



THE IMPERIAL
BALLROOMS

Banquet
M E N U S

Breakfast SELECTIONS

Start your day off right with wholesome and delicious, chef-crafted breakfast. 1.5 hrs of service.

CONTINENTAL

\$11 PER PERSON/10 PERSON MINIMUM

ASSORTED LOCAL BREADS & MUFFINS

Served with butter, assorted jellies and peanut butter

FRESH FRUIT DISPLAY

Assorted seasonal fruit

ASSORTED BREAKFAST CEREALS

BUILD YOUR OWN YOGURT PARFAIT

Vanilla & honey-infused yogurt, granola and assorted berries

BEVERAGE SERVICE

Regular and decaffeinated coffee, hot tea and juice

ADDITIONAL OPTIONS

Assorted bagels with cream cheese - \$2 per person

Oatmeal with brown sugar and seasonal fruit - \$1.50 per person

IMPERIAL HOT BREAKFAST BUFFET

\$20 PER PERSON/20 PERSON MINIMUM

ASSORTED LOCAL BREADS & MUFFINS

Served with butter, assorted jellies and peanut butter

FRESH FRUIT DISPLAY

Assorted seasonal fruit

BUILD YOUR OWN YOGURT PARFAIT

Vanilla & honey-infused yogurt, granola and assorted berries

SCRAMBLED EGGS

MEAT OPTIONS (PICK TWO)

Crispy bacon, local pork sausage, turkey bacon or turkey sausage

POTATOES (PICK ONE)

Tater tots or roasted redskin potatoes tossed with onions and peppers

BEVERAGE SERVICE

Regular and decaffeinated coffee, hot tea and juice

ADDITIONAL OPTIONS

Roasted vegetable frittata - \$2 per person

Oatmeal with brown sugar and seasonal fruit - \$1.50 per person

Bloody butcher grits with aged cheddar - \$1 per person

Silver dollar pancakes - \$1.50 per person

Baked French toast with bananas and walnuts - \$1.50 per person

PLATED BREAKFAST

\$15 PER PERSON

ROASTED VEGETABLE FRITTATA

MEAT OPTIONS (PICK ONE)

Crispy bacon, local pork sausage, turkey bacon or turkey sausage

POTATOES (PICK ONE)

Tater tots or roasted redskin potatoes tossed with onions and peppers

ASSORTED LOCAL BREADS & MUFFINS

Served with butter, assorted jellies and peanut butter

BEVERAGE SERVICE

Regular and decaffeinated coffee, hot tea and juice

FRUIT CUP

BREAKFAST STATIONS

ORDERED IN ADDITION TO CONTINENTAL, BUFFET OR PLATED
BREAKFAST OPTIONS

CHEF-ATTENDED WAFFLE STATION

\$5 per person

CHEF-ATTENDED OMELETTE STATION

\$8 per person

SMOKED SALMON STATION

Salmon, capers, onions, hard boiled eggs - \$9 per person

OATMEAL STATION

\$5 per person

ATTENDANT FEE

\$125



Break SELECTIONS

You need to take time for yourself if you're going to perform your best. 45 minutes of service.

MORNING INTERLUDE (AM)

\$9 PER PERSON

MEDITERRANEAN PLATE

Toasted pita, hummus, celery, carrots and assorted olives

ASSORTED PASTRIES

Flaky croissants, muffins and sticky buns

BEVERAGE SERVICE

Regular and decaffeinated coffee, hot tea and juice

BAGEL BREATHER (AM)

\$11 PER PERSON

ASSORTED BAGELS & BUTTER

HOUSE-MADE FLAVORED CREAM CHEESE (PICK TWO)

Vegetable, scallion or regular

WHOLE FRUIT

Bananas, apples and oranges

BEVERAGE SERVICE

Regular and decaffeinated coffee, hot tea and water

CHOCOLATE FRENZY (PM)

\$12 PER PERSON

BROWNIES

CHOCOLATE CHIP COOKIES

CHOCOLATE BARS

BEVERAGE SERVICE

Regular and decaffeinated coffee, hot tea and water

AFTERNOON PICK ME UP (PM)

