



All Breakfast buffets include freshly brewed Regular and Decaffeinated Coffee, assorted Teas and Fresh Orange Juice.

*All Breakfast buffets must meet a minimum of 30 guests & are priced for 1.5 hours of service.*

## THE PENN STATER

Fresh Fruit  
Cold Cereals / Milk  
Greek Yogurt  
Assorted Pastries  
Toast / Butter / Fruit Preserves  
  
Scrambled Eggs / Cheddar Cheese (GF) (V)  
Bacon and Dutch Style Sausage (GF) (DF)  
Home Fried Potatoes (GF) (DF)

**\$22**

## THE HEALTHY START

Fresh Fruit  
Greek Yogurt  
Granola  
Avocado Toast Bites with Hard Boiled Egg Slices (DF)  
Toast / Butter / Fruit Preserves  
  
Roasted Tomato Florentine Frittata (GF) (V)  
Scrambled Eggs / Cheddar Cheese (GF) (V)  
Baked Oatmeal (V)  
Turkey Sausage (GF) (DF)

**\$22**



## BREAKFAST BUFFET MENUS

All Breakfast buffets include freshly brewed Regular and Decaffeinated Coffee, assorted Teas and Fresh Orange Juice.

*All Breakfast buffets must meet a minimum of 30 guests & are priced for 1.5 hours of service.*

### EARLY RISER

Fresh Fruit  
Cold Cereals / Milk  
Greek Yogurt  
Assorted Pastries  
Toast / Butter / Fruit Preserves

Scrambled Eggs / Cheddar Cheese (GF) (V)  
Bacon (GF) (DF)  
Corned Beef Hash (GF)

**\$23**



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

## FRITTATAS

- Mushroom / Kale / Gouda (GF) \$5
- Southwest (GF) \$5
- Avocado / Bacon / Cheddar (GF) \$5
- Roasted Red Peppers and Boursin (GF) \$5
- Ham and Swiss (GF) \$5

## SWEET ADDITIONS

- Baked Oatmeal (VG) \$4
- Buttermilk Pancakes (V) \$4
- Vanilla French Toast (V) \$5
- Blueberry Pancakes (V) \$5
- Bananas Fosters French Toast (V) \$6
- Cheese Blintzes with Fruit Compote (V) \$6

## SAVORY ADDITIONS

- Biscuits and Sausage Gravy \$4
- Cheddar Grits (GF) (V) \$4



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

## CHEF ATTENDED OMELET STATION

**\$10**

**One Attendant per 50 Guests at \$125 each**

Whipped Eggs  
Tomato  
Onion  
Peppers  
Mushroom  
Spinach  
Cheddar  
Feta  
Bacon  
Ham

## WAFFLE STATION

**\$8**

Fresh Belgium Waffles (V)  
Whipped Cream  
Maple Syrup  
Butter  
Fruit Compote





All Lunch Buffets include Dessert(s) listed on the menu and freshly brewed Regular & Decaffeinated Coffee, Assorted Teas and Iced Tea.

All Lunch buffets must meet a minimum of 30 guests & are priced for 1.5 hours of service.

## THE CHEF'S CHOICE 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.*

Tossed Garden Salad / Two Dressings  
Two Composed Salads Du Jour  
Fresh Fruit  
Rolls and Butter

Chef Selected Beef/Pork  
Chef Selected Poultry  
Chef Selected Seafood  
Chef Selected Starch  
Chef Selected Vegetable

Dessert Buffet Included  
Upgrade to Served or Preset Dessert \$3pp

**\$23**



## SOUP, SALAD, AND SANDWICH BUFFET

House Made Soup Du Jour  
Marinated Grilled Chicken Breasts (GF) (DF)  
Sliced Roast Beef (GF) (DF)  
  
Mixed Baby Greens  
Cucumber / Tomato / Red Onion / Olives  
Roasted Red Peppers / Bleu Cheese  
Two Dressings  
Tuna Salad (GF) (DF)  
Ciabatta / Whole Wheat Bread  
Sliced Tomato / Leaf Lettuce / Sliced Cheeses  
Mayonnaise / Horseradish Cream / Honey Mustard  
  
