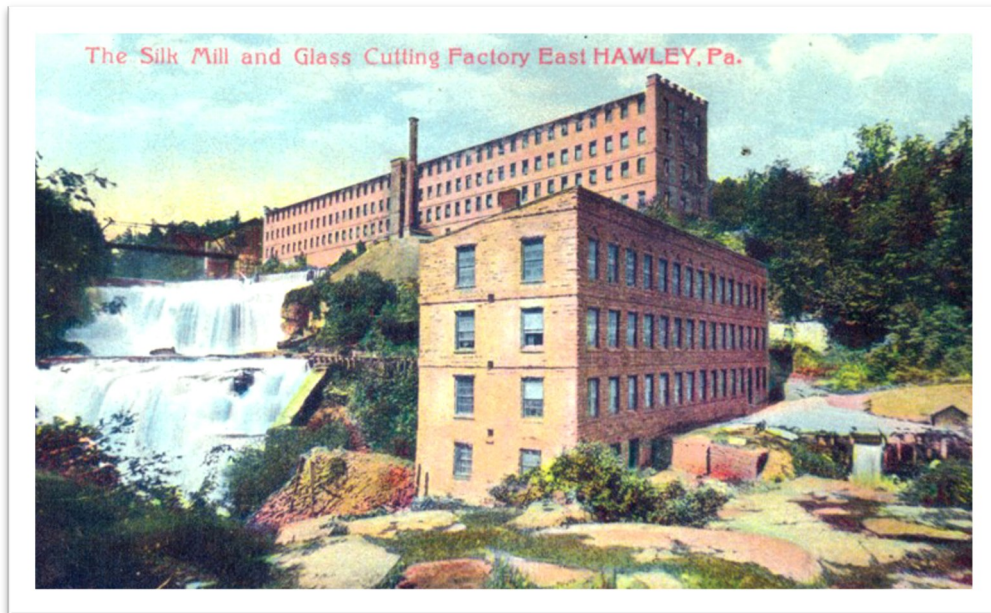




**AT THE HAWLEY SILK MILL**



# 2021 BANQUET PACKAGES



SETTLERS  
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

8 Silk Mill Drive | Hawley, PA 18428

HawleySilkMill.com | 570.390.4440



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## HELPFUL PARTICULARS

### EVENTS AT THE BOILER ROOM

- Minimum number of guests is 30. Maximum number of guests is 80. Some options may be available to accommodate more guests if required.
- All packages quoted include 6% Pennsylvania sales tax and service charges and are subject to a 3-5% increase per year.
- Gratuity is at your discretion.
- We require a **\$1000 deposit and signed contract** within 10 days of booking your event.
- Final payment is required **10 days prior to the event by certified check or cash—no personal checks**. A 3% processing fee will be added for credit cards used for final payment.
- A payment schedule will be included in your contract as well.
- A credit card must be provided in advance for any additional charges or damages that occur. Please note, the person signing the contract will be responsible for any damage to the premises caused by any guest.
- Final arrangements (i.e. choice of menu, estimated guest count, napkin color, seating chart) must be made at least 10 days in advance). The final number of guests with the EXACT entrée choice count is required 10 days prior to the function. The client is responsible for paying for the minimum number of guaranteed guests 10 days in advance, and also for any additional guests served above this minimum. We will be prepared to serve 2% over the final count ordered.
- If utilizing any of our in-house AV equipment, please make sure to arrive at least 24 hours in advance to test your device, connectors, and functionality.
- Any items provided by you or any outside vendors must be removed immediately after the event.
- Kindly do not attach decorations or displays to walls, doors, windows or ceilings.
- Settlers Hospitality does not assume responsibility for the damage or loss of any merchandise or articles left in the banquet facility prior to, during, or following the function.
- Please let us know as soon as possible if you are hiring any other outside vendors for coordination purposes. All vendors must supply us with a COI. Use of some vendors may include an upcharge.
- We reserve the right to regulate the volume of music.
- **All food and beverage items must be prepared and presented by Settlers Hospitality**. No outside alcohol or food are permitted, including cakes and favors.
- Alcoholic beverages may not be removed from the premises and are permitted in the Boiler Room, tented deck, and patio only. No outside alcohol is permitted. We reserve the right to refuse alcohol beverage service to any guest at the function who is not 21 years of age and/or limit the consumption of any guests for everyone's safety and comfort. We do not serve shots.
- **The Boiler Room and Hawley Silk Mill are non-smoking facilities**. No smoking is permitted on site, including on the patio. A designated smoking area is located by the outside steps to the Boiler Room.
- Our experience prohibits us from allowing sparklers, non-biodegradable confetti, and Chinese lanterns.
- All special arrangements are subject to approval.
- To keep things organized and to make your event the best it can be, we ask that only the event organizer couple contact the event planner throughout the planning process.



