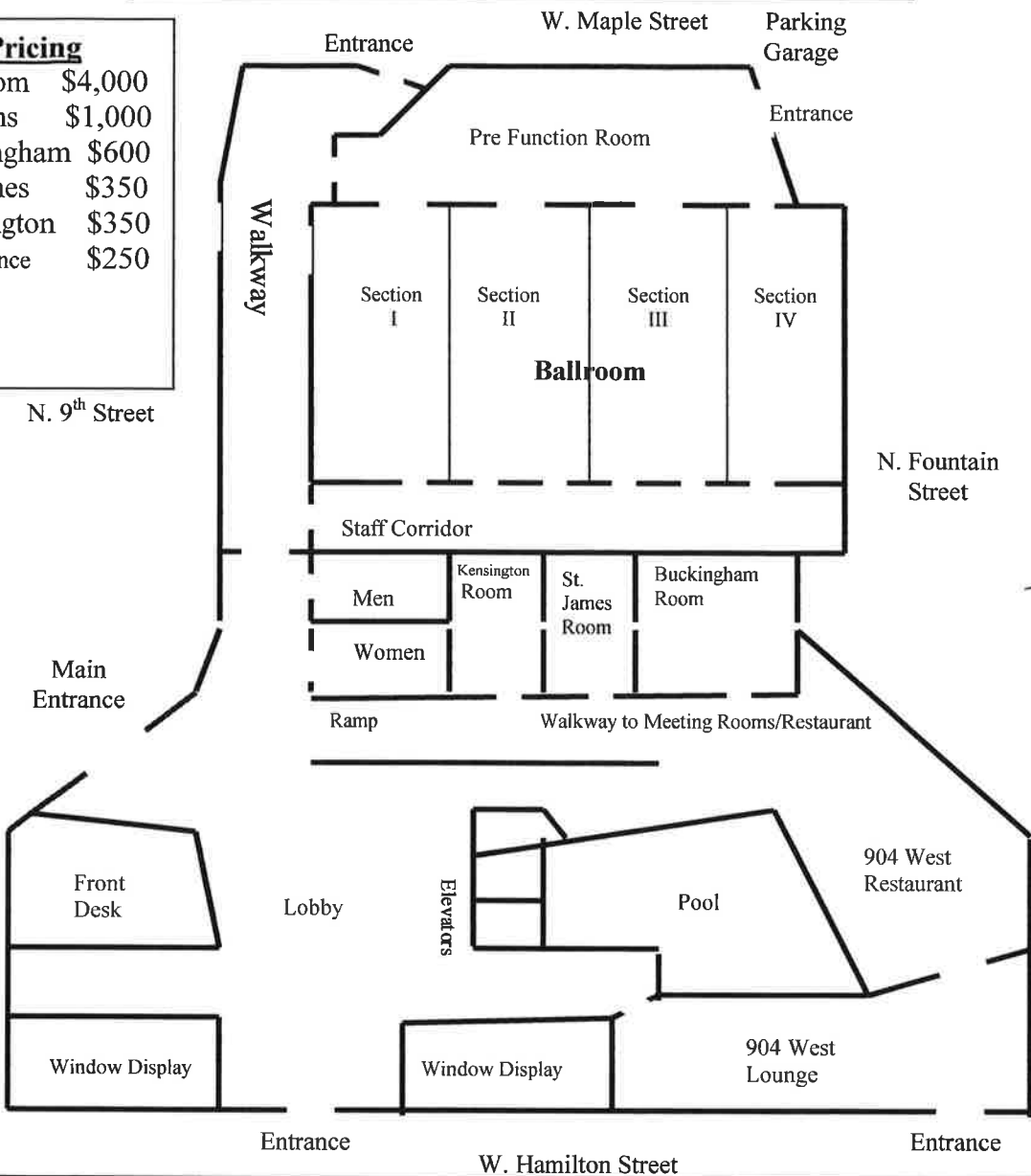


# FLOOR PLANS AND CAPACITY

<b>Pricing</b>	
Ballroom	\$4,000
Sections	\$1,000
Buckingham	\$600
St. James	\$350
Kensington	\$350
Conference Room #219	\$250



Room	Sq. Ft	Dimensions	Banquet	Classroom	Conference	Theater	U-Shape	Hollow Square	Reception
Ballroom	7,552	120x64	456	400	n/a	850	n/a	n/a	700
Section I	1,920	30x64	80	100	70	150	40	40	150
Section II	1,920	30x64	80	100	70	150	40	40	150
Section III	1,920	30x64	80	100	70	150	40	40	150
Section IV	1,920	30x64	80	100	70	150	40	40	150
Buckingham	1,131	29x39	56	40	24	75	28	28	75
St. James	551	29x19	24	24	18	50	20	20	30
Kensington	551	29x19	24	24	18	50	20	20	30
Conference Room #219	486	26x18	n/a	n/a	12	n/a	n/a	n/a	n/a
Pre Function	1500	Display Capacity= 14-8ft tables or 18-6ft tables using all perimeter area							
Display Booth Capacity (8x10 booths): Ballroom=62 each section=12 Buckingham=7									
Capacities with dance floor and head table are: 2 sections per 120-150, 3 sections per 150-240 people, ballroom 240-440 people									
All capacities for meal functions based on rounds of 8. Ballroom ceiling height is 14ft.									
Buckingham, St. James, & Kensington Rooms ceiling height is 12ft.									

