

# *Banquet Menu*



*3141 Mount Joy Road  
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*Beverage Service  
Fancy Hors d'oeuvres  
Hors d'oeuvres Hour  
Family Style Dinners  
Signature Served Dinners  
Buffet Style Dinners  
The Classic Hors d'oeuvres Buffet*



## *Beverage Service*

### *Full Bar Service*

*Your Alcohol, Wine and Beer; Pepsi, Diet Pepsi, Slice, Ginger Ale, Tonic & Soda Water, Cream Orange, Cranberry & Tomato Juice; Lemon, Lime & Orange Garnishes; Sour Mix, Olives, Cherries & Bitters Ice, Carafes and Mixing Glasses; Bartender required; Toast included in this package;*

***Glassware – \$8.95; Plastic ware – \$6.95; Bartender – \$49.50/hour  
Liability Insurance Fee - \$134.50***

### *Wine and Beer Service*

*Your wine and beer; Pepsi, Diet Pepsi, Slice, Fruit Punch  
Ice and Carafes; Beverage Server Suggested; Toast included in this package;*

***Glassware – \$6.95; Plastic ware – \$4.95;  
Beverage Server - \$39.50/hour (Beverage Server not necessary)  
Liability Insurance Fee - \$67.50***

### *The Toast*

*One of the most popular traditions of a Wedding Reception, you provide the Champagne; Sparkling Juice purchased through Acorn Farms*

*Tulip Glassware or Plastic Flute  
Sparkling Apple Cider or Sparkling Grape Juice  
(750ml) \$8.95/bottle*

### *Punch and Soda*

*Our popular Citrus Fruit Punch offered in Bowls (possibly spiked-you provide alcohol)  
Sodas (Cola, Diet Cola, 7-up, Ginger Ale) offered in carafes throughout your event.*

***Glassware – \$6.75 Plastic ware – \$4.75  
Punch Fountain available for additional fee***



## *Hors d'oeuvres Hour*

### **Display of Fruit and Cheese**

*A beautiful assortment of the season's freshest available fruits, peeled and sliced.  
Plus an array of both Imported and Domestic Cheeses,  
Served with Mustard Dips and a variety of Crackers*

**\$6.90 per person**

### **Presentation of European Savories**

*Warm Brie with Pecans & Brown Sugar, French Bread, Marinated Vegetables  
Fresh Mozzarella Cheese, Melon & Prosciutto Ham, Taboule Salad and Pita Bread  
Assorted Olives, Roasted Garlic Hummus, Toasted Bagel Chips, Feta Cheese*

**\$8.20 per person**

### **Bologna, Cheese and Relish**

*Sweet and Garlic Ring Bolognas, Assorted Crackers and Dips  
Swiss, Longhorn, Provolone and Muenster Cheeses  
Carrot & Celery Sticks, Pickles, Olives and Cherry Peppers*

**\$6.90 per person**

### **Display of Raw Vegetables & Relishes**

*Carrot & Celery Sticks, Broccoli, Cauliflower, Pepper Strips, Tomatoes, Radishes,  
Scallions, Pickles, Cherry Peppers, Black & Green Olives and Dips*

**\$4.80 per person**

### **Presentation of Sweet and Savory Breads and Spreads**

*Fresh Baked Sour Dough Bread and Focaccia  
Guacamole and Tortilla Chips, Hot Crab Dip, Roasted Garlic Hummus  
Warm Spinach and Artichoke Spread, Cheese Ball and Crackers  
Scones with Raspberry Preserves  
Lemon Poppy seed Bread & Banana Nut Bread  
Blueberry Cream Cheese, Cinnamon Sugar Yogurt Spread*

**\$8.40 per person**



## *Fancy Hors d'oeuvres*

*Individually prepared; may be served buffet or butler style; priced per 50 pieces*

*Grilled Asparagus Tips wrapped in Prosciutto with Hummus Dip, \$72*

*Petite Lump Crab Cakes, Sauce Tartare, \$73*

### ***Crisp Smoked Bacon with:***

*Sea Scallops, \$76      Shrimp, \$76*

*Chicken Breast, \$70      Pineapple, \$62*

*\*Miniature Beef Wellington, \$87*

*Sate' of Chicken with Sweet & Sour Sauce, \$61*

*Asian Steak Sate', \$61*

*\*Feathered Roast Pork loin on Crostini with Chutney, \$66*

*Phyllo Dough Stuffed with Bleu Cheese, Pears and Walnuts, \$63*

***Large Mushroom Stuffed with Spinach and Feta Cheese, \$67***

*Back fin and Claw Crab, \$78      Sausage Filling, \$67*

*Large Peeled Shrimp with Cocktail Sauce, \$72*

*Medium Peeled Shrimp with Cocktail Sauce, \$56*

***Homemade Cocktail Meat Balls with choice of Sauce, \$51***

*Cranberry Glaze, Teriyaki, Bar-be-cue or Swedish*

*Cucumber Fingers with Herbed Chevre Cheese, \$49*

*Smoked Chicken Salad with Basil Parmesan Mayonnaise on Crostini, \$65*

*\*Egg Salad Canapé with Bacon and Horseradish, \$55*

*Beef Wrapped Scallion in Plum Sauce, \$75*

*Beef Tenderloin Medallion on Crostini w/Dijon Horseradish, \$77*

*Mushroom & Spinach Quesadilla, \$56*

*Fried Artichoke Hearts w/Ricotta Cheese, \$66*

*Smoked Salmon Canapé with Bermuda Onion, Cream Cheese & Capers on Bagel or Pumpernickel, \$69*

