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*Allergy friendly options available
Additional items can be made allergy friendly upon request*



BREAKFAST

PLATED

Includes chilled orange juice, coffee, decaffeinated coffee, & herbal tea.

CHAMP CLASSIC

\$16 per person

Farm fresh scrambled eggs, accompanied by golden breakfast potatoes & a medley of fresh seasonal fruits & berries. Served with your choice of turkey sausage, crispy bacon, or savory ham.

CINNAMON SWIRL

\$14 per person

Farm fresh scrambled eggs, served with your choice of turkey sausage, crispy bacon, or savory ham. Accompanied by whipped butter & maple syrup.

BRISKET & BISCUIT

\$18 per person

Smoked brisket, served with a fluffy buttermilk biscuit & seasoned breakfast sweet potatoes. Accompanied by farm fresh scrambled eggs & drizzled with BBQ hollandaise.

BUFFET

Minimum 25 guests. Includes selection of chilled juices, coffee, decaffeinated coffee, & herbal tea.

WARM UP

\$19 per person

Bacon, egg & cheese on bagel | Sausage, egg, & cheese on English muffin
Fresh seasonal fruits & berries | Coffee cake | Assorted granola bars

JUMP START

\$20 per person

Farm fresh scrambled eggs | Cinnamon swirl French toast | Crispy bacon
Fresh seasonal fruits & berries | Assorted Greek yogurt & crunchy granola

RISE & SHINE

\$22 per person

Farm fresh scrambled eggs | Breakfast potatoes | Crispy bacon | Turkey sausage
Fresh seasonal fruits & berries | Assorted pastries & coffee cake

WAFFLE BUFFET

\$16 per person

Belgium waffles | Farm fresh scrambled eggs | Assorted fresh berries | Sautéed apples | Caramelized bananas
Whipped cream | Chocolate chips | Maple syrup | Whipped butter

CONTINENTAL

Minimum 10 guests. Includes coffee, decaffeinated coffee, & herbal tea.

STANDARD

Chilled juices | Fresh seasonal fruits & berries

\$13 per person

Choice of 2

Assorted donuts | Coffee cake | Mini muffins | Scones | Danish

EXECUTIVE

Assorted bagels with plain cream cheese | Assorted Greek yogurt cups & granola

\$17 per person

BRUNCH

BUFFET

Minimum 25 guests. Includes coffee, decaffeinated coffee, & herbal tea.

STEAK & EGGS

Farm fresh scrambled eggs | Marinated flank steak | Breakfast Potatoes | Salsa verde

\$26 per person

CHICKEN & WAFFLES

Buttermilk waffles | Fried chicken | Breakfast potatoes | Syrup & butter

\$21 per person

SMOKED SALMON PLATTER

Fresh seasonal fruits & berries | Smoked salmon | Assorted bagels
Plain & herbed cream cheese | Tomatoes | Onions | Cucumbers | Capers

\$17 per person

ADD-ONS

BLOODY MARY OR MIMOSA BAR

Assorted garnishes

\$14 per person

Freshly baked jumbo cookies

\$25 per dozen

Fresh chocolate chunk brownies

\$27 per dozen

Granola bars

\$16 per dozen

Individual snack bags

\$3 per person

Trail mix

\$4 per person

Assorted whole fruit

\$2 per person

Ice cream novelties

\$6 per person

Potato chips & pretzels

\$5 per person

Includes French onion or garden vegetable dip

LUNCH

HOT SELECTIONS

For plated meals, select a maximum of 2 entrees (includes vegetarian options) for the quoted menu prices. For additional options, a \$3 surcharge per person applies to the entire group's menu. Group is responsible for supplying visual place cards indicating entree choice.

Includes fresh brewed coffee, decaffeinated coffee, herbal tea, iced tea, & freshly baked cookies.

