

GENERAL INFORMATION

Banquet Menus

Banquet menus, room arrangements, and other details pertaining to your event should be submitted to your Catering Events Manager at least three (3) weeks prior to your event. Our culinary staff is happy to plan a menu especially for your event, or assist you in the selection of the proper menu items and arrangements to ensure that your event is successful. Menu prices are subject to availability and are subject to change. All buffet pricing is for one hour and thirty minutes. All continental breakfasts are for one hour, and all breaks are for thirty minute durations.

Guarantees

The exact number of persons in attendance for all banquet meal functions must be given by 12:00pm; seventy-two hours (3 business days) prior to the date of the event. If the 72 hour deadline passes and no guarantee has been received, we will consider the number indicated on the original banquet event order sheets (BEOs) to be the correct and guaranteed number of guests.

Taxes and Service Charges

Food prices quoted are subject to a 6% PA sales tax. A service charge of 20% will be added to all food and beverage items.

Beverage Service

HCC holds a license granted by the PA Liquor Control Board and is held responsible for complying with its regulations. Therefore, neither patrons, nor their guests, shall be allowed to bring alcoholic beverages into HCC. If revenue on a bar does not exceed \$250.00 in sales, a \$25.00 service charge per bartender, per hour will be applied.

Kosher and Dietary Needs

We understand the need for specialty meals with today's banquet requirements. Requests for gluten free meals, kosher meals, vegetarian meals, and special dietary restrictions can be accommodated with meals that will be sure to please the discerning palate. We require a one week notice for those meals.

Surcharges

HCC requires the following surcharges for multiple entrée choices:

Choice of two (2) entrees will be an additional \$3.00 per person, choice of three (3) entrees will be an additional \$5.00 per person. If the entrée order is taken the evening of the event, and additional \$10.00 per person.

Labor Charges

A minimum guarantee of 25 persons is required for all buffets. If this minimum is not met, a service charge of \$75.00 will apply. A minimum guarantee of 10 persons is required for all served meals. If this minimum is not met, a service charge of \$35.00 will apply. Should your event require a chef for a reception, action station, or outdoor grilling, a fee of \$100.00 per hour per chef will apply

BREAKFAST

The Par Continental

\$14.00 per person

Orange, Cranberry, and Apple Juices, HCC Bakery Basket which includes Danishes, Croissants, and a Seasonal Breakfast Bread with Butter and Fruit Preserves, Seasonal Fruit Salad, Freshly Brewed Coffee, Hot Chocolate, and Tea Selection
Add Bagels and Cream Cheese \$3.00 per person

The Bogey Buffet

\$22.00 per person

Orange, Grapefruit, Cranberry, and Apple Juices, Selection of Individual Fruit Yogurts *v/gf*
 Scrambled Eggs with Fresh Herbs *gf*
 Bacon and Sausage, Breakfast Potatoes
 HCC Bakery Basket which includes Danishes, Croissants, and a Seasonal Breakfast Bread with Butter and Fruit Preserves *v*
 Seasonal Fruit Salad, Freshly Brewed Coffee, Hot Chocolate and Tea Selection

The Birdie Buffet

\$25.00 per person

Orange, Grapefruit, Cranberry, and Apple Juices, Selection of Individual Yogurts *v/gf*
 Scrambled Eggs with Fresh Herbs *gf*
 Choice of French Toast or Buttermilk Pancakes with Maple Syrup *v*
 Bacon and Sausage, Breakfast Potatoes
 HCC Bakery Basket which includes Danishes, Croissants, and a Seasonal Breakfast Bread with Butter and Fruit Preserves, Seasonal Fruit Salad *v*
 Freshly Brewed Coffee, Hot Chocolate and Tea Selection

Breakfast Buffet Enhancements & A La Carte

Oatmeal with Dried Fruits, Nuts, and Brown Sugar <i>gf</i>	\$6.00 per person
Smoked Salmon with Traditional Accompaniments	\$8.00 per person
Bacon or Pork Links <i>gf</i>	\$4.00 per person
Scrambled Eggs with Fresh Herbs <i>gf</i>	\$4.00 per person
HCC Bakery Basket	\$6.00 per person
Cinnamon Rolls	\$18.00 per dozen
Sticky Buns	\$18.00 per dozen
Assorted Bagels with Accompaniments	\$18.00 per dozen
Fresh Scones or Muffins	\$16.00 per dozen
Fresh Whole Fruit <i>gf</i>	\$2.00 per item
Assorted Fruit Yogurts <i>gf</i>	\$3.00 per item
Assorted Cold Cereals with Whole & Skim Milk	\$2.00 per item
Omelet Station—Omelets Made to Order <i>gf</i>	\$8.00 per person
Fresh Berries and Cream <i>gf</i>	\$2.00 per person

