

Catering Policies

MENUS

If in reviewing these menus you do not see your favorite items, we would be pleased to customize a menu to your complete satisfaction. To maintain quality control over the food being served, we ask that all food served be prepared by our kitchen and that no food be taken from the hotel at the conclusion of your function. Menu selections must be limited to two (2) entrées for the entire group.

ATTENDANCE

In order to facilitate preparation and ensure that everybody attending your banquet fully enjoys their meals, the guaranteed number of people attending the banquet must be confirmed three (3) working days prior to the date of the banquet. This guaranteed number may not be reduced after this confirmation. If a guarantee is not received, the original estimated attendance will be prepared and billed.

A service charge of \$45 will apply to all meal functions with fewer than 15 guests.

ROOM ARRANGEMENTS

Please specify your requirements for table arrangements as well as other furnishings such as dance floor, bandstand, audio-visual aids, etc. Our Catering Department will gladly provide assistance in planning your room layout. Private rooms are reserved on the basis of anticipated attendance.

BEVERAGE SERVICE

The serving of alcoholic beverages is limited to persons of legal age as stated by the laws of Pennsylvania. Compliance with these laws requires that all beverages be provided by the hotel. Liquor cannot be brought into the hotel by outside sources.

All service of alcoholic beverages must be attended by a bartender.

SECURITY

We would be pleased to discuss security arrangements with you prior to your function, but we cannot assume any responsibility for damage to or loss of any guest's clothing or possessions. All personal property brought to the hotel will be at the sole risk of the engager, and the hotel will not be liable for any loss of or damage to this property for any reason. The Hilton Harrisburg will not assume any responsibility for property left on the premises more than two (2) weeks after the conclusion of the function.

SHIPPING AND RECEIVING

Packages for meetings may be delivered to the hotel two (2) working days prior to the meeting date. The Name of Group, Group Contact's Name and Date of Arrival must be included on all boxes. Alternate arrangements must be approved in advance by the Catering Office. You are responsible for the return shipment of all packages.

Please ask to see shipping and receiving rate card for specific fees based on weight and delivery date(s).

TERMS

All menu prices are subject to 19% gratuity and state sales tax. Tax exempt organizations which want their sales tax waived must furnish an authorized original letter prior to their event. The Hilton Harrisburg requires full payment at the conclusion of your function unless credit arrangements have been established one month prior to the event.

CATERING PRICES

Our current banquet prices are listed on the enclosed menus. Although we make every effort to hold these prices, this is not always possible. Therefore, prices in effect 90 days prior to the function will be honored.



BREAKFAST

Self Serve

TRADITIONAL

Orange, Apple and Cranberry Juice GF, V, VE
Seasonal Sliced Fruit and Berries GF, V, VE
Fluffy Scrambled Eggs GF
Smoked Bacon and Sausage GF
Country Breakfast Potatoes GF, V, VE
Grand Marnier-Scented French Toast, Warm Syrup
Chef's Selection of Fresh Baked Breakfast Pastry
Toast Station V, VE
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas GF, V, VE
Prepared for a Minimum of 25 guests
\$17.50 per person
Priced per person for one hour service time.

TRADITIONAL ENHANCEMENTS

*all prices are per person and in addition to the base price
enhancement guarantee must match traditional guarantee*

Eggs Benedict \$3

Hot Oatmeal, Brown Sugar, Raisins \$2 GF, V

Assorted Cold Cereals, Skim and 2% Milk \$1.5

Assorted Bagels, Cream Cheese \$2.5 V

Make-Your-Own Yogurt Parfaits \$4 V
Greek Yogurt, House-made Granola, Dried Fruits

Smoked Salmon \$6
tomatoes, red onions, capers, plain bagels, cream cheese

Belgian Waffles \$3.5 V
Fresh Berries, Whipped Cream, Warm Maple Syrup

Chef Attended Omelet Station \$6.75 GF
*Ham, Bell Peppers, Shredded Cheese, Mushrooms, Onion, Bacon
Egg Whites or Egg Beaters Available*

Chef Attended Belgian Waffle Station \$6.75 V
Fresh Berries, Whipped Cream, Warm Maple Syrup

Omelet and Waffle Chef Attendants \$55 per chef

Items on buffets may be substituted in part or in total with such items as cholesterol-free eggs, turkey bacon or low-salt bacon, sugar-free and gluten free baked items and cereals, margarine or butter blends, salt substitutes and unrefined sugars for an additional charge.

*Prices are per person and subject to applicable PA sales tax and 19% service charge.
Please see our general terms and conditions for other details.*



BREAKFAST

Self Serve

CONTINENTAL

Orange, Apple and Cranberry Juice GF, V, VE
Fresh Fruit Bowl GF, V, VE
Assorted Muffins and Danish
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas GF, V, VE
Minimum 15 people
\$11.5 per person
Priced per person for one hour service time.

CONTINENTAL ENHANCEMENTS

*all prices are in addition to the base price
enhancements per person must match continental guarantee*

Hot Oatmeal, Brown Sugar, Raisins \$2 per person GF, V, VE

Assorted Cold Cereals, Skim and 2% Milk \$1.5 per person V

Smoked Salmon \$6 per person
tomatoes, red onions, capers, plain bagels, cream cheese

Make-Your-Own Yogurt Parfaits \$4 per person V
Greek Yogurt, House-made Granola, Dried Fruits

Assorted Bagels \$40 per dozen V
Cream Cheese, Butter, Preserves

Warm Cinnamon Rolls \$36 per dozen

Breakfast Sandwich \$60 per dozen
Croissant, Scrambled Egg, Cheese and Bacon, Sausage or Ham

Eggs Benedict \$48 per dozen

Scrambled Eggs and Bacon Chafer \$85 GF
(serves approximately 20 people)

Scrambled Egg Chafer \$60 GF

Breakfast Potato Chafer \$50 GF, V, VE

Chef Attended Omelet Station \$6.75 per person GF
*Ham, Bell Peppers, Shredded Cheese, Mushrooms, Onion, Bacon
Egg Whites or Egg Beaters Available*

Chef Attended Belgian Waffle Station \$6.75 per person V
Fresh Berries, Whipped Cream, Warm Maple Syrup

Omelet and Waffle Chef Attendants \$55 per chef

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BREAKFAST Served

*All served breakfasts are presented with orange juice, regular and decaffeinated coffees,
a selection of teas and an assortment of freshly prepared bakery items.*

Scrambled Eggs GF

*Apple-Smoked Bacon, Sausage or Ham,
Country Breakfast Potatoes
\$16 per person*

Grand Marnier-Scented French Toast

*Apple-Smoked Bacon, Sausage or Ham, Warm Syrup
\$14 per person*

Roasted Vegetable Quiche

*Country Breakfast Potatoes
\$15 per person*

Crab, Spinach and Roasted Tomato Quiche

*Apple-Smoked Bacon
\$18 per person*

Open-Face Egg Sandwich

*Grilled Sourdough, Apple-Smoked Bacon,
Scrambled Eggs, Cheddar Cheese, Tomato Salsa,
Country Breakfast Potatoes
\$16 per person*

SERVED ENHANCEMENTS

all prices are in addition to the base price

Mini Yogurt, Berry and Granola Parfait V

\$3 per person

Fresh Fruit Cup GF, V, VE

\$3 per person

Sticky Buns

\$2.5 per person

Grilled Four-Ounce Filet Mignon, Caramelized Onions GF

\$14 per person

A service charge of \$45 will apply to all meal functions with fewer than 15 guests.