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BRUSCHETTA CHICKEN **\$21 per person**

Marinated grilled chicken breast topped with roasted tomato-basil bruschetta, served with chef's pairing of starch & seasonal vegetable

CHICKEN PICCATA **\$20 per person**

Pan seared chicken breast topped with a light lemon & caper sauce, served with chef's pairing of starch & seasonal vegetable

HONEY SOY MISO PORK MEDALLIONS **\$20 per person**

Pork medallions glazed with brown butter miso sauce served with steamed Jasmine rice, with sesame broccoli florets

GRILLED FLANK STEAK **\$25 per person**

Worcestershire marinated flank steak, horseradish mashed potatoes, seasonal vegetable, peppercorn demi-glace

ATLANTIC SALMON **\$23 per person**

Pan seared salmon, roasted vegetable & quinoa salad with a roasted tomato & tarragon compound butter

FARRO RISOTTO **\$18 per person**

Farro, baby spinach, sun-dried tomato, goat cheese, topped with roasted portobello & balsamic glaze

CARIBBEAN JERK CHICKEN THIGHS **\$18 per person**

Two jerk rubbed chicken thighs, coconut rice, mango salsa & roasted carrots

STEAMED COD LOIN **\$20 per person**

Steamed cod loin topped with mediterranean style salsa served with roasted potatoes & seasonal vegetable

CHILLED SELECTIONS

For plated meals, select a maximum of 2 entrees (includes vegetarian options) for the quoted menu prices. For additional options, a \$3 surcharge per person applies to the entire group's menu. Group is responsible for supplying visual place cards indicating entree choice.

Includes fresh brewed coffee, decaffeinated coffee, herbal tea, & iced tea.

Sides: Roasted vegetable orzo pasta salad | Bacon cheddar potato salad | Kettle chips | Fresh seasonal fruits & berries


Add an additional side for \$3 per person.

Add a cup of soup for \$4 per person.

SANDWICHES

Includes choice of one side & freshly baked cookies.

GRILLED ZUCCHINI \$17 per person

CAPRESE 
Grilled zucchini | Heirloom tomato | Spinach |
Mozzarella | Balsamic drizzle | Basil aioli | French
batard

SMOKED TURKEY WRAP \$17 per person

Smoked turkey | Pepperjack cheese | Shredded
lettuce | Tomato | Onion | Avocado poblano crema |
Chili lime tortilla wrap

CROSS COURT CHICKEN \$18 per person

Marinated chilled chicken breast | Herbed goat cheese
spread | Confit marinated tomatoes | Baby spinach |
Bacon | Multigrain bread

HARVEST CHICKEN SALAD \$17 per person

Local greens | Savory chicken salad | Crushed
pistachio | Cheddar cheese | Butter croissant

ITALIAN \$17 per person

Imported Italian meats | Sharp provolone |
Shredded lettuce | Tomato | Shaved onions |
Oil & vinegar | Seeded roll

ROAST BEEF \$18 per person

Medium Rare roast beef | Cheddar | Horseradish aioli |
Arugula | Shaved onions | Onion brioche roll

HAM PRETZELWICH \$17 per person

Smoked ham | Peach mayo | Bourbon caramelized
onions | Swiss cheese | Pretzel roll

MAKE IT A BOXED LUNCH

For an additional \$2 per person.

Includes sandwich, bag of chips, bottled water,
& a cookie.

SALADS

Includes freshly baked cookies & choice of 1 side.

SUMMER \$18 per person

Arcadia greens | Blackened chicken | Blueberries |
Orange segments | Toasted sunflower seeds | Goat
cheese crumbles | Honey lime vinaigrette

CHICKEN CAESAR \$17 per person

Romaine lettuce | Marinated grilled chicken |
Marinated confit tomatoes | Parmesan cheese |
Croutons | Caesar dressing

COBB \$18 per person

Iceberg lettuce | Tomatoes | Cucumber | Hardboiled
egg | Bacon | Bleu cheese crumbles | Grilled chicken |
Avocado ranch

KENTUCKY BIBB \$16 per person

Bibb lettuce | Roasted pecans | Bleu cheese crumbles |
Strawberries | Candied bacon | Bourbon vinaigrette

POKE \$21 per person

Sushi rice | Ahi tuna | Cabbage | Cucumber |
Carrot | Corn | Scallion | Sesame seed | Wasabi aioli |
Poke sauce

BEET \$17 per person

Golden beet | Pickled red beet | Pancetta lardon |
Watercress | Shaved fennel | Dijon vinaigrette

GREEK GRAIN \$18 per person

Quinoa | Cucumbers | Grape tomato | Feta | Olives |
Roasted red peppers | Lemon white balsamic

BURRATA \$19 per person

Fresh burrata | Arugula | Grape tomatoes | Crushed
pistachio | Basil pesto | Balsamic drizzle

BABY KALE \$16 per person

Baby kale | Shaved parmesan cheese | Garbanzo
beans | Almonds | Roasted red peppers | Lemon tahini
dressing

HOT SELECTIONS

BUFFET

Minimum 25 guests. Served with fresh brewed coffee, decaffeinated coffee, herbal tea, & iced tea.

