

HOTEL ANTHRACITE

CARBONDALE  PENNSYLVANIA



Private Party Packages

25 South Main Street | Carbondale PA 18407
HotelAnthracite.com
570.536.6020

Salads (Select Two)

Classic Lemon Pepper
Caesar Salad with
Garlic Croutons and
Parmesan Cheese

Baby Spinach Salad with
Roasted Sweet Potato,
Grilled Red Onion,
Dried Cranberries and Grilled
Red Onion Vinaigrette

Pear and Blue Cheese Salad
with Greens, Toasted Walnuts
and Champagne Vinaigrette

Harvest Salad with Greens,
Apples, Candied Pecans and
Cider Vinaigrette

Steakhouse Chopped Salad with
Iceberg Lettuce, Bacon,
Carrots, Onions, Hard Boiled
Egg, Cheddar Cheese and
Buttermilk Ranch Dressing

Roasted Brussels Sprout,
Sweet Potatoes and Greens in
Bacon Maple Vinaigrette

Quinoa and Kale Salad with
Toasted Pine Nuts and
Lemon Scallion Vinaigrette

Roasted Carrot and
Raisin Salad with
Honey-Curry Vinaigrette

Roasted Vegetable Pasta
Salad with White
Balsamic Vinaigrette
Baby Iceberg Wedge Salad
with Bacon, Egg, Cucumber,
Tomatoes, Onions, and
Creamy Blue Cheese

Wheat Tabbouleh with
Tomatoes, Butternut Squash,
Radishes, and Broccoli with
Champagne Vinaigrette

Roasted Potato Salad with Egg,
Onion, Tomatoes, and
Green Beans in Lemon
Caper Vinaigrette

Asian Noodle Salad
with Julienne Vegetables,
Creamy Ginger-Soy
Dressing and Toasted Peanuts

Antipasto Pasta Salad with
Tomatoes, Cucumbers,
Red Onion, Pepperoni,
Roasted Peppers, Fresh
Mozzarella, Artichoke Hearts
And Italian Herb Dressing

Whether for business, personal celebrations, social, educational or more, we're prepared to handle the details so you can focus on your event! Our packages can be customized for groups of 20 to 250.

Entrees (Select Two)

Rosemary and Garlic Roasted
Boneless Pork Loin

Chicken Portobello with
Sundried Tomato Cream

Grilled Breast of Chicken with
Marsala and
Roasted Mushrooms

Sliced Meatloaf with
Tomato Glaze

Grilled Chicken Breast with
Apple-Raisin Chutney

Pork Chop Calabrese with
Potatoes, Peppers, and Onions

Slowed Roasted Pulled Pork
with House Made
Barbecue Sauce

Sesame Salmon with
Ginger Teriyaki Sauce

Teriyaki Chicken with
Wasabi Cream

Cajun Cornmeal Crusted
Catfish with
Creole Beurre Blanc

Sliced Dijon Crusted Pork Loin

Pesto Salmon with
Roasted Tomato Cream

Honey Brined Chicken Breast
with Fire Roasted Red Onion
and Balsamic

Fusilli with Roasted Peppers,
Broccoli, Caramelized Onions
and Roasted Garlic Olive Oil

Balsamic Grilled Chicken
Breast with
Tomato-Basil Relish

Penne with Roasted Tomato
Sauce, Basil and
Fresh Mozzarella

Sliced Roasted Turkey Breast
with Orange-Dried
Cranberry Chutney

Farfalle with Roasted
Garlic Alfredo

Pan Seared Chicken Breast with
Roasted Tomato Sauce

Penne with Sausage Bolognese

Grilled Breast of Chicken with
Local Honey and
Dijon Mustard Glaze

Penne with Roasted Garlic,
Roasted Sweet Peppers, Toast-
ed Pine Nuts & Basil Pesto

Roasted Rosemary and Garlic
Chicken with Pennsylvania
Mushroom Red Wine Sauce

Farfalle Marinara
with Parmesan

Penne a la Vodka
with Smoked Bacon

Vegetables (Select One)

Grilled Seasonal Farmer's
Market Vegetables

Roasted Carrots with Fresh
Herbs and Garlic

Seasonal Chef's
Vegetable Medley

Bacon Braised Greens

Maple Glazed Carrots

Creamed Spinach

Roasted Pennsylvania Mushrooms

Sautéed Lemon and
Garlic Broccoli

Vegetable Ratatouille

Stir Fried Asian Vegetables with
Garlic Sauce

Garlic Green Beans

Roasted Brussels Sprouts
with Bacon

Asian Fried Green Beans with
Sesame Ginger Soy Sauce

Starch (Select One)

Butter Whipped Yukon
Gold Potatoes

Baked Penne with Ricotta
and Marinara

Ginger Jasmine Rice

Lemon Basil Couscous

Macaroni and Three Cheese

Roasted Tri- Color Potatoes with
Garlic and Rosemary

Roasted Sweet Potatoes
with Honey Butter

Baked Potatoes with
Butter and Sour Cream

Three Cheese Macaroni and Cheese

Bourbon Baked Beans

Creamy Potato and Cheddar Gratin

Stir Fried Rice with
Asian Vegetables and Soy

Sweet Potato and Pecan Casserole

Spanish Rice with
Tomato and Peppers

Private Party Package \$25 per person (tax and gratuity included)

This package includes Choice of Two Salads, One Vegetable, One Starch,
Two Entrees, **Chef's Choice of Mill Market Desserts**, Rolls and Butter.
Includes Coffee, Tea, and Water Service.

**Meal selections, guest count estimate and \$100 deposit taken
at initial reservation. Final payment due at event.
Additional guests charged at per person rate.**