



THE JAMES

AN AMERICAN KITCHEN & BAR

Catering Menus

Visit us at thejamesrestaurant.com

Our catering menus have been designed to provide you with a wide variety of options. Our skilled staff can also create customized menus upon request. Buffet menus are priced for 1 hour of service time. Refreshment break pricing reflects 1.5 hours of service time. Outside catering is not permitted in our banquet rooms. All food and beverage items must be purchased through the hotel. Please remember to add 6% sales tax and 20% service charge to all menu pricing.

Buffet menus require a guarantee of 25 persons, or an additional \$100 will be added.



Contact us at 570-327-8231



Breakfast

Rise and Shine Buffet

Fluffy scrambled eggs

Turkey sausage links

Crispy Bacon

Home fried potatoes

Freshly baked muffins

Assorted bread for toasting

Butter, Assorted Preserves

Orange, Apple, and Cranberry Juices,

Coffee, Tea, Decaffeinated Coffee

\$12 per person

Healthy Morning Buffet

Sliced fresh seasonal fruit

Assorted yogurt

Granola

Oatmeal with toppings

Muffins

Assorted Bagels

Butter, Assorted Preserves

Orange, Apple, and Cranberry juices

Coffee, Tea, Decaffeinated coffee

\$12 per person

Classic Breakfast Buffet

Fresh sliced fruit

Fluffy scrambled eggs

Crispy bacon

Turkey sausage links

Pancakes with maple syrup

Home Fries

Chef's selection of assorted breakfast pastries

Orange, Apple and Cranberry Juices

Coffee, Tea, Decaffeinated coffee

\$14 per person

Refreshment Breaks

AM Selections

The Eye Opener

Freshly Brewed Coffee

Assorted Teas

Decaffeinated Coffee

Chef's Choice breakfast pastry

\$5.00 per person

Continental

Freshly Brewed Coffee

Assorted Teas

Decaffeinated Coffee

Chilled Orange Juice

Muffins

Assorted Bagels

Butter, Cream Cheese, Preserves

\$7.50 per person

Smart Start

Freshly Brewed Coffee

Assorted Teas

Decaffeinated Coffee

Assorted yogurt

Whole Fruit

Assorted Bagels and Muffins

Butter, Cream Cheese, Preserves

\$10.00 per person

A la Carte

Coffee, Decaffeinated Coffee, Tea

\$4 per person (1.5 hour service time)

Coffee by the urn

\$45 each-based on consumption

Assorted Soda and Bottled Water

\$4 per person (1.5 hour service time)

Assorted bagels

\$16 per dozen

Assorted Muffins

\$16 per dozen

Assorted Pastries

\$18 per dozen

Refreshment Breaks

Pm Selections

Cookie Cutter

Assorted freshly baked jumbo cookies

Bottled water, assorted soda

\$6.00 per person

Snack Attack

Individually bagged pretzels

Potato chips

Peanuts

Granola bars

Bottled water, assorted soda

\$6.50 per person

From the Garden

Vegetable crudité with ranch dip

House-made Tahini hummus with pita chips

Bottled water, assorted soda

\$7.75 per person

Dips and Chips

Freshly fried house-made tortilla chips

Pico de gallo

Corn and black bean salsa

Guacamole

Warm Cheese sauce

Bottled water, assorted soda

\$8.75 per person

Lancaster County

Red Beet Eggs

Ring Bologna

Bread & butter pickles

Hard pretzels with honey mustard

White Cheddar cheese

Bottled water, assorted soda

\$9.50 per person

Mid-day Meze Spread

Tahini hummus

Tzatziki dip

Harissa red pepper dip

Black and green olives

Pickled red onions, marinated zucchini and roasted peppers

Pita bread

Bottled water, assorted soda

\$9.50 per person

A la Carte

Coffee, Decaffeinated Coffee, Tea

\$4 per person (1.5 hour service time)

Coffee by the urn

\$45 each-based on consumption

Assorted Soda and Bottled Water

\$4 per person (1.5 hour service time)

Assorted Cookies and Brownies

\$16 per dozen

Hard Pretzels & mustard

\$8 per lb

Potato chips & ranch dip

\$8 per lb

Tortilla chips & salsa

\$8 per lb

Lunch - Buffet Selections

menus require a guarantee of **25 persons, or an additional \$100** will be added.

