

Our APPROACH

To
*Healthy
Cuisine is...*

A HEALTHY
HERITAGE!

Savor the best in Lancaster County with fresh made from scratch cooking when dining at Heritage Hotel – Lancaster with Loxley's Catering & Special Events. We are proud to offer the finest in locally grown produce and locally sourced dairy, meats and seafood when available. Our focus on healthy choices means we use only 100% canola oil, no peanut oils, zero trans-fat and feature recipes made with low sodium, low sugar, real butter and cage free, farm fresh eggs.



Catering

Breakfast

All prices are per person unless otherwise noted. All breakfast offerings require a 20 person minimum and 60 minutes of food service. All prices are subject to 6% sales tax and 20% service charge.

Classic Continental \$11

Fresh Oteri's Bakery pastries
Yogurt & Granola
Fresh Cut Seasonal Fruit
Fresh Brewed Coffee, Assorted Juices & Hot Teas

Executive Continental \$14

Fresh Oteri's Bakery Pastries
Bagels served with regular & flavored Cream Cheese
Yogurt & Granola
Fresh Cut Seasonal Fruit & Berries
Oatmeal served with honey, brown sugar and milk
Fresh Brewed Coffee, Assorted Juices & Hot Teas

Breakfast Enhancements

- Fresh Oatmeal with dried fruits, brown sugar, nuts & milk \$4
- Bacon, Egg & Cheese Sandwich \$5
- Sausage, Egg & Cheese Sandwich \$5
- Chef's Choice Quiche \$4
- Cereal with Skim & 2% milk \$2
- Fresh Oteri's Bakery Bagels & Cream Cheese \$3

Hot Breakfast Buffets

The Legend \$16

Scrambled Eggs
Choice of bacon, sausage or ham
Hash Browns
Choice of Pancakes or French Toast
Oteri's Bakery
Fresh Cut Seasonal Fruit
Fresh Brewed Coffee, assorted juices & hot teas

Maid Marian \$16

Fresh Cut seasonal fruit
Fresh Bakery Bread with Butter & Lancaster County Jam
Veggie Egg Bake
Choice of bacon, sausage or ham
Oatmeal served with honey & brown sugar
Fresh brewed coffee, assorted fruit juices & hot teas

Breakfast Action Stations

Add any of the following options to your breakfast or create your own menu by selecting 2 or more stations

Belgian Waffle Station \$6 Fresh made to order Belgian waffles with seasonal berries, fruit toppings, whipped cream, whipped butter and warm maple syrup

Buttermilk Pancake Station \$6 Fresh made pancakes with seasonal berries, fruit & confection toppings, whipped cream, whipped butter and warm maple syrup

Omelet Station \$6 Made to order with farm fresh eggs or egg whites. Toppings to include mushrooms, peppers, onions, tomatoes, baby spinach, crumbled bacon, ham and shredded cheese

REV 8.5.19

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

Breaks

All prices are per person unless otherwise noted. All breaks based on 30 minutes of service and are subject to 6% Sales Tax and 20% Service Charge.

The Warm Wake-up \$3

Fresh brewed coffee, assorted hot teas & flavored creamers

Wake Up & Go \$6

Fresh brewed coffee, assorted hot teas & flavored creamers

House Made Warm Coffee Cake

All Day Coffee Break \$7

Fresh brewed coffee, hot teas & flavored creamers

Greenwood Break \$9

Fruit kabobs with fresh fruit dip

Hummus served with crudité & pita

Granola bars

Bottled Water

Bow & Arrow \$10

Individual Greek yogurts

Fresh cut seasonal fruit

Energy Bars

Celery & Peanut Butter

Bottled Water & Pepsi Products

The Friar "Tuckered" \$9

Soft Pretzels with honey mustard & cheddar cheese

Fresh Garden Crudite with ranch dressings

Granola Bars

Bottled Water & Pepsi Products

The Merry Adventure \$9

Assorted candy bars

House made cookies

House made potato chips

Bottled Water & Pepsi Products

Sherwood Love A Cupcake! \$7

Build your own cupcake display 2 flavors cupcakes, 2 flavors fillings and assortment of confections

