



BREAKFAST



BREAKFAST BUFFET SELECTIONS
(Buffets are available for an hour and a half)

Hotel Indigo Continental \$14

freshly brewed coffee
premium herbal and black hot teas
chilled orange and cranberry juice
seasonal fresh fruit, assorted breakfast pastries with
assorted bagels with butter, jelly and cream cheese

East End Sunrise \$22 – 25 people minimum

freshly brewed coffee
premium herbal and black hot teas
chilled orange and cranberry juice
seasonal fresh fruit, assorted breakfast pastries,
yogurt, scrambled eggs, apple wood smoked bacon,
and breakfast potatoes, assorted bagels with butter,
jelly and cream cheese

Governor’s Deluxe Continental \$17

freshly brewed coffee
premium herbal and black hot teas
chilled orange and cranberry juice
seasonal fresh fruit, assorted breakfast pastries,
low fat granola with milk, dried fruits and yogurt,
assorted bagels with butter, jelly and cream cheese

Broad Street Breakfast \$25 – 25 people minimum

freshly brewed coffee
premium herbal and black hot teas
chilled orange and cranberry juice
seasonal fresh fruit, assorted breakfast pastries,
yogurt, cheese blintz, scrambled eggs, apple wood
smoked bacon, and breakfast potatoes

Highland Square Breakfast \$29 – 25 people minimum

freshly brewed coffee
premium herbal and black hot teas
chilled orange and cranberry juice
seasonal fresh fruit, assorted breakfast pastries, yogurt, cheese blintz
scrambled eggs, apple wood smoked bacon, and breakfast potatoes, assorted bagels with butter, jelly and cream
cheese

SMOKED SALMON DISPLAY

Norwegian Smoked Salmon with Mini Bagels, Capers, Tomatoes, Chopped Egg Whites, Black Olives,
Cream Cheese, Red Onion and bagels with cream cheese

\$12.00++/per person

* All prices listed are per person and subject to 21% service charge and 7% sales tax *



BREAK PACKAGES
(Buffets are available for an hour and a half)

Give Me a Break \$10

assortment of chips, pretzels & sun chips, fresh baked cookies and brownies, assorted coke products

Movie Matinee \$11

soft pretzels, movie candy, twizzlers, buttered popcorn, assorted coke products

7th Inning Stretch \$12

nachos with cheese, salsa and jalapeno peppers, buttered popcorn, warm peanuts in the shell, cracker jacks, mini corn dogs, assorted coke products

Power to the People \$13

assortment of granola bars, whole fruit, power bars, trail mix, vitamin waters, bottled & sparkling water

Half Day Bev Package (4 hour) \$10

assorted coke products, iced tea, regular and decaf coffee & bottled water

All Day Bev Package (8 Hour) \$15

assorted coke products, ice tea, regular and decaf coffee & bottled water

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MEETING ENHANCMENTS EMBELLISHMENTS

assorted muffins, danish and croissants	\$35 per dozen
bagels with cream cheese	\$35 per dozen
individual granola bars	\$25 per dozen
assortment of cookies	\$31 per dozen
assortment of brownies	\$31 per dozen
fruit and cheese	\$8 per person
fresh vegetable crudité	\$6 per person
warm jumbo pretzels with cheese & beer mustard	\$4 per person
assorted gourmet chips or trail mix	\$4 per person
freshly brewed coffee	\$45 per gallon
premium herbal teas	\$45 per gallon
bottled fruit juices	\$5 each
bottled water	\$4 each
coca-cola, diet coke, sprite	\$4 each
assortment of red ribbon soda works	\$5 each
red bull	\$7 each

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**THEMED BUFFET LUNCH STATION**

minimum of 25 guests

Buffets are available for an hour and a half

all selections served with iced tea, coffee,

premium herbal and black hot teas with condiments and choice of one dessert selection

Cook Out \$28

grilled angus burgers
all beef hotdogs
fried chicken
potato salad, cole slaw, baked beans, watermelon
fresh cut fries
assorted gourmet chips

