



MARRIOTT  
LANCASTER  
PENN SQUARE

# EVENT MENUS

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# GENERAL INFORMATION

## WELCOME TO THE MARRIOTT!

We look forward to serving you and your associates. Our staff will assist you in every way possible to prepare for a successful meeting or special occasion.

The following will help us to ensure success. Rental charges may apply to all rooms used for meetings, exhibits and ceremonies booked through the Hotel.

### FINAL ATTENDANCE GUARANTEES

Confirmation for the number of guests to be served must be received no later than 72 hours (or three business days) prior to the scheduled function, otherwise the Hotel will consider your originally expected number of people to be the guarantee for all charges. For events with more than 500 people, the final count is due five business days prior to the scheduled function. All Hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater. The guarantee number can be increased within 72 hours; however the number cannot decrease.

### ADMINISTRATIVE FEES & TAXES

A 23% administrative charge and applicable sales tax will be added to all food and beverage, audio visual and room rental ordered through the Catering Department.

The Marriott reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises.

All Federal, State, and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to. All food and beverage must be purchased through the Hotel. Food and beverage items cannot be taken off property.

### QUALITY SERVICE & PRODUCT

If the room herein reserved cannot be made available to the guest, the Hotel reserves the right to substitute a similar or comparable room for the function. Such substitution shall be deemed as full performance by the client/guest.

The Hotel is not responsible for any loss of material, equipment or personal belongings left in unattended and/or unsecured rooms or areas. The Hotel accepts no responsibility for goods shipped to the Hotel prior to scheduled functions or left after a function is completed.

All prices are subject to change pending circumstances with notice.

### DEPOSIT & PAYMENT ARRANGEMENTS

All functions require an advance deposit. No reservation is firm until the deposit is received. Events cancelled prior to event date are subject to cancellation fees as per contract. All functions are to be paid with cash, credit card or official check 10 business days prior to the function. Direct billing can be arranged, but must be approved prior to the function date.

### CHOICE ENTREES

An additional charge of \$3 per person, per entree will be charged. Maximum group size of 250. Meal choice stickers are required on badge or place card. Sticker specifications to be provided by Catering manager.

# GENERAL INFORMATION (CONT.)

## LOSS & DAMAGE

The Hotel will not permit the affixing of anything to the walls, floors, or ceilings with nails, staples, carpet tape or other substances. Please consult the Catering Department for assistance in displaying all materials.

Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function.

Charges will be based on labor involved and power requested. A wide selection of audio-visual equipment and services are available through an in-house supplier on a rental basis. Orders may be placed through the Catering Department.

## ADVANCE SHIPPING GUIDELINES

The Lancaster Marriott will not accept packages more than five (5) days prior to the start of the function. If boxes, etc, should arrive prior to our five (5) day allocation, a charge of the following will be added to your account balance:

**Letter Package:** no charge

**Small boxes:** \$5.00

**Large boxes/trunks:** \$25.00 each per day

**Pallets (not to exceed 1,500 pounds):** \$75.00 each per day

The Meeting Planner will receive their first ten (10) boxes at no charge; there after the above fees will apply.

The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Hotel. The Hotel is not responsible for damage or loss of any items left in the Hotel prior to or following any function. The Hotel accepts no responsibility for goods shipped to the Hotel prior to scheduled functions or left after a function is completed.

The Hotel will accept packages five (5) working days prior to the function, between 8am and 3pm eastern standard time, daily.

Hotel Packages must be marked appropriately with:

*Name of Group and Name of On-Site contact*

*Hotel Event Service Contact*

*Date of Function*

*Lancaster Marriott*

*25 South Queen Street*

*Lancaster, PA 17603*

## BALLROOMS & PRE-FUNCTION SPACE REGULATIONS

To avoid damaging the carpet, placement of crates directly on the carpet without a protective padding (construction grade visqueen) is not allowed.

Forklifts and electric pallet jacks are not allowed in the ballrooms.

Do not lean crates or equipment against the walls.

Decorations, signs, banners and/or similar materials may not be taped, nailed, tacked, stapled or otherwise

fastened to ceilings, doors, walls, glass, columns, painted surfaces, fabric or decorative walls. Damage resulting from the improper and/or unauthorized installation of materials is charged to client.

Hanging of signs, banners or demonstration items must be suspended from the ceiling and approved by Marriott personnel.

Smoke and/or water based fog machines are not permitted in the ballrooms.

Use of open flame candles is strictly prohibited. All candles must be in enclosed tempered glass containers.

Use of confetti and/or glitter is strictly prohibited.

Clean up of excessive trash not easily removed by a standard push broom or vacuum will be charged to client at a rate of \$25 per hour per staff member.

## LABOR CHARGES

Labor Charges for any service requiring extended hours of service due to presentations, ceremonies, concerts, etc., \$25 per wait staff per hour for any hour over (4) four hours includes (1) one hour setup, (2) two hours serve and (1) one hour clean up.

# BREAKFAST CONTINENTAL



## CONTINENTAL

*\$14 per person*

- Freshly Squeezed Orange, Cranberry and Apple Juices
- Sliced Seasonal Fresh Fruit and Berries
- Penn Square Pastries to include Danishes, Croissants and Muffins
- Butter, Fruit Preserves and Honey
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
- Whole, 2% and Skim Milk (soy milk available upon request)

## EXECUTIVE CONTINENTAL

*\$16 per person*

- Freshly Squeezed Orange, Cranberry and Apple Juices
- Sliced Seasonal Fresh Fruit and Berries
- Penn Square Pastries to include Danishes, Croissants, Muffins and Bird-in-Hand Sticky Buns
- Assorted Yogurts, Homemade Granola and a Variety of Cereals
- Butter, Fruit Preserves and Honey
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
- Whole, 2% and Skim Milk (soy milk available upon request)

# BREAKFAST BUFFET



All buffets require a minimum of 35 people. For groups of less, please choose from our plated options or be charged for 35 people.

## HEALTHY START

*\$18 per person*

- Freshly Squeezed Orange, Cranberry and Apple Juices
- Sliced Seasonal Fresh Fruit and Berries
- Individual Cereals, Homemade Granola
- Freshly Baked Lemon Cranberry Muffin
- Jersey Fresh Tomato and Spinach Sauder Egg Scramble
- Jones Dairy Grilled Chicken Sausage
- Butter, Fruit Preserves and Honey
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
- Whole, 2% and Skim Milk (soy milk available upon request)

## AMERICAN

*\$21 per person*

- Freshly Squeezed Orange, Cranberry and Apple Juices
- Sliced Seasonal Fresh Fruit and Berries
- Penn Square Pastries to include Danishes, Croissants, Muffins
- Assorted Yogurts, Homemade Granola and a Variety of Cereals
- Scrambled Eggs with Amish Cheddar Cheese
- Crispy Applewood Smoked Bacon and Jones Dairy Pork Sausage Links
- Roasted Breakfast Potatoes
- Cinnamon French Toast with Syrup
- Butter, Fruit Preserves and Honey
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
- Whole, 2% and Skim Milk (soy milk available upon request)

## SUNRISE

*\$24 per person*

- Freshly Squeezed Orange, Cranberry and Apple Juices
- Sliced Seasonal Fresh Fruit and Berries
- Penn Square Pastries to include Danishes, Croissants, Muffins
- Assorted Yogurts, Homemade Granola and a Variety of Cereals
- Freshly Baked Bird-in-Hand Sticky Buns
- Smoked Ham & Cheddar Cheese Croissant
- Sauder Scrambled Eggs with Sautéed Peppers and Onions
- Crispy Applewood Smoked Bacon and Jones Dairy Pork Sausage Links
- Roasted Breakfast Potatoes
- Butter, Fruit Preserves and Honey
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
- Whole, 2% and Skim Milk (soy milk available upon request)

# BREAKFAST ACTION STATIONS



## OMELET & EGG STATION

*\$8 per person*

Eggs any way you want them!

