

*Holiday Inn*  
**MORGANTOWN PA**

*Banquet*  
**MENUS**



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# Breakfast SELECTIONS

All breakfasts are 1.5 hours of service and serve a minimum of 25 people, unless otherwise noted. Served until 11 am.

## Good Morning ,Good Morning

### Continental Breakfast

ASSORTED BREAD & MUFFINS

*Served with butter, assorted jellies, & peanut butter*

FRESH FRUIT DISPLAY

*Assorted seasonal fruit*

BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea,  
juice, & accompaniments*

\$16.00 per person

## The Rise & Shine

### Hot Breakfast Buffet

BAKED FRENCH TOAST

*Choice of one egg dish:*

SPINACH, TOMATO, & FETA FRITTATA  
SCRAMBLED EGGS

*Choice of one meat:*

APPLEWOOD SMOKED BACON  
PORK SAUSAGE  
TURKEY SAUSAGE

POTATOES

*Roasted redskin potatoes cooked with onions & peppers*

BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea,  
juice, & accompaniments*

\$20.00 per person

## The Up & At'em

### Healthy Breakfast Buffet

PLAIN VANILLA YOGURT

*Assorted seasonal fruit & granola*

STEEL-CUT OATMEAL

SPINACH, TOMATO, & FETA FRITTATA

TURKEY SAUSAGE

HARD-BOILED EGGS

BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea,  
juice, & accompaniments*

\$20.00 per person

## I've Got Sunshine

### Plated Breakfast

*Choice of one egg dish:*

SPINACH, TOMATO, & FETA FRITTATA  
EGGS BENEDICT

*Choice of one meat:*

APPLEWOOD SMOKED BACON  
PORK SAUSAGE  
TURKEY SAUSAGE

POTATOES

*Roasted redskin potatoes cooked with onions & peppers*

BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea,  
juice, & accompaniments*

\$16.00 per person

## The Pep Talk

*For groups of 10 or less*

MADE-TO-ORDER BREAKFAST SANDWICHES

*Served plated with roasted redskin potatoes  
cooked with onions & peppers*

*Choice of one bread:*

BAGEL  
ENGLISH MUFFIN  
CROISSANT

EGG OVER MEDIUM

*Choice of one meat:*

APPLEWOOD SMOKED BACON  
SAUSAGE PATTY

*Choice of one cheese:*

AMERICAN  
CHEDDAR

BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea,  
juice, & accompaniments*

\$18.00 per person

## The Eggcellent Buffet

*Combo of the Good Morning, Good Morning &  
The Rise & Shine*

\$25.00 per person



# Breakfast ADD ONS & STATIONS

All breakfasts are 1.5 hours of service and serve a minimum of 25 people, unless otherwise noted. Served until 11 am.

## Add-Ons

Cannot be purchased alone.

Must be added to one of the breakfast menus on page 3.

### BAGELS BY THE DOZEN

Assorted bagels served with cream cheese, butter, jams, & peanut butter

\$25.00 per dozen

### BUILD-YOUR-OWN YOGURT PARFAIT

Plain Vanilla yogurt

Assorted toppings: granola, seasonal fruit, nuts, & chocolate chips

\$5.00 per person

### CEREAL BAR

Assorted cereal served with 2% milk, Skim milk, & chocolate milk

\$5.00 per person

### MUFFINS BY THE DOZEN

Assorted large muffins

\$20.00 per dozen

### SMOOTHIE SHOOTERS

Assorted mini fruit smoothies blended with yogurt & fresh seasonal fruits

\$5.00 per person

## Stations

Cannot be purchased alone.

Must be added to one of the breakfast menus on page 3.

### CHEF ATTENDED OMELET STATION

Omelets with toppings—assorted breakfast meats & cheeses, onions, tomatoes, peppers, spinach, mushrooms

\$8.00 per person

### SMOKED SALMON STATION

Salmon, capers, & onions

\$10.00 per person

### WAFFLE/PANCAKE STATION

Choice of waffles or pancakes

Served with syrup, seasonal fruit, assorted sauces and jams, butter, powdered sugar, whipped topping, sprinkles, & chocolate chips

\$8.00 per person

### ATTENDANT FEE

\$100.00 per attendant

## Breakfast Bar

All breakfast bars are 1 hour of service for a minimum of 25 people.