\$13 PER PERSON

ASSORTED ENERGY DRINKS

HOUSE-MADE GRANOLA & YOGURT

ASSORTED ENERGY BARS & NUTS

BEVERAGE SERVICE

Regular and decaffeinated coffee, hot tea and water

NUTRITIOUS, STILL DELICIOUS (PM)

\$12 PER PERSON

CRUDITE PLATTER

Assorted vegetables, blue cheese and ranch dressing

FRESH MOZZARELLA & TOMATO KABOBS

Fresh mozzarella, tomato and basil

BAGGED POPCORN

BEVERAGE SERVICE

Regular and decaffeinated coffee, hot tea and water

ALL DAY COFFEE

\$14 PER PERSON | 8 HOUR SERVICE

Keep your energy up - all day long. Includes regular and decaffeinated coffee, hot tea and water

KEEP IT SIMPLE

\$7 PER PERSON | 4 HOUR SERVICE

Includes regular and decaffeinated coffee, hot tea and water

ASSORTED SODAS AND BOTTLED WATER

\$3 EACH

A la carte SELECTIONS

Customize your meeting or event

BACON, EGG & CHEESE ON ENGLISH MUFFIN OR CROISSANT

\$6 each

SAUSAGE, EGG & CHEESE ON ENGLISH MUFFIN OR CROISSANT

\$6 each

EGG & CHEESE ON ENGLISH MUFFIN OR CROISSANT

\$4 each

BAGELS SERVED WITH HOUSE-MADE CREAM CHEESE

\$33 per dozen

BROWNIES OR COOKIES

\$28 per dozen

SOFT PRETZELS WITH HOT CHEESE & MUSTARD

\$26 per dozen

PRETZELS & CHIPS

\$16 per pound

MIXED NUTS

\$25 per pound

INDIVIDUAL BAGS OF CHIPS, POPCORN & PRETZELS

\$3 each

ASSORTED GRANOLA BARS

\$3 each

ASSORTED POWER BARS

\$5 each

MEXICAN CHURROS AND CHOCOLATE DIPPING SAUCE

\$42 a dozen

ASSORTED SODAS & BOTTLED WATER

\$3 each

JUICE

\$3.50 per person

INFUSED WATER

Cucumber mint, lemon-lime, orange or seasonal berries

\$15 per gallon



Cold Lunch Buffet SELECTIONS

\$19 per person / 15 person minimum.

CHOICE OF ONE SALAD

CAESAR SALAD

Aged parmesan, romaine, house-made Caesar dressing, brioche croutons

LOCAL PETITE GARDEN SALAD

Cherry tomatoes, pickled onion, cucumber, shaved radish, choice of two dressings

WEDGE SALAD

Bacon lardons, pickled red onion, creamy bleu cheese, roasted tomatoes, creamy blue cheese

COBB SALAD (ADD \$2 PER PERSON)

Romaine, marinated and grilled chicken, bacon, avocado, tomato, aged cheddar, pickled red onion, choice of two dressings

HOUSE MADE DRESSING (PICK TWO)

Balsamic-honey vinaigrette, buttermilk ranch, blue cheese, raspberry vinaigrette, caesar

CHOICE OF TWO SANDWICHES

TURKEY, BACON & RANCH WRAP

Roasted turkey breast, Swiss, smoked bacon, buttermilk ranch, leaf lettuce, and tomato

MEDITERRANEAN VEGETABLE WRAP

Roasted garlic hummus, marinated vegetables, pickled red onions, herb pesto

SLOW ROASTED BEEF

Aged cheddar, horseradish mayo, caramelized onion, pretzel roll

WALDORF CHICKEN SALAD

Diced apple, cranberry, lettuce, roasted pecans on a croissant

ROASTED HAM & SALAMI

Aged provolone, red onion jam, tomato, arugula, local ciabatta

ALBACORE TUNA SALAD

Herb mayo, sweet pickles, tomatoes, bibb lettuce, brioche roll

CHOICE OF ONE SIDE

POTATO SALAD

House-made redskin potato salad

MACARONI SALAD

House-made macaroni salad

POTATO CHIPS

House-made ranch potato chips

DESSERT BUFFET

ASSORTED MINI DESSERTS

BEVERAGE SERVICE

Assorted sodas and water service

ADDITIONAL OPTIONS

ADD AN ADDITIONAL SANDWICH

\$4 per person

HUMMUS WITH VEGETABLE CRUDITE

\$3 per person



Boxed Lunch SELECTIONS

\$19 per person / 15 person minimum.
All lunches come with a piece of whole fruit
Please select two sandwiches, one snack and one dessert

