What If... Luncheons

Italian Luncheon Buffet 35 Person Minimum \$25/person + tax and grat

PLEASE SELECT TWO APPETIZERS:

Mediterranean Spadini *Mozzarella, Grape Tomato, Olives, Basil, Balsamic Drizzle*

Spinach and Artichoke Dip Four Cheeses, Artichoke, Spinach, Mozzarella, Baguette

Assorted Bruschetta Hummus, Olivada, Seafood, Roasted Peppers, Grilled Breads

Fruit & Savory Cheesecake Feta Cheesecake, Water Wafers, Raspberry Yogurt Dipping Sauce

Antipasta Salami, Olives, Artichoke Hearts, Assorted Cheeses, Crackers

PLEASE SELECT ONE SALAD:

Tossed Salad Choice of 2 Dressings Balsamic, Ranch, Blue Cheese, or Peppercorn Parmesan

Caesar Salad Romaine, Parmesan, Croutons

Gorgonzola Salad Field Greens, Dried Cranberries, Walnuts, Balsamic Vinaigrette, Gorgonzola Cheese

PLEASE SELECT TWO ENTREES:

Sausage & Peppers Mild Italian Sausage, Sautéed Peppers & Onions, Mozzarella, Spicy Tomato Wine Sauce, Pasta

Parmesan Veal or Chicken Hand breaded, Herbs, Marinara, Pasta

Shrimp Gnocchi Shrimp, Banana Peppers, Bell Peppers, Garlic, Olive Oil

Lasagna Beef or Veggie

Baked Ziti & Meatballs

MINI DESSERTS:

House Sampling of our signature: Tira Misu, Salted Caramel Brownies, Chocolate Mousse, Peanut Butter Pie, Cheese Cake, Etc. Coffee Service

BEVERAGES:

Option 1: Martha's Punches to include: Cranberry Lemonade, Raspberries & Strawberries Flavored Water, Mint & Cucumbers Orange Pineapple Guava, Oranges & Mangoes Option 2: Assorted Sodas & Bottled Water



Hot Luncheon Buffet 35 Person Minimum \$25/person + tax and grat

PLEASE SELECT TWO APPETIZERS:

Black Bean Margarita Layers Southwestern Black Beans, Salsa, Guacamole, Sour Cream, Tortilla Chips

Spinach and Artichoke Dip Four Cheeses, Artichoke, Spinach, Mozzarella, Bread Rounds

Assorted Bruschetta Hummus, Olivada, Seafood, Roasted Peppers, Grilled Breads

Fruit & Savory Cheesecake Feta Cheesecake, Water Wafers, Raspberry Yogurt Dipping Sauce

PLEASE SELECT ONE SALAD:

Tossed Salad Choice of 2 Dressings Balsamic, Ranch, Blue Cheese, or Peppercorn Parmesan

Caesar Salad *Romaine, Parmesan, Croutons*

Gorgonzola Salad Field Greens, Dried Cranberries, Walnuts, Balsamic Vinaigrette, Gorgonzola Cheese

PLEASE SELECT TWO ENTREES:

Shrimp Mimosa Shrimp, Mimosa Cream Sauce, Parmesan

Pecan Crusted Salmon Honey Pecan Butter

Tournedos Madeira Beef Tenderloin, Mushroom Madeira Demi Glaze

Sesame Chicken *Apricot Mustard*

Mediterranean Pasta Roasted Tomatoes, Spinach, Red Onion, Mixed Olives, Capers, Oregano, Garlic, Olive Oil, Chili Flakes, Parmesan

MINI DESSERTS:

House Sampling of our signature: Tira Misu, Salted Caramel Brownies, Chocolate Mousse, Peanut Butter Pie, Cheese Cake, Etc. Coffee Service

BEVERAGES:

Option 1: Martha's Punches to include: Cranberry Lemonade, Raspberries & Strawberries Flavored Water, Mint & Cucumbers Orange Pineapple Guava, Oranges & Mangoes Option 2: Assorted Sodas & Bottled Water

Contact: office@whatifdining.com Website: www.whatifdining.com 845 East Chocolate Avenue Hershey, PA 17033

Cold Luncheon Buffet - 35 Person Minimum \$22.50 Per Person

PLEASE SELECT TWO APPETIZERS:

Mediterranean Spadini Fresh Mozzarella, Grape Tomato, Kalamata Olives, Basil, Balsamic Drizzle

Spinach and Artichoke Dip Four Cheeses, Artichoke, Spinach, Mozzarella, Baguette

Assorted Bruschetta Hummus, Olivada, Seafood, Roasted Tomato & Peppers, Grilled Breads

Fruit & Savory Cheesecake Feta Cheesecake, Grand Marnier or Raspberry Yogurt Dipping Sauces, Water Wafers

Black Bean Margarita Layers Southwestern Black Beans, Salsa, Guacamole, Sour Cream, Tortilla Chips

CHOICE OF 4 SANDWICHES:

Roast Beef & American on Panini Spinach & Horseradish Mayonnaise

Ham & Swiss on Pretzel Roll Bavarian Mustard

Tuna or Chicken Salad on Croissant

Sesame Chicken on Brioche *Apricot Mustard*

Turkey & Brie Wrap Asparagus, Cranberry Mayonnaise

Grilled Veggies on Focaccia Fresh Mozarella, Red Pepper Aioli

PLEASE SELECT TWO:

Tossed Salad Balsamic, Ranch, Blue Cheese, or Peppercorn Parmesan- Pick 2

Caesar Salad *Romaine, Parmesan, Croutons*

Gorgonzola Salad Organic Field Greens, Walnuts,Dried Cranberries, Gorgonzola Cheese, Balsamic Vinaigrette

Greek Romaine, Cucumber, Red Cabbage, Tomato, Kalamata Olives, Red Onion, Pepperoncini, Feta, House-Made Greek

DELI: Pasta, Macoroni, or Potato Salad



MINI DESSERTS: House Sampling of our Signature Desserts: Brownies, Tiramisu, Cheesecake, Peanut Butter Pie, Mousse, Etc. Coffee Service

BEVERAGES:

Option 1: Martha's Punches to include: Cranberry Lemonade, Raspberries & Strawberries Flavored Water, Mint & Cucumbers Orange Pineapple Guava, Oranges & Mangoes Option 2: Assorted Sodas & Bottled Water

Additional Information

Included in Luncheons

In-house events include all linens, silverware, and china. Off-premise events include heavy duty plasticware, plates, and buffet linens. Seating linens are additional.

In-House Private Event Rooms

We do not charge a room fee to reserve this space. However, if you'd like us to open the restaurant prior to 2 PM, there is a guest count minimum of 40 people. Additional \$50 Chef Charge added to final invoice

Our smaller room, Banquet South, has a minimum guest count of 15, and a maximum capacity of 25 people. The larger room, Banquet North, has a minimum guest count of 35, with a maximum capacity of 55. The two rooms combined require a minimum guest count of 55, and have a maximum capacity of 95.

35 Person Guest Count Minimum For All Events

Individual Bagged Luncheons are also available upon request