*To Include:* Tomatoes, Onions, Sweet Peppers, Spinach, Jalapeños, Mushrooms, Ham, Bacon, and Cheddar Cheese

Available for a minimum of 20 guests and a maximum of 400 guests.

75 guests per attendant

**Attendant fee: \$85 each**

## PANCAKE STATION

*\$8 per person*

Fluffy Buttermilk Pancakes

*To Include:* Chocolate Chips, Whipped Cream, Butter, Fruit Compote and Maple Syrup

## WAFFLE STATION

*\$7 per person*

*To Include:* Fresh Berries, Whipped Cream, Powdered Sugar and Maple Syrup

# BREAKFAST PLATED



## FRENCH TOAST

*\$15 per person*

Crispy Brioche Cinnamon French Toast, served with Berries and Applewood Smoked Bacon

## HEALTHY

*\$16 per person*

Sauder Egg Scramble with Spinach and Tomatoes, served with Mushroom Ragout, Roasted Red Pepper Coulis, Jones Dairy Chicken Sausage

## TRADITIONAL

*\$16 per person*

Scrambled Eggs, Breakfast Potatoes sautéed with Peppers and Onions, served with Applewood Smoked Bacon and Jones Dairy Sausage Links

## BURRITO

*\$15 per person*

Breakfast Burrito with Scrambled Eggs, Pepper Jack Cheese and Chorizo, served with Breakfast Potatoes sautéed with Peppers and Onions

All breakfast selections are served with

- Freshly Squeezed Orange Juice
- Seasonal Fresh Fruit and Berries
- Penn Square Pastries to include Danishes, Croissants, Muffins
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

# BREAKS A LA CARTE



Assorted Muffins  
*\$36 per dozen*

Assorted Bagels with Cream  
Cheese & Jelly  
*\$36 per dozen*

Jones Pork Sausage or  
Applewood Smoked Bacon  
*\$3 per person*

Cheese Blintzes with  
Strawberry Sauce  
*\$3.5 per person*

Assorted Freshly Baked  
Amish Donuts  
*\$36 per dozen*

Assorted Pound Cakes or  
Breakfast Breads  
*\$36 per dozen*

Oatmeal with Brown Sugar,  
Raisins and Cranberries  
*\$3.5 per person*

Homemade Granola Parfait with  
Creamy Vanilla Yogurt  
*\$4 each*

Display of Smoked Salmon &  
Mini Bagels with Capers, Onions  
& Hard Boiled Eggs  
*\$9 per person*

Breakfast Burrito  
(eggs, Monterrey jack &  
cheddar cheeses)  
*\$4 each*

Egg, Applewood Smoked Ham &  
Cheddar Cheese Croissant  
*\$4 each*

Jones Dairy Sausage, Egg &  
Cheese English Muffin  
*\$4 each*

Bird-In-Hand Sticky Buns  
*\$4 each*

Fresh Amish Apple Fritters  
*\$3 each*

Individual Bags of Assorted  
Chips, Popcorn & Pretzels  
*\$3 each*

Power Bars  
*\$5 each*

Granola Bars  
*\$2.5 each*

Mini Assorted Whoopie Pies  
*\$2.5 each*

Giant Salted Soft Pretzels with  
Hot Cheese and Mustard  
*\$4 each*

Freshly Baked Jumbo Cookies  
*\$30 per dozen*

Assorted Novelty Ice Cream Bars  
*\$3.5 each*

Fudge Brownies  
*\$30 per dozen*

Peanut Butter Fudge Brownies  
*\$30 per dozen*

Sweet Apple Crumb Cake  
*\$36 per dozen*

Ash Family Donuts,  
Caramel Dipping Sauce  
*\$3.5 per person*

Apple Filled Churros  
*\$30 per dozen*

Almond Biscotti  
*\$30 per dozen*

Mixed Nuts  
*\$25 per pound*

Hard Pretzels or Potato Chips  
*\$16 per pound*

Spicy Bar Mix  
*\$16 per pound*

Freshly Made Popcorn  
*\$2 per person*

Coffee (Regular or Decaf)  
*\$40 per gallon\**

Hot Tea (Specialty Tea Bags)  
*\$40 per gallon\**

Iced Tea, Lemonade or Fruit Punch  
*\$40 per gallon\**

Assorted Soft Drinks  
*\$3.5 each*

Bottled Water  
*\$3 each*

Energy Drinks  
*\$5 each*

Vitamin Water  
*\$5 each*

Individual Bottles of Juice  
*\$3.5 each*

Juice (cranberry, orange or apple)  
*\$40 per gallon*

Iced Frappuccino  
*\$5 each*

*\*You will be charged for what is provided.*



# BREAKS

## THEMED

(45 MINUTES)



### CHOCOLATE INSANITY

*\$13 per person*

- Chocolate Cake Pops
- Peanut Butter Fudge Brownies
- Mint Chocolate Chip Cookies
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

### 7TH INNING STRETCH

*\$12 per person*

- Warm Soft Pretzels (yellow & spicy mustard)
- Corn Dogs
- Fresh Popcorn
- Crackerjacks
- Lemonade
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

### CHIPS & DIPS

*\$12 per person*

- Dips to include Creamy Spinach and Artichoke Dip, Herb Hummus and Pico de Gallo
- Tortilla Chips, Pita Chips and Freshly Fried Potato Chips
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

### FRUITS & GRAINS

*\$12 per person*

- Seasonal Whole Fruit
- Granola Bars
- Trail Mix
- Banana Bread
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

# BREAKS

## THEMED CONT.

(45 MINUTES)



### PRETZEL BREAK

*\$12 per person*

- York City Pretzel Soft Pretzel with Cheese Sauce
- Chocolate Dipped Pretzel Rod
- Yogurt Dipped Pretzels
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

### CITRUS

*\$12 per person*

- Zesty Lemon Bars
- Modern Ambrosia Salad Shooters
- Citrus Pellegrino
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

### PAY DIRT

*\$12 per person*

- Assortment of Candy to include KitKat, Reese's and Hershey Bars
- Individual Bags of Kettle Popcorn, Chips and Doritos
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

### COOKIE CORNER

*\$12 per person*

- Jumbo Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, and Peanut Butter Cookies served with Chocolate & 2% Milk
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

### HOT CHOCOLATE BAR

*\$5 per person*

- Hot chocolate, Marshmallows, Peppermint Sticks, Milk Chocolate Chips, White Chocolate Chips, Caramel, and Whipped Cream

### TRADITIONAL COFFEE BREAK

*1 hour service: \$6 per person*

*4 hour service: \$14 per person*

*8 hour service: \$22 per person*

- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
- Whole, 2% and Skim Milk  
(soy milk available upon request)

# LUNCH PLATED



All luncheon selections include

- Penn Square Rolls and Butter
- Your choice of Salad and Dessert
- Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Iced Tea.

