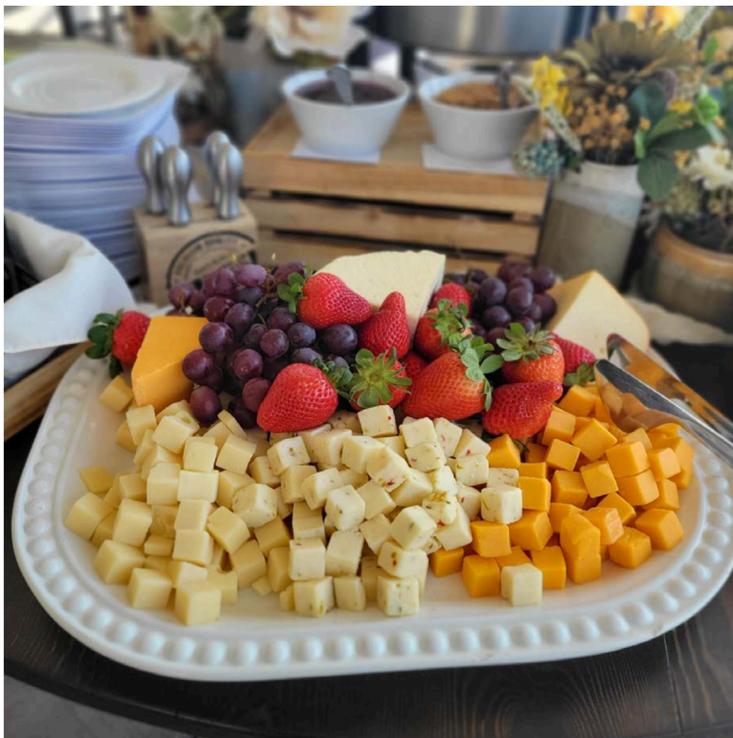




WYNDHAM GARDEN® York

Catering provided by Altland House Hospitality Group



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SERVED BREAKFAST

Pricing is Based Upon a One Hour Service Time | 25 Guest Minimum
All Meals include a Station of Regular & Decaf Coffee with Creamer & Sweeteners & Orange Juice

SIMPLE START

Scrambled Eggs, Home Fries,
Fresh Cut Fruit & Berries,
Buttermilk Biscuits, Preserves
\$16

ALL AMERICAN

Scrambled Eggs, Bacon, Potato & Cheddar Casserole,
Buttermilk Biscuits, Preserves,
Fresh Cut Fruit & Berries
\$18

BREAKFAST SANDWICHES

served with Home Fries, Fresh Cut Fruit \$16

RISE & SHINE | Applewood Smoked Bacon, Fried Egg, American Cheese, English Muffin

OLD TOWN | Tavern Ham, Fried Egg, Swiss Cheese, Flaky Croissant

BELGIAN SUNRISE | Maple Sausage, Fried Egg, Sharp Cheddar Cheese, Belgian Waffle

BREAKFAST BURRITOS

served with Fire Roasted Salsa, Home Fries, Fresh Cut Fruit \$17

COUNTRY SAUSAGE | Scrambled Egg, Country Sausage, Roasted Sweet Peppers, Monterey Jack Cheese, Grilled Flour Tortilla

SPINACH & SWISS | Egg White, Asparagus, Spinach, Mushrooms, Swiss Cheese, Grilled Flour Tortilla

WESTERN | Scrambled Egg, Tavern Ham, Sweet Bell Pepper, Red Onions, Cheddar Jack Cheese, Grilled Flour Tortilla

STRATA-OR-QUICHE

served with Home Fries, Fresh Cut Fruit \$19

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 Cheese

CALIFORNIA | Spinach, Avocado, Swiss Cheese, Tomato

ENHANCED BEVERAGE SELECTIONS

+ \$2 Per Guest

(In Addition to the Included Coffee & Orange Juice)

CITRUS INFUSED WATER
HOT TEA BOX SELECTIONS
CRANBERRY JUICE

Pricing is subject to Venue Rental, 22% Service Charge & 6% PA Sales Tax
The Service Charge is not a gratuity and is retained by the company to support event-related operational costs.

BREAKFAST BUFFET

Pricing is Based Upon a One Hour Service Time | 25 Guest Minimum
All Meals include a Station of Regular & Decaf Coffee with Creamer & Sweeteners & Orange Juice

CONTINENTAL BAKER'S SPREAD

Assorted Freshly Baked Breakfast Pastries & Muffins,
Fresh Cut Fruit & Berries, Vanilla Yogurt with Granola Crunch
\$16

CREATE YOUR OWN

CHOOSE FOUR - \$22 | CHOOSE FIVE - \$26

EGGS

CHOOSE ONE

Scrambled Eggs

Garden Vegetable Scramble with Cheddar Jack Cheese

Egg White Frittata | Spinach, Mushroom, Swiss Cheese

California Strata | Spinach, Avocado, Swiss Cheese, Tomato

Western Strata | Tavern Ham, Sweet Bell Pepper, Red Onion, Cheddar Jack Cheese

Traditional Eggs Benedict + \$3 Per Guest

Chef Attended Omelet Station | Made-to-Order with Premium Ingredients + \$8 Per Guest

MEATS

CHOOSE ONE

Grilled Country Sausage Links

Turkey Bacon

Applewood Smoked Bacon

Cream Chipped Beef over Buttermilk Biscuits

Tavern Ham

BREAKFAST SIDES

CHOOSE TWO OR THREE

Home Fried Potatoes

Western Style Potatoes

Potato & Cheddar Casserole

Hashbrowns

Cheddar Garlic Baked Grits

Maple Pecan Baked Grits

Vanilla Cinnamon French Toast Bake

Blueberry Pancakes with Whipped Cream & Syrup

Belgium Waffles with Fruit Compote

Cinnamon & Cranberry Baked Oatmeal

Baked Peach Oatmeal

Fresh Cut Fruit & Berries

Granola & Vanilla Yogurt with Berries

Pecan Sticky Buns

Chef's Assorted Muffins

ENHANCED BEVERAGE SELECTIONS

+ \$2 Per Guest

(In Addition to the Included Coffee & Orange Juice)

CITRUS INFUSED WATER

HOT TEA BOX SELECTIONS

CRANBERRY JUICE

Pricing is subject to Venue Rental, 22% Service Charge & 6% PA Sales Tax
The Service Charge is not a gratuity and is retained by the company to support event-related operational costs.

