

BANQUET MENU

SPOOKY
NOOK
MEETINGS
& EVENTS

WAREHOUSE
HOTEL
AT THE NOOK

BREAKFAST

> PLATED BREAKFASTS

Served with assorted pastries, chilled orange juice, coffee, decaffeinated coffee and herbal tea

HEALTHY START \$15 per person

Scrambled eggs, breakfast potatoes
Served with crisp bacon and fresh fruit

CINNAMON SWIRL FRENCH TOAST \$13 per person

Served with whipped butter and maple syrup
Your choice of bacon, sausage or ham

VEGETABLE FRITTATA \$16 per person

Roasted vegetables topped with goat cheese
and fresh herbs
Served with breakfast potatoes and turkey sausage

> BREAKFAST STATION

Served with coffee, decaffeinated coffee and herbal tea

OMELET STATION \$10 per person

Prepared to order with a choice of sautéed garden
fresh vegetables, crisp bacon, honey roasted ham,
spinach, pepper jack cheese, and fresh salsa

**Add Egg Whites and Egg Beaters for \$2 per person*

**Action station requires attendant, additional attendant
fee will apply at \$75 per hour per attendant**

> CONTINENTAL BREAKFAST

Served with coffee, decaffeinated coffee and herbal tea
\$11 per person

Assorted fresh baked pastries
Bagels with cream cheese
Fresh sliced fruit
Assorted juices

> BUFFET BREAKFASTS

Minimum 25 guests or \$75 charge will apply

Served with coffee, decaffeinated coffee and
herbal tea

WARM UP \$18 per person

Selection of chilled juices
Assorted pastries and coffee cake
Fresh seasonal fruits and berries
Assorted dry cereal with 2% and skim milk
Assorted breakfast sandwiches to include:
Ham, egg and cheddar on a bagel
Sausage, egg and cheddar on a croissant
Breakfast potatoes

JUMP START \$19 per person

Selection of chilled juices
Fresh seasonal sliced fruit
Assorted yogurt and crunchy granola
Scrambled eggs
Cinnamon swirl French toast
Crispy bacon
Breakfast potatoes

CLASSIC BUFFET \$19 per person

Selection of chilled juices
Assorted pastries and coffee cake
Fresh seasonal fruits and berries
Scrambled eggs
Breakfast potatoes
Crispy bacon
Sausage links

WAFFLE BUFFET \$12 per person

Selection of chilled juices
Fluffy hot waffles
Assorted fresh berries
Fruit compote
Chocolate chips
Caramelized bananas
Whipped cream
Warm maple syrup
Farm fresh butter

All menus can be prepared for a Gluten Free Diet upon request. Additional fees may apply.

Prices are subject to a taxable 20% service charge and applicable tax, currently 6%.

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> ADD-ONS

Bagels with cream cheese	\$5 per person
Assorted cereals with milk	\$4 per person
Assorted breakfast sandwiches	\$7 per person
Smoked bacon	\$4 per person
Sausage links	\$3 per person
Turkey sausage	\$3 per person
Scrambled eggs or egg beaters	\$5 per person
Hard boiled eggs	\$3 per person
Fruit salad	\$4 per person
Oatmeal with brown sugar	\$4 per person
Oatmeal pancakes	\$3 per person
<i>Includes butter and maple syrup</i>	
Sweet potato pancakes	\$3 per person
<i>Includes butter and maple syrup</i>	
Assorted flavored Greek yogurt	\$6 per person
<i>Flavors include: strawberry, blueberry and cherry</i>	
*Nook Smoothies	\$4 each
<i>Made to order – Flavors Include: strawberry banana, mixed berry, mango, and peach pear</i>	
Add protein to smoothies	\$2 per smoothie

Action station requires attendant, additional attendant fee will apply at \$75 per hour per attendant

> BEVERAGES

Bottled water	\$2 each
Assorted soda	\$3 each
Assorted bottled juice	\$2 each
Freshly brewed coffee	\$22 per gallon
Hot chocolate, herbal tea	\$22 per gallon
Gatorade	\$4 each
Energy drinks	\$6 each
Iced teas	\$4 each
Lemonade or iced tea	\$15 per gallon