Mini Pretzels  
Dessert Buffet Included  
Upgrade to Served or Preset Dessert \$3pp

**\$24**

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## THE COOKOUT

Tossed Garden Salad  
Two Dressings  
Coleslaw (GF)  
Fresh Fruit  
  
Grilled Hamburgers (GF) (DF)  
Hotdogs (GF) (DF)  
Ranch Potato Wedges  
Grilled Vegetables (GF) (DF)  
  
Hamburger and Hotdog Buns / Sliced Tomato  
Leaf Lettuce / Sliced Red Onion  
Sliced Cheddar / Sliced American Cheese / Pickles / Relish  
Ketchup / Mustard / Mayonnaise  
  
Dessert Buffet Included  
Upgrade to Served or Preset Dessert \$3pp

**\$25**



## HAPPY VALLEY

Tossed Garden Salad / Two Dressings  
Macaroni Salad  
Fresh Fruit (GF) (VG)  
Rolls and Butter  
  
Chicken Pot Pie  
Pierogies / Caramelized Onions / Kielbasa  
Seafood Selection  
Sour Cream and Onion Mashed Red Potatoes (GF)  
Seasonal Vegetables (GF) (DF) (VG)  
  
Dessert Buffet Included  
Upgrade to Served or Preset Dessert \$3pp

**\$25**

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## DELICATESSEN PRE-MADE SANDWICHES

Tossed Garden Salad / Two Dressings  
Two Composed Salads Du Jour  
Fresh Fruit  
  
Turkey and Provolone / Lettuce  
Tomato / Kaiser Roll  
Tuna Salad Wrap / Lettuce / Tomato (DF)  
Roast Beef and Cheddar / Lettuce  
Tomato / Kaiser Roll  
  
Dessert Buffet Included  
Upgrade to Served or Preset Dessert \$3pp

**\$24**



Your food and beverage items will be delivered to your meeting room for you to enjoy while working through the meal period.

Pricing is based on 1.5 hours of service for 15 -30 guests.

## BREAKFAST MENU WILL INCLUDE

Hand Fruit  
Cold Cereals / Milk  
Assorted Pastries  
  
Scrambled Eggs / Cheddar Cheese (GF) (DF)  
Bacon (GF) (DF)  
Home Fried Potatoes (GF) (DF)

**\$20**

## LUNCH MENU WILL INCLUDE

Tossed Garden Salad / Two Dressings  
Potato Salad (GF)  
Pasta Salad  
Fresh Fruit  
  
Three Chef-Selected Cold Prepared Sandwiches  
  
Cookies and Brownies

**\$21**

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

Added to all menu pricing will be an 21% service charge and 6% tax  
(V) = Vegetarian | (VG) = Vegan | (GF) = Gluten Free | (DF) = Dairy Free





## BOXED LUNCH MENU

Your boxed lunch allows a choice of up to three sandwiches (to include one vegetarian option).

Condiments / Bagged Potato Chips / Hand Fruit  
Cookies or Brownies / Bottled Drink

### CHOOSE UP TO THREE OPTIONS:

Chef's Salad - Greens / Ham / Turkey / Bacon / Hard Boiled Egg / Cheddar

Roast Beef and Cheddar / Lettuce / Tomato / Kaiser Roll

Ham and Swiss / Lettuce / Tomato / Kaiser Roll

Turkey and Provolone / Lettuce / Tomato / Kaiser Roll

Chicken Salad Wrap / Lettuce / Tomato

Italian Meats and Provolone / Lettuce / Tomato / Sub Roll

Tomato Caprese / Fresh Mozzarella / Pesto / Balsamic / Ciabatta (V)

Tomato / Cucumber / Kale / Chickpeas / Onion / Pita / Lemon Olive Oil (VG)

**\$24**



All Dinner Buffets include Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas.

All Dinner buffets must meet a minimum of 40 guests & are priced for 1.5 hours of service.