Breakfast Sandwich Options

Choose One: \$5.00 per Item

Egg, Bacon and Cheese on English Muffin, Croissant or Bagel
 Egg, Sausage Patty and Cheese on English Muffin or Bagel
 Egg, Chorizo, Pico, Cheddar Cheese, Potato on Flour Tortilla
 Fried Chicken, Egg, Cheddar Cheese on Buttermilk Biscui

BREAKS

Price is per person, based on 30 minutes of service. After that time, items will be charged based on consumption.

The 9 Hole Break v

\$11.00 per person

Assorted Cookies and Brownies or Blondies, HCC Bottled Water, Assorted Soft Drinks
Freshly Brewed Coffee, Hot Chocolate and Tea Selection

The 18-Hole Break v

\$14.00 per person

Seasonal Fruit Salad, Assorted Granola Bars, Build Your Own Trail Mix, HCC Bottled Water, Assorted Soft Drinks
Freshly Brewed Coffee, Hot Chocolate, and Tea Selection

The Fairway Break v

\$16.00 per person

Warm Soft Pretzels with Assorted Mustards, Buttered Popcorn with Assorted Toppings, HCC Bottled Water
Assorted Soft Drinks, Freshly Brewed Coffee, Hot Chocolate, and Tea Selection

Ice Cream Sundae Bar v

\$15.00 per person

Vanilla and Chocolate Ice Cream
Condiment Bar to Include:
Sprinkles, Peanuts, Cherries, Crushed Cookie and Candy Pieces, Warm Chocolate Sauce, Caramel Syrup and
Fresh Whipped Cream, HCC Bottled Water, Assorted Soft Drinks, Freshly Brewed Coffee, Hot Chocolate, and
Tea Selection

The Wellness Break v

\$18.00 per person

Whole Fruits of the Season, Fresh Cut Vegetable Crudités with Herb Dip, Lemon Herb Hummus, Pita Chips
Assorted Power Bars, Luna Bars, Low Fat Fruit Yogurts, Chef's Choice Infused Water

See Page 4 for our All-Day Meeting Break including:

Morning Break

Mid-Morning

Afternoon Break!

BREAKS *continued*

All-Day Meeting Break

\$22.00 per person

Morning Break **v**

Orange, Cranberry, and Apple Juices, Seasonal Fruit Salad, HCC Bakery Basket which includes Danishes, Croissants, and a Seasonal Breakfast Bread with Butter and Fruit Preserves

Freshly Brewed Coffee and Selection of Hot Teas

Mid-Morning Break **v**

Whole Fresh Fruits, Assorted Granola Bars and Trail Mix, Assorted Soft Drinks, HCC Bottled Water, Freshly Brewed Coffee and Selection of Hot Teas

Afternoon Break **v**

Assorted Cookies, Brownies or Blondies, HCC Bottled Water, Assorted Soft Drinks, Freshly Brewed Coffee, and Selection of Hot Teas

A La Carte Beverages

Assorted Pepsi Products \$3.00 each

HCC Bottled Water \$3.00 each

Individual Bottled Juices \$3.00 each

Coffee and Hot Tea \$ 36.00 per gallon

A La Carte Snacks

Chex Mix v	\$10.00 per pound
Pretzels veg	\$8.00 per pound
Potato Chips veg/gf	\$8.00 per pound
Buttered Popcorn v/gf	\$8.00 per pound
Mixed Nuts veg/gf	\$20.00 per pound
Whole Fruit veg/gf	\$2.00 per item
Hershey's Candy Bars v/gf	\$2.00 per item
Assorted Cookies v	\$24.00 per dozen
Brownies or Blondies v	\$24.00 per dozen
Warm Soft Pretzels with Assorted Mustards v	\$9.00 per person

LUNCH

A minimum of 25 guests is required.
(Under 25 guests is a \$75.00 service fee will apply.)

