



**The Penn Stater**  
Hotel & Conference Center  
814.863.5047

## BREAKFAST BUFFET MENUS

All Breakfast buffets include freshly brewed Regular and Decaffeinated Coffee, assorted Teas and Fresh Orange Juice.

*All Breakfast buffets must meet a minimum of 30 guests & are priced for 1.5 hours of service.*

### THE PENN STATER

Fresh Cut Fruit  
Cold Cereals / Milk  
Greek Yogurts  
Assorted Pastries & Muffins  
Assorted Breads / Butter / Fruit Preserves  
  
Scrambled Eggs with Cheddar Cheese (GF) (V)  
Bacon and Penn Stater Style Sausage (GF) (DF)  
Home Fried Potatoes (GF) (DF)

**\$23**

### THE HEALTHY START

Fresh Cut Fruit  
Greek Yogurts / Granola  
Avocado Toast Bites with Hard Boiled Egg Slices (DF)  
Assorted Breads / Butter / Fruit Preserves  
  
Roasted Tomato Florentine Frittata (GF) (V)  
Scrambled Eggs (GF) (V)  
Baked Oatmeal with Dried Fruit & Nuts (V)  
Turkey Sausage (GF) (DF)

**\$23**

Added to all menu pricing will be an 21% service charge and 6% tax  
(V) = Vegetarian | (VG) = Vegan | (GF) = Gluten Free | (DF) = Dairy Free



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### EARLY RISER

Fresh Cut Fruit  
Cold Cereals / Milk  
Greek Yogurts / Granola  
Assorted Pastries & Muffins  
Assorted Breads / Butter / Fruit Preserves

Scrambled Eggs (GF) (V)  
Bacon (GF) (DF)  
Corned Beef Hash (GF)

**\$23**

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## BREAKFAST BUFFET ENHANCEMENTS

Add any of the items below to your selected breakfast menu  
at a *per-person* additional charge.

### FRITTATAS

- Mushroom / Kale / Gouda (GF) \$5
- Southwest (GF) \$5
- Avocado / Bacon / Cheddar (GF) \$5
- Roasted Red Peppers and Boursin (GF) \$5
- Ham and Swiss (GF) \$5

### SWEET ADDITIONS

- Baked Oatmeal (VG) \$5
- Buttermilk Pancakes (V) \$4
- Vanilla French Toast (V) \$6
- Blueberry Pancakes (V) \$5
- Bananas Foster French Toast (V) \$6
- Cheese Blintzes with Fruit Compote (V) \$6

### SAVORY ADDITIONS

- Biscuits and Sausage Gravy \$4
- Cheddar Grits (GF) (V) \$4

### CHEF ATTENDED OMELET STATION

**One Attendant per 50 Guests at \$125 each**

- Whipped Eggs / Tomato / Onion / Peppers / Mushroom / Spinach
- Cheddar / Feta / Bacon / Ham

**\$11**

### WAFFLE STATION

- Fresh Belgium Waffles (V)
- Whipped Cream / Maple Syrup / Butter / Fruit Compote

**\$8**

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# LUNCH BUFFET MENUS

All Lunch Buffets include Dessert(s) listed on the menu and freshly brewed Regular & Decaffeinated Coffee, Assorted Teas and Iced Tea.

All Lunch buffets must meet a minimum of 30 guests & are priced for 1.5 hours of service.

## THE CHEF'S CHOICE LUNCH BUFFET

*The chef selected seasonal offerings are ideal for groups looking for a variety of creative food selections and are designed to please every palate.*

Tossed Garden Salad / Selection of Two Dressings  
Two Composed Salads Du Jour  
Fresh Fruit  
Rolls and Butter

Chef Selected Beef/Pork  
Chef Selected Poultry  
Chef Selected Seafood  
Chef Selected Side  
Chef Selected Vegetable

Dessert Buffet Included  
Upgrade to Served or Preset Dessert \$3pp

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## LUNCH BUFFET MENUS

### SOUP, SALAD, AND SANDWICH BUFFET

Soup, Salad and Sandwich Buffet is available for up to 200 guests.