SERVED LUNCH

Pricing is Based Upon a One Hour Service Time | 25 Guest Minimum
All Meals include a Station of Iced Tea OR Lemonade | Menu Pricing Available Until 2PM
Upgrade to Station of Iced Tea AND Lemonade for an Additional \$1 Per Guest

WRAPS & SANDWICHES

Choice of One Sandwich | All Served with House-Made Potato Chips

- BAJA CHICKEN | Grilled Chicken, Avocado, White Cheddar Cheese, Lettuce, Onions, Tomato, Chipotle Mayo, Grilled Flour Tortilla \$16
- BLACK ANGUS HERO | Roast Beef, Greens, Caramelized Onions, Horseradish Cream, Steak Roll \$17
- CLASSIC CLUB | Tavern Ham, Turkey, Applewood Smoked Bacon, American Cheese, Lettuce, Tomato, Mayo, Grilled Flour Tortilla \$16
- GOURMET CHICKEN SALAD | House-Made Chicken Salad with Grapes & Pecans, Lettuce, Tomato, Grilled Flour Tortilla \$16
- HAM & CHEESE | Tavern Ham, Cheddar Cheese, Tomato, Lettuce, Honey Mustard, Pretzel Roll \$15
- ITALIAN | Tavern Ham, Pepperoni, Red Onions, Italian Cheese, Lettuce, Tomato, Italian Vinaigrette, Toasted Ciabatta \$16
- ITALIAN BEEF GRINDER | Pulled Braised Beef, Baby Arugula, Tomato, Marinated Vegetable Relish, Roasted Garlic Aioli, Baguette \$17
- SHRIMP SALAD | Gulf Shrimp, Celery, Old Bay Mayo, Lettuce, Croissant \$17
- SUMMER TOMATO | Sliced Tomato, Fresh Mozzarella, Greens, Balsamic, Toasted Ciabatta \$15
- TUNA SALAD WRAP | Tuna Salad, Lettuce, Tomato, Grilled Flour Tortilla \$15
- TURKEY CRANBERRY | Oven-Roasted Turkey Breast, Smoked Cheddar Cheese, Greens, Tomato, Cranberry Mayo, Baguette \$15
- TUSCAN CHICKEN | Grilled Chicken, Pesto Parmesan Aioli, Greens, Roasted Tomato, Fresh Mozzarella, Toasted Ciabatta \$16
- VEGETABLE HUMMUS | Roasted Garlic Hummus, Spinach, Tomato, Broccoli, Onions, Bell Peppers, Mozzarella, Grilled Flour Tortilla \$15

Add Chef's Soup of the Day | \$5 Per Guest

ENTRÉE SALADS

Fresh Rolls & Butter | Add Chicken + \$6 - Salmon + \$9 - Shrimp + \$8

- CAESAR | Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Creamy Caesar Dressing \$13
- SUMMER BERRY | Mixed Greens, Strawberries, Sliced Almonds, Blueberries, Goat Cheese, Raspberry Vinaigrette \$14
- APPLE HARVEST | Mixed Greens, Sliced Apples, Smoked Cheddar Cheese, Chopped Walnuts, Dried Cranberries, Honey Vinaigrette \$14
- COBB SALAD | Mixed Greens, Crumbled Bacon, Avocado, Hard Boiled Egg, Crumbled Bleu Cheese, Tomatoes, Balsamic Vinaigrette \$16
- WEDGE SALAD | Classic Wedge Salad with Crumbled Bacon, Crumbled Bleu Cheese, Diced Tomatoes, Bleu Cheese Dressing \$16

HOT ENTRÉES

Fresh Rolls & Butter | Add Farmer's Garden Salad -or- Caesar Salad + \$4 Per Guest

- PARMESAN CRUSTED CHICKEN | Pan Seared Chicken Breast, Herbed Breadcrumbs, Parmesan, Cavatappi, Vodka Cream \$18
- CHICKEN JARDINIÈRE | Sautéed Chicken Breast, Matchstick Vegetables, Brown Butter Sauce, Linguini, Herbs \$18
- HOUSE MEATLOAF | House-Made Meatloaf, Frizzled Onions, Rich Demi-Glace, Rustic Potato Mash, Buttered Peas \$20
- PARMESAN ENCRUSTED HADDOCK | Baked Haddock, Herbed Breadcrumbs, Wild Rice Pilaf, Garlic Butter Green Beans \$21

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LUNCH BUFFET

Pricing is Based Upon a One Hour Service Time | 25 Guest Minimum
All Meals include a Station of Iced Tea OR Lemonade | Menu Pricing Available Until 2PM
Upgrade to Station of Iced Tea AND Lemonade for an Additional \$1 Per Guest

BAKED POTATO BAR

Baked Russet Potatoes, Broccoli, Cheddar Jack Cheese, Crumbled Bacon, Chives, Sour Cream, Butter
Chef's Soup of the Day, Sliced Grilled Chicken Breast, Caesar Salad
Freshly Baked Rolls
\$21