Break Enhancements –

all items priced per piece

- **Hershey's** Chocolate Bars \$1.50
- **Reese's** Peanut Butter Cups \$1.50
- **Snickers** Bars \$1.50
- **Soft Pretzel** with choice of cheddar cheese OR Honey Mustard \$2.50
- **Fresh Whole Seasonal Fruit** \$3
- **Greek Yogurts** \$3
- **Fruit Skewers** with dipping sauce \$3
- **Granola Bars** \$1.50
- **Energy Bars** \$2.50
- **Ice Cream** Novelties \$2.50
- **Fresh House Made Cookies** \$3
- **Popcorn** \$3 – Fresh popped popcorn with assortment of toppings to include old bay, parmesan cheese, garlic salt & sea salt

These items priced per pound

- House made potato chips \$10
- Hard Pretzels \$10
- Peanuts \$10
- Chex Mix \$10

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Soup & Salad

All prices are per person unless otherwise noted. Prices based on 60 minutes food service. Prices are subject to 6% Sales Tax and 20% Service Charge.

Sherwood Forest Greens – served with warm rolls & whipped butter

Classic Caesar Salad \$11 Romaine Lettuce, Shredded Parmesan, Croutons and Caesar Dressing

Pickled Beets & Chevre \$12 Baby arugula, crumbled goat cheese, spiced walnuts, dried cranberries, red & golden beets, orange-sherry vinaigrette

Kale & Roasted Squash \$11 A blend of kale and mixed greens, oven roasted squash, candied pecans, sliced apples and apple cider vinaigrette

Apple Walnut Salad \$13 Mixed greens, spiced walnuts, honey crisp apples, dried figs, and walnut crusted goat cheese. Tossed in apple cider vinaigrette

Cobb Salad \$14 Fresh seasonal greens with tomatoes, crumbled bacon, hard boiled egg, blue cheese crumbles, red onion, cheddar cheese, avocado and your choice of dressing

Add To Any Salad:

Grilled Chicken \$4

Grilled Shrimp \$7

Salmon \$9

Grilled Flank Steak \$8

Ahi Tuna Steaks \$8

Soups \$4

Cream of Broccoli

Cream of Mushroom

Tomato Bisque

Minestrone

Soups \$6

Crab & Corn Bisque

White Chicken Chili

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Lunch Buffet

All prices are per person unless otherwise noted. Lunch options available between 11am and 3pm. One Hour Service. Subject to 20% service charge and 6% sales tax

Sherwood Knoll Buffet \$23

Soup Du Jour

House Salad with two dressings

Choice of two entrees: *Chicken Marsala *Seared Pork Loin with Apple Cranberry Compote

*Outlaw Salmon *Meat or Vegetable Lasagna *Beef Tips with Mushrooms & Bordelaise

Chef Selection of Vegetable

Chef Selection of Starch

Chef's Selection of Desserts

all selections will be determined to compliment choice of entrée

Warm Rolls & Butter

Freshly Brewed Coffee, Decaf Coffee Assortment of Hot Tea's & Ice Tea

Loxley's Spud Bar \$17

Soup Du Jour

House or Caesar Salad

Diced Grilled Chicken

Baked Potato Bar with Bacon, Sour cream, Shredded Cheese, Broccoli and Salsa

Warm Rolls & Butter

Freshly Baked Cookies, Brownies and Dessert Bars

Ice Tea & Lemonade

Outlaw Boxed Lunch *served with whole fruit, house made chips, pickle spear house made cookie, bottled water*

Lil John ~ In House roasted Turkey breast, cranberry-apple chutney, baby spinach, rosemary-sage aioli and brie cheese served on toasted honey wheat bread **\$18**

Caprese ~ Fresh tomato, mozzarella and basal with balsamic reduction **\$14**

Ham ~ Goat cheese, rosemary ham, apple & honey with fresh arugula **\$17**

Wrap ~ Chicken, creamy ranch, fresh tomato, crisp bacon & avocado **\$16**

Lunch Buffet

Lunch Buffet & Box Cont.

