



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



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

\$23

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The Penn Stater
Hotel & Conference Center
814.863.5047

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

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



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

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



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

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

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



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

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



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

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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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



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)

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)



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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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



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

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



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

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