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BARBECUE LUNCH

\$29 per person

Kaiser rolls | Champ Boulevard garden salad served with ranch & balsamic vinaigrette
Macaroni salad | Bourbon baked beans | Seasonal market vegetables | Peach Cobbler

Sweet, Carolina, & Alabama style BBQ sauces

Choice of 1:

Slow roasted pulled pork | Smoked brisket | Barbecue pulled chicken

REJUVENATE

\$28 per person

Hummus & grilled pita breads | Seasonal vegetables
Classic Caesar salad with shaved parmesan
Cucumber, tomato, red onion, feta salad with basil balsamic
Roasted eggplant Moroccan couscous
Grilled chicken breast with chermoula | Baked Moroccan spiced salmon with tzatziki sauce
Assorted dessert bars

SOUP & SALAD

\$24 per person

Soup of the day | Rolls & butter | Fruit platter with yogurt dip

Choice of 2 greens:

Mixed greens | Arugula | Spinach | Baby kale | Romaine
Seasonal toppings | Cucumbers | Carrots | Tomatoes | Olives | Onions | Croutons | Bacon | Diced chicken
Chickpeas | Hard boiled eggs | Cheddar jack | Parmesan

Choice of 2 dressings:

Balsamic, ranch, green goddess, raspberry vinaigrette, Italian, Caesar

THE CHAMP

\$28 per person

Rolls & butter | Champ Boulevard garden salad served with ranch & balsamic vinaigrette
Fresh seasonal vegetables | Mashed potatoes | Freshly baked cookies & dessert bars

Choice of 2:

Pan seared chicken with herbed gravy | Grilled salmon with chimichurri | Bruschetta chicken
Beef tips in mushroom demi | Maple balsamic glazed pork loin | Cauliflower steaks with romesco sauce

TASTE OF PHILADELPHIA

\$30 per person

Champ Boulevard garden salad served with ranch & balsamic vinaigrette
Shaved beef | Cheese sauce | Peppers & onions | Roast pork | Sharp provolone | Sub rolls
Potato & cheese pierogies | Roasted broccolini
Funnel cake fries

ITALIAN KITCHEN

\$25 per person

Classic Caesar salad with shaved parmesan | Antipasto style toasted orzo salad
Garlic bread sticks with marinara dipping sauce
Grilled chicken piccata | Ricotta cheese ravioli with sun-dried tomato parmesan cream sauce
Roasted broccoli with garlic & olive oil
Cannoli chips with sweet ricotta dip

HOT SELECTIONS

BUFFET

MEXICAN FIESTA

\$26 per person

Southwest corn salad | Tortilla chips & soft flour tortillas | Simmered black beans | Seasoned yellow rice
Queso Blanco | Shredded lettuce | Shredded cheese | Diced tomatoes | Red onions | Jalapenos | Pico de gallo
Chipotle lime crema | Guacamole
Cinnamon sugar churros

Choice of 1:

Cilantro lime marinated chicken | Grilled mahi mahi with pineapple salsa | Chorizo & potato
Pork carnitas | Traditional taco beef
Add on an additional protein for \$3 per person

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Minimum 25 guests. Maximum 200 guests.