Cold Cut Sandwich \$25

tossed greens with assorted toppings and dressings
fresh seasonal fruit bowl
potato and macaroni salad
assorted meats: ham, turkey, roast beef, salami and corned
beef assorted deli breads
condiments: sliced cheeses, tomato, lettuce, onion,
pickle spears, mayonnaise and mustard
assortment of gourmet chips

Flatbreads \$30

greek salad with vinaigrette
fresh seasonal fruit bowl
roasted chicken flatbread with feta, black olives, artichoke
hearts, tomatoes, mozzarella and greek-style dressing
smoked gouda flatbread with roasted tomatoes, caramelized
onions, balsamic, arugula
margherita flatbread with olive oil, garlic, fresh tomatoes,
basil and mozzarella

Italian \$30

mixed garden salad with vinaigrette
garlic bread, grilled vegetables with basil and olive oil
penne pasta with house made meatballs,
lightly breaded chicken parmesan,
baked salmon with Italian crumb topping

Wrap Station \$28

mixed green salad with vinaigrette, potato salad
grilled steak wrap with, roasted peppers, baby greens, tomatoes, grilled onions and mozzarella cheese.
BBQ chicken wrap with lettuce, tomato, avocado and cheddar cheese
veggie wrap with grilled zucchini, roasted red pepper, red onion, fresh spinach, tomato, and hummus

All packages include Chef's choice of Dessert Selection

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LUNCH

PLATED LUNCH FARE

all selection served with iced tea, coffee,
premium herbal and hot teas, rolls & butter

First Course (Choose one)

Field Greens Salad – tomato, cucumber, croutons, balsamic vinaigrette and/or ranch dressings

Entrée (Choose two)

Chicken Parmesan \$30

Boneless breaded chicken breast covered in tomato sauce and mozzarella cheese.

Chicken Marsala \$30

Boneless chicken breast pan-fried in a mushroom Marsala wine sauce.

Grilled Vegetable Stuffed Portobello Mushroom \$26

stuffed with squash, red pepper, spinach & basil.

Honey-Teriyaki Salmon \$37

fresh Norwegian salmon marinated in chefs signature recipe, oven roasted.

Grilled Filet Mignon \$42

Topped with a port wine demi glaze

All entrée's will have the same sides choose from two option pairings (Choose one)

*Rosemary roasted red potatoes and fresh broccoli

*7 grain pilaf, snap peas & balsamic-honey reduction

Dessert (choose one)

vanilla cheesecake with strawberry compote

death by chocolate cake

lemon cream cake

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AFTERNOON TEA BUFFET

Minimum of 25 guests
Available for an hour and a half
all selection served with iced tea, coffee,
premium herbal and hot teas

Finger Sandwiches

curried chicken salad
egg salad
ham, brie & apple
smoked salmon, cream cheese & cucumber

Fresh Scones

blueberry
cinnamon & sugar
chocolate chip
served with strawberry jam, orange marmalade & honey whipped butter

Assorted Mini Pastries & Sweets *that include*

chocolate covered strawberries
mini fruit tarts
berry beignets
chocolate beignets
chocolate brownie squares

\$27.00 per person, plus 7% sales tax and 21% service charge

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LUNCH

LIGHT PLATED LUNCH FARE

all selection served with iced tea, coffee
premium herbal and hot teas, rolls & butter and choice of one dessert selection

First Course (Choose one)

Chef's Choice of Soup
Fresh Fruit Cup

Entrée (Choose two)

Mediterranean Quiche \$18

spinach, feta, tomato, olive in a savory egg custard. Served with fresh strawberries and field greens tossed in balsamic vinaigrette

Turkey Cobb Salad \$19

romaine lettuce, avocado, diced tomato, chopped egg, gorgonzola, smoked bacon, tossed in our buttermilk ranch dressing

Chicken Caesar Salad \$19

sliced grilled chicken breast on top chopped hearts of romaine, herb croutons, parmesan cheese & classic Caesar dressing