Lunch Buffets

The Shotgun Deli Buffet

Chef's Soup of the Day

Organic Field Greens with Assorted Dressings v

Choice of:

Potato Salad or Vegetable Pasta Salad v

Assorted Cold Cuts and Cheeses Including: Turkey Breast, Ham, Roast Beef, Cheddar, Provolone, and Swiss Cheese gf

Selection of Breads and Rolls, Pickles, Onions, Lettuce, and Tomatoes, Mayonnaise and Mustard v

Assortment of Cookies & Brownies, Seasonal Fruit Salad v

Iced Tea, Freshly Brewed Coffee, and Tea Selection

\$23.00 per person

The Sandwich Board Buffet

Chef's Soup of the Day

Organic Field Greens with Assorted Dressings v

Choice of:

Potato Salad or Vegetable Pasta Salad v

Assorted Cookies v

Warm Apple Crumb Tart v

Assorted Mini Cupcakes v

Choice of Three Hot or Cold Artisan Sandwiches:

Warm

Smokey Beef - Roast Beef, Roasted Garlic Mayo, Smoked Gouda, Roasted Red Peppers, Caramelized Onions, Dill Pickle on Ciabatta

Mediterranean Mixto - Balsamic Grilled Vegetables, Feta, Hummus Spread on Pita veg

California Turkey - Turkey, Arugula, Yellow Tomato, Guacamole, Goat Cheese on Focaccia

HCC Rueben - Thin Sliced Corned Beef, 1000 Island, Kraut, and Swiss on Thick Cut Rye

Pork Duo Wrap - Ham, Applewood Smoked Bacon, Horseradish Mayo, Caramelized Onion, Cave Aged Cheddar Cheese on Flour Tortilla

Chicago - Prime Sliced Beef, Natural Jus, Pickled Hot and Sweet Peppers, Provolone Cheese on Seeded Italian Roll

Cold

Roast Beef - Frisse, Boursin Spread, Pickled Red Onion on Baguette

Grilled Chicken Caesar Wrap - Grilled Chicken, Romaine, Caesar Dressing, Parmesan Cheese on Flour Tortilla

Roasted Portobello - Herb Marinated Portobello, Roasted Peppers, Sprouts, Arugula Aioli, Goat Cheese, Tomatoes on Whole Wheat Roll v

Ham and Jam - Shaved Ham, Arugula, Red Onion, Brown Mustard, Raspberry Jam on Ciabatta

Roast Turkey - Thin Sliced Roast Turkey, Brie, Frisse, Applewood Smoked Bacon, Tomato on Focaccia

The Carving Board - Shaved Ham, Roast Beef, Turkey, Swiss Cheese, Leaf Lettuce, Dijon Mustard, Mayo on Whole Wheat Bread

\$28 per person

Hole in One Buffet

Tuscan Tomato Bisque v

Classic Caesar Salad ~ OR ~ Organic Field Greens with Traditional Accompaniments

Penne Pasta Primavera veg

Thyme and Garlic Roast Chicken, Mushroom, Kale, Cannellini Bean and Natural Jus gf

Seared Salmon with Chardonnay Cream, Rosemary Roasted Potatoes gf

Assortment of Breadsticks and Garlic Bread v

Seasonal Vegetables v

Key Lime Meringue Tarts v

Seasonal Fruit with Almond Cream Tarts v

Chocolate Hazelnut Cheesecake Tarts v

White Chocolate Toffee Mousse Cups v

Iced Tea, Freshly Brewed Coffee, and Tea Selection

\$29.00 per person

The Scramble Buffet

Grilled Hamburgers gf

Choice of:

Grilled Hot Dogs or Italian Sausage gf

Sliced American, Cheddar, and Swiss Cheeses v/gf

Pickles, Onions, Lettuce, Tomatoes, and Condiments

Burger and Hot Dog Buns v

Cole Slaw and Potato Salad v

Seasonal Fruit Salad, Assortment of Cookies & Brownies v

Iced Tea, Freshly Brewed Coffee, and Tea Selection

\$25.00 per person

Add Grilled Chicken for an Additional Charge of \$3.00 per person gf

The Wannamaker Buffet

Chef's Choice of Soup

Organic Field Greens with Assorted Toppings and Dressings , Classic Caesar Salad v

Grilled Flank Steak with Caramelized Onions and Red Wine Sauce **gf**
 Herb Breast of Chicken with Red Pepper Almond Sauce **gf**
 Pan Roasted Salmon with Lemon Dill Beurre Blanc **gf**
 Buttermilk Mashed Potatoes, Seasonal Vegetables **v/gf**
 Assorted Rolls **v**
 Chocolate Cream Tart **v**
 PB Cream Tart **v**
 Chocolate Chip Cookies **v**
 Chocolate Fudge Brownies **v**
 Iced Tea, Freshly Brewed Coffee, and Tea Selection
 \$30.00 per person