## BREAKFAST BUFFET

\$23 Per Person

\$250 Site Fee | 30 Person Minimum | 7:30am–11am Only

### PRICE INCLUDES

**Tax & Service Charge**

**Coffee, Tea, Orange Juice, Cranberry Juice**

**Assorted Breakfast Pastries**

### ALL INCLUDED

“Save Your Life” Fresh Fruit Salad

Hash Brown Casserole

Bananas Foster French Toast

Seasonal Breakfast Quiche

Scrambled Eggs

Bacon

Sausage

Assorted Breakfast Pastries

### ADD A LITTLE SOMETHING EXTRA

**Chef Attended Omelet Station\*** | \$6 Per Person

**Celebration Cake** | Starting at \$4.50 Per Person

**Mimosa Bar\*** | \$6 Per Person | Served for One Hour

**Bloody Mary Bar\*** | \$10 Per Person | Served for One Hour

\*All Attended Stations have a \$150 Attendant Fee Per Station



## BRUNCH BUFFET

\$40 Per Person

\$250 Site Fee | 30 Person Minimum | 11am-3pm Only

### PRICE INCLUDES

Tax & Service Charge

Coffee, Tea, Orange Juice, Cranberry Juice

Assorted Breakfast Pastries

### SELECT THREE

“Save Your Life” Fresh Fruit Salad | Mixed Green Salad

Hash Brown Casserole | Bananas Foster French Toast

Breakfast Quiche | Scrambled Eggs

### SELECT TWO

Chicken Breast with Penne and Roasted Tomatoes Tossed in Pesto

Roasted Salmon Over Lentil and Quinoa Salad Seasonal Veggies

Tortellini with Peas and Sweet Sausage

Baked Ham with Apple Pepper Chutney

Breakfast Sausage and Bacon

Penne Pasta Primavera

### ADD A LITTLE SOMETHING EXTRA

**New York Strip Chef Attended Carving Station\*** | \$9 Per Person

**Chef Attended Omelet Station\*** | \$6 Per Person

**Celebration Cake** | Starting at \$4.50 Per Person

**Mimosa Bar\*** | \$6 Per Person | Served for One Hour

**Bloody Mary Bar\*** | \$10 Per Person | Served for One Hour

**Non-Alcoholic Punch Bowl** | \$25 Per Bowl

**Champagne Punch** | \$35 Per Bowl

\*All Attended Stations have a \$150 Attendant Fee Per Station



## AFTERNOON TEA OR BRUNCH

\$28 Per Person

\$250 Site Fee | 30 Person Minimum | 11am-3pm Only

**PRICE INCLUDES**

Tax & Service Charge

Coffee, Tea, Soda

### APPETIZERS

“Save Your Life” Fruit Salad | Vegetable Crudit 

### TEA SANDWICHES

SELECT THREE

Ham & Amish Swiss Cheese | Turkey with Lemon Herb Mayonnaise

Waldorf Chicken Salad | Curried Egg Salad | Tuna Salad

Mozzarella Cheese, Tomato & Basil | Cucumber with Dill Aioli & Arugula

### SWEET SELECTIONS

SELECT THREE

Assorted Cookies | Cream Puffs | Fudge Brownies with Espresso Ganache

Scones with Jam & Cream | Chocolate Covered Strawberries | Truffles

Bavarian Chocolate Tarts | Vegan Peanut Butter Blondies | Lemon Squares

OR

### ADD A LITTLE SOMETHING EXTRA

Mimosa Bar\* | \$6 per person | served for one hour  
son

Quiche Lorraine or Vegetarian | \$3.50 per per-

Bloody Mary Bar\* | \$10 per person | served for one hour  
per person

Spanakopita | \$3.50

Non Alcoholic Fruit Punch | \$25 per bowl

Seasonal Green Salad | \$4 per per-



## LUNCH BUFFET

\$30 Per Person

\$250 Site Fee | 30 Person Minimum | 11am-3pm Only

PRICE INCLUDES

Tax & Service Charge

Coffee, Tea, Soda

### SALADS AND SIDES

SELECT THREE

Penne with Tomatoes, Pesto, Spinach and Parmesan Cheese

Mixed Green Salad with House Vinaigrette | Caesar Salad with Croutons

Lemon Rosemary Yukon Potato Salad with Sundried Tomatoes

Traditional Potato Salad

Corn and Tomato Salad with Cucumbers, Olives, Feta & Basil Vinaigrette

Yukon Gold Mashed Potatoes | Chef's Seasonal Vegetables

"Save Your Life" Fruit Salad | "Save Your Life" American Grain Salad

