

The Holiday Inn Hotel & Conference Center
2000 Loucks Road, York, PA 17408 - (717) 846-9500

General Information

Menu Selection and Price: To ensure that your menu can be executed properly, please submit them 4 weeks in advance. Specially tailored menus may be discussed with our Sales Department. All menu prices need to be confirmed 90 days prior to the date of your event. It is hotel policy that food cannot be brought onto or removed from hotel premises. All pricing is subject to change.

Guaranteed Attendance: A guarantee of the number of guests attending your event is required 7 business days prior to the event. We will set and prepare for 5% above the guaranteed number not to exceed 20 people. If the attendance falls below the number guaranteed the host is responsible for the number guaranteed.

Credit Information: A deposit of 25% of the estimated revenue is required upon confirmation. In the event that the function is cancelled, the hotel shall have the right to retain the deposit. The balance will be due in full 3 days prior to your event. Payment may be made with cash, credit card, or Official Bank Check. Your event will not be considered "Definite" until the deposit and signed contract are received.

Beverage Service: The sale and service of alcoholic beverages are regulated by the Pennsylvania Liquor Control Board. As a licensee we are responsible for the administration of these regulations. It is the hotel's policy therefore, that alcohol cannot be brought into the hotel from outside sources.

Bar Charges: Minimum revenue of \$300.00 is required for all bars. There is also a Two Hour Minimum for all bars. If revenues do not meet this minimum requirement, the host will be responsible for paying the difference. There will be a \$50.00 set up fee for all cash bars. A 20% service charge applied to open consumption bars, plus 6% PA State tax on the service charge. A \$25.00 per hour, per bartender fee will apply for all bars, open or consumption. Bartender fees are applicable during the dinner hour if a bar is requested to be closed during dinner.

Room Assignment: We reserve the right to assign your group to another room if for any reason the originally scheduled room is unavailable, or if the number of guests expected changes substantially.

Taxes and Gratuities: All menu prices are subject to a 20% Service Charge plus 6% PA Sales Tax.

Room Rental Charges: Room Rental and/or set-up fees will be determined based on several determining factors and will be added to your final bill.

Audio Visual Equipment List and Prices

8' x 8' Screen: \$30.00
Each additional day: \$17.50

10' x 10' Screen: \$95.00
Each Additional Day: \$47.50

7.5' x 10' Rear Projection Screen: \$105.00
Each Additional Day: \$52.50

Video/Data Projector – 1000 Lumens (XGA): \$175.00
Each Additional Day: \$95.00
3000 Lumens: \$375.00
Each Additional day: \$187.50

Opaque Projector: \$42.00
Each Additional Day: \$21.00

25' Extension Cables: \$35.00
Each Additional Day: \$17.50

Wired Handheld Microphone: \$25.00
Each Additional Day: \$12.50

Wireless Lavalier Microphone: \$75.00
Each Additional Day: \$40.00

CD Player: \$28.00
Each Additional Day: \$14.00

Easels: \$17.00
Each Additional Day: \$8.50
*Easel Pad and Markers: \$30.00

Combo 25" Monitor and VCR or DVD: \$50.00
Each Additional Day: \$25.00

Prices are subject to 6% sales tax

Plated Breakfasts

Prices are subject to 20% service charge and 6% sales tax

The Broadway Traditional Breakfast

Chilled Tropicana Orange Juice

Scrambled Eggs

Bacon, Sausage or Ham

Breakfast Potatoes

Warm Flaky Biscuits

Butter, Jams and Jelly

Coffee, Decaf or Tea.

\$9.95 Per Guest

The Broadway Deluxe Breakfast

Chilled Tropicana Orange Juice

Scrambled Eggs

Pancakes or Cinnamon French Toast with warm Maple Syrup

Bacon, Sausage or Ham

Breakfast Potatoes

Warm Flakey Biscuits

Butter, Jams and Jelly

Coffee, Decaf or Tea.

\$11.95 Per Guest

Eggs Benedict

Chilled Tropicana Orange Juice

Poached Egg on an English Muffin

with Canadian Bacon and Hollandaise Sauce

Breakfast Potatoes

Sliced Fresh Melon

Coffee, Decaf or Tea

\$11.95 Per Guest

The Country Griddle

Chilled Tropicana Orange Juice

Cinnamon Supreme French Toast with Warm Maple Syrup & Powdered Sugar

Bacon, Sausage or Ham

Sliced Fresh Melon

Coffee, Decaf or Tea

\$10.95 Per Guest

Continental Breakfasts

Prices are subject to 20% service charge and 6% sales tax

The Executive Continental

Assorted Chilled Fruit Juices
An Assortment of Muffins, Bagels and Danish
Butter, Cream Cheese and Jelly
Fresh Sliced Fruit Display
Flavored Yogurts
Assorted Cereals with Milk
Coffee, Decaf and Assorted Teas

\$10.95 Per Guest

The French Continental

Assorted Chilled Fruit Juices
Warm Croissants with Ham and Cheese
Sticky Buns
Fresh Sliced Fruit Display
Coffee, Decaf and Assorted Teas

\$9.95 Per Guest

The Broadway Continental

Assorted Chilled Fruit Juices
Assorted Muffins, Bagels and Danish
Butter, Cream Cheese and Jelly
Fresh Sliced Fruit Display
Coffee, Decaf and Assorted Teas