### MIMOSA AND/OR BLOODY MARY BAR

\$10.00 per person /per hour

### BARTENDER FEE

\$50.00

# Morning Break SELECTIONS

All breaks are 45 minutes of service, unless otherwise noted. Served prior to 2 pm.

## Breaking Dawn

### SMOOTHIES

*Blended with yogurt & fresh seasonal fruit*

### WHOLE FRUIT

### GRANOLA BARS

\$9.00 per person

## Cookie Monster

### FRESH BAKED COOKIES

*Chocolate chip, oatmeal raisin, & sugar cookies*

### ICE COLD MILK

*2%, chocolate, & skim*

\$8.00 per person

## Good Day Sunshine

*Serves approximately 20 people*

### BOWL OF FRUIT

*Assorted fruit*

\$50.00 per bowl

## Good Morning ,Gorgeous

### CRUDITE PLATTER

*Assorted vegetables & ranch dressing*

### MOZZARELLA & TOMATO KABOBS

*Fresh mozzarella, tomato, & basil*

### BAGGED POPCORN

\$13.00 per person

## Seize the Day

### BUILD-YOUR-OWN TRAIL MIX

*Granola, pretzels, almonds, peanuts, banana chips, yogurt covered raisins, dried cranberries, & chocolate chips*

\$9.00 per person

## Sunrise

### MEDITERRANEAN PLATE

*Toasted pita, hummus, celery, carrots, & assorted olives*

### ASSORTED PASTRIES

*Flaky croissants, muffins, & danishes*

\$12.00 per person

## You're My Everything

### BAGELS

*Assorted bagels served with cream cheese, butter, jams, & peanut butter*

### WHOLE FRUIT

\$11.00 per person

## Beverage Breaks

### ALL DAY COFFEE | 8 HOUR SERVICE

*Includes regular & decaffeinated coffee, hot tea & water*

\$12.00 per person

### HALF DAY COFFEE | 4 HOUR SERVICE

*Includes regular & decaffeinated coffee, hot tea & water*

\$6.00 per person

### ASSORTED SODAS & BOTTLED WATER

\$3.00 each

### INFUSED WATER

*Cucumber mint, lemon-lime, orange or seasonal berries*

\$5.00 per gallon

# Brunch SELECTION

*Brunch service is 1.5 hours and serves a minimum of 25 people. Served prior to 2 pm.*

## Thanks a Brunch

### MIXED GREEN SALAD

*Served with ranch & balsamic dressings*

### ASSORTED PASTRIES

*Flaky croissants, muffins, & danishes*

*Choice of two meats:*

APPLEWOOD SMOKED BACON

PORK SAUSAGE

TURKEY SAUSAGE

*Choice of one breakfast:*

FRENCH TOAST

PANCAKES

*Served with syrup & butter*

*Choice of one egg:*

SPINACH, TOMATO, & FETA FRITTATA

SCRAMBLED EGGS

EGGS BENEDICT

*Choice of one lunch:*

CHICKEN MARSALA

*Sautéed chicken breast, topped with a marsala & mushroom sauce*

CHICKEN PICATTA

*Sautéed chicken breast, topped with capers, garlic, lemon & white wine*

SALMON NEW ORLEANS

*Fresh Atlantic filet of salmon topped with spicy or zesty remoulade*

*Dessert:*

ASSORTED MINI DESSERT SHOOTERS

BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea,  
juice, & accompaniments*

\$28.00 per person

## Add-Ons & Stations

*Any of the breakfast add-ons & stations can be added on to the brunch menu, at the cost following their menu description. Same minimums and rules apply.*



# Lunch SELECTIONS

All lunches are 1.5 hours of service and serve a minimum of 25 people, unless otherwise noted. Lunch menus are available from 11 am—3 pm.