> A LA CARTE ITEMS

Freshly baked cookies	\$13 per dozen
Freshly baked brownies	\$14 per dozen
Assorted scones	\$15 per dozen
Mini whoopie pies	\$18 per dozen
Popcorn, potato chips, pretzels	\$6 per person
Granola bars	\$16 per dozen
Assorted donuts	\$10 per dozen
Assorted Danishes or muffins	\$13 per dozen
Energy Bars	\$3 per person
Trail mix	\$2 per person
Assorted ice cream novelties	\$2.50 per person
Assorted whole fruit	\$2 per person
<i>Includes apples, oranges and bananas</i>	

> PHILLY PRETZEL FACTORY RIVET TRAYS

SMALL TRAY \$30

Serves 8-12 people
Includes (2) 8oz. dips

LARGE TRAY \$40

Serves 15-20 people
Includes (3) 8oz. dips

DIP FLAVORS

Super hot mustard, yellow mustard, cheese, cinnamon, chocolate icing & buttercream

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TIMEOUT BREAKS

POWER BREAK

\$12 per person

Trail mix and granola
Assorted flavored yogurt
Fresh fruit display
Fresh brewed coffee, decaffeinated coffee, herbal tea
Assorted sodas and bottled water

BREADS AND SPREADS

\$12 per person

Pita chips and artisan breads
Hummus spread
Tapenade and romesco
Bottled water and iced tea

SNACK ATTACK

\$13 per person

Philly Pretzel Factory Rivets with yellow mustard, nacho cheese, buttercream and chocolate icing
Trail mix
Nook kettle corn
Fresh brewed coffee, decaffeinated coffee, herbal tea
Assorted sodas and bottled water

ALL DAY BREAK PACKAGE

\$24 per person

Fresh brewed coffee, decaffeinated coffee and herbal tea served all day
Mid-Morning Break:
Assorted scones and pastries
Assorted whole fruit
Lunch on your own
Mid-Afternoon Break:
Choose from one of our existing packages.

STARBUCKS® BREAK

\$15 per person

Bottled Starbucks® Cold Brew

Black unsweetened or cocoa & honey with cream

Bottled Starbucks® Frappuccino

Coffee, mocha, or French vanilla

Manifesto Brownies & Dessert Bars

Assortment of lemon bars, PB&J bars, toffee crunch blondies, and Peruvian chocolate brownies.

Substitute assorted flavored scones and cinnamon coffee cake to invigorate your morning.

PROTEIN PACK

\$15 per person

Option 1

Lifewater (700 ml)

Diced turkey, hardboiled egg, cheese, and grapes

Option 2

Lifewater (700 ml)

Diced turkey, hardboiled egg, almonds & cashews, apple slices and peanut butter

MAKE YOUR OWN TRAIL MIX

\$15 per person

Naked Juice®

Naked Juice® uses the best ingredients from Mother Nature - delicious fruits and veggies. This healthy, refreshing drink has no artificial flavors or added sugars.

Choose from berry blast, green machine, mango, and strawberry banana.

Trail Mix Options

Almonds, cashews, Craisins®, chocolate candies, sunflower seeds, assorted dried fruits, and granola.

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WAREHOUSE
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BRUNCH & STATIONS

> BRUNCH

Minimum 30 guests or \$75 charge will apply

Served coffee, decaffeinated coffee and herbal tea

BRUNCH BUFFET \$41 per person

Field greens with Balsamic and Ranch dressing
Rolls and butter

Fresh sliced fruit
Assorted bagels and breads
Yogurt and crunchy granola

Smoked salmon, sliced tomatoes, red onions,
hardboiled eggs & capers
Potato pancakes with sour cream and apple sauce

Flank steak with peppercorn & cognac demi glaze
Grilled chicken topped with a mushroom cream sauce
Fresh seasonal vegetable
Roasted redskin potatoes with rosemary and garlic

Selection of mini desserts

Omelet Station

Prepared to order with a choice of sautéed garden fresh
vegetables, crisp bacon, honey roasted ham, spinach,
pepper jack cheese and fresh salsa