CHOICE OF TWO SANDWICHES

TURKEY, BACON & RANCH WRAP

Roasted turkey breast, Swiss, smoked bacon, buttermilk ranch, leaf lettuce, and tomato

MEDITERRANEAN VEGETABLE WRAP (V)

Roasted garlic hummus, marinated vegetables, pickled red onions, herb pesto

SLOW ROASTED BEEF

Aged cheddar, horseradish mayo, caramelized onion, brioche roll

WALDORF CHICKEN SALAD

Diced apple, cranberry, lettuce, roasted pecans on a croissant

ROASTED HAM & SALAMI

Aged provolone, red onion jam, tomato, arugula, local ciabatta

ALBACORE TUNA SALAD

Herb mayo, sweet pickles, tomatoes, bibb lettuce, brioche roll

CHOICE OF SIDE

POTATO SALAD

House-made redskin potato salad

MACARONI SALAD

House-made macaroni salad

POTATO CHIPS

House-made ranch potato chips

CHOICE OF DESSERT

CHOCOLATE CHIP COOKIE

FUDGE BROWNIE

WHOOPIE PIE

BEVERAGE SERVICE

Assorted sodas and water service

ADDITIONAL OPTIONS

ADD AN ADDITIONAL SANDWICH

\$4 per person

HUMMUS WITH VEGETABLE CRUDITE

\$3 per person



Hot Lunch Buffet SELECTIONS

\$26 per person / 20 person minimum.

CHOICE OF ONE SALAD

CAESAR SALAD

Aged parmesan, romaine, house-made Caesar dressing, brioche croutons

LOCAL PETITE GARDEN SALAD

Cherry tomatoes, pickled onion, cucumber, saved radish, choice of two dressings

WEDGE SALAD

Bacon lardons, pickled red onion, creamy bleu cheese, roasted tomatoes, creamy blue cheese

COBB SALAD (ADD \$2 PER PERSON)

Romaine, marinated grilled chicken, bacon, avocado, tomato, aged cheddar, pickled red onion, choice of two dressings

HOUSE MADE DRESSING CHOICES

Balsamic-honey vinaigrette, buttermilk ranch, blue cheese, raspberry vinaigrette, caesar

CHOICE OF TWO ENTREES

MEAT & CHEESE LASAGNA

Whole milk ricotta, traditional beef and pork sauce, mozzarella

GRILLED CHICKEN AND VEGETABLE PENNE

Local seasonal vegetables, white wine garlic butter, fresh herbs, aged parmesan

GRILLED SALMON FILLET

Caramelized pineapple chutney, basmati rice

ROASTED VEGETABLE COUSCOUS (V)

Local seasonal vegetables, Israeli couscous, za'athar, paneer

GRILLED PORK LOIN

Creamy polenta, whole grain mustard sauce

CHOICE OF ONE STARCH

POTATO PUREE

HERB ROASTED FINGERLING POTATOES

BASMATI RICE

POTATOES AU GRATIN WITH GRUYERE CREAM CHEESE

CHOICE OF ONE VEGETABLE

HONEY & THYME ROASTED CARROTS

SEASONAL VEGETABLE MIX WITH GARLIC BUTTER

DESSERT BUFFET

ASSORTED MINI DESSERTS

BEVERAGE SERVICE

Regular and decaffeinated coffee, hot tea and water

HOT ROLLS & BUTTER

ATTENDED LUNCH STATIONS

AVAILABLE ONLY AS AN ADDITION TO LUNCH BUFFET

PASTA STATION

\$9 PER PERSON

CHOICE OF TWO PASTAS

Penne, linguini, farfalle, fettucine, rotini

CHOICE OF TWO SAUCES

White wine butter sauce, marinara, roasted garlic and herb alfredo

INCLUDED TOPPINGS

Chicken, Italian sausage, caramelized onions, roasted tomatoes, spinach, mushrooms, aged parmesan

RISOTTO STATION

\$10 PER PERSON

INCLUDED ENHANCEMENTS

Fresh herbs, aged parmesan, wild mushrooms, seasonal vegetables

Served Lunch SELECTIONS

\$30 per person / no minimum.

