**Build your own buffet:** Entrée includes Salad, Starch, Vegetable and Dessert

**$18 per person includes tax and gratuity**

\*Sit down meal add $2 per person

**Salad:**

**Fresh Garden Salad -** Fresh Field Greens, Grape Tomatoes, Cucumbers, Red Onion, Garlic Croutons

**Conley’s Caesar Salad -** Chopped Romaine, Parmesan Cheese, Creamy Caesar Dressing

**Antipasto Salad -** Fresh Field Greens, Swiss Cheese, Provolone Cheese, Italian Meats, Mild Pepper Rings, Italian Dressing

**Broccoli Bacon Salad -** Broccoli Florets, Crispy Bacon, Red Onion, Cheddar Cheese, Sweet Raisins, Sweet and Sour Dressing

**Creamy Coleslaw -** Shredded Cabbage, Carrots, Tangy Coleslaw Dressing

**Entrée:**

**Cheese Ravioli -** Four Cheeses Stuffed in Tender Pasta

**Chicken Parmesan -** Breaded Chicken Topped with House-Made Marinara and Mozzarella Cheese

**BBQ Pulled Pork -** Slow Roasted Pork, Pulled and Mixed with Tangy BBQ sauce

**Fried Chicken -** Crispy Fried Pieces of Chicken, Juicy and Delicious

**Chicken and Ham Salad Croissants -** Flaky Croissants topped with either Chicken or Ham Salad

**Baked Atlantic Cod -** Seasoned Cod Filet and Oven Baked

**Honey Glazed Ham -** Smoked Ham, Slow Roasted and Finished with a Honey Glaze

**Lasagna -** Layered Pasta, Seasoned Beef, Ricotta Cheese, and House-Made Marinara

**Pasta Primavera -** Fresh Vegetables and Pasta in a Light Butter Sauce

**Chicken Marsala -** Pan-Seared Chicken Breast in a Mushroom Marsala Wine Sauce

**Selection of Deli Meats and Cheeses -** A variety of Meats and Cheeses for Sandwiches

**Starch Choices: Vegetable Choices:**

Rice Pilaf, Wild Rice Pilaf, Confetti Rice Pilaf Green Beans w/ Mushrooms

Mashed Potatoes, Roasted Red Potatoes Green and Yellow Beans w/ Carrots

Sweet Potato Hash, Baked Potatoes Roasted Carrots, Glazed Carrots

Baked Beans w/ Bacon, Buttered Penne Pasta Southwest Corn, Steamed Broccoli, Cauliflower

Vegetable Medley, Roasted Vegetables

**Build your own buffet:** Entrée includes Salad, Starch, Vegetable and Dessert

**$25 per person includes tax and gratuity**

\*Sit down meal add $2 per person

**Salad:**

**Fresh Garden Salad -**Fresh Field Greens, Grape Tomatoes, Cucumbers, Red Onion, Garlic Croutons

**Conley’s Caesar Salad -** Chopped Romaine, Parmesan Cheese, Creamy Caesar Dressing

**Antipasto Salad -** Fresh Field Greens, Swiss Cheese, Provolone Cheese, Italian Meats, Mild Pepper Rings, Italian Dressing

**Broccoli Bacon Salad -** Broccoli Florets, Crispy Bacon, Red Onion, Cheddar Cheese, Sweet Raisins, Sweet and Sour Dressing

**Strawberry Spinach Salad -** Baby Spinach, Sliced Strawberries, Toasted Almonds, Red Onion, Balsamic Dressing

**Entrée:**

**Braised Beef Ravioli -** Slow Cooked Beef and Vegetables in Tender Pasta

**Pan-Seared Beef Tips -** Pan-Seared Beef with Mushrooms and Onion in a Red Wine Sauce

**Chicken Cordon Bleu -** Chicken Breast Stuffed with Ham and Swiss Cheese

**Stuffed Chicken Breast -** Chicken Breast Stuffed with Garlic and Herb Bread Stuffing

**Pork Chops -** Pan-Seared Pork Chop, Finished in the Oven, Served with Pan Gravy

**Roasted Turkey Breast -** Slow Roasted Turkey Breast and Served with Pan Gravy

**Marinated Chicken -** Grilled Marinated Chicken Breast with Roasted Spinach & Cherry Tomatoes

**Shrimp Alfredo Pasta -** Pan Seared Shrimp in a Garlic Cheese Sauce with Penne Pasta

**Starch Choices: Vegetable Choices:**

Rice Pilaf, Wild Rice Pilaf, Confetti Rice Pilaf Green Beans w/ Mushrooms

Mashed Potatoes, Roasted Red Potatoes Green and Yellow Beans w/ Carrots

Sweet Potato Hash, Baked Potatoes Roasted Carrots, Glazed Carrots

Baked Beans w/ Bacon, Buttered Penne Pasta Southwest Corn, Steamed Broccoli, Cauliflower