Warm Orzo with Basil, Olives, Tomato and Feta Cheese

### ENTREES

SELECT TWO

Creamy Roasted Garlic Chicken with Penne Pasta and Pan Seared Tomatoes

Honey and Lime Chicken Over Quinoa with Peppers, Onions and Basil

Tortellini with Peas and Sweet Sausage

Penne with Broccoli, Tomatoes, Roasted Garlic and Basil

Grilled Beef Sirloin over Sweet Potato Hash

Chicken, Bacon, and Pea Parmesan Risotto | Cider Glazed Roast Pork Loin

Grilled Chicken Over Wild Rice and Sunflower Seed Salad

CONTINUED ON NEXT PAGE



LUNCH BUFFET CONTINUED

**DESSERT**

Assorted Dessert Platter Including Cookies, Brownies and Other Favorites

**ADD A LITTLE SOMETHING EXTRA**

Chef's Attended Omelet Station\* | \$6 Per Person  
son

Celebration Cake | Starting at \$4.50 Per Per-

Mimosa Bar\* | \$6 Per Person | Served for One Hour

Champagne Punch | \$35 Per Bowl

Non-Alcoholic Punch Bowl | \$25 Per Bowl

Bloody Mary Bar\* | \$10 Per Person | Served for One





## WORKING LUNCH BUFFET

\$28.50 Per Person

\$250 Site Fee | 30 Person Minimum | 11am-3pm Monday-Friday Only

### PRICE INCLUDES

Tax & Service Charge

Coffee, Tea, Soda

### SALADS

SELECT TWO

“Save Your Life” Fruit Salad | “Save Your Life” American Grain Salad

Penne with Tomatoes, Pesto, Spinach and Parmesan Cheese

Mixed Green Salad with House Vinaigrette | Caesar Salad with Croutons

Lemon and Rosemary Yukon Potato Salad with Sundried Tomato

Traditional Potato Salad | Corn and Tomato Salad with Cucumbers, Olives, Feta & Basil Vinaigrette

### SANDWICHES

SELECT THREE

Roasted Turkey, Spinach, Cranberry Mayo, Lettuce, Tomato and Onion on a Honey Oat Roll

Roasted Turkey BLT on Honey Oat Roll with Mayo

Chicken Caesar Romaine, Caesar Dressing, Parmesan and House Croutons

Ham and Cheddar With Honey Mustard, Lettuce, Tomato and Onion on a Honey Oat Roll

Ham and Provolone With Buttermilk Herbed Mayo, Lettuce, Tomato and Onion on a Honey Oat Roll

“Save Your Life” Veggie Sandwich with Spinach, Tomatoes, Cucumbers, Portobellos, Onion, Zucchini

with Buttermilk Herbed Mayo and Sweet Peppers on Toasted Bird Seed Bread

Chicken Salad on Croissant | Tuna Salad on Sourdough | Egg Salad on a Honey Oat Roll

### DESSERT

Assorted Cookie Tray from Cocoon Coffeehouse & Bakery



## CASUAL HORS D'OEUVRES PARTY

\$22.50 Per Person

4 hour Maximum | \$250 Site Fee | 1 Server Required per 30 Guests\* | 30 Person Minimum (or pay the difference)  
Monday—Thursday Only

**PRICE INCLUDES**

**Tax & Service Charge**

**Artisanal Cheeseboard**

**Passed Hors D'oeuvres**

### PASSED HORS D'OEUVRES

Served for One Hour during Reception

Add selections are served at \$5 Per Person plus tax and service fee

SELECT THREE

Tomato Basil Bruschetta

Polenta Cakes with Lime Avocado Salsa

Stuffed Mushroom Caps with Basil Pesto and Parmesan

Pear and Chicken Salad | Chicken Salad in a Filo Cup with a Pear Slice and Sunflower Seeds

Apple Bacon Cherry Bites | Cinnamon Sugar Tossed Apple Slices | Wrapped in Bacon and Topped with Cherry Glaze

Strawberry Bruschetta | Crostini Topped with Strawberry Bruschetta and Fresh Shaved Grana Pear

Gorgonzola Bites | Pear with Gorgonzola and Rosemary as a Mini "Muffin"

Filo Cups filled with Whipped Goat Cheese, Bacon, Caramelized Onions and Balsamic Drizzle

Strawberry Mascarpone Puff Pastries with Balsamic Drizzle

Warm Brie Crostini with House Made Strawberry Jam

Heirloom Tomato and Buffalo Mozzarella Skewers with Basil and Barrel Aged Balsamic