“Heart Healthy Salad Buffet”

Selection of Greens
 Mesclun Mix, Romaine Leaves, Radicchio and Baby Spinach Mix **veg/gf**
 Vegetable Topping Selections:
 Sliced Red Onion, Cucumbers, Peppers, Julienne Carrots, Broccoli Florets, Roasted Mushrooms,
 Corn, and Sun Dried Tomatoes **veg/gf**
 Warm Toppings
 Grilled Beef Flank Steak, Grilled Chicken Breast, Blackened Shrimp **gf**
 Cold Toppings
 Julienne Ham, and Turkey Breast **gf**
 Cheese Topping Selections:
 Cheddar, Parmesan, Feta, and Blue Cheeses **v/gf**
 Dressing Selections:
 Lemon-Herb Vinaigrette, Balsamic-Basil Vinaigrette, Lite Buttermilk Ranch, Honey Mustard, and
 Lite Roasted Garlic **v**
 Assorted Rolls **v**
 Seasonal Fruit Salad, Assorted Cookies and Brownies **v**
 Freshly Brewed Coffee, Hot Chocolate, and Tea
 \$29.00 per person

Add Marinated Grilled Salmon for	\$3.00 per person gf
Add Soup for	\$3.00 per person

Build Your Own Buffet

Choice of Two(2) Salads or One Soup and One Salad
 Either Choice of Two Entrees for \$30 per person

-or-

Choice of Three Entrees for \$33 per person

Choice of One Side

Chefs Choice of Vegetable

Assorted Rolls
Your Choice of Four Tarts

Salad Options

Classic Caesar Salad v
Aged Parmesan and Sourdough Croutons

Organic Field Green v
Cucumbers, Carrots, Grape Tomatoes and Pickled Red Onions, Herb Vinaigrette, Ranch, Balsamic

Strawberry Spinach Salad gf
Blue Cheese, Hard Boiled Egg, Crumbled Smoky Bacon, Balsamic Vinaigrette

Caprese Salad v/gf
Toy Box Tomatoes, Mozzarella, Arugula, Spring Mix, Basil Balsamic Vinaigrette

Soup Options

Tuscan Tomato Bisque v
Chicken and Wild Rice Soup gf
Potato Leek Soup v/gf
Chef's Seasonal Soup

Entrée Options

Grilled Flank Steak, Roasted Mushroom & Thyme Port Jus gf
Apple Brined Pork Loin, Caramelized Onion and Apple Chutney gf
Pan Roasted Mahi Mahi, Warm Napa Slaw, Ginger Lime Buerre Blanc gf
Garlic Rubbed Chicken, Balsamic Tomato and Pepper Hash gf
Porter Braised Beef Short Rib, Wilted Greens, Natural Jus
Herb Marinated Grilled Salmon, Chick Pea and Sundried Tomato Hash, Butter Sauce gf
Grilled Rosemary Lemon Chicken, Black Pepper Cream Sauce gf

Side Options

Home style Buttermilk Mashed Potatoes v/gf
Roasted Yukon Gold Potatoes Wedges, Fresh Herbs veg/gf
Cheddar Whipped Potatoes v/gf
Olive, Roasted Red Pepper and Herb Israeli Cous Cous veg
Savory Rice Pilaf gf
Blended Multi Grain Pilaf gf

Dessert Options

Chocolate & Coconut Tartlet v
Key Lime Tartlet v
Milk Chocolate Hazelnut Tartlet v

Fresh Fruit Tartlet v
 Flourless Chocolate Torte v
 Seasonal Fruit with Almond Cream Tartlet v
 Chocolate Cream Pie Tartlet v
 Apple or Cherry Crumb Tartlet v
 Chocolate Hazelnut Cheesecake v
 Chef's Choice Panna Cotta v/gf
 PB Pie Tartlet v
 Assorted Mini Cupcakes v
 White Chocolate Toffee Mousse v

Add Chocolate Lover's Dream Which Includes Chocolate Raspberry Tarts, Salted Caramel & Dark Chocolate Custard, and Molten Chocolate Glasses for Additional Charge of \$4.00 per person

Served Luncheons

Minimum of Three (3) Courses

If the final count falls below 10 guests, a \$35.00 service fee will apply.