Deli Buffet \$19

Soup Du Jour
House Salad with dressings
Fresh Cut Seasonal Fruit
Red Skin Potato Salad
Choice of Three ~ Ham, Turkey, Roast Beef, Egg Salad, Tuna Salad, Chicken Salad
Choice of Two ~ Swiss, Provolone, Cheddar, Pepperjack, American
Kaiser Rolls and Assorted Breads
Pickles, Onions, Lettuce, Tomato Slices
Fresh Baked Cookies, Brownies & Dessert Bars
Iced Tea & Lemonade

Wrap Buffet \$17

Soup Du Jour
Assortment of Wraps including Ham & Swiss, Turkey & Provolone and Mediterranean
Vegetable
Mediterranean Pasta Salad with Tomatoes, Olives & Feta Cheese
Fresh Cut Seasonal Fruit
House Made Chips
Fresh Baked Cookies, Brownies & Dessert Bars
Ice Tea & Lemonade

Pulled Pork Bar \$14

House Salad
Coleslaw
Fresh Baked Rolls
In House Smoked Pulled Pork with toppings
Cookies, Brownies & Dessert Bars
Ice Tea & Lemonade

Lunch Buffet

Lunch Buffet & Box Cont.

Farm BBQ \$14

Hot Dogs & Hamburgers

Lettuce, Tomato, Onion, Cheese

Baked Beans

Coleslaw

Potato Salad

Fresh Baked Cookies, Brownies & Dessert Bars

Ice Tea & lemonade

Retro BBQ \$21

Pulled Pork

BBQ Chicken Breast

BBQ Brisket

Coleslaw

Corn on the Cob

Baked Beans

Cornbread

Seasonal Fruit Pie

Ice Tea & Lemonade

Add Smoked BBQ Ribs \$5

Dry rubbed, smoked and slow roasted in house

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Plated Lunch

Available 11am – 3pm and served with small house salad, coffee, hot & iced tea.
Prices are per person and subject to 6% sales tax and 20% gratuity.

Chicken Parmesan \$17 Hand Breaded Chicken topped with homemade Marinara Sauce, Mozzarella and Asiago Cheese. Served over a bed of Linguine.

Chicken Saltimbocca \$19 Seared Chicken Breast wrapped with Prosciutto di Parma, Fontina Cheese and Sage. Finished with Mushroom Marsala Sauce.

Citrus & Rosemary Roasted Turkey \$17 House Roasted Turkey Breast served with Mashed Potatoes, Chef's Choice Vegetable and Herbed Velouté.

Outlaw Salmon \$19 Seared Atlantic Salmon served with Mashed Potatoes, Chef's Choice Vegetable and Pineapple Bourbon Glaze.

Loxley's Crab Cakes \$22 House Blend of Maryland Blue Crab and Seasonings and Two Sides

Petit Filet Mignon \$24 Grilled Center Cut Filet Mignon served with Garlic Mashed Potatoes, Chef's Choice Vegetable and slowly simmered Demi-Glace.

Roasted Pork Loin \$16 Herb Roasted Pork Loin served with Rosemary Mashed Potatoes, Roasted Broccoli and Apple-Cinnamon Chutney

Pasta Primavera \$16 Penne Pasta tossed with Seasonal Vegetable Medley and homemade Marinara Sauce – also available in a lemon-basil white wine sauce.

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Hot Hors d'Oeuvres

All Prices are per 50 pieces and can be displayed or passed. All items are subject to 6% sales tax and 20% service charge.

Smokey Bourbon Chicken Skewers \$85

Sweet Potato Latkes \$75 topped with ginger applesauce and crème fraiche

Meatballs \$80 tossed in Loxley's homemade BBQ sauce or Marinara

Mozzarella Sticks \$85 with Marinara Sauce

Pork Pot Stickers \$90 with Ginger soy dipping sauce

Vegetable Spring Rolls \$75 served with sweet Thai chili sauce

Pigs in a Blanket \$85 with Spicy Brown Mustard

Assorted Mini Quiche \$115

Coconut Chicken \$100 with Apricot Pineapple Dipping Sauce

Stuffed Mushrooms \$125 with Slow Braised Short Rib & Root Vegetable Puree

Lager Battered Shrimp \$100 with Cocktail Sauce

Spanakopita \$110 – Spinach and Feta Wrapped in Phyllo

Spicy Tenderloin Kabobs \$140 with Peppers and Onions

Coconut Shrimp \$140 with Orange Marmalade Dipping Sauce

Amaretto BBQ Bacon Wrapped Shrimp \$140

Stuffed Mushrooms \$185 with Jumbo Lump Crab

Phyllo Wrapped Asparagus \$140

Mini Maryland Style Crab Cakes \$185 served on a tarragon & paprika crostini

Bacon Wrapped Scallops \$180

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Cold Hors d'oeuvres

All prices are per 50 pieces and can be displayed or passed. All items are subject to 6% sales tax and 20% service charge.