Vegetable Medley, Roasted Vegetables

**Build your own buffet:** Entrée includes Salad, Starch, Vegetable and Dessert

**$32 per person includes tax and gratuity**

\*Sit down meal add $2 per person

**Salad:**

**Fresh Garden Salad -** Fresh Field Greens, Grape Tomatoes, Cucumbers, Red Onion, Garlic Croutons

**Conley’s Caesar Salad -** Chopped Romaine, Parmesan Cheese, Creamy Caesar Dressing

**Antipasto Salad -** Fresh Field Greens, Swiss Cheese, Provolone Cheese, Italian Meats, Mild Pepper Rings, Italian Dressing

**Broccoli Bacon Salad -** Broccoli Florets, Crispy Bacon, Red Onion, Cheddar Cheese, Sweet Raisins, Sweet and Sour Dressing

**Strawberry Spinach Salad -** Baby Spinach, Sliced Strawberries, Toasted Almonds, Red Onion, Balsamic Dressing

**Creamy Coleslaw -** Shredded Cabbage, Carrots, Tangy Coleslaw Dressing

**Entrée:**

**Beef Short Ribs -** Slow Roasted Short Ribs in a Savory Gravy

**Prime Rib (Additional $3 per person)**

**Crab Cakes -** House-made Lump Crab Cakes

**NY Strip (cooked medium-rare unless otherwise specified)**

**Seafood Skewer (shrimp, scallop, tuna and vegetable) -** Grilled and Finished in the Oven

**Starch Choices: Vegetable Choices:**

Rice Pilaf, Wild Rice Pilaf, Confetti Rice Pilaf Green Beans w/ Mushrooms

Mashed Potatoes, Roasted Red Potatoes Green and Yellow Beans w/ Carrots

Sweet Potato Hash, Baked Potatoes Roasted Carrots, Glazed Carrots

Baked Beans w/ Bacon, Buttered Penne Pasta Southwest Corn, Steamed Broccoli, Cauliflower

Vegetable Medley, Roasted Vegetables

**Shower Luncheon:** Entrée includes Salad, Soup, Two Sandwiches and Dessert

**$15 per person includes tax and gratuity**

**Salad:**

**Fresh Garden Salad -** Fresh Field Greens, Grape Tomatoes, Cucumbers, Red Onion, Garlic Croutons

**Conley’s Caesar Salad -** Chopped Romaine, Parmesan Cheese, Creamy Caesar Dressing

**Antipasto Salad -** Fresh Field Greens, Swiss Cheese, Provolone Cheese, Italian Meats, Mild Pepper Rings, Italian Dressing

**Broccoli Bacon Salad -** Broccoli Florets, Crispy Bacon, Red Onion, Cheddar Cheese, Sweet Raisins, Sweet and Sour Dressing