For choice of entrée, \$3 per person will be added to each entrée price. Maximum of three choices.

## ENTRÉE SELECTION

*Please Choose One*

### Crispy Chicken Piccata

topped with a Pinot Grigio & Caper Sauce, serve with Basil Risotto and Grilled Rapini **\$24**

### Citrus Marinated Chicken

topped with a Roasted Pepper Cream Sauce, served with Roasted Corn Mashed Potatoes and Seasonal Vegetables **\$24**

### Coriander Crusted Chicken **GF**

with a Grain Mustard Sauce, served with Honey Glazed Carrots and Roasted Fingerling Potatoes **\$24**

### Semolina Dusted Salmon\*\*

served with Seasonal Baby Vegetables, Wild Rice and Orange Fennel Slaw **\$27**

### Potato Crusted Cod\*\* **GF**

topped with a Balsamic Butter, served with Sundried Tomato Risotto and Baby Vegetables **\$27**

### Oven Roasted Flat Iron of Beef **GF**

topped with a Brandy Sauce, served with Caramelized Onion Mashed Potatoes and Broccoli Florets **\$31**

### Vegetable Wellington

with Onions, Mushrooms, Grilled Asparagus, Roasted Peppers, and Cheese served with a Tomato Fondue **\$24**

### Grilled Vegetable Ravioli

with a Boursin Cream Sauce, Roasted Tomatoes and Broccoli Rabe **\$23**

### Roasted Vegetable Ratatouille Tart

served with Sautéed Spinach and Red Pepper Coulis **\$24**

### Turkey Wrap with Bacon

Lettuce, Tomato and an Herb Mayonnaise **\$19**  
(no salad course)

### Chicken Caesar Salad

Shaved Parmesan and Focaccia Croutons with Caesar Dressing **\$19**  
(no salad course)

\*\*Available fish may be limited depending on the season.

# LUNCH

## PLATED CONT.



### SALAD SELECTION

*Please Choose One*

- Baby Romaine Hearts, Classic Caesar Dressing, accompanied by Shaved Parmesan and Crispy Croutons
- Baby Field Greens, Cherry Tomatoes, Cranberries, Candied Walnuts and Fig Balsamic Vinaigrette
- Boston Wedge: Boston Lettuce, Maple Bacon, Crumbled Blue Cheese, Teardrop Tomatoes & Shaved Red Onions with Creamy Gorgonzola Dressing
- Spinach and Frisee Salad, Dried Apricots, Feta and Raspberry Dressing

*Add a Soup to any Lunch for \$3 per person*

- New England Clam Chowder
- Roasted Tomato Bisque **GF**
- Kennett Square Mushroom Soup
- Country Chicken Noodle Soup
- Corn Chowder
- Vegetable Minestrone

### DESSERT SELECTION

*Please Choose One*

- Gluten Free Flourless Chocolate Cake **GF**
- Caramelized Deep Dish Apple Pie
- Carrot Cake with Cream Cheese Frosting
- 3 Layer Lemonade Cake filled with Lemon Curd
- Philadelphia Style Cheesecake with Graham Cracker Crust
- Refreshing Key Lime Mango Pie, Raspberry Coulis
- House-made Triple Chocolate Cheesecake

# LUNCH BUFFET



All buffets require a minimum of 35 people. For groups of less, please choose from our plated options or be charged for 35 people.

All buffets include rolls and butter, iced tea, and coffee station.

## ITALIAN

*\$26 per person*

- Chopped Romaine, Caesar Dressing, Herb Croutons, Parmesan Cheese
- Italian Meat Pasta Salad with Tomatoes, Salami and Provolone
- Bocconcini Mozzarella Salad, Sun-dried Tomato, Fresh Basil

- 
- Roasted Salmon, Saffron Bisque
  - Parmesan Crusted Chicken with a Tomato Fondue
  - Penne Pasta with Artichokes, Sun-dried Tomatoes, Portobello, Pesto Cream
  - Vegetable Melody

- 
- Tiramisu
  - Mini Cannolis

## MEXICAN

*\$26 per person*

- Wedge of Iceberg, Bacon, Blue Cheese, Tomato, Herb Croutons, Chipotle Dressing
- Grilled Corn and Black Bean Salad, Cilantro Vinaigrette
- Composed Crumbled Taco Salad with Sour Cream, Chili Taco Meat, Avocado, Tomato, Red Onion, Cheddar Cheese
- Tortilla Chips

- 
- Coconut Crusted Tilapia, Veracruz Sauce
  - Create Your Own Chicken and Beef Fajitas, Flour Tortilla, Peppers and Onions, Salsa, Sour Cream, Guacamole
  - Mexican Rice
  - Refried Beans

- 
- Apple Filled Churros
  - Coconut Cake

# LUNCH

## BUFFET CONT.



### THE MARKET

*\$25 per person*

- Grilled Vegetables, Balsamic Syrup
- Spinach Salad with Fresh Toppings

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- Grilled Medallion of Beef, Roasted Garlic Sauce
- Herb Roasted Chicken, Roasted Red Pepper Veloute
- Roasted Yukon Potatoes with Rosemary Butter
- Green Beans Tossed with Crispy Pancetta

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- Triple Chocolate Peanut Butter Cake
- Whoopie Pies

### GOURMET DELI

*\$25 per person*

- Cobb Salad with Crumbled Blue Cheese, Tomato, Bacon, Hard-boiled Egg and Chicken with Bleu Cheese Dressing
- Mustard Seed Potato Salad
- Individual Bags of Potato Chips

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- Portobello Mushroom Wrap with Arugula, Artichokes, Red Peppers and Smoked Mozzarella Cheese
- Turkey BLT Wrap with Smoked Turkey, Jack Cheese, Tomatoes, Lettuce and Cranberry Mayonnaise
- Italian Sandwich with Salami, Capicola, Ham, Provolone Cheese, Onion, Lettuce, Tomato and a Pesto Sauce on a Ciabatta Roll

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- Gourmet Blondies with Candied Pecans
- 3 Layer Lemonade Cake filled with Lemon Curd

### NEW YORK DELI

*\$24 per person*

- Mixed Field Greens with Chef's Choice of Condiments and Dressing
- White Albacore Tuna Salad with Italian Parsley, Lemon Mayonnaise
- Traditional Macaroni Salad

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- Individual Bags of Potato Chips
- Roast Turkey Breast, New York Strip Loin, Shaved Ham
- Sliced Provolone, Cheddar and Swiss Cheeses
- Mayonnaise, Dijon Mustard, Lettuce, Tomato, Sweet Onions and Kosher Dill Pickles
- Variety of Sliced Breads and Rolls

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- Carrot Cake with Sour Cream Frosting
- Fudge Brownies

