



Our Menus

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|------------------------|----------------------------|
| 1 Served Breakfast | 9/10 Dinner Buffet |
| 2 Breakfast Buffet | 11 Hors d'Oeuvres Displays |
| 3 Served Lunch | 12 Passed Hors d'Oeuvres |
| 4 Lunch Buffet | 13/14 Food Stations |
| 5 Classic Lunch Buffet | 15 Breakouts |
| 6 Picnic Buffet | 16 Beverages |
| 7/8/9 Served Dinner | |

SERVED BREAKFAST

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
All Meals Include a Station of Citrus Infused Water, Regular, Decaf Coffee with Flavored Creamers, Tea Box Selections & Orange Juice

ALL AMERICAN

Scrambled Eggs, Bacon, Potato & Cheddar
Casserole Biscuit, Orange Marmalade
Fresh Cut Fruit & Berries
\$17

SIMPLE START

Scrambled Eggs, Home Fries, Biscuit, Preserves
Fresh Cut Fruit & Berries
\$14

BREAKFAST SANDWICH

Served with Home Fries, Fresh Fruit & Berries
\$15

RISE & SHINE | Hickory Smoked Bacon, Fried -or- Scrambled Egg, American Cheese, English Muffin

The Local | Tavern Ham, Fried -or- Scrambled Egg, Swiss, Flaky Croissant

QUICHES

Served with Home Fries, Fresh Fruit & Berries
\$19

MUSHROOMS | Wild Mushroom Blend, Baby Spinach, Provolone, Spanish Onion, Plum Tomato 

LORRAINE | Crisp Bacon, Caramelized Onions, Swiss Cheese

CAPRESE | Vine Ripened Tomato, Fresh Basil, Fresh Mozzarella, Balsamic Drizzle 

WESTERN | Tavern Ham, Sweet Bell Pepper, Red Onion, Cheddar Jack Blend

CALIFORNIA | Spinach, Artichoke Hearts, Fire Roasted Tomato, Fontina 

*Add Bacon, Sausage -or- Turkey Bacon to any Quiche for \$2

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

BREAKFAST BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
All Meals Include a Station of Citrus Infused Water, Regular & Decaf Coffee with Flavored Creamers, Tea Box Selections & Orange Juice

BAKER'S CHOICE

House-made Assorted Savory & Sweet Breakfast Pastries
Muffins, Fresh Cut Fruit & Berries
Vanilla Yogurt, Granola Crunch
\$16

CREATE YOUR OWN

EGGS

Scrambled Eggs
Garden Vegetable Scramble with Cheese
Western Strata | Peppers, Onions, Ham, Cheddar
Traditional Eggs Benedict (\$2 Upgrade)

POTATOES

Home Fried Potatoes
Western Style Potatoes
Potato & Cheddar Casserole
Chorizo Hash
Cheddar Baked Grits
Maple Pecan Baked Grits

GRAINS

Vanilla Cinnamon French Toast Bake
Belgium Waffles with Fruit Compote
House-made Assorted Savory & Sweet Breakfast Pastries
Cinnamon & Cranberry Baked Oatmeal

MEATS

Grilled Country Sausage Links
Chicken Sausage
Applewood Smoked Bacon
Sausage Gravy with Buttermilk Biscuits
Applewood Smoked Ham

FRUITS

Fresh Cut Fruit & Berries
Whole Fruit
Granola & Yogurt with Berries

CHOOSE FOUR | \$20
CHOOSE FIVE | \$23
*SELECTION IS LIMITED TO
ONE ITEM PER CATEGORY

OPTIONAL ADD ON: CHEF ATTENDED OMELET STATION

Pricing is based on selection of create your own breakfast
CHEF ATTENDED STATIONS INCLUDE A \$50 PER HOUR PER ATTENDANT

Omelets are Made to Order with the Following Ingredients:

Applewood Smoked Bacon, Ham, Mushrooms,
Broccoli, Bell Peppers, Onions, Tomatoes,
Cheddar Cheese, Swiss Cheese

\$8 per person
*Egg Whites Available

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

SERVED LUNCH

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
All Meals Include Iced Tea or Lemonade, Water & Assorted Cookies | Menu Available Until 2pm

WRAPS

Choice of One Wrap | All Served on Grilled Flour Tortilla Wrap with House-Made Potato Chips \$18

