



Events, Celebrations & Meetings



Pocono Palace

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Catering Policies

Food And Beverage Provisions

The resort must provide all food and beverage items, unless otherwise agreed upon or pre-arranged with your Sales Manager. Additional menu selections and customized proposals are available through your Sales Manager. We will be glad to custom design your menu and special order any food and beverage item that is not currently on our printed menus

- All Buffets are served for one and half hours.
- A minimum of (20) guests is required for breakfast buffets or a \$100.00 fee will apply.
- A minimum of (20) guests for lunch and dinner buffets or a \$150.00 fee will apply
- A minimum of (20) guests for all plated menus or a \$150.00 fee will apply.

Confirmation Of Space And Deposit Schedule

All dates are considered definite upon receipt of deposit and signed agreement. The estimated final balance for your event, based on your actual food and beverage selections and all related costs is due (10) business days prior to your event in the form of cash, credit card or cashier check. Unless Direct Bill has been established for your organization or company. Personal checks will not be accepted for final payments after 21 days prior to event.

Guarantee Agreement

The catering department must be notified of the exact number of guests attending a function (14) business days prior to event. This will be considered a guarantee, for which you will be charged, even if fewer guests attend the event. In the event additional guests attend, your Sales Manager will charge accordingly.

Room Setup

Any Outside Vendors hired for your function are fully responsible for the set up and breakdown of items ordered for your event, Pocono Palace Resort does not assume responsibility for damages to or loss of any items including decoration/gifts/ apparel, etc. prior to or following your function. Each banquet room is set according to details outlined on the banquet event orders with the Sales Manager. Any changes to the setup changes that take place the week of the event will result in a \$100.00 reset fee. The room will be available ONE HOUR before your event for setup. Any additional time will be requested by the vendor/client to the Sales Manager at least 30 days before the event and will be based on availability.

- No Open Flamed Candles Are Permitted in Any Space of the Resort. A high cylinder with an open flame will be permitted. No votives, tea lights or taper candles allowed.

Attendant Station/ Beverage Service

Any food stations that require a chef attendant will be charged a fee of \$100.00 per chef. One bartender per 100 people is \$150.00 per bartender. For both Host and Cash Bars a minimum of (2) hours is required.

A 20% taxable service charge and 6% sales tax will be applied to all food and beverage pricing.

Prices are subject to change. Pocono Palace Resort Catering Menu-2019. Minimum Guarantee of (20) Guests Required.

Breakfast & Brunch Buffets (10am -2pm)

Menu Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection and Soft Drinks

Add our signature Stuffed French Toast with Raspberry Sauce to any package for an additional \$2 per person

All-America:

Chilled Orange, Apple and Cranberry Juice

Sliced Seasonal Fruit

Breakfast Pastries, Breads, Bagels and Muffins

Yogurt Bar with Assorted Toppings

Fluffy Scrambled Eggs

Crisp Bacon Strips and Sausage Links

Breakfast Potatoes

\$15.00

Per Person

Farmhouse:

Chilled Orange, Apple and Cranberry Juice

Sliced Seasonal Fruit and Berries

Breakfast Pastries, Breads, Bagels & Muffins

Sausage Gravy and Biscuits

Chicken Fried Chicken with Pepper Gravy

Cheddar Scrambled Eggs

Breakfast Potatoes

\$17.00

Per Person

Continental:

Chilled Orange, Apple and Cranberry Juice

Sliced Seasonal Fruit

Breakfast Pastries, Bagels, Breads & Muffins

Yogurt Bar with Assorted Toppings

\$12.00

Per Person

Pocono Palace Brunch

Mimosa or Bloody Mary Greeting

Chilled Orange, Apple and Cranberry Juice, Sliced Fresh Fruit and Berries, Smoked Salmon Display, Broccoli Waldorf salad, Yogurt Bar with Assorted Toppings, Bagels, Muffins and Breakfast Pastries, Fluffy Scrambled Eggs, Crispy Bacon Strips and Sausage Links, Breakfast Potatoes, Cinnamon French Toast, Grilled Chicken Breast with Citrus Beurre Blanc.

\$24.00
Per Person

Add a
Bloody Mary or a Mimosa
for just \$3.00 per person!