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BREAKFAST AT HILTON

Available only in Ad Lib Craft Kitchen and Bar, from 7am to 10am daily.

Designed for groups of 25 or less, with semi-private and private areas available, this bountiful buffet allows for great flexibility in your dining arrangements. Our breakfast buffet offers a selection of fruit juices, hot and cold cereals, fresh fruit and yogurt, a variety of fresh baked goods, traditional hot selections such as scrambled eggs, breakfast meats, potatoes, French toast or pancakes and a made-to-order omelet station.

Your catering coordinator can assist you in deciding if this is the breakfast for you.



BUFFET LUNCH

THE HILTON DELICATESSEN

Fresh Fruit Salad GF, V, VE

Mixed Garden Greens GF, V, VE
Honey Mustard, Balsamic Vinaigrette and
Parmesan Peppercorn Dressings GF

Potato Salad GF • Cole Slaw GF
Sliced Roast Beef GF • Baked Ham GF
Smoked Turkey Breast GF
Swiss, American and Provolone Cheeses GF, V
Assortment of Breads, Rolls and Wraps V

Potato Chips GF, V, VE

Lettuce, Tomato, Pickles GF, V, VE
Mayonnaise, Mustard, Horseradish GF

Chef's Cookie and Brownie Assortment V

Deli Enhancements

Tuna Salad GF • Chicken Salad GF • Egg Salad GF
\$3 per person each or \$5 (for two)
Soup du Jour \$3

\$23 per person for 50 or more
\$25 per person for 30-49
\$28 per person for 25-29

Luncheon buffets include Freshly Brewed Regular and Decaffeinated Coffees, Hot Tea and Iced Tea.

All luncheon buffets are prepared with a one hour service time.

Buffets are not available for groups with less than 25 people.

Prices are per person and subject to applicable PA sales tax and 19% service charge.

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CAPITOL FAVORITE

Mixed Green Salad GF, V, VE
Balsamic Vinaigrette, Ranch, Raspberry Vinaigrette
GF

Fresh Fruit Salad GF, V, VE • Pasta Salad GF, V, VE
Marinated Artichokes GF, V, VE
Assorted Rolls V

SELECT TWO ENTREES

Parmesan Crusted Chicken Breast
Asiago Cheese Sauce, Tomato Basil Relish,
Green Beans, Rice Pilaf

Grilled Chicken
Wilted Spinach, Sundried Pesto, Roasted Potato GF

Andouille Shrimp Ravioli
Cajun Tomato Sauce, Black Beans

Pan-Seared Skate
Zucchini, Kale, Lentils, Pancetta, Lemon Caper

Mushroom Bolognese
Roasted Mushrooms, Arugula, Spicy Tomato,
Cavatappi V, VE

Pork Flat Iron
Potato Cakes, Roasted Vegetables, Demi-Glace

Beef Shoulder Tenderloin
Caramelized Onion, Tomato, Potato Hash,
Demi-Glace

Seared Salmon
Shaved Asparagus, Tomato Confit, Rice Pilaf GF
Cakes and Pies from Our Bake Shop

\$29 per person

Minimum 50 people
For buffets with less than the minimum amount,
please add \$4 per person.

Luncheon buffets include Freshly Brewed Regular and Decaffeinated Coffees, Hot Tea and Iced Tea.
All luncheon buffets are prepared with a one hour service time.
Buffets are not available for groups with less than 25 people.

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BUFFET LUNCH

SOUP AND SALAD BAR

New England Clam Chowder
Chef's Soup du Jour

Seasonal Fresh Fruit Salad GF, V, VE
Cherry Tomato and Fresh Mozzarella Salad GF, V
Marinated Vegetable Salad GF, V, VE

Bowls of Mixed Greens and Fresh Spinach GF, V, VE
Crumbled Blue Cheese, Crumbled Bacon, Shredded Cheese,
Grated Parmesan, Red Onion, Garbanzo Beans, Cucumbers,
Broccoli Florets, Croutons

Balsamic Vinaigrette, Roasted Garlic Caesar, Buttermilk Ranch and
Raspberry Vinaigrette Dressings GF

Chicken Salad GF • Tuna Salad GF
Assorted Breads and Rolls V

Chef's Selection of Mini-Cupcakes

\$19 per person for 50 or more

\$20 per person for 30-49

\$21 per person for 25-29

Enhance your soup and salad bar with these tasty additions

(served at room temperature)

Seared Salmon \$6.5 GF • Marinated Grilled Chicken Breast \$5.5 GF
Marinated Grilled Vegetables \$5 GF, V, VE • Grilled Flat Iron Steak \$7 GF
Choose any three additions \$14

Seafood Salad \$4

Luncheon buffets include Freshly Brewed Regular and Decaffeinated Coffees, Hot Tea and Iced Tea.

All luncheon buffets are prepared with a one hour service time.

Buffets are not available for groups with less than 25 people.

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BUFFET LUNCH

ITALIAN DELIGHT

Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano, Caesar Vinaigrette V
Marinated Vegetables GF, V, VE • Cannellini Bean Salad GF, V, VE
Olive Tapenade GF, V, VE • Eggplant Caponata GF, V, VE

Maryland Crab Ravioli, Corn, Broccoli, Lobster Cream

Parmesan Crusted Chicken Breast
Asiago Cheese Sauce, Tomato Relish, Green Beans

Penne Pasta, Pesto Cream V

Grilled Flat Iron Steak
Roasted Potatoes, Merlot Espagnole Sauce

Roasted Vegetable Orzo V
Garlic Bread Sticks and Focaccia V

Tiramisu, Cannoli,
Chocolate Frangelico Mousse, Macaroons

\$32 per person

Minimum 50 people

For buffets with less than the minimum amount, please add \$4 per person.

Italian Delight Enhancements

Soup du Jour or
Minestrone Soup V \$3
Pasta Fagiola \$3.5

Luncheon buffets include Freshly Brewed Regular and Decaffeinated Coffees, Hot Tea and Iced Tea.

All luncheon buffets are prepared with a one hour service time.

Buffets are not available for groups with less than 25 people.

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BOARDROOM LUNCH

Designed with efficiency in mind, these lunches are rolled into your meeting room so you can break at your convenience and enjoy your meal with minimal meeting disruption.

Served for a maximum of 35 people.

THE EXECUTIVE \$21

Choose 3 Sandwiches

Ham and Swiss--red onion, sweet pickle, dijonaise, french baguette
Roast Turkey--applewood bacon, white cheddar, tomato jam, spring mix, sourdough
Mediterranean Wrap--tomatoes, cucumbers, roasted peppers, hummus, feta cheese V
Roast Beef--horseradish whipped boursin cheese, arugula, red onion, focaccia
Shrimp "Roll"--spicy remoulade, celery, red onion, lettuce, flour tortilla
Chicken Salad-- dried cherries, cashews, lettuce, wheatberry bread
Italian Sub--cappocola, prosciutto, salami, provolone cheese, roma tomatoes, lettuce
Chicken Caesar Wrap
Tuna Salad Croissant

Choose 2 Salads

Potato Salad GF • Cole Slaw GF • Macaroni Salad • Roasted Vegetable Pasta Salad V, VE •
Marinated Vegetable Salad GF, V, VE