CLASSIC CLUB | Ham, Turkey, Bacon, American Cheese, Lettuce, Tomato, Mayo

VEGETABLE | Spinach, Tomato, Broccoli, Onion, Bell Pepper, Hummus, Mozzarella



GOURMET CHICKEN SALAD | House Made Chicken Salad, Lettuce, Tomato

Chicken Salad Contains: Grapes, Pecans

SALADS

Fresh Rolls & Butter | Add Chicken \$4 | Salmon \$9 | Shrimp \$7

CAESAR | Romaine, Radicchio, Parmesan, House-Made Croutons, Creamy Caesar Dressing \$13

COBB SALAD | Romaine & Iceberg Lettuce, Bacon, Avocado, Hard Boiled Egg, Bleu Cheese Crumbles, Tomatoes, Balsamic Vinaigrette \$20

WEDGE SALAD | Classic Wedge Salad with Bacon, Crumbled Bleu Cheese, Diced Tomato, Bleu Cheese Dressing \$23

Seasonal Salads

SUMMER BERRY | Baby Lettuce, Strawberries, Sliced Almonds, Blueberries, Goat Cheese, Raspberry Vinaigrette \$19

APPLE HARVEST | Mixed Greens, Sliced Apple, Smoked Cheddar, Walnuts, Dried Cranberries, Honey Vinaigrette \$16

Seasonal Salads Contain Nuts

SOUP & SANDWICH

Soup of the Day & Choice of One Sandwich with House-Made Potato Chips \$17

HAM & CHEESE | Applewood Smoked Ham, Cheddar, Tomato, Lettuce, Honey Mustard, Pretzel Roll

TUSCAN CHICKEN | Grilled Chicken, Pesto Parmesan Aioli, Greens, Roasted Tomato, Fresh Mozzarella, Toasted Ciabatta

BLACK ANGUS HERO | Roast Beef, Greens, Grilled Red Onion, Boursin, Horseradish, Steak Roll

ENTREES

Fresh Rolls & Butter | Add Side House -or- Caesar Salad \$6

GARDEN LUNCH | Quiche Lorraine (Crisp Bacon, Caramelized Onions, Swiss Cheese), Broccoli Salad, Fruit Salad \$19

PARMESAN CRUSTED CHICKEN | Chicken Breast, Herbed Parmesan Breadcrumbs, Cavatappi, Vodka Cream \$19

CHICKEN JARDINIÈRE | Sautéed Chicken Breast, Matchstick Vegetables, Brown Butter Sauce, Linguini, Herbs \$19

MOM'S BLUE PLATE | House Made Meatloaf, Frizzled Onions, Rich Demi, Rustic Potato Mash, Buttered Peas \$21

BROILED HADDOCK | Herb Butter, Rice Pilaf, French Cut Green Beans \$20

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

LUNCH BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
All Meals Include Iced Tea or Lemonade & Water | Menu Pricing Available Until 2PM

MEDITERRANEAN

Chicken Picatta | Lemon Caper, Rice Pilaf, Grilled Asparagus
Greek Salad | Mixed Greens, Kalamata Olives, Cucumbers, Green Peppers
Feta, Pepperoncini, Greek Dressing & Bread Sticks
\$23

BAKED POTATO BAR

Baked Russet Potatoes, Broccoli, Cheddar, Bacon, Chives, Sour Cream, Butter
Chef's Soup of the Day, Sliced Grilled Chicken Breast, Caesar Salad
Freshly Baked Rolls
\$19

ITALIAN

Traditional Caesar Salad
Roasted Vegetable Medley with Italian Herbs & EVOO
Herb Parmesan Encrusted Chicken | Cavatappi Pasta, Vodka Cream
Meat Lasagna -or -Vegetable Lasagna Roll
Breadsticks
One Entree \$22
Both Entrees \$25

BISTRO BOARD DISPLAY

Bistro Beef Tender, Roast Turkey Breast, Portobello Mushrooms, Caramelized Onions
Roasted Tomatoes, Grilled Asparagus, Fresh Mozzarella
Horseradish Cream, Spicy Dijon, Herb Butter, Cranberry Mayo
House-made Gourmet Chips, Freshly Baked Artisan Rolls
\$26

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

CLASSIC LUNCH BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
All Meals Include Iced Tea or Lemonade, Water & Assorted Cookies | Menu Available Until 2PM

WRAPS OR SANDWICH OPTIONS

Choice of Three Wraps -or- Sandwiches | Includes House Made Chips | One Additional Accompaniment \$21 | Two Accompaniments \$24

TUSCAN CHICKEN | Grilled Chicken, Pesto Parmesan Aioli, Fresh Mozzarella, Greens, Roasted Tomato, Toasted Ciabatta