## Afternoon Delight

### Build-your-own Sandwich Buffet

Choice of one salad

CAESAR SALAD

MIXED GARDEN SALAD

Served with ranch & balsamic dressings

Choice of two:

BBQ CHICKEN

BBQ PULLED PORK

CHICKEN PARMESAN

ITALIAN SAUSAGE & PEPPERS

VEGGIE BURGERS

Choice of one salad:

COLE SLAW

MACARONI SALAD

PASTA SALAD

POTATO SALAD

PUB CHIPS

ASSORTED COOKIES

Chocolate chip, oatmeal raisin, & sugar cookies

BEVERAGE SERVICE

Assorted sodas & infused water

\$21.00 per person

## El Almuerzo

### Fiesta Buffet

Entrees:

CHICKEN & CHEESE ENCHILADAS

CREATE-YOUR-OWN TACO BAR

Featuring seasoned ground beef, lettuce, tomatoes, onions, jalapeños, black olives, & shredded cheese

Sides:

TORTILLA CHIPS

Served with salsa, guacamole, sour cream, & black bean salsa

REFRIED BEANS

SPANISH RICE

Dessert:

CINNAMON CHURROS

BEVERAGE SERVICE

Assorted sodas & infused water

\$24.00 per person

## Good Afternoon

### Buffet Lunch

Choice of one salad:

CAESAR SALAD

MIXED GARDEN SALAD

Served with ranch & balsamic dressings

Choice of one soup:

TOMATO BISQUE

BROCCOLI CHEDDAR

CHICKEN CORN

Choice of three sandwiches:

CHICKEN SALAD

HAM & CHEDDAR

ROAST BEEF & PROVOLONE

ROASTED VEGETABLE & MOZZARELLA

TUNA SALAD

TURKEY & SWISS

All sandwiches are make-your-own and served with lettuce, tomato, & red onion with mayonnaise, mustard, & pesto

White, wheat, & rye breads

Choice of one salad:

COLE SLAW

MACARONI SALAD

PASTA SALAD

POTATO SALAD

PUB CHIPS

ASSORTED COOKIES

Chocolate chip, oatmeal raisin, & sugar cookies

BEVERAGE SERVICE

Assorted sodas & infused water

\$22.00 per person

### WRAP IT UP

Select to have all of the sandwiches turned into wraps instead

\$20.00 per person

### BOX IT UP

Maximum 40 people

Does NOT include salad or soup

SANDWICH

Choice of three sandwiches for the group from the list above (only one sandwich per boxed lunch—can provide count for how many sandwiches or have it be random)

SIDE

Choice of side from the list above

INDIVIDUAL BAG OF CHIPS

COOKIE

SODA & BOTTLED WATER

\$20.00 per person

Service fee of \$50.00 for more than 40 people

\*All food and beverage purchases subject to 21% service charge and 6% Pa sales tax.

# Lunch SELECTIONS

All lunches are 1.5 hours of service and serve a minimum of 25 people, unless otherwise noted. Lunch menus are available from 11 am—2 pm.

## Il Pranzo

### Italian Buffet

CAESAR SALAD  
FRESH BAKED GARLIC BREAD  
*Choice of two entrees:*  
BAKED ZITI WITH MEATBALLS  
CHICKEN PARMESAN  
ITALIAN SAUSAGE & PEPPERS  
PENNE CHICKEN ALFREDO

*Choice of two desserts:*  
TIRAMISU  
CREAM PUFFS  
CANNOLIS

BEVERAGE SERVICE  
*Assorted sodas & infused water*

\$26.00 per person

## The Philly Special

### Philadelphia Buffet

MIXED GARDEN SALAD  
*Served with ranch & balsamic dressings*  
CHICKEN & BEEF CHEESESTEAKS  
*Served with cheese, fried onions & peppers on amoroso rolls*