Sandwich Board

Choice of two: Garden Salad, Pasta Salad, Soup or Macaroni & Cheese

Deli Platter to include: Roasted Turkey and Virginia ham, Provolone and Swiss Cheese

Tuna Salad

Fresh Kaiser Rolls

Variety of Condiments

Crisp pickles, tomatoes, leaf lettuce

Potato Chips

Freshly baked brownies

Coffee, Tea, Decaffeinated Coffee, Iced Tea

\$19 per person

Char-grilled Burger Bar

Garden Salad with Ranch and Italian

Char-grilled hamburgers

Fresh Kaiser rolls

Brown-sugar bacon baked beans

Seasoned steak fries

Coleslaw

Variety of Condiments

Crisp pickles, tomatoes, leaf lettuce

Freshly baked brownies

Coffee, Tea, Decaffeinated Coffee, Iced Tea

\$20 per person

Southwestern

House made Chili

Choice of Two: Smoked brisket, grilled chicken, or seasoned ground beef, white fish

Yellow Rice with red beans

Roasted corn

Hard and soft tortillas

Sautéed peppers, onions, salsa, sour cream, shredded cheese, lettuce, tomato, jalapenos, limes

Choice of One: Churros with dulce de leche and chile-chocolate sauce, Tres leches cake, or Flan

Napolitano

Coffee, Tea, Decaffeinated Coffee, Iced Tea

\$22 per person

The Pennsylvanian

Amish Potato Salad

Choice of One: Garden Salad or Chicken Corn Soup

Shaved, chopped Ribeye

Sliced, slow-roasted pork

Potato and Cheddar Pierogies

Steamed Broccoli with garlic and butter

Sautéed peppers and onions

Mayo, Ketchup, Sour Cream

Provolone and American Cheese

Amoroso Rolls

Choice of One: Shoofly pie, Funnel cake, or Chocolate brownies

Coffee, Tea, Decaffeinated Coffee, Iced Tea

\$22 per person

Far East

Cabbage, carrot, and scallion slaw

Choice of Two: Sesame Chicken, Mongolian Beef, Char Siu Pork

Choice of One: Lo-mein noodles or Fried Rice

Stir-fried vegetables

Vegetable Egg Rolls

Soy Sauce

Choice of One:

Matcha cake with White Chocolate (a light, green tea cake), Hong Kong Style Egg Custard or

Fried Bananas with coconut dipping sauce

Coffee, Tea, Decaffeinated Coffee, Iced Tea

\$22 per person

Italian Riviera

Antipasti Tray- Genoa salami, provolone, olives, pepperoncini, grilled zucchini

Choice of One: Pasta e Fagioli soup OR Caesar Salad

Garlic Bread

Choice of Two: Chicken Cacciatore, Chicken Marsala, Oven Roasted Beef, or White

Fish Picatta

Three-Cheese Tortellini

Parmesan Cheese

Seasoned Vegetables

Choice of One: Tiramisu, Butterscotch Budino with Almond Biscotti, Lemon Ricotta

Cake, Vanilla Cream Cannoli

Coffee, Tea, Decaffeinated Coffee, Iced Tea

\$22 per person

Lunch – Plated Selections

First Course-choice of one

Garden Salad, Caesar Salad, Spinach Salad

Second Course-choice of 2

Pasta Primavera- \$17
Three-Cheese Ravioli- \$17
Garlic & Rosemary Pork Loin- \$19
Stuffed Chicken Breast- \$20
Chicken Cacciatore- \$20
Chicken Marsala- \$20
Oven Roasted Beef- \$20
Herb Crusted Haddock- \$19
Seared Flat Iron Steak- \$22
Filet of Salmon- \$23

Sides- choice of two

Garlic Mashed Potatoes
Rice Pilaf
Herbed Red Potatoes
Potatoes Au Gratin
Creamy Macaroni & Cheese
Roasted Cauliflower
Steamed Broccoli
Roasted Corn Kernels
Sautéed Green Beans
Roasted Brussel Sprouts

Dessert-choice of one

Chocolate layer cake
Lemon layer cake
Cheesecake with raspberry sauce
Vanilla Ice Cream with chocolate sauce

Hors D'oeuvres

Garden Bistro Display- Assortment of domestic & imported cheeses, selection of garden fresh vegetables, & dips

Small \$100 // Medium \$255 // Large \$490

Fresh Fruit Display- Pineapple, cantaloupe, honeydew, watermelon, served with raspberry crème fraîche

Small \$75 // Medium \$200 // Large \$380

Antipasti Display- Genoa salami, aged provolone, roasted peppers, marinated artichokes, pepperoncini, olives,

Mortadella, capicola, prosciutto, fresh mozzarella, crostini

Small \$195 // Large \$455

Assorted Pinwheel Display- Turkey, ham, and vegetable wraps, cut into pinwheel bites **\$250 (150 pieces)**

Chilled Shrimp Display- Fresh shrimp, tangy cocktail sauce, lemon-
market price per lb

Crab Fondue-(serves 30 ppl)-Served with crostini- **\$210**

Spinach & Artichoke Dip-(serves 30 ppl)-Served with crostini-**\$120**

Hot Hors D'oeuvres

(Minimum 50 pc)

Group A- \$2. 50 per piece

- Mushrooms Stuffed with Italian Sausage
 - Chicken Satay
- Crispy mozzarella with Tomato Vinaigrette
 - Vegetable Spring Rolls
- Chinese Chicken Salad (served in a wonton cup)
 - Mini Twice Baked Potatoes