GOURMET CHICKEN SALAD | House Made Chicken Salad, Lettuce, Tomato, Croissant

Chicken Salad Contains: Grapes, Pecans

SHRIMP SALAD | Shrimp, Celery, Old Bay Mayo, Leaf Lettuce, Croissant

TUNA SALAD WRAP | Tuna Salad, Lettuce, Tomato, Pickle, Grilled Flour Tortilla

CLUB WRAP | Tavern Ham, Roasted Turkey Breast, Bacon, American Cheese, Lettuce, Tomato, Mayo, Grilled Tortilla Wrap

HAM & CHEESE | Applewood Smoked Ham, Cheddar, Lettuce, Tomato, Honey Mustard, Pretzel Roll

ITALIAN | Ham, Pepperoni, Red Onions, Italian Cheese, Lettuce, Tomato, Italian Vinaigrette, Ciabatta

VEGETABLE HUMMUS | Hummus, Spinach, Tomato, Broccoli, Onions, Bell Peppers, Mozzarella, Herb Wrap



BLACK ANGUS HERO | Rare Roast Beef, Greens, Grilled Red Onions, Boursin, Horseradish Side, Steak Roll



ACCOMPANIMENTS

Chef's Soup of the Day, Fresh Fruit Salad, Broccoli Salad, Grilled Seasonal Vegetables

Penne Pasta Salad, Creamy Cole Slaw, Classic Caesar Salad

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

PICNIC BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
Picnic Menus Include Iced Tea, Lemonade

BACKYARD PICNIC

Tavern Ham, Roast Turkey Breast, Tuna Salad
Swiss, Cheddar, Lettuce, Tomato, Onion
Mayo, Mustard
Assorted Fresh Breads
Deviled Eggs, Broccoli Salad, House Made Potato Chips
Watermelon & Assorted Cookies
\$19

CREATE YOUR OWN CLASSIC COOKOUT

\$27 PER PERSON
ADDITIONAL MAIN \$5 | ADDITIONAL SIDE \$4

MAINS

CHOOSE TWO

100% Beef Burgers
Impossible Burger 
Pulled Pork
Bone-In BBQ Chicken
Shaved Pit Beef
Jumbo Hot Dogs
Sweet Italian Sausages
Beer Bratwurst

SIDES

CHOOSE THREE

Macaroni Salad
Pasta Salad
Broccoli Salad
Cole Slaw
Caesar Salad
Red Skin Potato Salad
House Made Potato
Chips Farmer's Garden
Salad Grilled Vegetable
Salad

DESSERT

CHOOSE ONE

Fresh Baked Country Pies
Assorted Cookies
Strawberry Shortcake
Assorted Dessert Bars
Pineapple Upside- Down Cake
Peach Cobbler

Accompaniments

Ketchup, Mustard, Mayo, Relish, BBQ Sauce
Lettuce, Tomato, Onions, Pickles
Assorted Cheeses
Assorted Rolls

Accompaniments based on mains choice

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

SERVED DINNER

Pricing is based upon a One Hour Service Time | 25 Guest Minimum

All Entrée Selections Include Salad, Freshly Baked Rolls, One Vegetable, One Starch, One Dessert Selection, Regular, Decaf Coffee & Hot Tea Service
Surcharge Applied For More than One Entree

POULTRY

OVEN ROASTED TURKEY BREAST | Apple Bacon Dressing, Cider Glaze -or- Traditional Filling stuffing & Gravy \$28

RUSTIC STUFFED CHICKEN | Peasant Bread, Yellow Onion, Parsley, Sage, Natural Pan Jus \$31

PARMESAN CRUSTED CHICKEN | Herbed Breadcrumbs, Vodka Cream, Parmesan \$31

CHICKEN CORDON BLEU | Swiss Cheese, Applewood Smoked Ham, Herbed Breadcrumbs, Mornay \$31

BEEF

HOUSE MEATLOAF | Frizzled Onion Straws, Rich Gravy \$28

HERB CRUSTED BEEF TOP ROUND | Traditional Filling, Natural Demi \$31

CHOCOLATE PORTER BRAISED BEEF MEDALLIONS | Rich Porter Jus \$36

ROASTED PRIME RIB OF BEEF | Au Jus, Horseradish Cream \$46

FISH

PARMESAN PANKO CRUSTED FILLET OF HADDOCK | Lemon Beurre Blanc \$31

SEARED ATLANTIC SALMON | Bourbon Glazed \$35

HOUSEMADE CRAB CAKE | Old Bay Aioli \$Market

FILLET OF FLOUNDER | Topped with Shrimp and Crab in a Garlic Herb Cream Sauce \$36