*Choice of one side:*  
PHILLY STYLE SOFT PRETZELS  
TATER TOTS

ASSORTED TASTYCAKES  
BEVERAGE SERVICE  
*Assorted sodas & infused water*

\$23.00 per person

## Tea Time

### Afternoon Tea Buffet

*Choice of one soup:*  
TOMATO BISQUE  
BROCCOLI CHEDDAR  
CHICKEN CORN

SEASONAL FRESH FRUIT  
QUICHE LORRAINE

*Choice of three assorted tea sandwiches:*

CHICKEN SALAD  
CUCUMBER & CREAM CHEESE  
EGG SALAD  
FRESH MOZZARELLA WITH BASIL & TOMATO CROSTINI  
GOAT CHEESE CROSTINI  
TUNA SALAD

ASSORTED PASTRIES  
*Scones & mini desserts*

BEVERAGE SERVICE  
*Assorted hot & iced teas, accompaniments, & infused water*

\$25.00 per person

## Ungrillievable Afternoon

### Backyard Cookout Buffet

MIXED GARDEN SALAD  
*Served with ranch & balsamic dressings*

PUB CHIPS

*Choice of one side:*  
COLE SLAW  
POTATO SALAD

*Entrees:*

BBQ CHICKEN  
*Mix of chicken breasts, legs, thighs & wings*  
HAMBURGERS & HOT DOGS  
*Includes cheese, lettuce, tomatoes, onion, ketchup, mayo, & mustard*

*Choice of one side:*  
BAKED BEANS  
CORN ON THE COB  
MACARONI & CHEESE

ASSORTED COOKIES  
*Chocolate chip, oatmeal raisin, & sugar cookies*

BEVERAGE SERVICE  
*Assorted sodas & infused water*

\$28.00 per person



# Lunch SELECTIONS

All lunches are 1.5 hours of service and serve a minimum of 25 people, unless otherwise noted. Lunch menus are available from 11 am—3 pm.

## On a Cloudy Day

*Plated Lunch*

*Choice of one:*

CAESAR SALAD

MIXED GARDEN SALAD

*Served with ranch & balsamic dressings*

TOMATO BISQUE

BROCCOLI CHEDDAR

CHICKEN CORN

*Choice of two:*

CHICKEN TOSCANA

*Panko breaded chicken breast, mozzarella cheese, & topped with roasted artichokes, peppers, tomatoes & Kalamata olives*

GRILLED CHICKEN BREAST

*Grilled in a whole grain mustard sauce*

PASTA PRIMAVERA

*Penne pasta tossed with peppers, zucchini, diced Portobello mushrooms, diced Roma tomatoes, & parmesan*

*in an Alfredo Sauce*

ROSEMARY & BLACK PEPPER CRUSTED PORK LOIN

*Six ounces of sliced pork loin with wild mushroom marsala sauce*

*All dishes, excluding the Pasta Primavera, are served with chef's choice of starch & vegetable*

*Choice of one:*

APPLE PIE

CARROT CAKE

NEW YORK STYLE CHEESECAKE

BEVERAGE SERVICE

*Assorted sodas & infused water*

\$28.00 per person

## Could Have Been an Email

*For groups of 15 or less*

*Executive Lunch Made-to-order Menu*

MENU

*Please contact your sales representative if interested and the most up-to-date version of our restaurant's lunch menu will be sent to you for review*

ASSORTED COOKIES

*Chocolate chip, oatmeal raisin, & sugar cookies*

BEVERAGE SERVICE

*Assorted sodas & infused water*

\$20.00 per person

# Afternoon Break SELECTIONS

*All breaks are 45 minutes of service, unless otherwise noted. Served after 12 pm.*

## Carpe Diem

### BUILD YOUR OWN TRAIL MIX

*Granola, pretzels, almonds, peanuts, banana chips, yogurt covered raisins, dried cranberries, & chocolate chips*

