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



BREAKFAST

CONTINENTAL

Includes coffee, decaffeinated coffee, & herbal tea.

STANDARD 

Chilled juices | Fresh seasonal fruits & berries

\$14 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

\$18 per person

KOSHER CONTINENTAL

Includes coffee, decaffeinated coffee, & herbal tea.

STANDARD

Whole fruit | Assorted cereal | Milk

\$17 per person

Choice of 2

Danish | Pound cake | Bluberry/Chocolate chip muffin

Choice of 1

Bottled orange | Bottled cranberry | Bottled apple juice

EXECUTIVE

Whole fruit | Assorted Greek Yogurt | Assorted cereal | Milk

\$19 per person

Choice of 2

Danish | Pound cake | Bluberry/Chocolate chip muffin

Choice of 1

Bagel or English muffin with: | Cream cheese | Margarine | Jelly | Peanut Butter

Choice of 1

Bottled orange | Bottled cranberry | Bottled apple juice

PLATED

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

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CHAMP CLASSIC  **\$17 per person**

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 FRENCH TOAST **\$15 per person**

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

BISCUITS & GRAVY **\$19 per person**

Fluffy buttermilk biscuits topped with creamy southern sausage gravy, served with creole seasoned breakfast potatoes. Accompanied by scrambled eggs.

BUFFET

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

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WARM UP **\$20 per person**

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

JUMP START **\$21 per person**

Scrambled eggs | Cinnamon swirl French toast | Choice of 1: bacon or turkey sausage
Fresh seasonal fruits & berries | Assorted Greek yogurt

RISE & SHINE **\$24 per person**

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

WAFFLE BUFFET **\$18 per person**

Belgium waffles | Scrambled eggs | Assorted fresh berries | Sautéed apples | Caramelized bananas | Choice of 1: bacon or turkey sausage | Whipped cream | Chocolate chips | Maple syrup | Whipped butter

BREAKFAST TACO BAR **\$19 per person**

Scrambled eggs | Flour tortillas | Salsa Verde | Sour cream | Shredded monterey jack | Avocado | Black beans
Sausage | Cilantro | Pico de Gallo | Breakfast potatoes

STEAK & EGGS   **\$26 per person**

Scrambled eggs | Marinated flank steak | Breakfast Potatoes | House made steak sauce

CHICKEN & WAFFLES **\$23 per person**

Buttermilk waffles | Crispy chicken fritter | Breakfast potatoes | Scrambled Eggs | Syrup | Honey butter

SMOKED SALMON PLATTER **\$18 per person**

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

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 **\$22 per person**

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

CHICKEN PICCATA **\$22 per person**

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

HONEY MISO PORK MEDALLIONS  **\$22 per person**

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

GRILLED FLANK STEAK **\$27 per person**

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

ATLANTIC SALMON **\$25 per person**


Pan seared salmon, Mediterranean vegetable couscous, with roasted red pepper & compound butter

FARRO RISOTTO  **\$19 per person**

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

LEMON BALSAMIC CHICKEN THIGHS   **\$19 per person**

Two oven roasted chicken thighs, rosemary wild rice, and balsamic roasted carrots

ROASTED COD LOIN   **\$22 per person**

Steamed cod loin topped with blistered cherry tomato caponata 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 \$18 per person

CAPRESE

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

SMOKED TURKEY WRAP \$18 per person

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

CROSS COURT CHICKEN \$19 per person

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

HARVEST CHICKEN SALAD \$18 per person

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

ITALIAN \$18 per person

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

ROAST BEEF \$19 per person

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

HAM PRETZELWICH \$18 per person

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

SALADS

Includes freshly baked cookies & choice of 1 side.

SUMMER \$19 per person

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

CHICKEN CAESAR \$18 per person

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

COBB \$19 per person

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

KENTUCKY BIBB \$17 per person

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

POKE BOWL \$22 per person

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

BEET \$18 per person

Golden beet | Pickled red beet | Crumbled bacon | Watercress | Shaved fennel | Dijon vinaigrette

GRAINS & GREENS \$18 per person

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

BURRATA \$20 per person

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

MAKE IT A BOXED LUNCH

For an additional \$2 per person.