ITALIAN

LASAGNA (CHOOSE ONE): Cheese, Meat, OR Vegetable
MEDITERRANEAN SALAD | Mixed Greens, Kalamata Olives, Tomatoes, Cucumbers, Green Peppers,
Feta, Pepperoncini, Balsamic Vinaigrette
Bread Sticks
\$21

HOMESTYLE COMFORT

MEATLOAF
House-Made Meatloaf, Frizzled Onions, Rich Demi-Glace, Rustic Potato Mash,
Buttered Peas, Freshly Baked Rolls & Butter
\$26

SIGNATURE CLASSIC

CHICKEN MARSALA
Sautéed Chicken Breasts, Marsala Wine, Garlic Mushroom Sauce,
Wild Rice Pilaf, Sautéed Seasonal Vegetable Medley
Freshly Baked Rolls & Butter
\$26

TUSCANY

Traditional Caesar Salad
Roasted Vegetable Medley with Italian Herbs & EVOO
Herb Parmesan Encrusted Chicken
Cavatappi Pasta, Vodka Cream, Breadsticks
\$27

BISTRO BOARD DISPLAY

Bistro Beef Tenderloin, Roast Turkey Breast, Portobello Mushrooms
Caramelized Onions, Roasted Tomatoes, Grilled Asparagus, Fresh Mozzarella,
Horseradish Cream, Dijon, Cranberry Mayo, House-Made Potato Chips,
Freshly Baked Artisan Rolls & Breads
\$28

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LUNCH BUFFET

Pricing is Based Upon a One Hour Service Time | 25 Guest Minimum
All Meals include a Station of Iced Tea OR Lemonade | Menu Pricing Available Until 2PM
Upgrade to Station of Iced Tea AND Lemonade for an Additional \$1 Per Guest

SPECIALTY SANDWICH BUFFET

Choice of Three Specialty Sandwiches | Includes House-Made Potato Chips + One Accompaniment \$22
Choose Two Accompaniments \$25

SANDWICH OPTIONS

BAJA CHICKEN | Grilled Chicken, Avocado, White Cheddar Cheese, Lettuce, Onions, Tomato, Chipotle Mayo, Grilled Flour Tortilla

BLACK ANGUS HERO | Roast Beef, Greens, Caramelized Onions, Horseradish Cream, Steak Roll

CLASSIC CLUB | Tavern Ham, Turkey, Applewood Smoked Bacon, American Cheese, Lettuce, Tomato, Mayo, Grilled Flour Tortilla

GOURMET CHICKEN SALAD | House-Made Chicken Salad with Grapes & Pecans, Lettuce, Tomato, Grilled Flour Tortilla

HAM & CHEESE | Tavern Ham, Cheddar Cheese, Tomato, Lettuce, Honey Mustard, Pretzel Roll

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

ITALIAN BEEF GRINDER | Pulled Braised Beef, Baby Arugula, Tomato, Marinated Vegetable Relish, Roasted Garlic Aioli, Baguette

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

SUMMER TOMATO | Sliced Tomato, Fresh Mozzarella, Greens, Balsamic Glaze, Toasted Ciabatta

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

TURKEY CRANBERRY | Oven-Roasted Turkey Breast, Smoked Cheddar Cheese, Greens, Tomato, Cranberry Mayo, Baguette

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

VEGETABLE HUMMUS | Roasted Garlic Hummus, Spinach, Tomato, Broccoli, Onions, Bell Peppers, Shredded Mozzarella, Grilled Flour Tortilla

ACCOMPANIMENTS

Fresh Cut Fruit | Broccoli Salad | Roasted Vegetable Salad

Pasta Salad | Creamy Coleslaw

Quinoa Salad – Bell Pepper, Sesame Orange Vinaigrette

Red Skin Potato Salad | Classic Caesar Salad

Smoked Salmon Tortellini Salad + \$2 Per Guest

Chef's Soup of the Day + \$2 Per Guest

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PICNIC BUFFET

Pricing is Based Upon a One Hour Service Time | 25 Guest Minimum
All Meals include a Station of Iced Tea OR Lemonade | Menu Pricing Available Until 2PM
Upgrade to Station of Iced Tea AND Lemonade for an Additional \$1 Per Guest

PICNIC

Classic Club Wrap, Gourmet Chicken Salad Croissant,
House-Made Potato Chips, Broccoli Salad
\$20

CLASSIC COOKOUT

Flame Grilled Hamburgers & Hot Dogs,
American Cheese, Lettuce, Tomato, Onion, Pickle
Ketchup, Mustard, Mayo, Buns,
Macaroni Salad, House-Made Potato Chips
\$22

GRILLER

Grilled Italian Sausage, Peppers, Onions, Mustard, Hoagie Rolls,
Dry Rubbed Bone-In Chicken Thighs, BBQ Sauce,
Red Skin Potato Salad, House-Made Potato Chips
\$24

BACKYARD BBQ

BBQ Bone-In Grilled Chicken, BBQ Pulled Pork, Artisan Buns,
White Cheddar Mac & Cheese, Coleslaw
\$26

THE PIT

Shaved Beef, Smoked Turkey, Artisan Buns, BBQ Sauce, Horseradish Cream Sauce,
Baked Beans, Charred Mini Corn Cobs
\$28

SOUTHERN DELIGHT

Bone-In Buttermilk Fried Chicken, House-Made Meatloaf,
Whipped Potatoes, Pan Gravy, Green Beans,
Corn Bread
\$30

DESSERT ENHANCEMENTS

+ \$3 Per Guest (CHOOSE ONE)