Chilled orange, cranberry, and apple Juice

> STATIONS

Served with coffee, decaffeinated coffee and
herbal tea

GRILLED CHEESE STATION \$13 per person

Creamy brie with honey on rustic Italian bread
Cheddar with tomato and bacon on ciabatta
Tomato soup

MASHED POTATO BAR \$9 per person

Mashed sweet potatoes and Yukon golds with
roasted garlic
Toppings: bacon, mushrooms, scallions, cheddar
cheese, sour cream, caramelized onions and roasted
vegetables

FAJITA STATION \$16 per person

Cilantro lime marinated chicken, spicy beef strips,
traditional taco ground beef, warm flour and hard shell
corn tortillas, nacho chips and cheese
Toppings: sautéed peppers and onions, guacamole, sour
cream, shredded cheese, scallions, diced red onions and
salsa

MAC AND CHEESE BAR \$10 per person

Three cheese macaroni and cheese
Toppings: bacon, peas, ham, roasted garlic, spinach,
roasted tomatoes, wild mushrooms and broccoli

PASTA STATION \$18 per person

Includes selection of penne and tri-colored bowtie
pastas, marinara, alfredo and garlic herb oil sauces
Toppings: grilled chicken, bacon, black olives, parmesan
cheese, caramelized onions, sautéed peppers, chopped
spinach and diced tomatoes
Fresh garlic bread sticks

Action station requires attendant, additional attendant
fee will apply at \$75 per hour per attendant

Please add \$2 per person if any of the above stations
are served as a buffet

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PLATED LUNCH

> SAMMIES & SALADS

Served with coffee, decaffeinated coffee, herbal tea, iced tea and assorted cookies & brownies.

Choose (2) of the following selections. For additional selections a fee of \$3 per person will apply.

VEGGIE WRAP **\$15 per person**

Roasted red pepper hummus, cucumber, spinach, tomato, edamame, carrots, onion, and sprouts on a whole-wheat tortilla

TURKEY BLT **\$15 per person**

Smoked turkey, bacon, vine tomatoes, spinach and herbed mayonnaise on honey oat bread

CHICKEN SALAD SAMMIE **\$15 per person**

Hand selected local greens topped with chicken salad, dried cranberries and walnuts served on croissant

THE CUBAN **\$15 per person**

Pulled pork, sliced ham, Swiss cheese, dill pickles and yellow mustard served in a crispy roll

CHICKEN CAESAR SALAD **\$15 per person**

Romaine lettuce with grilled chicken, shaved parmesan, croutons and Caesar dressing on the side.

COBB SALAD **\$15 per person**

Chopped iceberg lettuce with tomatoes, cucumber, carrots, avocado, hardboiled egg, bacon, bleu cheese crumbles, and grilled chicken. Served with Ranch or Balsamic on the side.

Served with choice of (2) sides: side salad, pasta salad, potato salad, veggie slaw or potato chips

> PLATED LUNCHEONS

Served with coffee, decaffeinated coffee, herbal tea, iced tea and assorted cookies & brownies.

BRUSCHETTA CHICKEN **\$19 per person**

Grilled chicken breast topped with roasted tomato-basil bruschetta and served with Chef's choice of starch and seasonal vegetable

SOY SESAME PORK TENDERLOIN **\$19 per person**

Pork tenderloin served over a bed of rice and steamed broccoli topped with a honey soy sesame glaze

CUCUMBER DILL SALMON **\$19 per person**

Pan seared salmon with cucumber dill yogurt served with roasted mixed fingerling potatoes and grilled asparagus

CHICKEN LASAGNA ROLLS **\$19 per person**

Rolled lasagna noodles filled with shredded chicken and spinach served with marinara sauce, fresh seasonal vegetable, and garlic bread sticks

**Vegetarian option – substitute chicken for vegetable*

For a choice of more than one selection a fee of \$5 per person will apply and final counts for each selection are due 7 days in advance of event date.