VEGETERIAN & VEGAN

CHEESE TORTELLINI | Grilled Seasonal Vegetables, House Alfredo, Shaved Parmesan, Herbed Breadcrumbs \$26



VEGETABLE LASAGNA ROLL | Spinach, Broccoli, Carrots, Ricotta, Red Bell Pepper Marinara \$24



STUFFED PEPPER -or- PORTOBELLA | Roasted Vegetables, Black Bean Quinoa, Charred Green & Yellow Squash Ribbons,

Tomato Fennel Sauce \$26



Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

SERVED DINNER

Pricing is based upon a One Hour Service Time| 25 Guest Minimum

All Entrée Selections Include Salad, Freshly Baked Rolls, One Vegetable, One Starch, One Dessert Selection, Regular, Decaf Coffee & Hot Tea Service
Surcharge Applied for More than One Entree

DUAL PLATES

CHICKEN CHESAPEAKE | Grilled Chicken Breast, Topped with Lump Crab Meat & White Cheddar Ale Sauce \$40

BISTRO TENDER MEDALLIONS & STUFFED SHRIMP | Beef Medallions, Peppercorn Demi, Two Crab Stuffed Fantail Shrimp in Puff Pastry
Seafood Cream Drizzle \$46

TENDERLOIN OSCAR | Petite Filet, Lump Crab, Asparagus, Bearnaise \$53

DESSERT

Additional Upgrade Selection: Add Second Choice for \$2

CAKE

Chocolate Peanut Butter
Strawberry Shortcake
Triple Chocolate with Raspberry Sauce
Red Velvet with Cream Cheese
Black Forest
New York Cheesecake with Raspberry Coulis

CREME BRULEE

Vanilla Bean
Caramel Sea Salt

PIE

Apple Crumb
Chocolate Mousse
Pumpkin

HOUSE FAVORITE

Tiramisu
Add \$3

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

SERVED OR BUFFET DINNER

Pricing is based upon a One Hour Service Time | 25 Guest Minimum

All Entrée Selections Include Salad, Freshly Baked Rolls, One Vegetable, One Starch, One Dessert Selection, Regular, Decaf Coffee & Hot Tea Service

SALAD

FARMER'S GARDEN | Mixed Greens, Carrot, Scallion, Garden Tomato, Cucumber, Croutons, Balsamic Vinaigrette

FARMER'S CAESAR | Romaine Lettuce, Radicchio, House-Made Croutons, Shaved Parmesan, Creamy Caesar Dressing

GORGONZOLA PEAR | Mixed Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette

Seasonal Salads

SUMMER BERRY | Mixed Greens, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Raspberry Vinaigrette (Seasonal)

APPLE HARVEST | Mixed Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries, Honey Vinaigrette

Seasonal Salads Contain Nuts

VEGETABLE

BROCCOLI FLORETS | Julienne Roasted Red Pepper

ROASTED SWEET CORN | Poblano & Bell Pepper Blend, Sweet Onions

SAUTEED VEGETABLE MEDLEY | Zucchini, Yellow Squash, Carrots, Bell Peppers

CRISPY BRUSSELS SPROUTS | Bacon, Onions, Balsamic Glaze

GRILLED ASPARAGUS SPEARS | Parmesan, Garlic Oil

GREEN BEANS | Shallots

STARCH

RUSTIC POTATO MASH

OVEN ROASTED POTATOES

SCALLOPED POTATOES

WHITE CHEDDAR MAC & CHEESE

BUTTERED HERBED PENNE PASTA

WILD RICE PILAF

PARMESAN BLACK PEPPER RISOTTO

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

BUFFET DINNER

Pricing is based upon a 1.5 hour Service Time | 25 Guest Minimum
All Buffets include Two Entrees Selections (add a third for \$6.00 per guest), Freshly Baked Rolls
A Salad, one Starch and one Vegetable selection and one Dessert Selection
Regular, Decaf Coffee and Hot Tea Service

WHITE ROSE

CHEF CARVED ROASTED PRIME RIB OF BEEF – Au Jus & Horseradish Cream
CLASSIC CHICKEN OSCAR – Lump Crab, Asparagus, Hollandaise
HOUSE MADE CRAB CAKES – Classic English Tartar Sauce
OVEN ROASTED STRIP LOIN – Porter Braised Onions & Mushrooms
GRILLED SALMON FILLET – EVOO, Bourbon Fruit Glaze
HERB CRUSTED BISTRO MEDALLIONS – Peppercorn, Demi Glaze
\$57

