



CATERING GUIDE

Laurel View
VILLAGE



To book an event or for more information, contact:

Rebecca Williams
Catering Manager
814.288.2880
rwilliams@lvv1.com

BREAKFAST

BREAKFAST

THE CONTINENTAL | \$4.95 per person

Fresh brewed regular and decaf coffee and assorted teas with a variety of condiments, assorted juices, assorted breakfast pastries and fresh fruit.

THE BIG BREAKFAST BUFFET | \$11.95 per person

Fluffy scrambled eggs, bacon, sausage, seasoned home-fried potatoes, and choice of pancakes, French toast, or Belgian waffles with warmed syrup, accompanied by a seasonal, fresh fruit platter and assorted breakfast pastries with appropriate accompaniments. Fresh brewed regular and decaf coffee, assorted teas with a variety of condiments and a choice of two juices.

Add an omelet station for \$2.00 per person.

HEALTHY START | \$6.95 per person

Egg white, tomato and spinach sandwich on whole wheat bread served with fresh fruit and yogurt plated. Fresh brewed regular and decaf coffee, assorted teas with a variety of condiments and a choice of two juices.

BRUNCH

BRUNCH BUFFET | \$14.95 per person

Fluffy scrambled eggs, bacon, sausage, and choice of pancakes, French toast, or Belgian waffles with warmed syrup, accompanied by a seasonal, fresh fruit platter and assorted breakfast pastries with appropriate accompaniments. Choice of chicken marsala, piccata or parmesan and choice of baked ziti or fettucine alfredo. Fresh brewed regular and decaf coffee, assorted teas with a variety of condiments and a choice of two juices.





LUNCH

PLATED SALADS

Salads are served with roll or bread selection, iced tea and coffee service.

SALMON SALAD | \$15.95 per person

Field greens tossed with pineapple, mango and toasted sesame dressing topped with a freshly grilled salmon fillet.

GRILLED CHICKEN CAESAR SALAD | \$10.95 per person

Fresh romaine tossed in Caesar dressing and topped with a freshly grilled boneless chicken breast.

SPINACH & FETA SALAD | \$10.95 per person

Fresh spinach tossed with pecans, dried cranberries in a light vinaigrette topped with feta crumbles.

PLATED HOT SANDWICHES

Choice of fresh fruit, pasta salad, coleslaw or side salad.

ROAST BEEF | \$9.95 per person

Fresh roasted top round of beef served on a brioche roll topped with cheddar cheese.

CRAB CAKE SANDWICH | \$10.95 per person

House-made, hand-breaded crab cake pan-fried or broiled to a golden brown served on an onion roll with cocktail or tartar sauce on the side.

GRILLED REUBEN | \$9.95 per person

Grilled corned beef with melted Swiss cheese, sauerkraut and Russian dressing on marble rye bread.

GRILLED VEGETABLE WRAP | \$8.95 per person

Grilled eggplant, zucchini, yellow squash, Portobello mushroom and caramelized onion topped with shredded romaine lettuce and sliced provolone cheese with a sun-dried tomato tapenade.

PLATED COLD SANDWICHES

DELI SANDWICH OR WRAP | \$8.95 per person

Specify your choice of turkey, ham or roast beef topped with your choice of American, cheddar or Swiss cheese on choice of bread. Chicken salad, tuna salad, egg salad and ham salad are also available.

THE CLUB SANDWICH | \$9.95 per person

A traditional club with your choice of ham, roast beef or turkey layered between three slices of bread with lettuce, tomato and bacon.

CAESAR WRAP | \$9.95 per person

Tender strips of chicken or beef topped with romaine lettuce, diced tomatoes, black olives, parmesan cheese and Caesar dressing wrapped in a spinach tortilla.

BOARDS & PICNIC

DELI BOARD | \$12.95 per person

Choice of two meats, two salads and two cheeses served with lettuce, tomato, onion, pickles, assorted breads, condiments, house-made potato chips and a selection of one dessert.

MEATS: Roast turkey, deli ham or roast beef

SALADS: Broccoli salad, coleslaw, cucumber salad, fresh fruit salad, house salad, macaroni salad, pasta salad or potato salad

CHEESES: American, cheddar, provolone or Swiss

DESSERTS: Homemade cookies or brownies

PICNIC PACKAGE #1 | \$12.95 per person

Hamburgers and hot dogs served with baked beans, choice of one side salad, one dessert, lettuce, tomato, cheese, pickle, onion and assorted beverages.

SALADS: Broccoli salad, coleslaw, cucumber salad, fresh fruit salad, house salad, macaroni salad, pasta salad or potato salad

DESSERTS: Homemade cookies or brownies

PICNIC PACKAGE #2 | \$14.95 per person

Grilled chicken and choice of pulled barbecued pork or beef, baked beans, served with local corn on the cob, cornbread, choice of two side salads, two desserts and assorted beverages.