\$8.95 Per Guest

The Classic Continental

Assorted Chilled Fruit Juices
Assorted Muffins, Bagels and Danish
Butter, Cream Cheese and Jelly
Coffee, Decaf and Assorted Teas

\$7.95 Per Guest

Breakfast Buffets

Prices are subject to 20% service charge and 6% sales tax
25 Guest Minimum

The Broadway Supreme Breakfast

Assorted Chilled Fruit Juices
Scrambled Eggs with Sides of Sautéed Onions, Mushrooms, Peppers,
and Grated Cheddar Cheese
Bacon and Sliced Country Ham
Breakfast Potatoes
Warm Flaky Biscuits
Sliced Fruit Display
Granola and Flavored Yogurts
Assorted Muffins, Bagels and Danish
Butter, Cream Cheese and Jelly
Coffee, Decaf and Tea
\$13.50 Per Guest

The Broadway Traditional Buffet

Assorted Chilled Fruit Juices
Scrambled Eggs with Sides of Sautéed Onions, Mushrooms, Peppers,
and Grated Cheddar Cheese
Bacon, Sausage or Ham
Pancakes with Warm Syrup
Warm Flaky Biscuits
Butter, Cream Cheese and Jelly
Sliced Fresh Fruit Display
Coffee, Decaf and Tea
\$11.50 Per Guest

The Morning Matters Buffet

Prices are subject to 20% service charge and 6% sales tax

Choice of 2 Entrées

Scrambled Eggs
Eggs with Ham and Cheese
Western Style Eggs
Quiche Loraine
Pancakes with Warm Syrup
Cinnamon Supreme French Toast
Assorted Croissant Breakfast Sandwiches
Waffles with Strawberries and Cream

Choice of 2 Meats

Smoked Crispy Bacon
Chipped Beef Gravy with Biscuits
Sausage Gravy with Biscuits
Sausage Links,
Sliced Country Ham

Includes Assorted Chilled Fruit Juices
Fresh Sliced Fruit Display
Assorted Muffins, Bagels and Danish
Butter, Cream Cheese and Jelly
Assorted Cereals with Milk
Butter, Cream Cheese and Jelly, Coffee, Decaf and Tea

\$14.75 Per Guest

The Broadway Brunch

Prices are subject to 20% service charge and 6% sales tax

Choice of Two Egg Selections

Scrambled Eggs, Eggs with Ham and Cheese
Western Style Eggs, and Quiche Lorraine

Choice of one Griddle Selection

Pancakes with Warm Syrup, Cinnamon Supreme French Toast
Waffles with Strawberries and Cream

Choice of Two Entrées

Herb Seared Boneless Chicken Breasts with Brandied Mushroom Sauce
Broiled Haddock with Lemon Butter, Stuffed Chicken Breasts
Pepper Seared Tenderloin Beef Tips with Rich Herbed Demi Glace
Seafood Newburg with Pastry Shells, Chicken Cordon Bleu
Baked Country Ham with Pineapple
Baked Meat Lasagna

Choice of One Starch

Oven Roasted Red Potatoes with Rosemary and Garlic
Parsley Potatoes
Whipped Potatoes
Steamed White Rice
Scalloped Potatoes
Baked Potatoes
Rice Pilaf
Roasted Garlic Mashed Potatoes

Choice of One Carving Station

Honey Glazed Baked Ham, Herb Encrusted Top Round of Beef
Or Roasted Turkey Breast
Served with Silver Dollar Rolls and Assorted Condiments
(\$35.00 Carver Fee)

Dessert Station

Assorted Fruits and Pound Cake with Chocolate Fondue
Assorted Petite Fours and Caramel Apple Granny Pie

Includes Assorted Chilled Fruit Juices, Fresh Sliced Fruit Display
An Assortment of Muffins, Bagels and Danish
Butter, Cream Cheese and Jelly
Coffee, Decaf and Tea

\$28.95 Per Guest

Chilled Plated Luncheons

Prices are subject to 20% service charge and 6% sales tax

Grilled Chicken Caesar Salad

Fresh Hearts of Romaine tossed with a creamy Caesar dressing, Parmesan Cheese, Homemade croutons, then topped with Grilled Chicken Breast Strips

Served with Soup du Jour, Garlic Bread Sticks, and Dessert

\$12.95 Per Guest

Chef's Gourmet Salad

Fresh crisp greens topped with tomato, cucumber, carrots, hard cooked eggs, croutons, red onion rings, Cheddar cheese and bacon bits

Served with Soup du Jour, Garlic Bread Sticks and Dessert

\$12.95 Per Guest

Smoked Turkey Croissant

Shaved Smoked Turkey, Lettuce, Tomato and Swiss Cheese

Served with Chips and Pasta Salad and your choice of Soup du Jour or Fresh Fruit Cup

Choice of Dessert

\$12.95 Per Guest

Broadway Club Wrap

Sliced Ham, Turkey, Swiss and American Cheese with

Bacon, Lettuce, Tomato and Mayo wrapped in a flour Tortilla

Served with Chips and Pasta Salad and your choice of Soup du Jour or Fresh Fruit Cup