\$9.00 per person

## Good Afternoon ,Gorgeous

### CRUDITE PLATTER

*Assorted vegetables & ranch dressing*

### MOZZARELLA & TOMATO KABOBS

*Fresh mozzarella, tomato, & basil*

### BAGGED POPCORN

\$13.00 per person

## Got the Munchies?

### ASSORTED MIXED NUTS

POPCORN

PRETZELS

PUB CHIPS

SNACK MIXES

\$8.00 per person

## Just in Queso

*Nacho-average break*

### MAKE YOUR OWN NACHOS

*Featuring tortilla chips, warm queso dip, salsa, guacamole, sour cream, black olives, shredded cheese, jalapeños, & onion*

\$12.00 per person

## One Tough Cookie

### COOKIES BY THE DOZEN

*Assorted large cookies*

ICE COLD MILK

*2%, chocolate, & skim*

\$25.00 per dozen

## Sunset

### MEDITERRANEAN PLATE

*Toasted pita , hummus, assorted olives, sundried tomatoes, & pepperoncini*

### CRUDITE PLATTER

*Assorted vegetables & ranch dressing*

\$12.00 per person

## Take a Dip Dive

*Choice of two:*

BUFFALO CHICKEN DIP

CRAB DIP

SPINACH & ARTICHOKE DIP

ASSORTED DIPPERS

*Carrots, celery, crackers & toasted pita*

\$15.00 per person

## Beverage Breaks

ALL DAY COFFEE | 8 HOUR SERVICE

*Includes regular & decaffeinated coffee, hot tea & water*

\$12.00 per person

HALF DAY COFFEE | 4 HOUR SERVICE

*Includes regular & decaffeinated coffee, hot tea & water*

\$6.00 per person

ASSORTED SODAS & BOTTLED WATER

\$3.00 each

INFUSED WATER

*Cucumber mint, lemon-lime, orange or seasonal berries*

\$5.00 per gallon

# Hors d'oeuvre SELECTIONS

Everything is priced per 50 pieces, unless otherwise noted. Service is for 1.5 hours or while supplies last.  
Cannot be purchased alone. Must be added to one of the dinner menus on the following pages or ask about our cocktail party package.

## Displays & Platters

Each platter serves 50 people

### ANTIPASTO PLATTER

Selection of Italian meats, grilled & sun-dried vegetables, imported olives & mushrooms

\$225.00

### BRUSCHETTA

Diced tomato, fresh diced basil, garlic & olive oil  
Served on sliced baguette

\$200.00

### BUFFALO CHICKEN DIP

Shredded grilled chicken in a spicy creamy buffalo cheese dip  
Baguette slices

\$200.00

### CHARCUTERIE BOARD

Chef's choice of seasonal sliced meats, gourmet cheeses, fresh fruits, olives & mixed nuts

Served with spreads & crackers

\$225.00

### FRESH CUT & WHOLE FRUIT

Assorted melons, berries, grapes, & other seasonal fruits

\$150.00

### MEDITERRANEAN VEGETABLES

Asparagus, zucchini, yellow squash, onion, Portobello mushroom, & assorted peppers  
Drizzled with balsamic vinaigrette dressing

\$200.00

### TRIO HUMUS PLATTER

Traditional, garlic & roasted red pepper humus  
Grilled pita wedges, tortilla chips, & fresh vegetables

\$150.00

## Passed Hors d'oeuvres

### CRAB STUFFED MUSHROOMS

\$250.00

### FIRECRACKER WINGS

\$175.00

### FRANKS IN A BLANKET

\$150.00

### FRIED PORK WONTON WITH CHILI LIME SAUCE

\$130.00

### JUMBO SHRIMP COCKTAIL

\$300.00

### MINI CHEESESTEAKS (CHICKEN OR BEEF)

\$250.00

### MINI BEEF SLIDERS WITH KETCHUP

\$225.00

### MINIATURE CRAB CAKES

\$225.00

### RASBERRY & BRIE CROSTINI

\$175.00

### SCALLOPS WRAPPED IN BACON

\$250.00

### SESAME CHICKEN SKEWERS

\$150.00

### SPANAKOPITA—SPINACH & FETA

\$165.00

### SWEDISH OR BBQ MEATBALLS

\$150.00

### TEMPURA SHRIMP WITH PINEAPPLE SAUCE

\$160.00

### THAI SPRING ROLLS

\$190.00

### TOMATO MOZZARELLA SKEWERS

\$125.00

\*All food and beverage purchases subject to 21% service charge and 6% Pa sales tax.