BAKED POTATO BAR

\$23 per person

Rolls & whipped butter | Champ Boulevard garden salad served with ranch & balsamic vinaigrette
Jumbo Idaho baked potatoes | Vegetarian bean chili
Grated cheese | Chopped bacon | Chives | Broccoli | Sour cream
Freshly baked cookies & brownies
Add chicken for an additional \$5 per person

SANDWICH BOARD

\$23 per person

Assorted rolls | Champ Boulevard garden salad served with ranch & balsamic vinaigrette
Redskin potato salad | Kettle chips

Build-your-own sandwich board:

Smoked turkey | Honey ham | Roast beef | Chicken salad
Pepper jack | Cheddar | American | Swiss cheeses
Lettuce | Tomato | Onion | Pickles | Banana peppers | Bacon | Mayonnaise | Mustard

Assorted cookies & brownies

Add a cup of soup for an additional \$4 per person


BREAKS


SNACKS

Minimum 15 guests. Available for 90 minutes.

POWER BREAK  **\$12 per person**
Trail mix | Granola bars | Assorted flavored Greek yogurt cups | Fresh seasonal fruits & berry display

HEALTHY CORNER  **\$14 per person**
Individual vegetable & dip cups | Fresh fruit skewers | Domestic cheese & crackers

SNACK ATTACK  **\$15 per person**
Philly pretzel nuggets | Yellow mustard | Nacho cheese | Trail mix | Nook kettle corn

MEDITERRANEAN BREAK  **\$15 per person**
Pita chips | Hummus spread | Feta dip | Roasted tomato & eggplant bruschetta | Marinated Mediterranean olives
Assorted vegetable platter

THE CANTINA **\$16 per person**
Warm tri-colored tortilla chips | Fresh pico de gallo | Sour cream | Guacamole | Queso blanco | Chicken & cheese
quesadilla bites

BEVERAGES

BEVERAGE PACKAGE

Coffee, decaffeinated coffee, herbal tea, assorted soft drinks, iced tea, & bottled water

Full day (8 hours) **\$12 per person**
Half day (4 hours) **\$8 per person**

BEVERAGES ON CONSUMPTION

Freshly brewed coffee, decaffeinated coffee, & hot tea **\$30 per gallon**
Iced tea **\$15 per gallon**
Lemonade or fruit punch **\$15 per gallon**
Aquafina bottled water **\$3 each**
Assorted soft drinks **\$3 each**
Assorted bottled juices **\$3 each**
Sparkling waters **\$5 each**
Gatorade **\$4 each**
Energy drinks **\$6 each**
Pure Leaf bottled iced tea **\$4 each**
Starbucks specialty chilled coffee **\$5 each**

DINNER

PLATED

For plated meals, select a maximum of 1 entree (includes vegetarian options) for the quoted menu prices. For additional options, a \$3 surcharge per person applies to the entire group's menu. Group is responsible for supplying visual place cards indicating entree choice.

All entrees come with your choice of salad & dessert, rolls & butter, fresh brewed coffee, decaffeinated coffee, herbal tea, & iced tea.

SALADS

GARDEN

Mixed greens | Tomatoes | Carrots |
English cucumbers | Olives | Balsamic vinaigrette

CLASSIC CAESAR

Romaine | Shaved parmesan | Herbed croutons

Upgraded options below for an additional \$1 per person

FRISÉE

Crisp frisee | Diced beets | Goat cheese | Almonds |
Mandarin oranges | Maple sherry vinaigrette

BABY GEM

Baby gem lettuce | Bleu cheese crumbles | Candied
walnuts | Blueberries | Raspberry vinaigrette

ENTREES

PRIME SIRLOIN \$45 per person

Grilled 8oz prime sirloin topped with sauce Diane
served with rosemary fingerling potatoes, & asparagus

ESPRESSO RUBBED \$36 per person

FLANK STEAK

Grilled flank steak with bourbon cream sauce, brown
butter sweet potato mash & roasted brussel sprouts

PAN SEARED ATLANTIC \$34 per person

SALMON

Pan seared salmon with saffron veloute, white wine
braised beluga lentils, & jumbo asparagus

BONE-IN PORK CHOP \$35 per person

Brined and grilled 10oz pork chop with peach chutney
served with butternut squash, chorizo, caramelized
onion & Swiss chard hash

ENTREES CONT.