Carrot Cake Squares, Pecan Bars, Lemon Bars

CHAIRMAN OF THE BOARD \$27

Choose 3 Sandwiches

Roasted Turkey--whole grain aioli, spring mix, smoked cheddar, pretzel roll
Grilled Steak--fresh mozzarella, spinach, caramelized onion, garlic mayonnaise, herb focaccia
Crab "Roll"--tomato aioli, red onion, celery, frisee, flour tortilla
Grilled Zucchini Caprese--tomato, fresh mozzarella, kale, pesto, ciabatta V
Prosciutto and Fig--manchego, arugula, sourdough baguette
Grilled Chicken--fresh mozzarella, roasted tomatoes, bacon, ciabatta
The Sicilian--prosciutto, salami, fresh mozzarella, roasted peppers, pepperoncini, spinach, ciabatta

Choose 2 Salads

Roasted Red Potato Salad GF, V, VE • Cole Slaw GF, V • Cherry Tomato Caprese GF, V • Caesar Salad
Marinated Artichoke Salad GF, V, VE • Grilled Vegetable Pasta Salad V, VE • Cannellini Bean Salad GF, V, VE

Chef's Selection of Mini Pastries V

Boardroom lunches include your choice of up to 3 sandwiches (a total of one sandwich per person is prepared)

Potato Chips, Mayonnaise, Mustard, Horseradish, Pickles GF, V
Iced Tea

Boardroom Enhancements

Soup du Jour \$3
Mixed Green Salad with two dressings \$3.5 GF, V

A service charge of \$45 will apply to all meal functions with fewer than 15 guests.

Boardroom lunches are not available for groups with less than 10 guests.

Prices are per person and subject to applicable PA sales tax and 19% service charge.

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LUNCH SERVED COLD PLATES

All served cold plates include your choice of dessert, regular and decaffeinated coffee, tea and iced tea service.

SALADS

Chopped Salad \$23

*roasted turkey, hardboiled egg, corn, tomato, cheddar cheese, bacon
and ranch avocado dressing, served with warm rolls and butter*

Chicken Caesar Salad \$17

*grilled chicken breast, romaine, cherry tomatoes, hard-cooked eggs, garlic croutons, Caesar dressing,
served with warm rolls and butter*

Super Salad \$23

*kale, arugula, spinach, roasted beets, blueberries, goat cheese,
sunflower seeds and honey dijon vinaigrette, GF, V
served with warm rolls and butter V*

COLD SANDWICHES

Roast Turkey Sandwich \$19

*provolone cheese, mixed greens, tomato, applewood-smoked bacon and dijonaise on ciabatta, served with
broccoli cauliflower salad and dill pickle spear*

Chicken Salad Sandwich \$18

*leaf lettuce and tomato jam on a croissant,
served with broccoli cauliflower salad and dill pickle spear*

Grilled Zucchini Caprese \$22

tomato, fresh mozzarella, kale, pesto, ciabatta served with broccoli cauliflower salad and dill pickle spear V

Dessert Selection

Chocolate Torte

Carrot Cake

Apple Pie V

NY Cheesecake, Fresh Berries

Chocolate Mousse GF

Cold Plate Enhancements

Soup du Jour \$3

Mixed Green Salad with two dressings \$3.5 GF, V

A service charge of \$45 will apply to all meal functions with fewer than 15 guests.

*Prices are per person and subject to applicable PA sales tax and 19% service charge.
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LUNCH SERVED HOT ENTREES

ENTREES

*Entree plates include your choice of mixed garden greens or caesar salad and a dessert selection.
Warm rolls, butter, chef's choice of appropriate accompaniments, iced tea,
freshly brewed coffee, decaffeinated coffee and hot tea are also included.*

MAIN COURSE

Parmesan-Crusted Chicken Breast,
Tomato Basil Relish, Fontina Cream \$23

Seared Thyme and Rosemary Chicken Breast, Roasted Garlic Demi-
glace \$23

Salmon Cakes, Tomato Jam \$24

Grilled Salmon, Caramelized Lemon Caper Sauce \$27 GF

Grilled Beef Flat Iron, Merlot Espagnole Sauce \$30

Meat Loaf, Smoked BBQ Glaze \$23

Baked Manicotti, Ricotta, Tomato Basil \$23 V

Mushroom Bolognese \$23
roasted mushrooms, arugula, spicy tomato, cavatappi V, VE

DESSERT

Carrot Cake

Chocolate Mousse GF

Apple Pie V

Chocolate Torte

NY Cheesecake, Fresh Berries

Hot Entree Enhancements

Soup du Jour \$3

***A service charge of \$45 will apply to all meal functions with fewer
than 15 guests.***

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19% service charge.*

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LUNCH SELF SERVE

BOXED LUNCHES

Boxed Lunch selections include:
Sandwich or Salad Selection, Potato Chips, Apple, Deli Salad,
Chocolate Chip Cookie, Condiments,
Chilled Beverage, Napkin and Plastic Flatware

Please select up to a maximum of three:

Roast Turkey--*Applewood Bacon, White Cheddar, Tomato
Jam, Spring Mix, Sourdough*

Roast Beef--*Horseradish Whipped Boursin Cheese, Arugula,
Red Onion, Focaccia* Chicken Salad Wrap

Ham And Swiss--*Red Onion, Pickle, Dijonnaise French
Baguette*

Seasonal Grilled Vegetable Wrap, Hummus, Spring Mix V,
VE

Grilled Chicken Caesar Salad

Greek Salad GF, V, VE

\$22

Prices are per person and subject to applicable PA sales tax and 19% service charge.
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MEETING PACKAGES

ALL DAY REFRESHMENT

Minimum 15 people
Individual break segments are serviced for one hour.

ASSOCIATE PACKAGE

PRE-MEETING BREAK

Orange, Apple and Cranberry Juice GF, V, VE
Muffins, Croissants, Scones
Freshly Brewed Regular and Decaffeinated Coffees GF, V, VE
A Selection of Teas GF, V, VE

MID-MORNING BREAK

Individual Fruit Yogurts GF, V
Freshly Brewed Regular and
Decaffeinated Coffees GF, V, VE
A Selection of Teas GF, V, VE
Assorted Soft Drinks and Bottled Water GF, V,
VE

MID-AFTERNOON BREAK

Fresh Baked Cookie Assortment
Potato Chips and Pretzels GF, V, VE
Cheddar and Provolone Cheese GF, V
Assorted Soft Drinks and Bottled Water GF, V,
VE
\$26 per person

ALL DAY REFRESHMENT ENHANCEMENTS

Prices are for one service period only

Nutri-Grain Bars \$2 per person V
Fresh Fruit Bowl \$2 per person GF, V, VE
Bear Naked Energy Bars \$4.5 per person V
Assorted Candy Bars \$4.5 per person V

Prices are per person and subject to applicable PA sales tax and 19% service charge.
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MEETING PACKAGES

ALL DAY REFRESHMENT

Serves minimum 15 people with a maximum 35 people
Individual break segments are serviced for one hour.