CONTINUED ON NEXT PAGE



CASUAL HORS D'OEUVRES PARTY CONTINUED

### DISPLAYED HORS D'OEUVRES

Add additional displayed hors d'oeuvres—priced accordingly

#### **Jumbo Shrimp Cocktail Display | \$9 Per Person**

~3 Shrimp Per Guest

#### **Sliced Mozzarella and Tomato Display | \$5 Per Person**

House Made Pesto & Balsamic Drizzle | Focaccia | Olive Oil

#### **Asian Display Station | \$7.50 Per Person**

Crispy Crab Won Tons | Miso and Honey Grilled Chicken Bites

Asian Style Dumplings in Sweet Chili Broth | Steamed and Salted Edamame

#### **Raw Bar | \$25 Per Person**

**Clams on the Half Shell | Jumbo Lump Crab Pieces | Tuna Tartar | Jumbo Shrimp Cocktail | Scallop Ceviche**

#### **Charcuterie Board | \$8 Per Person**

A Selection of 5 Local Prosciuttos, Hams, Pates and Sausages

#### **Mediterranean Platter | \$6.50 Per Person**

Tomato Bruschetta and Garlic Crostini | Marinated Olives | Pesto Tossed Mozzarella Balls

Roasted Garlic Hummus | Marinated Mushrooms | Marinated Feta | Baguette Toasts

#### **A Taste of Pennsylvania | \$7.50 Per Person**

Aged Amish Cheddar with Apple Butter | Smoked Trout Mousse with Cucumber Chips, Red Onion and Capers

Warm Wild Mushroom Spread and Toasted Baguette

#### **Dessert Display | \$6 Per Person**

4 Varieties of Cookies, Bars, Brownies and Assorted Favorites

#### **Pennsylvania Pretzel Board | \$6.50 Per Person**

Varieties of Mustards | Dried Cranberries | Warm Cheese and Beer Dip | Apple Butter

Pickled Onions | Chef's Choice Cheese and Charcuterie

### BAR PARTICULARS

**1 Bartender Per 75 Guests\* | Minimum 3 Hours | Maximum 4 Hours**

**Cash Bar or Tab Bar | Minimum Spend \$300**

**Standard Open Bar | \$16 Per Person for First Hour | \$8.50 Per Person Per Hour Every Additional Hour**



## BLUESTONE PACKAGE

\$48 per person—Not Available on Saturdays

\$250 Site Fee | 30 Person Minimum

### PRICE INCLUDES

Tax & Service Charge

Coffee, Tea & Soda

Your Choice of Dessert (See Page 18)

### FIRST COURSE

SELECT ONE

#### **CAESAR SALAD**

House Made Parmesan Croutons

#### **BOILER ROOM SIGNATURE SALAD**

Organic Greens with Cucumber, Tomatoes, Minced Red Onion, Watermelon Radish, Carrot Curls, Radish & Toasted Pumpkin Seeds, Creamy Balsamic Vinaigrette

### ENTRÉES

SELECT UP TO TWO

#### **FREE-BIRD FARMS CHICKEN**

Roasted Chicken Provençale | Roast Chicken Breast Topped with a Sauce of Sautéed Roma Tomatoes, Kalamata Olives, White Wine and Fresh Basil

Grilled Chicken Breast with Rosemary and Thyme Roasted Garlic Sauce

Grilled Chicken with a Wild Mushroom Demi-Glace | Chicken Marinated with Fresh Herbs and Olive Oil, Sauced with a Rich Wild Mushroom and White Wine Demi-Glace

Sweet Georgian Lemon Chicken | Pan Seared Chicken Breast Sautéed and Finished with a Brown Sugar and Lemon Zest Glaze

Parmesan Crusted | Panko and Parmesan Crusted Chicken, Pan Seared and Topped with a Tomato Herb Sauce

#### **ROASTED HERITAGE TURKEY**

Roasted Turkey Breast and Dark Meat Roulade Over Sage and Roasted Garlic Stuffing with Pan Giblet Gravy

Turkey Breast and Wild Mushroom Ragout | Sliced Turkey Breast Topped with a Wild Mushroom Ragout Over Maple Onion and Dark Meat Stuffing

CONTINUED ON NEXT PAGE



**BLUESTONE PACKAGE CONTINUED**

**KING ROYALE SALMON**

Grilled with a Tomato, Olive and Caper Sauce

Honey Garlic Salmon | Honey, Garlic, Lemon Zest Pan Seared Salmon

Roasted with Fresh Cucumber Dill Chop and Lemon Cream

**SUSTAINABLY RAISED BEEF**

House Smoked Brisket with House BBQ Sauce | Marinated Grilled Flank Steak with Chimichurri

Steamship Baron Chef Attended Carving Station (Buffet Only)

**PREMIUM UPGRADE:** SELECT A CHEF ATTENDED STEAMSHIP BARON CARVING STATION FOR \$150 ADDITIONAL

**PASTA**

Creamy Cavatappi Alfredo with Fresh Cracked Pepper & Parmesan | Tortellini Florentine with Spinach