DIRECTIONS TO THE HOLIDAY INN CENTER CITY ALLENTOWN

From N.E. Extension – Allentown/Lehigh Valley Exit #56 to 78 East to 309 South to 222 North  
(Hamilton Boulevard) to 9th St.

Turn right to Parking Garage.

From Easton - 22 West to 309 South to 222 North (Exit #54B - Hamilton Boulevard) to 9th St.

Turn right to Parking Garage.

From Philadelphia - Pennsylvania Turnpike to Lehigh Valley Exit #33 to 22 East to 309 South  
to 222 North (Exit #54B - Hamilton Boulevard) to 9th St.

Turn right to Parking Garage.

From New Jersey / New York - 78 West to 222 North (Exit #54B - Hamilton Boulevard) to 9th  
St.

Turn right to Parking Garage.

From Harrisburg - 78 East to 309 South to 222 North (Exit #54B - Hamilton Boulevard) to 9th  
St.

Turn right to Parking Garage.

From Doylestown / Quakertown - Take 309 North to Exit #54B (Hamilton Boulevard) to 9th  
St.

Turn right to Parking Garage.

From Slatington - Take 309 South to 222 North (Hamilton Boulevard) to 9th St.

Turn right to Parking Garage.

From Palmerton / Lehigh Valley - Pennsylvania Turnpike South - see N.E. extension above.

Holiday Inn Allentown  
904 Hamilton Boulevard  
Allentown, Pennsylvania 18101  
Telephone: 610-433-2221  
Fax: 484-223-3886

## Audio Visual

Equipment	Hotel Day Rate
<b>Data Projectors</b>	
Basic	\$ 199.00
High	\$ 299.00
<b>Microphones</b>	
Wired (SM58 style)	\$ 15.00
Table-top (flat)	\$ 25.00
Wireless (hand-held or clip-on)	\$ 65.00
Wireless (headset style)	\$ 75.00
Podium w Mic	\$ 45.00
Clear Podium w mic	\$ 115.00
<b>Distance Conferencing</b>	
Speakerphone	\$ 30.00
Polycom Phone w ext speakers	\$ 30.00
Getner Phone Hybrid Unit	\$ 75.00
Video Conferencing	Call For Price
<b>Video Display</b>	
26" Video w DVD incl	\$ 130.00
30"LCD w TT Stand	\$ 110.00
32" w TT Stand	\$ 130.00
50" Plasma /LCD w/ speakers	\$ 355.00
Dual Post Stand (grey base)	\$ 80.00
<b>Screens</b>	
6' Tripod	\$ 15.00
8' Tripod	\$ 40.00
6'x8' Fast fold with skirt	\$ 45.00
6'x8' Dress kit for above screen	\$ 25.00
7.5'x10' Fast fold with skirt	\$ 50.00
7.5'x10' Dress kit for above screen	\$ 35.00
9'x12' Fast fold with skirt	\$ 55.00
9'x12' Dress kit for above screen	\$ 40.00

Audio Mixers		
4 Channel	\$	30.00
6 Channel	\$	35.00
12 Channel	\$	75.00
Sound Systems-includes 1 wired mic and speaker stands-cable		
Small Sound System	\$	75.00
Medium Sound System	\$	100.00
Large Sound System	\$	125.00
Presentation		
Flipchart Easel w/paper & markers	\$	15.00
Flipchart Easel w/Post-it paper & markers	\$	55.00
Display Easel	\$	15.00
3'x4' Whiteboard w/markers & eraser	\$	25.00
4'x6' Whiteboard w/markers & eraser	\$	55.00
Wireless Slide Advance-Laser Pointer	\$	30.00
Mini DV Camera (includes tripod)	\$	225.00
Tripod	\$	50.00
Laptop	\$	115.00
Laser Printer	\$	50.00
PCDI Box (Computer Audio)	\$	25.00
VGA DA 1X2	\$	50.00
12&16 Drape w bases and poles	\$	25.00
VGA Cable w extenders	\$	10.00
Personnel (Hourly Rate)		
Technician	\$	40.00
Technican Overtime	\$	60.00

*Add 6% tax to each per item A/V price.*

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# **Holiday Inn Center City Allentown**

**904 West Hamilton Street  
Allentown, PA 18101**

## **CONTINENTAL BREAKFAST**

*An assortment of freshly baked Muffins, Danishes,*

*Pastries & Breakfast Breads*

*Fresh Fruit Display*

*Assorted Yogurts*

*Flavored Jellies, Jams & Breakfast Spreads, Butter, Cream Cheese*

*Regular & Decaf Coffee, Chilled Fruit Juices, Selection of Hot Teas*

**\$12.95 ++ per person**

*(++ 20% gratuity and 6% PA state tax)*

## **PLATED BREAKFAST**

**(Minimum of 30 guests)**

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### **The Right Start**

Fluffy Scrambled Eggs, Crisp Bacon Strips or Sausage Links, Seasoned Potatoes, Fruit Garnish, Fresh Squeezed Orange Juice, Coffee and Decaffeinated Coffee.