House Made Soup Du Jour

Salad of Mixed Baby Greens

Cucumber / Tomato / Red Onion / Olives

Roasted Red Peppers / Bleu Cheese

Chef's Choice of Two Dressings

Marinated Grilled Chicken Breasts (GF) (DF)

Sliced Roast Beef (GF) (DF)

Tuna Salad (GF) (DF)

Ciabatta / Whole Wheat Bread

Sliced Tomato / Leaf Lettuce / Sliced Cheeses

Mayonnaise / Horseradish Cream / Honey Mustard

Dessert Buffet Included

Upgrade to Served or Preset Dessert \$3pp

**\$24**

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### THE COOKOUT

Tossed Garden Salad / Select Two Dressings

Coleslaw (GF)

Fresh Cut Fruit

Grilled Hamburgers and Hot Dogs (GF) (DF)

Roasted Ranch Potato Wedges

Grilled Vegetables (GF) (DF)

Kaiser Rolls and Hot Dog Buns / Sliced Tomato

Leaf Lettuce / Sliced Red Onion

Sliced Cheddar / Sliced American Cheese / Pickles / Relish

Ketchup / Mustard / Mayonnaise

Dessert Buffet Included

Upgrade to Served or Preset Dessert \$3pp

**\$25**



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## LUNCH BUFFET MENUS

### HAPPY VALLEY

Tossed Garden Salad / Select Two Dressings

Macaroni Salad or Pasta Salad

Fresh Fruit (GF) (VG)

Rolls and Butter

Chicken Pot Pie

Pierogies with Caramelized Onions / Kielbasa

Chef's Selection of Seasonal Seafood

Sour Cream and Onion Mashed Red Potatoes (GF)

Seasonal Vegetables (GF) (DF) (VG)

Dessert Buffet Included

Upgrade to Served or Preset Dessert of Choice \$3pp

**\$25**

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### DELICATESSEN

PRE-MADE SANDWICHES

Tossed Garden Salad / Select Two Dressings

Two Composed Salads Du Jour

Fresh Fruit

Turkey and Provolone / Lettuce / Tomato / Kaiser Roll

Tuna Salad Wrap / Lettuce / Tomato (DF)

Roast Beef and Cheddar / Lettuce / Tomato / Kaiser Roll

Dessert Buffet Included

Upgrade to Served or Preset Dessert of Choice \$3pp

**\$24**



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# CULINARY EXPRESS MENUS

Your food and beverage items will be delivered to your meeting room for you to enjoy while working through the meal period.

Pricing is based on 1.5 hours of service for 15 -30 guests.

## BREAKFAST MENU WILL INCLUDE

Fresh Cut Fruit  
Cold Cereals / Milk  
Assorted Pastries & Muffins  
Scrambled Eggs with Cheddar Cheese (GF) (DF)  
Bacon (GF) (DF)  
Home Fried Potatoes (GF) (DF)  
Assorted Juices

**\$20**

## LUNCH MENU WILL INCLUDE

Tossed Garden Salad / Select Two Dressings  
Potato Salad (GF)  
Pasta Salad  
Fresh Fruit  
Three Chef-Selected Cold Prepared Sandwiches  
Cookies and Brownies  
Assorted Waters and Sodas

**\$21**

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

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## BOXED LUNCH MENU

Your boxed lunch allows a choice of up to three sandwiches  
(to include one vegetarian option).

Boxed Lunch option is available for up to 200 guests.

Mayo & Mustard / Bagged Potato Chips / Whole Fresh Fruit  
Cookies or Brownies / Assorted Sodas or Bottled Water

### CHOOSE UP TO THREE OPTIONS:

Chef's Salad - Greens / Ham / Turkey / Bacon / Hard Boiled Egg / Cheddar

Roast Beef and Cheddar / Lettuce / Tomato / Kaiser Roll

Ham and Swiss / Lettuce / Tomato / Kaiser Roll

Turkey and Provolone / Lettuce / Tomato / Kaiser Roll

Chicken Salad Wrap / Lettuce / Tomato

Italian Meats and Provolone / Lettuce / Tomato / Sub Roll

Tomato Caprese / Fresh Mozzarella / Pesto / Balsamic / Ciabatta (V)

Tomato / Cucumber / Kale / Chickpeas / Onion / Pita / Lemon Olive Oil (VG)

**\$24**

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### DESSERT SELECTIONS

Vanilla Cheesecake

Chocolate Cake

Carrot Cake

Apple Pie

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# DINNER BUFFET MENUS

All Dinner Buffets include Freshly Brewed Regular and Decaffeinated Coffee  
and Assorted Teas.

All Dinner buffets must meet a minimum of 40 guests & are priced for 1.5 hours of service.

