



HOLIDAY MENUS

PLATED LUNCH

Includes Freshly Baked Breads & Rolls, Freshly Brewed Regular & Decaffeinated Lavazza Coffee & Tazo Herbal Teas

Starter Course: *Choose One*

Butternut & Apple Bisque, Creamy Roasted Butternut Squash & Apples, scented with Fall spices

Arugula, Granny Smith Apples, Pomegranate, Gorgonzola Cheese, Honey Pecan Sesame Dressing

Baby Green Salad, Red Grapes, Apples, Onions, Caramelized Pecans, Cranberries, Bleu Cheese, Dijon Mustard Vinaigrette

Entrée Course: *Choose Two*

Seared Alaskan Salmon, Sweet & Spicy Cranberry-Orange Relish

Rosemary Citrus Roasted Chicken Breast

Grilled Petite Filet of Beef with Porcini & Roasted Shallot Sauce

All Entrees served with Whipped Yukon Potatoes & Seasonal Vegetables

Entrée counts due one week prior to event

Dessert Course: *Choose One*

Eggnog Crème Brulee topped with Fresh Cinnamon Bourbon Whipped Cream

Warm Apple Tart with Cinnamon Crème & Butterscotch Ice Cream

Pumpkin Cranberry Bash Pie with Cinnamon Caramel Sauce

\$45.00 per guest



PLATED DINNER

Includes Freshly Baked Breads & Rolls, Freshly Brewed Regular & Decaffeinated Lavazza Coffee & Tazo Herbal Teas

Starter Course: *Choose One*

Cream of Wild Mushroom Bisque topped with a Butter Crouton & Crème Fraiche

Winter Greens Salad, Baby Kale, Roasted Beets, Feta Cheese, Roasted Pumpkin Seeds, Raw Apple Cider Vinaigrette

Classic Caesar Salad with shaved Romano Cheese & Garlic Crostini

Mixed Baby Greens with White Poached Pears, Toasted Pecans, Danish Bleu Cheese, Balsamic Fig Vinaigrette

Entrée Course: *Choose Two*

Slow Roasted Prime Rib Au Jus with Horseradish Cream, Roasted Winter Root Vegetables & Whipped Yukon Potatoes

Ginger Garlic Crusted Salmon with a Miso Soy Glaze, accompanied by Steamed Asparagus & Wild Rice

Rosemary Citrus Roasted Chicken Breast, served with Whipped Yukon Potatoes & Seasonal Vegetables

Butternut Squash Ravioli & Wilted Organic Spinach, Roasted Garlic Cream Sauce

Entrée counts due one week prior to event

Dessert Course: *Choose One*

Eggnog Crème Brulee topped with Fresh Cinnamon Bourbon Whipped Cream

Warm Apple Tart with Cinnamon Crème & Butterscotch Ice Cream

Warm Tiramisu Bread Pudding with Mascarpone Cheese Sauce

Pumpkin Cranberry Bash Pie with Cinnamon Caramel Sauce

\$60.00 per guest



BUFFET DINNER

Includes Freshly Baked Breads & Rolls, Freshly Brewed Regular & Decaffeinated Lavazza Coffee & Tazo Herbal Teas

Starters

Butternut & Apple Bisque, Creamy Roasted Butternut Squash & Apples, scented with Fall spices

Pumpkin Spinach Salad, Tender Baby Spinach, Granny Smith Apples, Toasted Pecans, Dried Cranberries, Sliced Pumpkin Vinaigrette

Entrées: Choose Two

Honey Butter Roasted Turkey

Mustard Glazed Ham topped with Pineapple Chutney

Pecan Crusted Prime Rib with Warm Cranberry-Jalapeno Sauce

Pecan & Sweet Cherry stuffed Pork Loin

Seared Salmon, roasted Tomato Compote

Accompaniments

Vidalia Onion & Sage Stuffing

Cotswold Cheddar Mashed Potatoes

Maple Roasted Root Vegetables

Cranberry-Port Sauce

Roasted Brussel Sprouts

Desserts:

An assortment of Holiday Pastries

Miniature Individual Pumpkin Cheese Cake with Freshly Whipped Cream

Apple Trifle with House-made Caramel Sauce

Warm Banana Bread Pudding with Whiskey Sauce

Yule Logs

\$75.00 per guest

RECEPTION

Two Hours of Holiday Cheer!