Penne a la Vodka | Roasted Vegetable Béchamel Lasagna Topped with Bread Crumbs

**SIDES**

SELECT ONE

**Traditional Mashed Potatoes**

**Roasted Garlic Mashed Potatoes**

**Brown Sugar Sweet Potato Mash**

**Olive Oil and Roasted Vegetable Couscous**

**Sage and Roasted Garlic Stuffing**

**Basmati and Wild Rice Pilaf**

**Sweet Potato Hash**

**All Dishes Come with Chef's Seasonal & Colorful Farm Vegetable Medley**

**DESSERT**

SELECT ONE (SEE PAGE 23)

**BAR OPTIONS**

See Page 21



## BBQ PACKAGE

\$48 Per Person—Not Available on Saturdays  
\$250 Site Fee | 30 Person Minimum

### PRICE INCLUDES

Tax & Service Charge  
Coffee, Tea & Soda

### SALADS

SELECT TWO

BBQ Bacon Potato Salad  
Watermelon and Cucumber Salad with Balsamic  
Mix Greens with Seasonal Vegetables and Honey Cider Vinaigrette  
Blueberry and Corn Slaw

### SIDES

SELECT TWO

Jalapeno Creamed Corn  
Baked Beans  
Sautéed Collard Greens with Garlic and Wine  
Roasted Carrots with Maple

### ENTREES

SELECT TWO

House Smoked Beef Brisket with Bourbon Blueberry BBQ Sauce  
Blackened Mahi Mahi with Pineapple Mango Jalapeño Salsa  
St. Louis Style Ribs with Carolina Mountain BBQ  
Sweet and Sour Peach BBQ Chicken with Scallion  
Dry Rubbed BBQ Chicken

### DESSERTS

Apple Brown Betty with Warm Custard

### ACCOMPANIMENTS

Amish Cheddar and Sour Cream Biscuits with Roasted Jalapeno Honey Butter



## BELLEMONTÉ PACKAGE

\$70 per person

Sunday-Friday | 20% Discount | \$250 Site Fee | 30 Person Minimum    Saturday | \$1500 Site Fee | 50 Person Minimum

PRICE INCLUDES

Tax & Service Charge

Coffee, Tea & Soda

Served as Entrée Duo, Family Style or Buffet

### FIRST COURSE

SELECT ONE

#### **BOILER ROOM SIGNATURE SALAD**

Organic Greens in Cucumber Wrap with Tomatoes, Minced Red Onions, Carrot Curls, Watermelon Radish and Toasted Pumpkin Seeds with Creamy Balsamic Vinaigrette

#### **CAESAR SALAD**

House Made Parmesan Croutons

#### **BABY KALE SALAD**

Crispy Bacon, Avocado and Lemon Garlic Vinaigrette

**PREMIUM UPGRADE:** SELECT LOBSTER BISQUE OR SHRIMP COCKTAIL FOR AN ADDITIONAL \$2 PER PERSON

### ENTRÉES

SELECT UP TO TWO

#### **FREE-BIRD FARMS CHICKEN**

Almond Crusted with Pesto, Roasted Tomatoes & Manchego Cheddar Sauce

Roasted with Rosemary Lemon Thyme Sauce

Parmesan Crusted | Panko and Parmesan Crusted Chicken, Pan Seared and Topped with a Tomato Herb Sauce

Grilled Chicken with A Wild Mushroom Demi-Glace | Chicken Marinated with Fresh Herbs, Olive Oil and Sauced with a Rich Wild Mushroom and White Wine Demi-Glace

Roasted Chicken Provençale | Roast Chicken Breast Topped with a Sauce of Sautéed Roma Tomatoes, Kalamata Olives, White Wine and Fresh Basil