*Melon & Prosciutto Ham, \$60      Glazed Ham Balls \$51*

### ***Petit Pastry Tartlets:***

*Lump Crab meat w/Tri-Colored Pepper \$62      Brie & Brown Sugar \$54*

*Salmon Mousse, \$57      Chevre Cheese w/Orange Marmalade, \$56*

*Grilled Vegetable Strudel, \$53*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness\**

# *Family Style Dinners*

*Also known as an Individual Table Buffet*

## **Dinners Include:**

*Salad of Fancy Mixed Greens, Warm Loaves of Bread, Whipped Butter and Full Coffee Service*

### **I.**

*Tender Roast Turkey with Gravy*

*Gene Wenger's Ham Loaf*

*Whipped Potatoes; Bread Filling*

*Green Beans with Bacon*

**\$23.25 per person**

### **II.**

*Marinated London Broil*

*Chicken Cordon Bleu with Supreme Sauce*

*Pasta Alfredo with Shrimp*

*Roasted Red New Potatoes*

*Peas with Onions*

**\$25.25 per person**

### **III.**

*Char-Grilled Filet of Salmon*

*Herb Roasted Breast of Chicken*

*Medallions of Pork w/*

*Apricots, Currents and Pine Nuts*

*Seasonal Fresh Vegetables*

*Au Gratin Potatoes*

**\$26.35 per person**

### **IV.**

*Cheese Tortellini with Red or Alfredo Sauce*

*Chicken Laurel*

*Roast Loin of Pork with Rosemary Glaze*

*Rice Pilaf*

*Steamed Broccoli*

**\$25.35 per person**

### **V.**

*Chicken Breast with Bread Stuffing*

*Medallions of Beef Tenderloin*

*Whipped Potatoes*

*Baked Corn Pudding*

*Green Beans with Mushrooms*

**\$27.95 per person**

# Signature Served Dinners

## Dinners Include:

*Salad of Fancy Mixed Greens, Napa Salad or Caesar Salad; Warm Loaves of Bread, Whipped Butter and Full Coffee Service  
Each entree is presented with two vegetable, potato, pasta or rice dishes.*

**Grilled Medallions of Pork** \$21.65 per person

*With Mushrooms, Scallions, Red Peppers and Sage Demi-Glaze*

**Grilled Chicken Chardonnay** \$23.20 per person

*On A Bed Of Spinach, Topped With Wine Sauce & Grapes*

**Chicken a la Chesapeake** \$24.95 per person

*Tender Chicken Breast topped with Crab Meat, Bacon and Cheese*

**Chicken Florentine** \$23.75 per person

*Breast Of Chicken Filled With Spinach, Mushrooms and Cheese*

**Chicken Rossini** \$24.75 per person

*w/Prosciutto, Tomato and Fresh Mozzarella in Pink Sherry Sauce*

**Polynesian Chicken** \$24.30 per person

*With Pineapples in a Sweet Demi-Glaze*

**Roast Chicken Laurel** \$23.75 per person

*Boneless Breast With Sun-Dried Tomatoes, Artichoke Hearts In A Garlic Cream Sauce*

**Farfalle With Grilled Chicken** \$21.95 per person

*Chicken Tenderloins in Pasta with Mushrooms, Herbs & Onions; White Wine Garlic Sauce*

**Penne Pasta With Fresh Tomato, Garlic & Basil Sauce** \$19.95 per person

**Eggplant Parmesan with Pasta Marinara** \$20.95 per person

**Petite Filet Mignon & Twin Baked Stuffed Shrimp** \$31.50 per person

*Stuffed with Fresh Bread Crumbs, Swiss Cheese, Dill & Baby Shrimp*

**Roast Tenderloin Of Beef** \$28.50 per person

*Sliced and Served With Wild Mushroom Sauce*

**Steak Pizzaiola** \$27.95 per person

*Slow Simmered Tender Beef Steak in Tomato Sauce w/Mushrooms, Peppers and Fresh Herbs*