Spicy Deviled Eggs \$90 with Sriracha

Tortilla Cups \$70 with Cilantro, Black Beans and Corn Salsa

Almond Chicken Salad \$90 on Herbed Crostini

Caprese Skewers – \$100 Heirloom Tomatoes, Fresh Mozzarella & Fresh Basil Drizzled with Balsamic Reduction

Antipasto Skewers \$130 Drizzled with Balsamic Reduction

Mascarpone & Goat Cheese Stuffed Fig \$150 Wrapped in Prosciutto

Asparagus Wrapped with Prosciutto \$120

Pita Points topped with Roasted Red Pepper Hummus & Julienned Veggies \$ 75

Shrimp & Avocado in Phyllo Cup \$135

Tenderloin Crostini \$140 with Boursin Cheese & Arugula

Jumbo Shrimp Cocktail \$160 with Classic Cocktail Sauce

Sesame Soy Marinated Tuna Tartar \$130 with pineapple Mango Salsa on a Crispy Wonton

Phyllo Cups \$110 with Brie & Seasonal Berries

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Display Stations

Items are priced per person unless otherwise noted. One Hour Service time. All items are subject to 6% sales tax and 20% service charge.

Build Your Own Nacho Display \$7

Tortilla Chips with Fresh Salsa, Guacamole, Black Olives, Red Onions, Sour Cream, Shredded Cheese and Nacho Cheese. Add Shredded chicken or Taco Beef **\$4pp**

Mashed Potato Bar \$7

Your Choice of Regular Mashed or Sweet Potato Mash Both Potatoes **\$8pp**

Regular Mash Accompanied with Shredded Cheese, Bacon Bits, Steamed Broccoli, Salsa and Sour Cream

Sweet Potato Mash Accompanied with all the Sugary goodness: Cinnamon, Honey, Brown Sugar, Candied Pecans/Walnuts and Marshmallows

Slider Station \$9

Choose 3 of the following: hamburger Sliders, Pulled BBQ Chicken Sliders, BBQ Pulled Pork Sliders or BBQ Brisket Served with Assorted Cheeses and Appropriate Accompaniments

Cheesecake Station \$8

Plain Cheesecake with Toppings: Seasonal Berries, Crumbles Oreos, Caramel Sauce, Chocolate Sauce, Strawberry Sauce and Whipped Cream

Create a Custom Flavor Cheesecake served with Coordinating Toppings for an additional **\$2pp**

Grilled Vegetable Display \$140 serves 50ppl

Grilled, Marinated Zucchini, Yellow Squash, Red Onions, Roma Tomatoes and Asparagus with Roasted Red Pepper Ranch Dressing

Crudites Display \$125 serves 50ppl

Broccoli, Cauliflower, Baby Carrots, Celery Sticks, Cherry Tomatoes and Bell Peppers. Served with House made Ranch for Dipping.

Fruit Display \$140 serves 50ppl

Sliced Seasonal Fresh Fruit to include Pineapple, Cantaloupe, Honeydew melon, Grapes and Berries. Served with strawberry yogurt for dipping.

Display Stations

Slider Displays *Display includes 60 sliders. Please no substitutions.*

Served on Brioche Slider Rolls with Lettuce and Tomato

- Tuna Salad, Curried Chicken Salad, Egg Salad with Olives **\$130** *(Includes 20 of Each Variety)*
- Seared Tuna BLT, Lobster Roll, Tarragon Shrimp Salad **\$190** *(Includes 20 of Each Variety)*

Smoked Salmon Display \$190 *serves 50 ppl*

Norwegian Smoked Salmon with Capers, Red Onion, Hard Boiled Egg, Sliced Tomato, Dill Cream Cheese and Mini Bagels

Antipasto Display \$180 *serves 50 ppl*

Prosciutto, Genoa Salami, Roasted Red Peppers, Giardeniera, Pepperoncini, Fresh Mozzarella, Roma Tomatoes, Asparagus Spears and Olives,
Drizzled with Balsamic Reduction

Loxley's Cheese Display \$175 *serves 50 ppl*

Assortment of Cheeses including Cheddar, Aged Swiss, Smoked Gouda and Pepper Jack served with Assorted Crackers and Crostini

Fromage Display \$300 *serves 50 ppl*

Herb Crusted Goat Cheese, Manchego, Reggiano, Smoked Cheddar, Brie and Gorgonzola Served with Grapes and French Bread