## THE CHEF'S CHOICE DINNER 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.*

Tossed Garden Salad / Two Dressings  
Three Composed Salads Du Jour  
Rolls and Butter

Chef Selected Beef/Pork  
Chef Selected Poultry  
Chef Selected Seafood  
Chef Selected Starch  
Chef Selected Vegetable

Dessert Buffet Included  
Upgrade to Served Chef's Choice Dessert \$4pp

**\$32**



## PRIME RIB

Tossed Garden Salad / Two Dressings

Chopped Wedge Salad: Tomato / Egg / Bacon / Bleu Cheese / Sweet  
Onion Dressing (GF)

Chilled Grilled Asparagus / Balsamic / Shaved Parmesan (GF) (V)

Roasted Onion Barley Salad (DF) (V)

Rolls and Butter

Slow Roasted Chef Carved Prime Rib / Au Jus / Horseradish Cream (GF) (DF)

Chicken Au Poivre / Brandy Cream Sauce (GF)

Broiled Salmon / Creamed Spinach (GF)

Baked Potato Bar / Sour Cream / Bacon / Cheddar / Scallions (GF) (DF)

Seasonal Vegetables (GF) (DF) (VG)

Dessert Buffet Included

Upgrade to Served Chef's Choice Dessert \$4pp

**\$52**

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## MEDITERRANEAN

Panzanella Salad (V)

Spicy Feta Dip / Pita (GF) (V)

Hummus Platter / Vegetables / Pita (GF) (VG)

Chilled Grilled Vegetable Display (GF) (VG)

Rolls and Butter

Braised Beef / Gnocchi

Seared Chicken Marsala (GF)

Shrimp Penne / Sundried Tomato Cream

Risotto Milanese (GF) (V)

Roasted Zucchini / Peppers / Tomatoes (GF) (VG)

Dessert Buffet Included

Upgrade Served Chef's Choice Dessert \$4pp

**\$38**



## SOUTHWEST

Tex-Mex Salad

Black Beans / Corn / Tomato / Red Onion / Chipotle-Ranch (GF)

Seven Layer Dip / Tortilla Chips (V)

Street Corn Platter (GF) (V)

Rolls and Butter

Cumin Smoked Flank Steak / Roasted Jalapeno Demi (DF)

Chipotle-Lime Grilled Chicken (GF) (DF)

Chili Dusted Shrimp / Roasted Tomato / Chimichurri (GF) (DF)

Spanish Style Rice Pilaf (GF) (VG)

Hot Honey Roasted Carrots (GF) (V)

Dessert Buffet Included

Upgrade to Served Chef's Choice Dessert \$4pp

**\$34**

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## TAILGATE

Tossed Garden Salad / Two Dressings

Pasta Salad

Coleslaw (GF)

Fresh Fruit

Grilled Hamburgers (GF) (DF)

Hotdogs (GF) (DF)

Barbeque Chicken Breasts (GF) (DF)

Ranch Potato Wedges (V)

Baked Beans (GF) (VG)

Corn on the Cob (GF)

Hamburger and Hotdog Buns / Sliced Tomato / Leaf Lettuce

Sliced Red Onion / Sliced Cheddar / Sliced American / Pickles / Relish

Ketchup / Mustard / Mayonnaise

Dessert Buffet Included

Upgrade to Served Chef's Choice Dessert \$4pp

**\$34**





## THE PIT

Tossed Garden Salad / Two Dressings  
Potato Salad (GF)  
Macaroni Salad  
Cornbread

Smoked Brisket / Pickled Red Onion (GF) (DF)  
Pulled Pork (GF) (DF)  
Slider Buns  
Barbeque Bone-In Chicken (GF) (DF)  
Mac N' Cheese  
Baked Beans (GF) (VG)  
Braised Greens (GF)

Dessert Buffet Included  
Upgrade to Served Chef's Choice Dessert \$4pp

**\$38**

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## COMFORTS OF HOME

Tossed Garden Salad / Two Dressings  
Broccoli and Bacon Salad (GF)  
Macaroni Salad  
Rolls and Butter

Bacon Wrapped Meatloaf / Pan Gravy (DF)  
Fried Chicken  
Broiled Cod / Mustard Cream Sauce (GF)  
Mashed Potatoes (GF)  
Garlicy Green Beans (GF)

Dessert Buffet Included  
Upgrade to Served Chef's Choice Dessert \$4pp

**\$36**



Add any of the items below to your selected menu  
at a *per-person* additional charge. Minimum of 30 guests.

