

# 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

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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>	
<b>*Nook Smoothies</b>	\$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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## 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*

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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

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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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HOTEL AT THE NOOK

## > 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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# 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**

**\$100 per bartender**

**(Maximum of 4 hour bar service)**

**1 bartender per 50 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**  
**\$100 per bartender**  
**(Maximum of 4 hour bar service)**  
**1 bartender per 50 guests**

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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**

**\$100 per bartender**

**(Maximum of 4 hour bar service)**

**1 bartender per 50 guests**

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