Crab Dip Display \$135 *serves 50 ppl*

Our Famous Maryland Crab Dip Served with Crostini and tri colored tortilla chips

Baked Brie in Puff Pastry \$100 *Serves 25 ppl*

Wheel of Brie Cheese with Raspberry Melba Wrapped in Puff Pastry and Baked to Golden Brown Served with French Bread

Bruschetta 3 way \$225 *serves 50 ppl*

Mushroom Bruschetta, Classic Tomato Bruschetta and Crab Bruschetta

Display Stations

Digs and Dips \$225 serves 25ppl

- Homemade Salsa
- Crab Dip
- Buffalo Chicken Dip
- Roasted Red Pepper Hummus

All served with pita chips, homemade chips, tortilla chips & Fresh Crudité.

Displays Cont.

Grazing Table: \$295 serves 25ppl

To include: Cold Sliders, Digs and Dips Display, Grilled Veggies, Antipasto Display

Add: *Cheese Display \$60 *Smoked Salmon \$75 *Fried Cheese Curds (25 pieces) \$30

*Baked Philadelphia Pretzel Braid served with Homemade horseradish beer cream cheese, honey mustard or spicy mustard \$20

Loxley's Flat Breads \$6

Choose 3: *Caprese Flatbread *Grilled Chicken Alfredo Flatbread *Rustic Italian Lovers Flatbread *Maryland Flatbread

Mini Cheese Steak Station \$9

Includes House Made Potato Chips, Beef and Chicken Cheese Steak Meat, Fresh Bakery Rolls, Sliced American Cheese and Cheddar Cheese Sauce & Sautéed Onions and Bell Peppers

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Action Stations & Carved

All prices are per person, unless otherwise noted. Minimum of 20 people. Prices are subject to 20% service charge & 6% sales tax.

Pasta Station \$ 8

Choice of Two Pastas: Tortellini, Penne, Linguini or Rotini

Choice of Two Sauces: Marinara, Tomato Vodka, Parmesan Cream Sauce or Pesto

Fresh Oven Baked Garlic Bread

Add Ons:

Rock Shrimp \$4 Grilled Chicken \$2 Meatballs \$2 Italian Sausage \$2 Fresh Vegetables \$2

Substitute Gluten Free Options for an additional \$1 pp

Asian Stir Fry \$11

Seasoned Beef and Chicken in a Sesame Stir Fry Sauce

Oriental Vegetables

Choice of Lo Mein Noodles or Fried Rice

Egg Rolls

Fortune Cookies

Add Shrimp \$4

Fondue Sweets Station: \$8

Chocolate and caramel dipping sauces served with skewered Strawberries,

Marshmallows, Sliced Apples, Rice Krispy Treat and Pretzel Rods

Carving Stations

Orange & Herb Marinated Oven Roasted Turkey \$8 served with Rolls, Turkey Gravy or Herb Mayo

Maple Ginger Glazed Ham \$8 Served with Rolls and Dijonaise, Whole Grain Mustard or Pineapple Sauce

Roasted New York Strip Loin \$12 Served with Rolls, Horseradish and Bordelaise or Horseradish Mayo

Slow Roasted Prime Rib \$14 Served with Rolls, Au Jus & Horseradish

Pepper Dusted Roasted Beef Tenderloin \$16 Served with Rolls, Demi-Glace and Horseradish

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REV 8.5.19

Dinner Buffets

All Prices are Per Person, unless otherwise noted. Prices based on 60-minute food service. All prices are subject to 6% sales tax and 20% service charge. All buffets include Coffee, Decaf Coffee, Hot & Iced Tea, Assorted Chef's Choice Desserts

The Cork Country Buffet \$26

House Salad

Rolls & Butter

Choice of One: Pasta Salad, Potato Salad, Fresh Fruit Salad Or Macaroni Salad

Choice of One: Baby Carrots, Sweet Corn Or Vegetable Medley

Choice of One: Roasted Potatoes with Herbs, Yukon Mashed Potatoes, Mashed Sweet Potatoes Or Wild Rice Blend

Choice of Two: Baked Ham with Hawaiian Pineapple Glaze, Pepper Crusted Pork Loin with Whole Grain Mustard Bordelaise, Roasted Turkey Breast with Herbed Velouté, Chicken Marsala, Seared Tilapia with Lemon Beurre Blanc, Meat or Vegetable Lasagna Or Grilled Marinated Bistro Tenderloin with Bordelaise