WILD MUSHROOM & \$29 per person

BEAN BOURGUIGNON

Red wine braised mushrooms & beans with carrots &
pearl onions served over goat cheese & chive polenta

ROSEMARY DIJON CHICKEN \$31 per person

Airline chicken breast served with scalloped potatoes
& roasted broccolini

GRILLED HALIBUT \$34 per person

Grilled 6oz halibut with charred tomato vinaigrette,
crispy caper served over a ragout of white beans,
fennel, leeks, & artichokes

SAVORY HERB RUBBED \$31 per person

CHICKEN

Herb rubbed airline chicken breast, pan jus, served
with buttermilk whipped Yukon gold potatoes and
roasted squash & zucchini

BRAISED BEEF SHORT \$41 per person

RIBS

Rich cabernet demi-glace, served with whipped Yu-
kon gold potatoes & roasted green beans

DESSERT

New York cheesecake

Tiramisu

Triple chocolate cake

Strawberry shortcake

Key lime pie

COMBINATION ENTREE

\$50 PER PERSON

Choice of 2 Entrees:

6oz airline chicken breast with romesco sauce | Maryland style crab cake with mustard cream sauce |
4oz filet mignon with peppercorn demi | Pan seared salmon with lemon tarragon compound butter
Served with chefs pairing of starch & vegetable

Choice of 1 Dessert:

New York cheesecake | Tiramisu | Triple chocolate cake | Strawberry shortcake

BUFFET

Minimum of 25 guests. Served with fresh brewed coffee, decaffeinated coffee, herbal tea, & iced tea.

THE VICTORY

\$41 per person

Rolls & butter | Seasonal fresh vegetables

Choice of 2 salads:

Champ Boulevard garden salad | Tomato, cucumber, feta, red onion salad | Caesar salad | Amish broccoli salad

Choice of 2 Entrees:

Peruvian Chicken

Chicken breast marinated in Peruvian spices topped with aji verde sauce with herb roasted potatoes

Grilled Chicken Bruschetta

Grilled chicken breast with tomato bruschetta & balsamic glaze served with basil polenta

Pan Seared Chicken Breast

With fennel & leek cream sauce & penne pasta

Vegan Tikka Masala

Tofu, chickpeas & vegetables in a curry sauce with white rice

Dry Rubbed London Broil

With chimichurri & mashed potatoes

Mushroom Ravioli

White wine basil cream sauce with wild mushroom & pea fricassee

Brown Butter Miso Glazed Pork Loin

Roasted pork loin with savory miso glaze served with fried rice

Pomegranate Glazed Salmon

Sweet & sour pomegranate glaze with wild rice

Assorted cakes & dessert bars

BUFFET

THE TASTE OF FRANCE

\$40 per person

Nicoise salad: mixed greens, hard boiled eggs, green beans, roasted potatoes, tomatoes, with lemon anchovy vinaigrette

Mushroom duxelle crostini | French onion chicken | Beef bourguignon | Potato gratin | Seasonal vegetable

Macarons

THE AMERICAN

\$36 per person

Rolls & butter | Champ Boulevard garden salad | Chefs pairing of starch & seasonal vegetables

Choice of 2 Entrees:

Wild Mushroom Chicken Marsala

Pan seared chicken with a classic marsala wine sauce with fresh wild mushrooms

Herbed Butter Crumb Cod

Cod topped with a mix of fresh herbs and buttered panko baked and served with a citrus beurre blanc

Slow Roasted Sliced Pot Roast

Tender pot roast sliced and served with a rich cabernet beef gravy

Bruschetta Chicken

Grilled chicken breast topped with a tomato basil bruschetta and balsamic drizzle

Blackened Pork Medallions

Thin sliced pork loin medallions with house blackening seasoning topped with a bleu cheese cream sauce

Hand Crafted Meatloaf

House made classic meatloaf with a tomato demi-glace

Fresh baked mini assorted cookies & chocolate chunk brownies

THE SOUTHERN BARBECUE

\$38 per person

Champ boulevard garden salad | Petite sandwich rolls | Coleslaw | Pimento macaroni & cheese

Bourbon baked beans | Seasonal market vegetables | BBQ Sauces: Sweet, Carolina, Alabama

Choice of 2 Entrees:

BBQ Rubbed Chicken Leg Quarter

St. Louis Pork Ribs

Slow Roasted Pulled Pork

Smoked Brisket

Choice of 1 Dessert

Mississippi mud dessert bar | Cherry pie | Seasonal cobbler

RECEPTION

HOT APPETIZERS

Recommend 6-8 pieces per person for a reception | Recommend 10-14 pieces per person as a dinner

Priced per 50 pieces unless otherwise noted

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CHICKEN TERIYAKI SATAY

With Thai peanut sauce

\$175 per order

BACON WRAPPED SCALLOPS

Miso brown butter glaze

\$175 per order

BONELESS CHICKEN BITES

Choice of BBQ, garlic parmesan, or buffalo

\$100 per order

ELOTE CORN RIBS

Lightly battered corn ribs drizzled with crema, cotija, cilantro, & chili lime seasoning

\$150 per order

TURKEY SLIDERS

With caramelized onions & cranberry orange compote

\$150 per order

MINI MEATBALLS

All beef meatballs with sweet & sour, Swedish or marinara sauce

\$80 per order

MINI CRAB CAKES

Served with whole grain remoulade

\$200 per order

MINI CORDON BLEU BITES

With dijon cream sauce

\$125 per order

CRISPY TOFU BITES

Crispy tofu topped with bravas sauce

\$100 per order

VEGGIE SPRING ROLLS

Served with sweet & sour dipping sauce

\$100 per order

BUFFALO CHICKEN DIP IN PHYLLO

With blue cheese crumbles & scallions

\$100 per order

ZUCCHINI BITES

Marinated zucchini, sun-dried tomato pesto, parmesan crisp

\$100 per order

CHICKEN POTSTICKERS

With ponzu dipping sauce

\$100 per order

SMOKED GOUDA ARANCINI

On a roasted tomato tarragon coulis



\$125 per order

KING TRUMPET MUSHROOM "SCALLOPS"

Topped with chili crisp & scallion

\$150 per order

HOT APPETIZERS








FRIED COCONUT SHRIMP 	\$150 per order
Mango bourbon dipping sauce	
SPANAKOPITA 	\$125 per order
Flaky phyllo dough filled with feta, spinach & garlic topped with honey lime drizzle	
DUCK CONFIT CROSTINI	\$175 per order
Duck confit, goat cheese, crushed pistachio with blueberry cabernet sauvignon sauce	

CHILLED APPETIZERS

*Recommend 6-8 pieces per person for a reception | Recommend 10-14 pieces per person as a dinner
Priced per 50 pieces unless otherwise noted*

GREEK SALAD SKEWERS  	\$125 per order
Tomato, cucumber, feta, & olive with lemon vinaigrette	
CHARCUTERIE KABOB 	\$150 per order
Artisan cured meats, cheeses, & cornichon	
INDIVIDUAL VEGETABLE & DIP CUPS  	\$100 per order
Served with ranch dressing	
SMOKED SALMON CROSTINI	\$150 per order
Smoked salmon spread, everything bagel crostini, dill, capers	
TUNA POKE SPOON 	\$150 per order
Ahi tuna, ponzu sauce, furikake, scallion	
ROASTED HEIRLOOM CARROTS  	\$125 per order
3 day marinated carrots, carrot top pesto, toasted sesame seeds, citrus ricotta	
BLOODY MARY DEVILED EGGS	\$100 per order
Old bay rim & garnished with celery leaf & cornichon	
BEEF TENDERLOIN CROSTINI	\$125 per order
Garlic crostini with thinly sliced medium rare tenderloin topped with horseradish cream sauce	
MINI SANDWICH TRAY	\$125 per 25 pieces
An assortment of mini sandwiches	

DISPLAYS

VEGETABLE HUMMUS 	\$6 per person
Displayed with grilled pita & fresh vegetables. Choice of 1 hummus: lemon & roasted garlic, roasted red pepper, smoky chipotle, or roasted beet	
ARTISAN CHEESE BOARD 	\$8 per person
Assorted cheeses, crackers, grapes & berries	
FRESH FRUIT & BERRY  	\$6 per person
Yogurt dipping sauce	
PICKLED VEGETABLE PLATTER	\$7 per person
Chef's assorted pickled, brined & marinated vegetables with crackers & bruschetta	
ANTIPASTO BOARD	\$9 per person
Chef's selection of cured meats & cheeses, crostini & accoutrements	
GRILLED VEGETABLE 	\$8 per person
Chef's selection of grilled vegetables served with crostini & whipped feta dip	
SHRIMP COCKTAIL  	\$10 per person
Gulf shrimp with zesty cocktail sauce & lemon	
OYSTER  	\$400 per 100 oysters
Chef's selection of oyster, mignonette, zesty cocktail & lemon	

STATIONS

RECEPTION

Minimum 50 guests. Served for 90 minutes.