Fresh Baked Assorted Cookies
Chocolate Chip Brownies
Sweet Ricotta & Chocolate Chip Cannoli
Rice Krispie Treats
Apple Crisp with Whipped Topping
Chef's Choice Seasonal Fruit

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SERVED DINNER

Pricing is Based Upon a One Hour Service Time | 25 Guest Minimum

Choose One Entrée for All Guests | All Entrée Selections Include One Served Salad, Freshly Baked Rolls & Butter, One Vegetable & One Starch
Choice Between Two Entrées +\$2 Per Guest (Starch & Vegetable Must Remain the Same for All Guests)

POULTRY

OVEN ROASTED TURKEY BREAST | Traditional Stuffing, Pan Gravy \$26

PRETZEL CRUSTED CHICKEN | Maple Honey Drizzle \$29

RUSTIC STUFFED CHICKEN | Traditional Stuffing, Pan Gravy \$29

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

CHICKEN CORDON BLEU | Swiss Cheese, Tavern Ham, Herbed Breadcrumbs, Mornay Sauce \$31

AIRLINE CHICKEN MARSALA | Boursin Stuffing, Marsala Wine, Garlic Mushroom Sauce \$32

APPLE & BRIE STUFFED CHICKEN | Frangelico Glaze, Sliced Almonds \$33

CLASSIC CHICKEN OSCAR | Lump Crab Meat, Asparagus, Hollandaise Sauce \$38

BEEF

HOUSE-MADE MEATLOAF | Frizzled Onion Straws, Rich Demi-Glace \$28

PORTOBELLO STEAK TIPS | Grilled Portobello, Red Wine Demi-Glace \$30

HERB CRUSTED SLICED TOP ROUND | Traditional Stuffing, Natural Demi-Glace \$32

BROWN SUGAR CHILI BISTRO STEAK MEDALLIONS | Chimichurri \$36

BRAISED SHORT RIBS | Korean BBQ, Charred Scallions \$38

ROASTED PRIME RIB OF BEEF | Au Jus, Horseradish Cream \$45

NEW YORK STRIP STEAK | Peppercorn Herb Butter \$45

FILET MIGNON | Bordelaise Sauce \$56

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SERVED DINNER

Pricing is Based Upon a One Hour Service Time | 25 Guest Minimum

Choose One Entrée for All Guests | All Entrée Selections Include One Served Salad, Freshly Baked Rolls & Butter, One Vegetable & One Starch
Choice Between Two Entrées +\$2 Per Guest (Starch & Vegetable Must Remain the Same for All Guests)

PORK

STUFFED BONELESS PORK CHOP | Traditional Stuffing, Peppered Country Gravy \$30

PORK RIBEYE AU POIVRE | Brandy Cream Sauce \$32

BONE-IN PRIME PORK CHOP | Sun-Dried Cherry Glaze \$34

SEAFOOD

PARMESAN ENCRUSTED FILLET OF HADDOCK | Lemon Beurre Blanc \$30

PAN SEARED SALMON | Bourbon Glaze \$35

BAYSIDE FLOUNDER | Broiled Fillet of Flounder, Sautéed Shrimp, Lump Crab, Herb Garlic Cream Sauce \$38

HOUSE-MADE CRAB CAKE | Old Bay Aioli \$46

SURF N' TURF | Broiled Half Lobster Tail, Petite Filet Mignon, Sautéed Shrimp, White Wine, Garlic Butter \$79

VEGETARIAN & VEGAN

All Entrée Selections Include Salad, Freshly Baked Rolls & Butter

CHEESE TORTELLINI | Grilled Seasonal Vegetables, House Alfredo, Shaved Parmesan, Herbed Breadcrumbs \$25

MEDITERRANEAN BOWL | Grilled Seasonal Vegetables, Quinoa Grain Blend, Roasted Garlic Hummus,
Fried Garbanzo Beans, Goat Cheese, Fall Harvest EVOO \$26

STUFFED PEPPER | Roasted Vegetables, Black Bean Quinoa, Charred Green & Yellow Squash Ribbons, Red Bell Pepper Marinara \$25



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SERVED DINNER

Pricing is Based Upon a One Hour Service Time | 25 Guest Minimum

Choose One Entrée for All Guests | All Entrée Selections Include One Served Salad, Freshly Baked Rolls & Butter, One Vegetable & One Starch
Choice Between Two Entrées +\$2 Per Guest (Starch & Vegetable Must Remain the Same for All Guests)

SERVED SALAD

FARMER'S GARDEN | Mixed Greens, Carrots, Garden Tomatoes, Cucumbers, Croutons, Balsamic Vinaigrette

CAESAR | Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Creamy Caesar Dressing

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

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

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

SPINACH & BIBB | Hard Boiled Egg, Shaved Red Onions, Mushrooms, Warm & Creamy Bacon Dressing