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LUNCH BUFFET

> BUFFET LUNCHES

Minimum 25 guests or \$75 charge will apply

Served with coffee, decaffeinated coffee, herbal tea, water and iced tea

SOUTHERN BBQ \$24 per person

Your choice of (2) entrée selections:

Slow roasted pulled pork, pit beef, grilled chicken breasts, hot sausage

Your choice of (2) sauces:

Smoked BBQ, sweet BBQ, hot BBQ

Your choice of (2) sides:

Roasted potatoes, baked beans, macaroni salad, pasta salad, coleslaw, grilled vegetables, red beet eggs, or applesauce

Served with miniature sandwich rolls, fresh fruit salad and assorted cakes and pies

REJUVENATE BUFFET \$22 per person

Tomato bisque

Hummus with grilled pita

Poached asparagus with citrus vinaigrette

Roasted eggplant couscous salad

Grilled chicken breast with Caesar salad

Honey cilantro lime grilled salmon

Raspberry and lemon sorbet

ITALIAN KITCHEN \$21 per person

Caesar salad with garlic croutons

Breadsticks with marinara dipping sauce

Classic chicken piccata

Baked ziti

Seasonal vegetable medley

Tiramisu and biscotti

Additional pastas to include alfredo pasta, spaghetti with marinara sauce, or vegetable lasagna can be added to the above buffet menu for an additional \$3.50 per person

THE CHAMP BUFFET \$25 per person

Fresh fruit salad

Garden salad with Balsamic and Ranch dressing

Rolls and butter

Your choice of (2) entrée selections:

Firecracker chicken

Roasted chicken breast with Sriracha brown sugar chili sauce

Honey mustard salmon

Roasted salmon filet with a honey mustard glaze

Bruschetta chicken

Grilled chicken breast topped with roasted tomato-basil bruschetta

Beef tips with mushroom demi glaze

Maple balsamic glazed pork tenderloin

Fresh Seasonal Vegetable

Roasted redskin potatoes

Assorted cakes and pies

PIZZA PARTY \$17 per person

Caesar salad with garlic croutons

Breadsticks with marinara dipping sauce

Pepperoni and cheese pizza

Assorted cookies and brownies

Assorted sodas and bottled water

Available for groups of 200 people or less

DELI LUNCH \$19 per person

Garden salad with Balsamic and Ranch dressing

Potato chips

Pasta salad

Assorted bread and rolls

Selection of meats and cheeses

Vegetable wraps – premade

Lettuce, tomato and onion

Condiments

Assorted cookies and brownies

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> BUFFET LUNCHES CONTINUED

Minimum 25 guests or \$75 charge will apply

Served with coffee, decaffeinated coffee, herbal tea, water and iced tea

TAILGATE BUFFET **\$29 per person**

Your choice of (2) Entrees:

Slow roasted pulled pork
Country fried chicken
Hamburgers
Hotdogs
Grilled chicken
Kielbasa

Your choice of (2) salads:

Macaroni salad
Broccoli salad
Pasta salad
Potato salad
Garden salad

Your choice of (2) sides:

Baked beans
Mac & cheese
Potato wedges
Corn on the cob

Your choice of (1) dessert:

Strawberry shortcake
Peach cobbler
Apple pie
Ice cream novelties

BAKED POTATO & SALAD BUFFET **\$20 per person**

Garden salad with Ranch and Balsamic dressings
Rolls and butter
Idaho baked potato
Selection of toppings to include: grilled chicken, grilled steak, spicy vegetable and bean chili, sautéed vegetables, grated cheese, green onions, sour cream, bacon, butter
Fresh fruit salad
Assorted cakes and pies

SAMMIE BUFFET **\$22 per person**

Individual bags of chips or pretzels

Your choice of (2) sides:

Pasta salad
Julienne veggie slaw
Dilled potato salad
Feta and cucumber salad with red onions

Your choice of (2) pre-made sandwiches:

Pastrami and Swiss on rye with whole grain mustard
Chicken Caesar salad wrap
Grilled vegetable wrap with provolone cheese and sun-dried tomato hummus
Roasted turkey, bacon, avocado, lettuce and tomato on multigrain bread
Mayo and mustard served on the side

Assorted cookies and brownies

LUNCH BOX

Choose (1) of the following selections. For additional selections a fee of \$3 per person will apply.

