompanied by a Chef's Choice Vegetable and Starch menu item.

*Please Select One*

### PETITE FILET AND LUMP CRAB CAKE

Dijon Cream Sauce

**\$70**

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### PETITE FILET AND SHRIMP

Horseradish Au Jus (GF) (DF)

**\$68**

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### SLOW ROASTED BEEF SIRLOIN AND SALMON

Cabernet Reduction (GF) (DF)

**\$60**

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### PARMESAN CRUSTED CHICKEN BREAST AND SHRIMP

Mustard Demi-Glace and Whiskey Chive Beurre Blanc

**\$52**

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## DESSERT OPTIONS

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*Please Select One*

New York Style Cheesecake with Strawberry Puree

Chocolate Truffle Bomb

Pennsylvania Dutch Apple Pie

Salted Caramel Torte

Key Lime Pie

*Gluten Free Desserts Available Upon Request*

*Added to all menu pricing will be an 21% service charge and 6% tax*

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## CARVING STATIONS

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Add any of the stations below to your selected dinner menu at additional cost per-person.

All Carving Stations must meet a minimum of 50 guests and are served with Sliced Rolls

### PRIME RIB OF BEEF, AU JUS (GF) (DF)

Horseradish Cream

**\$20**

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### SALMON EN CROÛTE

Beurre Blanc and Lemon Caper Aioli

**\$14**

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### ROASTED BEEF TOP SIRLOIN (GF) (DF)

Bordelaise and Horseradish Cream

**\$13**

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### GLAZED HAM (GF) (DF)

Balsamic Jus Lie and Homemade Apple Sauce

**\$11**

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### ROAST TURKEY BREAST (GF) (DF)

Home Style Gravy and Cranberry Aioli

**\$10**

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## PENN STATE CREAMERY ICE CREAM STATION

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Add this station to your selected dinner menu at an additional cost per person.

This Station must meet a minimum of 50 guests.

### THREE ICE CREAM FLAVORS

Vanilla

Chocolate

Flavor Du Jour

### TOPPINGS

Chocolate and Caramel Syrup

Whipped Cream

Crushed Oreos

Reese's Peanut Butter Cups

M&Ms

Sprinkles

Cherries

**\$15 per person**

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**The Penn Stater**  
Hotel & Conference Center

# Culinary Express Dinner Menu

This menu is designed as a working dinner for groups consisting of 20 to 40 guests.

Our rolling buffets are self-service stocked with disposable service wares for your food and beverage items and will be delivered to your meeting room for you to enjoy while working through the dinner meal period.

To avoid interruption of your meeting, please schedule a delivery and pickup time with us.

Pricing is based on 1 1/2 hours of service.

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## Your menu will include

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Fresh Garden Salad with (2) Dressings

Roasted Potato Salad *(GF) (DF)*

Soup du Jour

Grilled Chicken Caesar on Focaccia

Roast Beef and Cheddar on Sourdough Roll

Grilled Portabella and Hummus on Focaccia *(V) (M)*

Chef's Selection of Fresh Fruit

New York Style Cheesecake

Assorted Soda and Bottled Water

**\$28**

*Added to all menu pricing will be an 21% service charge and 6% tax*

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Pricing is Based on a 1 1/2 Hour Menu and Service Time - per Guest.

Minimum of 25 Guests

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## The Bronze Reception

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### DISPLAYED ITEMS

Cheese Board with an Assortment of Domestic Cheeses, served with Crackers  
and Whole Grain Mustard

Fresh Vegetable Crudites with Ranch Dip

Pretzels and Potato Chips with Onion Dip

**\$10**

*Added to all menu pricing will be an 21% service charge and 6% tax*

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## THE SILVER RECEPTION

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### DISPLAYED ITEMS

Cheese Board with Cured Meats, served with Crackers and Whole Grain Mustard

Fresh Vegetable Crudités with Ranch Dip

Fresh Fruit Display

House Pico De Gallo & Tortilla Chips (V)

**\$11.50**

## SILVER RECEPTION ADD TWO HORS D'OEUVRES

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Roma Tomato and Cucumber Bruschetta (V) (M)

Smoked Salmon Canapés

Curry Pulled Chicken Salad on Pita Chip (DF)

Chicken Quesadillas

Edamame Potstickers (DF) (V)

Suzy Wong Egg Rolls

Sicilian Beef Arancini

Mushroom and Caramelized Onion Flatbread (V)

Coconut Chicken with Horseradish Orange Dipping Sauce (DF)

Buffalo Chicken Flatbread

**Two Chef Selected Appetizers - Let the chef decide and get two for the price of one**

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BUTLERED

**\$18.50**

DISPLAYED

**\$21**

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## THE GOLD RECEPTION

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### DISPLAYED ITEMS

Local and International Cheese Display of Aged and Ripened Cheeses, served with Crackers, Local Mustard, and Jelly.