# LUNCH BUFFET CONT.



## BURGER SHACK

*\$23 per person*

- Assorted Potato Chips
- Home Style Potato Salad
- Chopped Iceberg Salad with Toppings and Ranch Dressing

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- Grilled Hamburgers with Toppings with Cheeses
- All Beef Hot Dogs with Chili and Sauerkraut
- Baked Macaroni with Amish Cheddar Cheese
- Hickory Smoked Baked Beans

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- Lemon Squares
- Peanut Butter Fudge Brownies

## SOUP, SALAD & POTATO BAR

*\$22 per person*

- Two Soups (*choose two from below*)
  - New England Clam Chowder
  - Roasted Tomato Bisque **GF**
  - Kennett Square Mushroom Soup
  - Country Chicken Noodle Soup
  - Corn Chowder
  - Vegetable Minestrone

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- Variety of Artisan Lettuces, Herb Croutons, Shaved Parmesan Cheese, Crumbled Feta, Bacon Bits, Onions, Cherry Tomatoes, Kalamata Olives, Grilled Chicken, Cucumbers, and Assorted Dressings

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- Idaho Baked Potatoes with Sour Cream, Butter, Cheddar Cheese, Crumbled Bacon, Chili

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- Triple Chocolate Cake
- New York Style Cheesecake

## LUNCH ON THE WAY...

*\$22 per person*

*(served in a box)*

*Each box contains:*

- 1 of 3 sandwiches chosen from below
- 1 piece fresh fruit
- 1 bag of potato chips
- 1 pasta salad, Coleslaw or potato salad
- 1 cookie or brownie

*Sandwich/Wrap Options (select three):*

- Grilled Chicken Caesar Wrap
- Chicken Salad with Sun-dried Tomatoes on Torta Roll
- Vegetarian Wrap with Portobello, Roasted Red Peppers Hummus, Mozzarella
- Turkey Club Wrap with Citrus Aioli and Lettuce, Tomato, Bacon
- Roast Beef Sandwich on Ciabatta Roll, Cheddar, Lettuce, Tomato, Horseradish Aioli
- Salami, Capicola, Ham, Mortadella, Shredded Lettuce, Onions, Oregano & Tomato, Pesto on Baguette
- Black Forest Ham, Bibb Lettuce, Cheddar, Vine-Ripened Tomato on Crispy Baguette with Mustard Mayonnaise

# DINNER PLATED



All dinner selections include

- Penn Square Rolls and Butter
- Your choice of Salad and Dessert
- Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea upon request.

For choice of entrée, \$3 per person will be added to each entrée price. Maximum of three choices.

## APPETIZER SELECTION

*Please Choose One*

- Goat Cheese and Roasted Heirloom Tomato Tart with Caramelized Onion and Micro Greens **\$8**
- Citrus Poached Shrimp Cocktail, Lemon Pepper Cocktail Sauce **\$11**
- Jumbo Lump Crab Cake, Quinoa and Corn Succotash, Old Bay Aioli **\$10**
- Grilled Portobello Mushroom Risotto, Grilled Asparagus, Aged Balsamic and Shaved Parmesan Cheese **\$9**
- Maine Lobster Ravioli with Saffron Bisque and a Vegetable Ratatouille **\$10**

## ENTRÉE SELECTION

*Please Choose One*

### Citrus Airline Chicken Breast

Yellow Rice, Mango Chutney **\$34**

### Rosemary Marinated Free Range Chicken

Roasted Mushrooms Sauce, Truffle Potatoes with Asiago Cheese Seasonal Vegetables and Gremolata **\$35**

### Roasted Chicken

with a Balsamic Butter Sauce, Butternut Squash Risotto Cake, Sautéed Baby Vegetables **\$35**

### Grilled Filet of Beef

with a Fig Marsala Sauce, Caramelized Onion Potatoes, Baby Vegetables **\$53**

### Grilled Frenched Pork Chop

Served with Baby Vegetables, Mushroom Risotto and Roasted Apple Demi-Glace **\$42**

### Porcini Rubbed Flat Iron

Chive Mashed Potato, Pancetta French Beans, Cipollini Onions Jus **\$43**

### Semolina Crusted Salmon\*\*

Vegetable Quinoa, Boursin Cream Sauce **\$36**

### Lime Tilapia\*\*

Wild Rice Pilaf, Baby Carrots and a Veracruz Sauce **\$33**

### Thai Glazed Atlantic Salmon\*\*

with Vanilla Jasmine Rice, Zucchini and Mango Salsa **\$36**

### Grilled Mahi Nicoise\*\*

Sautéed Fingerling Potatoes, Tomatoes, French Beans, Red Pepper Veloute **\$39**

### Vegetable Wellington with Onions

Mushrooms, Grilled Asparagus, Roasted Peppers, Cheese served with a Tomato Fondue **\$31**

### Spinach, Lemon and Mushroom Risotto

Crisp Spinach **\$32**

### Open Faced Ravioli

Eggplant Ratatouille and a Black Truffle Cream **\$31**

### Roasted Vegetable Ratatouille Tart

Sautéed Spinach and Red Pepper Coulis **\$31**

\*\*Available fish may be limited depending on the season.



# DINNER

## PLATED CONT.



### DUO ENTRÉES SELECTION

*Please Choose One*

**Filet Mignon of Beef and  
Sugar Cane Skewered Shrimp**  
Asparagus Risotto, Mushroom Demi **\$51**

**Grilled Sirloin of Beef with  
Oven Roasted Chicken Breast**  
and a Garlic Demi-Glace, served with Goat Cheese  
Potato Gratin, Zucchini Wrapped Baby Vegetables  
**\$48**

**Braised Short Ribs paired with  
Herb Crusted Cod**  
Baby Vegetables, Roasted Corn Potato Puree, Red  
Wine Sauce **\$51**

**Herb Crusted Chicken paired with  
Maryland Style Crab Cake**  
Herb Mashed Potatoes and Old Bay Butter Sauce  
**\$46**

### SOUP OR SALAD SELECTION

*Please Choose One Soup or Salad*

#### SALADS

- Caprese Salad with Buffalo Mozzarella, Tomatoes, Basil, Balsamic Reduction
- Baby Romaine Hearts, Classic Caesar Dressing, Shaved Parmesan, Crispy Thin Croutons
- Watermelon with Frisee and Watercress Salad, Feta Cheese, Red Wine Vinaigrette
- Baby Field Greens, Cherry Tomatoes, Cranberries, Candied Walnuts, Fig Balsamic Vinaigrette
- Boston Wedge-Boston Lettuce, Maple Bacon, Crumbled Blue Cheese, Teardrop Tomatoes, Shaved Red Onions, Creamy Gorgonzola Dressing

#### SOUPS

- Butternut Squash Soup with Maple Cream
- Kennett Square Mushroom and Barley Soup
- Sweet Corn and Crab Chowder
- Roasted Tomato and Basil Soup with a Goat Cheese Crostini
- Moroccan Lentil Soup

### DESSERT SELECTION

*Please Choose One*

- Triple Chocolate Cheesecake
- Lemoncello Mascarpone Cake
- Gluten Free Flourless Chocolate Torte **GF**
- Granny Smith Apple Tart with Caramel sauce
- 7 Layer Opera Cake with Espresso and Chocolate
- Salted Carmel Ricotta Cheesecake
- Rustic Wild Berry Tart, Blueberry, Blackberry and Raspberry
- Zesty Key Lime Mango Pie with Raspberry Coulis

# DINNER BUFFET



All buffets require a minimum of 35 people. For groups of less, please choose from our plated options or be charged for 35 people.

