



Our Menus

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|---------------------|----------------------------|
| 1 Served Breakfast | 12 Dessert |
| 2 Breakfast Buffet | 13 Hors d'Oeuvres Displays |
| 3 Served Lunch | 14 Passed Hors d'Oeuvres |
| 4/5 Lunch Buffet | 15/16 Food Stations |
| 6 Picnic Buffet | 17 Breakouts |
| 7/8/9 Served Dinner | 18 Beverages |
| 10/11 Dinner Buffet | |

SERVED BREAKFAST

Pricing is based upon a One Hour Service Time | 25 Guest Minimum

All Meals Include a Station of Citrus Infused Water, Regular, Decaf Coffee with Flavored Creamers, Tea Box Selections & Orange Juice

ALL AMERICAN

Scrambled Eggs, Bacon, Potato & Cheddar Casserole
Biscuit, Orange Marmalade
Fresh Cut Fruit & Berries
\$16

SIMPLE START

Scrambled Eggs, Home Fries, Biscuit, Preserves
Fresh Cut Fruit & Berries
\$14

BREAKFAST BURRITOS

served with Fire Roasted Salsa, Home Fries, Fresh Melon \$14

THE BORDER | Scrambled Egg, Country Sausage, Roasted Sweet Peppers, Monterey Jack, Warm Flour Tortilla

THE SPA | Egg White, Asparagus, Spinach, Mushrooms, Fontina, Herb Tortilla

THE RED | Scrambled Egg, Chorizo, Red Bell Pepper, Tomato, Monterey Jack, Warm Flour Tortilla

STRATA-OR-QUICHE

served with Home Fries, Fresh Fruit & Berries \$19

NAPA | Asparagus, Prosciutto, Goat Cheese, Baby Spinach

FLORET | Cauliflower, Broccoli, Aged Cheddar, Blistered Tomato

MUSHROOMS | Wild Mushroom Blend, Country Sausage, Provolone, Spanish Onion, Plum Tomato

LORRAINE | Crisp Bacon, Caramelized Onions, Swiss Cheese

CAPRESE | Vine Ripened Tomato, Fresh Basil, Fresh Mozzarella, Balsamic Drizzle

WESTERN | Tavern Ham, Sweet Bell Pepper, Red Onion, Cheddar Jack Blend

CALIFORNIA | Spinach, Artichoke Hearts, Fire Roasted Tomato, Fontina

MARINER | Lump Crab, Shrimp, White Cheddar, Roasted Shallot, Arugula, Crumbled Bacon Bechamel Finish - Add \$4

BREAKFAST SANDWICH

served with Home Fries, Fresh Fruit & Berries \$14

RISE & SHINE | Hickory Smoked Bacon, Fried or Scrambled Egg, American Cheese, English Muffin OLD

TOWN | Tavern Ham, Fried or Scrambled Egg, Swiss, Flaky Croissant

BELGIAN SUNRISE | Maple Sausage, Fried or Scrambled Egg, Sharp Cheddar, Belgian Waffle

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

BREAKFAST BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
All Meals Include a Station of Citrus Infused Water, Regular & Decaf Coffee with Flavored Creamers, Tea Box Selections & Orange Juice

BAKER'S CHOICE

Assorted Freshly Baked Breakfast Pastries & Muffins
Fresh Cut Fruit & Berries
Vanilla Yogurt, Granola Crunch
\$15

CREATE YOUR OWN

EGGS

Scrambled Eggs
Garden Vegetable Scramble with Cheese
Egg White Frittata | Spinach, Mushroom, Cheese
Californian Strata | Avocado, Tomato, Spinach, Swiss
Western Strata | Peppers, Onions, Ham, Cheddar
Traditional Eggs Benedict (\$2 Upgrade)

POTATOES

Home Fried Potatoes
Western Style Potatoes
Potato & Cheddar Casserole
Sweet Potato Hash
Cheddar Garlic Baked Grits
Maple Pecan Baked Grits

GRAINS

Vanilla Cinnamon French Toast Bake
Blueberry Pancakes with Whipped Cream, Syrup
Quinoa Salad with Berries, Nuts
Belgium Waffles with Fruit Compote
Assorted Freshly Baked Breakfast Pastries
Cinnamon & Cranberry Baked Oatmeal

MEATS

Grilled Country Sausage Links
Turkey Bacon
Applewood Smoked Bacon
Chipped Beef over Buttermilk Biscuits
Applewood Smoked Ham

FRUITS

Fresh Cut Fruit & Berries
Whole Fruit
Warm Apple Turnovers
Granola & Yogurt with Berries
Baked Peaches, Brown Sugar & Oatmeal Strudel

CHOOSE FOUR – \$20 |
CHOOSE FIVE – \$23
SELECTION IS LIMITED TO ONE
PER CATEGORY

CHEF ATTENDED STATION

Pricing is based on selection of create your own breakfast

OMELET STATION

Made-to-Order Omelets

Applewood Smoked Bacon, Ham, Mushrooms, Broccoli, Bell
Peppers, Onions, Tomatoes, Cheddar Cheese, Swiss
Cheeses
\$7 per person