Includes your choice of sandwich, potato chips, an apple or a chocolate chip cookie. Served with bottled water.

TURKEY BACON RANCH WRAP **\$15 per person**

Roast turkey breast, cheddar cheese, and smoked bacon with lettuce and tomato. Served with Ranch packets on the side.

CHICKEN CAESAR WRAP **\$15 per person**

Grilled chicken breast, romaine lettuce, parmesan cheese and a Caesar dressing packet on the side

ROAST BEEF **\$15 per person**

Sliced roast beef and cheddar cheese on a pretzel roll

VEGGIE WRAP **\$15 per person**

Tortilla wrap with hummus and garden veggies

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PLATED DINNER

> PLATED DINNER ENTREES

All plated entrees served with assorted dinner rolls & butter, garden salad, your choice of dessert and fresh brewed coffee, decaffeinated coffee, herbal tea, and iced tea.

ROSEMARY DIJON CHICKEN **\$28 per person**
Roasted chicken breast served with scalloped potatoes and roasted broccoli

LEMON BUTTER SALMON **\$30 per person**
Pan seared filet of salmon with sautéed garlic spinach and creamy risotto

HONEY SOY FLANK STEAK **\$32 per person**
Grilled flank steak, roasted redskin potatoes and roasted green beans

POTATO CRUSTED CHICKEN **\$29 per person**
Baked chicken breast served with mashed sweet potatoes and brown butter carrots

STUFFED PEPPERS (v) **\$24 per person**
Ratatouille filled pepper over a bed of wild rice and roasted green beans

FRENCH ONION BRAISED CHICKEN **\$27 per person**
Chicken legs and thighs braised in sherry, beef stock, and sweet yellow onions served atop mashed potatoes and broccolini

PORTER BRAISED BEEF SHORT RIB **\$35 per person**
Short rib in a chocolate demi, vanilla parsnip puree and roasted French green beans

PAN SEARED COD **\$28 per person**
Flaky baked cod with white wine tomato basil sauce, polenta cake and roasted asparagus

For a choice of more than one selection, a fee of \$5 per person will apply and final counts for each selection are due (7) days prior to event date.

> DUO ENTRÉE PLATES

Served with coffee, decaffeinated coffee, herbal tea, and iced tea

SALMON & BEEF FILET **\$39 per person**
Roasted salmon topped with dill cream sauce and petite filet topped with red wine reduction sided with saffron risotto and seasonal vegetable

CHICKEN ROULADE & CRAB CAKE
\$39 per person
Chicken breast rolled with roasted red peppers, spinach and goat cheese paired with a Maryland style crab cake, Old Bay roasted red potatoes and roasted asparagus

> DESSERTS – Choose (1)

CHEESECAKE
New York style cheesecake topped with berry compote

APPLE SALTED CARAMEL CHEESECAKE

COCONUT LAYER CAKE

CHOCOLATE CAKE
Double chocolate cake topped with raspberry sauce

SEASONAL PIE

STRAWBERRY LAYER CAKE

ASSORTED MINI DESSERTS
To include chocolate brownie bites, red velvet, carrot cake, truffle bon-bons and assorted mini cheesecakes

Serving size is (2) pieces per person

To increase to (4) pieces per person – additional \$3 per person charge will be added

(v) = Vegan Item

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DINNER BUFFET

> BUFFET DINNERS

Minimum 25 guests or \$75 charge will apply

Served with coffee, decaffeinated coffee, herbal tea, and iced tea

AMERICAN BUFFET **\$29 per person**

Garden salad with Balsamic and Ranch dressing
Rolls and butter

Your choice of (2) Entrees:

Chicken Florentine

Chicken breast with sautéed spinach and white wine cream sauce

Cheesy Chicken Alfredo Bake

Penne pasta with grilled chicken in a cheesy Alfredo sauce topped with Italian seasoning

Shepherd's Pie

Ground beef and garden vegetables topped with fresh mashed potatoes

Balsamic Glazed Top Sirloin Roast

With bacon flavored roasted fingerling potatoes

Roasted cauliflower salad

With chickpeas, parsley and red onion with a lemon tahini dressing

Seasonal vegetable

Assorted cakes and pies

PA DUTCH BUFFET **\$32 per person**

Your choice of (2) entrees:

