



## *Our Menus*

- |                        |                            |
|------------------------|----------------------------|
| 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  

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# 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.