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

HOT SELECTIONS

BUFFET

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

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BARBECUE LUNCH

\$31 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

\$30 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

\$26 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

\$30 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

\$32 per person

Champ Boulevard garden salad served with ranch & balsamic vinaigrette
Shaved beef | Cheese sauce | Peppers & onions | Chopped chicken | Sharp provolone | Sub rolls
Potato & cheese pierogies | Roasted garlic broccolini
Italian ice (flavors based on availability)

ITALIAN KITCHEN

\$27 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

\$28 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 | Salsa
Chipotle lime crema | Guacamole
Cinnamon sugar churros

Choice of 1:

Cilantro lime marinated chicken | Tequila lime shrimp | Chipotle tofu | Pork carnitas | Traditional taco beef
Add on an additional protein for \$3 per person

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BAKED POTATO BAR

\$24 per person

Minimum 25 guests. Maximum 200 guests.

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

\$24 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.

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POWER BREAK  **\$13 per person**
Trail mix | Granola bars | Assorted flavored Greek yogurt cups | Fresh seasonal fruits & berry display

HEALTHY CORNER  **\$15 per person**
Individual vegetable & dip cups | Fresh fruit skewers | Domestic cheese & crackers

SNACK ATTACK  **\$16 per person**
Philly pretzel nuggets | Yellow mustard | Nacho cheese | Trail mix | Nook kettle corn

MEDITERRANEAN BREAK  **\$16 per person**
Pita chips | Hummus spread | Feta dip | Roasted tomato & eggplant bruschetta | Marinated Mediterranean olives
Assorted vegetable platter

THE CANTINA **\$17 per person**
Warm tri-colored tortilla chips | Fresh pico de gallo | Sour cream | Guacamole | Queso blanco | Chicken & cheese
quesadilla bites

CHARCUTERIE BOX (1 box per person) **\$22 per person**
Soppressata | Genoa Salami | Prosciutto | Crackers | Grapes | Assorted cheese cubes | Stone ground mustard
Hot honey

ADD-ONS

Freshly baked jumbo cookies **\$26 per dozen**

Fresh chocolate chunk brownies **\$28 per dozen**

Granola bars **\$17 per dozen**

Individual snack bags **\$3.50 per person**

Trail mix **\$4.50 per person**

Assorted whole fruit **\$2.50 per person**

Potato chips & pretzels **\$6 per person**

Includes French onion or garden vegetable dip

Yogurt parfait **\$7 per person**

Vanilla yogurt, honey granola, and fresh berries

BEVERAGES

BEVERAGE PACKAGE

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

Full day (8 hours)	\$15 per person
Half day (4 hours)	\$11 per person

BEVERAGES ON CONSUMPTION

Freshly brewed coffee, decaffeinated coffee, & hot tea (3 gallon minimum)	\$35 per gallon
Iced tea (3 gallon minimum)	\$17 per gallon
Lemonade or fruit punch (3 gallon minimum)	\$17 per gallon
Aquafina bottled water	\$3.75 each
Assorted soft drinks	\$3.75 each
Assorted bottled juices	\$3.50 each
Sparkling waters	\$5.50 each
Gatorade	\$4.50 each
Energy drinks	\$6.50 each
Pure Leaf bottled iced tea	\$4.50 each
Starbucks specialty chilled coffee	\$5.50 each

DINNER

PLATED

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.

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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

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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

FILET MIGNON \$48 per person

8oz center cut filet mignon topped with sauce Diane
served with rosemary fingerling potatoes, & asparagus

ESPRESSO RUBBED \$39 per person

FLANK STEAK

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

PAN SEARED ATLANTIC \$33 per person

SALMON

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

MUSTARD SMOKED \$38 per person

PORK BELLY

Mustard glazed smoked 6oz pork belly with peach
chutney served with butternut squash, chorizo,
caramelized onion & Swiss chard hash

ENTREES CONT.