**Strawberry Spinach Salad -** Baby Spinach, Sliced Strawberries, Toasted Almonds, Red Onion, Balsamic Dressing

**Soup:**

**Italian Wedding Soup -** Chicken Broth, Spinach, Carrots, Mini Meatballs, Pasta

**Tomato Bisque -** Roasted Tomatoes, Onion, Heavy Cream

**Chicken Noodle -** Chicken Broth, Celery, Carrots, Chicken Broth, Pasta

**Farmhouse Vegetable -** Celery, Carrots, Onions, Broccoli, Potatoes, Vegetable Broth

**Conley’s Beef Chili -** Beef, Onions, Green Peppers, Bacon, Jalapenos, Tomatoes

**Sandwiches:**

**Club Wrap -** Ham, Turkey, Crispy Bacon, Cheddar, Lettuce, Tomato, Mayo, Flour Tortilla

**Chicken or Tuna Salad -** Chicken or Tuna Salad, Toasted Brioche Bun, Lettuce

**BLT Wrap -** Crispy Bacon, Lettuce, Tomato, Flour Tortilla

**Shaved Roast Beef Cheddar Melt -** Roast Beef, Caramelized Onions, Cheddar Cheese Sauce, Toasted Brioche Bun

**Grilled Chicken -** Chicken Breast, Lettuce, Tomato, Red Onion, Mayonnaisse

**Grilled Three Cheese -** Swiss Cheese, American Cheese, Cheddar Cheese, Toasted Texas Toast

**Dessert:**

**New York Style Cheesecake**

**Assorted Cookies -** (Chocolate Chip, Peanut Butter, Lemon, Almond, Caramel Pecan)

**Salted Caramel Brownies**

**Fruit Pie (Apple, Cherry, Blueberry)**

**Chocolate Bundt Cake**

**Build Your Own Brunch Buffet:** Choose 5 items from the following options

**$15 per person includes tax and gratuity**

**Salad Choices:**

Fresh Garden Salad with Veggies and Choice of Dressing

Caesar Salad with Chopped Romaine and Garlic Croutons

Fresh Fruit Salad

Baked Potato Salad with Bacon and Red Onion

**Breakfast Choices:**

Scrambled Eggs

Western Eggs with Peppers and Onions

Crispy Bacon and Sausage Patties

Cinnamon French Toast Bake with Syrup

Golden Brown Waffles

Hot and Fluffy Pancakes

Hash Brown Casserole with Cheddar Cheese

Spinach, Tomato and Mushroom Frittata

**Lunch Choices:**

Grilled Marinated Chicken with BBQ Sauce

Sliced Honey Baked Ham

Pulled Pork

Mashed Potatoes

Roasted Red Potatoes

Steamed Green and Yellow Beans with Carrots

Roasted Cauliflower or Broccoli

Steamed Cauliflower or Broccoli

**Hors d’oeuvres Choices**

**$75 each, Serves 30-40 People**

* Antipasto Skewers
* Assorted Mini Quiches
* BBQ Meatballs
* Meatballs in Marinara
* Swedish Meatballs
* Buffalo Chicken Dip
* Coconut Chicken
* Coconut Shrimp
* Crispy Wings with Sauce (BBQ, Spicy or Plain)
* Franks in Blankets
* Mini Vegetable Egg Rolls
* Roasted Garlic Chicken and Herb Flat Bread
* Antipasto Tray
* Pork & Vegetable Dumplings
* Potato and Cheese Pierogies
* Spanakopita

**Displays**

**$45 each, Serves 30-40 People**

* Veggie Tray with Dip
* Seasonal Fruit Tray with Dip

**$75 each, Serves 30-40 People**

* Assorted Cheeses, Crackers and Dip
* Antipasto
* Shrimp Cocktail

**Sliders**

**$85 each, 50 Sandwiches**

* Breaded Chicken
* Grilled Chicken
* Hamburger
* Cheeseburger
* Pulled Pork
* Reuben

**Breakfasts & Breaks**

**Priced Per Person Includes Tax & Gratuity**

**Continental Breakfast: $8 per person**

Assorted Juices, Pastries, Muffins, Bagels, Coffee and Tea

**Breakfast Buffet: $12 per person**

Scrambled Eggs, Home Fries, Bacon, Sausage, Pastries,

Muffins, Bagels, Coffee and Tea and Assorted Juices

**Coffee and Tea Break: $3 per person**

**Soft Drink & Water Break: $3 per person**

**Chip & Pretzel Baskets: $2 per table**

**Bar Set-Up Options**

**Private Bartender Fee:**

**$100 per 4 hours**

**Cash Bar set-up:**

**House Liquor (vodka, rum, gin, & whiskey) with Mixers**: $7 per drink

**House Red & White Wine**: $6 per drink

**Miller Lite and Yuengling Beer**: $5 per drink

**Additional Options:**

**Premium Beer:** Starting at $54.00 per case

**Premium Wine:** Starting at $28.00 per bottle

**½ Keg of Beer:** $149.00

**Whiskey Punch:** $60.00 per bowl

**White or Red Sangria:** $60.00 per bowl

**Peach Bellini:** $5.00 per person

**Mimosa:** $5.00 per person

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**740 Pittsburgh Road Butler, PA 16002  
Toll Free: 800-344-7303 Phone: 724-586-7711  
ConleyResort.Com**