Add a station to an existing buffet or pick 3 or more for an event.

All stations are displayed or an attendant can be added. Limit 1 attended station per event. Attendant fee \$100

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SMALL BITES	\$15 per person
Antipasto board & chef's selection of 2 hot appetizers	
TATER TOTS	\$14 per person
Crispy tater tots chopped bacon Queso blanco Scallions Pico de gallo Shredded cheddar cheese Sour cream Sriracha ranch Ketchup	
Add a protein: \$2 per person	
Pulled pork Fajita spiced ground beef Traditional chili	
TACO	\$18 per person
Carne Asada Carnitas Corn tortillas Tri-colored tortilla chips Diced onions Cilantro Guacamole Lime crema Shredded cheddar cheese Jalapenos Pico de gallo Red sauce Green sauce	
SALAD	\$16 per person
Arcadian mixed greens & spinach Diced grilled chicken & ham Cucumbers Carrots Tomatoes Chopped eggs Beets Chickpeas Sunflower seeds Croutons Bacon Mushrooms Cheddar cheese Parmesan cheese Ranch Balsamic vinaigrette Italian	

STATIONS

RECEPTION

PASTA

\$17 per person

Penne pasta | Cheese tortellini | Fresh garlic bread sticks | Sweet Italian sausage | Grilled chicken | Bacon | Caramelized onions | Sautéed peppers | Baby spinach | Roasted wild mushrooms | Sun-dried tomatoes | Parmesan cheese | Marinara | Roasted garlic parmesan cream | Traditional pesto

POKE

\$19 per person

Sushi rice | Tuna & shrimp | Poke | Wasabi aioli | Teriyaki sauces | Cucumbers | Carrots | Corn | Grape tomato | Edamame | Cilantro | Pickled jalapeno | Radish | Scallion

SLIDER

\$16 per person

Burgers | Pulled pork | Chicken salad | Telera slider roll | Lettuce | Tomato | Onion | Pickles | Jalapenos | American cheese | Caramelized onion | Bacon

MINI DESSERT

\$12 per person

Assorted mini cheesecakes | Assorted dessert bar bites | Assorted cookies | Assorted petit fours

CARVING

Each order serves 25 guests & is served with artisan rolls. Station requires attendant.

SLOW ROASTED TURKEY

\$200

With sage demi-glace

SMOKED HAM

\$200

With pineapple chutney

PEPPERCORN CRUSTED ROUND OF BEEF

\$300

Mushroom cabernet sauce

CHILI RUBBED FLANK STEAK

\$350

With chimichurri sauce

ROSEMARY & GARLIC RUBBED PRIME RIB

\$500

With beef au jus & horseradish

PORK LOIN

\$200

With maple balsamic glaze

FENNEL CRUSTED RACK OF LAMB

\$400

With dijon cream sauce

SESAME CRUSTED TUNA LOIN

\$500

Served rare with wasabi aioli & citrus ponzu

BRINED WHOLE ROASTED CHICKEN

\$200

White & dark meat served with lemon thyme gravy

STATIONS

DESSERTS

Assorted miniature cheesecakes & seasonal mousse	\$7 per person
Assorted decadent chocolate & fruit petit fours	\$7 per person
Assorted macarons & cookies	\$7 per person
Ice cream sundae bar <i>Station requires an attendant.</i> Vanilla bean ice cream Chocolate ice cream Waffle cones M&M's Sprinkles Oreos Marshmallows Peanuts Cherries Whipped cream Chocolate syrup Caramel sauce	\$7 per person