ROSEMARY DIJON \$33 per person

CHICKEN

Airline chicken breast served with scalloped potatoes
& roasted broccolini

GRILLED HALIBUT \$36 per person

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

SAVORY HERB RUBBED \$33 per person

CHICKEN

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

BRAISED BEEF SHORT \$44 per person

RIBS

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

TUSCAN STUFFED \$29 per person

PORTABELLA MUSHROOM

Portabella mushroom stuffed with baby spinach,
roasted peppers, caramelized onions, rice, roasted
tomatoes & goat cheese on a bed of creamy polenta
drizzled with pesto

DESSERT

New York cheesecake
Tiramisu
Triple chocolate cake
Strawberry shortcake

COMBINATION ENTREE

\$54 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 | Grilled shrimp skewers | Pan seared scallops with a white wine sauce | Braised beef short rib with a Cabernet demi-glace
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

\$44 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

Wild Mushroom Gnocchi 

Fluffy potato gnocchi, white wine basil cream sauce with wild mushroom and pea fricasee

Brown Butter Miso Glazed Pork Loin

Roasted pork loin with savory miso glaze served with fried rice

Mesquite Honey Garlic Salmon  

Mesquite honey garlic glaze with creole rice

Assorted cakes & dessert bars

BUFFET

THE PA DUTCH WAY

\$43 per person

Haystack salad: Mixed greens, hard boiled eggs, red beets, diced tomatoes, garbanzo beans, shredded carrots, crispy noodles with ranch and balsamic dressing

Choice of 1: Spaetzle or Cheesy Amish Potatoes

Pork loin & sauerkraut | Amish chicken & gravy | Rolls & butter | Vegetable medley | Dutch apple pie

THE AMERICAN

\$39 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

\$40 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

CHICKEN TERIYAKI SATAY 	\$180 per order
With Thai peanut sauce	
BACON WRAPPED SCALLOPS	\$180 per order
Miso brown butter glaze	
BONELESS CHICKEN BITES	\$105 per order
Choice of BBQ, garlic Parmesan, or buffalo	
ELOTE CORN FRITTERS 	\$155 per order
Lightly battered corn fritter drizzled with crema, cotija, cilantro, & chili lime seasoning	
TURKEY SLIDERS	\$155 per order
With caramelized onions & cranberry orange compote	
MINI MEATBALLS	\$84 per order
All beef meatballs with sweet & sour, Swedish or marinara sauce	
MINI CRAB CAKES 	\$205 per order
Served with whole grain remoulade	
MINI CORDON BLEU BITES	\$130 per order
With dijon cream sauce	
CRISPY TOFU BITES   	\$105 per order
Crispy tofu topped with bravas sauce	
VEGGIE SPRING ROLLS  	\$105 per order
Served with sweet & sour dipping sauce	
BUFFALO CHICKEN DIP IN PHYLLO	\$105 per order
With blue cheese crumbles & scallions	
ZUCCHINI BITES  	\$105 per order
Marinated zucchini, sun-dried tomato pesto, Parmesan crisp	
CHICKEN POTSTICKERS 	\$105 per order
With ponzu dipping sauce	
SMOKED GOUDA ARANCINI 	\$130 per order
On a roasted tomato tarragon coulis	

HOT APPETIZERS

FRIED COCONUT SHRIMP 	\$155 per order
Mango bourbon dipping sauce	
SPANAKOPITA 	\$130 per order
Flaky phyllo dough filled with feta, spinach & garlic topped with honey lime drizzle	
BRULEED BRIE & BERRY CROSTINI	\$180 per order
Herb crostini, torched brie cheese, topped with a mixed berry compote	
BACON SKEWERS  	\$180 per order
Korean BBQ glazed pork belly	