Chicken pot pie with egg noodles

Pork and sauerkraut

Beef pot roast

Meatloaf

Your choice of (2) cold sides:

Red beet eggs

Pepper slaw

Cucumber and red onion salad

Potato salad

Your choice of (1) hot starch:

Mashed potatoes

Mashed sweet potatoes

Buttered noodles

Mac and cheese

Your choice of (1) hot vegetable:

Succotash

Green beans

Your choice of (1) dessert:

Shoo fly pie

Whoopie pies (chocolate cake with vanilla filling)

Apple dumplings

Strawberry shortcake

Peach cobbler

ADD SOUP FOR \$2 PER PERSON:

Your choice of (1) soup:

Ham and green bean soup

Chicken corn soup

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> BUFFET DINNERS CONTINUED

Minimum 25 guests or \$75 charge will apply

Served with coffee, decaffeinated coffee, herbal tea, and iced tea

BAR-B-QUE BUFFET \$32 per person

Coleslaw
Biscuits

Your choice of (2) entrees:

BBQ chicken
Grilled flatiron with a cilantro pesto
Smoked beef brisket
Cornmeal crusted catfish
Chipotle-lime chicken breast

Your choice of (2) sides:

Red bliss potato salad
Smoked redskin potatoes
Baked beans
Baked corn

Desserts to include:

Strawberry shortcake
Peach cobbler

> UPGRADED OPTIONS

\$2.00 per person

PETITE CAESAR SALAD

Traditional Caesar with garlic croutons

WEDGE SALAD

House bacon, crumbled bleu cheese, roasted tomatoes with bleu cheese dressing

BABY FIELD GREENS SALAD

Pickled red onions, dried cherries, and local goat cheese with balsamic dressing

TOMATO BISQUE

Slow roasted with basil and Parmesan cheese

ROASTED VEGETABLE SOUP

Hearty garden vegetable soup

CHICKEN & RICE SOUP

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RECEPTION

*We recommend 6-8 pieces
per person per hour*

> COLD APPETIZERS

*All per order appetizers include 50 pieces per order
unless otherwise noted*

VEGGIE & HUMMUS DISPLAY \$5 per person

Choice of (2) hummus flavors:

Red Beet Hummus

Red beets with tahini, olive oil, lemon juice and garlic

Southwestern Hummus

*Black beans, chipotle pepper, lime juice, cilantro
and cumin*

Edamame Hummus

Edamame, tahini, olive oil, lemon juice and garlic

Ranch Hummus

*Chickpeas, Greek yogurt, dried parsley, garlic salt
and dill*

Displayed with grilled pitas and fresh vegetables

GOURMET CHEESE DISPLAY \$4 per person

Assorted cheeses, crackers, and grapes

FRESH FRUIT & BERRY DISPLAY \$5 per person

ANTI-PASTA DISPLAY \$6 per person

*Selection of roasted vegetables, smoked meats and
cheeses served with baguette*

TOMATO BASIL SKEWERS \$43 per order

Drizzled with balsamic glaze

SMOKED SALMON \$110 per order

With herbed cream cheese on toast points

SEARED AHI TUNA \$125 per order

*Served on wonton chips with sweet soy and wasabi
drizzle (room temperature)*

CRANBERRY ALMOND CHICKEN SALAD

On grilled baguette \$65 per order

ASPARAGUS WRAPPED IN PROSCIUTTO

\$100 per order

> HOT APPETIZERS

All per order appetizers include 50 pieces per order

CHICKEN TERIYAKI \$90 per order

With cucumber wasabi dressing

VEGETARIAN RATATOUILLE TART \$60 per order

With pesto sauce

CHICKEN WINGS \$53 per order

Chipotle-lime, buffalo, or smokehouse BBQ

SHAVED BEEF SLIDERS \$125 per order

With cheese, onions and marinara

ROASTED TURKEY SLIDERS \$125 per order

With cranberry compote

MINI MEATBALLS \$47 per order

All beef meatballs with sweet & sour or marinara sauce

MINI CRAB CAKES \$55 per order

Served with tartar sauce

BUFFALO CHICKEN EMPANADAS \$60 per order

With bleu cheese sauce

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> HOT APPETIZERS CONTINUED

All per order appetizers include 50 pieces per order

BEEF AND CILANTRO EMPANADAS \$60 per order

BACON WRAPPED SCALLOPS \$70 per order

VEGGIE SPRING ROLLS \$40 per order
Served with Thai dipping sauce

SPANAKOPITA \$45 per order
Spinach and feta in crispy phyllo dough

BEEF TENDERLOIN EN CROUTE \$100 per order
Served with a horseradish cream

ROASTED PEAR & CREAMY BRIE \$85 per order
Roasted pear and creamy brie wrapped in crispy phyllo with basil infused honey

POTATO PANCAKE \$95 per order
Served with sour cream, chives, bacon and cheddar

BONELESS CHICKEN BITES \$60 per order
Tossed in your choice of BBQ, buffalo or honey mustard sauce

MINI CHICKEN BUFFALO BITES \$50 per order
Served with bleu cheese

BABY GOLD POTATOES \$45 per order
Served with bacon, sour cream and chive dip

> DESSERT STATIONS

ASSORTED PARFAITS

Mint Chip Cheesecake Mousse \$6 per person
Layers of crumbled Oreos and mint cheesecake filling topped with whipped cream and mini chocolate chips

Southern Banana \$3 per person
Layers of crumbled vanilla wafers, sliced bananas, and banana pudding topped with whipped cream and a caramel drizzle

Chocolate Chip Cookie Cheesecake \$3 per person
Layers of crumbled chocolate chip cookies and cheesecake filling topped with whipped cream and mini chocolate chips

Strawberry Shortcake \$6 per person
Layers of pound cake, macerated strawberries and whipped cream topped with toasted almonds

Per person fee includes one parfait per individual. For additional parfait selections please add \$3 per person to the above fee, per additional selection.

ICE CREAM SUNDAE BAR \$9 per person

Vanilla bean and chocolate ice cream
Waffle cones
Toppings: M&M's, sprinkles, Oreos, marshmallows, peanuts, cherries, whipped cream, chocolate syrup and caramel sauce

All menus can be prepared for a Gluten Free Diet upon request. Additional fees may apply.

Prices are subject to a taxable 20% service charge and applicable tax, currently 6%.

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All pricing is guaranteed with a Banquet Event Order

BANQUET MENU



> CARVING STATIONS

SLOW ROASTED TURKEY

\$185, serves 25 people

With fresh cranberry relish and warm artisan rolls

PEPPERCORN BEEF

\$285, serves 25 people

Served with warm artisan rolls

PRIME RIB

Market Price

With horseradish, au jus and warm artisan rolls

SMOKED HAM

\$150, serves 25 people

With spicy mustard, pineapple chutney and warm artisan rolls

SMOKED BRISKET

\$300, serves 25 people

With BBQ sauce and warm artisan rolls

PORK TENDERLOIN

\$150, serves 25 people

With apricot glaze, balsamic glaze and warm artisan rolls

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BANQUET MENU



BAR PACKAGES

> HOSTED OR CASH BAR

HOUSE SELECTION

DOMESTIC BEER *\$4 each*

*Yuengling
Miller Lite*

IMPORT/CRAFT BEER *\$5 each*

*Corona
Blue Moon
Stella Artois*

WHITE WINE *\$6.50 per glass*

*Chardonnay
Pinot Grigio
White Zinfandel*

RED WINE *\$6.50 per glass*

*Cabernet Sauvignon
Merlot*

LIQUOR MIXED DRINKS *\$5.50 each*

*Vodka (Svedka)
Gin (Banker's Club)
Light Rum (Castillo)
Dark Rum (Calico Jack)
Whiskey (Seagrams 7)
Bourbon (Jim Beam)
Scotch (Cutty Sark)
Tequila (Sauza Hornitos)
Cordials: Peach Schnapps, Amaretto, Kahlua, Baileys
Rocks, Martinis, Manhattans - \$6.50 per person*