**Stuffed Fillet of Flounder** \$27.95 per person

*With Lump & Claw Crab*

**Grilled Fillet Of Salmon** \$26.85 per person

*In Raspberry Cabernet Sauce*

**Filet Mignon Gorgonzola** \$29.25 per person

*Served over Fettuccini w/Sun-Dried Tomato in a light Gorgonzola Cream Sauce*

**Confetti Ravioli in Vodka Sauce** \$24.50 per person

*Spinach & Vegetable stuffing, served with Meatballs*

**Horseradish Crusted Salmon** \$26.85 per person

*In Lemon Buerre Blanc Sauce*

**Petite Filet Mignon & Chicken Kiev** \$29.25 per person

# Buffet Style Dinners

## **Buffets Include:**

*Salad of Fancy Mixed Greens, Warm Loaves of Bread, Whipped Butter and Full Coffee Service*

### **The Traditional      \$24.30 per person**

*Roast Turkey with Stuffing and Gravy  
Country Style Ham with Fruit Sauce  
Seafood Newburg  
Whipped Potatoes & Rice Pilaf  
Medley of Seasonal Fresh Vegetables*

### **Pennsylvania Favorites      \$25.75 per person**

*\* Roast Pork with Apple Rosemary Sauce  
Breast of Capon with Old Fashioned Bread Filling  
Baked Ziti with Four Cheese White Sauce  
Scalloped Potatoes & Baked Corn Pudding  
Whole Green Beans with Onions and Mushrooms*

### **The Prime Rib Buffet      \$29.50 per person**

*Breast of Chicken a la Kiev  
\*Chef Carved Roast Prime Ribs of Beef au jus  
Baked Salmon Fillets on Roasted Tomatoes  
Steamed Broccoli with Lemon Butter  
Baked Stuffed Potato & White & Wild Rice Pilaf  
\*\$49.00 Carving Fee\**

### **Our Classic Buffet      \$31.70 per person**

*\*Chef-Carved Roast Whole Beef Tenderloin  
and Marinated Breast of Turkey  
Tortellini in Red or White Sauce  
Parmesan Crusted Tilapia  
Tender Steamed Asparagus Tips with Prosciutto Ham  
Medley of Fresh Vegetables & Garlic Whipped Potatoes  
\*\$49.00 Carving Fee\**

### **Polynesian Buffet      \$28.50 per person**

*Crab & Cucumber Salad & Assorted Egg Rolls  
Petite Jerked Chicken Kebab  
Shredded Beef & Broccoli; Roast Pork in Garlic Sauce  
Vegetable Lo Mien & Shrimp Fried Rice Lychee and Fresh Pineapple*

### **Italian Buffet      \$29.30 per person**

*Minestra Marita (Traditional Wedding Soup)  
Fresh Mozzarella and Basil with Sliced Tomato; Caesar Salad;  
Garlic Bread and Focaccia; Grilled Zucchini; Pasta Served with a Variety of Sauces*

*Chicken Parmesan & Bracciale with Peppers and Onions*

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## *The Classic Hors d'oeuvres Buffet*

**\$31.70 per person**

*which includes:*

### *Carved to order:*

*Whole-Roasted Tenderloins of Beef  
Marinated Boneless Breast of Turkey*

*an assortment of petite sliced rolls  
Horseradish, Dijon Horseradish and Demi-glaze sauce*

*Tender Asparagus tips with Prosciutto  
Scallops wrapped in Smoked Bacon  
Smoked Salmon Canapés  
Large Mushrooms stuffed with Seafood*

*Display of Imported & Domestic Cheeses  
Seasonal Fresh Fruit & Berries  
assorted crackers & mustards*

*Petite Pastries and Stuffed Cookies*

## *Dessert*

*to be added to Family-style, Served or Buffet Dinners*

*Cutting and Serving your Special Cake - \$1.95 per person*

*Anniversary or Birthday Cake- \$4.75 per person*

*Cake \$3.75 per person Pie- \$2.95 per person*

*Fancy Buffet of Desserts- \$5.75 per person*

## *Wedding Reception Charges*

*To reserve our Ballroom on a definite basis, we do require  
A \$750.00 advanced payment. This payment is non-refundable.*

*The Room Rental of \$750 is charged for Wedding Receptions.  
This includes all linens, your choice of napkin color, the placement of your decorations and favors, a centerpiece consisting  
of a hurricane globe and taper candle for the tables and the use of our facility for 5 hours during the event*

*Beverage Packages are priced as per person  
A Liquor Liability Insurance Fee will be charged if Alcohol is to offered*

*Hors d'oeuvres Displays are priced as per person  
Fancy Hors d'oeuvres are priced as per 50 pieces*

*All dinners are priced as per person.  
If you choose a sit-down served dinner and desire to offer  
two different entrees, there will be an additional fee of  
\$2.00 per person added on to the cost of each entrée.  
(Special dietary or vegetarian meals are not considered  
additional entrées if they are not mentioned on the invitation)*

*There is a \$1.95 per person cake service fee.  
Please remember that we do provide the table, linens, decoration, china and flatware  
Cutting and Serving of the cake.*

*We do not charge a gratuity. But, we do charge a 24% Service Fee.  
This fee includes set up, service and clean up for your reception.  
This service fee is taxable.*

*Full payment for your reception is due the Tuesday prior to your date.  
We do accept cash, personal checks, bank checks and most major credit cards.*