Veggie Wrap \$18

grilled zucchini, roasted red pepper, red onion, fresh spinach, tomato, and hummus served with field greens tomatoes and cucumber tossed in balsamic vinaigrette

Lunch Dessert Selections:

sorbet
vanilla cheesecake with blueberry compote
lemon cream cake

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PLATED DINNER ENTRÉES

all selections include freshly brewed coffee, premium herbal and black hot teas with condiments rolls and butter & coca-cola products

First Course (choose one)

Caesar Salad

Field Greens Salad – tomato, cucumber, croutons, balsamic vinaigrette and/or ranch dressings

Entrée (choose one entrée)

Grilled Vegetable Stuffed Portobello Mushroom \$26

stuffed with squash, red pepper, spinach & basil.

Chicken Parmesan \$34

Boneless breaded chicken breast covered in tomato sauce and mozzarella cheese.

Chicken Marsala \$34

Boneless chicken breast pan-fried in a mushroom Marsala wine sauce

Honey-Teriyaki Salmon \$37

fresh Norwegian salmon marinated in chef's signature recipe, oven roasted.

Grilled Filet Mignon \$42

Topped with a port wine demi glaze

All entrée's will have the same sides choose from two option pairings (Choose one)

*Rosemary roasted red potatoes and fresh broccoli

*7 grain pilaf, snap peas & balsamic-honey reduction

Dinner Dessert Selection (choose one)

vanilla cheesecake with strawberry compote

death by chocolate cake

lemon cream cake

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DINNER BUFFETS

Buffets are available for an hour and a half

THE GRAND BUFFET \$45.00++ /per person

minimum of 25 guests

all selections include freshly brewed coffee, premium herbal hot teas with condiments, bread & butter, coca cola products

Soup & Salad:

field greens – *with balsamic vinaigrette & buttermilk ranch*

Italian wedding soup

Meat Entrée (Choose one)

ginger soy pork tenderloin

or

sliced tenderloin of beef with cremini mushrooms & scallions

Seafood Entrée (Choose one)

ritz cracker crusted boston cod

or

honey teriyaki salmon

Poultry Entrée (Choose one)

chicken marsala

or

buttermilk fried chicken

Side Dishes:

rosemary roasted red potatoes

sautéed green beans

Chef's Choice of Desserts**THE ITALIAN BUFFET \$37.00++ /per person**

minimum of 25 guests

all selections include freshly brewed coffee, premium herbal hot teas with condiments, bread & butter, coca cola products

Salads:

field greens – *with balsamic vinaigrette & buttermilk ranch*

classic caesar salad

Dinner:

grilled vegetables with basil and olive oil

penne pasta with house made meatballs

lightly breaded chicken parmesan

baked salmon with Italian crumb topping

Chef's Choice of Dessert

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**RECEPTION APPETIZER PACKAGES**

minimum of 25 guests

Reception Buffets are available for an hour and a half

Rising Sun Package \$17

vegetarian spring rolls with sweet & sour sauce
coconut fried shrimp with sweet thai chili sauce
curried chicken salad on a crostini
vegetarian potstickers with teriyaki sauce
sesame crusted chicken tender with ginger teriyaki

Wine & Dine Package \$20

smoked salmon on a baby potato pancake with cucumber
brie & cranberry phyllo cups
bacon jam & onion tarts
shrimp salad in a cucumber barrel
domestic & imported cheese display

Comfort Foods Package \$19

angus cheese burger sliders with lettuce & tomato
hot dog sliders with traditional toppings
classic deviled eggs
orange glazed turkey meatballs
mac n cheese

Munchies Package \$22

Buffalo chicken dip with tortilla chips
pulled pork sliders with maple bourbon bbq sauce
pepperoni flatbread pizza
queso dip with Bavarian pretzels
dry rub wings with ranch and blue cheese