Served Luncheons Include:

Your Choice of Soup or Salad

Your Choice of Entrée

Rolls with Butter

Your Choice of Dessert

Iced Tea, Freshly Brewed Coffee and Tea Selection

Enjoy both soup and salad for \$3.00 additional per person.

Choice of Salads

Classic Caesar Salad v

Aged Parmesan and Sourdough Croutons

Organic Field Green veg/gf

Cucumbers, Carrots, Grape Tomatoes and Pickled Red Onions

Champagne Vinaigrette

Strawberry Spinach Salad gf

Blue Cheese, Crumbled Smoky Bacon, Maple Vinaigrette

Butter Lettuce & Poached Apple v/gf

Candied Walnuts and Bleu Cheese, Citrus Vinaigrette

Arugula & Frisse gf

Grilled Pear, Pancetta, Goat Cheese, Raspberry Vinaigrette

Organic Field Greens v/gf

Roasted Beets, Goat Cheese, Candied Pecans, Maple Vinaigrette

Caprese Salad v/gf

Toy Box Tomatoes, Mozzarella, Arugula, Spring Mix, Basil Balsamic Vinaigrette

Choice of Soups

Tuscan Tomato Bisque with Parmesan Crostini v

Lobster Bisque

Chicken and Wild Rice Soup gf

Potato Leek Soup gf

Tortilla Soup gf

Chef's Seasonal Soup

Luncheon Entrée Choices

Roasted Chickpea Stuffed Zucchini v/gf

Parmesan Polenta, Tomato, Grilled Onion, Mushroom and Balsamic Aioli

\$18.00 per person

Roasted Pork Loin with Dry Cherry Demi gf

Roasted Sweet Potatoes, Seasonal Vegetables

\$22.00 per person

Herb Roasted Breast of Chicken with Rosemary Jus gf

Olive Oil Parmesan Whipped Potatoes, Seasonal Vegetables

\$25.00 per person

Horseradish Crusted Salmon with Lemon Beurre Blanc

Blended Rice Pilaf, Seasonal Vegetables

\$27.00 per person

Garlic Marinated Sirloin Steak with Red Wine Reduction gf

Herbed Mashed Potatoes, Seasonal Vegetables

\$29.00 per person

Luncheon Dessert Choices

Chocolate Cake with Berry Compote v

Hershey's Chocolate Cream Pie with Chocolate Sauce v

New York Style Cheesecake v

Reese's Peanut Butter Pie v

Apple Tart with Caramel Sauce and Cinnamon Crème v

Key Lime Tart with Raspberry Sauce v
Vanilla Crème Brulee with Fresh Berries v

Boxed Lunches

\$20.00 per person

All Boxed Lunches Include:

Sandwich or Wrap, Potato Chips, Whole Fresh Fruit, Hershey Bar, Choice of Either Pasta or Potato Salad
House-Made Cookie, HCC Bottled Water or Assorted Soft Drink

Choice of Sandwich:

Ham and Cheddar Cheese, Honey Dijonaise, Multi Grain Bread

Roast Beef, Frisse, Boursin Spread, Pickled Red Onion on Baguette

Roast Turkey – Thin Sliced Roast Turkey, Brie, Frisse, Applewood Smoked Bacon, Seasonal Jam on Focaccia

Roasted Vegetable and Feta Cheese Wrap, Balsamic Aioli v

Grilled Chicken Caesar Wrap

All sandwiches can also be done as a gf wrap

DINNER

Dinner Buffets

A minimum of 25 guests is required.
(Under 25 guests is a \$75.00 service fee will apply.)

The Golfers BBQ

Organic Field Greens with Assorted Dressings and Toppings
 Red Skin Potato Salad v/gf
 Herb Mashed Potatoes v/gf
 Seasonal Vegetables v/gf
 Roast Sirloin with Caramelized Onions & Red Wine Sauce gf
 Grilled Salmon with Tomato Fennel Salsa gf
 House Rubbed BBQ Chicken
 Selection of Rolls v
 Chocolate Whiskey Cheesecake Tarts v
 PB Pie Tart v
 Key Lime Tart v
 Assorted Mini Cupcakes v
 Iced Tea, Freshly Brewed Coffee and Tea Selection
 \$52.00 per person