## THE CHEF'S CHOICE DINNER BUFFET

*The chef selected seasonal offerings are ideal for groups  
looking for a variety of creative food selections and are  
designed to please every palate.*

Tossed Garden Salad / Select Two Dressings  
Three Composed Salads Du Jour  
Rolls and Butter

Chef Selected Beef/Pork  
Chef Selected Poultry  
Chef Selected Seafood  
Chef Selected Side  
Chef Selected Vegetable

Dessert Buffet Included  
Upgrade to Served Chef's Choice Dessert \$4pp

**\$32**

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## DINNER BUFFET MENUS

### PRIME RIB

Tossed Garden Salad / Select Two Dressings

Chopped Wedge Salad: Tomato / Egg / Bacon / Bleu Cheese

Sweet Onion Dressing (GF)

Chilled Grilled Asparagus / Balsamic / Shaved Parmesan (GF) (V)

Rolls and Butter

Slow Roasted Chef Carved Prime Rib / Au Jus / Horseradish Sauce (GF) (DF)

Chicken Au Poivre / Brandy Sauce (GF)

Broiled Salmon / Creamed Spinach (GF)

Baked Potato Bar includes Sour Cream / Bacon / Cheddar / Scallions (GF) (DF)

Seasonal Vegetables (GF) (DF) (VG)

Dessert Buffet Included

Upgrade to Served Chef's Choice Dessert \$4pp

**\$52**

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### MEDITERRANEAN

Panzanella Salad (V)

Spicy Feta Dip / Pita (GF) (V)

Hummus Platter / Vegetables / Pita (GF) (VG)

Chilled Grilled Vegetable Display (GF) (VG)

Rolls and Butter

Braised Beef / Gnocchi

Seared Chicken Marsala (GF)

Shrimp Penne / Sundried Tomato Cream

Risotto Milanese (GF) (V)

Roasted Zucchini / Peppers / Tomatoes (GF) (VG)

Dessert Buffet Included

Upgrade Served Chef's Choice Dessert \$4pp

**\$38**



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## DINNER BUFFET MENUS

### SOUTHWEST

Tex-Mex Salad

Black Beans / Corn / Tomato / Red Onion / Chipotle-Ranch (GF)

Guacamole and Salsa Dip / Tortilla Chips (V)

Street Corn Platter (GF) (V)

Rolls and Butter

Cumin Smoked Flank Steak / Roasted Jalapeno Demi (DF)

Chipotle-Lime Grilled Chicken (GF) (DF)

Chili Dusted Shrimp / Roasted Tomato / Chimichurri (GF) (DF)

Spanish Style Rice Pilaf (GF) (VG)

Hot Honey Roasted Carrots (GF) (V)

Dessert Buffet Included

Upgrade to Served Chef's Choice Dessert \$4pp

**\$34**

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### TAILGATE

Tossed Garden Salad / Select Two Dressings

Pasta Salad

Coleslaw (GF)

Fresh Cut Fruit

Grilled Hamburgers and Hot Dogs (GF) (DF)

Barbecue Chicken Breasts (GF) (DF)

Roasted Ranch Potato Wedges (V)

Baked Beans (GF) (VG)

Corn on the Cob (GF)

Kaiser Rolls and Hotdog Buns / Sliced Tomato / Leaf Lettuce

Sliced Red Onion / Sliced Cheddar / Sliced American / Pickles / Relish

Ketchup / Mustard / Mayonnaise

Dessert Buffet Included

Upgrade to Served Chef's Choice Dessert \$4pp

**\$34**



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## DINNER BUFFET MENUS

### THE PIT

Tossed Garden Salad / Select Two Dressings  
Potato Salad (GF)  
Macaroni Salad  
Cornbread with Honey Butter

Smoked Brisket / Pickled Red Onion (GF) (DF)  
Pulled Pork / Slider Buns (GF) (DF)  
Barbecue Bone-In Chicken (GF) (DF)  
Mac N' Cheese  
Baked Beans (GF) (VG)  
Braised Greens (GF)

Dessert Buffet Included  
Upgrade to Served Chef's Choice Dessert \$4pp

**\$38**

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### COMFORTS OF HOME

Tossed Garden Salad / Select Two Dressings  
Broccoli and Bacon Salad (GF)  
Macaroni Salad  
Rolls and Butter

Bacon Wrapped Meatloaf / Pan Gravy (DF)  
Fried Chicken  
Broiled Cod / Mustard Cream Sauce (GF)  
Mashed Potatoes (GF)  
Garlicy Green Beans (GF)

Dessert Buffet Included  
Upgrade to Served Chef's Choice Dessert \$4pp

**\$36**

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## BUFFET ENHANCEMENTS

Add any of the items below to your selected menu  
at a *per-person* additional charge. Minimum of 30 guests.