Choice of Dessert

\$12.95 Per Guest

Veggie Wrap

Cheddar Cheese, Lettuce, Tomato, Carrot, Onion, Mushrooms and Mayo

Wrapped in a Spinach Herbed Tortilla

Served with Chips and Pasta Salad and your choice of Soup du Jour or Fresh Fruit Cup

Choice of Dessert

\$12.95 Per Guest

Includes Guests' choice of Coffee, Decaffeinated Coffee, Hot Tea
Iced Tea or Soda

Hot Plated Luncheons

Prices are subject to 20% service charge and 6% sales tax

Fettuccini Alfredo with Grilled Chicken Breast

Fettuccini Pasta Tossed with a Creamy Garlic Cheese Sauce and Topped with a Grilled Chicken Breast. Served with Choice of Appetizer, Vegetable and Dessert

\$14.95 Per Guest

Smothered Chicken

A Grilled Chicken Breast Topped with Sautéed Peppers, Onions and Mushrooms in a Demi Glace Sauce. Served with Choice of Appetizer, Potato, Vegetable and Dessert

\$14.95 Per Guest

Broiled Haddock with Lemon Butter

Flaky Filet of Haddock Seasoned with Lemon, Butter, White Wine and Old Bay
Served with Choice of Appetizer, Potato, Vegetable and Dessert

\$15.95 Per Guest

Broiled Crab Cakes

Twin 3 oz. Crab Cakes Broiled to a Golden Brown
Served with Choice of Appetizer, Potato, Vegetable and Dessert

\$18.95 per person

Grilled Ham Steak

Sliced Thick , Char-broiled and Topped with Grilled Fresh Pineapple
Served with Choice of Appetizer, Potato, Vegetable and Dessert

\$14.95 Per Guest

Lemon Pepper Chicken

A Boneless Breast of Chicken topped with a Creamy Mushroom Sauce
Seasoned with Lemon Pepper

Served with Choice of Appetizer, Potato, Vegetable and Dessert

\$14.95 Per Guest

Grilled London Broil

Marinated, Grilled and served with a rich mushroom wine sauce
Served with Choice of Appetizer, Potato, Vegetable and Dessert

15.95 Per Guest

Includes Guests' choice of Coffee, Decaffeinated Coffee, Hot Tea
Iced Tea or Soda

Plated Luncheons Selections

Appetizers

Soup du Jour
Fruit Cup
Garden Tossed Salad
Caesar Salad
Spinach Salad

Potatoes

Whipped Potatoes
Parslied Red Potatoes
Oven Roasted Potatoes
Garlic Mashed Potatoes
Scalloped Potatoes
Baked Potato with Sour Cream
Rice Pilaf
Buttered Noodles

Vegetables

Green Beans Almandine
Glazed Baby Carrots
Broccoli Spears
Buttered Corn
Peas with Pearl Onions
Stir-Fried Vegetables
Sautéed Zucchini and Tomatoes

Desserts

Vanilla Ice Cream with Wafer Cookie
Warm Apple Cobbler with Whipped Cream
Chocolate or Raspberry Sundae with Wafer Cookie
Chocolate Mousse
Sorbet with Wafer Cookie
Orange Amaretto Mousse
Apple Pie with Whipped Cream
Carrot Cake
Chocolate Cake
Lemon Meringue Pie
Boston Crème Pie
Pecan Pie

Lunch Buffets

25 Guest Minimum

Prices are subject to 20% service charge and 6% sales tax

The Broadway Have It Your Way Buffet I

Includes Soup Du Jour, Tossed Salad with Toasted Croutons, Bacon Bits
Cheddar Cheese and Red Onion Rings
Two Entrée Choices, One Potato Choice, One Vegetable Choice and
Two Dessert Selections
\$14.50 Per Guest

The Broadway Have It Your Way Buffet II

Includes Soup Du Jour, Tossed Salad with Toasted Croutons, Bacon Bits
Cheddar Cheese and Red Onion Rings
Three Entrée Choices, One Potato Choice, One Vegetable Choice and
Two Dessert Selections
\$16.50 Per Guest

Entree Selections

Country Fried Chicken - Herb Seared Chicken Breast - Lemon Pepper Chicken
Caribbean Jerk Chicken - Chicken & Penne Alfredo - Smothered Chicken Breasts
Baked Ham with Pineapple - Broiled Haddock with Lemon Butter
Sliced Top Round of Beef AuJus - Shrimp Scampi with Pasta
Seafood Newburg with Pastry Shells - Vegetable Lasagna - Italian Marinated Chicken
- Baked Penne with Meat Sauce - Salisbury Steak with Gravy

Potato Selections

Whipped Potatoes - Scalloped Potatoes - Parslied Red Potatoes - O'Brien Potatoes
Oven Roasted Potatoes - Buttered Noodles - Rice Pilaf - Fettuccini Alfredo

Vegetable Selections

Chef's Fresh Vegetable Selection - Green Beans Almondine - Buttered Corn - Glazed Carrots
Peas with Pearl Onions - Stir-Fried Vegetables - Sautéed Zucchini & Tomatoes

Dessert Selections

Chocolate Cake - Carrot Cake - Coconut Cake - Apple Spice Cake
Apple Pie - Cherry Pie - Boston Cream Pie - Peanut Butter Pie - Pecan Pie
Lemon Meringue Pie - Brownies - Assorted Gourmet Cookies
Jello Parfaits - Warm Apple Cobbler - Chocolate Mousse