CHEF ATTENDED STATIONS INCLUDE A \$50 PER HOUR PER ATTENDANT

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

SERVED LUNCH

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
All Meals Include Iced Tea or Lemonade, Water & Assorted Cookies | Menu Available Until 2pm

WRAPS

Choice of One Wrap | All Served on Grilled Flour Tortilla Wrap with House-Made Potato Chips \$14

CLASSIC CLUB | Ham, Turkey, Bacon, American Cheese, Lettuce, Tomato, Mayo

VEGETABLE | Spinach, Tomato, Broccoli, Onion, Bell Pepper, Hummus, Mozzarella

GOURMET CHICKEN SALAD | House Made Chicken Salad, Lettuce, Tomato

Chicken Salad Contains: Grapes, Pecans

SALADS

Fresh Rolls & Butter | Add Chicken \$4 | Salmon \$7 | Shrimp \$9

CAESAR | Romaine, Radicchio, Parmesan, House-Made Croutons, Creamy Caesar Dressing \$13

SUMMER BERRY | Baby Lettuce, Strawberries, Sliced Almonds, Blueberries, Goat Cheese, Raspberry Vinaigrette \$14

APPLE HARVEST | Mixed Greens, Sliced Apple, Smoked Cheddar, Walnuts, Dried Cranberries, Honey Vinaigrette \$14

COBB SALAD | Romaine & Iceberg Lettuce, Bacon, Avocado, Hard Boiled Egg, Bleu Cheese, Tomatoes, Balsamic Vinaigrette \$14

TENDERLOIN & WEDGE SALAD | Braised Tenderloin Tips, Classic Wedge Salad with Bacon, Crumbled Bleu Cheese, Diced Tomato, Ranch Dressing \$23

SOUP & SANDWICH

Soup of the Day and Choice of One Sandwich with House-Made Potato Chips \$17

HAM & CHEESE | Applewood Smoked Ham, Cheddar, Tomato, Lettuce, Honey Mustard, Pretzel Roll

TUSCAN CHICKEN | Grilled Chicken, Pesto Parmesan Aioli, Greens, Roasted Tomato, Fresh Mozzarella, Toasted Ciabatta

BLACK ANGUS HERO | Roast Beef, Greens, Grilled Red Onion, Boursin, Horseradish, Steak Roll

ENTREES

Fresh Rolls & Butter | Add Side House -or- Caesar Salad \$4

GARDEN LUNCH | California Quiche (Avocado, Tomato, Spinach, Swiss), Broccoli Salad, Fruit Salad \$15

PARMESAN CRUSTED CHICKEN | Pan Seared Chicken Breast, Herbed Parmesan Breadcrumbs, Cavatappi, Vodka Cream \$17

CHICKEN JARDINIÈRE | Sautéed Chicken Breast, Matchstick Vegetables, Brown Butter Sauce, Linguini, Herbs \$19

MOM'S BLUE PLATE | House Made Meatloaf, Frizzled Onions, Rich Demi, Rustic Potato Mash, Buttered Peas \$19

FISH & CHIPS | Ale Battered Cod, Fresh Cut Fries, Creamy Coleslaw, Malt Vinegar, Tartar \$20

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

LUNCH BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
All Meals Include Iced Tea or Lemonade & Water | Menu Pricing Available Until 2PM

MEDITERRANIAN

CHOOSE ONE: Cheese, Meat, or Vegetable Lasagna
Greek Salad | Mixed Greens, Kalamata Olives, Cucumbers, Green Peppers, Feta,
Pepperoncini, Greek Dressing & Bread Sticks
\$21

BAKED POTATO BAR

Baked Russet Potatoes, Broccoli, Cheddar, Bacon, Chives, Sour Cream, Butter
Chef's Soup of the Day, Sliced Grilled Chicken Breast, Caesar Salad
Freshly Baked Rolls
\$19

ITALIAN

Traditional Caesar Salad
Roasted Vegetable Medley with Italian Herbs & EVOO
Herb Parmesan Encrusted Chicken
Cavatappi Pasta, Vodka Cream, Breadsticks
\$22

BISTRO BOARD DISPLAY

Bistro Beef Tender, Roast Turkey Breast, Portobello Mushrooms
Caramelized Onions, Roasted Tomatoes, Grilled Asparagus, Fresh
Mozarella, Horseradish Cream, Spicy Dijon, Herb Butter, Cranberry Mayo
House-made Gourmet Chips, Freshly Baked Artisan Rolls
\$24

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

LUNCH BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
All Meals Include Iced Tea or Lemonade, Water & Assorted Cookies | Menu Available Until 2PM

SPECIALTY SANDWICH BUFFET

Choice of Three Specialty Sandwiches | Includes House Made Chips | One Additional Accompaniment \$20 | Two Accompaniments \$24

SANDWICH OPTIONS

BAJA CHICKEN | Grilled Chicken, Avocado, Queso, Lettuce, Onions, Tomato, Chipotle Mayo, Tortilla Wrap

TUSCAN CHICKEN | Grilled Chicken, Pesto Parmesan Aiolo, Fresh Mozzarella, Greens, Roasted Tomato, Toasted Ciabatta

GOURMET CHICKEN SALAD | House Made Chicken Salad, Lettuce, Tomato, Croissant
Chicken Salad Contains: Grapes, Pecans