### CARVING STATION

One attendant per 125 guests at \$125 each

Prime Rib (GF) (DF) / Au Jus / Horseradish Cream (GF) \$23  
Roasted Sirloin (GF) (DF) / Au Jus / Horseradish Cream (GF) \$14  
Turkey Breast (GF) (DF) / Pan Gravy (DF) \$12  
Glazed Ham (GF) (DF) / Apricot Gastrique (GF) (DF) \$12

### PASTA STATION

Choice of self-serve or attended

One attendant per 75 guests at \$125 each

Choose Two

Penne / Farfalle / Fettuccini / Cheese Tortellini

Choose Two

Marinara / A la Vodka / Pesto Cream / Alfredo / Bolognese

Choose Two

Italian Sausage / Grilled Chicken / Meatballs / Sauteed Shrimp

Included:

Olives / Spinach / Broccoli / Banana Peppers

Roasted Red Peppers / Shaved Parmesan / Shredded Mozzarella

Crushed Red Pepper

**\$18**



### VEGAN/VEGETARIAN BUFFET ENTREES

Mushroom and English Pea Risotto (V) (GF)

Grilled Eggplant Caponata / Penne (VG)

Sundried Tomato Florentine / Farfalle (V)

Baked Ziti (V)

Roasted Vegetables / Thai Coconut Curry

Pineapple Rice (VG) (GF)

Tofu Stir Fry / Sticky Rice (VG)

**\$6 each**

### SOUP STATION

Chef's Seasonal Soup \$3

Lobster Bisque \$6

Traditional Beef Chili (GF) (DF) \$5

Tomato Bisque (GF) (V) \$4

Broccoli Cheddar (V) \$4

New England Clam Chowder \$5

Tuscan Sausage and White Bean (GF) \$5

### BAKED POTATO BAR

Idaho Potatoes (GF) (DF)

Sweet Potatoes (GF) (DF)

Crumbled Bacon / Scallions / Cheddar Cheese

Sour Cream / Butter

Cinnamon Sugar / Maple Syrup

**\$9**

Added to all menu pricing will be an 21% service charge and 6% tax  
(V) = Vegetarian | (VG) = Vegan | (GF) = Gluten Free | (DF) = Dairy Free



### MAC N' CHEESE BAR

Classic Golden Mac N' Cheese  
Marinated Shrimp / Grilled Chicken / Bacon  
Parmesan / Feta / Bleu Cheese  
Green Peas / Broccoli / Black Olives / Fresh Herb  
Fresh Herb Mix / Crushed Red Pepper  
Basil Pesto / Chipotle Aioli / Roasted Garlic Sauce

**\$11**

### ICE CREAM

Penn State Berkey Creamery Ice Cream  
Vanilla / Chocolate / Flavor Du Jour  
  
Chocolate Sauce / Caramel Sauce / Whipped Cream  
Crushed Oreos / Reese's Peanut Butter Cup Pieces / M&M's  
Sprinkles / Cherries

**\$15**

### WARM DESSERT

CHOOSE ONE  
Apple Crisp  
Mixed Berry Crisp  
Peach Cobbler

Upgrade to add Berkey Creamery Ice Cream \$4pp

**\$7**





### PREMIUM DESSERT BUFFET

Assorted Macarons / Petits Fours / Cheesecake / Raspberry  
Almond Bars  
Deluxe Chocolate Cake / Layered Berry Cake

**\$5**

### COFFEE AND HOT COCOA

Fresh Coffee / Decaf / Hot Cocoa  
Chocolate Sauce / Caramel Sauce / Whipped Cream  
Mini Marshmallows / Sprinkles / Cocoa Powder  
Rock Candy Stirrers / Peppermint Sticks

**\$7**



# PLATED DINNER OPTIONS

## SALADS

Choice of one preset or served salad course

### Garden

Mixed Baby Greens / Tomato / Cucumber / Carrot

White Balsamic Vinaigrette (VG) (GF) (DF)