CEO PACKAGE

CONTINENTAL BREAKFAST

Orange, Apple and Cranberry Juice GF, V, VE

Fresh Fruit Bowl GF, V, VE

Individual Fruit Yogurt GF, V

Muffins and Danish

Butter and Jellies GF, V

Freshly Brewed Regular and Decaffeinated Coffees GF, V, VE

A Selection of Teas GF, V, VE

Upgrade your breakfast to a full hot buffet served in Ad Lib, add \$5

BOARDROOM LUNCH

Choose 3 sandwiches

Ham and Swiss--red onion, sweet pickle, dijonnaise, french baguette

Roast Turkey--applewood bacon, white cheddar, tomato jam, spring mix, sourdough

Grilled Zucchini Caprese--tomato, fresh mozzarella, kale, pesto, ciabatta V

Roast Beef--horseradish whipped boursin cheese, arugula, red onion, focaccia

Chicken Salad--dried cherries, cashews, lettuce, wheatberry bread

Chicken Caesar Wrap

Tuna Salad Croissant

Choose 2 Salads

Potato Salad GF • Cole Slaw GF • Macaroni Salad • Roasted Vegetable Pasta Salad V, VE • Marinated Vegetable Salad GF, V, VE

Carrot Cake Squares, Pecan Bars, Lemon Bars

Boardroom lunches include your choice of up to 3 sandwiches (a total of one sandwich per person is prepared)

Potato Chips, Mayonnaise, Mustard, Horseradish, Pickles GF

Iced Tea GF, V, VE

AFTERNOON BREAK

Vegetable Crudites, Ranch Dip GF

Chips and Pretzels GF, V, VE

Assorted Soft Drinks GF, V, VE

Bottled Water GF, V, VE

\$36 per person

Prices are per person and subject to applicable PA sales tax and 19% service charge.
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BREAK IN THE ACTION

*Priced per person for one hour service time
minimum 15 people unless otherwise specified*

CHEESE AND FRUIT

Cubed Cheddar, Swiss and Provolone Cheese GF, V
Sliced Seasonal Fruit Tray, Yogurt Dip GF, V
Hard Sourdough Pretzels V,VE
Assorted Crackers V, VE
\$10 per person

MILK AND COOKIES

Chocolate Chip, Oatmeal and Sugar Cookies
Macaroons V
Dairy Fresh Milk and Chocolate Milk GF, V
\$8 per person

SUMMER IN THE CITY

Ricotta, Fig Jam and Arugula Crostini V
Watermelon Prosciutto Skewers GF
Carrot and Celery Sticks, Ranch Dip GF
Gazpacho Shooters GF, V, VE
Classic Lemonade GF, V, VE
Lemonade Iced Tea GF, V, VE
Strawberry Basil Lemonade GF, V, VE
\$11 per person

FARMERS MARKET

Whole Fresh Apples, Pears, Bananas, Oranges GF, V, VE
Carrot and Celery Sticks, Ranch Dip GF
Sweet and Salty Crunch Mix (raisins, carob chips, peanuts, corn kernels, cashews)
Chef's Mini Sweet Treats
\$12 per person

CHEESE AND CHARCUTERIE

Local Artisan Cheese GF, V
Dried and Cured Salumi GF
Chef's Seasonal Condiments V
Crackers and Crostini V
\$16 per person

HAVE YOUR CAKE AND...

Chocolate and Vanilla Cupcakes
Assorted Cake Pops
Carrot Cake Squares
Cheesecake Squares
\$12 per person
minimum 25 people

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BREAK IN THE ACTION

*Priced per person for one hour service time
minimum 15 people unless otherwise specified*

HAPPY TRAILS

Make your own trail mix

Peanuts, Almonds, Cashews, Chocolate Chips, Peanut Butter Chips, Raisins, Dried Cranberries, Banana Chips, Sunflower Seeds, Coconut Flakes, Pretzels, M&M's, Wasabi Peas, Sea Salt, Cinnamon, Cayenne Pepper

\$14 per person
minimum 25 people

MEDITERRANEAN

Roasted Red Pepper Hummus GF, V, VE

Tzatziki Dip GF, V

Marinated Olives and Vegetables GF, V, VE

Pita Chips V, VE

All Natural Trail Mix

(peanuts, sunflower seeds, raisins, dates, cashews and apples)

\$14 per person
minimum 25 people

BUILD YOUR OWN

Greek Yogurt, House-made Granola V

Blueberries, Strawberries, Dried Fruit, Sunflower Seeds, Coconut Flakes GF, V

\$12 per person
minimum 25 people

BREAK IN THE ACTION ENHANCEMENTS

per person prices only when accompanied by stand alone break

COFFEE STATION

\$2 per person or on consumption at \$46 per gallon

DELUXE COFFEE STATION

Vanilla and Hazelnut Syrup, Cinnamon Sticks, Whipped Cream, Chocolate Chips, Biscotti

\$4 per person

BOTTLED WATER AND SODAS

\$2 per person or on consumption at \$3 per bottle

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A LA CARTE

all pricing is per minimum quantity (i.e., per pound is one pound minimum)

MORNING BREAKS

Assorted Muffins \$34 per dozen / \$3.5 each
A Selection of Scones \$34 per dozen / \$3.5 each
Bagels and Cream Cheese \$40 per dozen / \$4 each V
Doughnuts \$25 per dozen
Warm Iced Cinnamon Rolls \$36 per dozen
Jumbo Sticky Buns \$39 per dozen
Danish Pastry Assortment \$48 per dozen
Breakfast Sandwich \$60 per dozen
Croissant with Egg, Cheese and Sausage, Ham or Bacon
Hard Boiled Eggs \$20 per dozen GF
Cinnamon Streusel Coffee Cake (10 inch cake) \$30 per cake
Seasonal Breakfast Bread (8-10 slices) \$22 per bread
Individual Fruit Yogurts \$4 each GF, V
Gluten Free Blueberry Muffin \$7.5 each / \$85 dozen GF

BEVERAGES

Freshly Brewed Coffee, Decaffeinated
Coffee or Tea \$23 per ½ gallon
Iced Tea or Lemonade \$20 per ½ gallon
Fresh Squeezed Orange Juice \$22 per ½ gallon
Cranberry, Apple or Grapefruit Juice \$22 per ½ gallon
Individual V-8 Juice \$4 each
Canned Sodas \$3 each
Assorted Snapple Beverages \$4 each
Bottled Spring Water \$3 each
Individual Soy Milk 8 oz \$3.75 each
Individual Milk Cartons \$3 each

ANYTIME SNACKS

Hard Sourdough Pretzels V, VE
\$12 per pound
Soft Pretzels, Yellow Mustard V
\$30 per dozen
Soft Pretzel Nuggets, Dipping Cheese V
\$80 per 50 pieces
Chocolate Covered Pretzels V
\$26 per pound
Pretzel Thins \$11 per pound V, VE
Potato Chips \$12 per pound GF, V, VE
Homemade French Onion Dip \$14 per pint
Tortilla Chips, Salsa \$14 per pound V, VE
Warm Spicy Cheese Dip \$8 per pint V
Assorted Cookies \$18 per dozen
Brownies or Blondies \$30 per dozen
Single-Serve Popcorn \$2 each GF, V
Sliced Fresh Fruit Tray \$4.5 per person GF, V, VE
Whole Fresh Fruit \$2 each GF, V, VE
Granola Bars / Nutri-Grain Bars \$2.5 each V
Assorted Candy Bars \$4.5 each V
Domestic Cheese, Crackers and Seasonal Fruit Tray
(serves approximately 25-30 people) \$185 V
All Natural Trail Mix \$22 per pound
Peanuts, Sunflower Seeds, Raisins, Dates, Cashews and Apples
Sweet and Crunchy Mix \$22 per pound
Raisins, Carob Chips, Peanuts, Corn Kernels, Cashews
Hershey Chocolate Miniatures \$30 per pound V
Reese's Mini Peanut Butter Cups \$30 per pound V

Prices are per person and subject to applicable PA sales tax and 19% service charge.
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BUFFET DINNER

CAPITOL BUFFET

Pennsylvania Chicken Corn Soup GF

Seasonal Fresh Fruit Display GF, V, VE

Mixed Field Greens GF, V, VE

Tomatoes, Cucumbers, Shredded Cheese, Garlic Croutons, Crumbled Bacon
Buttermilk Ranch, Balsamic Vinaigrette, Blue Cheese Dressings GF, V