ROYALTY

CHOCOLATE PORTER BRAISED BEEF – Rich Porter Jus
HERB CRUSTED TOP ROUND OF BEEF – Au Jus
ATLANTIC SALMON – Bourbon Glaze
PARMESAN CRUSTED FILLET OF HADDOCK – Lemon Butter
PRIME PORK LOIN – Apple Cider Marinade, Port Demi
APPLEWOOD SMOKED HAM – Sun Dried Cherry Glaze
CHICKEN CORDON BLEU – Swiss, Applewood Smoked Ham, Mornay
CHICKEN MARSALA – Mushrooms, Onions, Marsala
HOUSE MEATLOAF – Frizzled Onion Straws, Rich Demi Glaze
ROASTED TURKEY BREAST – Apple Bacon Stuffing, Cidar Pan Gravy
\$45

RED ROSE

TRADITIONAL MEAT LASAGNA – Four Cheese, Bolognese Sauce
CHEESE TORTELLINI – Grilled Seasonal Vegetables, Parmesan, Alfredo
PAN SEARED CHICKEN PICATTA – Lemon Caper
CHICKEN PARMESAN – Herbed Breadcrumbs, Vodka Cream, Parmesan
GRILLED CHICKEN BRUSCHETTA – Tomato, Mozzarella, Balsamic Glaze
HERB ROASTED PORK LOIN – Grated Pecorino Cheese, Chianti Wine Sauce
BRAISED SIRLOIN TIPS – Pearl Onions, Mushroom, Cabernet Demi
\$39

DESSERT

LEMON SORBET
APPLE CRISP
CARROT CAKE
VANILLA CRÈME BRULEE
BLUEBERRY & PEACH COBBLER
CHOCOLATE LAYER CAKE
PINEAPPLE UPSIDE DOWN CAKE

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

HORS D'OEUVRES DISPLAYS

Pricing is based upon a 1 Hour Service Time, prior to Served Dinner -or- Dinner Buffet Selection | 25 Guest Minimum

MEATBALLS

Swedish, Italian Red Sauce, Bourbon
\$9

GARDEN BAR

Carrots, Celery, Grape Tomatoes, Red Pepper, Broccoli, Radish, Blanched Green Asparagus,
Cucumbers, Cauliflower
Green Goddess & Peppercorn Ranch Dippers
\$9

CHARCUTERIE

Cured Meats, Market Cheeses, Dijon, Preserves, Wildflower Honey
Mixed Olives, Gerkens, Pepperoncini Peppers
Hummus with Smoked Paprika & Olive Oil, Black Olive Tapenade
Flatbreads, Baguette, Crackers
Garnished with Berries & Grapes
\$16

CROSTINI BAR

CHOOSE THREE:
Rosted Red Pepper Hummus
Warm Spinach & Artichoke
Tomato Mozzarella Bruschetta
Roasted Vegetables
Warm Crab & Cheddar Bake Add \$2
Crab Bruschetta Add \$2
Focaccia, Parmesan Pita, Carrot, Celery, Red Pepper, Cucumber
Assorted Crostini
\$12

FARMSTAND

Strawberry, Pineapple, Watermelon, Grape Clusters, Melon, Honey Yogurt
Dipper Domestic & Imported Market Cheeses
Dijon, Preserves
Assorted Crackers
\$11.50

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

PASSED HORS D'OEUVRES

Pricing is based upon a One Hour Service time prior to Dinner Selection | 25 Guest Minimum
Choose One Option from Each Tier | \$15 per person
Choose Two Options from Each Tier | \$22 per person

TIER ONE

- Baked Brie Bite with Raspberry Coulis
- Crispy Cheese Ravioli with Marinara Dipper
- Caprese Skewer with Balsamic Reduction
- Italian Sausage Stuffed Mushroom Cap
- Bacon Wrapped BBQ Shrimp
- Tempura Green Bean with Thai Chili Sauce
- Brussels, Bacon, Ricotta Toast
- Mac & Cheese Bites with Blackberry Jalapeno Jam

TIER TWO

- Steak Crostini, Brown Sugar & Chili Bistro Tender, Horseradish Cream
- Buttermilk Chicken & Waffle with Honey Drizzle
- Pretzel Crusted Chicken with Lager Cheddar
- Smoked Salmon & Cucumber Round with Flat Leaf Parsley
- Pear & Brie En Phyllo with Maple Drizzle
- Candied Bacon Rasher, Brown Sugar, Five Spice
- Pork Dumpling with Ponzu Sauce
- Cheesesteak Egg Roll with Spicy Ketchup

