



LUNCH

CONTACT
Event Staff
717-678-0236

LUNCH OPTIONS



All Lunch Packages require a minimum of 25 people. All Guest's meal choices are due at least 7 days prior to the Event date. All Food and Beverage are subject to 6% PA Sales Tax & 23% Service Charge.

PLATED LUNCH

\$24.00 per person

INCLUSIONS

Bread Basket, Whipped Butter, Choice of Two Entrées, House Made Cookies & Brownies, Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas, Lemonade, Iced Tea, Water

PLATED ENTRÉE CHOICES

CAESAR SALAD

Hearts of Romaine, Cherry Tomatoes, Parmesan Cheese, Herb Croutons, Caesar Dressing

Add: *Grilled Chicken or Grilled Salmon*

BUTTER LETTUCE SALAD

Green Apples, Blue Cheese, Candied Walnuts, Champagne Vinaigrette

Add: *Grilled Chicken or Grilled Salmon*

ATLANTIC SALMON CAKES

Herb Roasted Potatoes, Seasonal Vegetables, Fresh Dill Sauce

CHICKEN PICCATA

Herb Roasted Potatoes, Seasonal Vegetables, Lemon Caper Sauce

MEDITERRANEAN GRILLED CHICKEN

Sun-Dried Tomato & Olive Bruschetta, Herb Roasted Potatoes, Seasonal Vegetable

CHEDDAR POTATO PIEROGI

Sour Cream Cucumber Salad, Caramelized Onions, Butter, Chives

BRAISED SHORT RIB RAGU & STROZZAPRETI PASTA

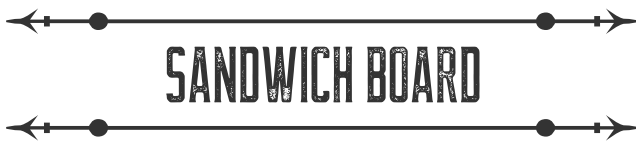
Spinach, Mushrooms, Parmesan Cheese, Truffle Cream Sauce



LUNCH BUFFET OPTIONS



All Lunch Packages require a minimum of 25 people. All Guest's meal choices are due at least 7 days prior to the Event date. All Food and Beverage are subject to 6% PA Sales Tax & 23% Service Charge.



\$24.00 per person

INCLUSIONS

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas, Lemonade, Iced Tea, Water, Artisan Rolls and Breads, Smoked Turkey, Ham & Chicken Salad, House Made Sea Salt Chips, Assorted Sliced Cheeses, Lettuce, Tomato, Red Onions & Pickles, Mayonnaise, Mustard,

SALAD CHOICES

GARDEN SALAD

Tomato, Cucumber, Carrot, Crouton, Balsamic Vinaigrette, Buttermilk Ranch Dressing

CAESAR SALAD

Hearts of Romaine, Parmesan Cheese, Herb Croutons, Caesar Dressing

CREAMY COLESLAW

POTATO SALAD

VEGETABLE PASTA SALAD

Seasonal Vegetables, Parmesan Vinaigrette

SEASONAL FRUIT DISPLAY

Sliced Melon, Pineapple, Watermelon, & Fresh Berries, Honey & Mint Infused Yogurt Dipping Sauce



\$28.00 per person

INCLUSIONS

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas, Lemonade, Iced Tea, Water, Bread Basket, Whipped Butter, Choice of Two Entrées, Choice of One Starch, Seasonal Vegetable, House Made Cookies

GARDEN SALAD

Tomato, Cucumber, Carrot, Crouton, Balsamic Vinaigrette & Buttermilk Ranch Dressing

BUFFET STARCH CHOICES

HERB ROASTED POTATOES

MASHED POTATOES

PARMESAN RISOTTO

RICE PILAF

CREAMY MAC & CHEESE



LUNCH BUFFET OPTIONS



All Lunch Packages require a minimum of 25 people. All Guest's meal choices are due at least 7 days prior to the Event date. All Food and Beverage are subject to 6% PA Sales Tax & 23% Service Charge.

LUNCH BUFFET CONT.

BUFFET ENTRÉE CHOICES

MEDITERRANEAN GRILLED CHICKEN

Sun-Dried Tomato & Olive Bruschetta

SMOKED TURKEY BREAST

Herbed Turkey Gravy

HOUSE SMOKED PULLED PORK OR HOUSE SMOKED PULLED CHICKEN

Chef's Signature BBQ Sauce

TUSCAN SHRIMP PASTA

Garlic Lemon Cream Sauce, Spinach,
Artichokes, Sun-Dried Tomatoes

BRAISED SHORT RIB RAGU & STROZZAPRETI PASTA

Spinach, Mushrooms, Parmesan Cheese, Truffle Cream Sauce

PASTA PRIMAVERA

Seasonal Vegetables, Garlic, EVOO, Parmesan Cheese



OTHER LUNCH OPTIONS



All Lunch Packages require a minimum of 25 people. All Guest's meal choices are due at least 7 days prior to the Event date. All Food and Beverage are subject to 6% PA Sales Tax & 23% Service Charge.

BOXED LUNCH

For delivery or take out only | **\$18.00 per person**

INCLUSIONS

Choice of One Sandwich, Bag of Chips, House Made Chocolate Chip Cookie, Bottled Water

BOXED LUNCH ENHANCEMENTS

Side Choices | **\$3.00 per person surcharge, per side:**

CREAMY COLE SLAW

MACARONI SALAD

POTATO SALAD

SANDWICH CHOICES

SLICED SMOKED TURKEY BREAST

Cooper Cheese, Lettuce, Tomato, Pretzel Roll, Side Mayonnaise

SLICED HONEY BAKED HAM

Swiss Cheese, Lettuce, Tomato, Pretzel Roll, Side Mustard

LUNCH ENHANCEMENTS

CHEF'S SEASONALLY INSPIRED VEGETARIAN SOUP

Individually Plated *OR* Buffet | **\$3.00 per person**

GARDEN SALAD

Tomato, Cucumber, Carrot, Crouton,
Balsamic Vinaigrette | **\$3.00 per person**
Individually Plated *OR* Buffet

FLOURLESS CHOCOLATE CAKE

Raspberry Sauce, Whipped Cream | **\$4.00 per person**
Individually Plated

SHARED ASSORTED MINI DESSERTS | **\$4.00 per person**

PEANUT BUTTER PIE ^{GF}

Chocolate Cookie Crust, Chocolate Ganache,
Whipped Cream | **\$4.00 per person**
Individually Plated

CHEESECAKE

Seasonal Berries, Whipped Cream | **\$4.00 per person**
Individually Plated