Roasted Vegetable Pasta Salad V

Broccoli Crunch Salad GF

Your Selection of Three Entrees

Seared Tenderloin Tips

Shiitake Mushrooms, Spring Onion, Red Wine Demi-Glace

Roasted Shoulder Tenderloin of Beef

Braised Pearl Onions, Thyme Bordelaise

Grilled Pork Flat Iron

Creamy Polenta, Mushrooms, Pork Jus Lie

Lemon Honey Seared Salmon

Spinach, Sweet Citrus Vinaigrette GF

Crab and Spinach Stuffed Sole

Sweet Corn and Caramelized Shallot Butter

Asiago Ravioli

Mushroom Ragout, Baby Spinach, Romano Cream V

Oregano and Thyme Grilled Chicken Breast

Roasted Red Potato Hash, Tomato Jus Lie

Parmesan-Crusted Chicken Breast

Tomato Basil Relish, Fontina Cream

Crispy Tofu and Bok Choy

Shiitake Mushrooms, Sesame, Ginger Broth V

Wild Rice Blend or Roasted Garlic Mashed Potatoes GF, V

Chef's Seasonal Fresh Vegetables GF, V, VE

Fresh Baked Bread Basket V

Our Pastry Chef's Dessert Table

\$40 per person for 50 or more guests

\$44 per person for 30 to 49 guests

Dinner buffets are serviced for one and one-half hours and include coffee and iced tea service.

For buffets with less than the minimum number of guests, please add \$5 per person.

Capitol Buffet cannot be prepared for less than 25 people.

Prices are per person and subject to applicable PA sales tax and 19% service charge.

Please see our general terms and conditions for other details.



BUFFET DINNER

SMOKEHOUSE

Southwest Corn and Chicken Chowder

Seasonal Fresh Fruit Display GF, V, VE

Mixed Field Greens GF, V, VE

Tomatoes, Red Onions, Cheddar Cheese, Garlic Croutons V

Balsamic Vinaigrette, Cilantro Lime Vinaigrette GF, V

Apple Bacon Cole Slaw GF

BBQ Salmon and Crab Cakes, Corn Slaw

Smoked Chicken Thighs GF

Carolina Baby Back Ribs GF

Kansas City Brisket

White Cheddar Scallop Potatoes V

Roasted Vegetables GF, V, VE

Blended Rice Pilaf GF, V

Fresh Baked Artisan Breads and Rolls V

Corn Bread, Honey Butter V

Seasonal Fruit Cobbler V

Double Chocolate Cake

Pecan Pie

\$38 per person

50 person minimum

Dinner buffets are serviced for one and one-half hours and include coffee and iced tea service.

For buffets with less than the minimum number of guests, please add \$5 per person.

Smokehouse cannot be prepared for less than 25 people.

Prices are per person and subject to applicable PA sales tax and 19% service charge.

Please see our general terms and conditions for other details.



BUFFET DINNER

ARRIVERDERCI ROMA

Seasonal Fresh Fruit Display GF, V, VE

Traditional Caesar Salad, Garlic Croutons, Shaved Parmesan V

Marinated Grilled Vegetables GF, V, VE

Marinated Cheeses, Herbed Olives, Artisan Cured Meats GF

Cannellini Bean Salad GF, V, VE

Chicken Cacciatore

Mushrooms, Peppers, Onions, Tomato

Ricotta Stuffed Shells

Roasted Tomato Basil Sauce, Parmigiano Reggiano

Grilled Swordfish

Citrus and Herb Crust, Wilted Spinach and Olives GF

Fennel Crusted Shoulder Tenderloin of Beef

Wild Mushrooms, Onions, Celery Root Cream GF

Roasted Vegetable Orzo V

Roasted Squash, Zucchini, Garlic and Herbs GF, V, VE

Fresh Baked Focaccia, Sourdough, V

Flatbread, Olive Bread and Garlic Sticks V

Tiramisu

Cannoli

Biscotti and Macaroons

\$40 per person

50 person minimum

Dinner buffets are serviced for one and one-half hours and include coffee and iced tea service.

For buffets with less than the minimum number of guests, please add \$5 per person.

Arriverderci Roma cannot be prepared for less than 25 people.

Prices are per person and subject to applicable PA sales tax and 19% service charge.

Please see our general terms and conditions for other details.



BUFFET DINNER

BUFFET DINNER ENHANCEMENTS

Chef-Carved Embellishments

Roasted Prime Rib of Beef, Horseradish-Scented Jus Lie
\$4.5 per person additional

Tenderloin of Beef, Smoked Onion Demi-Glace
\$6 per person additional

House-Smoked Breast of Turkey, Cranberry Orange Compote GF
\$4 per person additional

Roasted Garlic and Chipotle-Crusted Pork Loin, Apricot Chutney GF
\$4 per person additional

Pre-Dinner Reception

(service time of thirty minutes)

Seafood Raw Bar

Oysters on the Half-Shell, Chilled Shrimp, Marinated Mussels GF
Cocktail Sauce, Spicy Remoulade GF, V
\$9 per person additional

Domestic Cheese and Vegetable Crudites GF, V
Chef's Seasonal Bruschetta V, VE
\$5 per person additional

Buffet Enhancement pricing is available only accompanied by a dinner buffet
and the guarantee must match the dinner guarantee.

Prices are per person and subject to applicable PA sales tax and 19% service charge.
Please see our general terms and conditions for other details.



PLATED DINNER

Our plated meals include your choice of main course, first course, side, chef's seasonal vegetable and dessert. Warm rolls, butter, iced tea, freshly brewed coffee, decaffeinated coffee and hot tea are also included.

MAIN COURSE

Parmesan-Crusted Chicken Breast | *Tomato Basil Relish, Fontina Cream* 29

Prosciutto Wrapped Chicken Breast | *Mustard Swiss Cream Sauce* 29

Lemon Herb Seared Chicken | *Wild Mushrooms, Roasted Thyme Vinaigrette* 28 GF

Sirloin Steak | *Chimichurri* 35 GF

Cocoa-Crusted Shoulder Tenderloin | *Cabernet Glaze* 32

Filet Mignon | *Brandied Demi-Glaze* 46

Roasted Prime Rib of Beef | *Horseradish-Scented Jus Lie* 42

Double Cut Pork Chop | *Ginger Thyme Demi Glace* 38

Lemon and Oregano Crusted Lamb Loin | *Lavender Scented Honey* 44 GF

Citrus Herb Salmon | *Mousseline* 38 GF

Roasted Grouper | *Rock Shrimp, Black Bean, Bacon and Tomato Coulis* 40 GF

Broiled Lump Crab Cakes | *Charred Tomato and Chili Chutney* 41

DUETS

Pick any two entrees from below to customize your combination plate.

Roast Salmon | *Saffron Tomato Coulis* 19 GF

Braised Beef Shortrib | *Cabernet Demi* 25

Lemon Herb Chicken | *Mushroom Ragout* 18 GF

Crab-Stuffed Shrimp | *Lemon Basil Cream* 23

Petite Filet Mignon | *Truffle Madeira Sauce* 27

Broiled Lump Crab Cake | *Charred Tomato and Chili Chutney* 24

VEGETARIAN

Spinach and Goat Cheese Ravioli | *Roasted Red Pepper Basil Butter* 29 V

House Made Spanakopita | *Cucumber Dill Cream* 29 V

Kale and Quinoa Cassoulet | *Tofu and White Bean Ragu* 29 GF, V, VE

Penne Rigate | *Roasted Tomatoes, Peppers, Mushrooms, Chilies, Feta* 28 V

Thai Noodle Salad | *Julienned Vegetable, Sesame Seed* 29 V, VE

Grilled Portobella, Zucchini, Red Pepper, Eggplant Napoleon | *Goat Cheese, Smoked Tomato Coulis* 30 GF, V

Prices are per person and subject to applicable PA sales tax and 19% service charge.