Susquehanna Valley Buffet \$32

House Or Caesar Salad

Rolls & Butter

Choice of Two: Fresh Fruit Salad with Raspberry Yogurt Dip, Grilled Vegetables, Mediterranean Pasta Salad with Artichokes, Potato Salad Or Sweet Corn and Black Bean Salad with Cilantro

Choice of One: Green Beans, Steamed Cauliflower, Oven Roasted Broccoli with Lemon Butter, Vegetable Medley Or Fire Roasted Corn with Peppers and Onions

Choice of One: Boursin & Leek Scalloped Potatoes, Wild Rice Blend, Cheddar Mashed Potatoes, Mashed Sweet Potatoes, Macaroni & Cheese Or Roasted Red Potatoes with Herbs

Choice of Three: Baked Ham with Hawaiian Pineapple Glaze, Stuffed Chicken Breast with Chicken Jus, Seared Tilapia with Lemon Beurre Blanc, Meat or Vegetable Lasagna, Baked Ziti with Cheese or Italian Sausage, Seared Salmon with Pineapple Mango Salsa, Sliced Marinated Flank Steak Or Seared Chicken with Lemon Butter

Dinner Buffets

Heritage Grand Buffet \$38

Choice of Three: House Salad, Caesar Salad, Spinach Salad with Candied Walnuts Goat Cheese and Strawberries, Grilled Vegetables, Mediterranean Pasta Salad with Fusilli Pasta and Artichokes Or Fresh Fruit Salad with Raspberry Yogurt Dip

Choice of One: Steamed Broccolini with Lemon Butter Sauce, Roasted Root Vegetables with Balsamic and Honey, Haricot Verts Almondine with Caramelized Shallots, Seasonal Local Vegetable Medley Or Cauliflower Au Gratin

Choice of One: Boursin Potato Gratin, Cheddar Yukon Gold Whipped Potatoes, Mashed Sweet Potatoes, Roasted Fingerling Potatoes with Herbs Or Citrus Herbed Basmati Rice

Choice of Three: Sliced Tenderloin of Beef with Bordelaise Sauce, Grilled Maple Ginger Glazed Salmon, Chicken Florentine with Artichokes and Roasted Peppers, Roasted Pork Tenderloin with Apple Cranberry Compote, Grilled Chicken with Mozzarella and Bruschetta, Sliced Sirloin of Beef with Black Peppered Dijon Cream Sauce Or Penne Pasta Primavera with a Tomato Vodka Sauce

Pasta Buffet \$17

Caesar Salad

Choice of one Lasagna: Cheese, Meat or Vegetable

Choice of one Pasta: Tortellini, Penne or Fettuccine

Choice of one Sauce: Marinara, Alfredo, Pesto, Tomato Vodka or Meat Sauce

Fresh Grated Parmesan Cheese

Warm Garlic Bread

Freshly Baked Cookies, Brownies and Dessert Bars

Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

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Plated Dinner

All dinners are served with a Choice of One Veggie and One Starch, (unless ore-selected) choice of Caesar or House Salad, Warm rolls and butter, Coffee, Assortment of Hot Teas and Iced Tea. All Prices are Per Person, unless otherwise noted. Prices based on 60-minute food service. Add \$3 for more than 3 entrée choices. "Consuming raw or **undercooked meats**, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." REV 8.12.19

Beef and Meat

Sliced **Bistro Tenderloin** \$26 with Bordelaise Sauce

Pork Chop \$22 with Apple Butter Glaze, Savory Cornbread Pudding, mustard greens & Sautéed Apples

Braised **Beef Short Ribs** \$30 with Red Wine Demi-Glace

Pepper Crusted **Sirloin Filet** \$26 with Brandy Dijon Cream

Ribeye \$33 with Au Jus

Blackened New York Strip Loin \$30 with Blue Cheese Crumbles and Demi-glace

Filet Mignon \$34 with Wild Mushrooms and Demi-glace

Bacon Wrapped Pork Filet \$24

Filet & Crab Cake \$39

Grilled Lamb Chops \$42 with Pomegranate Port Wine Reduction, roasted red skin fingerling potatoes & sautéed spinach