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*

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GREEK SALAD SKEWERS  	\$130 per order
Tomato, cucumber, feta, & olive with lemon vinaigrette	
CHARCUTERIE KABOB 	\$155 per order
Artisan cured meats, cheeses, & cornichon	
INDIVIDUAL VEGETABLE & DIP CUPS  	\$105 per order
Served with ranch dressing	
SMOKED SALMON CROSTINI	\$155 per order
Smoked salmon spread, everything bagel crostini, dill, capers	
TUNA POKE SPOON 	\$155 per order
Ahi tuna, ponzu sauce, furikake, scallion	
ROASTED HEIRLOOM CARROTS  	\$130 per order
3 day marinated carrots, carrot top pesto, toasted sesame seeds, citrus Greek yogurt	
FRENCH ONION DEVEILED EGGS	\$105 per order
Caramelized onions, gruyere, and Dijon garnished with chives	
BEEF TENDERLOIN CROSTINI	\$130 per order
Garlic crostini with thinly sliced medium rare tenderloin topped with horseradish cream sauce	
MINI SANDWICH TRAY	\$130 per 25 pieces
Mini caprese sandwich, ham pretzelwich, & turkey, bacon with Swiss	
CAPRESE SALAD SKEWERS  	\$130 per order
Grape tomato, mozzarella cheese, and basil with a balsamic drizzle	

DISPLAYS

VEGETABLE HUMMUS 	\$7 per person
Displayed with grilled pita & fresh vegetables. Choice of 1 hummus: lemon & roasted garlic, roasted red pepper, smokey chipotle	
ARTISAN CHEESE BOARD 	\$9 per person
Assorted cheeses, crackers, grapes & berries	
FRESH FRUIT & BERRY   	\$7 per person
ANTIPASTO BOARD	\$10 per person
Chef's selection of cured meats & cheeses, crostini & accoutrements	
GRILLED VEGETABLE 	\$9 per person
Chef's selection of grilled vegetables served with crostini & whipped feta dip	
SHRIMP COCKTAIL  	\$11 per person
Gulf shrimp with zesty cocktail sauce & 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	\$17 per person
Antipasto board & chef's selection of 2 hot appetizers	
TATER TOTS	\$16 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	\$20 per person
Carne Asada Carnitas Soft flour tortillas Tri-colored tortilla chips Diced onions Cilantro Guacamole Lime crema Shredded cheddar cheese Jalapenos Pico de gallo Red sauce Green sauce	
SALAD	\$18 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

\$19 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

\$21 per person

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

SLIDER

\$18 per person

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

MINI DESSERT

\$14 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. Stations require an attendant and are subject to a \$100 fee per attendant.

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SLOW ROASTED TURKEY BREAST  

\$210

With sage demi-glace

SMOKED HAM  

\$210

With pineapple chutney

PEPPERCORN CRUSTED ROUND OF BEEF

\$315

Mushroom Cabernet sauce

ROSEMARY & GARLIC RUBBED PRIME RIB  

\$525

With beef au jus & horseradish

PORK LOIN  

\$210

With maple balsamic glaze

FENNEL CRUSTED RACK OF LAMB

\$420

With dijon cream sauce

HONEY GARLIC GLAZED SALMON 

\$525

Roasted served with a lemon herb pistou

STATIONS

DESSERTS

ASSORTED MINIATURE CHEESECAKES & SEASONAL MOUSSE \$8 per person

ASSORTED DECADENT CHOCOLATE & FRUIT PETIT FOURS \$8 per person

ASSORTED MACARONS & COOKIES \$8 per person

ASSORTED ICE CREAM NOVALTIES \$7 per person

ICE CREAM SUNDAE BAR \$8 per person

Station requires a \$100 attendant fee for every 150 guests.

Vanilla bean ice cream | Chocolate ice cream

8oz bowls

M&M's | Rainbow sprinkles | Oreos | Peanuts

Cherries | Whipped cream | Chocolate syrup | Caramel sauce

ROOT BEER FLOAT BAR \$10 per person

Station requires a \$100 attendant fee for every 150 guests.

Vanilla ice cream

Root Beer | Cookie wafer straw

16oz to go cup & spoon

2 HOUR VIP RECEPTION

Minimum 25 guests. All displays & food stations are self-serve.