Please see our general terms and conditions for other details.

There may be a choice of up to a maximum of two entrees and a vegetarian with any event. Count for each item must be given with your guarantee. Additions or changes the day of will result in charges above the guarantee.

Consuming raw or undercooked foods may increase the risk of foodborne illness in highly susceptible populations.



FIRST COURSE

New England Clam Chowder

Italian Wedding Soup

Tuscan Kale and White Bean Soup GF, V

Chicken Corn Chowder

Mixed Garden Greens GF, V,
Shredded Cheese, Cucumbers, Carrots, Assorted Dressings

Kale Caesar GF, V

Curly Kale, Romaine, Fresh Grated Parmesan, Garlic Croutons, Caesar Dressing

Baby Spinach GF

Candied Pecans, Smoked Bacon, Crumbled Blue Cheese, Sweet Poppy Seed Dressing

SIDES

Please select only one side regardless of the number of entrée choices.

Roasted Garlic Potato Puree GF, V

Horseradish Cheddar Smashed Potato GF, V

Parmesan Polenta GF, V

Toasted Almond Quinoa Pilaf GF, V, VE

Potato Pave GF, V

Asiago Risotto GF, V

Sweet Potato Puree GF, V

Wild Rice Pilaf GF, V

DESSERT

Chocolate Decadence, Raspberry Coulis GF

Layered Lemon Blackberry Cheesecake, Almond Crust

Salted Caramel Vanilla Crunch Cake

Dulce de Leche Cake

Caramelized Pineapple Coconut Cake

Coffee and White Chocolate Mousse GF

Apricot Yogurt Pie

DINNER ENHANCEMENTS

Lobster Bisque 5

Arugula and Mixed Greens 4 GF, V

Roasted Pear, Cashews, Goat Cheese, Pomegranate Cranberry Vinaigrette

Iceberg Wedge 4 GF

Blue Cheese Crumbles, Bacon Bits, Hard Cooked Egg, Wasabi Blue Cheese Dressing

Greek Salad 3 GF, V

Feta Cheese, Chopped Tomatoes, Cucumbers, Red Onion, Balsamic Vinaigrette

Prosciutto and Melon 3 GF

Arugula, Watermelon and Goat Cheese, Balsamic Glaze 4

Mushroom Ravioli 5 V

Grilled Eggplant, Spinach, Gruyere Cream

DESSERT UPGRADES

Blackberry, Pear and Apple Crisp 5 V

Lemon Curd Tart, Blueberry Coulis 5

Vanilla Caramel Flan 6 GF

Chocolate Bourbon Torte, Vanilla Creme Anglaise 6

Strawberry Rhubarb Pavlova 6 GF

English Trifle 5



RECEPTIONS

HORS D'OEUVRES

TIER 1

Hot

Swedish Meatball*
Bacon Wrapped Date GF
Miniature Bacon Quiche
Vegetarian Spring Roll, V, VE
Asian Vinaigrette
Spanakopita V

Cold

Gazpacho Shooter GF, V, VE
Avocado, Basil Oil
Antipasto Skewer GF, V
*Pear Tomato, Fresh Mozzarella,
Kalamata Olive, Basil Chiffonade*

\$115 per 50 pieces

TIER 2

Hot

Mushroom Florentine V
Wild Mushroom and Cheese Tart
Sesame Chicken, Ginger Sauce
Mini Croque Monsieur
Ham, Fig Jam, Gruyere
Chicken Saté, Peanut Sauce GF
Mushroom Arancini*
Chili Rubbed Beef Skewer, Picante Sauce GF

Cold

Melon Square, Shaved Prosciutto* GF
Smoked Salmon Bruschetta

\$125 per 50 pieces

TIER 3

Hot

Crab Mornay Stuffed Mushroom
Bacon Wrapped Scallop
Mini Beef Wellington
Spiced Salmon Cake*
Cucumber Mint Yogurt

Cold

Tuna Tartar, Sriracha Aioli
Beef Tenderloin and Boursin Crostini

\$145 per 50 pieces

PREMIER TIER

Hot

Miniature Crab Cake, Spicy Remoulade*
Marinated Grilled Baby Lamb Chop GF
Coconut Shrimp, Tropical Jam

Cold

Iced Shrimp or Oyster on the Half Shell GF
Cocktail, Remoulade Sauces
California Roll
Wasabi, Soy Sauce
Caviar Blini, Creme Fraiche

\$225 per 50 pieces



RECEPTIONS

PACKAGES

HORS D'OEUVRES IN THE BURG

A complete one-hour reception package that includes a display of our chef's selection of cheeses, sliced seasonal fruit, vegetable crudités, crackers and breads. Additionally, we will butler your choice of one Tier 1 selection, two Tier 2 selections and one Tier 3 selection.

\$26 per person
Minimum of 25

CHEF'S RECEPTION

A complete one-hour reception package that includes a display of our chef's selection of cheeses, sliced seasonal fruit, vegetable crudités, crackers and breads. Additionally, one Tier 1 and one Tier 2 selections are butlered.

\$18 per person
Minimum of 25

**Items with an asterisk are not suitable for butlered service.*

DISPLAYS

COLD

Grilled Vegetables, Roasted Leek Dip \$125 GF
Tomato and Basil Bruschetta \$55 V, VE
Raw Vegetable, Red Pepper Hummus, Herb Dip \$115 GF
Sliced Fresh Fruit \$125 GF, V, VE
Hummus, Pita Bread Chips \$70 V, VE
Tortilla Chips, Chili Con Queso, Salsa, Guacamole \$90 V
Domestic Cheese, Crackers and Seasonal Fruit \$185 V
Imported and Artisan Cheeses, Seasonal Fruit and Vegetable Crudites \$285 V

HOT

Crabmeat Fondue \$115 GF
Baked Brie en Croute, French Bread \$125 V
Spinach and Artichoke Dip \$95 GF, V
All hot and cold displays serve approximately 25 guests.

SAVORY SNACKS

(Priced per pound-order in one pound increments)

Hard Sourdough Pretzels, Dipping Mustard \$12 V, VE
Potato Chips \$12 GF, V, VE
Mixed Nuts \$28 GF, V, VE
Marcona Almonds \$45 GF, V, VE
Cashews \$25 GF, V, VE
Roasted Peanuts \$16 GF, V, VE
Spicy Snack Mix \$14 GF, V, VE

All food and beverage prices are subject to applicable PA sales tax and 19% service charge.
Please see our general terms and conditions for other details.



RECEPTIONS

SIGNATURE STATIONS

Guarantee for each station must match the guaranteed number of people for your event. There is a minimum of two stations for any event unless accompanied by a dinner. All stations are for one hour service time and prepared for a minimum of 50 people. For the second hour, please add an additional 50% of the first hour price.