All buffets include iced tea upon request and a coffee station.

## ART DECO

*\$49 per person*

- Focaccia and Artisanal Breads

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- Mixed Green Salad with Seasonal Condiments
- Vegetarian Quinoa Salad with Raspberry Vinaigrette
- Asian Chicken Salad with Crispy Wontons

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- Pan Seared Cod, Rock Shrimp and Shellfish Cream
- Braised Short Rib of Beef with Bourbon Shallot Sauce
- Soft Polenta with Fresh Herbs and Cheese
- Baked Chicken with a Thai Tropical Salsa
- Shingled Zucchini Gratin

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- Assorted Mousse Shooters
- Creamy Red Velvet Cake

## PENN SQUARE

*\$49 per person*

- Array of Breads

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- Organic Farm Greens, Red Wine Vinaigrette
- Seafood Cioppino with Orzo Pasta, Crab, Calamari, Mussels and a Tomato Basil Dressing
- Bocconcini Mozzarella and Sun-dried Tomato Salad with Chiffonade of Basil

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- Grilled Lemon Marinated Mahi, Coconut Curry Broth
- Roasted Petite Beef Tenderloin with Wild Mushroom Ragout
- Balsamic Marinated Chicken, Grain Mustard Sauce
- Roasted Baby Potatoes with Rosemary Butter
- Medley of Market Vegetables

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- Array of Mini Pastries and Desserts

# DINNER

## BUFFET CONT.



### LANCASTER DUTCH

*\$39 per person*

· Rolls and Butter

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- Roasted Tomato Bisque
  - Chef's Salad with Toppings and Dressings
  - Grain Mustard Potato Salad
- 

- Garlic and Thyme Marinated Roasted Pork Loin, Roasted Garlic Jus
  - Molasses Glazed Chicken Breast, Forest Mushroom Sauce
  - Green Bean Casserole with Fried Onions
  - Rustic Mashed Potatoes with Sour Cream
- 

- Whoopie Pies
- Peanut Butter Chocolate Cake

### BARBEQUE

*\$39 per person*

· Honey Laced Cornbread

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- Tomato and Cucumber Salad with Dill
  - Creamy Coleslaw with Cranberries
  - Potato Salad with Green Onion and Bacon
- 

- Grilled Sausage and Peppers
  - Lightly Glazed Mesquite Grilled Chicken Thighs with Our Housemade Barbeque Sauce
  - Country Macaroni and Cheese
  - Corn on the Cobb, Herb Butter
- 

- Sliced Watermelon
- Bourbon Pecan Pie
- Peach Cobbler

# DINNER

## BUFFET CONT.



### SOUTHERN

*\$36 per person*

- Warm Flakey Honey Biscuits

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- Chopped Salad with Chef's Choice of Dressings
- Country Macaroni Salad

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- Crispy Buttermilk Fried Chicken
- Ms. Nikki's Famous Meatloaf
- Honey Glazed Carrots
- Creamy Red Bliss Mashed Potatoes

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- Caramel Apple Pie
- Old Fashion Pecan Pie

### DA ITALIAN MARKET

*\$36 per person*

- Roasted Garlic Bread Sticks

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- Romaine Lettuce with Caesar Dressing
- Tortellini Pasta Salad with Fresh Herb Vinaigrette

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- Delicious Layered Lasagna with Seasonal Vegetables and Mozzarella
- Herb Chicken Piccata with a Lemon Caper Sauce
- Creamy Penne alla Vodka with Spicy Italian Sausage
- Homemade Rustic Eggplant Parmesan with Marinara Sauce

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- Assorted Cheesecakes
- Tiramisu

# RECEPTION

## HORS D'OEUVRES



Items are priced per piece.  
Minimum of 25 per item.

### COLD

Coriander Crusted Ahi with Mango Salsa  
\$3.5

California Rolls, Ginger Soy  
\$3.5

Smoked Chicken Salad Crostini,  
House Bacon, Onion Jam  
\$3

Shrimp Cocktail Ceviche,  
Longs Horseradish Sauce  
\$3.50

Caprese Crostini, Arugula and Pesto Sauce  
\$3.25

Crispy Phyllo Cup with Linden Dale Goat  
Cheese and Fig Marmalade  
\$3.5

Corned Beef Slider with Thousand Island  
\$3

### HOT

Teriyaki Marinated Chicken Skewer,  
Cucumber Wasabi Dipping Sauce  
\$3

Vegetarian Ratatouille Tart, Pesto Sauce  
\$3.5

Chicken Parmesan Bite, Tomato Fondue  
\$3.5

Panko Breaded Shrimp Torpedo,  
Sweet & Sour Sauce  
\$3

Lightly Breaded Mozzarella Ravioli, Basil Aioli  
\$3

Goat Cheese and Roasted Tomato Baguette,  
Pesto Sauce  
\$3.25

Chipotle Shrimp Empanada, Pico de Gallo  
\$3.5

Maine Lobster Cobbler  
\$3.5

Mushroom Risotto Croquette with  
Tomato Fondue  
\$3

Beef Empanada  
\$3.5

Buffalo Style Chicken Meatballs Stuffed  
with Blue Cheese  
\$3

Philly Cheesesteak Tart, Siracha Aioli  
\$3.5

Herb Chicken Fontina Bites Tomato Fondue  
\$3.5

Maryland Style Crab Cakes, Old Bay Tartar  
\$3.5

Pretzel Wrapped Mini Hot Dog, Mustard Aioli  
\$3.25

Mini Beef Sliders with Cheddar Cheese,  
Philly Style Pretzel Bun  
\$3.5

Scallops Wrapped in Applewood Smoked Bacon  
\$3.5

Jalapeno Poppers with Chipotle Ranch Dip  
\$3

# RECEPTION DISPLAYS



## VEGETABLE CRUDITÉS

*\$6 per person*

Assorted Fresh Vegetables Served with Ranch, Hummus and Blue Cheese Dips

## FRESH FRUIT

*\$6 per person*

Sliced Fresh Fruit and Berries

## IMPORTED AND DOMESTIC CHEESE

*\$9 per person*

Domestic and Imported Cheeses with Assorted Berries, Dried Fruits and Variety of Breads

## CAESAR SALAD

*\$8 per person*

Romaine Lettuce, Garlic Croutons, Grated Parmesan, Caesar Dressing with Grilled Chicken

## MEDITERRANEAN

*\$11 per person*

Mini Cured Meat Sandwiches, Grilled Vegetables, Variety of Marinated Mushrooms and Olives, Hummus, Pita Point, Breads and Assorted Crackers

## CHINATOWN SALAD

*\$12 per person*

Ginger Marinated Chicken, Carrots, Bell Pepper, Snow Peas, Napa Cabbage, Bean Sprouts, Wonton Strips and Ginger Hoisin Dressing