VEGETABLE

BROCCOLI FLORETS

BAKED STREET CORN BLEND | Parmesan, Roasted Red Pepper

GREEN BEANS | Crumbled Bacon

SAUTEED SEASONAL VEGETABLE MEDLEY

CRISPY BRUSSELS SPROUTS | Crumbled Bacon, Parmesan, Balsamic Glaze

GRILLED ASPARAGUS SPEARS | Parmesan, Garlic Oil

STARCH

RUSTIC POTATO MASH

QUINOA PILAF

PARMESAN RISOTTO

COCONUT STICKY RICE

OVEN ROASTED POTATOES

WILD RICE PILAF

CAVATAPPI

TWICE BAKED POTATO

DINNER ENHANCEMENTS

BEVERAGE STATIONS

PRICED PER GUEST

CITRUS INFUSED WATER \$1

FRESHLY BREWED REGULAR & DECAF COFFEE

WITH CREAMER & SWEETENERS \$4

ICED TEA | LEMONS & SWEETENERS \$3

LEMONADE \$3

ICED TEA & LEMONADE | LEMONS & SWEETENERS \$4

CELEBRATORY TOASTS

PRICED PER GUEST

CHAMPAGNE \$6

SPARKLING CIDER \$4

SWEET ENDINGS

AVAILABLE DISPLAYED OR FAMILY STYLE PER TABLE

AT THE CONCLUSION OF THE MEAL

PRICED PER GUEST

FRESH BAKED ASSORTED COOKIES \$3

CHOCOLATE CHIP BROWNIES \$3

CHEF'S ASSORTED COOKIES & BROWNIES \$5

SWEET RICOTTA & CHOCOLATE CHIP CANNOLI \$4

ASSORTED MINI SWEETS & TREATS \$5

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DINNER BUFFET

Pricing is Based Upon a 1.5 Hour Service Time | 25 Guest Minimum
All Buffets include Freshly Baked Rolls & Butter, One Served Salad Selection, Two Entrée Selections & Two Accompaniments

SHOWCASE

Guests selecting the Showcase Tier may choose any two entrées from any tier listed below this line. \$70

CHEF CARVED ROASTED PRIME RIB OF BEEF | Au Jus & Horseradish Cream
HOUSE-MADE CRAB CAKES | Old Bay Aioli
CHEF CARVED BEEF TENDERLOIN | Chimichurri, Whole Grain Mustard, & Horseradish Cream

RESERVE

Guests selecting the Reserve Tier may choose any two entrées from any tier listed below this line. \$56

CLASSIC CHICKEN OSCAR | Lump Crab, Asparagus, Hollandaise
ATLANTIC SALMON | Bourbon Glaze
BAYSIDE FLOUNDER | Broiled Fillet of Flounder, Sautéed Shrimp, Lump Crab, Herb Garlic Cream Sauce
SEAFOOD MAC & CHEESE | Lobster, Shrimp, Scallops, Crab, White Cheddar Cheese, Herbed Breadcrumbs

SELECT

Guests selecting the Select Tier may choose any two entrées from any tier listed below this line. \$48

PORTOBELLO STEAK TIPS | Grilled Portobello, Red Wine Demi-Glace
PRETZEL CRUSTED CHICKEN | Maple Honey Drizzle
APPLE & BRIE STUFFED CHICKEN | Frangelico Glaze, Toasted Almonds
BROWN SUGAR & CHILI GRILLED BISTRO TENDERLOIN | Chimichurri
BRAISED SHORT RIBS | Korean BBQ, Charred Scallions
CHICKEN CORDON BLEU | Swiss Cheese, Tavern Ham, Herbed Breadcrumbs, Mornay Sauce
PARMESAN ENCRUSTED FILLET OF HADDOCK | Lemon Beurre Blanc
APPLEWOOD SMOKED TAVERN HAM | Sun-Dried Cherry Glaze
HERB CRUSTED SLICED TOP ROUND OF BEEF | Traditional Stuffing, Natural Demi-Glace

CLASSIC

Guests selecting the Classic Tier may choose any two entrées listed below this line. \$44

CHICKEN MARSALA | Marsala Wine, Garlic Mushroom Sauce
PAN SEARED CHICKEN PICATTA | Lemon Caper
STUFFED BONELESS PORK CHOP | Traditional Stuffing, Peppered Country Gravy
CHEESE TORTELLINI | Grilled Seasonal Vegetables, House Alfredo, Shaved Parmesan, Herbed Breadcrumbs
HOUSE MEATLOAF | Frizzled Onion Straws, Rich Demi-Glace
ROASTED TURKEY BREAST | Traditional Stuffing, Pan Gravy
GRILLED CHICKEN BRUSCHETTA | Diced Tomato, Mozzarella, Balsamic Glaze
RIGATONI BOLOGNESE | Beef, Pork, Rustic Tomato Sauce
RUSTIC STUFFED CHICKEN | Traditional Stuffing, Pan Gravy
PARMESAN CRUSTED CHICKEN | Herbed Breadcrumbs, Vodka Cream, Parmesan

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DINNER BUFFET

Pricing is Based Upon a 1.5 Hour Service Time | 25 Guest Minimum

All Buffets include Freshly Baked Rolls & Butter, One Served Salad Selection, Two Entrée Selections & Two Accompaniments

SERVED SALAD

FARMER'S GARDEN | Mixed Greens, Carrots, Garden Tomatoes, Cucumbers, Croutons, Balsamic Vinaigrette

CAESAR | Romaine, Croutons, Shaved Parmesan, Creamy Caesar Dressing

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

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

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

SPINACH & BIBB | Hard Boiled Egg, Shaved Red Onions, Mushrooms, Warm & Creamy Bacon Dressing