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“Build Your Own” Breakfast & Brunch

Choose **3 options** below to build your brunch or add any option below to enhance your brunch

Hot Oatmeal

Kettle Hearty Hot Oatmeal with
Brown Sugar and Raisins
\$3.00 Per Person

Denver Frittata

Country Ham, Peppers, Onions And Cheddar Cheese
\$4.00 Per Person

Omelet Station

With Ham, Cheese, Peppers, Onions, Tomatoes,
Mushrooms, And More (Attendant Included)
\$6.00 Per Person

Breakfast Burrito

Warm Flour Tortillas Served With Bacon, Sausage,
Peppers, Scallions, Eggs, Cheese And Salsa
\$7.00 Per Burrito (Cut In Half)

Waffle. Pancakes. French Toast

With Maple Syrup,
Fresh Seasonal Berries And Whipped Cream
(Attendant Included)
\$7.00 Per Person

Bagel Bar

Assorted Bagels
Peanut Butter, Cinnamon Sugar, Raisins Butter,
Cream Cheese and Preserves,
Smoked Salmon Mousse With Capers,
Tomatoes and Red Onions
\$6.00 Per Person

Yogurt Bar

Plain And Fruit Yogurt
Chocolate Chips, Coconut And Craisins
Fresh Fruit And Berries
Bananas And Candied Pecans
\$5.00 Per Person

Beverages

Bottled Water, Coffee, Tea, Iced Tea, Juices-
\$5.00 Per Person



Specialty Break

Self-Serve Buffet Station. If attendance is less than the minimum guarantee required, an Additional \$2.50 per person charge will apply.

The Executive

Pre-Meeting:

Chilled Orange, Apple and Cranberry Juice
Sliced Seasonal Fruit and Berries
Assorted Breakfast Pastries, Bagels and Muffins
Cream Cheese, Butter and Preserves
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Mid-Morning:

Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Mid-Afternoon:

Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

(Choice of Two)

Selection of assorted Cookies
Plain and Flavored Yogurt
Fudge Brownies
Homemade Potato Chips with Onion Dip
Snack Mix
Giant Hot Pretzels with Beer cheese and Bavarian Mustard
Fresh Vegetables with Dip
Seasonal Fruit with Honey Yogurt Dip
Fresh Vegetables and Pita Chips with Hummus

\$17.00
Per Person





Express Lunches

Plated Sandwich

Selection of one Wrap or Sandwich Option.
All Lunches are served with Choice of Soup or Fresh Fruit Iced Tea, Lemonade and Water

Shaved Roast Beef Sub

Cheddar Cheese, Lettuce, Tomato and Creamy Horseradish

Palace Chicken Wrap

Greens, Parmesan and Caesar Dressing

Turkey Club Wrap

Turkey, Bacon, Cheddar Cheese, Swiss Cheese, Lettuce, Tomato and Aioli

Cold Cut Sub

Ham, Turkey, Salami, American Cheese and Aioli

Italian Sub

Ham, Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato and Balsamic Glaze

Grilled Vegetable Wrap

Squash, Zucchini, Red Peppers, Portabella, Provolone cheese and Hummus

\$15.00
Per Person

To-Go Boxed Lunches

For 25 or less

Guests Choose Two

For 26 to 50

Guests Choose Three

For 51 and above

Guest Choose Four

All Boxed Lunches are served with your choice of Potato Salad or Pasta Salad and a Cookie or Brownie and one Bottled Water

\$15.00
Per Person

Sandwich Or Wrap Platters

One Sandwich Option Per Platter

For 25 Guests

\$225.00

Choice of One

For 50 Guests

\$425.00

Choice of Two



Signature Lunch Buffets

Menu Includes Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection, Iced Tea or Lemonade

**Add Soup or Dessert to any Buffet for \$3.00 per person*

Tex-Mex

Chicken Tortilla Soup
 Mixed Greens Salad with Toppings and Dressings
 Fajitas:
 Ground Beef, Grilled Chicken, Sautéed Peppers and Onions, Shredded Lettuce, Diced Tomato, Cheddar Cheese, Sour Cream, Guacamole, Salsa Crispy Corn Shells and Soft Tortillas
 Fiesta Rice
 Corn Bread
 Tortilla Chips w/ Nacho Cheese