### CARVING STATION

One attendant per 125 guests at \$125 each

Prime Rib (GF) (DF) / Au Jus / Horseradish Sauce (GF) \$23

Roasted Sirloin (GF) (DF) / Au Jus / Horseradish Sauce (GF) \$14

Turkey Breast (GF) (DF) / Pan Gravy (DF) \$12

Glazed Ham (GF) (DF) / Apricot Gastrique (GF) (DF) \$12

### PASTA STATION

Choice of self-serve or attended

One attendant per 75 guests at \$125 each

Choice of Two:

Penne / Farfalle / Fettuccini / Cheese Tortellini

Choose Two

Marinara / A la Vodka / Pesto Cream / Alfredo / Bolognese

Choose Two

Italian Sausage / Grilled Chicken / Meatballs / Sauteed Shrimp

Included:

Olives / Spinach / Broccoli / Banana Peppers / Roasted Red Peppers

Shaved Parmesan / Shredded Mozzarella / Crushed Red Pepper

### VEGAN/ VEGETARIAN ENTREES

Mushroom and English Pea Risotto (V) (GF)

Grilled Eggplant Caponata / Penne (VG)

Sundried Tomato Florentine / Farfalle (V)

Baked Ziti (V)

Roasted Vegetables / Thai Coconut Curry Pineapple Rice (VG) (GF)

Tofu Stir Fry / Sticky Rice (VG)

**\$6 each**



### SOUP STATION

- Chef's Seasonal Soup \$3
- Lobster Bisque \$6
- Traditional Beef Chili (GF) (DF) \$5
- Tomato Bisque (GF) (V) \$4
- Broccoli Cheddar (V) \$4
- New England Clam Chowder \$5
- Tuscan Sausage and White Bean (GF) \$5

### BAKED POTATO BAR

- Idaho Potatoes (GF) (DF)
- Sweet Potatoes (GF) (DF)
- Crumbled Bacon / Scallions / Cheddar Cheese / Sour Cream / Butter
- Cinnamon Sugar / Maple Syrup

**\$9**

Add Pulled Pork +\$6

### MAC N' CHEESE BAR

- Classic Golden Mac N' Cheese
- Toppings to Include:
- Marinated Shrimp / Grilled Chicken / Bacon / Parmesan / Feta
- Bleu Cheese / Green Peas / Broccoli / Black Olives
- Fresh Herb Mix / Crushed Red Pepper
- Basil Pesto / Chipotle Aioli / Roasted Garlic Sauce

**\$11**

### ICE CREAM

- Penn State Berkey Creamery Ice Cream
- Vanilla / Chocolate / Flavor Du Jour
- Chocolate Sauce / Caramel Sauce / Whipped Cream / Crushed Oreos
- Reese's Peanut Butter Cup Pieces / M&M's / Sprinkles / Cherries

**\$15**

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## BUFFET ENHANCEMENTS

### WARM DESSERT

SELECTION OF ONE

Apple Crisp

Mixed Berry Crisp

Peach Cobbler

Upgrade to add a scoop Berkey Creamery Ice Cream \$4pp

**\$7**

### PREMIUM DESSERT BUFFET

Assorted Macarons / Petits Fours / Cheesecake / Raspberry Almond Bars  
Deluxe Chocolate Cake / Layered Berry Cake

**\$5**

### COFFEE AND HOT COCOA

Fresh Brewed Coffee / Decaf / Hot Cocoa

Chocolate Sauce / Caramel Sauce / Whipped Cream / Mini Marshmallows

Sprinkles / Cocoa Powder / Rock Candy Stirrers / Peppermint Sticks

**\$7**

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## SALADS

Choice of one preset or served salad course

### Garden

Mixed Baby Greens / Tomato / Cucumber / Carrot  
White Balsamic Vinaigrette (VG) (GF) (DF)

### Spinach

Roasted Red Pepper / Red Onion / Bleu Cheese  
Champagne-Dijon Vinaigrette (V) (GF)

### Mediterranean

Romaine / Tomato / Cucumber / Olive / Feta  
Lemon-Herb Vinaigrette (GF) (V)

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## ENTREES

Choice of two proteins and one vegetarian option

Served with Chef's choice of side starch & vegetable

7oz Grilled Filet Mignon \$68

10oz Grilled NY Strip \$62

12oz Slow Roasted Prime Rib \$62

8oz Carved Sirloin \$46

12oz Bone-In Grilled Pork Chop \$56

### Suggested Sauces

Marsala (GF), Bordelaise (DF), Roasted Garlic Demi (DF),  
Bourbon Mustard Demi (DF), Brandy Cream Demi