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HORS D'OEUVRES

All items are priced per 50 pieces. We recommend 6-8 pieces per guest for a 45-minute reception

chef's favorites

vegetarian potstickers with teriyaki sauce	\$74.00
tomato mascarpone arancini with marinara sauce	\$100.00
brie & cranberry phyllo cups	\$78.00
orange glazed turkey meatballs	\$75.00
sesame crusted chicken tender with ginger teriyaki sauce	\$135.00
goat cheese & oven roasted tomato phyllo cups with balsamic honey	\$72.00

the classics

vegetarian spring rolls with sweet & sour sauce	\$135.00
mini crab cakes with remoulade sauce	\$185.00
shrimp salad in a cucumber barrel	\$150.00
mini beef wellingtons with horseradish cream	\$175.00
stuffed mushroom caps with sweet Italian sausage, crab meat	\$175.00
coconut fried shrimp with sweet thai chili sauce	\$120.00
spanakopita – spinach & cheese phyllo triangles	\$72.00
tri color tomato bruschetta on garlic crostini	\$74.00
classic deviled eggs	\$74.00
curried chicken salad on a crostini	\$80.00

keep it casual

hot dog sliders -sauerkraut & traditional toppings	\$75.00
Chicken wings	\$125.00
chicken tenders	\$100.00
chicken & cheddar quesadillas	\$100.00
oven baked pepperoni or Sicilian style cheese pizza (16 cut)	\$50/each

by the pound

warm Bavarian pretzel pieces with cheese sauce & beer mustard	\$15/lb.
tri color corn tortilla chips with salsa & queso sauce	\$18/lb.
mixed nuts	\$15/lb.

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DISPLAYS & PLATTERS

All items below are stationary displays and serve 25 guests

Fresh garden vegetable display

colorful array of fresh vegetables served with buttermilk ranch

\$125.00++

Domestic & imported cheese display

selection of cheese including smoked gouda, mild cheddar, baby swiss, gorgonzola and brie. Sliced French bread, assorted crackers and fresh fruit garnish

\$145.00++

Fresh Seasonal Fruit and Tropical Berries Display

colorful array of fresh sliced seasonal fruits, tropical berries & melons with vanilla yogurt dip

\$150.00++

Antipasto Display

cured meats and Italian cheese, marinated & grilled vegetables, assorted olives
oven roasted tomatoes, basil pesto & warm bread

\$165.00++

Shrimp Cocktail Platter

chilled jumbo shrimp with house-made cocktail sauce and lemon

\$175.00++

Mediterranean Voyage

fresh tomato bruschetta, olive tapenade, roasted garlic hummus, warm asiago artichoke dip
with crispy pita chips and crostini

\$130.00++

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BAR & BEVERAGE



Beer & Wine Package - Based on consumption

house wines - chardonnay, cabernet sauvignon and merlot
 beers - 4 options on bar to include both domestic & craft
 soft drinks - coke, diet coke, sprite, ginger ale
 bottled water - still or sparkling

Mimosa \$60.00 per gallon
 Fruit Punch (non alcoholic) \$35.00 per gallon

Cocktail Prices:	HOSTED BAR*	CASH BAR
premium brands	\$7.50	\$8.00
house brand liquors	\$7.00	\$7.00
cordials	\$9.00	\$9.00
house wines by the glass	\$7.50	\$8.00
craft beer	\$6.50	\$7.00
domestic beer	\$5.50	\$6.00
soda coke, diet coke, sprite, ginger ale	\$4.00	\$4.00
bottled & sparkling water	\$5.00	\$5.00

***Based on consumption**

Hourly Cocktail Packages – Requires a bartender

	HOUSE BRANDS	PREMIUM BRANDS
1 hours	\$20.00	\$23.00
2 hours	\$20.00	\$23.00
3 hours	\$26.00	\$29.00
4 hours	\$32.00	\$36.00

Unlimited Beverage Services; Charged Per Person, Per Hour, Based on Final Guarantee.

Attendant required at \$75 per bartender. Bartender fee will be waived based on \$500 in beverage consumption per bartender.

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