SHRIMP SALAD | Shrimp, Celery, Old Bay Mayo, Leaf Lettuce, Croissant

TUNA SALAD WRAP | Tuna Salad, Lettuce, Tomato, Pickle, Grilled Flour Tortilla

TURKEY CRANBERRY | Oven-Roasted Turkey Breast, Smoked Cheddar, Mixed Greens, Tomato, Cranberry Mayo, Baguette

CLUB WRAP | Tavern Ham, Roasted Turkey Breast, Bacon, American Cheese, Lettuce, Tomato, Mayo, Grilled Tortilla Wrap

HAM & CHEESE | Applewood Smoked Ham, Cheddar, Lettuce, Tomato, Honey Mustard, Pretzel Roll

ITALIAN | Ham, Pepperoni, Red Onions, Italian Cheese, Lettuce, Tomato, Italian Vinaigrette, Ciabatta

VEGETABLE HUMMUS | Hummus, Spinach, Tomato, Broccoli, Onions, Bell Peppers, Mozzarella, Herb Wrap

CHIMICHURRI STEAK | Grilled Flank Steak, Arugula, Smoked Cheddar, Chimichurri, Caramelized Onions, Baguette

BLACK ANGUS HERO | Rare Roast Beef, Greens, Grilled Red Onions, Boursin, Horseradish Side, Steak Roll



ACCOMPANIMENTS

Chef's Soup of the Day, Fresh Fruit Salad, Broccoli Salad, Grilled Seasonal Vegetables

Penne Pasta Salad, Creamy Cole Slaw, Classic Caesar Salad

Pimento Cheese Pasta Salad, Smoked Paprika

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

PICNIC BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
Picnic Menus Include Iced Tea, Lemonade, Assorted Cookies & Watermelon

BACKYARD PICNIC

Tavern Ham, Roast Turkey Breast, Tuna Salad
Swiss, Cheddar, Lettuce, Tomato, Onion
Mayo, Mustard
Deviled Eggs, Broccoli Salad, House Made Potato Chips Fresh Breads
\$19

CLASSIC COOKOUT

Flame Grilled Hamburgers & Hot Dogs
American Cheese, Lettuce, Tomato, Onion, Pickle
Ketchup, Mustard, Mayo, Relish
Macaroni Salad, House Made Potato Chips
Buns
\$18

GRILLER

Grilled Sausage, Peppers, Onion, Mustard, Grilled BBQ Chicken Boneless Breast
Broccoli Salad with Cheddar & Bacon, House Made Potato Chips
Fresh Rolls
\$20

PIT STOP

BBQ Bone-In Grilled Chicken, Shaved Pit Beef
Creamy Horseradish, Baked Beans, Red Skinned Potato
Salad Old Bay Cole Slaw OR Chef's Pasta Salad
Fresh Rolls
\$27

CREATE YOUR OWN

MAINS

CHOOSE TWO
100% Beef Burgers
Pulled Pork
Bone-In BBQ Chicken
Shaved Pit Beef
Jumbo Hot Dogs
Sweet Italian Sausages
Beer Bratwurst

SIDES

CHOOSE THREE
Macaroni Salad
Pasta Salad
Broccoli Salad
Cole Slaw
Caesar Salad
Red Skin Potato Salad
House Made Potato Chips
Farmer's Garden Salad
Grilled Vegetable Salad

DESSERT

CHOOSE ONE
Fresh Baked Country Pies
Assorted Cookies
Strawberry Shortcake
Assorted Dessert Bars
Pineapple Upside- Down Cake Apple
Crisp with Vanilla Ice Cream Summer
Berry Bread Pudding Peach Cobbler
Key Lime Parfait

\$27 PER PERSON
ADDITIONAL MAIN \$5 | ADDITIONAL SIDE \$4

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

SERVED DINNER

Pricing is based upon a One Hour Service Time | 25 Guest Minimum

All Entrée Selections Include Salad, Freshly Baked Rolls, One Vegetable, One Starch, One Dessert Selection, Regular, Decaf Coffee & Hot Tea Service
Surcharge Applied for More than One Entrée

POULTRY

CHICKEN ROULADE | Spinach, Prosciutto, Leek, Ricotta, Lemon, White Wine \$31

PRETZEL CRUSTED CHICKEN | Maple Honey Drizzle \$31

OVEN ROASTED TURKEY BREAST | Apple Bacon Dressing, Cider Glaze -OR- Traditional Filling stuffing & Gravy \$28

RUSTIC STUFFED CHICKEN | Peasant Bread, Yellow Onion, Parsley, Sage, Natural Pan Jus \$31

PARMESAN CRUSTED CHICKEN | Herbed Breadcrumbs, Vodka Cream, Parmesan \$31

CHICKEN FRANCAISE | Parmesan Egg Batter, Lemon, White Wine \$33

CHICKEN CORDON BLEU | Swiss Cheese, Applewood Smoked Ham, Herbed Breadcrumbs, Mornay \$31