\$22.00
 Per Person

Backyard Barbecue

Char-Broiled all beef burgers and frankfurters
 Carolina Pulled Pork BBQ
 Grilled Chicken Breasts
 Sweet corn-on-the-cob
 New England style baked beans
 Tossed salad, potato salad, coleslaw, sauerkraut pasta salad, lettuce, tomato, onion, pickles, cheeses
 Watermelon

\$22.00
 Per Person

Executive Soup And Salad Bar

(Choice of **One** Soup)
 Tomato Basil Bisque Vegetable Minestrone
 Loaded Baked Potato Chicken Noodle
 Corn Chowder Italian Wedding
 Chicken Tortilla Beef and Vegetable

SALAD BAR:
 Mixed Local Greens, Avocados, Red Onion, Chopped Eggs, Crumbled Bacon, Parmesan Cheese, Black Olives, Grape Tomatoes, Garlic Herb Croutons

Accompanied with:
 Sliced Ham, Turkey, Grilled Chicken Breast, Grilled Steak
 Bleu Cheese, Balsamic, Ranch and Caesar Dressing
 Rolls and Butter

\$18.00
 Per Person

A Taste Of Italy

Mixed Greens Salad with Parmesan Cheese and Croutons
 Chicken Parmesan with Marinara Sauce
 Grilled Italian Sausage with Peppers and Onions
 Penne Pasta Primavera
 Seasonal Vegetables
 Garlic Breadsticks

\$21.00
 Per Person

Deli

Homemade Potato Salad and Pasta Salad
 Assorted Cold Cuts:
 Roast Beef, Hickory Smoked Ham, Smoked Turkey Breast and Tuna Salad,
 Sliced Imported and Domestic Cheeses
 Leaf Lettuce, Tomatoes and Red Onion, Mustard and Mayonnaise
 Assorted Sandwich Breads
 Pickles Chips

\$16.00
 Per Person

Pizza Bistro

Tossed Salad with Parmesan Cheese and Croutons
 House made Pasta Salad
 (Choice of **Two**)
 Cheese Pizza | Pepperoni Pizza
 Build Your Own Two Topping Pizza

Pepperoni, Sausage, Ham, Bacon, Chicken, Red Onions, Peppers, Mushrooms, Tomatoes, Black Olives, Kalamata Olives, Artichokes, Spinach, Pineapple

Garlic Breadsticks

\$16.00
 Per Person

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“Build Your Own” Luncheon Buffet

Menu Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection, Iced Tea or Lemonade

Customized Buffet

\$16.00 Per Person
Choice of One Entree

\$21.00 Per Person
Choice of Two Entrees

\$26.00 Per Person
Choice of Three Entrees

STARTERS (Choice of Two)

Soup du Jour

Mixed Greens Salad
with Assorted Dressings
Fresh Vegetable Crudité'
House Made Pasta Salad

Broccoli Waldorf Salad
Caprese Tomato Mozzarella
Salad

ACCOMPANIMENTS (Choice of Two)

Herb Roasted Red Potatoes
Vegetable Medley
Butter Whipped Potatoes
Green Beans

Creamy Risotto
Rice Pilaf
Buttered Broccoli
Glazed Carrots

ENTREES

Herb Grilled Chicken Breast
Wild Mushroom Marsala Sauce

Calypso Pork Loin
Bourbon Thyme Glaze

Parmesan Crusted Tilapia
Citrus Beurre Blanc

Roasted Sirloin Medallions
Mushrooms, onions and Burgundy Demi-Glace

Penne ala Vodka
Pink vodka cream

Pan Seared Salmon
Ginger Teriyaki Glaze

Chicken Picatta
Lemon Caper Beurre Blanc

Bacon Wrapped Meat loaf
Homestyle Gravy

Italian Style Sausage
With Peppers and Onions

Vegetable Lasagna
Tomato Alfredo Sauce

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Pocono Palace Resort Signature Dinner Buffets

Menu Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection, Iced Tea or Lemonade

Homestyle Buffet

Pasta Salad
Creamy Coleslaw
Mixed Greens Salad
Chicken Cordon Bleu
St. Louis Style Barbecue Ribs
Lobster Macaroni and Cheese
Roasted Garlic Mashed Potatoes
Sweet Corn and Green Beans
Assorted Breads and Butter
Assorted Desserts and Fruits