ACCOMPANIMENTS

GRILLED ASPARAGUS SPEARS | Parmesan, Garlic Oil

BROCCOLI FLORETS

GREEN BEANS | Crumbled Bacon

SNIP TOP BABY CARROTS | Maple Glaze

BROCCOLI, CAULIFLOWER & CARROT MEDLEY

SAUTEED SEASONAL VEGETABLE MEDLEY

BAKED STREET CORN BLEND | Parmesan, Roasted Red Pepper

CRISPY BRUSSELS SPROUTS | Crumbled Bacon, Parmesan, Balsamic Glaze

QUINOA PILAF

RUSTIC POTATO MASH

SCALLOPED POTATOES

WILD RICE PILAF

OVEN ROASTED POTATOES

WHIPPED SWEET POTATOES

TWICE BAKED POTATO

EGG FRIED JASMINE RICE

WHITE CHEDDAR MAC & CHEESE

CAVATAPPI

DINNER ENHANCEMENTS

BEVERAGE STATIONS

PRICED PER GUEST

CITRUS INFUSED WATER \$1

FRESHLY BREWED REGULAR & DECAF COFFEE

WITH CREAMER & SWEETENERS \$4

ICED TEA | LEMONS & SWEETENERS \$3

LEMONADE \$3

ICED TEA & LEMONADE | LEMONS & SWEETENERS \$4

CELEBRATORY TOASTS

PRICED PER GUEST

CHAMPAGNE \$6

SPARKLING CIDER \$4

SWEET ENDINGS

AVAILABLE DISPLAYED OR FAMILY STYLE PER TABLE

AT THE CONCLUSION OF THE MEAL

PRICED PER GUEST

FRESH BAKED ASSORTED COOKIES \$3

CHOCOLATE CHIP BROWNIES \$3

CHEF'S ASSORTED COOKIES & BROWNIES \$5

SWEET RICOTTA & CHOCOLATE CHIP CANNOLI \$4

ASSORTED MINI SWEETS & TREATS \$5

Pricing is subject to Venue Rental, 22% Service Charge & 6% PA Sales Tax

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SERVED DESSERTS

Please Select One Dessert to be Served to All Guests | 25 Guest Minimum
Priced Per Guest

Seasonal Fruit Cup \$4
Chocolate Cream Cake \$4
Pumpkin Pie \$4
Apple Crisp with Whipped Topping \$5
Carrot Cake \$5
White Chocolate Mousse with Raspberry Sauce \$6
Blueberry-Peach Cobbler with Whipped Topping \$6
Cheesecake with Seasonal Fruit \$6
Pecan Pie \$6
Chocolate Peanut Butter Cake \$6
Creme Brulée \$7

SIGNATURE SERVED DESSERT

Altland House Chocolate Peanut Butter Pie \$9
Oreo Crust, Creamy Peanut Butter, Chocolate Ganache, Whipped Cream,
Crumbled Reese's Cups

À la Mode Enhancement +\$2
Add a scoop of premium vanilla ice cream to any served dessert.

STATIONED DESSERTS

Available Displayed or Family Style per Table | 25 Guest Minimum
Priced Per Guest

Fresh Baked Assorted Cookies \$3
Chocolate Chip Brownies \$3
Chef's Assorted Cookies & Brownies \$5
Sweet Ricotta & Chocolate Chip Cannoli \$4
Assorted Mini Sweets & Treats \$5

Pricing is subject to Venue Rental, 22% Service Charge & 6% PA Sales Tax
The Service Charge is not a gratuity and is retained by the company to support event-related operational costs.

HORS D'OEUVRES DISPLAYS

Pricing is Based Upon a One Hour Service Time, Prior to Served Dinner or Dinner Buffet Selection | 25 Guest Minimum

TUSCAN TABLE

Gourmet Meatballs

CHOOSE TWO FLAVORS:

Italian Red Sauce, Swedish, Bourbon Glaze, Sweet Chili Thai, Pesto

Roasted Seasonal Vegetables: Asparagus, Onions, Tomatoes, Peppers, Portobello Mushrooms, Fresh Mozzarella

\$12

FARMSTAND

Carrots, Celery, Grape Tomatoes, Peppers, Broccoli, Radish, Cucumbers, Buttermilk Ranch

Roasted Garlic Hummus, Toasted Artisan Bread Selections

\$9

CROSTINI BAR

Roasted Garlic Hummus, Warm Spinach & Artichoke Dip, Tomato Mozzarella Bruschetta

Roasted Seasonal Vegetables & Olives

Toasted Artisan Bread Selections

\$11

HOT DIP DISPLAY

CHOOSE TWO:

Buffalo Chicken

Clams Casino

Crab & Cheddar

French Onion

Jalapeño Popper

Spinach Artichoke

Fresh Corn Tortilla Chips & Toasted Artisan Bread Selections

\$12

ORCHARD BOX

Seasonal Fresh Cut Fruit, Berries, Grape Clusters, Raspberry Chantilly Cream,

Domestic & Imported Cheeses, Dijon, Preserves,

Toasted Artisan Bread Selections

\$11

CHARCUTERIE BOARD

Cured Meats, Domestic & Imported Cheeses, Grape Clusters, Dijon, Preserves,

Dried Fruits, Assorted Nuts, Marinated Seasonal Vegetables, Olives,

Toasted Artisan Bread Selections

\$16

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PASSED HORS D'OEUVRES

Pricing is Based Upon a One Hour Service Time Prior to Served or Buffet Dinner Selection | 25 Guest Minimum
Choose One Option from Each Tier | \$15 Per Guest

TIER ONE

Baked Brie Bite | Raspberry Coulis
Crispy Cheese Ravioli | Marinara Dipper
Pigs in a Blanket | Hot Honey Dijon
Bourbon Glazed Meatballs
Caprese Skewer | Balsamic Reduction
Fig & Bleu Cheese Tart | Honey Drizzle
Brussels, Bacon, & Ricotta Toast
Mac & Cheese Bite | Blackberry Jalapeno

TIER TWO

Feta & Watermelon Skewers | Honey Mint Drizzle
Bistro Steak Crostini | Horseradish Cream, Arugula
French Onion Bite
Buttermilk Chicken & Waffle | Honey Drizzle
Thai Curry Chicken Satay | Spicy Peanut Sauce
Pretzel Crusted Chicken | Lager Cheddar Sauce
Smoked Salmon Cucumber Round
Shrimp Cocktail Shooter | Cocktail Sauce, Lemon
Vegetable Egg Roll | Sweet Chili Thai Sauce
Pork Dumpling | Ponzu Sauce