## SALAD BAR

*\$11 per person*

Salad Bar with Choice of Dressings, Croutons, Tomatoes, Cucumbers, Mushrooms, Bacon Bits, Shredded Cheese, Carrots, Onions, Sliced Tomatoes, Kalamata Olives, Grilled Chicken with Pasta Salad and Fresh Fruit Salad

## SUSHI BAR

*\$14 per person (choose 3)*

- Spicy Tuna Roll
  - California Roll with Crab, Avocado and Cucumber
  - Smoked Salmon Roll
  - Rock Shrimp Roll with Spicy Mayo
  - Vegetable Roll
  - Assorted Sashimi
  - Wasabi, Soy & Ginger, Wakame Salad
- (4 piece per person)*

## FRESH SEAFOOD ON ICE

*\$4 per piece (4 pieces per person recommended)*

Jumbo Peeled Shrimp, Snow Crab Claws, Freshly Shucked Oysters, Cocktail Sauce, Horseradish & Lemon Wedges

# RECEPTION

## PACKAGES

(90 MINUTES)



### RED ROSE

*\$32 per person*

*(12 pieces per person)*

- Shrimp Spring Roll, Hoisin Dipping Sauce
- Maryland Style Crab Cakes, Malt Vinegar Aioli
- California Rolls, Ginger Soy
- Smoked Chicken Salad Crostini, House Bacon, Onion Jam
- Pepperoni Calzone with Ricotta Cheese
- Vegetable Quiche

### TAILGATE

*\$24 per person*

- Soft Pretzels with Mustard Dipping Sauces
- Nacho Bar with Jalapenos, Chili, Hot Cheese, Diced Tomatoes, Salsa, Sour Cream and Guacamole and Chips
- Spicy Chicken Wings with Celery Sticks and Blue Cheese Dip
- Mini Beef Sliders
- Assorted Chef Crafted Pizzas

# RECEPTION CARVING STATIONS (90 MINUTES)



Carving attendant fee: \$85 per carver.

## LEMON & THYME SCENTED ROASTED HEN TURKEY

*\$225 each (serves 25)*

Citrus Cranberry Relish, Sage Gravy,  
Freshly Baked Rolls

## HICKORY SMOKED BBQ BRISKET

*\$240 each (serves 25)*

Corn Bread, Cabbage Slaw, Housemade Sweet  
Barbeque Sauce

## ROASTED ROSEMARY MARINATED BEEF TENDERLOIN

*\$295 each (serves 15)*

Horseradish Cream Sauce, Mushroom Ragout,  
Petite Dinner Rolls

## PORCINI RUBBED PRIME RIB

*\$295 each (serves 25)*

Prime Rib With Au Jus And Horseradish Cream &  
Petite Dinner Rolls

## OVEN ROASTED NEW YORK SIRLOIN

*\$325 each (serves 30)*

Caramelized Red Onion Marmalade, Horseradish  
Cream, Petite Dinner Rolls

## CARVING OF BROWN SUGAR GLAZED HAM

*\$225 each (serves 30)*

Grain Mustard Aioli, Petite Dinner Rolls



# RECEPTION SPECIALTY STATIONS (90 MINUTES)



## HOT DOG CART\*

*\$8 per person*

- Hatfield Hot Dogs and Bakery Fresh Hot Dog Rolls
- Mustard, Pickle Relish, Ketchup
- "Chili Bar" to include Chili, Onions, Jack Cheese, Nacho Chips

## MASHED POTATO MARTINI BAR

*\$10 per person*

- Roasted Sweet Potato with Pecans and Roasted Garlic Mashed Potatoes served with Mushroom Ragout, Bacon, Sour Cream, Cheddar Cheese, Fried Onions, Scallions, Brown Sugar & Marshmallows

## FLATBREADS STATION

*\$11 per person*

- Traditional Tomato and Mozzarella Margarita Flatbread
- BBQ Chicken and Pineapple Flatbread
- Horseradish Beef Tip Flatbread with Balsamic Reduction

## BAKED MAC & CHEESE STATION\*

*\$12 per person*

- Classic Featuring Locally Sourced Amish Cheddar
- Boursin Cheese, Bacon and Roasted Mushrooms
- Truffled Rock Shrimp, Chorizo

## FAJITA STATION\*

*\$13 per person*

- Tender Strips of Beef and Chicken Sautéed with Onions, Peppers and Southwestern Spices served on Warm Flour Tortillas Along with Fried Tortilla Chips
- Shredded Cheeses, Sour Cream, Guacamole, Jalapeños and Chunky Salsa

## SLIDER STATION

*\$12 per person*

*(Choose 2)*

- BBQ Pulled Pork Sliders with Sage Chips and Cabbage Slaw on Potato Roll
- Beef Sliders, Aged Cheddar, Caramelized Onions, Siracha Ketchup on Pretzel Roll
- Grilled BBQ Chicken Slider with Smoked Garlic Mayo on Potato Roll
- Meatball Parmesan Slider on Mini Hoagie Roll
- Vegetarian Black Bean Burger on Onion Roll

## PASTA STATION\*

*\$13 per person*

- Ricotta Cheese Sacchetti, Fresh Herbs, Mushrooms, Concasse Tomatoes and Basil Cream Sauce
- Rigatoni Romani, served with a Traditional Bolognese Sauce
- Shrimp Scampi Ravioli in Shellfish Bisque
- Garlic Breadsticks

*\*Attendant Optional*

# RECEPTION

## DESSERT STATIONS

(90 MINUTES)



### CHEF'S ASSORTED DESSERTS

*\$11 per person*

- Chocolate Cake
- Assorted Cheesecakes
- Fruit Pies

### DECADENT MINIS

*\$12 per person*

- Assorted Miniature Desserts to Include:
  - Carrot Cake, Opera Cake, Red Velvet Cake
  - Chocolate Cake Truffles
  - White & Dark Chocolate Dipped Strawberries
  - Assorted Mousse Shooters

### ICE CREAM SUNDAE

*\$10 per person*

- Vanilla, Chocolate and Strawberry Ice Cream
- Choice of Toppings Including Hot Fudge, Raspberry Sauce, Butterscotch Sauce, Caramel Sauce, Assorted Sprinkles, Chocolate Chips, Toasted Coconut, Chopped Nuts, M&M's, Crushed Oreos and Whipped Cream