\$34.00
Per Person

Tour of Italy

Italian Wedding Soup
Mixed Greens Salad with Parmesan and Herb Croutons
Fresh Vegetable Crudité'
Anti-Pasto Display with Prosciutto, Soppresatta, Capicola, Mozzarella, Pepperoncini, Marinated Olives, Tomatoes and Roasted Red Peppers
Chicken Parmesan with Marinara
Italian Sausage with Peppers and Onions
Beef Lasagna with Ricotta and Mozzarella
Penne with Pink Vodka Sauce
Broccoli with Roasted Garlic Butter
Garlic Breadsticks
Cannoli and Tiramisu

\$39.00
Per Person

“Pocono Style” Seafood Bake

New England Clam Chowder
Local Greens with Dressings
Steamed Mussels, Scallops, Clams
Roasted Herb Chicken
Peel and Eat Shrimp
Smoked Kielbasa
Baked Sweet Potatoes
Corn on the Cob
Dinner Rolls and Butter
Assorted Pastries and Desserts

\$44.00
Per Person

Lakeside Buffet

Lobster Bisque
Mixed Greens with Dressings
Fresh Vegetable Crudité'
Broccoli Waldorf Salad
Peel and Eat Shrimp with Cocktail Sauce
Beef Tenderloin Medallions with a Cognac Peppercorn Sauce
Chicken Marsala with Wild Mushroom Cream
Ginger Teriyaki Glazed Salmon with Shoestring Vegetables
Parsley Roasted Red Skin Potatoes
Seasonal Local Vegetables
Dinner Rolls and Butter
Assorted Pastries and Desserts

\$49.00
Per Person

**Menu available
as a plated meal**

(with a choice of 3 entrees)

“Build Your Own” Dinner Buffet

Menu Includes: Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection, Iced Tea or Lemonade

\$48.00 Per Person

\$24.00 Per Person
Choice of One Entree

\$29.00 Per Person
Choice of Two Entrees

\$34.00 Per Person
Choice of Three Entrees

Starters (Choice of Two)

Soups:

Smoked Bacon and Corn Chowder
Tomato Basil Bisque
White Bean Kale and Ham
Lobster Bisque
Italian Wedding Soup

Salads:

Mixed Local Greens with Dressings
Fresh Vegetable Crudité'
Spinach Salad with Mushrooms and
Raspberry Bacon Vinaigrette
Caprese Salad with Balsamic Syrup
Broccoli Waldorf Salad
Redskin Potato Salad with Bacon and
Cheddar

Accompaniments (Choice of Two)

Herb Roasted Red Potatoes
Butter Whipped Potatoes
Garlic Mashed Potatoes
Roasted Sweet Potatoes
Creamy Risotto
Rice Pilaf

Asparagus Spears
Broccolini
Haricot Verts
Buttered Broccoli
Oven Roasted Vegetables
Glazed Baby Carrots
Fresh Vegetable Medley

- Entrees -

Pasta And Vegetarian

Penne ala Vodka
Palace Style Rigatoni
Mediterranean Cavatappi
Wild Mushroom Ravioli
Tortellini with Pesto or Alfredo
Baked Manicotti
Lasagna (Meat or Vegetable)
Cavatelli and Broccoli
Garlic Asiago Ravioli
Eggplant Parmesan

Seafood

Ginger Teriyaki Glazed Salmon
Cajun Style Catfish
Parmesan Crusted Tilapia
Seafood Scampi
Seafood Newburg
Lobster Macaroni and Cheese

Chicken

Francaise
Lemon, White Wine
Picatta
White wine and Capers
Marsala
Mushrooms and Marsala Wine
Scampi Style
Garlic, Lemon, White Wine
Savoy
Onions, Peppers, Balsamic and Herbs
Cordon Blue
Ham and Swiss
Chicken Parmesan
Florentine
With Spinach, onion, cheese
Teriyaki Glazed
with Sesame Seeds
Bourbon Glazed
Smoked Chicken

Meats

Sliced Sirloin au Poivre
Tenderloin Tips
Bourguignon
Tenderloin Medallions
Mushroom and onions
Kaseschnitzel
breaded Pork Schnitzels
Bourbon Glazed Pork Loin
BBQ Pork Ribs
Italian Style Sausage and
Peppers
Veal Marsala
Veal Francaise

Assorted Pastry And Dessert Buffet

Add additional assorted pastries
and Dessert Buffet

\$3.00 Per Person



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Specialty Stations

Not Available Individual As Meal Optional. *A \$100.00 Fee Per Attendant for Stations Requiring an Attendant*