Chicken and Poultry

Chicken Parmesan \$18 with Fettuccini Marinara

Chicken Saltimbocca \$23 with Prosciutto, Fontina Cheese and Sage Topped with a Mushroom Marsala Sauce

Mediterranean Chicken \$22 with Artichokes, Asparagus, Spinach, Peppers and Tomatoes and Roasted Fingerling Potatoes

Prosciutto Wrapped Chicken \$22 with Fresh Tomato Bruschetta

Citrus & Rosemary Turkey Breast \$21 roasted with herb Volute

Sage Roasted Chicken \$23 Served with Red Pepper Mozzarella Risotto, Sautéed Greens and an Apple-Honey Gastrique

Seared Duck Breast \$29 with Blackberry Ginger Gastrique

Plated Dinner

Plated dinners cont.

Fish and Seafood

Maple Ginger Glazed Salmon \$25

Pecan Crusted Salmon \$25

Seared Scallops \$26 with a Citrus Ponzu Sauce, Pickled Asian Veggies & Avocado Pancake or Sticky Rice

Cod & Shrimp \$26 with a Sherry Cream Sauce and Potato Hash

Maryland Style Crab Cakes \$34

Prosciutto Wrapped Salmon \$28 with Fresh Tomato Bruschetta

Sesame Crusted Ahi Tuna \$24 with Mango Salsa

Vegetarian *Served with House Salad or Caesar Salad*

Grilled Marinated Eggplant Tower \$21 with Wilted Spinach, Goat Cheese and Roasted Peppers over parmesan Risotto

Wild Mushroom Ravioli \$20 with Sautéed Asparagus Tips

Fettuccine Florentine \$20 with Artichokes, Spinach and Roasted Peppers in a Garlic Cream Sauce

Penne Pasta Primavera \$19 with choice of tomato vodka, pesto or garlic cream sauce

Eggplant Parmesan \$19 with Fettuccine Marinara

Parmesan Risotto \$18 with Wild Mushrooms and seasonal vegetables

Vegetables

- Baby Carrots with Honey Glaze
- Sweet Corn with Butter Sauce
- Veggie Medley
- Green Beans Almondine
- Fire Roasted Corn with Peppers and Onions
- Steamed Broccoli with Lemon Butter Sauce
- Grilled Asparagus
- Steamed Haricot Verts

Starch

- Mashed Potatoes
- Herb Roasted Potatoes
- Herb Fingerling Potatoes
- Boursin Potato Gratin
- Rice Pilaf
- Parmesan Risotto

Desserts

All items are priced per person unless otherwise noted. Subject to 6% Sales Tax & 20% Service Charge

Cakes \$6 *served, or family style*

Touch of Strawberry Cake
Triple Chocolate Cake
Plain NY Style Cheesecake
Custom Cheesecakes available on order 1-week prior
Pumpkin Spice Cake
Carrot Cake
Chocolate Peanut Butter Cake
Angel Food Cake

Pies \$6 *served or family style*

Key Lime
Pecan
Pumpkin
Apple
Cherry
Oreo Cream
Peanut Butter
Lemon Merengue

Coffee Crème Brulee \$6 - served with Caramel Whipped Topping and Chocolate Covered Espresso Beans.

Bucket of Cookie Pops \$4 – choose a specific flavor or ask for the variety
Dipped in chocolate add \$1 Served with Ice Cold Milk add \$2

Dessert Bars \$4 – a variety of mini desserts served to each table. Choose from: Summer-berry Stack, Chocolate PB, 7 Layer Bar, Lemon Crumb, Apple Crumb, Oreo Brownie Bar, Chocolate Chunk, Toffee Crunch

Dessert Displays:

House Made Bread Pudding \$8 with coordinating accompaniments – Whipped Cream, Granulated Nuts, Fresh Fruit, Dessert Sauces and ice cream.

Add a chef! \$75 to sauté peaches, bananas, apples or berries \$2

Mini Jar Desserts \$7 Layers of Mousse, cookie crumbles or fruit topping in tiny jar

Warm Brownie Bar \$6 With Ice Cream, Whipped Cream, Nuts, Sprinkles and warm caramel drizzle.

DIY Cheesecake \$8 Plain NY Style Cheesecake with Whipped cream, Chocolate Sauce and Diced Fruit

Sherwood Love A Cupcake! \$6 Vanilla or Chocolate Cupcakes with your choice of icing – Vanilla, Chocolate or PB Add Sanding Sugar to coordinate with your theme or colors of your party.