CHOICE OF ONE SALAD

CAESAR SALAD

Aged parmesan, romaine, house-made caesar dressing, brioche croutons

LOCAL PETITE GREEN SALAD

Cherry tomatoes, pickled onion, cucumber, shaved radish, choice of two dressings

TOMATO MOZZARELLA SALAD

Campari tomato, fresh mozzarella, balsamic reduction, basil oil, arugula

WEDGE SALAD

Bacon lardons, pickled red onion, creamy blue cheese, roasted tomato

COBB SALAD (ADD \$2 PER PERSON)

Romaine, marinated grilled chicken, bacon, avocado, tomatoes, aged cheddar, pickled red onion, choice of two dressings

HOUSE MADE DRESSING CHOICES

Balsamic-honey vinaigrette, buttermilk ranch, bleu cheese, raspberry vinaigrette, caesar

CHOICE OF TWO ENTREES

GRILLED BISTRO TENDERLOIN

Herb roasted potato, french beans, red wine onions, veal jus

SEARED SALMON FILLET

Israeli couscous, olive tapenade, roasted tomato and pepper salad

FRENCH CUT ROASTED AIRLINE CHICKEN BREAST

Creamy polenta, roasted pearl onions, peas, herbed chicken jus

GRILLED PORK LOIN

Fingerling potatoes, baby spinach, whole grain mustard sauce

RICOTTA GNOCCHI (V)

Wild mushrooms, seasonal local vegetables, herb pesto

CHOICE OF TWO DESSERTS

NEW YORK STYLE CHEESECAKE

Whipped cream, berry syrup

DARK CHOCOLATE MOUSSE

Whipped cream, raspberry compote

TIRAMISU

BEVERAGE SERVICE

Regular and decaffeinated coffee, hot tea and water

HOT ROLLS & BUTTER



Dinner Buffet SELECTIONS

\$44 per person / 25 person minimum.

CHOICE OF ONE SALAD

CAESAR SALAD

Aged parmesan, romaine, house made caesar dressing, brioche croutons

TOMATO MOZZARELLA SALAD

Campari tomatoes, fresh mozzarella, balsamic reduction, basil oil, arugula

LOCAL PETITE GARDEN SALAD

Cherry tomatoes, pickled onion, cucumber, shaved radish, choice of two dressings

WEDGE SALAD

Bacon lardons, pickled red onion, creamy blue cheese, roasted tomatoes

HOUSE MADE DRESSING CHOICES

Balsamic-honey vinaigrette, buttermilk ranch, blue cheese, raspberry vinaigrette, caesar

CHOICE OF TWO ENTREES

BRAISED BEEF SHORT RIB

Wild mushroom sauce

ROASTED SEASONAL VEGETABLE PENNE (V)

Local seasonal vegetables, white wine garlic butter, fresh herbs, aged parmesan

GRILLED SALMON FILLET

Caramelized pineapple chutney, basmati rice

ROASTED CHICKEN BREAST

Smoked bacon jus

GRILLED BISTRO TENDERLOIN

Red wine demi glace

CHOICE OF ONE STARCH

POTATO PUREE

HERB ROASTED FINGERLING POTATOES

BASMATI RICE

POTATOES AU GRATIN WITH GRUYERE CREAM CHEESE

CHOICE OF TWO VEGETABLES

HONEY & THYME ROASTED CARROTS

SEASONAL VEGETABLE MIX WITH GARLIC BUTTER

ROASTED BRUSSEL SPROUTS

RAGOUT OF PEAS & PEARL ONIONS

FRENCH BEANS WITH LEMON AND GARLIC

CHOICE OF TWO DESSERTS

NEW YORK-STYLE CHEESECAKE

Whipped cream, berry syrup

DARK CHOCOLATE MOUSSE

Whipped cream, raspberry compote

TIRAMISU

BEVERAGE SERVICE

Regular and decaffeinated coffee, hot tea and water

HOT ROLLS & BUTTER

ATTENDED DINNER STATIONS

AVAILABLE ONLY AS AN ADDITION TO DINNER BUFFET

PASTA STATION

\$12 PER PERSON

CHOICE OF TWO PASTAS

Penne, linguini, farfalle, fettucine, rotini

CHOICE OF TWO SAUCES

White wine butter sauce, marinara, roasted garlic and herb cream

INCLUDED TOPPINGS

Chicken, Italian sausage, caramelized onions, roasted tomatoes, spinach, mushrooms, aged parmesan