# BEVERAGE

## WHITE WINE



Prices are per bottle

### SPARKLING/CHAMPAGNE

La Marca Prosecco  
*Treviso, Italy* \$46

Chandon Brut Classic  
*California* \$57

Michelle Brut  
*Columbia Valley, Washington* \$37

Mumm Napa Brut Rose  
*Napa Valley* \$66

Moet and Chandon Imperial  
*France* \$88

Veuve Clicquot, Yellow Label  
*France* \$96

### WHITE ZINFANDEL

Beringer  
*California* \$28

### RIESLING

Chateau Ste. Michelle  
*Columbia Valley, Washington* \$35

50 Degree  
*Rheingau, Germany* \$45

### PINOT GRIGIO

Beringer  
*California* \$28

Stellina di Notte  
*Italy* \$40

Maso Canali  
*DOC Estate, Italy* \$48

### CHARDONNAY

Canyon Road  
*California* \$28

Hidden Crush  
*California* \$38

Wente Vineyards "Morning Fog"  
*Livermore Valley, California* \$35

Columbia Valley  
*California* \$40

Kendall-Jackson, Vintner's Reserve  
*California* \$43

Rodney Strong, Estate Vineyards  
*Chalk Hill, Sonoma, California* \$63

La Crema  
*Sonoma Coast, California* \$60

Sonoma-Cutrer, "Russian River Ranches"  
*Sonoma Coast, California* \$63

### SAUVIGNON BLANC

Rodney Strong, "Charlotte's Home"  
*Sonoma County, California* \$43

ESK Valley  
*Marlborough, New Zealand* \$53

Ferrari-Carano, Fume Blanc  
*Sonoma County, California* \$51

### OTHER WHITE GRAPES

Kendall-Jackson, Vintner's Reserve, Pinot Gris  
*California* \$43

### ROSE

Cotes de Provence  
*Louis Bernard, France* \$53

# BEVERAGE

## RED WINE



Prices are per bottle

### PINOT NOIR

Canyon Road <i>California</i>	\$28
Dark Horse <i>California</i>	\$38
"A" by Acacia <i>California</i>	\$43
Erath Vineyards <i>Oregon</i>	\$57
Rodney Strong, Estate Vineyards <i>Russian River Valley, California</i>	\$63
La Crema <i>Sonoma Coast, California</i>	\$63

### MERLOT

Canyon Road <i>California</i>	\$28
Chateau St. Jean <i>California</i>	\$37

Columbia Valley <i>California</i>	\$46
Josh Cellars <i>California</i>	\$49

### SHIRAZ

Penfolds Koonunga-Hill <i>S. Australia</i>	\$35
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### CABERNET SAUVIGNON

Canyon Road <i>California</i>	\$28
Beringer, Founders' Estate <i>California</i>	\$37
14 Hands <i>Columbia Valley, Washington</i>	\$32
Clos du Bois <i>California</i>	\$40
Josh Cellars <i>California</i>	\$49
Louis M. Martini <i>Sonoma County, California</i>	\$54
Kendall-Jackson, Vintner's Reserve <i>Sonoma</i>	\$57

Oberon <i>Napa County, California</i>	\$66
Rodney Strong, Estate Vineyards <i>Alexander Valley, Sonoma</i>	\$72
Justin <i>Paso Robles, California</i>	\$78
Beringer, Knights Valley <i>California</i>	\$86

### RED SPECIALTIES

19 Crimes <i>South Eastern Australia</i>	\$37
Don Miguel Gascon <i>Argentina</i>	\$43
Troublemaker Red Blend <i>Central Coast, California</i>	\$52

### ZINFANDEL

Ravenswood <i>Vintners Blend, California</i>	\$35
Edmeades <i>Mendocino County, California</i>	\$45

# BEVERAGE BARS



An \$85.00 bartender fee will be added for each bar. One bartender is required for every 100 guests.

## HOSTED BAR

*(must choose desired tier)*

Call Brand Cocktails	<i>\$6 per drink</i>
Premium Brand Cocktails	<i>\$7 per drink</i>
Top Shelf Brand Cocktails	<i>\$8 per drink</i>
Imported Beer	<i>\$5 per bottle</i>
Domestic Beer	<i>\$4 per bottle</i>
House Wine	<i>\$6.5 per glass</i>
Bottled Water	<i>\$3 per glass</i>
Soft Drinks	<i>\$3.5 per glass</i>

Craft beers available upon request for \$6 per bottle.

## CASH BAR

*(must choose desired tier)*

Call Brand Cocktails	<i>\$6.5 per drink</i>
Premium Brand Cocktails	<i>\$7.5 per drink</i>
Top Shelf Brand Cocktails	<i>\$8.5 per drink</i>
Imported Beer	<i>\$5.5 per bottle</i>
Domestic Beer	<i>\$4.5 per bottle</i>
House Wine	<i>\$7 per glass</i>
Bottled Water	<i>\$3 per glass</i>
Soft Drinks	<i>\$3.5 per glass</i>

## OPEN BAR PACKAGES

*All packages include House Wine, Imported and Domestic Beer, Bottled Water and Soft Drinks*

### CALL BRAND

*First Hour \$14 per person*

*Each Additional Hour \$6 per person*

*Smirnoff, Beef Eater Gin, Bacardi, Jose Cuervo, Jim Beam, Johnnie Walker Red, Courvoisier VS*

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### PREMIUM BRAND

*First Hour \$15 per person*

*Each Additional Hour \$7 per person*

*Absolut, Tanqueray, Mount Gay, Jose Cuervo Traditional, Makers Mark J&B, Hennessy VSOP*

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### TOP SHELF BRAND

*First Hour \$16 per person*

*Each Additional Hour \$8 per person*

*Ketel One, Hendricks, 10 Cane, Patron Silver, Woodford Reserve, Johnnie Walker Black, Remy VSOP*

# ENERGIZE



## FRUITS & GRAINS

*\$12 per person*

- Seasonal Whole Fruit
- Granola Bars
- Trail Mix
- Banana Bread
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

## HEALTHY START

*\$18 per person*

- Freshly Squeezed Orange, Cranberry and Apple Juices
- Sliced Seasonal Fresh Fruit and Berries
- Individual Cereals, Homemade Granola
- Freshly Baked Lemon Cranberry Muffin
- Jersey Fresh Tomato and Spinach Sauder Egg Scramble
- Jones Dairy Farms Grilled Chicken Sausage
- Butter, Fruit Preserves and Honey
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
- Whole, 2% and Skim Milk (soy milk available upon request)

## GOURMET DELI LUNCH

*\$25 per person*

*(Minimum 35 people)*

- Cobb Salad with Crumbled Blue Cheese, Tomato, Bacon, Hard-boiled Egg and Chicken with Bleu Cheese Dressing
  - Mustard Seed Potato Salad
  - Individual Bags of Potato Chips
- 
- Portobello Mushroom Wrap with Arugula, Artichokes, Red Peppers and Smoked Mozzarella Cheese
  - Turkey BLT Wrap with Smoked Turkey, Jack Cheese, Tomatoes, Lettuce and Cranberry Mayonnaise
  - Italian Sandwich with Salami, Capicola, Ham, Provolone Cheese, Onion, Lettuce, Tomato and a Pesto Sauce on a Ciabatta Roll
- 
- Gourmet Blondies with Candied Pecans
  - 3 Layer Lemonade Cake filled with Lemon Curd

# MEETING PLANNER PACKAGES



## ALL DAY PLANNER PACKAGE #1

\$60 per person

### CONTINENTAL BREAKFAST

- Freshly Squeezed Orange, Cranberry and Apple Juices
- Sliced Seasonal Fresh Fruit and Berries
- Penn Square Pastries to include Danish, Croissants and Muffins
- Butter, Fruit Preserves and Honey
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
- Whole, 2% and Skim Milk (soy milk available upon request)