APPLE & BRIE STUFFED CHICKEN | Frangelico Glaze, Toasted Almonds \$35

CLASSIC CHICKEN OSCAR | Lump Crab Meat, Asparagus, Hollandaise Sauce \$40

BEEF

HOUSE MEATLOAF | Frizzled Onion Straws, Rich Gravy \$27

HERB CRUSTED BEEF TOP ROUND | Traditional Filling, Natural Demi \$31

BISTRO STEAK MEDALLIONS | Grilled Portobello, Red Wine Demi Glaze \$37

CHOCOLATE PORTER BRAISED BEEF MEDALLIONS | Rich Porter Jus \$36

ROASTED PRIME RIB OF BEEF | Au Jus, Horseradish Cream \$46

NEW YORK STRIP STEAK | Bourbon Garlic Butter, Frizzled Onion Straws \$46

TENDERLOIN OSCAR | Petite Filet, Lump Crab, Asparagus, Béarnaise \$50

PORK

APPLE JACK PORK LOIN | Sautéed Apples, Brandy Cream Sauce \$31

PORK LOIN MEDALLIONS | Chili Cider Brine, Port Demi \$31

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

SERVED DINNER

Pricing is based upon a One Hour Service Time | 25 Guest Minimum

All Entrée Selections Include Salad, Freshly Baked Rolls, One Vegetable, One Starch, One Dessert Selection, Regular, Decaf Coffee & Hot Tea Service
Surcharge Applied for More than One Entrée

FISH

PARMESAN PANKO CRUSTED FILLET OF HADDOCK | Lemon Beurre Blanc \$31

GRILLED SALMON FILLET | Lemon, Basil, Beurre Blanc \$35

BOURBON GLAZED SALMON | North Atlantic, Seared \$35

HOUSEMADE CRAB CAKE | Old Bay Aioli \$37

SWORDFISH | Roasted Ragu \$33

VEGETERIAN & VEGAN

CHEESE TORTELLINI | Grilled Seasonal Vegetables, House Alfredo, Shaved Parmesan, Herbed Breadcrumbs \$26

VEGETABLE LASAGNA ROLL | Spinach, Broccoli, Carrots, Ricotta, Red Bell Pepper Marinara \$24

STUFFED PEPPER | Roasted Vegetables, Black Bean Quinoa, Charred Green & Yellow Squash Ribbons, Chipotle Marinara \$26

STUFFED PORTOBELLA | Roasted Vegetables, Quinoa, Red Bell Pepper Coulis \$28

PAN SEARED TOFU | Miso Glazed Rice Noodles, Coconut Glaze \$28

PARMESAN EGGPLANT & PORTOBELLA TOWER | Tomato Fennel Sauce, Fresh Mozzarella \$29

DUEL PLATES

COUNTRY CHICKEN & HAM | Stuffed Chicken Breast with Traditional Pan Gravy & Applewood Smoked Ham \$32

BISTRO TENDER MEDALLIONS & STUFFED SHRIMP | Beef Medallions, Peppercorn Demi, Two Crab Stuffed Fantail Shrimp in Puff Pastry, Seafood Cream Drizzle \$46

PRIME RIB & HOUSE LUMP CRAB CAKE | Rosemary Au Jus, Old Bay Aioli Drizzle \$55

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

BUFFET DINNER

Pricing is based upon a One Hour Service Time | 25 Guest Minimum

All Entrée Selections Include Salad, Freshly Baked Rolls, One Vegetable, One Starch, One Dessert Selection, Regular, Decaf Coffee & Hot Tea Service
Surcharge Applied for More than One Entrée

SALAD

FARMER'S GARDEN | Mixed Greens, Carrot, Scallion, Garden Tomato, Cucumber, Croutons, Balsamic Vinaigrette
FARMER'S CAESAR | Romaine Lettuce, Radicchio, House-Made Croutons, Shaved Parmesan, Creamy Caesar Dressing
SUMMER BERRY | Mixed Greens, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Raspberry Vinaigrette (Seasonal)
GORGONZOLA PEAR | Mixed Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette
BRULÉED PEACH | Mixed Greens, Sliced Peaches, Candied Pecans, Blueberries, Honey Greek Yogurt Dressing
APPLE HARVEST | Mixed Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries, Honey Vinaigrette
SPINACH | Hard Boiled Egg, Mushrooms, Warm & Creamy Bacon Dressing

VEGETABLE

BROCCOLI FLORETS | Julienne Roasted Red Pepper
ROASTED SWEET CORN | Poblano & Bell Pepper Blend, Sweet Onions
GREEN BEANS | Crumbled Bacon
SAUTEED SEASONAL VEGETABLE MEDLEY
BROILED STUFFED TOMATO | Panko, Parmesan, Fresh Herbs
CRISPY BRUSSELS SPROUTS | Bacon, Onions, Balsamic Glaze
GRILLED ASPARAGUS SPEARS | Parmesan, Garlic Oil

STARCH

RUSTIC POTATO MASH
SAFFRON RICE
PARMESAN BLACK PEPPER RISOTTO
SCALLOPED POTATOES
TWICE BAKED POTATO
WHITE CHEDDAR MAC & CHEESE
OVEN ROASTED POTATOES
WILD RICE PILAF

DESSERT

LEMON SORBET
APPLE CRISP
CARROT CAKE
VANILLA CRÈME BRULÉE
BLUEBERRY & PEACH COBBLER
CHOCOLATE MARQUES PINEAPPLE
UPSIDE DOWN CAKE