7oz Broiled Salmon \$46

Five Marinated Shrimp \$44

Two 3oz Crab Cakes \$54

8oz Grilled Mahi Mahi \$44

### Suggested Sauces

Saffron Cream (GF), Piccata (GF), Bruschetta (VG) (GF), Chimichurri (VG) (GF),  
Pineapple Salsa (VG) (GF), Roasted Red Pepper Coulis (VG) (GF)





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## PLATED MENUS

10oz Seared French Cut Chicken Breast (GF) (DF) \$44  
Chicken Roulade filled with Boursin and Spinach \$46  
6oz Seared Chicken Breast (GF) (DF) \$38

### Suggested Sauces

Marsala (GF), Piccata (GF), Roasted Red Pepper Coulis (GF) (VG),  
Boursin Cream (GF), Bruschetta (GF) (DF), Brandy Cream Demi

Roasted Lamb Rack \$70  
Roasted Duck Breast \$72

### Suggested Sauces

Roasted Garlic Demi (DF), Port-Cherry Demi (DF), Bourbon Mustard Demi  
(DF)

## **VEGETARIAN/VEGAN**

### Cheese Ravioli

Smoked Mushrooms/ Herb Cream Sauce (V) \$28

### Stuffed Eggplant

Kale / Sundried Tomato / Parmesan / Mozzarella (V)(GF) \$28

### Indian Curry

Tofu / Roasted Vegetable / Rice / Chickpeas (VG) (GF) \$26

## **SERVED DESSERT**

### SELECT ONE

Vanilla Cheesecake  
Chocolate Cake  
Carrot Cake  
Apple Pie

Add a scoop of Penn State Berkey Creamery Ice Cream \$4pp

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## PLATED MEAL ENHANCEMENTS

### ADD TO ANY ENTREE

Three Broiled Shrimp \$10  
4oz Salmon Filet \$10  
3oz Broiled Crab Cake \$12

### PREMIUM DESSERTS UPGRADE

SELECT ONE

Caramel Apple Custard Cake  
Salted Caramel Crunch Cake  
Limoncello Cheesecake  
Bourbon Pecan Pie  
Chocolate Peanut Butter Mousse Cake  
Tiramisu

**\$4pp**

### IMPORTED CORDIAL BAR

Amaretto DiSaronno  
B&B  
Bailey's Irish Cream  
Courvoisier VS  
Drambuie  
Grand Marnier  
Kahlua  
Sambuca Romana

**\$12pp**

### PREMIUM COFFEE BAR

Freshly Brewed Coffee and Decaffeinated Coffee  
Accompanied by Rock Candy Stirrers, Whipped Cream, Chocolate  
Covered Espresso Beans and Chocolate Shavings