Pie Parfaits \$8 Layers of delicious Pie Filling, Graham Crumbles, Vanilla Mousse and Whipped Cream served in a 7oz Pilsner with an Edible Cookie Spoon.

Desserts

Panna Cotta \$7 Seasonal Flavors of house made Panna Cotta served in a single serving Pilsner Glass and topped with Sweet Confections

Angel Food Cake \$6 Served with fresh Berries and Whipped Cream.

Add a chef! \$75 to sauté Fresh Fruit with appropriate Liquor to cover this Light & Airy Cake.

Assorted Cookies, Brownies & Dessert Bars \$8 Assorted Cookie Pops, Assorted Dessert Bars & Brownies in Martini Glasses drizzled with Chocolate and sprinkled with Granulated Nuts

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Bar Options

Limited Bar ~ Beer, Wine & Soda

\$11pp for the first hour \$8pp each additional hour

Wines: Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

Bottled Beer: Choose One Domestic & One Import

Miller Lite, Yuengling Lager, Heineken, Corona

Draft Beer: Choose One (75 or more guests)

Yuengling Lager, Miller Lite, Coors Lite

Select Bar ~ Includes: House Spirits, House Wine, Bottled Beer, Domestic Draft

\$13pp for the first hour \$9pp each additional hour

Spirits: Vodka, Gin, Rum, Whiskey, Bourbon, Tequila, Christian Brothers Brandy, Peach Schnapps, Amaretto, Kahlua, Triple Sec, Sweet & Dry Vermouth

Wines: Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

Bottled Beer: Choice of One Domestic & One Import

Miller Lite, Yuengling Lager, Heineken, Corona

Draft Beer: Choose One (75 or more guests)

Yuengling Lager, Miller Lite, Coors Lite

Premium Bar ~ Includes: Premium Spirits, Wines, Bottled Beer, Draft

\$14pp for the first hour \$10pp for each additional hour

Spirits: Absolut, Smirnoff Orange, Jack Daniels, Jim Beam, Tanqueray, Bacardi Silver, Captain Morgan, Seagrams 7, Jose Cuervo, Dewers White, Southern Comfort, Malibu, Peach Schnapps, Amaretto, Kahlua, Triple Sec, Sweet & Dry Vermouth

Wines: Canyon Road Chardonnay, White Zinfandel, Cabernet Sauvignon, Pinot Grigio, Merlot

Bottled Beer: Choice of One Domestic & One Import

Miller Lite, Yuengling Lager, Heineken, Corona

Draft Beer: Choose One (75 or more guests)

Yuengling Lager, Miller Lite, Coors Lite

Bar Options

Ultra-Premium Bar ~ Includes Ultra Premium Spirits, Wines, Domestic & Imported Bottled Beer, Premium Draft

\$17pp for the first hour \$11pp each additional hour

Spirits: Grey Goose, Tito's, Bacardi Silver, Captain Morgan, Bombay Sapphire, Glenlivet Scotch, Crown Royal, Jameson Irish Whiskey, Jack Daniels, Makers Mark, Jose Cuervo, Courvoisier, American Honey, Bailey's Irish Cream, Kahlua, Disaronno Amaretto, Peach Schnapps, Triple Sec Sweet & Dry Vermouth

Wines: Story Point Chardonnay, Canyon Road White Zinfandel, Santa Emma Sauvignon Blanc, Bodega Norton Moscato, Monte Class Cabernet Sauvignon, Noblissima Pinot Grigio, Columbia Merlot

Bottled Beer: Choice of Two Domestic & One Import

Miller Lite, Yuengling Lager, Coors Light, Bud Light, Heineken, Corona, Corona Light, Sam Adams

Draft Beer: Choose one (75 or more guests) Yuengling Lager, Miller Lite, Coors Light, Sam Adams Seasonal, Blue Moon, Guinness

A La Carte Beverages:

Wines:

House Wines by the Glass \$7

Premium Wines by the Glass \$9

Beer:

Domestic Kegs \$325

Import or Craft Kegs MP

Domestic Bottle/Can Beer \$4

Import Bottle/Can Beer \$5

Craft Bottle/Can MP

Spirits:

Ultra Premium \$9

Premium \$7

Select \$5

Soda \$2

All Beverages are subject to 20% Service Charge REV 8.5.19