**\$12.95++ per person**

### **The Great Beginning**

Fluffy Scrambled Eggs over Canadian bacon on an English muffin Topped with Hollandaise Sauce, Seasoned Potatoes, Fruit Garnish Fresh Squeezed Orange Juice, Coffee and Decaffeinated.

**\$13.95++ per person**

### **The Southerner**

Choice of Freshly Baked Quiche with Ham and Cheese or Spinach and Mushrooms, Seasoned Potatoes, Fresh Squeezed Orange Juice, Fruit Garnish, Coffee and Decaffeinated Coffee.

**\$14.95++ per person**

### **The Big City**

A Tender 4ounce Grilled Beef Filet, Fluffy Scrambled Eggs, Seasoned Potatoes, Fruit Garnish, Coffee and Decaffeinated Coffee.

**\$19.95++ per person**

(++ 20% gratuity and 6% PA state tax)

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**BREAKFAST BUFFET**  
(Minimum of 50 guests)

**Full Breakfast Buffet**

An assortment of freshly baked Muffins, Danishes,  
Pastries & Breakfast Breads  
Fresh Fruit Display  
Assorted Yogurt  
Flavored Jellies, Jams & Breakfast Spreads, Butter & Cream Cheeses

**Hot Food**

Scrambled Eggs  
Bacon & Sausage Links  
Breakfast Potatoes

Select One:

Cinnamon-Sugar Crusted French Toast Sticks  
Pancakes & Syrup  
Waffles

Regular & Decaf Coffee, chilled assorted Fruit Juices  
Selection of Specialty Hot Teas

**\$15.95++ per person**

(++ 20% gratuity and 6% PA state tax)

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## **Deluxe Breakfast Buffet**

An assortment of freshly baked Muffins, Danishes,  
Pastries & Breakfast Breads  
Fresh Fruit Display  
Assorted Yogurt  
Flavored Jellies, Jams & breakfast Spreads, Butter & Cream Cheeses

### **Hot Food**

Scrambled Eggs w/ Chives  
Petit Crust-less Spinach & Cheddar Quiche  
Ginger Spiced French Toast w/ Warm Maple Syrup  
Belgium Waffles & Whipped Honey Butter  
Applewood Smoked Bacon & Sausage Links  
Breakfast Potatoes

Regular & Decaf Coffee, chilled Fruit Juices, Selection of Hot Teas

**\$19.95++ per person**

(++ 20% gratuity and 6% PA state tax)

## **A La Carte Snacks & Treats**

Assorted Fresh Muffins

\$34.00 per Dozen



Assorted Breakfast Pastries	\$34.00 per Dozen
Bagels with Cream Cheese	\$34.00 per Dozen
Coffee Cakes	\$34.00 per Dozen
Assorted Biscotti	\$24.00 per Dozen
Croissants	\$34.00 per Dozen
Assorted Cereals	\$2.75 each (min of 6)
Freshly Baked Assorted Cookies	\$26.00 per Dozen
Fudge Brownies	\$26.00 per Dozen
Sliced Fresh Fruit Display	\$135.00 per tray(feeds 30)
Assorted Fruit Yogurts	\$2.95 each (min of 6)
Whole Seasonal Fruit	\$34.00 per Tray (feeds 25)
Potato Chips & Pretzels	\$22.00 per Serving (feeds 25)
Tortilla Chips & Salsa	\$22.00 per serving (feeds 25)
Ice Cream Bars (feeds 25)	\$34.00 per tray
Assorted Candy Bars (feeds 25)	\$40.00 per tray
Granola Bars (feeds 25)	\$40.00 per tray

## Refreshments

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas	\$30.00 per Gallon
Assorted Soft Drinks	\$2.75 each
Coke Products	
Assorted Mineral Waters	\$2.75 each
Flavored Iced Tea or Lemonade	\$28.00 per Gallon
Assorted Bottled Juices	\$4.00 each
Assorted Fresh Fruit Juices	\$22.00 per Pitcher
Red Bull, Monster or Rock star Energy Drink's	\$5.50 each

## All Day Beverage Service

Unlimited Consumption Freshly Brewed Coffee & Decaffeinated Coffee  
 Selection of Teas with Hot Water  
**\$8.00 Per Person**

Unlimited Consumption Freshly Brewed Coffee & Selected Hot Teas  
 Assortment of Soft Drinks & Bottled Water  
**\$11.50 Per Person**

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## meeting planner's packages (Minimum of 15 guests)

