NOOK
MEETINGS & EVENTS

BANQUET MENU

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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 **$14 per person**
Chilled juices | Fresh seasonal fruits & berries

Choice of 2
Assorted donuts | Coffee cake | Mini muffins | Scones | Danish

EXECUTIVE **$18 per person**
Assorted bagels with plain cream cheese | Assorted Greek yogurt cups & granola

KOSHER CONTINENTAL

Includes coffee, decaffeinated coffee, & herbal tea.

STANDARD **$17 per person**
Whole fruit | Assorted cereal | Milk

Choice of 2
Danish | Pound cake | Bluberry/Chocolate chip muffin

Choice of 1
Bottled orange | Bottled cranberry | Bottled apple juice

EXECUTIVE **$19 per person**
Whole fruit | Assorted Greek Yogurt | Assorted cereal | Milk

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.

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.

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.

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 CAPRESE **$18 per person**
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

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 **$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

HOT SELECTIONS

BUFFET

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

BARBECUE LUNCH — $31 per person

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

Minimum 25 guests. Maximum 300 guests

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 peron

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

Minimum 25 guests. Maximum 200 guests.

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 — **$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.

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

FRISEE
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 FLANK STEAK **$39 per person**
Grilled flank steak with bourbon cream sauce, brown butter sweet potato mash & roasted brussel sprouts

PAN SEARED ATLANTIC SALMON **$33 per person**
Pan seared salmon with saffron veloute, white wine braised beluga lentils, & jumbo asparagus

MUSTARD SMOKED PORK BELLY **$38 per person**
Mustard glazed smoked 6oz pork belly with peach chutney served with butternut squash, chorizo, caramelized onion & Swiss chard hash

ENTREES CONT.

ROSEMARY DIJON CHICKEN **$33 per person**
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 CHICKEN **$33 per person**
Herb rubbed airline chicken breast, pan jus, served with buttermilk whipped Yukon gold potatoes and roasted squash & zucchini

BRAISED BEEF SHORT RIBS **$44 per person**
Rich Cabernet demi-glace, served with whipped Yukon gold potatoes & roasted green beans

TUSCAN STUFFED PORTABELLA MUSHROOM **$29 per person**
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

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 DEVILED 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

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.

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
6oz ice cream cups
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.

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**

90 minutes maximum. Plus the bartender fee terms if added to catering only without a bar package

SIGNATURE COCKTAIL OR MOCKTAIL — **$7 per person**

2 signature drinks max per event (can only be added to a bar package)

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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your rise 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.