RISOTTO STATION

\$13 PER PERSON

INCLUDED ENHANCEMENTS

Fresh herbs, aged parmesan, wild mushrooms, seasonal vegetables

Served Dinner SELECTIONS

CHOICE OF ONE SALAD

CAESAR SALAD

Aged parmesan, romaine, house made caesar dressing, brioche croutons

TOMATO MOZZARELLA SALAD

Campari tomatoes, fresh mozzarella, balsamic reduction, basil oil, arugula

LOCAL PETITE GARDEN SALAD

Cherry tomatoes, pickled onion, cucumber, shaved radish, choice of two dressings

WEDGE SALAD

Bacon lardons, pickled red onion, creamy blue cheese, roasted tomato

HOUSE MADE DRESSING CHOICES

Balsamic-honey vinaigrette, buttermilk ranch, blue cheese, raspberry vinaigrette, caesar

CHOICE OF TWO ENTREES

BRAISED BEEF SHORT RIB \$45

Potato puree, red wine onions, French beans, wild mushroom jus

GRILLED PORK LOIN \$41

Potato puree, roasted brussel sprouts, whole grain mustard sauce

SEARED SALMON FILLET \$43

Basmati rice, caramelized pineapple chutney, red pepper sauce, roasted tomatoes

FRENCH CUT ROASTED AIRLINE CHICKEN BREAST \$39

Creamy polenta, roasted pearl onions, peas, smoked bacon jus

GRILLED BISTRO TENDERLOIN \$44

Herb roasted fingerling potatoes, honey roasted carrots, red wine demi glace

ROASTED SEASONAL VEGETABLE PENNE (V) \$39

Local seasonal vegetables, white wine garlic butter, fresh herbs, aged parmesan

RICOTTA GNOCCHI (V) \$39

Wild mushrooms, seasonal local vegetables, herb pesto

CHOICE OF TWO DESSERTS

NEW YORK STYLE CHEESECAKE

Whipped cream, berry syrup

DARK CHOCOLATE MOUSSE

Whipped cream, raspberry compote

TIRAMISU

BEVERAGE SERVICE

Regular and decaffeinated coffee, hot tea and water

HOT ROLLS & BUTTER

When more than one entree is selected, the higher price shall prevail

Stations

Available as an addition to any dinner buffet.

PASTA STATION \$12 PER PERSON

CHOICE OF TWO PASTA

Penne, linguini, farfalle, fettucine, rotini

CHOICE OF TWO SAUCES

White wine butter sauce, marinara, roasted garlic and herb cream, bolognese

INCLUDED TOPPINGS

Chicken, Italian sausage, caramelized onions, roasted tomatoes, spinach, mushrooms, aged parmesan

RISOTTO STATION \$13 PER PERSON

INCLUDED ENHANCEMENTS

Fresh herbs, aged parmesan, wild mushrooms, seasonal vegetables, artisanal olive oil

CHEF-ATTENDED CARVING STATIONS* PRICES PER PERSON

ROASTED HAM \$14

Sweet and sour pineapple glaze

BRINED & ROASTED TURKEY \$16

Natural jus and cranberry chutney

SLOW COOKED PRIME RIB \$21

Natural jus and horseradish cream

HERB CRUSTED NEW YORK STRIP \$19

Bordelaise sauce

ROASTED CHATEAUBRIAND \$29

Bearnaise sauce

ALL CARVING STATIONS COME WITH WARM DINNER ROLLS AND WHIPPED BUTTER

RAW BAR STATIONS \$15 PER PERSON

FRESHLY SHUCKED OYSTERS

Caramelized shallot mignonette

STEAMED CRAB & POACHED SHRIMP

Cocktail sauce, tartar sauce

HOUSE CURED SALMON

Capers, egg, pickled red onion, bagel chips

GOURMET FRENCH FRY STATION \$9 PER PERSON

HOUSE-CUT FRENCH FRIES AND SWEET POTATO FRIES

House-made ketchup, kimchee ketchup, roasted garlic & herb aioli, house-made ranch, vanilla, bourbon aioli, bacon bits & chorizo