2 HOUR VIP RECEPTION

\$52 PER PERSON

Minimum 25 guests

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Fruit & cheese display with breads & crackers | Individual vegetable & dip cups | Carved round of beef or turkey
Chef's selection of 5 hot appetizers
Mini-dessert display
Domestic beer, house wine & soft drinks
Add house brand cocktails for additional \$7 per person

BAR

CASH OR HOSTED

House mixed drinks	\$9 each
Premium mixed drinks	\$11 each
Platinum mixed drinks	\$12 each
Imports/craft beers	\$7 each
Domestic beers	\$6 each
Canned mix drinks	\$9 each
House wine	\$7 each
Non-alcoholic beer	\$6 each
Bottled water	\$3 each
Soft drinks	\$3 each

OPEN BAR

All packages include bottled water & soft drinks.

BEER & WINE

First hour	\$13 per person
Each additional hour	\$6 per person

BEER, WINE, & CANNED/HOUSE MIXED DRINKS

First hour	\$15 per person
Each additional hour	\$8 per person

BEER, WINE & CANNED/PREMIUM MIXED DRINKS

First hour	\$17 per person
Each additional hour	\$9 per person

BEER, WINE & CANNED/PLATINUM MIXED DRINKS

First hour	\$18 per person
Each additional hour	\$10 per person

OFFERINGS

All bar offerings are subject to change due to availability.

BEER

Miller Lite, Yuengling Lager, Michelob Ultra, Blue Moon, Corona, Heineken, Troeg's IPA

HOUSE

Svedka, New Amsterdam, Admiral Nelson, Malibu, Heaven Hill, Paddy's, Cutty Sark, Jose Cuervo

PREMIUM

Tito's, Tanqueray, Bacardi, Captain Morgan, Jack Daniel's, Jim Beam, Dewar's, 1800 Tequila

PLATINUM

Grey Goose, Hendrick's, Jameson, Woodford, Bacardi, Kraken, Johnny Walker Black, Patron

BAR TERMS

Nook Meetings & Events on-site personnel must serve all alcoholic beverages.

One bartender is required for every 50 guests.

Bartender fee is \$100 per bartender (for up to 4 hours)

Pennsylvania Law prohibits the sale to or consumption of alcoholic beverages by persons under the age of 21. Nook Meetings and Events may terminate without refund any function in violation of the law.

TERMS & CONDITIONS

We look forward to serving you, your associates and guests and are eager to assist you in preparing for a successful meeting or special occasion. By booking an event with us, you are agreeing to the below policies.

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Our kitchen offers products with tree nuts, peanuts, dairy, seafood, shellfish, wheat and soybeans. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with allergies to those products.

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BANQUET MENUS

Due to food order requirements and staffing, all food and beverage details and revisions must be 100% final no later than 7 business days prior to your function. Menus and changes received within 7 business days of event will result in a 10% pricing surcharge.

All food and beverage must be purchased through the Spooky Nook Sports (SNS). No outside items may be brought into any meeting room or additional fees will apply (equal to SNS pricing of same items). Custom menus are available. Special dietary menus are available and must be ordered in advance. Any special menus requested on-site are subject to an additional \$30 fee per plate.

GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance 7 business days prior to all functions. Your final invoicing will be based on the guaranteed number, plus any additional charges incurred on-site, including extra guests. In the event we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract (Banquet Event Order) as the guarantee.

PRICING/SERVICE CHARGE/TAX

All prices are subject to change with notice. A 20% service charge and applicable sales tax will be added to all Food, Beverage, Room Rental and Equipment ordered through the Catering Department. Service charge is subject to sales tax in the state of PA. Service charges are used for administrative purposes and are not included in tips to the employee.

MAXIMUM FOOD DISPLAY TIME

To ensure quality of food items, buffet/display/station menus will be offered for a 90-minute maximum. No food items will remain beyond 90 minutes.

LIABILITY/REMOVAL OF FOOD & BEVERAGE

Spooky Nook reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises. All Federal, State and Local Laws regarding food and beverage purchases and consumption are strictly adhered to. The food service operator and beverage license for the hotel do not permit for leftover food items to be removed at the conclusion of your event, under any circumstances.

CANCELLATIONS

Cancellation fees apply and are specifically outlined in our contracts. Re-booking an event for a future date does not remove the responsibility of cancellation fees.