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

BUFFET DINNER

Pricing is based upon a One Hour Service Time | 25 Guest Minimum

All Entrée Selections Include Salad, Freshly Baked Rolls, One Vegetable, One Starch, One Dessert Selection, Regular, Decaf Coffee & Hot Tea Service
Surcharge Applied for More than One Entrée

WHITE ROSE

CHEF CARVED ROASTED PRIME RIB OF BEEF – Au Jus & Horseradish Cream
CLASSIC CHICKEN OSCAR – Lump Crab, Asparagus, Hollandaise
HOUSE MADE CRAB CAKES – Classic English Tartar Sauce
OVEN ROASTED STRIP LOIN – Porter Braised Onions & Mushrooms
GULF SHRIMP TORTELLINI – Artichoke, Spinach, Roasted Pepper, Boursin
GRILLED SALMON FILLET – EVOO, Bourbon Fruit Glaze
HERB CRUSTED BISTRO MEDALLIONS – Peppercorn, Demi Glaze
\$57

MEZZANINE

PRETZEL CRUSTED CHICKEN – Maple Honey Drizzle
CHICKEN ROULADE – Spinach, Prosciutto, Mozzarella, Lemon Beurre Blanc
APPLE & BRIE STUFFED CHICKEN – Frangelico Glaze, Toasted Almonds
CHOCOLATE PORTER BRAISED BEEF – Rich Porter Jus
ATLANTIC SALMON – Bourbon Glaze
BROWN SUGAR & CHILI GRILLED BISTRO TENDER LOIN – Chimichurri Drizzle
PRIME PORK LOIN – Apple Cider Marinade, Port Demi
\$46

MARQUEE

BRAISED SIRLOIN TIPS – Pearl Onions, Mushroom, Cabernet Demi
CHICKEN CORDON BLEU – Swiss, Applewood Smoked Ham, Mornay
HOUSE MEATLOAF – Frizzled Onion Straws, Rich Demi Glaze
ROASTED TURKEY BREAST – Apple Bacon Stuffing, Cider Pan Gravy
FILLET OF HADDOCK – Lemon Butter
APPLEWOOD SMOKED HAM – Sun Dried Cherry Glaze
HERB CRUSTED TOP ROUND OF BEEF – Au Jus
PRETZEL CRUSTED PORK SCHNITZEL – Smoked Gouda Cream
\$42

TUSCANY

TRADITIONAL MEAT LASAGNA – Four Cheese, Bolognese Sauce
CHICKEN MARSALA – Mushrooms, Onion, Marsala
PAN SEARED CHICKEN PICATTA – Lemon Caper
CHEESE TORTELLINI – Grilled Seasonal Vegetables, Parmesan, Alfredo
GRILLED CHICKEN BRUSCHETTA – Tomato, Mozzarella, Balsamic Glaze
RIGATONI BOLOGNESE – Beef, Pork, Rustic Tomato Sauce
HERB ROASTED PORK LOIN - Grated Pecorino Cheese, Chianti Wine Sauce
CHICKEN PARMESAN – Herbed Bread Crumbs, Vodka Cream, Parmesan
\$39

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

DESSERT

Additional Upgrade Selection: ONE CHOICE - \$3 | TWO CHOICES - \$5

HOUSE FAVORITE

Tiramisu
Strawberry Short Cake
White Chocolate Cranberry Bread Pudding
Chocolate Peanut Butter Cake
Cheesecakes: New York, Strawberry, Chocolate, Turtle,
Peanut Butter Cup, Bluberry

CAKE

Chocolate Peanut Butter
Triple Chocolate with Raspberry Sauce
Banana with Banana Butter Cream
Lemon with Blueberry Swirl
Red Velvet with Cream Cheese
Black Forrest
Pina Colada with Coconut Custard & Rum Glaze

CREME BRULEE

Raspberry
Espresso
Apple Cinnamon
Snickerdoodle
Caramel Sea Salt

PIE

Apple Crumb
Wild Cherry
Blueberry Crumb
Chocolate Mousse
Key Lime
Peanut Butter with Oreo Crust
Peach Crumb
Pumpkin
Lemon Meringue

DESSERT STATIONS

ICE CREAM SUNDAE

Vanilla Bean Ice Cream
Warm Chocolate Sauce, Caramel, Strawberry Sauce, Chopped
Peanuts, Sprinkles, M&M's, Reese's Pieces, Oreo Cookie
Crumbs, Maraschino Cherries, Whipped Cream
\$10

SWEET INDULGENCE

Mini Cheesecake Bites
Mini Fruit Tarts
Assorted Dessert Bars
White Chocolate with Raspberry Sauce
\$14

CHEF ATTENDED STATIONS INCLUDE A \$50 PER HOUR PER ATTENDANT

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

HORS D'OEUVRES DISPLAYS

Pricing is based upon a 1 Hour Service Time, prior to Served Dinner or Dinner Buffet Selection | 25 Guest Minimum

MEATBALLS

SELECT TWO COMBINATIONS:

Stout Glaze, Italian Red Sauce, Lemongrass Ginger Glaze, Bourbon, Pesto Glaze, Sriracha Coconut
\$9