MEDITERRANEAN TAPAS STATION \$9 PER PERSON

Marinated & roasted seasonal vegetables, roasted garlic hummus and baba ghanoush, marinated olives and fried marcona almonds, blue cheese stuffed dates with serrano ham, toasted pita bread

CHARCUTERIE & CHEESE STATION \$12 PER PERSON - UNATTENDED

ASSORTMENT OF GOURMET CURED AND SMOKED MEATS AND ARTISAN CHEESES

House-made jams, preserves, mustards, pickles, crackers

*CHEF-ATTENDANT FEE FOR CARVING STATIONS \$125



Cocktail Hour

HORS D'OEUVRES

Priced per 50 pieces.

PASSED COLD HORS D'OEUVRES

<i>Chilled gazpacho shooter with cucumber and lime</i>	\$90
<i>Deviled egg with chives and caviar</i>	\$80
<i>Smoked salmon mousse in puff pastry</i>	\$135
<i>House-made ricotta cheese tart with honey and radish</i>	\$100
<i>Shrimp ceviche with salsa verde and plantain</i>	\$125
<i>Thai vegetable spring roll with pickled lotus root and sesame</i>	\$75
<i>Rare seared beef on brioche with horseradish cream and pickled onion</i>	\$145
<i>Roasted wild mushroom and goat cheese tart</i>	\$110
<i>Poached cocktail shrimp with Meyer lemon cocktail sauce</i>	\$120
<i>Smoked trout pate` on house-made bread with pickled chilies</i>	\$105
<i>Braised lamb on fried pita with olive and feta cheese</i>	\$130
<i>Rare seared tuna on rice cracker with sweet soy aioli</i>	\$135
<i>House-cured salmon on rye blini with herb crème fraiche</i>	\$140
<i>Mini lobster roll on buttered brioche with celery aioli</i>	\$175

PASSED HOT HORS D'OEUVRES

<i>Korean fried chicken on mini scallion waffle</i>	\$105
<i>Wild mushroom arancini with herb aioli</i>	\$115
<i>Local spinach and goat cheese spanakopita</i>	\$95
<i>Fried pork wonton with chili lime sauce</i>	\$110
<i>Chicken satay with thai peanut sauce</i>	\$105
<i>Lamb brochette with pistachio pesto</i>	\$125
<i>Crab cake with jalapeno aioli</i>	\$150
<i>Tempura shrimp with pineapple hot and sour sauce</i>	\$130
<i>Thai-style pork and beef meatball with cilantro & peanut sauce</i>	\$110
<i>Mini Kobe beef slider with smoked ketchup and onion jam</i>	\$160

Ask us about our custom cocktail reception packages

Stationary

HORS D'OEUVRES

Priced per person.

CHARCUTERIE AND CHEESE DISPLAY \$12

Assortment of gourmet cured and smoked meats and artisan cheese, house made jams, preserves, mustard, pickles, crackers

VEGETABLE CRUDITE DISPLAY \$8

Assorted local seasonal vegetables, buttermilk ranch, herb crème, roasted garlic aioli

MEDITERRANEAN TAPAS DISPLAY \$9

Marinated and roasted seasonal vegetables, roasted garlic hummus, baba ghanoush, marinated olives and fried Marcona almonds, toasted pita bread

FRESH FRUIT DISPLAY \$7

Assorted seasonal fruit, orange blossom honey infused yogurt

Late Night STATIONS

All options are priced per person, 25 person minimum.