# Dinner STATIONS

*All stations are 1.5 hours of service and serve a minimum of 25 people, unless otherwise noted.*

## Stations

*Cannot be purchased alone.*

*Must be added to one of the dinner menus on the following pages or ask about our cocktail party package.*

### GOURMET FRENCH FRY STATION

*House-cut French fries & sweet potato fries*

*Served with ketchup, roasted garlic and herb aioli, ranch, bacon bits & chorizo*

\$12.00 per person

### GRILLED CHEESE & TOMATO SOUP STATION

*Melted American or cheddar cheese on white bread*

*Served with cup of tomato soup*

\$10.00 per person

### MARTINI GLASS MASHED POTATO BAR STATION

*Mashed potatoes served in a martini glass*

*Toppings: Shredded cheese, sour cream, scallions, & bacon*

\$10.00 per person

### PASTA STATION

*Penne & fettucine pasta*

*Served with alfredo & marinara sauce*

*Toppings: tomatoes, onions, peppers, mushroom, & parmesan cheese*

\$15.00 per person

Add Chicken, Italian Sausage & Shrimp to Pasta Station

\$5.00 per person

## Carving Stations

### ROASTED HAM

*Served in a pineapple glaze*

### ROASTED TURKEY

*Served in a honey-Dijon glaze*

\$20.00 per person

### ROASTED PORK LOIN

*Served in a natural jus & cranberry chutney*

\$18.00 per person

### SLOW COOKED PRIME RIB

*Served in a natural jus & horseradish cream*

\$22.00 per person

### ATTENDANT FEE

\$150.00 per attendant

# Dinner SELECTIONS

*All dinners are 1.5 hours of service and serve a minimum of 25 people, unless otherwise noted.*

## All the Goods

### *Homestyle Buffet*

MIXED GARDEN SALAD

*Served with ranch & balsamic dressings*

*Choice of one bread:*

BISCUITS

CORNBREAD

DINNER ROLLS

*Served with butter*

*Choice of three entrees:*

BAKED ZITI WITH MEATBALLS

BUTTERMILK FRIED CHICKEN

GLAZED HAM WITH PINAPPLE

HOMEMADE MEATLOAF

SLICED TURKEY WITH GRAVY & TRADITIONAL STUFFING

*Choice of one starch:*

MACARONI & CHEESE

MASHED POTATOES

ROASTED POTATOES

WILD RICE

CHEF'S CHOICE OF VEGETABLE

CHEF'S CHOICE OF ASSORTED PIES & CAKES

BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea & accompaniments*

*Iced water*

\$36.00 per person

## Good Evening

### *Traditional Dinner Buffet*

*Choice of two starters:*

CAESAR SALAD

FRESH MOZZARELLA & TOMATO SALAD

*Served with balsamic dressing*

MIXED GARDEN SALAD

*Served with ranch & balsamic dressings*

TOMATO BISQUE

*Choice of three entrees:*

CAPRESE CHICKEN

*Grilled with fresh mozzarella, tomatoes & basil*

CHICKEN MARSALA

*Sautéed chicken breast, topped with a marsala & mushroom sauce*

HONEY-DIJON PORK LOIN

*Oven-roasted & served with a dijonnaise sauce*

OVEN ROASTED NORTH ATLANTIC SALMON

*Served in a garlic herb cream sauce*

SLICED BEEF TENDERLOIN

*Served in a cracked black pepper demi-glaze*

STUFFED FLOUNDER

*Stuffed with a crab meat stuffing and served in a lemon butter cream sauce*

SEASONAL VEGETABLES

CHEF'S SELECTION OF STARCH

ASSORTED SPECIALTY DESSERTS

BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea & accompaniments*

*Iced water*

\$43.00 per person

# Dinner SELECTIONS

All dinners are 1.5 hours of service and serve a minimum of 25 people, unless otherwise noted.