#### **SUSTAINABLY RAISED BEEF**

Slow Roasted Prime Rib Au Jus with Horseradish Cream

Sliced Beef Tenderloin Complemented with a Rich Red Wine Demi Glaze

CONTINUED ON NEXT PAGE



**BELLEMONTÉ PACKAGE CONTINUED**

**FARM RAISED PORK LOIN**

**Roasted Pork Loin with Wild Mushroom Stuffing & Warm Fruit Chutney**

**Roasted Pork Loin with a Burgundy Peppercorn Sauce**

**Bacon Wrapped Pork Loin with Manchego-Cranberry Sauce**

**SALMON, MAHI MAHI OR SWORDFISH**

**Grilled with Lemon Beurre Blanc**

**Grilled with a Tomato, Olive and Caper Sauce**

**Roasted with a Honey Lemon Garlic Sauce**

**VEGETARIAN**

**Marinated and Grilled Portobello Mushroom Caps Filled with Seasonal Vegetables**

**Vegetarian Wellington | Butternut Squash, Mushrooms, Beets, Garlic, Fresh Sage and Onions Wrapped in a Puff Pastry**

**Roasted Vegetable Béchamel Lasagna Topped with Breadcrumbs**

**Acorn Squash Stuffed with Roasted Vegetables (Available in Autumn Only)**

**Creamy Cavatappi Alfredo with Fresh Cracked Pepper and Parmesan**

**Penne a la Vodka**

**Gnocchi or Penne with Pesto and Cherry Tomatoes**

**SIDES**

SELECT ONE

**Caramelized Onion and Parmesan Potato Au Gratin**

**Traditional Yukon Gold Mashed Potatoes**

**Roasted Garlic Mashed Potatoes**

**Brown Sugar Sweet Potato Mash**

**Mediterranean Quinoa with Roasted Vegetables**

**Cauliflower Au Gratin (Vegan)**

**Orzo with Roasted Vegetables and Parmesan**

**All Dishes Come with Chef's Seasonal & Colorful Farm Vegetable Medley**

**DESSERT**

SELECT ONE (SEE PAGE 23)

**BAR OPTIONS**

See Page 21





## BOHLIN PACKAGE

\$78 Per Person

Sunday-Friday | 20% Discount | \$250 Site Fee | 30 Person Minimum Saturday | \$1500 Site Fee | 50 Person Minimum

**PRICE INCLUDES**

Tax & Service Charge

Coffee, Tea & Soda

Served as Entrée Duo, Family Style or Buffet

### FIRST COURSE

SELECT TWO

#### BOILER ROOM SIGNATURE SALAD

Organic Greens in Cucumber Wrap with Tomatoes, Minced Red Onion, Carrot Curls, Watermelon Radish and Toasted Pumpkin Seeds with Creamy Balsamic Vinaigrette

#### JUMBO LUMP CRAB CAKES

Pineapple Salsa and Sriracha Aioli

#### SHRIMP COCKTAIL

Everyone's Favorite Classic

#### PEAR AND CHICKEN SALAD

Organic Greens, Pears, Chicken, Avocado, Dried Cranberries, Goat Cheese and Maple Balsamic Vinaigrette

### ENTRÉES

SELECT UP TO TWO

#### SEARED FORKS FARM CHICKEN BREAST OR PETITE POULET

Port Thyme Sauce, Sweet Potato Puree, Turnip Fennel Spinach Sauté  
Chanterelle and White Truffle Sauce, Lemon Thyme Mashed Potatoes  
Pancetta, Sage and Thyme Sauce and Creamy Roasted Garlic Mashed Potatoes

#### PAN ROASTED DUCK BREAST

Blueberry Demi Glace and Rosemary Au Gratin Potatoes

#### RED SNAPPER, HALIBUT OR GROUPER

Pan Seared with Saffron Vanilla Sauce, Sofrito Risotto  
Roasted with Garlic White Wine Sauce and Basil, Couscous  
Blackened with Mango-Avocado Salsa, Lemon Basil Risotto



**BOHLIN PACKAGE CONTINUED**

**GRILLED JAIL ISLAND SALMON**

Manchego Bechamel with Lentil and Quinoa  
"Oscar" Béarnaise, Jumbo Lump Crabmeat, Roasted Asparagus, Couscous  
Espelette Vinaigrette, Poblano and Cumin Rice, Pineapple Avocado Salsa

**GRILLED LEIDY'S FARM PORK CHOP**

Warm Apple Compote, Yukon Gold Roasted Garlic Mashed Potatoes  
Cherry Jalapeño Sauce, Sweet Potato and Red Onion Hash

**SUSTAINABLY RAISED BEEF**

Sliced Beef Tenderloin with Diane Sauce and Au Gratin Potatoes  
Roast Prime Rib Au Jus with Creamy Yukon Gold Roasted Garlic Mashed Potatoes  
Braised Short Rib with Mulled Wine Reduction, Traditional Mashed Potatoes

**VEGETARIAN**

Root Vegetable Stuffed Portobello Mushrooms with Balsamic Reduction  
Pan Roasted Polenta Cakes with Stuffed Delicata Squash (Available in Autumn Only)  
Chef Created Option to Suit Dietary Needs

All Dishes Served with Chef's Seasonal & Colorful Vegetable Medley

**DESSERT**

SELECT ONE (SEE PAGE 23)

**BAR OPTIONS**

See Page 21



## PASSED HORS D'OEUVRES

\$5 each Per Person

Deviled Cucumber Cups | Cucumber Cups Filled with Deviled Egg Mixture Topped with Egg Whites, Red Pepper Slice and Fresh Parsley

Strawberry Honey Goat Cheese Bites | Filo Cup with Creamy Goat Cheese, Topped with Strawberry Reduction, Honey Drizzle and Fresh Basil

Butter Lettuce Wrapped Crab Salad Topped with Fresh Dill | Crab, Dijon and Old Bay Aioli, Finely Diced Onions, Celery, Topped with Fresh Dill