TIER THREE

Mini Beef Wellington | Horseradish Cream
Seared Sea Scallop | Gremolata
Bacon Wrapped BBQ Shrimp
Mini Crab Cake | Old Bay Aioli
Cheesesteak Eggroll | Spicy Ketchup
Sesame Tuna Poke Rice Crisps
Crab Bruschetta Crostini

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FOOD STATIONS

Pricing is Based Upon a Two Hour Service Time | Minimum of Three Stations | 25 Guest Minimum

BUTCHER SHOP

Roasted NY Strip Medallions | Horseradish Cream
Herb Roasted Turkey Breast | Cranberry Mayo, Dijon
Roasted Seasonal Vegetables: Asparagus, Onions, Tomatoes, Peppers, Portobello Mushrooms, Fresh Mozzarella
Fresh Baked Artisan Rolls
\$18

FRESH SALAD CUPS

CHOOSE TWO SALAD SELECTIONS:
FARMER'S GARDEN | Mixed Greens, Carrots, Garden Tomatoes, Cucumbers, Croutons, Balsamic Vinaigrette
CAESAR | Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Creamy Caesar Dressing
SUMMER BERRY | Mixed Greens, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Raspberry Vinaigrette
GORGONZOLA PEAR | Mixed Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette
APPLE HARVEST | Mixed Greens, Sliced Apples, Smoked Cheddar Cheese, Chopped Walnuts, Dried Cranberries, Honey Vinaigrette
\$11

SLIDERS

CHOOSE TWO SLIDER SELECTIONS:
Shrimp Salad | Old Bay Aioli, Greens
Short Rib | Chipotle BBQ, Sharp Cheddar
Pulled Pork | Grilled Pineapple, Onion Jam
Cheeseburger | Ketchup, Mustard, Pickle
Fried Chicken & Pickle | Hot Honey Drizzle
Crab Cake Sliders | Old Bay Aioli Add \$5
\$14

FIESTA BAR

Slow Roasted Pulled Chicken & Seasoned Ground Beef
Spanish Rice, Fresh Tomato Salsa, Guacamole, Roasted Corn Salsa, Shredded Lettuce, Monterey Jack Cheese, Warm Queso, Sour Cream
Fresh Corn Tortilla Chips, Hard & Soft Shells
\$15

PASTA

Penne Pasta & Cheese Tortellini
CHOOSE TWO SAUCES:
Tomato Basil, House Alfredo, Bolognese, Vodka Cream
Breadsticks, Grated Parmesan Cheese, Pesto, & Red Pepper Flakes
\$13

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FOOD STATIONS

Pricing is Based Upon a Two Hour Service Time | Minimum of Three Stations | 25 Guest Minimum

TUSCAN TABLE

Gourmet Meatballs

CHOOSE TWO FLAVORS:

Italian Red Sauce, Swedish, Bourbon Glaze, Sweet Chili Thai, Pesto

Roasted Seasonal Vegetables: Asparagus, Onions, Tomatoes, Peppers, Portobello Mushrooms, Fresh Mozzarella

\$10

WINGS

CHOOSE TWO FLAVORS:

Buffalo, BBQ, Old Bay, Sweet Chili Thai, Garlic Parmesan, Caribbean Jerk

Served with Carrots, Celery, Ranch, Bleu Cheese Dressing

\$16

FLATBREAD PIZZA

CHOOSE THREE FLATBREADS:

Margherita

BBQ Chicken, Bacon, Smoked Gouda

Applewood Ham, Pineapple, Bourbon BBQ

Meat Lovers | Sausage, Pepperoni, Bacon

Classic Cheese

Pepperoni

\$12

THE GRAZING TABLE

Seasonal Fresh Cut Fruit, Berries, Grape Clusters, Raspberry Chantilly Cream,

Domestic & Imported Cheeses, Dijon, Preserves, Warm Spinach & Artichoke Dip,

Carrots, Celery, Grape Tomatoes, Peppers, Broccoli, Radish, Cucumbers, Buttermilk Ranch,

Toasted Artisan Bread Selections

\$14

MASHED POTATO BAR

Classic Mashed Potatoes & Whipped Sweet Potatoes

ACCOMPANIMENTS:

Broccoli, Cheddar Cheese, Scallions, Bacon, Sour Cream, Marshmallows, Brown Sugar, Candied Pecans, Butter

\$10

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MEETING SNACK OFFERINGS

Priced Per Guest | 10 Guest Minimum

BREAKOUT BOXES

A curated selection of energizing snacks and fresh bites to keep your group powered and focused throughout the day.

GET TWISTED BOX

Salted Soft Pretzel Braid
Mustard & Cheese Sauce

\$7 Per Guest

BREAKTIME ESSENTIALS BOX

Cheddar Cheese Cubes, Tiny Twist Pretzels,
Grapes, Dark Chocolate Square

\$8 Per Guest

MORNING BOOST BOX

Greek Yogurt Cup, Fresh Blueberries, Hard-Boiled Egg,
Mini Granola Cluster, Honey Drizzle Packet

\$10 Per Guest

PROTEIN POWER BOX

Peanut Butter Chocolate Chip Power Balls, Almonds, Fresh
Blackberries, Beef Jerky

\$12 Per Guest

SNACK PACK STATION

Miss Vickie's Chip Assortment, Bagged Tiny Twist Pretzels,
Assorted Candy Bars

\$14 Per Guest

BEVERAGES

Beverage Station of
Freshly Brewed Regular & Decaf Coffee
with Creamer & Sweeteners
\$5 Per Guest