SALAD BAR

Mixed Greens and Romaine Lettuce GF, V, V E

Crumbled Blue Cheese, Sliced Mushrooms, Crumbled Bacon, Shredded Cheddar,
Grated Parmesan, Croutons, Cucumbers, Broccoli Florets

Balsamic Vinaigrette, Roasted Garlic Caesar, Peppercorn Ranch and Raspberry Vinaigrette Dressings GF

Marinated Artichokes GF, V, VE

Cherry Tomato Caprese GF, V
Fresh Basil and Olive Oil

Lavash, Baguettes V

\$10 per person

PASTA BELLA

Choose Two Pastas:

Cheese Tortellini, Asiago Ravioli, Rigatoni, Penne Rigate V

Choose Two Sauces:

Marinara GF, V, VE, Pesto GF, V, VE, Bolognese GF, White Clam, A'Olio GF, V, VE, Fontina Cream V

Sautéed Mushrooms, Toasted Pine Nuts, Sun-Dried Tomatoes, Parmesan Cheese GF, V, VE

Focaccia, Breadsticks V

\$13 per person

*Requires Chef Attendant**

ADD ONS

Sweet Italian Sausage 3 GF

Grilled Chicken Breast Strips 3 GF

Rock Shrimp Scampi 5 GF

Unattended pasta station with two preselected pastas and sauce combinations, \$9 per person

MEDITERRANEAN ANTIPASTO

Artichoke Hearts, Pepperoncini, Olives, Olive Tapenade, Eggplant Caponata,

White Bean Hummus, Cherry Peppers, Cured Meats, Artisan Cheeses, Rustic Breads, Crostini

\$13 per person

FAJITA

Cilantro Lime Marinated Chicken GF

Spicy Beef Strips GF

Sautéed Onions, Peppers, Mushrooms GF, V, VE

Guacamole, Sour Cream, Shredded Cheese, Tomato Salsa GF, V

Flour Tortillas and Hard Corn Taco Shells V

Tortilla Chips V

Warm Queso GF, V

\$14 per person

All food and beverage prices are subject to applicable PA sales tax and 19% service charge.
Please see our general terms and conditions for other details.



RECEPTIONS

SIGNATURE STATIONS (continued)

BURGER SLIDERS

Grab a bun, add a burger GF, and then create your own

Toppings include:

Sliced Cheddar and Provolone, Crumbled Blue Cheese, Caramelized Onions, Smoked Bacon GF

Roasted Garlic Aioli, Ketchup, Yellow Mustard, Dijon Mustard, Mayonnaise GF, V

\$11 per person

Boost Your Slider Station

BBQ Pork 3 GF

Short Rib Ragout 3 GF

BBQ Chicken 2 GF

Meatball 3

Mini-Crabcake 4

CHILLED SEAFOOD

Oysters on the Half Shell GF

Marinated Mussels GF

Chilled Shrimp GF

Scallop Ceviche GF

Cocktail Sauce, Horseradish, Mignonette Sauce, Fresh Lemon Wedges GF, V, VE

\$15 per person

SUSHI BAR

California Roll

Hamachi GF

Salmon GF

Vegetable Roll

Soy Sauce, Wasabi, Pickled Ginger GF, V, VE

\$17 per person

MAC AND CHEESE

Traditional Creamy Cheddar V

Maytag Bleu and Wild Mushroom V

Toppings:

Broccoli, Bacon, Peas, Middleswarth Chips, Parmesan Cheese GF

\$12 per person

GRILLED CHEESE

Ham, Swiss, Rye V

Classic American Cheese, White V

Bacon, Tomato, Cheddar, Ciabatta

Tomato Bisque Shooters GF, V

Potato Chips GF, V, VE

\$12 per person

PETITE SWEETS

Lemon Blueberry Cupcakes

Carrot Cake Squares

Macaroons

Biscotti

Cheesecake Squares

Chocolate Truffles GF

\$10 per person

All food and beverage prices are subject to applicable PA sales tax and 19% service charge.

Please see our general terms and conditions for other details.

2016



RECEPTIONS

SIGNATURE STATIONS (continued)

BUTCHER BLOCK

Garlic-Studded Steamship Round of Beef, Rosemary Jus Lie (serves 125) \$725

Chili-Rubbed Tenderloin of Beef, Bearnaise (serves 35) \$350 GF

Herb Crusted Sirloin of Beef, Cabernet Demi-Glace (serves 50) \$350

Roasted Prime Rib of Beef, Horseradish Cream (serves 35) \$425

Pistachio Crusted Rack of Lamb, Black Garlic Tomato Jus (serves 10) \$145

Oven Roasted Leg of Lamb, Rosemary Lamb Jus (serves 35) \$250

Honey Glazed Ham, Dijonnaise (serves 35) \$250 GF

Roasted Breast of Turkey, Cranberry Relish (serves 40) \$275GF

Tomahawk Chop Rib Eye, House Steak Sauce (serves 10) \$95GF

Assorted Rolls

*Requires Chef Attendant**

Serving numbers are estimates and will vary according to your group

*Price for attendant-required stations include chef for one hour.

Additional hours priced at \$55 per hour, per chef attendant.

RECEPTION STATION PACKAGE

Choose a minimum of three stations (Butcher Block and Petite Sweets not included)
and deduct four dollars from the total per person price.

ICE SCULPTURES

Swans, Hearts, Cornucopias, Corporate Logos or Most Other Designs Available, starting at \$375



BEVERAGES

The Hilton Harrisburg encourages safe and responsible alcohol consumption.

Bartenders are required to ID guests of questionable age prior to serving alcoholic beverages and to refuse service of alcoholic beverages to any person who, in the hotel's judgment, appears intoxicated.

The Hilton Harrisburg is the only licensed authority to serve and sell alcoholic beverages on the premises.

Therefore, alcohol is not permitted to be brought into any function rooms.

The following options are available to help determine the type of beverage service best suited for your event.

OPEN BAR

Beverages are charged to the master account per person per hour plus 19% service charge.

Guarantee is based on the dinner guarantee. Bar hours must be consecutive or breaks are charged at \$45 per bartender per hour.

Two hour minimum.
35 person minimum.

HOST BAR

Beverages are charged to the master account per drink plus 19% service charge.

Costs are based on consumption and will require a minimum of 30 minutes to reconcile charges.

CASH BAR

Beverages are sold on a cash basis to the guest. Minimum number of guests for a cash bar is 25.

COCKTAIL SERVICE

Available for groups of less than 25 people, beverages are charged to the master account per drink plus 19% service charge. A service charge of \$55 per hour per server will also apply. *Please be aware that service time is extended due to the distance to the bar.*

BRANDS

(subject to change and availability)

HOUSE BRANDS

*Beverage Manager's Selection of
Scotch, Bourbon, Rum,
Whiskey, Vodka, Gin*

CALL BRANDS

*Jim Beam, Seagram's 7, Cruzan Rum,
Famous Grouse Scotch, Beefeater Gin,
New Amsterdam Vodka,
Sailor Jerry Spiced Rum*

PREMIUM BRANDS

*Old Granddad, Seagram's VO, Bacardi,
Dewars, Stolichnaya, Tanqueray,
Captain Morgan Spiced Rum*

ULTRA PREMIUM BRANDS

*Grey Goose Vodka, Hendrick's Gin
Appleton Estate Reserve Rum,
Sugar Island Spiced Rum,
Chivas Regal Scotch,
Crown Royal, Old Forester Bourbon*

DOMESTIC BEERS*

*Yuengling Lager,
Coors Light, Miller Lite, O'Doul's*

CRAFT / IMPORTED BEERS*

Heineken, Corona, Troegs

HOUSE WINES

*Sycamore Lane Chardonnay,
Concha y Toro Cabernet/Merlot,
Sutter Home White Zinfandel
(served with house and call bars)*

PREMIUM WINES

*Chardonnay, Carmel Road
Pinot Grigio, Seaglass
White Blend, Menage a Trois
Petite Syrah, Two Angels
Cabernet Sauvignon, Main Street
Malbec, The Show
White Zinfandel, Beringer
(served with premium and
ultra premium bars)*

*Two domestic, one import, one craft and one non-alcoholic beer are selected for bars.