Apple Bacon Cherry Bites | Cinnamon Sugar Tossed Apple Slices, Topped with a Cherry Glaze and Wrapped in Bacon

Strawberry Bruschetta | Crostini Topped with Strawberry Bruschetta and Fresh Shaved Grana

Pear Gorgonzola Bites | Pear with Gorgonzola and Rosemary as a Mini "Muffin"

Filo Cups Filled with Whipped Goat Cheese, Bacon, Caramelized Onions and Balsamic Drizzle

Strawberry Mascarpone Puff Pastries with Balsamic Drizzle

Sliced Tenderloin of Beef, Horseradish Cream and Pickled Red Onion

Warm Brie Crostini with House Made Strawberry Jam

Sriracha Shrimp Endive | Shrimp Salad with Onions, Green Peppers and Sriracha Aioli

Coconut Chicken with Honey Sriracha Sauce

Heirloom Tomato & Buffalo Mozzarella Skewers with Basil and Barrel Aged Balsamic

Scallops Wrapped in Bacon

Tomato Basil Bruschetta

Pear and Chicken Salad | Chicken Salad in a Filo Cup, with a Pear Slice and Sunflower Seeds

Petite Crab Cakes with Pineapple Salsa and Sriracha Aioli

Stuffed Mushroom Caps with Basil Pesto and Parmesan

Jumbo Shrimp Cocktail

Vegetarian Gorgonzola Bites | Gorgonzola Wrapped in a White Bean Paste, Breaded and Fried and Tossed in a Smoky Herb Dust

Vegetarian Beyond Sausage Tacos

Polenta Cakes with Lime Avocado Salsa

Hummus Stuffed Mushroom | Cremini Mushroom Stuffed with Traditional Hummus, Topped with Roasted Vegetables

Pulled Pork Sliders with Creamy Slaw

Crispy Shrimp Tacos



## STATIONARY HORS D'OEUVRES DISPLAYS

### ARTISANAL CHEESE DISPLAY | \$5.50 PER PERSON

A Selection of 5 Different Local Cheeses | House Made Jam | Fruits | Nuts | Crackers

### CRUDITE DISPLAY | \$5.50 PER PERSON

An Array of Fresh Vegetables Served with our House Made Yogurt Ranch

### JUMBO SHRIMP COCKTAIL DISPLAY | \$9 PER PERSON

3 Shrimp Per Person

### RAW BAR DISPLAY | \$25 PER PERSON

Clams on a Half Shell | Jumbo Lump Crab Pieces | Tuna Tartar | Jumbo Shrimp Cocktail | Scallop Ceviche

### SLICED BUFFALO MOZZARELLA AND TOMATO DISPLAY | \$5 PER PERSON

House Made Pesto & Balsamic Drizzle | Focaccia | Olive Oil

### ASIAN DISPLAY STATION | \$7.50 PER PERSON

Crispy Crab Won Tons | Miso & Honey Grilled Chicken Bites

Asian Style Dumplings in Sweet Chili Broth | Steamed & Salted Edamame

### CHARCUTERIE BOARD | \$8 PER PERSON

A Selection of 5 Local Prosciuttos, Hams, Pates and Sausages

### MEDITERRANEAN PLATTER | \$6.50 PER PERSON

Tomato Bruschetta | Marinated Olives | Tabbouleh Salad | Mozzarella Pesto Balls

Roasted Garlic Hummus | Marinated Mushrooms | Marinated Feta | White Bean Bruschetta | Pita Toasts

### PENNSYLVANIA PRETZEL BOARD | \$6.50 PER PERSON

Variety of Mustards | Dried Cranberries | Warm Cheese and Beer Dip | Apple Butter

Pickled Onions | Chef's Choice of Cheese and Charcuterie

### A TASTE OF PENNSYLVANIA | \$7.50 PER PERSON

Aged Amish Cheddar with Apple Butter | Smoked Trout Mousse with Cucumber Chips, Red Onion & Capers

Warm Wild Mushroom Spread & Toasted Baguette



## BANQUET BAR OPTIONS

### OPEN BAR

First Hour | \$16 Per Person

Each Additional Hour | \$6 Per Person

Premium Brands of Liquor Include

Tito's | Stolichnaya | New Amsterdam | Tanqueray | Gordon's  
Jack Daniels | Jim Beam | Seagram's | Windsor | Dewar's  
Montezuma | Captain Morgan | Don Q | RumHaven