Citrus Infused Water Station - \$2 Per Guest

Chilled Fruit Juices
Orange, Apple, or Cranberry
\$18 Per Carafe

Assorted Soda - \$3 Per Can

Bottled Water - \$2 Per Bottle

Beverage Station of
Freshly Brewed Iced Tea with Lemon & Sweeteners or
Sweetened Lemon Iced Tea
\$3 Per Guest

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BEVERAGE & BAR OFFERINGS

Bar Service Cannot Exceed 5 Hours | 25 Guest Minimum

HOURLY BAR PACKAGES

Bar Setup Fee | \$150

BEER & WINE

Two Domestic Beers, One Craft or Imported Beer, One Hard Seltzer,
House Wines, Soda

FIRST HOUR | \$16 per guest
EACH ADDITIONAL HOUR | \$6 per guest

PREMIUM BAR

Includes Premium Brand Liquors,
Two Domestic Beers, One Craft or Imported Beer, One Hard Seltzer,
House Wines, Soda
(Absolut, Tanqueray, Parrot Bay, Jack Daniels, Jim Beam,
Jose Cuervo, Bacardi, Dewar's)

FIRST HOUR | \$20 per guest
EACH ADDITIONAL HOUR | \$6 per guest

ULTRA PREMIUM BAR

Includes Ultra Premium Brand Liquors, Two Domestic Beers,
One Craft or Imported Beer, One Hard Seltzer, House Wines, Soda
(Grey Goose, Tito's, Bombay Sapphire, Bacardi,
Makers Mark, Espolón, Captain Morgan, Malibu, Crown Royal)

FIRST HOUR | \$22 per guest
EACH ADDITIONAL HOUR | \$8 per guest

SODA BAR

4 HOUR EVENT | \$6 per guest

CHAMPAGNE

House Champagne (750ml) | \$34 per bottle
Sparkling Cider (750ml) | \$18 per bottle

CASH & CONSUMPTION BARS

Available with a Minimum Purchase | \$300

Bar Setup Fee | \$150

Priced Per Drink

SPIRITS

Premium Brands
Ultra Premium Brands

WINE

Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay,
Pinot Grigio, Moscato

BEER

Domestics
Craft & Imports
Hard Seltzers

BATCHED COCKTAILS

TROPICAL RUM PUNCH

White Rum, Pineapple Juice, Orange Juice,
Grenadine, Orange Slices, Cherries
\$60 per gallon

BERRY IN LOVE SANGRIA

Red Wine, Brandy, Orange Juice, Cranberry Juice, Simple Syrup,
Oranges, Lemons, Limes, Berries, Lemon-Lime Soda
\$62 per gallon

SOUTHERN RESERVE PUNCH

Bourbon, Lemonade, Ginger Ale, Blackberries, Lemon Wheels
\$64 per gallon

LAVENDER LEMONADE

Vodka, Lemonade, Lavender Syrup, Blueberries,
Lemon Wheels, Club Soda
\$64 per gallon

NON-ALCOHOLIC

Soda | \$3 per drink
Bottled Water | \$2 per drink

Pricing is subject to Venue Rental, 22% Service Charge & 6% PA Sales Tax

The Service Charge is not a gratuity and is retained by the company to support event-related operational costs.

CATERING POLICIES

DATE GUARANTEE

A signed contract and non-refundable deposit are required to reserve a date on a definite basis for a catering event. Until that time, we cannot hold or guarantee a date.

MENUS

If an event is booked more than 6 months in advance, the food and bar pricing is subject to change. As an alternative, we reserve the right to make reasonable substitutions if the specified product ordered is unavailable or of inferior quality at the time of your event.

FOOD POLICIES

To maintain quality control over the food being prepared and served, we require that all food served be prepared by our kitchens and that no food be taken from the venue at the conclusion of the event.

BAR POLICIES

There is a two-hour minimum service time for all bars. Service hours must be consecutive. Consumption and hosted bars are subject to 22% 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. 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. Altland House Hospitality Group is bound by all local and state regulations governing the sale, service, 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.

Altland House Hospitality Group 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.

GUEST GUARANTEES

In order to facilitate preparation, the guaranteed number of guests attending the event must be confirmed 14 business days prior to the date of your event. This guaranteed number may not be reduced after this confirmation. If the number of guests attending falls below the guaranteed guest count, the customer is financially responsible for the guaranteed guest count. Guest attendance may be increased after this date as long as enough time is given that accommodations can be made for the additional guests.

EVENT CANCELLATION

In the event of cancellation, we shall have the right to retain the deposit. In the event of cancellation within 30 days of the event date, full event charges will be assessed. Client will be responsible for payment of any outside contracted rental items in accordance with their cancellation policies. In the event of inclement weather, any cancellation or rescheduling of an event must occur between 72-48 hours prior to the event date. Any perishable food cost will be the responsibility of the customer in the event that cancellation or rescheduling becomes necessary.

LIABILITY

Altland House Hospitality Group 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 individual, 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 after the conclusion of the event.

DECORATIONS

Decorations may not be attached to or adhered in any way to the building inside or out unless prior approval has been given. Fog machines, glitter & confetti are not permitted. Client will be charged a \$500 deep cleaning fee should these items be used.

OUTSIDE VENDORS

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. Our venues may have a recommended vendor list to assist our clients with the planning process; however, our clients are permitted in contracting any vendor they desire, with the exception of the catering & bar/beverage service, which is exclusively provided by Altland House Hospitality Group. Each outside vendor must provide their own equipment to perform the necessary functions of their job including tables, extension cords, etc.