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THE SIGNATURE RECEPTION \$55 per person

Fruit & cheese display with flat bread & crackers | Carrots and celery display with ranch dip

Chef's selection of 5 hot appetizers | Choice of 1: Carved round of beef or turkey

Mini-dessert display

Water bottles | Domestic beer, house wine & soft drinks. Add house brand cocktails for additional \$8 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 MIXED DRINKS	\$9 each
HOUSE WINE	\$7 each
CHAMPAGNE	\$8 each
NON-ALCOHOLIC BEER	\$6 each
NON-ALCOHOLIC WINE	\$7 each
BOTTLED WATER	\$3.75 each
SOFT DRINKS	\$3.75 each
SPARKLING CIDER	\$7 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

WINE

White Zinfandel, Pino Grigio, Chardonnay, Pinot Noir, Moscato, Cabernet, Merlot, Prosecco, Champagne

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

PREMIUM MOCKTAIL

Dirty sodas, Italian sodas, premium lemonades, premium limeades, assorted canned bubble teas, water bottles, seltzers, fruit and herb garnishes

PLATINUM

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

PLATINUM MOCKTAIL

Dirty sodas, Italian sodas, premium lemonades, variety of syrups, variety of milks, assorted canned bubble teas, water bottles, seltzers, fruit and herb garnishes, energy drink refreshers, popping bobba, non-alcoholic wine, non-alcoholic beer, sparkling cider

BAR

ADD-ONS

The following are only available in addition to a booked catering and/or bar package.

CHAMPAGNE TOAST	\$75 corking fee \$45 per bottle (serves 6)
SPARKLING CIDER TOAST	\$75 corking fee \$35 per bottle (serves 6)
MIMOSA OR BLOODY MARY STATION	\$14 per person
<i>90 minutes maximum. Plus the bartender fee terms if added to catering only without a bar package</i>	
SIGNATURE COCKTAIL OR MOCKTAIL	\$7 per person
<i>2 signature drinks max per event (can only be added to a bar package)</i>	

MOCKTAILS

CASH OR HOSTED

PREMIUM LEMONADE	\$9 each
DIRTY SODA	\$10 each
ITALIAN SODA	\$10 each
ENERGY DRINK REFRESHER	\$11 each
SPARKLING CIDER	\$7 each
NON-ALCOHOLIC WINE	\$7 each
NON-ALCOHOLIC BEER	\$6 each
ASSORTED CANNED BUBBLE TEAS	\$6 each
ASSORTED SODAS	\$3.75 each
WATER BOTTLES	\$3.75 each

OPEN BAR

PREMIUM MOCKTAIL BAR	
First hour	\$16 per person
Each additional hour	\$8 per person
PLATINUM MOCKTAIL BAR	
First hour	\$18 per person
Each additional hour	\$10 per person

MOCKTAIL SPECIALTY STATION

SPECIALTY STATION

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

All stations are self-served. Choose 1 of the below stations.

Premium Lemonade Station

Lime, raspberry, peach, and lavender syrup, strawberry & syrup mix, lemon wheels, lemonade, & infused lemon water

Dirty Soda Station

Pepsi, root beer and starry sodas, vanilla, caramel, cherry, lime, & coconut syrup, creamer, almond milk, & whipped cream

BAR

BAR TERMS

All bar services require a minimum of 25 guests.

“Cash” Bar Minimums: \$100 per bartender | One (1) bartender per every 50 guests.

“Hosted” Bar Minimums: \$250 for up to 200 guests | \$100 per additional 100 guests

A 20% service charge applies to all “Hosted” and “Open” bar packages, as well as the bar “Add-Ons”. Service charges are used for administrative purposes and are not included in tips to the employees.

Maximum service time for all bar types is 4 hours.

Service & Safety Requirement: All alcoholic beverages must be served by Nook Meetings & Events on-site personnel. No outside alcoholic beverages are permitted in the event space. Any outside beverages found will be confiscated or disposed of prior to entry. All event alcoholic beverages must be consumed within the designated event area. No alcohol may be removed from the venue or kept beyond the designated end time; any such beverages will be confiscated.

Pennsylvania Law: In compliance with Pennsylvania law, alcoholic beverages will not be served to, or consumed by, anyone under the age of 21. Nook Meetings & Events reserves the right to terminate any function, without refund, in the event of any PLCB legal violations.

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.

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.