### ALL DAY BEVERAGES

- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
- Bottled Water

### AFTERNOON BREAK

- Chocolate Chip Cookies and Fudge Brownies

### LUNCH

*(choose buffet with minimum of 35 people or one of the plated options)*

- Soup, Salad, Potato Buffet
  - Two Soups (choose two from below)
    - New England Clam Chowder
    - Roasted Tomato Bisque **GF**
    - Kennett Square Mushroom Soup
    - Country Chicken Noodle Soup
    - Corn Chowder
    - Vegetable Minestrone
  - Variety of Artisan Lettuces, Herb Croutons, Shaved Parmesan Cheese, Crumbled Feta, Bacon Bits, Onions, Cherry Tomatoes, Kalamata Olives, Grilled Chicken, Cucumbers, and Assorted Dressings
  - Idaho Baked Potatoes with Sour Cream, Butter, Cheddar Cheese, Crumbled Bacon, Chili
  - Triple Chocolate Cake
  - New York Style Cheesecake

OR

- Turkey Wrap with Bacon, Lettuce, Tomato and an Herb Mayonnaise\*

OR

- Chicken Caesar Salad, Shaved Parmesan and Focaccia Croutons with Caesar Dressing\*

*\*Entrée served with Chef's Choice of Dessert, Iced Tea and Coffee Service*

# MEETING PLANNER PACKAGES



## ALL DAY PLANNER PACKAGE #2

\$74 per person

### BREAKFAST BUFFET

- Freshly Squeezed Orange, Cranberry and Apple Juices
- Sliced Seasonal Fresh Fruit and Berries
- Penn Square Pastries to include Danish, Croissants and Muffins
- Assorted Yogurts, Homemade Granola and a Variety of Cereals
- Scrambled Eggs with Amish Cheddar Cheese
- Crispy Applewood Smoked Bacon and Jones Dairy Pork Sausage Links
- Roasted Breakfast Potatoes
- Cinnamon French Toast with Syrup
- Butter, Fruit Preserves and Honey
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
- Whole, 2% and Skim Milk (soy milk available upon request)

### ALL DAY BEVERAGES

- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
- Bottled Water

### AFTERNOON BREAK

- Chocolate Chip Cookies and Fudge Brownies

### LUNCH

*(choose buffet with a minimum of 35 people or one of the plated options)*

- Italian Lunch Buffet
  - Chopped Romaine, Caesar Dressing, Herb Croutons, Parmesan Cheese
  - Italian Meat Pasta Salad with Tomatoes, Salami and Provolone
  - Bocconcini Mozzarella Salad, Sun-dried Tomato, Fresh Basil
  - Roasted Salmon, Saffron Bisque
  - Parmesan Crusted Chicken with a Tomato Fondue
  - Penne Pasta with Artichokes, Sun-dried Tomatoes, Portobello, Pesto Cream
  - Vegetable melody
  - Tiramisu
  - Mini Cannolis

OR

- The Market Lunch Buffet
  - Grilled Vegetables, Balsamic Syrup
  - Spinach Salad with Fresh Condiments
  - Grilled Medallion of Beef, Roasted Garlic Sauce
  - Herb Roasted Chicken, Roasted Red Pepper Veloute
  - Roasted Yukon Potatoes with Rosemary Butter
  - Green Beans Tossed with Crispy Pancetta
  - Triple Chocolate Peanut Butter Cake
  - Whoopie Pies

OR

- Citrus Marinated Chicken topped with a Roasted Pepper Cream Sauce, served with Roasted Corn Mashed Potatoes and Seasonal Vegetables\*

OR

- Coriander Crusted Chicken with a Grain Mustard Sauce, served with Honey Glazed Carrots and Roasted Fingerling Potatoes\*

OR

- Potato Crusted Cod topped with a Balsamic Butter, served with Sundried Tomato Risotto and Baby Vegetables\*

*\*Entrée served with Baby Field Greens Salad, Chef's Choice of Dessert, Iced Tea and Coffee Service*



# MEETING PLANNER PACKAGES



## HALF DAY PLANNER PACKAGE #3

\$35 per person

### LUNCH

- The Market Lunch Buffet *(with minimum of 35 people)*
  - Grilled Vegetables, Balsamic Syrup
  - Spinach Salad with Fresh Condiments
  - Grilled Medallion of Beef, Roasted Garlic Sauce
  - Herb Roasted Chicken, Roasted Red Pepper Veloute
  - Roasted Yukon Potatoes with Rosemary Butter
  - Green Beans Tossed with Crispy Pancetta
  - Triple Chocolate Peanut Butter Cake
  - Whoopie Pies

OR

- New York Deli Buffet *(with minimum of 35 people)*
  - Mixed Field Greens with Chef's Choice of Condiments and Dressing
  - White Albacore Tuna Salad with Italian Parsley, Lemon Mayonnaise
  - Traditional Macaroni Salad
  - Individual Bags of Potato Chips
  - Roast Turkey Breast, New York Strip Loin, Shaved Ham
  - Sliced Provolone, Cheddar and Swiss Cheeses
  - Mayonnaise, Dijon Mustard, Lettuce, Tomato, Sweet Onions and Kosher Dill Pickles
  - Variety of Sliced Breads and Rolls
  - Carrot Cake with Sour Cream Frosting
  - Fudge Brownies

OR

- Citrus Marinated Chicken topped with a Roasted Pepper Cream Sauce, served with Roasted Corn Mashed Potatoes and Seasonal Vegetables\*

OR

- Coriander Crusted Chicken with a Grain Mustard Sauce, served with Honey Glazed Carrots and Roasted Fingerling Potatoes\*

OR

- Potato Crusted Cod topped with a Balsamic Butter, served with Sundried Tomato Risotto and Baby Vegetables\*

*\*Entrée served with Baby Field Greens Salad, Chef's Choice of Dessert, Iced Tea and Coffee Service*

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### ALL DAY BEVERAGES

- Freshly Brewed Regular and Decaffeinated Coffee and Selection of Assorted Herbal Teas
- Bottled Water

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### AFTERNOON BREAK

- Chocolate Chip Cookies and Lemon Squares

# MEETING PLANNER PACKAGES



## NO LUNCH PLANNER PACKAGE #4

*\$36 per person*

### CONTINENTAL BREAKFAST

- Freshly Squeezed Orange, Cranberry and Apple Juices
- Sliced Seasonal Fresh Fruit and Berries
- Penn Square Pastries to include Danish, Croissants and Muffins
- Butter, Fruit Preserves and Honey
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
- Whole, 2% and Skim Milk (soy milk available upon request)

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### ALL DAY BEVERAGES

- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
- Bottled Water

## NO LUNCH PLANNER PACKAGE #5

*\$41 per person*

### EXECUTIVE CONTINENTAL

- Freshly Squeezed Orange, Cranberry and Apple Juices
- Sliced Seasonal Fresh Fruit and Berries
- Penn Square Pastries to include Danish, Croissants and Muffins and Bird-in-Hand Sticky Buns
- Assorted Yogurts, Homemade Granola and a Variety of Cereals
- Butter, Fruit Preserves and Honey
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
- Whole, 2% and Skim Milk (soy milk available upon request)

### ALL DAY BEVERAGES

- Freshly Brewed Regular and Decaffeinated Coffee and Selection of Assorted Herbal Teas
- Bottled Water

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### AFTERNOON BREAK

- Chocolate Chip Cookies and Fudge Brownies