Seafood Buffet

New England Clam Chowder
 Cole Slaw v/gf
 Organic Field Greens with Assorted Dressing v
 Steamed Clams with White Wine and Garlic gf
 Grilled Salmon with Lemon Dill Vinaigrette with Wilted Greens gf
 Spicy Shrimp and Spinach in Penne Pasta with Garlic Cream
 Old Bay Chicken
 Boiled Red Bliss Potatoes, Corn on the Cob v/gf
 Chef's Seasonal Vegetable v/gf
 Selection of Rolls v
 Chef's Choice Panna Cotta v/gf
 Fresh Fruit Tarts v

White Chocolate Toffee Mousse v
 Chocolate Cream Tart v
 Iced Tea, Freshly Brewed Coffee and Tea Selection
 \$61.00 per person

Italian Dinner Buffet

Minestrone Soup v
 Chop Chop Salad v/gf
 Organic Field Greens and Assorted Dressings v
 Classic Caesar Salad v
 Cheese Tortellini with Pesto Cream Sauce v
 Amber Jack with Piccata Sauce gf
 Chicken Parmesan
 Roasted Vegetable Marinara with Penne Pasta veg
 Parmesan Garlic Bread v
 Mini Cannoli v
 Tiramisu Parfait v
 Baklava v
 Citrus Ricotta Cheesecake Tarts v
 Iced Tea, Freshly Brewed Coffee and Tea Selection
 \$57.00 per person

Build Your Own Buffet

**Choice of Two(2) Salads or One Soup and One Salad
 Either Choice of Two Entrees for \$48 per person**

-or-

Choice of Three Entrees for \$58 per person

**Choice of One Starch
 Chefs Choice of Vegetable
 Assorted Rolls
 Your Choice of Four Tarts**

Salad Options

Classic Caesar Salad v
 Aged Parmesan and Sourdough Croutons

Organic Field Green v
 Cucumbers, Carrots, Grape Tomatoes and Pickled Red Onions
 Champagne Vinaigrette, Balsamic and Ranch

Strawberry Spinach Salad gf
 Blue Cheese, Hard Boiled Egg, Crumbled Smoky Bacon, Balsamic Vinaigrette

Caprese Salad **gf**
 Toy Box Tomatoes, Mozzarella, Arugula, Spring Mix, Basil Balsamic Vinaigrette

Soup Options

Tuscan Tomato Bisque **v**
 Chicken and Wild Rice Soup **gf**
 Potato Leek Soup **v/gf**
 Chef's Seasonal Soup

Entrée Options

Grilled Flank Steak, Roasted Mushroom & Thyme Port Jus **gf**
 Apple Brined Pork Loin, Caramelized Onion and Apple Chutney **gf**
 Pan Roasted Mahi Mahi, Warm Napa Slaw, Ginger Lime Buerre Blanc **gf**
 Garlic Rubbed Chicken, Balsamic Tomato and Pepper Hash **gf**
 Porter Braised Beef Short Rib, Wilted Greens, Natural Jus **gf**
 Herb Marinated Grilled Salmon, Creamy Chick Pea and Sundried Tomato Hash, Butter Sauce **gf**
 Grilled Rosemary Lemon Chicken, Black Pepper Cream Sauce **gf**

Starch Options

Home style Buttermilk Mashed Potatoes **v/gf**
 Roasted Yukon Gold Potatoes Wedges, Fresh Herbs **veg/gf**
 Cheddar Whipped Potatoes **v/gf**
 Olive, Roasted Red Pepper and Herb Israeli Cous Cous **veg**
 Savory Rice Pilaf **gf**
 Blended Multi Grain Pilaf **gf**

Dessert Options

Chocolate & Coconut Tartlet **v**
 Key Lime Tartlet **v**
 Milk Chocolate Hazelnut Tartlet **v**
 Fresh Fruit Tartlet **v**
 Flourless Chocolate Torte **v/gf**
 Seasonal Fruit with Almond Cream Tartlet **v**
 Chocolate Cream Pie Tartlet **v**
 Apple or Cherry Crumb Tartlet **v**
 Chocolate Hazelnut Cheesecake **v**
 Chef's Choice Panna Cotta **v/gf**
 PB Pie Tartlet **v**
 Assorted Mini Cupcakes **v**
 White Chocolate Toffee Mousse **v**

Add Chocolate Lover's Dream Which Includes Chocolate Raspberry Tarts, Salted Caramel & Dark Chocolate Custard, and Molten Chocolate Glasses for Additional Charge of \$4.00 per person

Plated Dinner

Choice of Soup or Salad, Entrée and Dessert

Enjoy Both Soup & Salad for an Additional \$3.00 per person.