TIER THREE

- Mini Beef Wellington with Horseradish Cream Seared Sea
- Scallop Crostini with Gremolata Crab Stuffed Mushroom Cap
- Mini Crab Cake with Old Bay Aioli
- Tempura Chicken with Piña Colada Dipper
- Crab Bruschetta Crostini
- Chilled Watermelon Gazpacho
- Chilled Strawberry & Basil Gazpacho

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

FOOD STATIONS

Pricing is based upon a 1.5 Hour Service Time | Minimum of Three Stations | 50 Guest Minimum
CHEF ATTENDED STATIONS INCLUDE A \$50 PER HOUR PER ATTENDANT

CARVING BOARD DISPLAY

CHOOSE TWO MEATS:

Cracked Pepper Bistro Tenderloin, Herb Roasted Turkey Breast, Applewood Smoked Ham, Chili Cider Brined Pork Belly
Roasted Onion, Tomato, Asparagus, Portobello Mushroom, Fresh Mozzarella
Fresh Baked Artisan Rolls

Accompaniments: Horseradish Cream, Chimichurri, Cranberry Mayo, Dijon, Mayo

Accompaniments based on choice of protein

\$18

SLIDERS

CHOOSE TWO:

Old Bay Crispy Cod | Shredded Lettuce, Tartar Sauce

Short Rib | Chipotle BBQ, Sharp Cheddar

Pulled Pork | Grilled Pineapple Onion Jam

Cheese Burger | Ketchup, Mustard, Pickle

Open-Face Fried Chicken & Waffle | Hot Honey Drizzle

Open-Face Grilled Portobello | Caramelized Onions, Roasted Tomatoes, Fresh Mozzarella, Balsamic Drizzle

Crab Cake Sliders | Old Bay Aioli Add \$4

All Served with House Potato Chips, Creamy Cole Slaw

\$13

FIESTA BAR

Slow Roasted Pulled Chicken & Seasoned Ground Beef

Cilantro Lime Rice, Refried Beans, Fresh Tomato Salsa, Guacamole, Roasted Corn Salsa, Shredded Lettuce, Monterey Jack, Queso

Fresh Tortilla Chips, Hard & Soft Tortilla Shells

\$13

PASTA

CHOOSE TWO PASTAS:

Penne, Cavatappi, Four Cheese Ravioli, Gnocchi

CHOOSE TWO SAUCES:

Tomato Basil, House Alfredo, Pesto, Bolognese, Vodka Cream

Garlic Breadsticks

Grated Parmesan Cheese, Olive Oil, Crushed Red Pepper

\$10

MASHED POTATO BAR

Classic Mashed Potatoes & Whipped Sweet Potatoes

ACCOMPANIMENTS: Broccoli, Cheddar, Scallions, Bacon, Sour Cream

Marshmallows, Cinnamon, Candied Pecans, Whipped Butter

\$10

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

FOOD STATIONS

Pricing is based upon a 1.5 Hour Service Time | Minimum of Three Stations | 50 Guest Minimum
CHEF ATTENDED STATIONS INCLUDE A \$50 PER HOUR PER ATTENDANT

STIR FRY

Chicken, Shrimp, Jasmine Rice,
Bell Peppers, Onions, Mushrooms, Bok Choy, Carrots, Broccoli Pork
Pot Stickers | Citrus Ponzu
Fortune Cookies, Take Out Boxes, Chopsticks
\$17

WINGS

CHOOSE ONE:
Fried Crispy Chicken Wings -or- Rotisserie Style
CHOOSE TWO:
Buffalo, Bourbon BBQ, Old Bay, Sweet Chili Thai, Garlic Parmesan, Caribbean Jerk
Carrots, Celery, Ranch, Bleu Cheese Dressing
House Made Chips
\$13

FLATBREAD PIZZA

CHOOSE THREE SPECIALTY FLATBREADS:
Strawberry, Goat Cheese, Arugula
Roasted Peach, Prosciutto, Mozzarella, Honey, Basil
Classic Margherita
Ham, Fig, Apple, Swiss
Pear, Gorgonzola, Walnut, Honey BBQ Chicken, Bacon, Smoked Gouda
Applewood Ham, Pineapple, Bourbon BBQ
Meat Lovers | Sausage, Pepperoni, Bacon
Grilled Artichoke, Parmesan, Oregano
Butternut Squash, Mozzarella, Ricotta
Red Chili Pepperoni Cheese
\$11