Premium Brands of Wine

A Selection of Red and White

Beer

Coors Light | Corona Extra | Yuengling Lager | Lionshead

### UPGRADE TO TOP SHELF

Top Shelf Liquors Add \$5 per person

Top Shelf Liquors & Cordials Add \$8 per person

Top Shelf Brands of Liquor

Grey Goose | Ketel One | Bombay Sapphire

Myers | Chivas Regal | Johnnie Walker Black | Jameson

Crown Royal | Makers Mark | Cuervo Gold | Patron Silver

Cordials

B & B | Courvoisier VS | Sambuca Romano | Kerrygold Irish Cream | Southern Comfort

Grand Marnier | Amaretto Di Saronno | Drambuie | Tia Maria | Chambord

Craft Beer

See Page 22

### OPEN BAR WITH BEER & WINE ONLY

First Hour | \$13 Per Person | Each Additional Hour | \$5 Per Person



## OPEN BAR UPGRADES

### CRAFT BEER SELECTION\*

#### STANDARD

(Add \$5 per person | select up to 2)

Ballast Point Grunion | Blue Moon Belgian White | Great Lakes Edmund Fitzgerald | Lagunitas IPA  
Magic Hat #9 | New Belgium Fat Tire | Sam Adams Boston Lager | Sam Adams Seasonal  
Shiner Bock | Stegmaier IPA | Victory Prima Pils | Yards IPA

#### PREMIUM

(Add \$8 per person | select up to 2)

Ballast Point Sculpin | Crispin Hard Cider | Dogfish Head 60 Minute | Fuller London Pride | Ithaca Flower Power  
Neshaminy Creek Churchville Lager | Ommegang Witte | Rusty Rail Wolfking Stout  
Victory Golden Monkey | Weyerbacher Merry Monks

#### PA PROUD

(Add \$6 per person | select up to 2)

Nimble Hill Cluster Fuggle | Nimble Hill Midnight Fuggle | Stegmaier IPA  
Susquehanna Brewing Company Hop Five IPA | Troeg's Troegenator | Troeg's Solid Sender  
Victory Prima Pils | Victory Hopdevil IPA | Wyndridge Farms Hard Cider  
Yards Brawler | Yards Washington's Porter

### SINGLE MALT SCOTCH SELECTION\*

(Select 2 for an additional \$10 per person | served for one hour)

Glenmorangie "The Original" 10 yr | Balvenie Double Wood 12 yr | Glenfiddich 12 yr  
Glenlivet | Macallan 12 yr | Laphroaig 10 yr

\*Customized options available upon request. Offerings dependent upon availability



## **DESSERTS**

SELECT ONE FOR ALL DINNER PACKAGES

### **New York Style Cheesecake**

**Classic NY Style Cheesecake Topped with Strawberries and Whipped Cream**

### **Chocolate Cake**

**Chocolate Cake with a Decadent Chocolate Icing**

### **English Toffee Pudding**

**Topped with House Made Caramel Sauce and Whipped Cream**

### **Seasonal Fruit Crisp a la Mode**

**Topped with Oatmeal Crisp, Vanilla Ice Cream and Caramel Sauce**

### **Strawberry Shortcake**

**Buttermilk Biscuit Topped with Fresh Strawberries, Strawberry Sauce and Fresh Whipped Cream**

### **Brownie a la Mode**

**Fudge Brownie Topped with Vanilla Ice Cream, Chocolate Syrup and Fresh Whipped Cream**



## CELEBRATION CAKES

Starting at \$4.50 per person

Customize your cake with the following selections

### CAKE FLAVORS

SELECT ONE

White | Yellow | Chocolate | Lemon

Marble | Carrot | Red Velvet

### FILLINGS | INCLUDED IN PACKAGE

SELECT ONE

Chocolate Mousse | Oreo Cookie | Vanilla Custard | Cream Cheese  
Flavored Buttercream (Mocha, Chocolate, Vanilla, Salted Caramel, Espresso)

### CAKES, FILLINGS, AND SOAKS | AVAILABLE UPGRADES

Add \$1 per person

Gourmet Fillings (Cannoli, Fresh Fruit, Chocolate Truffle, Lemon Curd, Nutella)  
Liquor Soaks (Bailey's, Rum, Amaretto, Whiskey, Kahlua)  
Cakes (Funfetti, Chocolate Chip, Banana)

### DECORATIONS | AVAILABLE UPGRADES\*

\*Additional fees apply

Fondant | Fondant Texture | Sugar Flowers | Topsy Turvy | Beaded and Sprinkled Tiers  
Quilting | Geode | Metallics | Birch Tree | Multiple Flavors  
Ombre Frosting | Ombre Cake | Hand Painted Details

### ADD A LITTLE SOMETHING EXTRA

Themed Cupcakes (with Fondant Figurine) | \$5 per piece

Customized Sugar Cookies (Served Buffet Style) | \$5 per piece

Customized Sugar Cookie Favors (Wrapped with Bow) | \$6 per piece

Have our Pastry Chef Create a Cake to Match Your Invitation! | Priced Accordingly