### **The Executive**

\$24.95 per person

#### **Pre-Meeting:**

Freshly Brewed Coffee, Decaffeinated  
Coffee, Premium & Herbal Teas  
Fresh Orange & Cranberry Juice  
Assorted Breakfast Pastries

#### **Mid-Morning:**

Refresh Coffee & Teas  
Assorted Soft Drinks  
Bottled Spring Water  
Whole Seasonal Fruit

#### **Mid-Afternoon:**

Refresh Beverages  
Freshly Baked, Assorted  
Cookies & Brownies

### **The Vice President**

\$28.95 per person

#### **Pre-Meeting:**

Freshly Brewed Coffee, Decaffeinated  
Coffee, Premium & Herbal Teas  
Assorted Chilled Juices:  
Orange, & Cranberry  
Assorted Breakfast Pastries  
With Butter & Preserves  
Medley of Sliced Seasonal Fruit

#### **Mid-Morning:**

Refresh Coffee & Teas  
Assorted Soft Drinks  
Bottled Spring Water  
Granola Bars  
Individual Yogurts

#### **Mid-Afternoon:**

Refresh Beverages  
Freshly Baked, Assorted  
Cookies & Brownies  
Whole Seasonal Fruit

### **The C.E.O.**

\$32.95 per person

#### **Pre-Meeting:**

Freshly Brewed Coffee, Decaffeinated  
Coffee, Premium & Herbal Teas  
Assorted Chilled Juices:  
Orange, & Cranberry  
Assorted Breakfast Pastries  
With Butter & Preserves  
Bagels with Cream Cheese  
Medley of Sliced Seasonal Fruit

#### **Mid-Morning:**

Refresh Coffee & Teas  
Assorted Soft Drinks  
Bottled Spring Water  
Granola Bars  
Individual Yogurts

#### **Mid-Afternoon:**

Refresh Beverages  
Freshly Baked, Assorted  
Cookies & Brownies  
Whole Seasonal Fruit

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**Boxed Lunches**  
**(Minimum of 15 guests)**

**Classic**

Choice of  
Sliced Deli Ham, Smoked Turkey Breast, or Chunk light Tuna salad  
With Swiss or American cheese on a Flaky Croissant or Thick cut Rye

Served with

Lettuce & Tomato

Potato Chips

Cookie

Piece of Fresh Fruit

Includes: soft drink or spring water

**\$16.95 ++ per person**

*(++ 20% gratuity and 6% PA state tax)*

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## **LIGHT LUNCH**

**(Minimum of 30 guests)**

### ***Italian Salad***

A bed of mixed greens with ripe grape tomatoes, zesty red onions and sliced rich Mozzarella, sliced marinated Chicken breast, drizzled with a dark & tangy Balsamic reduction Served with warm Garlic rolls

**\$14.95++ per person**

### ***Classic Caesar Salad***

Crisp Romaine lettuce topped with homemade style garlic croutons, and shredded aged Parmesan cheese, Tossed in a rich & creamy Caesar dressing, Served with warm country style rolls.

**\$11.95++ per person**

### ***Healthy Choice Platter***

A platter of mixed greens, homemade Chicken salad, Tuna salad, and Cottage cheese, topped with ripe grape tomatoes, zesty red onion, and your choice of dressing. Served with warm country style rolls.

**\$13.95++ per person**

### ***Soup & Salad Combo***

A large portion of mixed green salad, served with your choice of Tomato basil, Italian wedding, Cream of Broccoli, or Vegetable & pasta soup. Served with warm country style rolls.

**\$14.95++ per person**

(++ 20% gratuity and 6% PA state tax)

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***LUNCH Plated***  
(Minimum of 30 guests)

***Pasta Primavera***

A medley of seasonal vegetables tossed with penne pasta, finished with a rich Parmesan cream sauce.

**\$15.95++ per person**

**\*\*add sliced chicken \$3.00\*\***

***Tuscan Pasta***

Bow tie style pasta tossed with artichokes, cut asparagus, sundried tomatoes, & roasted red peppers, finished in a light pesto sauce.

**\$16.95++ per person**

**\*\* add sliced chicken \$3.00\*\***

***Chicken Marsala***

Boneless skinless chicken breast pan seared to a rich brown and finished with a light marsala wine reduction with wild mushrooms.

**\$17.95++ per person**

***Chicken Piccata***

Boneless skinless chicken breast pan seared to a rich brown and finished with a white wine lemon butter sauce with capers.

**\$18.95++ per person**

***Beef Stroganoff***

Tender cuts of beef and wild mushrooms stewed in a rich red wine demi sauce until tender then finished with a light cream, served over curly egg noodles.

**\$19.95++ per person**

All Entrees Served with Chef's Classic Salad and Fresh Seasonal Vegetables  
Oven Roasted Potatoes, Warm Rolls and Dessert  
Freshly Brewed Coffee and Decaffeinated Coffee.