DESSERT STATIONS

ICE CREAM SUNDAE

Vanilla Bean Ice Cream
Warm Chocolate Sauce, Caramel, Strawberry Sauce, Chopped
Peanuts, Sprinkles, M&M's, Reese's Pieces, Oreo Cookie
Crumbs, Maraschino Cherries, Whipped Cream
\$10

SWEET INDULGENCE

Mini Cheesecake Bites
Mini Fruit Tarts
Assorted Dessert Bars
White Chocolate with Raspberry Sauce
\$14

CHEF ATTENDED STATIONS INCLUDE A \$50 PER HOUR PER ATTENDANT

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

BREAKOUTS

Pricing is based upon a Thirty Minute Service Time | Includes Regular, Decaf Coffee & Hot Tea Service | 25 Guest Minimum

GET TWISTED

Cinnamon Sugar & Salted Warm Soft Pretzel Bites Warm
Caramel Dipper, Whole Grain Mustard, Cheese Sauce
\$8

GARDEN BAR

Carrots, Celery, Grape Tomatoes, Red Pepper, Broccoli, Radish, Blanched Green Asparagus
Cucumbers, Cauliflower
Green Goddess & Peppercorn Ranch Dippers
\$9

WGY EXPERIENCE

House made Chips
Choose 2 Flavors:
Plain, Salt + Pepper + Parmesan, Old Bay, BBQ, Cajun
Assorted Hershey Candy Bars
Snyder's Pretzels
\$11

FARMSTAND

Strawberry, Pineapple, Watermelon, Grape Clusters, Melon, Honey Yogurt Dipper
Domestic & Imported Market Cheeses
Dijon, Preserves
Assorted Crackers
\$11.50

CROSTINI BAR

CHOOSE THREE:
Rosted Red Pepper Hummus
Warm Spinach & Artichoke
Tomato Mozzarella Bruschetta
Roasted Vegetables
Warm Crab & Cheddar Bake Add \$2
Crab Bruschetta Add \$2
Focaccia, Parmesan Pita, Carrot, Celery, Red Pepper, Cucumber
Crostini
\$12

BREAKOUT BEVERAGES

Freshly Brewed Regular -or- Decaf Coffee, -or- Hot Tea \$31 per Gallon
Chilled Fruit Juices: Orange, Apple, Cranberry, Grapefruit, Pineapple \$28 per Gallon
Refreshing Flavored Water: Cucumber, Lemon Mint \$17 per Gallon
Assorted Soda \$3 per Can
Bottled Water \$3 per Bottle
Freshly Brewed Iced Tea \$21 per Gallon
Lemonade or Fruit Punch \$22 per Gallon

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

BEVERAGES

Bar Service Cannot Exceed 5 Hours

OPEN BAR PACKAGES

25 Guest Minimum

BEER & WINE

Choice of Three Bottled Beers, House Wines, Soda

FIRST HOUR | \$15 per guest
EACH ADDITIONAL HOUR | \$6 per guest

PREMIUM BAR

Includes Premium Bran Liquors, Choice of Three Bottled Beers
House Wines, Assorted Sodas
(Absolut, Tanqueray, Jack Daniels, Jim Beam,
Bacardi, Captain Morgan, Coconut Rum, Jose Cuervo, Dewar's)
Includes Mixers and Liqueurs

FIRST HOUR | \$19 per guest
EACH ADDITIONAL HOUR | \$8 per guest

ULTRA PREMIUM BAR

Includes Ultra-Premium Brand Liquors, Choice of Four Bottled Beers
Select Wines (Red, White, Rose), Assorted Sodas
(Grey Goose, Tito's, Bombay, Hendricks, Bacardi, Coconut Rum,
Camarena, Maker Mark, Jim Beam, Wild Turkey, Crown Royal,
Johnnie Walker Black, Captain Morgan, Disaronno)
Includes Mixers and Liqueurs

FIRST HOUR | \$23 per guest
EACH ADDITIONAL HOUR | \$10 per guest

SODA BAR

2 HOUR EVENT | \$6 per guest

CHAMPAGNE

House Champagne (750ml) | \$35 per bottle J.
Roget (750ml) | \$39 per bottle
Sparkling Grape Juice (750ml) | \$18 per bottle

CONSUMPTION PACKAGES

Available with a Minimum Purchase | \$300
Bartender Fee | \$25 per hour with a minimum of 2 hours
Bar Set Up Fee | \$75

SPIRITS

Premium Brands
\$9 per single drink
\$11 per double drink

Ultra-Premium Brands
\$11 per single drink
\$13 per double drink

WINE

Cabernet Sauvignon, Merlot, Chardonnay, Riesling,
Barefoot Pinot Grigio, Moscato, White Zinfandel
\$8 per drink

BEER

Domestic Bottle | \$5 per drink
Craft & Import Bottles | Market Price

SIGNATURE DRINKS

Signature Drinks can be made from Alcohol and
Mixers included in your drink package.