FARMSTAND

Carrots, Celery, Grape Tomatoes, Red Pepper, Broccoli, Radish, Green Asparagus
Green Goddess & Horseradish Pimento Dippers
Berries, Grape Clusters, Dijon, Preserves, Wildflower Honey, Flatbreads, Baguette, Crackers
\$9

CHARCUTERIE

Cured Meats, Market Cheeses, Berries, Grapes, Dijon, Preserves, Wildflower Honey Tomato Mozzarella
Bruschetta, Mixed Olives, Hummus with Smoked Paprika & Olive Oil
Flatbreads, Baguette, Crackers
\$12

CROSTINI BAR

CHOOSE THREE:

Rosted Red Pepper Hummus
Warm Spinach & Artichoke
Tomato Mozzarella Bruschetta
Green Olive Tapenade
Warm Buffalo Chicken Dip
Warm Crab & Cheddar Bake Add \$2
Crab Bruschetta Add \$2
Focaccia, Parmesan Pita, Carrot, Celery, Red Pepper, Cucumber, Crostini
\$10

ORCHARD BOX

Strawberry, Pineapple, Watermelon, Grape Clusters, Melon, Honey Yogurt Dipper
Domestic & Imported Market Cheeses, Assorted Crackers
Dijon, Preserves
Assorted Crackers
\$11.50

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

PASSED HORS D'OEUVRES

Pricing is based upon a One Hour Service time prior to Dinner Selection | 25 Guest Minimum

Choose One Option from Each Tier | \$15 per person

Choose Two Options from Each Tier | \$22 per person

TIER ONE

Baked Brie Bite with Raspberry Coulis
Crispy Cheese Ravioli with Marinara Dipper
Meatball: Bourbon -or- Teriyaki Glaze Caprese
Skewer with Balsamic Reduction Italian
Sausage Stuffed Mushroom Cap
Fig & Blue Cheese Tart with Honey Drizzle
Smoked Salmon Avocado Toast
Brussels, Bacon, Ricotta Toast
Mac & Cheese Bite with Blackberry Jalapeno

TIER TWO

Steak Crostini, Brown Sugar & Chili Bistro Tender, Horseradish Cream, Arugula
Bacon Wrapped Artichoke Heart with Parmesan & Tarragon Aioli
Buttermilk Chicken & Waffle with Honey Drizzle
Asian Chicken Satay
Pretzel Crusted Chicken with Lager Cheddar
Smoked Salmon & Cucumber Round with Flat Leaf Parsley
Pear & Brie Stuffed Belgian Endive
Candied Bacon Rasher, Brown Sugar, Five Spice
Pork Dumpling with Ponzu Sauce

TIER THREE

Mini Beef Wellington with Horseradish Cream
Seared Sea Scallop Crostini with Gremolata
Crab Stuffed Mushroom Cap
Bacon Wrapped BBQ Shrimp
Mini Crab Cake with Old Bay Aioli
Tempura Chicken with Piña Colada Dipper
Open-Faced Mini Rueben on Pumpernickel
Crab Bruschetta Crostini
Beef Satay with Peanut Sauce
Chilled Watermelon Gazpacho
Chilled Strawberry & Basil Gazpacho

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

FOOD STATIONS

Pricing is based upon a 2 Hour Service Time | Minimum of Three Stations | 50 Guest Minimum

CARVING BOARD DISPLAY

CHOOSE TWO MEATS:

Cracked Pepper Bistro Tenderloin | Horseradish Cream, Chimichurri
Herb Roasted Turkey Breast | Cranberry Mayo
Applewood Smoked Ham | Dijon, Mayo
Roasted Onion, Tomato, Asparagus, Portobello Mushroom, Fresh Mozzarella Chili
Cider Brined Pork Loin | Dijon, Mayo
Fresh Baked Artisan Rolls

\$15

ENGLISH STYLE FISH & CHIPS

Beer-Battered Cod
New England Clam Chowder, Crispy Fries
English Tartar, Ketchup, Malt Vinegar, Lemon, Tabasco
Creamy Cole Slaw

\$13

SLIDERS

CHOOSE TWO:

Old Bay Crispy Cod | Creamy Cole Slaw
Short Rib | Chipotle BBQ, Sharp Cheddar
Pulled Pork | Grilled Pineapple Onion Jam
Cheese Burger | Ketchup, Mustard, Pickle
Open-Face Fried Chicken & Waffle | Hot Honey Drizzle
Open-Face Grilled Portobello | Caramelized Onions, Roasted Tomatoes, Fresh Mozzarella, Balsamic Drizzle
Crab Cake Sliders | Old Bay Aioli Add \$4
All Served with House Potato Chips

\$12

FIESTA BAR

Slow Roasted Pulled Chicken & Seasoned Ground Beef
Cilantro Lime Rice, Refried Beans, Fresh Tomato Salsa, Guacamole, Roasted Corn Salsa, Shredded Lettuce, Monterey Jack, Queso
Fresh Tortilla Chips, Hard & Soft Shells

\$11

PASTA

CHOOSE TWO PASTAS:

Penne, Cavatappi, Spinach Ravioli, Cheese Tortellini, Gnocchi

CHOOSE TWO SAUCES:

Tomato Basil, House Alfredo, Pesto, Bolognese, Vodka Cream \$10

CHEF ATTENDED STATIONS INCLUDE A \$50 PER HOUR PER ATTENDANT

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

FOOD STATIONS

Pricing is based upon a 1.5 Hour Service Time | Minimum of Three Stations | 50 Guest Minimum

MASHED POTATO BAR

Classic Mashed Potatoes & Whipped Sweet Potatoes

ACCOMPANIMENTS:

Broccoli, Cheddar, Scallions, Bacon, Sour Cream, Marshmallows, Cinnamon, Candied Pecans, Whipped Butter \$8

STIR FRY

Chicken, Shrimp, Jasmine Rice,
Bell Peppers, Onions, Mushrooms, Bok Choy, Carrots, Broccoli
Pork Pot Stickers | Citrus Ponzu
Fortune Cookies, Take Out Boxes, Chopsticks
\$17

WINGS

Fried Crispy Chicken Wings
Buffalo, Bourbon BBQ, Old Bay, Sweet Chili Thai, Garlic Parmesan, Caribbean Jerk (Choose Two)
Carrots, Celery, Ranch, Bleu Cheese Dressing
House Made Chips
\$11

FLATBREAD PIZZA

CHOOSE THREE:
Strawberry, Goat Cheese, Arugula
Roasted Peach, Prosciutto, Mozzarella, Honey, Basil
Classic Margherita
Ham, Fig, Apple, Swiss
Pear, Gorgonzola, Walnut, Honey BBQ Chicken, Bacon, Smoked Gouda
Applewood Ham, Pineapple, Bourbon BBQ
Meat Lovers | Sausage, Pepperoni, Bacon
Grilled Artichoke, Parmesan, Oregano
Butternut Squash, Mozzarella, Ricotta
Red Chili Pepperoni Cheese
\$11

CHEF ATTENDED STATIONS INCLUDE A \$50 PER HOUR PER ATTENDANT

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

BREAKOUTS

Pricing is based upon a Thirty Minute Service Time | Includes Regular, Decaf Coffee & Hot Tea Service | 25 Guest Minimum

GET TWISTED

Cinnamon Sugar & Salted Warm Soft Pretzel Bites
Warm Caramel Dipper, Mustard Cheese Sauce
\$8

FARM STAND

Carrots, Celery, Grape Tomatoes, Red Pepper, Broccoli, Radish, Green
Asparagus Domestic Cheeses, Berries, Grape Clusters, Dijon, Preserves,
Wildflower Honey Green Goddess, Horseradish Pimento Dippers, Flatbreads
Baguette, Crackers
\$9

PENNSYLVANIA EXPERIENCE

Assorted Hometown Snacks
Assorted Locally Sourced Potato Chips
Assorted Hershey Candy Bars
Snyder's Pretzels & Lanz Crackers
\$11

ORCHARD BOX

Strawberry, Pineapple, Watermelon, Berries, Grape Clusters, Melon
Honey Yogurt Dipper, Domestic & Imported Market Cheeses
Dijon, Preserves, Wildflower Honey
\$11

CROSTINI BAR

CHOOSE THREE:
Rosted Red Pepper Hummus
Warm Spinach & Artichoke
Tomato Mozzarella Bruschetta
Green Olive Tapenade
Warm Buffalo Chicken Dip
Warm Crab & Cheddar Bake Add \$2
Crab Bruschetta Add \$2
Focaccia, Parmesan Pita, Carrot, Celery, Red Pepper, Cucumber, Crostini \$10

BREAKOUT BEVERAGES

Freshly Brewed Regular or Decaf Coffee, or Hot Tea \$31 per Gallon
Chilled Fruit Juices: Orange, Apple, Cranberry, Grapefruit, Pineapple \$28 per Gallon
Refreshing Flavored Water: Cucumber, Lemon Mint \$17 per Gallon
Assorted Soda \$3 per Can
Bottled Water \$3 per Bottle
Freshly Brewed Iced Tea \$21 per Gallon
Lemonade or Fruit Punch \$22 per Gallon

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

BEVERAGES

Bar Service Cannot Exceed 5 Hours

BAR PACKAGES

25 Guest Minimum

BEER & WINE

Choice of Three Bottled Beers, One CSB Draft, House Wines, Soda

FIRST HOUR | \$15 per guest
EACH ADDITIONAL HOUR | \$5 per guest

PREMIUM BAR

Includes Premium Bran Liquors, Choice of Three Bottled Beers
One CSB Draft, House Wines, Soda
(Absolut, Tanqueray, Jack Daniels, Jim Beam
Maker's Mark, Jose Cuervo, Dewar's)

FIRST HOUR | \$19 per guest
EACH ADDITIONAL HOUR | \$8 per guest

ULTRA PREMIUM BAR

Includes Ultra-Premium Brand Liquors, Choice of 4 Bottled Beers

1 CSB Draft, Premium Wines, Sodas
(Grey Goose, Tito's, Bombay Sapphire, Hendricks, Bacardi
Knob Creek, Patron Silver, Johnnie Walker Black
Captain Morgan, Disaronno, Crown Royal)