If there is a brand that you prefer, please consult your catering coordinator.

We are happy to honor special requests with at least two weeks advance notice.

The number of bartenders will be determined by the hotel, based on proper service standards for attendance guarantees (average one bartender per 75-100 guests).

If extra bartenders are requested, additional charges will be applied.

A \$45 per hour charge will be added to each bar should sales not exceed \$250 per bar.

Open and Host Bars with less than 25 people require a setup fee of \$100.

Beverage prices are subject to applicable PA sales tax and 19% service charge.



BEVERAGES

CONSUMPTION BARS

	HOST BAR	CASH BAR
House Brands	\$5.50	\$6.00
Call Brands	\$6.00	\$7.00
Premium Brands	\$7.00	\$8.00
Ultra Premium Brands	\$8.00	\$9.00
Domestic Beer	\$4.50	\$5.00
Craft / Import Beer	\$5.50	\$6.00
House Wine (glass)	\$7.00	\$7.50
Premium Wine (glass)	\$10.00	NA
Special Order Wine	Market	NA
Non-Alcoholic Beverage	\$3.00	\$3.50
Cordials	Priced Accordingly	NA

All liquor is priced per 1 ¼ ounces.

OPEN BARS

HOUSE BRANDS

\$26.00 per person, first two (2) hours
Each additional 1/2 hour \$5 per person

PREMIUM BRANDS

\$32.00 per person, first two (2) hours
Each additional 1/2 hour \$7 per person

CALL BRANDS

\$29.00 per person, first two (2) hours
Each additional 1/2 hour \$6 per person

ULTRA PREMIUM BRANDS

\$36.00 per person, first two (2) hours
Each additional 1/2 hour \$8 per person

NON-ALCOHOLIC BAR

Assorted Sodas, Bottled Water
Orange, Apple and Cranberry Juice
\$12.00 per person, first two (2) hours
Each additional 1/2 hour is \$2.50 per person

CORDIALS

Cordials may be added to any hourly bar for an additional \$4 per person per service hour.

Guarantees for open bars must match the dinner guarantee and are served for a two-hour minimum with a minimum of 35 guests.

SPECIALTY PUNCHES

(two gallon minimum)

Non-Alcoholic Fruit Punch \$45 per gallon

Champagne Punch \$75 per gallon

Margaritas \$85 per gallon

Sangria \$75 per gallon

Beverage prices are subject to applicable PA sales tax and 19% service charge.



Audio Visual

VIDEO PLAYBACK SYSTEMS

Blu-ray and 32" LCD	\$155
Blu-ray and 40" LCD	\$280

NOTE: Includes a 48" Roll-in Cart with Black Skirt and AC Power Supply

COMPUTER PRESENTATION

LCD Projectors:	
Resolution	ANSI Lumen
2000 Lumen Standard Def LCD	\$195
4400 Lumen Med Venue LCD High Def	\$250
5000 Lumen LCD	\$525
10000 Lumen LCD	\$1200

NOTE: Includes a 34" Roll-in Cart with Black Skirt and AC Power Supply

VIDEO RECORDERS/PLAYERS

Blu-ray Player	\$60
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MONITORS/RECEIVERS

32" LCD	\$100
40" LCD	\$225
50" LED	\$300
70" LED	\$400
Truss Stand	\$75

NOTE: Includes a 48" Roll-in Cart with Black Skirt and AC Power Supply

Distribution Amp (VGA)	\$45
HDMI-SDI Transmitter /Receiver	\$55
Basic HD Switcher	\$190
Roland VR 50 Video Mixer	\$450
PC Laptop Computer	\$150
Presentation Slide Remote	\$30

NOTE: Prices do not include screen, interfaces or distribution amplifiers if needed. Set up may be required at an additional charge. Quantities are limited.

AUDIO RECORDERS/PLAYERS

CD Recorder	\$50
CD Player (5 Disk)	\$45

VIDEO CAMERAS

Panasonic HD Camcorder	\$300
Camcorder Tripod	\$20
Camcorder Tripod (Heavy Duty)	\$40

LEGACY EQUIPMENT

Overhead Projectors, Slide Projectors, Beta Recorders, SVHS, Cassette Decks, Etc. available upon request.



Audio Visual

PROJECTION ACCESSORIES

Projection Cart: 34" <i>with Casters, AC Power and Black Skirt</i>	\$10
Projection Cart: 48" or 54" <i>with Casters, AC Power and Black Skirt</i>	\$20
Laser Pointer - For Purchase	\$25
Intercom Headsets - Wired, Per Station	\$20
Run off Drapery - 16' High, Black or Blue, per 10' wide section	\$75
Masking Tape - For Purchase	\$2

MARKER BOARDS

3' x 4' Whiteboard/Corkboard	\$25
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TRIPOD PROJECTION SCREENS

72" X 72"	\$15
84" X 84"	\$25
96" X 96"	\$30

EASELS

Flip Chart Easel with Pad and Markers	\$30
Flip Chart Easel with Post It/Note Pad & Markers	\$45
Flip Chart Easel	\$15
A-Frame Easel	\$10
Extra Pads - For Purchase	\$15/\$25

MICROPHONES AND ACCESSORIES

Wireless Lavalieri Microphone	\$75
Handheld Microphone	\$20
Wireless Handheld Microphone	\$75
Gooseneck Table Microphone	\$25
Extension Cables - 50'	\$5
Table Mic Stand	\$3
Floor Mic Stand	\$5
4 Input Mixer	\$40
10 Input Mixer	\$75
32 Input Mixer	\$190
1 - In, 8 - Out, Press Bridge/Mult-Box	\$50
Sound System (1 JBL Speaker)	\$55



**WIDE SCREEN FAST FOLD PROJECTION SCREENS
SCREEN AND BLACK DRAPING**

7' x 11' Screen (Front)	\$90
(Rear)	\$100
Skirt and Bar	\$30
Full Drapery Kit	\$90
8' x 12.5' Screen (Front)	\$100
(Rear)	\$110
Skirt and Bar	\$30
Full Drapery Kit	\$100
9.5' x 14.5' Screen (Front)	\$120
(Rear)	\$130
Skirt and Bar	\$30
Full Drapery Kit	\$120

**NOTE: Other sizes available upon request.
Slide shows should be in wide screen format.**

LIGHTING

Stage Lighting Package	\$350
LED Up-lighting - 1/2 Ballroom	\$450
LED Up-lighting - Full Ballroom	\$900
Ellipsoidal Light for GOBO	\$50

LABOR RATES

First half hour of set up is FREE.

After that, HOURLY RATES apply:

Monday - Friday 8am - 5pm	\$45/hr
Monday after 5pm	\$50/hr
Tuesday - Thursday	
Before 7am or after 5pm	\$50/hr
Friday 5pm - Monday 7am	
(3 hour minimum on weekends)	\$55/hr

A \$45.00 charge will apply for our in house audio/visual technicians to set up client provided equipment.

ADDITIONAL EQUIPMENT AVAILABLE

This brochure lists only the most frequently requested items. If you need equipment that is not listed, please call for pricing.

OTHER SERVICES

CONSULTATION: Our staff has the experience to help you plan your audio/video presentation needs. We can help you choose the right equipment for you budget.

ON-SITE VIDEOTAPING SERVICE

We videotape meetings, conferences and training sessions. Videotape duplication is available upon request.

(Prices effective 03/16 and are subject to change)

Audio visual prices are subject to applicable sales tax and 19% service charge