(++ 20% gratuity and 6% PA state tax)

## **LUNCH BUFFET**

**Minimum of 50 People**

### ***The All American***

Mixed greens with cherry tomatoes, sliced carrots, seasoned croutons, and choice of (2) dressings, chips & pretzels

All beef grilled hamburgers, Jumbo Beef Hot dogs, Grilled skinless Chicken breast  
Baked beans with bacon & brown sugar, Penne pasta, Poppy seed Coleslaw, Potato wedges,  
sliced ripe tomatoes, red onions & Crisp lettuce Sliced bread, rolls  
Jumbo baked cookies, Warm brownies, Watermelon basket

**\$22.95++ per person**

### ***The Bridal Show***

Mixed greens with cherry tomatoes, sliced carrots, seasoned croutons, and choice of (2) dressings  
Cream of Broccoli soup, chips & pretzels

Mini sliced croissant sandwiches (Chicken salad, ham salad, smoked turkey & cheese)

Spinach & cheese dip with asst crackers, red bliss potato salad with dill

Cubed seasonal fruit served in a watermelon basket

Chef's Selection of Dessert

**\$20.95++ per person**

### ***New York Deli***

Choice of (2) Salads; Garden Salad, Caesar Salad, Pasta Salad, Potato Salad, Coleslaw

An array of Gourmet Deli Meats and Artisan Cheeses

Assortment of Bakery Fresh Rolls & Breads

Lettuce, Tomato, Onion & Relish Tray

Pickle Spears, Assortment of Condiments & deli spreads

Potato Chips & Pretzels

NY Style Cheesecake

**\$21.95++ per person**

### ***Tour of Italy***

Mixed greens or Caesar Salad

Antipasto Display

Marinated Chicken breast with roasted peppers & artichokes

Mini meatballs & Italian Sausage with peppers & onions in spicy marinara

Fried Ravioli with pesto, herbed zucchini & yellow squash, garlic mashed potato

Rosemary garlic bread sticks

Tiramisu & Cannoli's

**\$24.95++ per person**

**South of the Border**

Mixed greens with cherry tomatoes, sliced carrots, seasoned croutons, and choice of (2) dressings

Hard & Soft taco shells, sliced marinated chicken, & beef, seasoned ground beef guacamole, sour cream, salsa, shredded jack cheese, diced red onion, shredded crisp lettuce, diced ripe tomatoes, tortilla chips, corn & pimentos, refried beans

Warm brownies & Vanilla pudding with cinnamon & brown sugar

**\$23.95++ per person**

**Classic**

Mixed greens with cherry tomatoes, sliced carrots, seasoned croutons, and choice of (2) dressings

Choice of Two Entrees:

(Each Additional Entrée Selections Add \$3.50 per person)

Roasted Pork Loin w/ Dijon

Sliced honey cured ham w/ pineapple sauce

Chicken marsala or forestierre

Chicken Cordon Bleu

London broil w/ mushrooms

Beef stroganoff over noodles

Chef's Selection of Fresh Seasonal Vegetables and Starch

Assorted Rolls with Sweet Butter

Chef's Selection of Dessert

**\$25.95++ per person**

**Country Cookin'**

Choice of (2) Salads; Garden Salad, Caesar Salad, Pasta Salad, Potato Salad, Coleslaw

Boneless BBQ Chicken Breast, Homestyle Meatloaf,

Buttermilk Mashed Potatoes and Corn on the Cob

Cornbread & Sweet Cream Butter

Homemade Peach Cobbler

**\$22.99++ per person**

**All Lunch Buffets include Freshly Brewed Unsweetened Iced Tea & Iced Water**

(++ 20% gratuity and 6% PA state tax)

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**Brunch Buffet**  
**Minimum of 50 People**

Cubed Seasonal Fruit  
Assorted Chilled Fruit Juices  
Mixed greens with cherry tomatoes, sliced carrots, seasoned croutons, and  
choice of (2) dressings  
Crispy Bacon Strips and Country Sausage Links  
Breakfast Potatoes or Rice Pilaf, Vegetable Medley Display of Danish Muffins,  
Bagels w/ cream cheese warm rolls with butter and preserves  
Chef's Selection of Assorted Desserts

**Choice of three Entrees:**

(Each Additional Entrée Selections Add \$3.50 per person)

Fluffy Scrambled Eggs  
Mini Waffles with Maple Syrup  
Sausage and Cheese Biscuits  
Thick cut French toast  
Roasted Pork w/ Dijon  
Sliced London broil with Mushroom Demi Glaze  
Pasta Primavera  
Chicken piccata  
**\$28.95++ per person**

**Buffet Station Additions:**

Waffle Station.....**\$6.50 per person**  
Omelet Station.....**\$7.50 per person**

(++ 20% gratuity and 6% PA state tax)