FIRST HOUR | \$23 per guest
EACH ADDITIONAL HOUR | \$9 per guest

SODA BAR

2 HOUR EVENT | \$6 per guest

CHAMPAGNE

House Champagne (750ml) | \$30 per bottle
J. Roget (750ml) | \$39 per bottle
Sparkling Cider (750ml) | \$18 per bottle

CONSUMPTION PACKAGES

Available with a Minimum Purchase | \$300
Bartender & Bar Setup Fee | \$150

SPIRITS

Premium Brands | \$9 per drink
Ultra-Premium Brands | \$11 per drink

WINE

Copper Ridge Cabernet Sauvignon, Merlot, Chardonnay,
Riesling, Barefoot Pinot Grigio, Moscato, White Zinfandel
\$8 per drink

BEER

Center Square Draft | \$5 per drink
Domestic Bottle | \$5 per drink
Craft & Import Bottles | Market Price

COCKTAILS

MINTY MOSCOW MULE PUNCH :
Vodka, Lime Juice, Ginger Beer, Fresh Mint
\$56 per gallon

BLACKBERRY WHISKEY LEMONADE:
Whiskey, Lemonade, Fresh Blackberries, Soda
\$56 per gallon

BLUSHING BRIDE PUNCH
White Zinfandel, Strawberries, Simple Syrup, Sprite
\$50 per gallon

CARIBBEAN PEACH PUNCH
Parrot Bay, Peach Schnapps, Pineapple Juice, Soda
\$54 per gallon

NON-ALCOHOLIC

Soda | \$3 per drink
Bottled Water | \$2 per drink
Punch by the Gallon | \$20 per gallon

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

CATERING POLICIES

Pricing and selections are subject to change to meet increased market costs.

As an alternative, we reserve the right to make reasonable substitutions if the specified product ordered is unavailable or of inferior quality at the time of your event.

Prices in effect go days prior to the event will be honored.

To maintain quality control over the food being prepared and served, we ask that all food served be prepared by our kitchens and that no food be taken from the venue at the conclusion of the event.

In order to facilitate preparation, the guaranteed number of guests attending the event must be confirmed 7 business days prior to the date of your event. This guaranteed number may not be reduced after this confirmation. Special meals requested by your guests the day of the event, may be prepared given the nature of the request, the product available and with the permission of the contracted client for the event. If our team is able to execute this request on all grounds notated above, the meal will be prepared and added to the remaining balance due.

Please specify your final requirements for table arrangement, dance floor, audio visual aids, etc. 30 business days prior to your event. Your sales coordinator will gladly provide assistance in planning your room layout and setup needs.

Wyndham Garden York final payment is due 10 business days prior to your event.

There is a two-hour minimum service time for all bars. Service hours must be consecutive.

Consumption and hosted bars are subject to a 20% service charge and 6% PA sales tax on the service charge.

The maximum allowable time for bar service is 5 hours.

All alcoholic beverage service must conclude no later than 30 minutes prior to the scheduled event conclusion.

The minimum revenue requirement for all bars is \$350.00. Any shortfall in minimum revenues will be the responsibility of the client.

In accordance with the Pennsylvania Liquor Control Board policies, alcoholic beverages cannot be brought in from outside sources.

Altland House Catering is bound by all local and state regulations governing the sale, series, and consumption of alcoholic beverages.

The sale, service or consumption of alcohol by anyone under 21 years of age is strictly prohibited.

The client acknowledges that the service of alcohol is subject to the company's rules and regulations and that the company may, at any time by its sole discretion, suspend or terminate the service of alcohol to any event.

Wyndham Garden York does not permit the removal of any alcoholic beverages from the licensed premises.

If alcohol is suspended or terminated for any reason, the company will not be liable for any actual, consequential, incidental, special, or other damages of any kind.

The client and their guests agree to cooperate fully with the company's efforts to comply with and enforce all applicable rules, regulations and codes.

Wyndham Garden York will not be held liable for lost, damaged, or misplaced personal belongings. All personal property brought to the venue will be at the risk of the engager, and the venue will not be liable for any loss or damage to the property for any reason.

The venue will not assume any responsibility for property left on the premises for more than two weeks after the conclusion of the event.

Decorations may not be attached in any way to the building inside or out without prior approval.

Personal items, decorations and props may be delivered no more than one day prior to your event.

All items must be labeled and accompanied by an Inventory List upon drop-off to the venue.

Alternate arrangements must be discussed and approved in advance by your sales coordinator. You are responsible for picking up all items within one day after the event.

All outside contracted vendors must remove their product at the conclusion of the event; Wyndham Garden York does not provide storage for outside vendors and is not liable for any loss or damage of product they leave behind.

Wyndham Garden York has a recommended vendors list to assist our clients with the planning process. However, our clients are permitted in contracting any vendor they desire, with exception of the Catering & Bar/Beverage Service; which is exclusively provided by Wyndham Garden York Catering.

Each outside vendor must provide their own equipment to perform the necessary functions of their job including labels, extension cords, etcetera.

Wyndham Garden York provides an on-site venue coordinator to oversee the Wyndham Garden York staff in the execution of the event.

The Wyndham Garden York coordinator is not a personal wedding planner nor is responsible for managing your outside vendor team/services.