Pasta Station*

Choice of 2 Pastas:

Penne, Bowtie, Tortellini, Rigatoni or Rotini

Choice of 2 Sauces:

Marinara, Alfredo, Pesto Cream or Tomato Vodka

Choice of 2 Meats:

Grilled Chicken, Italian Sausage,
Meatballs, Bolognese or Shrimp

Toppings:

Red Onions, Roasted Peppers, Grape Tomatoes,
Mushrooms, Artichokes and Spinach
Garlic Olive Oil, Grated Parmesan Cheese. Red Pepper
Flakes and Garlic Bread Sticks

\$10.00 Per Person

Quesadilla Station*

Came Asada Steak, Blackened Chicken and Three
Cheese Blend, Grilled Peppers and Onions, Shredded
Lettuce, Black Olives, Salsa, Sour Cream and
Guacamole

\$9.00 Per Person

Breads N' Spreads

Sun Dried Tomato Oil Tapenade,

Spinach Artichoke Dip

Herbed Olive Oil

Aged Balsamic

Sliced Baguette, Pumpernickel, Pita Bread Triangles

\$5.00 Per Person

Chips N' Dips

Homemade Potato Chips, Tri-Color Tortilla
Chips, Crispy Pita Chips
French Onion Dip, Ranch Dip, Pico De Gallo,
Nacho Cheese, Hummus Two-Ways

\$4.50 Per Person

Mashed Potato Bar

Regular and Sweet Mashed Potatoes

Savory Toppings:

Chili, Bacon, Broccoli, Sautéed Mushrooms and
Onions, Cheddar Cheese, Sour Cream, Scallions,
Whipped Butter, Beef Gravy

Sweet Toppings:

Brown Sugar, Marshmallows, Raisins, Spiced
Pecans and Cinnamon Maple Butter

\$8.00 Per Person

Sliders Station

Choose 2:

Beef, Chicken, Turkey, or Pulled Pork,
Lettuce, Tomato, Onion, Pickle, Jalapeño,
Cheese, Bacon

Condiments:

Ketchup, Dijon Mustard, Mayo,
Mushroom Ragout

\$9.50 Per Person

Antipasto

Salami, Capicola, Prosciutto, Pepperoncini,
Marinated Olives, Roast Red Peppers,
Artichoke Hearts
Provolone, Fresh Mozzarella Crostini, Herb Oil
and Aged Balsamic

\$6.50 Per Person

Chocolate Fountain

Strawberries, Pineapple, Oreo Cookies,
Marshmallows, Pound Cake and Pretzel Rods
Served with Melted Decadent Chocolate

\$7.00 Per Person

Ice Cream Bar

Self-Serve Chocolate and Vanilla Ice Cream
Chocolate Sauce, Carmel, Strawberries,
Pineapple, Nuts, Sprinkles, Whipped Topping,
and Cherries

\$7.00 Per Person

Bananas Foster Station*

Bananas with Rum Caramel Sauce Ice Cream
Whipped Cream and Candied Pecans

\$7.00 Per Person

Enhancements

Hors D' Oeuvres are priced on a per person basis.

Cold Hors D' Oeuvres

Tomato Bruschetta with Balsamic Glaze
Fresh Mozzarella, Tomato and Pesto Skewers
Cucumber Cups with Boursin Cheese and Crisp Bacon

\$2.50 Per Person,
each selection

Gulf Shrimp Canape with Dill Creme Fraiche,
Smoked Salmon Triangles with Caper Cream Cheese,
Ahi Tuna Wonton Chips with Wasabi Soy Glaze

\$3.00 Per Person,
each selection

Hot Hors D' Oeuvres

Battered Asparagus Spears with Garlic Aioli,
Breaded Portobello Mushroom Spear with Pesto Aioli,
Fried Mozzarella Triangle with Marinara Sauce,
Bacon Wrapped Water Chestnuts Crab Cakes
with Citrus Remoulade, Chicken Pot Stickers with
Szechwan Glaze

\$2.75 Per Person,
each selection

Chicken Quesadilla Cornucopia
Teriyaki Glazed Chicken Skewers
Bacon Wrapped Sea Scallops
Mini Beef Wellington