## La Cena

### Italian Buffet

CAESAR SALAD

FRESH GARLIC BREAD

*Choice of three entrees:*

BAKED ZITI WITH MEATBALLS

CAPRESE CHICKEN

CHICKEN PARMESAN

CHICKEN PICATTA

GRILLED ITALIAN SAUSAGE & PEPPERS

PENNE CHICKEN ALFREDO

STUFFED SHELLS

VEGETARIAN PASTA PRIMAVERA

*Choice of two desserts:*

TIRAMISU

CREAM PUFFS

CANNOLIS

BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea & accompaniments*

*Iced water*

\$36.00 per person

## La Fiesta!

### Spanish Buffet

*Choice of two starters:*

CHICKEN TORTILLA SOUP

MINI FRIED CHICKEN TACOS

*Served with sour cream & guacamole*

ROASTED CORN & BLACK BEAN SALSA

*Served with tortilla chips*

QUESO DIP

*Served with tortilla chips & salsa*

*Choice of two entrees:*

CHICKEN & CHEESE ENCHILADAS

CHIPOTLE GRILLED CHICKEN BREAST

*Served with fresh Pico de Gallo & sour cream*

MAKE YOUR OWN BEEF OR CHICKEN FAJITAS OR TACOS

*Served with assorted toppings*

SHREDDED MEXICAN PORK

*Served in a spicy tomato sauce*

*Sides:*

REFRIED BEANS

SPANISH RICE

*Desserts:*

CINNAMON CHURROS

LEMON TRES LECHE CAKE

BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea & accompaniments*

*Iced water*

\$36.00 per person

## Ungrillievable Evening

### BBQ Buffet

*Choice of three salads:*

CAESAR SALAD

COLE SLAW

MACARONI SALAD

MIXED GARDEN SALAD

*Served with ranch & balsamic dressings*

POTATO SALAD

*Choice of two meats:*

BBQ BEEF BRISKET

BBQ GLAZED SALMON FILET

BBQ GRILLED CHICKEN

COCA-COLA BBQ BABY BACK RIBS

BBQ PULLED PORK

*Choice of three sides:*

BAKED BEANS

CORN ON THE COB

MACARONI & CHEESE

MASHED POTATOES

ROASTED POTATOES

SEASONAL VEGETABLES

CHEF'S CHOICE OF ASSORTED PIES & CAKES

BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea & accompaniments*

*Iced water*

\$41.00 per person



# Dinner SELECTIONS

*All dinners are 1.5 hours of service and serve a minimum of 25 people, unless otherwise noted.*

## All the Riches Baby

### Plated Dinner

#### TIER ONE:

*Choice of up to two entrees and a vegetarian option. Includes the chicken, pasta, pork, & vegetarian options*

\$38.00 per person

#### TIER TWO:

*Choice of up to three entrees and a vegetarian option. Includes all options from tier one, plus one entrée of beef, crab, ribeye, or salmon*

\$45.00 per person

*\*All plated dinners are served with house salad, rolls and butter, chef's choice of starch, seasonal vegetables, & dessert.*

#### BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea & accompaniments  
Iced water*

## Tier One

#### Chicken:

BALSAMIC ROASTED CHICKEN

CHICKEN ROMANO

*Served with a lemon-herb sauce*

ROASTED CHICKEN

*Served with a tomato-herb salsa*

STUFFED CHICKEN

*Stuffed with traditional stuffing & served with gravy*

#### Pasta:

BAKED ZITI WITH MEATBALLS

CHICKEN PENNE

*Served in a vodka blush sauce*

FETTUCINE ALFREDO

*Served with chicken or shrimp*

#### Pork:

ROASTED PORK TENDERLOIN

*Served in choice of chili-garlic glaze or Jamaican jerk spice with pineapple salsa*