Group B- \$3.00 per piece

- Gougeres with Herbed Goat Cheese
- Prosciutto, Mozzarella and Basil Pinwheel
 - Tomato Bruschetta
- Smoked Salmon with Dill on Rye
- Cocktail Meatballs (Sweet and Sour or BBQ)
 - Mini Chicken Cordon Bleu Bites

Group C- \$3.75 per piece

- Oysters on the Half Shell
 - Mini Crab Cakes
 - Lobster Rangoon
- Bacon Wrapped Scallops
- Crispy Coconut Shrimp
- Beef Tenderloin Crostini

Dinner Buffets

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San Luis to Sonora

Corn Tortilla Chips, Pico de Gallo, Corn and Black Bean Salsa

House-made Beef Chili

Choice of Two: Smoked Brisket, Grilled Chicken, Puerco al Pastor-slow roasted pork,

Stuffed Peppers-shrimp or vegetarian

Cheese Enchiladas

Yellow Rice

Roasted Corn

Cinnamon Churros with dipping sauce and Tres Leches Cake

Coffee, Tea, Decaffeinated Coffee, Iced Tea

\$30 per person

Pennsylvania

Display of Red Beet Eggs, Lebanon Bologna, Bread and Butter Pickles, Hard Pretzels,

White Cheddar

Garden Salad OR Chicken and Vegetable Soup

Rolls and Butter

Beef and Veal Meatloaf with mushroom gravy

Pork, Rapini, and Provolone Sausage

Fried Chicken

Potatoes Au Gratin

Steamed Broccoli with Garlic and Butter

Potato and Cheddar Pierogis

Shoofly Pie and Dutch Chocolate Brownies

Coffee, Tea, Decaffeinated Coffee, Iced Tea

\$30 per person

Italian Riviera

Antipasti Tray- Genoa salami, provolone, olives, pepperoncini, grilled zucchini

Pasta e Fagiole soup

Caesar Salad

Garlic Bread

Choice of Two: Chicken Cacciatore, Chicken Marsala, Oven Roasted Beef, White

Fish Piccata, Eggplant Parmesan

Three-Cheese Tortellini

Seasoned Italian Vegetables

Choice of Two: Tiramisu, Butterscotch Budino, Almond Biscotti, Lemon Ricotta

Cake, Vanilla Cream Cannoli

Coffee, Tea, Decaffeinated Coffee, Iced Tea

\$30 per person

Far East

Cabbage, Carrot and Scallion Slaw

Vegetable Egg Rolls

Choice of Three:

Sesame Chicken

General Tso Chicken

Mongolian Beef

Char Siu Pork

Tempura Asian Catfish

Stir-fried Vegetables

Lo Mein Noodles

Fried Rice

Matcha cake with White Chocolate (a light, green tea cake) and Hong Kong Style

Egg Custard

Coffee, Tea, Decaffeinated Coffee, Iced Tea

\$30 per person

Create-Your-Own Buffet

Choice of One:

Garden Salad
Greek Salad
Caesar Salad
Spinach Salad

Choice of Two or Three

Chicken Cacciatore
Stuffed Chicken Breast
Chicken Marsala
Roasted Turkey
Garlic and Rosemary Pork Loin
Oven Roasted Beef
Smoked Beef Brisket
Grilled Mahi-Mahi
Three-Cheese Tortellini

Choice of One

Garlic Mashed Potatoes
Classic Sage Stuffing
Rice Pilaf
Couscous
Potatoes Au Gratin
Creamy Macaroni and Cheese

Two Entrée Selections= \$30 per person

Three Entrée Selections= \$32 per person

Choice of One

Roasted Cauliflower
Sautéed Green Beans and Caramelized Onions
Brussel Sprouts with Pancetta and Bread Crumbs
Steamed Pacific Vegetable Blend
Yellow Corn Succotash

Chef's Dessert Display

Coffee, Tea, Decaffeinated Coffee, Iced Tea

Dinner- Plated Selections

First Course-choice of one

Garden Salad

Caesar Salad

Spinach Salad

Soup- Broccoli & Cheese, Chicken Vegetable, or Tomato Basil

Second Course-choice of 3

Pasta Primavera- \$24

Three-Cheese Ravioli- \$24

Garlic & Rosemary Pork Loin- \$26

Traditional Stuffed Chicken

Breast- \$26

Chicken Cacciatore- \$26

Chicken Marsala- \$26

Braised Short Ribs-\$28

Oven Roasted Beef- \$28

Filet Mignon- \$35

Filet of Salmon- \$28

Sides- choice of two

Garlic Mashed Potatoes

Sweet Potato Mash

Roasted Potato Medley

Moroccan Couscous with raisin and
apricot

Creamy Macaroni and Cheese

Corn Polenta

Roasted Cauliflower

Sautéed Green Beans and Caramelized
Onions

Brussel Sprouts with Pancetta

Steamed Pacific Vegetable Blend

Yellow Corn Succotash

Dessert-choice of one

Chocolate layer cake

Lemon layer cake

Cheesecake with raspberry sauce

Vanilla Ice Cream with chocolate sauce