## ~Hors d'oeuvre~

### Hot Hors d'oeuvre Selections and Individual Purchase Prices

Based on 50 Piece servings

Franks in Puff Pastry	\$150.00
Quiche Lorraine	\$130.00
Crostini with Bruschetta	\$125.00
Rumaki in Bacon	\$135.00
Cocktail Meatballs- (choice of 1 sauce) Swedish, Marinara, Teriyaki	\$135.00
Coconut Chicken with Sweet and Sour Sauce	\$145.00
Mini Beef or Chicken Kabobs	\$145.00
Spicy Buffalo Wings	\$165.00
Spinach Popovers	\$135.00
Spring Rolls with Sweet and Sour Sauce	\$125.00
Beef Sate with Peanut Dipping Sauce	\$135.00
Stuffed Mushrooms-(Choice of 1) Florentine or Cheese	\$135.00
Crab Rangoon	\$145.00
Medallions of Chicken Breast Stuffed with Ham and Cheese	\$145.00
Mini Beef Wellingtons	\$155.00
Scallops Wrapped in Bacon	\$165.00
Baked Brie in Phyllo with Raspberry Dipping Sauces	\$135.00
Sautéed Shrimp Scampi in Sauce	\$195.00
Clams Casino	\$185.00
Fried Ravioli (choice of Pesto or spicy marinara)	\$130.00

### **Carved Selections – Carving Fee \$38.00 per hour**

Smoked Turkey Breast	\$13.95 per person
Glazed Ham	\$14.95 per person
Roast Sirloin of Beef	\$16.95 per person
Tenderloin of Beef	\$17.95 per person

Served with Rolls and Condiments (35 guest minimum)

## **Display Hors d'oeuvre**

(one hour of service)

### **Fresh Fruit Display**

**Display of Fresh seasonal fruits served with yogurt dip**

Small (25 people) \$150.00

Large (75 people) \$425.00

### **Fresh Vegetable Crudités**

**A selection of fresh seasonal vegetables with assorted dip**

Small (25 people) \$140.00

Large (75 people) \$375.00

### **International and Domestic Cheese Display**

**A Display of American and International Cheeses presented with Crackers and Condiments**

Small (25 people) \$225.00

Large (75 people) \$625.00

### **Canapes**

(based on 50 pieces)

Finger Sandwiches \$95.00

Assorted Canapés \$125.00

\$160.00 Baked Brie Wheel in Puff Pastry with toast points

### **Cold Hors d'oeuvre**

(based on 50 pieces and one hour of service)

Skewered Melon and Prosciutto \$125.00 Clams on the Half Shell (Market Price) Oysters on the Half Shell (Market Price) Jumbo Shrimp Cocktail (Market Price)

### **ICE CARVINGS AVAILABLE ~ \$675.00**

Flower Basket ~ Decorated with Your Favorite Bouquet

Entwined Hearts ~ Swan

~Other Suggested Ice Carvings Priced Individually~

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## **DINNER**

(Based on 50 servings)

### ***Appetizers***

#### ***French Onion Soup***

A cup of Caramelized Onion in a Rich Beef Broth, crowned with Provolone Cheese and Herb Croutons

**\$4.95++ per person**

#### ***Tomato Florentine***

A Rich Stock Simmered with Fresh Spinach, Diced Tomatoes and Mushrooms

**\$4.95++ per person**

#### ***Lobster Bisque***

A Blend of Lobster and Cream with Tomato Chutney

**\$5.95++ per person**

#### ***Gulf Shrimp Cocktail***

Four Jumbo Shrimp Served with Lemon Wedge and Cocktail Sauce

**\$11.95++ per person**

#### **Salad Upgrades**

(For those who would Prefer an Upgrade to our House Salad)

(Based on 35 servings)

#### ***Caesar Salad***

Classically Prepared Romaine Hearts Tossed with Caesar Dressing Topped with Croutons, Egg Quarters and Parmesan Cheese

**\$2.95++ per person**

#### ***Spinach Salad***

Fresh Baby Leaves Garnished with Chopped Egg, Mushrooms, Toasted Pecans, and Feta Cheese with Bacon Dressing

**\$2.95++ per person**

#### ***Cobb Salad***

Spring mix tossed with carrots, sundried cranberries, honey coated pecans, blue cheese crumbles, finished with raspberry dressing

**\$2.95++ per person**

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## **DINNER ENTREES**

*(Based on 35 guests)*

### ***Herbed Stuffed Chicken***

Tender boneless chicken breast stuffed with diced apples and herbed bread stuffing, and finished with apple jack brandy cream sauce

**\$26.95++ per person**

### ***Chicken Dijon***

Boneless breast of Chicken pan seared with Shallots and white wine, Dijon mustard and a touch of cream

**\$26.95++ per person**

### ***Chicken Marsala***

Boneless breast of Chicken pan seared with wild mushrooms, marsala wine, Shallots and a touch of demi glaze rich Demi Glaze