SLIDER STATIONS

SERVED WITH HOUSE-FRIED POTATO CHIPS
PICK TWO FOR \$12 OR THREE FOR \$15

KOBE BEEF SLIDERS

Aged cheddar, smoked cheddar, onion jam

CAROLINA-STYLE PULLED PORK

Vinegar bbq, sweet pickles, slaw

IMPOSSIBLE SLIDERS

Onion jam and shredded vegan cheese

CHIPS & DIPS STATIONS

PICK TWO FOR \$10 OR THREE FOR \$12

HOUSE-MADE SMOKED CHEDDAR DIP

Crispy fried tortilla chips

MARYLAND-STYLE CRAB DIP

Bacon, aged cheddar, chives, Old Bay, warm pita

BUFFALO CHICKEN DIP

Blue cheese, hot sauce, green onions, tortilla chips

SMOKED WHITEFISH DIP

Crème fraiche, dill, onion, toast points

LOCAL SPINACH & ARTICHOKE DIP

Preserved lemon, parsley, warm pita

BAVARIAN PRETZEL STATION

\$8 PER PERSON

WARM BAVARIAN PRETZEL STICKS

Smoked cheddar sauce, horseradish cream, whole grain mustard sauce

WING STATION

\$15 PER PERSON

HOUSE-BRINED & FRIED CHICKEN WINGS

*Choice of two sauces: bbq, hot, mild, garlic parmesan, thai chili,
Korean bbq, Old Bay*

Served with celery, blue cheese and buttermilk ranch

BUILD YOUR OWN TACO BAR

\$11 PER PERSON

LANCASTER COUNTY BEEF & BRAISED CHICKEN

Salsa, pico de gallo, iceberg lettuce, cheddar, lime sour cream, pickled red onions, jalapenos, flour tortillas.

GOURMET FRENCH FRY STATION

\$8 PER PERSON

HOUSE-CUT FRENCH FRIES AND SWEET POTATO FRIES

*House-made ketchup, kimchee ketchup, roasted garlic and herb aioli,
house made ranch, vanilla and bourbon aioli*

MAKE IT POUTINE!

Cheddar cheese curds, roasted chicken gravy, braised chicken

Add \$3 per person.

*Ask us about our custom late
night packages*

Meeting PACKAGES

We've crafted the perfect packages to make your meeting the best it can be.

FULL MEETING PACKAGE
\$60 PER PERSON - 8 HOUR SERVICE
NO MINIMUMS

CONTINENTAL BREAKFAST

Regular and Decaffeinated Coffee, Hot Tea, Assorted Chilled Fruit Juices, Assorted Pastries, Bagels, Muffins, Sliced Fruit, Hard Boiled Eggs

MORNING BEVERAGE REFRESH

Regular and Decaffeinated Coffee, Hot Tea

DELI LUNCH BUFFET

*Crisp Field Greens with Assorted Dressings
Chef's Choice of Two Cold Salads
Sliced Deli Meats and Cheeses
Relish Tray, Appropriate Condiments, Assorted Breads and Rolls
Potato Salad and Potato Chips
Chef's Selection of Assorted Desserts
Regular and decaffeinated coffee, hot tea*

AFTERNOON BREAK

*Regular and decaffeinated coffee, hot tea,
Chef's Choice of Assorted Afternoon Sweet Snacks and Hot Savory Items*

MICRO MEETING PACKAGE
\$35 PER PERSON - 5 HOUR SERVICE
NO MINIMUMS

CONTINENTAL BREAKFAST

Regular and Decaffeinated Coffee, Hot Tea, Assorted Chilled Fruit Juices, Assorted Pastries, Bagels, Muffins, Sliced Fruit, Hard Boiled Eggs

MORNING BEVERAGE REFRESH

Regular and Decaffeinated Coffee, Hot Tea

PRE-ORDERED LUNCH CHOICES

*Caesar Salad, Cobb Salad
Veggie Wrap, Ham and Swiss Sandwich
Chef's Selection of Assorted Desserts*

MEETING SPACE

(Value \$500 per day)

COMPLIMENTARY HIGH SPEED INTERNET

(Value \$50 per day)

**70 INCH WALL MONITOR AND
HDMI CABLE FOR MEETING ROOMS
950 SQ. FT. OR LESS**

(Value \$100 per day)

ADD ONS

SNACKS & SODA

Bottled Water & Soda Service \$3.00 each

Cookies or Brownies \$24 per dozen

Whole Fresh Fruit \$2.00 each

Bar and Beverage PACKAGES

Open bar packages are stocked with house, call or premium liquor and wines, selected beer package, assorted sodas, iced tea and water.