Buffets Include Warm Rolls and Butter
Coffee, Decaffeinated Coffee, Tea, Iced Tea and Soda

Themed Luncheon Buffets

25 Guest Minimum

Prices are subject to 20% service charge and 6% sales tax

Italian Lover's Extravaganza

Caesar Salad and Garlic Breadsticks
Tomato Mozzarella Salad with Pesto
Marinated Vegetable Salad
Penne Pasta with Alfredo & Marinara Sauces
Grated Parmesan Cheese
Chicken Parmesan
Sautéed Zucchini & Tomatoes
Tiramisu

\$19.75 per person

The Deli Buffet

Chef's Soup of the Day
Tossed Garden Salad Bowl with 3 Dressings, Pasta Salad and Chips
Selection of Smoked Turkey, Ham, Corned Beef, Roast Beef
American, Swiss and Provolone Cheese
Lettuce, Tomatoes, Onions & Pickles
Assorted Deli Breads and Rolls
Gourmet Cookies & Brownies

\$15.95 per person

The All American Buffet

Old Fashioned Grilled Hamburgers and Hot Dogs
Grilled Barbecued Chicken Breasts, Texas Chili
Lettuce, Tomato, Onions & Pickles
American, Swiss & Provolone Cheese
Tater Tots and Potato Salad
Assorted Gourmet Cookies and Brownies

\$15.95 per person

The Wrap it up Buffet

Soup Du Jour
Ham and Cheese Wraps, Turkey and Cheese Wraps
With Muenster, Gouda, Swiss or American Cheese
Potato Chips
Pasta Salad or Cole Slaw
Gourmet Cookies and Brownies

\$15.95 per person

Buffets Includes Coffee, Tea, Decaf, Iced Tea and Soda

Executive Meeting Package I

Package Requires 25 Guests Minimum

Prices are subject to 20% service charge and 6% sales tax

Continental Breakfast

Assorted Breakfast Breads, Bagels, Croissants and Muffins
Cream Cheese, Jams and Butter
Assorted Chilled Fruit Juices
Coffee, Decaf and Tea

The Deli Buffet

Chef's Soup of the Day
Tossed Garden Salad with 3 Dressings
Pasta Salad and Potato Chips
Selection of Smoked Turkey, Ham, Corned Beef, Roast Beef
American Cheese, Swiss Cheese, Provolone Cheese
Lettuce, Tomatoes, Onions & Pickles
Assorted Deli Breads and Rolls
Gourmet Cookies and Brownies
Coffee, Tea, Decaf, Iced Tea and Soda

Selection of One Themed Afternoon Break

Let's Go to the Movies
The Sweet Tooth
Take Me Out to the Ball Game
The Health Nut
\$32.95 per person

Executive Meeting Package II

Package Requires 25 guests minimum

Prices are subject to 20% service charge and 6% sales tax

Deluxe Continental Breakfast

Seasonal Sliced Fresh Fruit Display
Assorted Breakfast Breads, Bagels, Croissants and Muffins
Cream Cheese, Jams and Butter
Assorted Chilled Fruit Juices
Coffee, Decaf and Tea

Selection of One Themed Lunch Buffet:

(Beverage Service Included)

Italian Lover's Extravaganza
Fajita Fiesta
Texas Buffet
The All American Buffet
The Deli Buffet

Selection of One Themed Afternoon Break:

Let's Go to the Movies
The Sweet Tooth
Take Me Out to the Ballgame
The Health Nut
\$39.95 per person

Themed Breaks

Prices are subject to 20% service charge and 6% sales tax

Let's Go to the Movies

Individual Bags of Popcorn, Candy Bars
Tortilla Chips with Salsa and Warm Cheese Dip
Assorted Soft Drinks and Bottled Water
\$6.95 Per Guest

The Sweet Tooth

Assorted Homemade Cookies and Fudge Brownies
Freshly Brewed Regular & Decaf Coffee, Hot Tea
Assorted Soft Drinks and Bottled Waters
\$6.95 Per Guest

Take Me Out to the Ballgame

Texas-sized Warm Pretzels served with Mustard
Cracker Jacks, Roasted Peanuts
Assorted Soft Drinks and Lemonade
\$7.50 Per Guest

The Health Nut

Seasonal Sliced Fresh Fruit Tray, Assorted Yogurts
Granola and Mixed Nuts
Bottled Spring and Sparkling Waters with Lemon and Lime Wedges
\$8.00 Per Guest

The Strawberry Sensation

Whole Fresh Strawberries, Pineapple Chunks, Pretzels
Marshmallows, Pound Cake Squares
With Chocolate Fondue and Dipping Sticks
Coffee, Tea, Decaf
Sparkling Water and Assorted Soft Drinks
\$9.95 Per Guest