SALADS: Broccoli salad, coleslaw, cucumber salad, fresh fruit salad, house salad, macaroni salad, pasta salad or potato salad

DESSERTS: Homemade cookies or brownies





HORS

D'OEUVRES

HORS D'OEUVRES | \$75 per 50 pieces | \$125 per 100 pieces

- Buffalo Wings with Assorted Sauces
- Boneless Buffalo Chicken Bites with Assorted Sauces
- Sausage Stuffed Mushrooms
- Burgundy Meatballs
- Fried Ravioli with Marinara Sauce
- Mini Chicken Cordon Bleu Bites
- Franks in a Blanket
- Mini Egg Rolls

HORS D'OEUVRES | \$125 per 50 pieces | \$225 per 100 pieces

- Mini Beef Wellingtons with Horseradish Cream
- Mini Crab Cakes
- Fried Shrimp
- Scallops Wrapped in Bacon

COLD HORS D'OEUVRES

HORS D'OEUVRES | \$75 per 50 pieces | \$125 per 100 pieces

- Asparagus Wrapped with Prosciutto
- Stuffed Dates with Gorgonzola Cheese
- Grilled Chicken Caesar Salad Croustade
- Caprese – Buffalo Mozzarella and Tomato with Fresh Basil

HORS D'OEUVRES | \$125 per 50 pieces | \$225 per 100 pieces

- Shrimp Cocktail
- Belgian Endive filled with Lump Crab

APPETIZERS

COLD APPETIZER DISPLAYS

VEGETABLE CRUDITÉS WITH DIP | \$2.50 per person

SEASONAL FRESH FRUIT | \$3.50 per person

DOMESTIC AND INTERNATIONAL CHEESE | \$4.00 per person

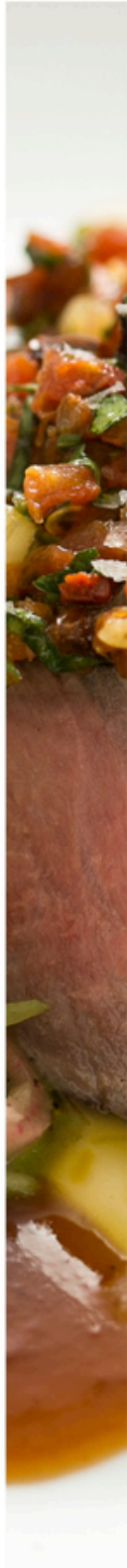
HUMMUS STATION | \$5.00 per person

HOT APPETIZER DISPLAYS

BAKED BRIE WITH CROSTINI | \$4.00 per person

SPINACH AND ARTICHOKE DIP | \$3.50 per person





DINNER

ENTREES
Dinner entrees are served with assorted rolls and butter, dessert, ice water, iced tea and coffee service. Our chef will choose a mixed green salad, starch and vegetable to complement your entree selections.

For served meals, we ask that you limit selections to a maximum of three entrees.

BEEF ENTREES

PRIME RIB OF BEEF WITH AU JUS | \$28.00 per person

USDA choice prime rib of beef slow roasted with herbs and spices and served with a rich au jus.

HERB ROASTED BEEF TENDERLOIN WITH DEMI-GLACE

\$30.00 per person

Tenderloin of beef rolled in fresh herbs, roasted to perfection and finished with a demi-glace.

GRILLED FILET MIGNON | \$30.00 per person

6-ounce USDA choice filet of beef grilled to your liking and served with a slice of hotel butter.

ROAST BEEF | \$22.00 per person

USDA choice top round of beef roasted to perfection accompanied by chef's choice of sauce.

POULTRY ENTREES

CHICKEN MARSALA | \$22.00 per person

Tender chicken breast sautéed with mushrooms and finished with a marsala wine sauce.

CHICKEN CORDON BLEU | \$22.00 per person

Tender chicken breast stuffed with aged Swiss cheese and prosciutto ham, served with a rich supreme sauce.

CHICKEN PARMESAN | \$22.00 per person

Lightly breaded boneless chicken breast pan-fried and baked with marinara sauce and mozzarella cheese.

STUFFED CHICKEN BREAST | \$22.00 per person

Boneless breast of chicken stuffed with bread filling, baked to perfection and served with pan gravy.

SOUTHERN FRIED CHICKEN (BONE-IN OR BONELESS)

\$22.00 per person

Tender chicken marinated in buttermilk, dredged in seasoned flour and fried to a golden brown.

ROAST TURKEY DINNER | \$22.00 per person

Fresh turkey slow roasted with herbs, served sliced and smothered in rich turkey gravy with bread filling and cranberry sauce.

PORK ENTREES

BAKED HAM | \$22.00 per person

Smoked pit ham baked until tender, served with chef's choice of glaze.

ROAST PORK AND SAUERKRAUT | \$22.00 per person

Tender pork loin slow roasted with sauerkraut and served in its own juices.