#### Vegetarian:

MEDITERRANEAN RIGATONI

*Tossed with garlic olive oil, sun-dried tomatoes, Kalamata olives, roasted red peppers & feta*

SPINACH & CHEESE RAVIOLI

*Served in a roasted tomato blush sauce*

STUFFED BELL PEPPER

*Filled with cous-cous, roasted vegetables, & a red pepper coulis*

TOFU & VEGETABLE STIR-FRY

*Tossed in General Tso sauce & sprinkled with sesame seeds*

## Tier Two

BEEF TENDERLOIN FILET

*Served in a marsala wine & mushroom demi-glaze*

CRAB CAKE

*Served in (choice of one) chipotle aioli or mango and sweet chili sauce*

GRILLED RIB EYE STEAK

*Served with (choice of one) caramelized onions and mushrooms or garlic-rosemary*

OVEN-ROASTED SALMON

*Served in (choice of one) balsamic-honey glaze or sweet chili-soy glaze*

## Kid SELECTIONS

*All meals are 1.5 hours of service and serve a minimum of 25 people, unless otherwise noted.*

### You're Killin' Me ,Smalls

#### *Kids Buffet*

*(Available for events where 80% of attendees are 17 & under)*

*Choice of one salad:*

CAESAR SALAD

MIXED GARDEN SALAD

*Served with ranch & balsamic dressings*

*Choice of three entrees:*

BAKED PENNE WITH MEATBALLS

*Served in a marinara sauce*

CHICKEN ALFREDO

*Fettucine noodles in an alfredo sauce*

CHICKEN FINGERS

CHEESEBURGERS\*

HOTDOGS\*

*\*Served with assortment of toppings & condiments*

*Choice of two sides:*

FRENCH FRIES

GARLIC BREAD

MACARONI & CHEESE

MASHED POTATOES

SEASONAL VEGETABLES

*Desserts:*

BROWNIES

COOKIES

BEVERAGE SERVICE

*Assorted sodas, lemonade & iced water*

\$28.00 per person

### Kid Plated Options

*Kid options to be added to any adult lunch or dinner buffet or plated menu for kids 11 & under*

CHEESEBURGER & FRENCH FRIES

CHICKEN FINGERS & FRENCH FRIES

MACARONI & CHEESE

*All kid-friendly plated menu options are served with house salad and vanilla ice cream.*

\$15.00 per person

# Beverage SELECTIONS

*All bar service is for a maximum of 4 hours, unless otherwise noted.*

## Package Bars

*Fully stocked bar featuring premium or top shelf liquors, domestic and imported beers, full selection of house wines, soda, juice, & bottled water*

### PREMIUM BRANDS

*Includes: Bacardi Silver, Bombay, Captain Morgan, Jack Daniels, Jim Beam, Dewar's White Label, & Smirnoff*

First hour \$23.00 per person—each additional hour \$8.00 per person

### TOP-SHELF BRANDS

*Includes: 1800 Silver Tequila, Bacardi Silver, Captain Morgan, Crown Royal, Johnny Walker Black, Kettle One, Makers Mark, & Tanqueray*

First hour \$26.00 per person—each additional hour \$10.00 per person

## Beer & Wine

*Includes: domestic & house brands*

First hour \$18.00 per person—each additional hour \$9.00 per person

## Toasts

CHAMPAGNE

\$7.00 per glass

SPARKLING CIDER

\$5.00 per glass

## Cash & Consumption

PREMIUM MIXED DRINKS

\$8.00 per glass

TOP SHELF MIXED DRINKS

\$10.00 per glass

MARTINIS/UP DRINK

\$11.00 per glass

DOMESTIC BOTTLED BEER

\$6.00 per bottle

IMPORTED BOTTLED BEER

\$7.00 per bottle

WINE

\$9.00 per glass

SOFT DRINKS, BOTTLED WATER & JUICES

\$3.00 per drink

*\*All food and beverage purchases subject to 21% service charge and 6% Pa sales tax.*