A la Carte Snacks & Beverages

Prices are subject to 20% service charge and 6% sales tax

- Assorted Danish Pastries - \$19.50 per dozen
- Assorted Jumbo Muffins - \$18.00 per dozen
- New York Style Bagels with Cream Cheese - \$20.00 per dozen
- Assorted Granola Bars - \$15.00 per dozen
- Whole Fresh Fruits - \$2.00 per person
- Sliced Fresh Fruit Tray - \$2.95 per person
- Fresh Vegetable Tray with Dip - \$2.75 per person
- Assorted Cubed Cheeses with Crackers - \$3.25 per person
- Texas Size Soft Pretzels with Mustard - \$24.00 per dozen
- Potato Chips - \$8.00 per pound
- Potato Chips with French Onion Dip - \$12.00 per pound
- Pretzels - \$7.00 per pound
- Salted Peanuts - \$12.00 per pound
- Mixed Nuts - \$18.00 per pound
- Assorted Gourmet Cookies - \$15.00 per dozen
- Chocolate Fudge Brownies - \$15.00 per dozen
- Assorted Candy Bars - \$16.00 per dozen
- Chocolate Dipped Strawberries - \$25.00 per dozen

- Coffee, Decaf or Tea - \$1.75 per person
- Coffee, Decaf or Tea - \$10.00 per pot
- Coffee, Decaf or Tea - \$22.00 per gallon
- Flavored Coffees - \$ 15.00 Per Pot
(Hazelnut, Amaretto, and Irish Crème)
- Bottled Spring Water - \$2.50 each
- Bottled Sparkling Water - \$2.50 each
- Bottled Lipton Iced Teas - \$2.75 each
- Canned Sodas - \$1.50 each
- Iced Cappuccino – 4.50 Each
- Red Bull Energy Drinks – 3.50 Each
- Assorted Fruit Juices - \$15.00 per liter carafe
- Fruit Punch or Lemonade - \$22.00 per gallon

Specialty Stations

A minimum of 50 guests are required for these stations
Prices are subject to 20% service charge and 6% sales tax

Pasta Station

Fettuccini - Penne - Mini Cheese Ravioli
Marinara Sauce - Alfredo Sauce
Medley of Garden Vegetables
Grilled Chicken - Tiny Shrimp - Parmesan Cheese
Garlic Bread Sticks
\$9.95 Per Guest

Caesar Salad Station

Crisp Romaine Lettuce - Fresh Shredded Parmesan - Seasoned Croutons
Caesar Dressing - Cracked Black Pepper - Ranch Dressing
Grilled Chicken
Garlic Bread Sticks
\$9.25 Per Guest

Seafood Station

Oysters on the Half Shell - Chilled Jumbo Gulf Shrimp - Crab Claws
Marinated Scallops and Chilled Steamed Clams
Served on a Bed of Ice with Lemon, Cocktail Sauce and Remoulade Sauce
Market Price

Dessert Station

Assorted Cakes and Italian Pastries
Seasonal Fresh Fruit with Chocolate Fondue
Freshly Brewed Regular and Decaf Coffee, Assorted Herbal Teas
\$9.50 Per Guest

Any of These Stations can be Manned by a Uniformed Chef for a \$50.00 fee.

Carving Stations

Prices are subject to 20% service charge and 6% sales tax

Carved Items are served with Assorted Rolls and Appropriate Condiments

Prime Rib of Beef

Serves Approximately 40 guests

\$250.00

Pepper Crusted Beef Tenderloin

Serves Approximately 20 guests

\$225.00

Roasted Turkey Breast

Serves Approximately 40 guests

\$150.00

Caribbean Jerk Roasted Pork Loin

Serves Approximately 30 guests

\$200.00

Honey Glazed Baked Ham

Serves Approximately 50 guests

\$150.00

Herb Encrusted Top Round of Beef

Serves Approximately 40 guests

\$175.00

Steamship Round of Beef

Serves Approximately 150 guests

\$550.00

Chef's Selection of Starch and Vegetable available for an additional \$4.95 per person

A Chef is required for Carving Board Services at \$75.00 per station

Chilled Hors d' Oeuvres

Prices are subject to 20% service charge and 6% sales tax
(Priced per 50 Pieces)

- Fresh Mozzarella with Roma Tomatoes and Pesto on Toasted French Rounds - \$95.00
- Smoked Salmon with Capers and Dill Cream Cheese on Cocktail Rye - \$150.00
- Peeled Jumbo Shrimp on Ice with Lemon & Cocktail Sauce - \$160.00
- Assorted Cocktail Sandwiches - \$85.00
- Gourmet Cheese Ball with Crackers - \$7.50 Per Pound
(2 Pound Minimum)
- Chocolate Dipped Tuxedo Strawberries - \$125.00
- Assorted Mini Petit Fours & Cheesecakes - \$145.00

Hot Hors D' oeuvres

(Priced per 50 Pieces)