Hot Hors d'Oeuvres: *Choose Two*

Candied Sugar Plums & Brie in a Phyllo Roll

Lobster & Shrimp Spring Roll with Sweet Chili Sauce

Maryland Elite Lump Crab Cakes with Jalapeno Aioli

Herb Marinated Beef Skewers drizzled with Chimichurri Sauce

Cocktail Franks with Bass Ale Whole Grain Mustard

Skewered Chicken Satay with a Spicy Peanut Sauce

Cold Hors d'Oeuvres: *Choose Two*

Shrimp Cocktail Shooter, Zesty Gazpacho garnished with Chilled Shrimp & a touch of Crème Fraiche

Smoked Trout & Caper Cream Cheese on a French Baguette

White Bean, Tomato, & Roasted Garlic Bruschetta

Plum Chutney Chicken Salad served atop an Edible Spoon

Displayed:

Artisan Cheese Board

Aged Cheddar, Smoked Gouda, Sage Bleu, & Pepper Jack; garnished with Fresh Grapes, Dried Fruits, & Mixed Nuts, served with Crackers & Flatbreads

Lancaster County Fresh Crudité

Fresh Seasonal Crisp Vegetables served with Assorted Dips, Spreads, & Breads



RECEPTION (CONTINUED)

Two Hours of Holiday Cheer!

Add a Carving Station:

Herb Butter Roasted Turkey Breast, Sage Gravy, Red Onion, & Cranberry Marmalade, served with Snowflake Slider Buns
\$12.00 per guest

Porcini & Garlic Rubbed Beef Tenderloin, Horseradish Cream, Mini Ciabatta Rolls
\$15.00 per guest

Roasted Salmon with a Lemon Herb Panko Crust, Whole Grain Mustard, Dill Sauce, accompanied by Pumpernickel Rolls
\$13.00 per guest

Attendant required for all Carving Stations

Add a Desserts Table:

An assortment of Holiday Pastries
Miniature Individual Pumpkin Cheese Cake with Freshly Whipped Cream
Apple Trifle with House-made Caramel Sauce
Warm Banana Bread Pudding with Whiskey Sauce
Yule Logs
\$15.00 per guest

Premium Two Hour Open Bar

House Red & White Wines
Domestic & Imported Beers
Carefully Crafted Cocktails
Non-Alcoholic Beverages

\$70.00 per guest

CATERING GUIDELINES AND INFORMATION



SUSTAINABLE SELECTIONS

Foods that....

- Taste great
- Are low in sugar
- Are low in saturated fats
- Promote consistent productivity & brain power through the day

Menu Selections

Menu selections are due two weeks prior to the day of the meeting or event.

Guarantees

Final guarantees are due 72 hours or (3) business days before the meeting or event. Guarantees may be increased after this date but may not be reduced. If there is a decrease in the guest count, the hotel will charge the guaranteed number.

Audio / Visual

Please contact our Mainline A/V representative for your Audio Visual Needs.

Joel Thorpe, Audio Visual Manager: joelthorpe@mainlineav.com

Menu Pricing and Service Charges

All menus and pricing do not include applicable taxes and service charges. 22% service charge, 8% sales tax, & 10% liquor tax (if applicable) will be added to final food and beverage charges. Please note the 22% service charge is taxed at 8%.

Labor Fees

Bartender (1 Bartender required per 75 guests, 1-4 hours)	\$125.00
Cashier (1 Cashier required per 75 guests, 1-4 hours)	\$125.00
Chef Attendant (1 Chef Attendant required per 100 guests)	\$125.00
Coat Check Attendant (1 Coat Check Attendant required per 100 guests)	\$125.00

Set Up Fees

If a change of an original room set up is requested on the day of the event or meeting, a re-set fee will be added to the final banquet check.

Meeting / Event Space

Function rooms are assigned based on anticipated number of guests and set up. The Warwick Hotel Rittenhouse Square reserves the right to change room assignments if there are any adjustments in the guaranteed number of guests or set up.