### Spinach

Roasted Red Pepper / Red Onion / Bleu Cheese

Champagne-Dijon Vinaigrette (V) (GF)

### Mediterranean

Romaine / Tomato / Cucumber / Olive / Feta

Lemon-Herb Vinaigrette (GF) (V)

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## ENTREES

Choice of two proteins and one vegetarian option

Served with Chef's choice of side starch & vegetable

7oz Grilled Filet Mignon \$68

10oz Grilled NY Strip \$62

12oz Slow Roasted Prime Rib \$62

8oz Carved Sirloin \$46

12oz Bone-In Grilled Pork Chop \$56

### Suggested Sauces

Marsala (GF), Bordelaise (DF), Roasted Garlic Demi (DF),

Bourbon Mustard Demi (DF), Brandy Cream Demi

7oz Broiled Salmon \$46

Five Marinated Shrimp \$44

Two 3oz Crab Cakes \$54

8oz Grilled Mahi Mahi \$44

### Suggested Sauces

Saffron Cream (GF), Piccata (GF), Bruschetta (VG) (GF), Chimichurri (VG) (GF),

Pineapple Salsa (VG) (GF), Roasted Red Pepper Coulis (VG) (GF)

-CONTINUED-



## PLATED DINNER OPTIONS

10oz Seared Airline Chicken Breast (GF) (DF) \$44  
Chicken Roulade filled with Boursin and Spinach \$46  
6oz Seared Chicken Breast (GF) (DF) \$38

### Suggested Sauces

Marsala (GF), Piccata (GF), Roasted Red Pepper Coulis (GF) (VG),  
Boursin Cream (GF), Bruschetta (GF) (DF), Brandy Cream Demi

Roasted Lamb Rack \$70  
Roasted Duck Breast \$72

### Suggested Sauces

Roasted Garlic Demi (DF), Port-Cherry Demi (DF), Bourbon Mustard Demi  
(DF)

### **VEGETARIAN/VEGAN**

#### Cheese Ravioli

Smoked Mushrooms/ Herb Cream Sauce (V) \$28

#### Stuffed Eggplant

Kale / Sundried Tomato / Parmesan / Mozzarella (V)(GF) \$28

#### Indian Curry

Tofu / Roasted Vegetable / Rice / Chickpeas (VG) (GF) \$26

### **SERVED DESSERT**

#### CHOOSE ONE

Vanilla Cheesecake  
Chocolate Cake  
Carrot Cake  
Apple Pie

Add a scoop of Berkey Creamery Ice Cream \$4pp



## ADD TO ANY ENTREE

Three Broiled Shrimp \$10  
4oz Salmon Filet \$10  
3oz Broiled Crab Cake \$12

## SERVED PREMIUM DESSERTS UPGRADE

CHOOSE ONE

Caramel Apple Custard Cake  
Salted Caramel Crunch Cake  
Limoncello Cheesecake  
Bourbon Pecan Pie  
Chocolate Peanut Butter Mousse Cake  
Tiramisu

**\$4**





## PLATED DISPLAYS

Cheese Board (V) \$8

*Assortment of Four Cheeses / Fruit Compotes / Crostini*

Artisanal Cheese Board (V) \$12

*Small Batch Made Cheeses / Fruit Compotes / Crostini*

Charcuterie Board (GF) \$16

*Cured Meats / Artisanal Cheeses / Fruit Compotes / Crostini*

Crudit  (GF) (V) \$8

*Assorted Raw Vegetables / Ranch Dipping Sauce*

Chilled Grilled Vegetables (GF) (VG) \$8

*Assorted Grilled Marinated Vegetables / Basil / Balsamic*

Hummus Display (VG) \$6

*Grilled Pita / Fresh Vegetables / Olive oil*

Antipasto Display (GF) \$12

*Cured Italian Meats / Mozzarella / Pickled Vegetables / Olives  
Grilled Vegetables / Balsamic*