Grilled and Roasted Vegetable Display with Hummus and Toasted Focaccia

Spicy Feta Dip with Grilled Pita

**\$13**

## GOLD RECEPTION ADD TWO HORS D'OEUVRES

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Baby Shrimp and Gazpacho Shooter *(GF) (DF)*

Warm Brie Croustades with Glazed Dried Fruit *(V)*

Grilled Vegetable Bruschetta *(V)*

Crab & Mango Salad Phyllo Cup *(V)*

Asian Tuna Poke on Sticky Rice Croustade *(V)*

Chicken Potstickers *(DF)*

Chicken Brochettes *(GF) (DF)*

Spinach Spanakopita *(V)*

Scallops Wrapped in Bacon

White Bean Cake with Smoked Duck

Stuffed Mushrooms with Boursin and Spinach *(GF) (V)*

Asian Beef Roulade

**Two chef selected appetizers - Let the chef decide and get two for the price of one**

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BUTLERED

**\$18.50**

DISPLAYED

**\$21**

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## BUILD YOUR RECEPTION

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Please Select Three Displayed Items

Domestic Cheese Board with Crackers and Whole Grain Mustard

Fresh Vegetable Crudités with Ranch Dip

Fresh Seasonal Fruit Display

Cheese Board with Cured Meats, Crackers and Whole Grain Mustard

Spinach Alfredo Dip with Chicken, Croustades and Grilled Pita

House Pico De Gallo & Tortilla Chips (V)

Pretzels and Potato Chips with Onion Dip (V)

Warm Spinach Dip with Croustades and Grilled Pita (V)

Warm Buffalo Chicken Dip with Croustades and Grilled Pita (V)

**\$14.50**

## ADD TWO HORS D'OEUVRES FROM THE SILVER OR GOLD RECEPTION

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BUTLERED

**\$19.50**

DISPLAYED

**\$22**

*Added to all menu pricing will be an 21% service charge and 6% tax*

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\$250.00 *per bar* **MINIMUM** applies. If the minimum is not met, the difference between the \$250.00 and the total sales per bar, plus service fee, will be charged.

## HOUSE LIQUOR

**\$9 Per Glass**

## PREMIUM LIQUOR

**\$11 Per Glass**

Whiskey/Bourbon  
Scotch  
Gin  
Vodka  
Rum  
Tequila  
Liqueurs  
Vermouth

## BEER SELECTIONS FOR YOUR EVENT MAY INCLUDE

### CLASSIC BEER

**\$6 per bottle**

Yuengling Lager  
Michelob Ultra  
Miller Light

### CRAFT/SPECIALTY BEER

**\$8 per bottle**

Blue Moon  
Angry Orchard  
Yards Pale Ale  
Troegs Perpetual  
New Trail Broken Heels

## HOUSE WINE

*Our beverage manager will choose an appropriate selection of these varietals:*

**\$9 per glass**  
**\$40 per bottle**

White Zinfandel  
Pinot Grigio  
Chardonnay  
Merlot  
Cabernet Sauvignon

## PREMIUM WINE

**\$11 per glass**  
**\$60 per bottle**

White Zinfandel  
Pinot Grigio  
Chardonnay  
Merlot  
Cabernet Sauvignon



Beverage service for consumption bars

A warm and gracious way to end your evening.

Add the Cordial Bar to the Signature Coffee Station for an **additional** cost *per item, per person*.

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## SIGNATURE COFFEE STATION

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Signature Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee

Accompanied by Rock Candy Stirrers, Whipped Cream, Chocolate Covered Espresso Beans, and Chocolate Shavings

**\$14**

## IMPORTED CORDIAL BAR

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Amaretto DiSaronno

B&B

Bailey's Irish Cream

Courvoisier VS

Drambuie

Grand Marnier

Kahlua

Sambuca Romana

**\$12**

*Added to all menu pricing will be an 21% service charge and 6% tax*

*(V) = Vegetarian (M) = Vegan (meatless) (GF) = Gluten Free (DF) = Dairy Free*



## COLD SERVED INDIVIDUAL BEVERAGES

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Assorted Soda	\$3
Bottled Water	\$3
Bottled Juice	\$3
Sparkling Water	\$4

## COLD SERVED DISPENSED BEVERAGES

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Fruit Infused Waters	\$4
Specialty Punch	\$4

## HOT SERVED BEVERAGES

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Coffee and Decaffeinated Coffee	\$3.25
Assorted Specialty and Herbal Tea	\$3.25