If the final count should fall below 10 guests, a \$35.00 service fee will apply.

The HCC requires the following surcharges for multiple entrée choices:

Choice of two (2) entrees will be an additional \$3.00 per person

Choice of three (3) entrees will be an additional \$5.00 per person

When the entrée is order is taken the evening of the event, there will be an additional \$10.00 per person charge.

Choice of Soups

Tuscan Tomato Bisque **v**

Lobster Bisque

Chicken and Wild Rice Soup **gf**

Potato Leek Soup **v/gf**

Tortilla Soup **gf**

White Bean and Ham **gf**

Carrot Ginger **v/gf**

Choice of Salads

Classic Caesar Salad **v**

Aged Parmesan and Sourdough Croutons

Organic Field Green **v/gf**

Cucumbers, Carrots, Onions, Champagne Vinaigrette

Spinach Salad **v**

Frisse, Fresh Berries, Almond Granola,

Feta Cheese and Honey Balsamic Vinaigrette

Arugula & Frisse **gf**

Grilled Pear, Pancetta, Goat Cheese Crumbles, Raspberry Vinaigrette

Organic Field Greens **v/gf**
Roasted Beets, Goat Cheese, Candied Pecans, Maple Vinaigrette

Addition of Appetizer
\$5.00 per person

Classic Shrimp Cocktail **gf**
Lemon, Tomato Horseradish

Crab Cake
Grilled Pineapple Slaw

Caprese Salad Stack **veg/gf**
Opal Basil, Extra Virgin Olive Oil, Balsamic Reduction

Roasted Mushroom and Mozzarella Arancini **v**
Pomadora, Parmesan

Choice of Dinner Entrees

Poultry

Lemon Herb Chicken **gf**
Potato Puree, Seasonal Vegetable, Rosemary Jus
\$38.00 per person

Chicken Piccata
Herbed Linguine Pasta, Seasonal Vegetable, Lemon Caper Sauce
\$38.00 per person

Chicken Cordon Bleu
Rice Pilaf Blend, Seasonal Vegetable, Lemon Butter Sauce
\$40.00 per person

Rosemary & Garlic Chicken Breast **gf**
Roasted New Potatoes, Seasonal Vegetable, Rich Chicken Jus
\$38.00 per person

Chicken Oscar **gf**
Seared Chicken Breast, Lump Crab Mix, Asparagus with Herb Hollandaise, Garlic Mashed Potatoes
\$ 43.00 per person

Beef and Pork

8 oz Beef Filet **gf**

Garlic Mashed Potatoes, Seasonal Vegetable, Red Wine Demi Glace
\$53.00 per person

10 oz Grilled NY Strip Steak **gf**

Mashed Potatoes, Seasonal Vegetable, Shallot Mushroom Ragout
\$50.00 per person

Herb Crusted 12 oz Rib Eye **gf**

Garlic Mashed Potatoes, Seasonal Vegetable, Wild Mushroom Demi Glace
\$49.00 per person

Roasted Pork Loin **gf**

Fingerling Potatoes, Seasonal Vegetable, Pommery Sauce
\$43.00 per person

Chorizo Stuffed Double Cut Pork Chop

Sweet Potato Puree, Seasonal Vegetable, Bourbon and Apple Chutney
\$47.00 per person

Pasta and Vegetarian

Grilled Portobello **v**

Tomato Chutney, Garlic Wilted Spinach, Creamy Polenta
\$33.00 per person

Buckwheat Pasta **v**

Sundried Tomatoes, Spinach, Mushrooms, Roasted Pepper, Ricotta Salada, Balsamic Glaze
\$32.00 per person