SAUTÉED MEDALLIONS OF PORK | \$24.00 per person

Pork loin medallions sautéed and finished with chef's choice of sauce.

SEAFOOD ENTREES

GRILLED, STEAMED, BROILED OR POACHED SALMON

\$26.00 per person

Fresh filet of salmon prepared to your liking with your choice of the following sauces: béarnaise, maple balsamic glaze, whiskey barbecue, court bouillon or dill tomato cream.

GRILLED, SAUTÉED OR BROILED TILAPIA | \$22.00 per person

Fresh filet of tilapia prepared to your liking, accompanied by a lemon butter drizzle.

BAKED STUFFED FLOUNDER | \$26.00 per person

Filet of flounder with your choice of Florentine or crab stuffing.

CRAB CAKES | \$28.00 per person

Two succulent crab cakes (pan-fried or broiled) accompanied by your choice of cocktail or tartar sauce.





DINNER

ENTREES
Dinner entrees are served with assorted rolls and butter, dessert, ice water, iced tea and coffee service. Our chef will choose a mixed green salad, starch and vegetable to complement your entree selections.

For served meals, we ask that you limit selections to a maximum of three entrees.

PASTA ENTREES

CHOOSE YOUR PASTA, SAUCE & PROTEIN | \$22.00 per person

PASTA: Spaghetti, penne, linguine or fettuccine
(all pasta cooked al dente)

SAUCE: Marinara, alfredo, meat or oil and garlic

PROTEIN: Meatballs, sausage, chicken or shrimp

BAKED STUFFED SHELLS | \$20.00 per person

Pasta shells filled with ricotta cheese and baked with fresh-made marinara sauce and mozzarella cheese.

LASAGNA (MEAT OR VEGETABLE) | \$20.00 per person

Layers of ricotta, mozzarella and parmesan cheeses with fresh-made marinara sauce and your choice of meat or vegetables.

PENNE PRIMAVERA | \$20.00 per person

Penne pasta tossed with fresh vegetables and your choice of tomato basil or alfredo sauce.

VEGETARIAN ENTREES

EGGPLANT PARMESAN | \$20.00 per person

Slices of lightly breaded eggplant pan-fried and baked with marinara sauce and mozzarella cheese.

STUFFED PORTOBELLO MUSHROOM | \$20.00 per person

Fresh Portobello mushroom stuffed with artichokes and spinach, served with a roasted red pepper coulis.

VEGETABLE NAPOLEON | \$20.00 per person

Eggplant, zucchini, yellow squash, red onion and red bell pepper grilled and stacked, accompanied by a zesty marinara sauce.

DINNER BUFFET

Buffets include choice of tossed, spinach or Caesar salad and assorted rolls.

TIER 1 | \$19.95 per person

Choose two entrees:

- Roast Beef with Gravy
- Stuffed Chicken Breast
- Roast Bone in Chicken
- Roast Turkey
- Potato Crusted Cod
- Ham Steak
- Baked Tilapia
- Baked Ziti

TIER 2 | \$22.95 per person

Choose two entrees:

- Beef Tips with Portobello Mushrooms
- Roast Pork Tenderloin with Apples
- Tuna Steak
- Mahi-Mahi
- Chicken Marsala
- Pasta Primavera

TIER 3 | \$29.95 per person

Choose two entrees:

- Medallions of Beef Tenderloin
- Broiled Crab Cakes
- Baked Salmon with Citrus Hollandaise
- Stuffed Flounder
- Any Entree from Tier 1 or 2

SIDES

Choose any three items:

- Glazed Carrots
- Fresh Green Beans Almandine
- Roasted Vegetable Medley
- Fresh Broccoli
- Fresh Garlic Mashed Potatoes
- Baked Potatoes
- Baked Sweet Potatoes
- Baked Penne
- Roasted Red Potatoes
- Rice Pilaf
- Wild Rice
- Risotto

CHOICE OF DESSERT

- Cookie Tray
- Gob Cake
- Carrot Cake
- Cheesecake
- Coconut Cake
- Cream Pie
- Fruit Pie





DESSERT & BAKERY ITEMS

COOKIES | \$8.00 per dozen

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar, M&M, White Chocolate Macadamia Nut and/or Peanut Butter Cup

BROWNIES | \$10.00 per dozen

Brownies, Blond Brownies, Peanut Butter Brownies, Turtle Brownies and/or White Chocolate Raspberry Brownies

PIES | \$8.00 per pie

Apple, Blueberry, Cherry, Peach, Coconut Cream, Lemon Meringue, Pumpkin or Boston Cream

8" CAKES | \$14.00 per cake (8 slices per cake)

Angel Food, Pound, Cheesecake, Carrot, German Chocolate, Peanut Butter Cup Cake, White Coconut Cake or Gob Cake

ICE CREAM | \$2.50 per person

Available only with a served meal. Inquire about flavor availability.

DECORATED SPECIAL OCCASION CAKES

Call for pricing and availability.