HOUSE BRANDS

ONE HOUR OPEN BAR \$14 PER PERSON
EACH ADDITIONAL HOUR \$6 PER PERSON

LIQUOR

Smirnoff Vodka, New Amsterdam Gin, Cruzan White Rum, Captain Morgan Spiced Rum, Jim Beam, Seagrams 7, Dewar's White Blend, Margaritaville 100% Agave Tequilla

WINE

Pinot Grigio, Chardonnay, Reisling, Cabernet Sauvignon, Pinot Noir, Merlot, House Bubbly

BEER

Coors Light, Yeungling Lager, Lancaster Brewing Co. Strawberry Wheat, Corona, 21st Amendment IPA

GARNISHES AND MIXERS

Dry Vermouth, Sweet Vermouth, Triple Sec, Sour Mix, Lime Juice, Orange Juice, Pineapple Juice, Cranberry Juice, Grapefruit Juice, Grenadine, Tonic, Club Soda, Assorted Sodas, Olives, Cherries, Lemon Wedges, Lime Wedges, and Orange Wedges

CALL BRANDS

ONE HOUR OPEN BAR \$15 PER PERSON
EACH ADDITIONAL HOUR \$7 PER PERSON

LIQUOR

Titos, Tanqueray, Kraken Spiced Rum, Bacardi White Rum, Maker's Mark, Crown Royal, Chivas Regal, Espolon Blanco, Kahlua

WINE

Pinot Grigio, Chardonnay, Reisling, Cabernet Sauvignon, Pinot Noir, Merlot, Prosecco, Rosé

BEER

Coors Light Included. Choose 4 from the following: Heineken, Troegs Sunshine Pilsner, Sierra Nevada Pale Ale, Wyndridge Cider, Blue Moon, Firestone Walker Union Jack IPA or any House Brand beers

GARNISHES AND MIXERS

Dry Vermouth, Sweet Vermouth, Triple Sec, Sour Mix, Lime Juice, Orange Juice, Pineapple Juice, Cranberry Juice, Grapefruit Juice, Grenadine, Tonic, Club Soda, Assorted Sodas, Olives, Cherries, Lemon Wedges, Lime Wedges, and Orange Wedges

PREMIUM BRANDS

ONE HOUR OPEN BAR \$16 PER PERSON
EACH ADDITIONAL HOUR \$8 PER PERSON

LIQUOR

Grey Goose, Tito's, Hendrick's, Diplomatico Planas White Rum, Plantation Barbados Rum, Knob Creek, Johnnie Walker Black, Patron Silver, Jameson Black Barrel, Bailey's Irish Cream, Disaronno Amaretto

WINE

Pinot Grigio, Chardonnay, Reisling, Cabernet Sauvignon, Pinot Noir, Merlot, Prosecco, Spumante, Rosé

BEER

Coors Light Included. Choose 5 from the following: Sam Adams Boston Lager, Lancaster Brewing Co. Strawberry Wheat, Dogfish Head 60min IPA, Stella Artois, Woodchuck Granny Smith Cider, Guinness, Dogfish Head Seaquench Sour, or and House or Call Brand beer

GARNISHES AND MIXERS

Dry Vermouth, Sweet Vermouth, Triple Sec, Sour Mix, Lime Juice, Orange Juice, Pineapple Juice, Cranberry Juice, Grapefruit Juice, Grenadine, Tonic, Club Soda, Assorted Sodas, Olives, Cherries, Lemon Wedges, Lime Wedges, and Orange Wedges

HOSTED OR CASH BAR

HOST OR GUESTS ARE CHARGE PER DRINK SERVED AS PRICED BELOW

SOFT DRINKS \$2.50

DOMESTIC BEER \$4

LOCAL, CRAFT OR IMPORTED BEER \$5

SPECIALTY BEER \$6

BOTTLED WATER \$3

HOUSE WINES \$7

CALL WINES \$8

PREMIUM WINES \$9

HOUSE BRAND MIXED DRINKS \$7+

CALL BRAND MIXED DRINKS \$8+

PREMIUM BRAND MIXED DRINKS \$9+

ADD A CHAMPAGNE TOAST TO YOUR AFFAIR \$4

BAR SERVICE FEES

FEE FOR CASH OR HOSTED BAR SERVICE \$125

We will always do our best to accommodate any special requests