Penne Pasta **v**

Spinach, Sweet Peppers, Pine Nuts, Sundried Tomato Cream
\$32.00 per person

Baked Ratatouille **veg**

Tomato Rice, Balsamic Glace
\$32.00 per person

Chef's Seasonal Vegetable Entrée

Fresh Local Ingredients

\$32.00 per person

Seasonal Fish

Soy Ginger Glazed Salmon

Jasmine Rice Pilaf, Seasonal Vegetable, Honey-Teriyaki Glaze

\$40.00 per person

Herb Rubbed Salmon

Roasted Vegetable Couscous, Seasonal Vegetable, Citrus Beurre Blanc

\$40.00 per person

Maryland Blue Crab Cake

Roasted New Potatoes, Seasonal Vegetable, Spicy Remoulade

\$46.00 per person

Grilled Ahi Tuna *gf*

Wild Rice Pilaf, Seasonal Vegetable, Charred Tomato Beurre Blanc

\$43.00 per person

Panko-Herb Crusted Halibut *gf*

Roasted Potatoes, Seasonal Vegetable, Mustard Seed Vinaigrette

\$47.00 per person

Pan Seared Scallops

Savory Rice Blend, Wilted Swiss Chard, Wonton, Soy Ginger Vinaigrette

\$46.00 per person

Duo

Grilled Petite Filet of Beef & Maryland Crab Cake

Roasted Garlic Mashed Potatoes, Seasonal Vegetable, Red Wine Reduction, Spicy Remoulade

\$60.00 per person

Grilled 5 oz NY Strip & Basil Pesto Shrimp

Boursin Mashed Potatoes, Seasonal Vegetable, Bourbon BBQ Sauce

\$52.00 per person

Herb Glazed Chicken & Flat Iron Steak *gf*

Fingerling Potato and Pepper Hash, Seasonal Vegetable, House "Steak Sauce"

\$47.00 per person

Surf & Turf *gf*

6oz Filet and Lobster Tail, Smashed Potatoes, Seasonal Vegetable, Béarnaise Sauce

\$75.00 per person

Choice of Desserts

Selection of One (1)

- Chocolate Cake with Berry Compote v
- Hershey's Chocolate Cream Tart with Chocolate Sauce v
- Reese's Peanut Butter Tart v
- Apple Tart with Caramel Sauce and Cinnamon Cream v
- NY Cheesecake with Mixed Berry Compote v
- Chocolate Pot de Crème with Strawberry Sorbet v/gf

Cash or On Consumption Bar

Deluxe Brands \$9.00 per drink

Premium Brands \$8.00 per drink

Wine \$7.00 per drink

House Champagne \$7.00 per drink

Imported/Micro Brew Beer \$5.00 per glass

Domestic Beer \$4.00 per glass

Mineral Water \$3.25 per glass

Assorted Soda \$3.00 per glass

After dinner drinks priced upon request.

Hourly Beverage Receptions

Groups are charged per person based on the
Guaranteed number of attendees.

Top Shelf Brands

\$13.00 per person for the first hour

\$11.00 per person for the second hour

\$6.00 per person for each additional hour

Premium Shelf Brands

\$12.00 per person for the first hour

\$10.00 per person for the second hour

\$5.50 per person for each additional hour

Beer, Wine, and Soda Bar

\$9.00 per person for the first hour

\$6.00 per person for the second hour

\$4.50 per person for each additional hour

Punches

Champagne Punch \$75.00 per gallon

Fuzzy Navel Punch \$70.00 per gallon

Mimosa Punch \$75.00 per gallon

Fresh Citrus Fruit Punch \$25.00 per gallon

Gingered Raspberry Lemonade \$35.00 per gallon

Kiwi Strawberry Punch \$40.00 per gallon

Lemonade \$25.00 per gallon
2014

Prices do not include 20% gratuity of 6% PA Sales Tax

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To our guests with food allergies or sensitivities: HCC cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your Catering Events Manager know if you have any food allergies or sensitivities.

House Wine Selections

\$7.00 per glass

Merlot

Cabernet

Chardonnay

White Zinfandel

Also Available Upon Request:

Pinot Grigio

Pinot Noir

Sauvignon Blanc

Shiraz

\$8.00 per glass

Beer by the Keg

Domestic Kegs \$250.00 per half keg

Domestic Kegs \$110.00 per quarter keg

Imported Kegs Market Price per half keg

Beer Selections

Imported/Micro Brew

Heineken

Amstel Light

Labatt's Blue

Corona Extra

Sam Adams Boston Lager

Sam Adams Seasonal Varieties

Troegs Varieties

\$5.00 per bottle

Domestic Beer

Budweiser

Budweiser Light

Yuengling Lager

Rolling Rock

Miller Light

Michelob Ultra

Coors Light

\$4.00 per bottle

Premium Brands

Dewars Scotch
Jim Beam Bourbon
Jack Daniels
Absolut Vodka
Tanqueray Gin
Seagram's VO
Bacardi Silver Rum
\$8.00 per drink
Top Shelf Brands
Johnnie Walker Black Label
Grey Goose Vodka
Maker's Mark
Bombay Sapphire Gin
Captain Morgan Rum
Crown Royal Whiskey
Bacardi 8
\$9.00 per drink