- Swedish Meatballs - \$60.00
- Sweet & Sour Meatballs - \$60.00
- Honey Roasted Keilbasi Slices - \$55.00
- Raspberry and Brie Puffs - \$175.00
- Breaded Mozzarella Moons with Marinara - \$70.00
- Mini Pork Egg Rolls with Spicy Mustard Dip - \$65.00
- Vegetable Spring Rolls with Citrus Soy Dipping Sauce - \$75.00
- BBQ'd Shrimp wrapped in Bacon -
- Southwest Shrimp Scampi – \$195.00
- Southwest Chicken Scampi - \$160.00
- Buffalo Wings with Celery and Bleu Cheese – 75.00
- Chicken Tenders with Honey Mustard and BBQ Dipping Sauces - \$ 95.00
- Scallops wrapped in Bacon with Spicy Cocktail Sauce - \$145.00
- Mushrooms Stuffed with Crabmeat - \$115.00
- Mushrooms Stuffed with Sausage and Cheese - \$85.00
- Mini Quiche Lorraine - \$75.00
- Cocktail Franks in Pastry with Honey Dijon Dip - \$60.00
- Deep Fried Cheese Ravioli with Marinara - \$55.00
- Mini Crab Cakes with Spicy Cocktail Sauce - \$125.00
- Crab & Mozzarella Stuffed Jalapeno's - \$85.00
- Cheddar or Cream Cheese Stuffed Jalapeno's - \$80.00
- Breaded Shrimp Won Tons with a Spicy Citrus Sauce - \$125.00
- Beef Wellington Pockets - \$175.00
- Hibachi Beef Brochettes - \$140.00
- Hibachi Chicken Brochettes - \$135.00
- Spanakopita (Spinach & Feta in Phyllo) - \$105.00
- Warm Crab Dip with Toasted French Bread Rounds - \$85.00
- Spinach Parmesan Dip with Toasted French Bread Rounds - \$65.00

Hors d' Oeuvres Displays

Prices are subject to 20% service charge and 6% sales tax

Domestic Cheese Display

Served with Gourmet Crackers and Sliced French Bread
\$3.25 per person

Imported and Domestic Cheese Display

Served with Gourmet Crackers and Sliced French Bread
\$3.75 per person

Sliced Fresh Fruit Display

Served with Chantilly Cream
\$2.95 per person

Vegetable Crudite Display with Ranch Dip

\$2.75 per person

Smoked Salmon Side with Cream Cheese

Served with the Appropriate Condiments and Sliced French Bread
\$125.00 per side

The Antipasto Table

An abundant display of Italian meats and Cheeses,
Roasted Red Peppers, Marinated Artichoke Hearts and Mushrooms,
Calamata Olives, Sundried Tomatoes and Onions,
Bruschetta, bread sticks and Crustini

\$7.50 Per Guest
(30 Guest Minimum)

Plated Dinners

Prices are subject to 20% service charge and 6% sales tax
All Plated Dinners are served with Choice of Appetizer, Choice of Potato, Choice of Vegetable,
Warm Rolls and Butter and Beverage Service.

Chicken Al Forno - \$22.95

A grilled chicken breast topped with spinach, mushrooms, roasted red peppers
and fresh Mozzarella cheese.

Served on a pool of creamy basil pesto sauce.

Chicken Cordon Bleu - \$23.50

A boneless chicken breast stuffed with ham and Swiss cheese. Breaded and baked to a golden brown.

Served on a pool of seasoned cream sauce.

Chicken Chesapeake - \$25.95

A grilled chicken breast topped with our Chesapeake crab mix and topped with Hollandaise Sauce.

Lemon Pepper Chicken - \$20.95

A boneless chicken breast served with a creamy mushroom wine sauce seasoned with lemon pepper.

Grilled London Broil - \$22.95

Marinated, Grilled and served with a rich mushroom wine sauce.

Prime Rib - 8oz. – \$21.95 / 12 oz. – 26.95

Slow Roasted and served with Au Jus.

Pepper Seared Tenderloin Medallions - \$31.95

Roasted Whole Tenderloin, Sliced into medallions and served with rich herbed Demi Glace.

Grilled New York Strip - \$29.95

Grilled to a medium doneness and served with a Dark Ale Demi Glace

Stuffed Flounder - \$25.95

Tender filet of Flounder stuffed with our own Chesapeake Crab Mix and topped with Hollandaise
Sauce.

Broiled Chesapeake Crab Cakes - \$29.95

Our Own Recipe, broiled to a golden brown and served with a spicy Remoulade sauce.

Sliced Garlic Roasted Pork Loin - \$23.95

Served with a rich Demi Glace and Roasted Onion Confit.

You may choose two Entrée selections for an additional \$1.50 Per Person

Combination Plated Dinners

Prices are subject to 20% service charge and 6% sales tax
All Plated Dinners are served with Choice of Appetizer, Choice of Potato, Choice of Vegetable,
Warm Rolls and Butter and Beverage Service.

Chipolte Seared Tenderloin with Dark Ale Demi Glace
And
Broiled Chesapeake Crab Cake
\$41.95

Bacon Wrapped Petite Tenderloin with Portabella Balsamic Sauce
And
Pepper Seared Chicken Breast with a Raspberry Port Glaze
\$40.95

Cajun Marinated Grilled Chicken Breast
And
Broiled Chesapeake Crab Cake
\$36.95

Caribbean Jerk Marinated Chicken Breast
And
Broiled Mahi Mahi over a Pineapple Mango Salsa
\$35.95

Sliced Grilled Teriyaki Steak with Mushroom Demi Glace
And
Barbecued Grilled Shrimp Kabob
\$38.95

Served Dinner Menu Selections

Appetizer Selections

Soup DuJour
Fruit Cup
Tossed Garden Salad with 3 Dressings
Caesar Salad
Spinach Salad

Potato Selections

Baked Potato
Oven Roasted Potatoes
Parslied Red Potatoes
Whipped Potatoes
Roasted Garlic Mashed Potatoes
Herbed Wild Rice Blend
Scalloped Potatoes
Roasted Ginger Sweet Potatoes

Vegetable Selections

All Entrees are Served with the Chef's Fresh Vegetable Selection.