\$3.25 Per Person,
each selection

Reception Displays

Fresh Vegetable Crudite

Blue Cheese and Ranch Dips

\$2.50 Per Person

Assorted Domestic Cheese

Grapes, Berries and Gourmet Crackers

\$4.00 Per Person

Fresh Sliced Seasonal Fruit

Honey Yogurt Dip

\$3.00 Per Person

Whole Wheel Of Baked Brie

Seasonal Berries, Melba Sauce and Crostini's

\$60.00 Per Display
(Serves 20-25 People)

Spinach And Artichoke Dip

Pumpernickel Bread

\$4.00 Per Person

Jumbo Gulf Shrimp On Ice

Cocktail Sauce and Lemon Wedges

\$36.00 A Dozen

Carving Stations

Chefs Provided for Carving Stations

Roasted Whole Turkey Breast

Cranberry Relish, Pan Gravy

\$175.00 Per Display
(Serves 25-30 Guests)

Calypso Glazed Pork Loin

Grain Mustard and Hawaiian Barbecue

\$100.00 Per Display
(Serves 20-25 Guests)

Brown Sugar Glazed Bone-In Ham

Apricot Chutney and Honey Dijon Mustard

\$225.00 Per Display
(Serves 50 Guests)

Rosemary Garlic Crusted Prime Rib

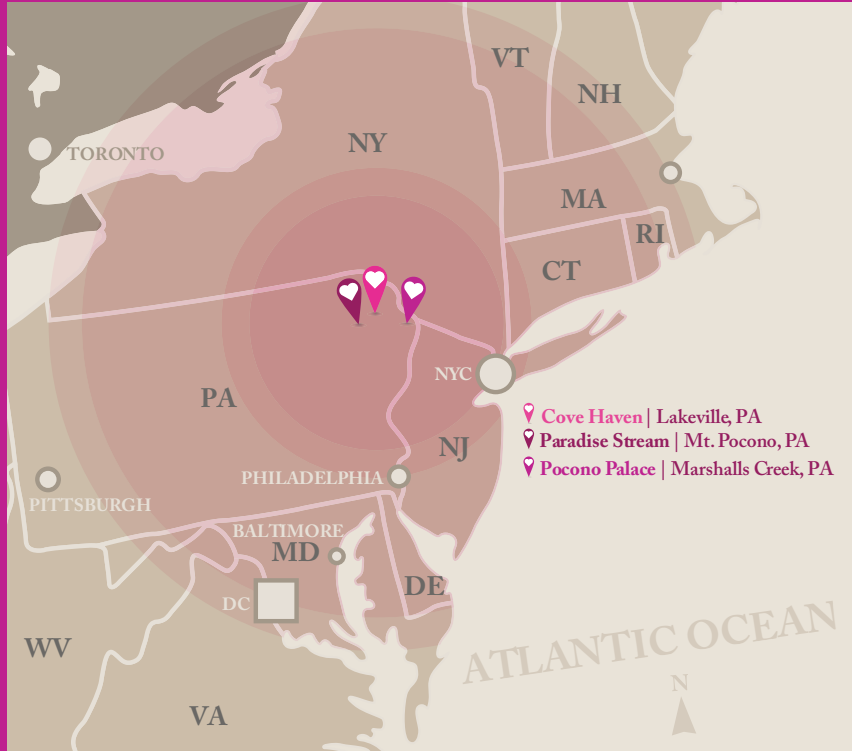
Creamy Horseradish and Au Jus

\$450.00 Per Display
(Serves 40 Guests)

Beef Tenderloin Wellington

Cabernet Demi-Glace and Wild Mushroom
Ragout

\$325.00 Per Display
(Serves 25 Guests)



Located only a few hours from Philadelphia, New York and Washington DC, our resorts are a quick drive away! Each property features unique accommodations and popular packages – hosting your group with us means you’ll be experiencing the picturesque Pocono Mountains at your resort destination of choice.

Spacious and luxurious are just two words to describe our unique suites. Choose from 14 different room styles that are bound to make your stay in the Pocono Mountains memorable. Enjoy suites with log-burning fireplaces, heart-shaped whirlpool tubs, in-suite pools and saunas and round king-size beds underneath a celestial ceiling. The focus always stays on romance in the Land of Love.



Cove Haven

ENTERTAINMENT RESORTS

The Cove. The Palace. The Stream.