**\$26.95++ per person**

### ***Grilled Salmon Filet***

Served with a Classic Lemon-Buerre Blanc Sauce

**\$32.95++ per person**

### ***Stuffed Tilapia***

Florentine or Crab Stuffing and topped with Tomato Hollandaise

**\$28.95++ per person**

### ***Roast Filet Mignon of Beef***

***(Queen cut)***

Finished with an wild mushroom demi-glaze

**\$38.95++ per person**

## DINNER ENTREES CON'T

### **Roasted Prime Rib of Beef**

Finished with a rich & earthy herbed Au'Jus

**\$34.95++ per person**

### **Grilled NY Strip Steak**

Topped with sautéed wild mushrooms & garlic butter

**\$35.95++ per person**

### **Roast Loin of Pork**

Char grilled and topped with a tangy onion marmalade chutney

**\$28.00++ per person**

### **"The land & sea duo Combination**

A broiled Petit Choice Filet Mignon and Crab cake finished with an  
wild mushroom demi glaze & tangy lemon butter sauce

**\$42.95++ per person**

### **Vegetarian Pasta**

Penne pasta tossed with seasonal vegetables, garlic, herbs, choice of marinara,  
pesto, or white wine butter sauce

**\$24.00++ per person**

*All Entrees Served with Chef's Classic Salad and Fresh Seasonal Vegetables*

*Garlic Mashed or Oven Roasted Potatoes*

*Warm Rolls and Butter*

*Chef's Selection of Dessert*

*Freshly Brewed Coffee and Decaffeinated Coffee.*

**\*\*\*Upgraded salad & dessert available at additional charge\*\*\***

*(++ 20% gratuity and 6% PA state tax)*

## **DINNER BUFFET**

*(Minimum Guarantee of 50 People)*

### **Classic**

Salad bar Featuring Garden Greens, Cucumber Wheels, Cherry Tomatoes, and Croutons

With choice of Two Dressings

Creamy Coleslaw

Choice of Two Entrees:

Chicken picatta

Chicken marsala

Herb Roasted Pork Loin with Rosemary Sauce

Stuffed Shells

Cheese Tortellini

Laced Beef with Plum Tomato and a Three Cheese Crust

Beef tips with demi glaze over egg noodles

Chef's selection of starch

Seasonal vegetable

Warm Rolls and Butter

Chef's selection of dessert

**\$29.95++ per person**

***(Additional entrée add 3.95 per person)***

### **The Picnic**

Salad bar Featuring Garden Greens, Cucumber Wheels, Cherry Tomatoes and Croutons

With choice of Two Dressings

Chilled Pasta Salad or Dilled Red Skin Potato Salad

Choice of Two Entrees:

Roasted Sliced Flank Steak with wild mushroom demi glaze

Baby Back Ribs

Mini Meatballs with rolls

Roasted ¼ pound hot dogs with rolls & condiments

Grilled beef burgers with rolls & condiments

Pulled pork or turkey with tangy bbq sauce

Crunchy fried Chicken

Garlic Mashed Potatoes

Seasonal vegetable

Warm Rolls and Butter

Chef's Selection of Dessert

**\$31.95++ per person**

***(Additional entrée add 3.95 per person)***

***All Entrees Served Freshly Brewed Coffee and Decaffeinated Coffee.***

***Sunday dinner***

Salad bar Featuring Garden Greens, Cucumber Wheels, Cherry Tomatoes and Croutons

With choice of Two Dressings

Chilled Pasta Salad or Dilled Red Skin Potato Salad

Choice of Two Entrees:

Baked Meatloaf

Salisbury steak

Stuffed green peppers

Italian sausage and meatballs in marinara

Grilled chicken breast with mushroom gravy

Beef or Vegetable lasagna

Three cheese ravioli with marinara or pesto sauce

Beer battered cod or haddock with tartar

Macaroni & cheese

Seasonal vegetable

Garlic Mashed potatoes

Buttermilk biscuits or warm dinner rolls

Chef's choice of dessert

**\$29.95++ per person**

***All Entrees Served Freshly Brewed Coffee and Decaffeinated Coffee.***

*(++ 20% gratuity and 6% PA state tax)*

**Dessert Selections**

Torte Tiramisu with Kahlua	\$5.95 per person
Strawberry Shortcake	\$4.50 per person
Strawberry Cheesecake	\$5.75 per person
NY Style Cheesecake	\$5.50 per person
Chocolate Truffle Mousse Cake	\$5.00 per person
Caramel Apple Crumb Pie	\$4.50 per person
Carrot sheet cake	\$4.50 per person
Chocolate sheet cake	\$4.50 per person
Vanilla sheet cake	\$4.50 per person
Blueberry, Cherry, Apple pie	\$4.50 per person
Pre-scooped Vanilla ice cream with sauce	\$3.75 per person

## **Children's Buffet Menu**

Refreshment Table to include Unlimited Soda throughout Event

Chips and Pretzels for snacks

(Based on 50 guests)

### **Hot Finger Foods**

(Select 2)

Chicken Fingers with Dipping Sauce

Franks-in-Blanket

Mini Egg Rolls

Fried Mozzarella Sticks

French Fries

### **Main Event**

(Select 2)

Baked Ziti

Served with Garden Green Salad with choice of two Dressings

Assortment of Baked Breads & Rolls

Giant 6 Foot Hoagie Served with Country Potato Salad or Tri-color Pasta Salad

All American Hamburgers, Cheeseburgers & Hot Dogs

With rolls and condiments

Make Your Own Taco Bar Crispy Taco Shells, Nachos Chips, Salsa and all the Fixings!