These Other Selections are Available Upon Request.

Buttered Fresh Asparagus (Subject to Availability)
Sauteed Zucchini & Tomatoes
Green Beans Almondine - Stir Fried Vegetables
Sauteed Sugar Snap Peas with Mushrooms & Red Pepper
Bean & Carrot Medley - Buttered Corn
Glazed Carrots - Peas with Pearl Onions

Dinner Buffets

Prices are subject to 20% service charge and 6% sales tax

Build your own buffet, choose from these four price ranges.

A minimum of 25 guests are required for all dinner buffets.

The York Buffet - \$22.95

Chef's Soup of the Day, Tossed Garden Salad with 3 Assorted Dressings, Toasted Croutons,
Bacon Bits, Cheddar Cheese and Red Onions.

Choice of 2 Entrée Selections, One Potato Selection and One Vegetable Selection

Warm Rolls and Butter, Coffee, Tea, Decaf, Iced Tea and Soda

Choice of 3 Desserts.

The Broadway Buffet - \$24.95

Chef's Soup of the Day, Tossed Garden Salad with 3 Assorted Dressings, Toasted Croutons,
Bacon Bits, Cheddar Cheese and Red Onions.

Choice of 3 Entrée Selections, One Potato Selection and One Vegetable Selection

Warm Rolls and Butter, Coffee, Tea, Decaf, Iced Tea and Soda

Choice of 3 Desserts

The White Rose Buffet - \$27.95

Chef's Soup of the Day, Tossed Garden Salad with 3 Assorted Dressings, Toasted Croutons,
Bacon Bits, Cheddar Cheese and Red Onions.

Choice of 3 Entrée Selections, One Carved Item, One Potato Selection and One Vegetable Selection

Warm Rolls and Butter, Coffee, Tea, Decaf, Iced Tea and Soda

Choice of 3 Desserts

(A Chef is Required for Carving Board Services at \$35.00 per station.)

The First Capital Buffet - \$33.95

Chef's Soup of the Day, Tossed Garden Salad with 3 Assorted Dressings, Toasted Croutons,
Bacon Bits, Cheddar Cheese and Red Onions.

Choice of 4 Entrée Selections, One Carved Item, One Potato Selection and One Vegetable Selection

Warm Rolls and Butter, Coffee, Tea, Decaf, Iced Tea and Soda

Choice of 4 Desserts

(A Chef is Required for Carving Board Services at \$35.00 per station.)

Dinner Buffet Selections

Entrees

Sliced Top Round of Beef AuJus - Grilled London Broil with Mushroom Wine Sauce
Beef Pot Roast - Steak Medallions Pizziola - Tenderloin Tips AuPoivre
Barbecued Pork Spare Ribs - Roast Pork Loin with Onion Demi Glace
Baked Ham with Pineapple - Sliced Roast Turkey with Stuffing
Chicken Breast Marsala - Stuffed Chicken Breast - Lemon Pepper Chicken
Chicken Breast AlForno - Chicken Cordon Bleu - Bourbon Street Chicken
Teriyaki Chicken, Broccoli & Mushroom Stir-Fry
Broiled Haddock with Lemon Butter - Baked Salmon Burre Blanc - Broiled Cod Almondine
Seafood Newburg with Pastry Shells - Baked Seafood AuGratin
Garlic Shrimp & Scallops Marinara with Fettuccini

Carving Board Selections

Roast Top Round of Beef - Baked Honey Glazed Ham - Roast BBQ'd New York Striploin
Slow Roasted Prime Rib - Roast Caribbean Jerk Style Pork Loin - Roast Turkey Breast

Upgraded Entrée Selections

These Entrées can be added to your buffet as one of your choices for an additional \$1.50 per choice.

Medallions of Beef Tenderloin Diane - Sliced Ribeye Steak with Wild Mushroom Sauce
Sliced BBQ'd New York Striploin with Roasted Peppers & Onions
Medallions of Pork Tenderloin with Apple Brandy Peppercorn Sauce
Chicken & Shrimp Scampi - Chicken Chesapeake
Steamed 21/25 count Shrimp - Steamed Top Neck Clams with Herb Butter

Dinner Buffet Selections

Potato Selections

Oven Roasted Potatoes - Parslied Potatoes - Whipped Potatoes - Scalloped Potatoes
O'Brien Potatoes - Roasted Garlic Mashed Potatoes - Lyonnaise Potatoes
Steamed White Rice - Herbed Wild Rice Blend - Fettuccini Alfredo
Buttered Noodles - Candied Yams - Penne Pasta with Basil & Sun Dried Tomato Pesto
Baked Country Bread Stuffing

Vegetable Selections

Chef's Fresh Vegetable Selection - Green Beans Almondine - Glazed Baby Carrots
Buttered Corn - Sauteed Zucchini & Tomatoes - Stir Fried Vegetables
Cauliflower AuGratin - Sauteed Sugar Snap Peas with Mushrooms & Red Pepper
Medley of Beans & Carrots - Baked Corn

Dessert Selections

Double Chocolate Cake - Carrot Cake - Coconut Cake - Apple Spice Cake
Lemon Crème Cake - German Chocolate Cake
Apple Pie - Cherry Pie - Boston Cream Pie - Pecan Pie - Peanut Butter Pie
Lemon Meringue Pie - Coconut Meringue Pie - Key Lime Pie
Cheesecake with Cherries - Warm Apple Cobbler

Upgraded Dessert Selections

These selections can be substituted in place of above desserts for an additional \$.85 per choice.