NON-ALCOHOLIC

Soda | \$3 per drink
Bottled Water | \$2 per drink
Punch by the Gallon | \$20 per gallon
Freshly Brewed Iced Tea by the Gallon | \$20 per gallon
Lemonade by the Gallon | \$20 per gallon
Freshly Brewed Regular -or- Decaf Coffee -or- Hot Tea | \$31 per gallon

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax

CATERING POLICIES

- Pricing and selections are subject to change to meet increased market demands. As an alternative, we reserve the right to make reasonable substitutions if the specified product ordered is unavailable to costly meet your budget or of inferior quality at the time of your event.
- Prices in effect are based on contract agreements.
- To maintain quality control of the food being prepared and served, our policy is that all food served be prepared by our kitchens. Due to food safety standards, no food may be taken from the venue at the conclusion of the event with the exception of cakes.
- In order to facilitate preparation, the guaranteed number of guests attending the event must be confirmed 10 business days prior to the date of your event. This guaranteed number may not be reduced after this confirmation but may increase. Special meals requested by your guests the day of the event, may be prepared given the nature of the request, the product available and with the permission of the contracted client for the event. If our team is able to execute this request on all grounds notated above, the meal will be prepared and added to the remaining balance due.
- Please specify your final requirements for room sets, table arrangement, dance floor, audio visual aids, etc. 30 business days prior to your event. Your sales coordinator will gladly provide assistance in planning your room layout and setup needs.
- Wyndham Garden York final payment is due 10 business days prior to your event. No Events will be executed without confirmation of payments.
- There is a two-hour minimum service time for all bars. Service hours must be consecutive.
- Consumption and hosted bars are subject to a 20% service charge and 6% PA sales tax on the service charge.
- The maximum allowable time for bar service is 5 hours.
- All alcoholic beverage service must conclude no later than 30 minutes prior to the scheduled event conclusion.
- The minimum revenue requirement for all bars is \$300.00. Any shortfall in minimum revenues will be the responsibility of the client.
- In accordance with the Pennsylvania Liquor Control Board policies, alcoholic beverages cannot be brought in from outside sources.
- Wyndham Garden York is bound by all local and state regulations governing the sale, series, and consumption of alcoholic beverages. The sale, service or consumption of alcohol by anyone under 21 years of age is strictly prohibited. The client acknowledges that the service of alcohol is subject to the company's rules and regulations and that the company may, at any time by its sole discretion, suspend or terminate the service of alcohol to any event.
- Wyndham Garden York does not permit the removal of any alcoholic beverages from the licensed premises.
- If alcohol is suspended or terminated for any reason, the company will not be liable for any actual, consequential, incidental, special, or other damages of any kind. The client and their guests agree to cooperate fully with the company's efforts to comply with and enforce all applicable rules, regulations and codes.
- Wyndham Garden York will not be held liable for lost, damaged, or misplaced personal belongings. All personal property brought to the venue will be at the risk of the engager, and the venue will not be liable for any loss or damage to the property for any reason. The venue will not assume any responsibility for property left on the premises for more than two weeks after the conclusion of the event.
- Decorations may not be attached in any way to the building inside or out without prior approval. NO Confetti or Glitter may be used for decoration and its use will result in a clean-up fee.
- Personal items, decorations and props may be delivered no more than one day prior to your event. All items must be labeled and accompanied by an Inventory List upon drop-off to the venue. Alternate arrangements must be discussed and approved in advance by your sales coordinator. You are responsible for picking up all items within one day after the event.
- All outside contracted vendors must remove their product at the conclusion of the event; Wyndham Garden York does not provide storage for outside vendors and is not liable for any loss or damage of product they leave behind.
- Wyndham Garden York has a recommended vendors list to assist our clients with the planning process. However, our clients are permitted in contracting any vendor they desire, with exception of the Catering & Bar/Beverage Service, which is exclusively provided by Wyndham Garden York Catering.
- Each outside vendor must provide their own equipment to perform the necessary functions of their job including labels, extension cords, etcetera or fees may be assessed for the usage of Wyndham Garden's property and labor.
- Wyndham Garden York provides an on-site venue coordinator to oversee the Wyndham Garden York staff in the execution of the event. The Wyndham Garden York coordinator is not a personal wedding planner nor is responsible for managing your outside vendor team/services.