PREMIUM SELECTION

DOMESTIC BEER *\$4 each*

*Yuengling
Miller Lite*

IMPORT/CRAFT BEER *\$5 each*

*Corona
Blue Moon
Stella Artois*

WHITE WINE *\$6.50 per glass*

*Chardonnay
Pinot Grigio
White Zinfandel*

RED WINE *\$6.50 per glass*

*Cabernet Sauvignon
Merlot*

LIQUOR MIXED DRINKS *\$8 each*

*Vodka (Ketel One)
Gin (Beefeater)
Light Rum (Bacardi)
Dark Rum (Captain Morgan)
Whiskey (Jack Daniels)
Bourbon (Buffalo)
Scotch (Dewars)
Tequila (Jose Gold)
Cordials: Peach Schnapps, Amaretto, Kahlua
Rocks, Martinis, Manhattans - \$9 per person*

BARTENDER FEE

**Applies to all bar packages
\$75 per bartender per hour
(Maximum of 4 hour bar service)
1 bartender per 100 guests**

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BANQUET MENU



> OPEN BAR

HOUSE SELECTION

First hour \$13 per person
Each additional hour \$7 per person

DOMESTIC BEER

Yuengling
Miller Lite

IMPORT/CRAFT BEER

Corona
Blue Moon
Stella Artois

WHITE WINE

Chardonnay
Pinot Grigio
White Zinfandel

RED WINE

Cabernet Sauvignon
Merlot

LIQUOR MIXED DRINKS

Vodka (Svedka)
Gin (Banker's Club)
Light Rum (Castillo)
Dark Rum (Calico Jack)
Whiskey (Seagrams 7)
Bourbon (Jim Beam)
Scotch (Cutty Sark)
Tequila (Sauza Hornitos)
Cordials: Peach Schnapps, Amaretto, Kahlua, Baileys

PREMIUM SELECTION

First hour \$16 per person
Each additional hour \$9 per person

DOMESTIC BEER

Yuengling
Miller

IMPORT/CRAFT BEER

Corona
Blue Moon
Stella Artois

WHITE WINE

Chardonnay
Pinot Grigio
White Zinfandel

RED WINE

Cabernet Sauvignon
Merlot

LIQUOR MIXED DRINKS

Vodka (Ketel One)
Gin (Beefeater)
Light Rum (Bacardi)
Dark Rum (Captain Morgan)
Whiskey (Jack Daniels)
Bourbon (Buffalo)
Scotch (Dewars)
Tequila (Jose Gold)
Cordials: Peach Schnapps, Amaretto, Kahlua

BARTENDER FEE

Applies to all bar packages
\$75 per bartender per hour
(Maximum of 4 hour bar service)
1 bartender per 100 guests

All menus can be prepared for a Gluten Free Diet upon request. Additional fees may apply.

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BANQUET MENU



> BEER & WINE BAR

First hour \$12 per person
Each additional hour \$4 per person

DOMESTIC BEER

Yuengling
Miller Lite

IMPORT/CRAFT BEER

Corona
Blue Moon
Stella Artois

WHITE WINE

Chardonnay
Pinot Grigio
White Zinfandel

RED WINE

Cabernet Sauvignon
Merlot

> SPECIALTY COCKTAIL ADD ONS

MIMOSA \$7 each

Bubbly champagne mixed with a chilled orange citrus fruit juice.

BLOODY MARY BAR \$12 each

Tomato juice and vodka mixed cocktail

Choose from a variety of flavorful tasty additions:
Celery and carrot sticks, olives, shrimp, fresh lemon and lime slices, and mini sweet pickles

Throw in a dash of:

Old Bay seasoning, cayenne pepper, paprika, celery salt, horseradish, chili pepper, and garlic salt

Get a little saucy:

Tobasco, Worcestershire, A1, and Sriracha

Above options available for groups of 100 attendees or less. For larger group sizes, please contact us for shooter or other fun options available.

BARTENDER FEE

Applies to all bar packages

\$75 per bartender per hour

(Maximum of 4 hour bar service)

1 bartender per 100 guests

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