**\$14pp**

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## HORS D' OEUVRES

### DISPLAYED

Cheese Board (V) \$8pp

*Assortment of Four Cheeses / Fruit Compotes / Crostini*

Artisanal Cheese Board (V) \$12pp

*Small Batch Made Cheeses / Fruit Compotes / Crostini*

Charcuterie Board (GF) \$16pp

*Cured Meats / Artisanal Cheeses / Fruit Compotes / Crostini*

Crudités (GF) (V) \$8pp

*Assorted Raw Vegetables / Ranch Dipping Sauce*

Chilled Grilled Vegetables (GF) (VG) \$8pp

*Assorted Grilled Marinated Vegetables / Basil / Balsamic*

Hummus Display (VG) \$6pp

*Grilled Pita / Fresh Vegetables / Olive oil*

Antipasto Display (GF) \$12pp

*Cured Italian Meats / Mozzarella / Pickled Vegetables / Olives*

*Assorted Grilled Marinated Vegetables / Balsamic*

Pretzel Board \$10pp

*Array of Sweet and Savory Pretzels / Mustards and Dips*

Spinach Artichoke Dip \$11pp

*Savory Creamy Dip / Crostini / Grilled Pita*

Buffalo Chicken Dip \$11pp

*Spicy Creamy Dip / Crostini / Grilled Pita*

Chilled Poached Salmon Side (GF) (DF) (feeds 50) \$200ea

*Lemon Aioli*

Cocktail Shrimp (GF) (DF) \$14pp

*Poached Shrimp / Cocktail Sauce / Lemon*



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## PASSED HORS D' OEUVRES

### HOT

Stuffed Mushrooms (V) (GF) \$5  
*Boursin / Spinach*

Bacon Wrapped Scallops (GF) (DF) \$7  
*Sriracha-Maple Glaze*

Pot Stickers (DF) \$4  
*Choose from Pork or Edamame (V) / Asian Style Dip*

Satay Chicken (GF) (DF) \$4  
*Marinated Chicken Skewer / Spicy Peanut Dip*

Asparagus and Asiago Phyllo (V) \$4  
*Savory Filled Pastry*

Falafel (V) \$4  
*Chickpea Fritter / Spicy Yogurt Dip*

Merguez Meatballs (DF) \$5  
*Lamb Sausage / Cherry-Mustard Demi*

Salmon En Croute \$5  
*Salmon / Herb Cream Cheese / Puff Pastry*

### COLD

Smoked Trout Canapes \$5  
*House Smoked Trout / Crostini*

Roast Beef and Boursin \$5  
*Shaved Roast Beef / Boursin / Roasted Red Peppers / Balsamic*

Cucumber Cups (GF) (V) \$4  
*Honeyed Goat Cheese / Blueberries / Almonds*

Tomato Bruschetta (V) \$4  
*Bruschetta / Mozzarella / Balsamic / Crostini*

Tuna Crudo \$5  
*Marinated Raw Tuna / Sticky Rice Cake*

Bacon N' Eggs (DF) \$5  
*Bacon Jam / Hard Boiled Egg / Bagel Chip*

Poached Pear (V) \$4  
*Blue Cheese Crème Fraîche / Walnut / Tartlet Shell*

**UPGRADE TO PLATED DISPLAY OF HORS D'OEUVRES \$6pp**

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## DISPLAYED HORS D' OEUVRES

### DIPS & CHIPS

Chips and Salsa (VG) \$3  
*Tortilla Chips / House Made Salsa*

Housemade Potato Chips (V) \$3  
*Bleu Cheese and Balsamic Dip*

Tzatziki (V) \$4  
*Yogurt Cucumber Dip / Pita*

Tapenade (VG) \$5  
*Olive Spread / Crostini*

Spicy Feta Dip (GF) (V) \$5  
*Feta / Roasted Red Peppers / Pita*

Charred Eggplant Caponata (VG) \$4  
*Eggplant Spread / Olives / Capers / Crostini*

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### PIZZA AND FLATBREADS

#### **WHOLE PIZZAS, 12 SLICES EACH**

Cheese \$31 / Pepperoni \$34/ Veggie \$34 / White \$31

#### **FLATBREADS**

Buffalo Chicken \$7  
*Chicken / Ranch / Tomato / Cheese Blend / Buffalo Sauce*

Mushroom and Kale (V) \$7  
*Brie / Caramelized Onion*

Grilled Chicken \$7  
*Arugula / Smoked Cheddar / Truffle-Balsamic*

Smoked Salmon \$7  
*Spinach / Boursin / Lemon*



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# DISPLAYED HORS D' OEUVRES

## SLIDERS

Mini Grilled Hamburgers

*American Cheese / Lettuce / Tomato / Red Onion / Kaiser Roll*

Chicken Salad (DF)

*Honey-Cider Dressing / Lettuce / Tomato / Wheat Bread*

Ham and Pear

*Swiss / Pear Chutney / Pretzel Roll*

Philly Cheese Steak

*Peppers / Onion / Cheese Sauce / Mini Sub Roll*

Italian Sausage

*Peppers / Onions / Marinara / Mini Sub Roll*

Hot Honey Chicken

*Crispy Chicken / Swiss / Sweet N' Hot Sauce / Pickle / Kaiser Roll*

Turkey Club

*Bacon / Cheddar / Lettuce / Tomato / Mayo / Wheat Bread*

**\$8pp**

**Choose up to 3 Slider Options**

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# RECEPTION PACKAGES

## BLUE PACKAGE

Cheese Board

- *Assortment of Four Cheeses / Fruit Compote / Crostini*

Crudités

*Assorted Raw Vegetables / Ranch Dipping Sauce*

Tzatziki

- *Yogurt and Cucumber Dip / Pita*

**\$18pp**

**Feta / Roasted Red Peppers/ Pita**

## WHITE PACKAGE

Charcuterie

*Cured Meats / Cheeses / Fruit Compotes / Crostini*

Hummus Display

*Grilled Pita / Fresh Vegetables / Olive Oil*

Spicy Feta Dip

*Feta / Roasted Red Peppers/ Pita*

**\$24pp**