Pretzel Board \$10

*Array of Sweet and Savory Pretzels / Mustards and Dips*

Spinach Artichoke Dip \$11

*Savory Creamy Dip / Crostini / Grilled Pita*

Buffalo Chicken Dip \$11

*Spicy Creamy Dip / Crostini / Grilled Pita*

Chilled Poached Salmon Side (GF) (DF) (feeds 50) \$200ea

*Lemon Aioli*

Cocktail Shrimp (GF) (DF) \$14

*Poached Shrimp / Cocktail Sauce / Lemon*



## HOT

Stuffed Mushrooms (V) (GF) \$5

*Boursin / Spinach*

Bacon Wrapped Scallops (GF) (DF) \$7

*Sriracha-Maple Glaze*

Pot Stickers (DF) \$4

*Choose from Pork or Edamame (V) / Asian Style Dip*

Satay Chicken (GF) (DF) \$4

*Marinated Chicken Skewer / Spicy Peanut Dip*

Asparagus and Asiago Phyllo (V) \$4

*Savory Filled Pastry*

Falafel (V) \$4

*Chickpea Fritter / Spicy Yogurt Dip*

Merguez Meatballs (DF) \$5

*Lamb Sausage / Cherry-Mustard Demi*

Salmon En Croute \$5

*Salmon / Herb Cream Cheese / Puff Pastry*

*UPGRADE TO PLATED DISPLAY OF HORS D'OEUVRES \$6pp*



## PASSED HORS D' OEUVRES

### COLD

Smoked Trout Canapes \$5  
*House Smoked Trout / Crostini*

Roast Beef and Boursin \$5  
*Shaved Roast Beef / Boursin / Roasted Red Peppers / Balsamic*

Cucumber Cups (GF) (V) \$4  
*Honeyed Goat Cheese / Blueberries / Almonds*

Tomato Bruschetta (V) \$4  
*Bruschetta / Mozzarella / Balsamic / Crostini*

Tuna Crudo \$5  
*Marinated Raw Tuna / Sticky Rice Cake*

Bacon N' Eggs (DF) \$5  
*Bacon Jam / Hard Boiled Egg / Bagel Chip*

Poached Pear (V) \$4  
*Blue Cheese Crème Fraiche / Walnut / Tartlet Shell*

*UPGRADE TO PLATED DISPLAY OF HORS D'OEUVRES \$6pp*



# DISPLAYED HORS D' OEUVRES

## DIPS & CHIPS

Chips and Salsa (VG) \$3  
*Tortilla Chips / House Made Salsa*

Housemade Potato Chips (V) \$3  
*Bleu Cheese and Balsamic Dip*

Tzatziki (V) \$4  
*Yogurt Cucumber Dip / Pita*

Tapenade (VG) \$5  
*Olive Spread / Crostini*

Spicy Feta Dip (GF) (V) \$5  
*Feta / Roasted Red Peppers / Pita*

Charred Eggplant Caponata (VG) \$4  
*Eggplant Spread / Olives / Capers / Crostini*

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## PIZZA, FLATBREADS, AND SLIDERS

### WHOLE PIZZAS, 12 SLICES EACH

Cheese \$31 / Pepperoni \$34/ Veggie \$34 / White \$31

### FLATBREADS

Buffalo Chicken \$7  
*Chicken / Ranch / Tomato / Cheese Blend / Buffalo Sauce*

Mushroom and Kale (V) \$7  
*Brie / Caramelized Onion*

Grilled Chicken \$7  
*Arugula / Smoked Cheddar / Truffle-Balsamic*

Smoked Salmon \$7  
*Spinach / Boursin / Lemon*





## PIZZA, FLATBREADS, AND SLIDERS

### SLIDERS

Mini Grilled Hamburgers

*American Cheese / Lettuce / Tomato / Red Onion*

Chicken Salad (DF)

*Honey-Cider Dressing / Lettuce / Tomato / Wheatb Toast*

Ham and Pear

*Swiss / Pear Chutney / Pretzel Roll*

Philly Cheese Steak

*Peppers / Onion / Cheese Sauce / Mini Sub Roll*

Italian Sausage

*Peppers / Onions / Marinara / Mini Sub Roll*

Hot Honey Chicken

*Crispy Chicken / Swiss / Sweet N' Hot Sauce / Pickle*

Turkey Club

*Bacon / Cheddar / Lettuce / Tomato / Mayo*

**\$8pp**