Cheese & Pepperoni Pizza

Pierogies

Dessert

(Choice of one)

Carrot, Chocolate or Vanilla sheet cake, Fruit cup, Chocolate or vanilla Pudding,

**\$18.95++ per person**

***(Additional entrée add \$2.95 per person)***

## **Beverage Pricing**



### **Signature Host Bar Package**

A fully stocked bar featuring Signature brands to include:

Signature House Liquors  
Assorted Cordials & Liqueurs  
Guests' Selection of Two Beers (1 Domestic + 1 Import)  
A Selection of Red & White Wines  
Assorted Soft Drinks & Bottled Water

Signature Brands:

Smirnoff, Absolut, Beefeater, Bacardi, Malibu, Jack Daniels, Seagrams 7, Canadian Club, Jim Beam, Dewars, Jose Cuervo, Southern Comfort, Kahlua

**\$20++ per person 1 hour of Open Bar Service**  
**Each additional hour is \$9.50++ per person per hour**

### **Host Premium Bar Package**

A fully stocked bar featuring Premium brands to include:

Premium Liquors  
Assorted Cordials & Liqueurs  
Guests' Selection of Three Beers (2 Domestic + 1 Import)  
A Selection of Red & White Wines  
Assorted Soft Drinks & Bottled Water

Premium Brands:

Absolut, Stolichnaya, Grey Goose, Tanqueray, Beefeater, Bacardi, Captain Morgan, Malibu, Jack Daniels, Jim Beam, Crown Royal, Makers Mark, Johnny Walker, Baileys, Disaronno, Courvoisier, Grand Marnier

**\$23++ per person for 1 hour Open Bar Service**  
**Each additional hour is \$11++ per person per hour**

(Prices are subject to a taxable 20% service charge and 6% PA state tax)

Bartender/Cashier

A Bartender Fee of \$50 per bar will be applied.

### **Host Premium Bar Package**

A fully stocked bar featuring Premium brands to include:

Premium Liquors  
Assorted Cordials & Liqueurs  
Guests' Selection of Four Beers (2 Domestic + 2 Import)  
A Selection of Red & White Wines  
Assorted Soft Drinks & Bottled Water

Ultra Premium Brands:

Stolichnaya, Ciroc, Belvedere, Beefeater, Tanqueray, Bombay Sapphire, Bacardi, Captain Morgan, Malibu, Jack Daniels, Jim Beam, Crown Royal, Knob Creek, Jameson, Makers Mark, Johnny Walker, The Glenlivet 12yr, 1800, Patron, Frangelico, Chambord, Grand Marnier

**\$26++ per person for 1 hour Open Bar Service**  
**Each additional hour is \$13++ per person per hour**

### **Limited Bar**

Woodbridge Chardonnay, Cabernet, Merlot  
Budweiser, Michelob Light, Yuengling  
Soft Drinks

**\$18++ per person for 1 hour of Open Bar Service**  
**Each additional hour is \$7.50++ per person per hour**

(Prices are subject to a taxable 20% service charge and 6% PA state tax)

Bartender/Cashier  
A Bartender Fee of \$50 per bar will be applied.

### **Standard Cash Bar Pricing**

House Brand

\$5.00 per Drink

Jaquins Vodka, Jaquins Gin, Castillo Rum, Seagram's Seven, Inverhouse Scotch, Regency Amaretto, Peachtree Schnapps Peppermint Schnapps E&J Brandy, Asst. Puckers

**Premium Cash Bar Pricing**

Call Brands

\$7.00 per Drink

Absolut, Stolichnaya, Grey Goose, Tanqueray, Beefeater, Bacardi, Captain Morgan, Malibu, Jack Daniels, Jim Beam, Crown Royal, Makers Mark, Johnny Walker, Baileys, Disarrono, Courvoisier, Grand Marnier

**Ultra Premium Cash Bar Pricing**

Super Call

\$9.00 per Drink

Stolichnaya, Ciroc, Belvedere, Beefeater, Tanqueray, Bombay Sapphire, Bacardi, Captain Morgan, Malibu, Jack Daniels, Jim Beam, Crown Royal, Knob Creek, Jameson, Makers Mark, Johnny Walker, The Glenlivet 12yr, 1800, Patron, Frangelico, Chambord, Grand Marnier

**Specialty Beverages**

Soft Drinks - \$5.00

Includes: Soda, Juice,

Fruit Punch - \$55.00 gallon

Spirited Punch - \$95.00 gallon

Champagne Punch - \$125.00 gallon

**Cash Bar**

House Wine - \$6.00

Domestic Beer - \$5.00

Imported Beer - \$7.00

Bartender/Cashier

A Bartender Fee of \$50 per bar will be applied.

**Audio Visual**

Equipment

Hotel Day  
Rate

Data Projectors