French Chocolate Chambord Cake - Tiramisu Torte - Banana Chocolate Chip Cake
Reese's Chocolate Peanut Butter Pie - Caramel Apple Granny Pie
Oreo Cookie Bash Pie - Crème Brulee Cheesecake - Bourbon Pecan Pie

Served Menu Dessert Selections

Prices are subject to 20% service charge and 6% sales tax

- Chocolate or Strawberry Sundaes - \$1.50
- Rainbow Sherbet with Raspberry Sauce and Cookie - \$1.50
- Warm Caramel Apple Cobbler with Whipped Cream - \$1.50
- Hot Fudge Cream Puff Sundae - \$2.50
- Double Chocolate Cake with Whipped Cream - \$2.00
- Carrot Cake with Whipped Cream - \$2.00
- Apple Pie with Cinnamon Crème - \$2.00
- Peanut Butter Pie with Chocolate Sauce - \$2.00
- Pecan Pie with Bourbon Whipped Cream - \$2.00
- Lemon Meringue Pie with Raspberry Sauce - \$2.00
- New York Style Cheesecake with Cherries - \$2.75
- Tiramisu with Mocha Crème Sauce - \$2.75
- Chocolate Chambord Cake - \$3.00
- Banana Chocolate Chip Cake with Caramel Sauce - \$3.00
- Caramel Apple Granny Pie - \$3.00
- Snicker's Big Blitz Pie - \$3.00
- Mini Chocolate Bundt on a pool of Raspberry Sauce with Raspberries & Crème - \$3.50
- Strawberries Romanoff with Whipped Cream and Wafer Cookies - \$3.75
- Bananas Foster over Vanilla Ice Cream with Whipped Cream - \$3.75
- Peaches Melba over Vanilla Ice Cream with Whipped Cream - \$3.75
- Spumoni Ice Cream - \$1.50
- Vanilla, Chocolate or Strawberry Ice Cream - \$1.25

Banquet Bar Policies & Options

- In accordance with the Pennsylvania Liquor Control Board, alcohol cannot be brought into the hotel from outside sources. Our servers and bartenders are prohibited from serving alcoholic beverages to anyone under the age of 21. Management reserves the right to close the bar prior to the scheduled end time if your guests have consumed too much to drink and are being disruptive to guests of the event, hotel guests, or hotel staff.
- Alcoholic bars are available for a maximum of (4) consecutive hours or (5) five hours total.
- Minimum revenue of \$300.00 is required for all bars. If revenues do not meet this minimum requirement, the host will be responsible for paying the difference.
- There is a Two Hour Minimum for all bars.
- There will be a \$50.00 set up fee for all cash bars. A 20% service charge applied to open consumption bars, plus 6% PA State tax on the service charge.
- A \$25.00 per hour, per bartender fee will apply for all bars, open or consumption.
- Bartender fees are applicable during the dinner hour if a bar is requested to be closed during dinner.
- Kegs are to be consumed during the function hours only.
- Prices/Selections are subject to change. We reserve the right to substitute when necessary.

Open Bar Packages

Limited House Bar:

Includes Domestic Bottled Beer, House Wines & Assorted Soda
\$7.00 Per Person for the 1st Hour / \$4.25 Per Person for Each Additional Hour

House Brand Bar:

Includes House Brand Liquor, Domestic Bottled Beer, House Wines & Assorted Soda
\$10.00 Per Person for the 1st Hour / \$5.00 Per Person for Each Additional Hour

Call Brand Bar:

Includes Call Brand Liquor, Domestic & Imported Bottled Beer, Call Brand Wines & Assorted Soda
\$12.00 Per Person for the 1st Hour / \$6.00 Per Person for Each Additional Hour

Premium Brand Bar:

Includes Premium Brand Liquor, Domestic & Imported Bottled Beer, Premium Wines & Assorted Soda
\$15.00 Per Person for the 1st Hour / \$8.00 Per Person for Each Additional Hour

A la carte Beverages

Wines, Sparkling Wine, & Champagne

House:

Wine: \$5.00 Per Glass or \$25.00 Per Carafe (Almaden Chardonnay, Cabernet Sauvignon, White Zinfandel, Merlot)

Champagne: \$23.00 Per Bottle (Verdi)

Sparkling Wine: \$26.00 Per Bottle (J.Roget)

Call Brand:

Wine: \$5.50 Per Glass or \$29.00 Per Carafe (Copperidge Chardonnay, Cabernet Sauvignon, White Zinfandel, Merlot)

Sparkling Wine: \$27.00 Per Bottle (Andre Spumante)

Premium Brand:

Wine: \$6.50 Per Glass or \$36.00 Per Carafe

(Black Swan Chardonnay, Cabernet Sauvignon, Shiraz, Berringer White Zinfandel)

Sparkling Wine: Martini & Rossi Asti Spumante: \$53.00 Per Bottle

Top Shelf Brand:

Champagne: \$295.00 Per Bottle (Dom Perignon)

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Beer, Spirits, Punches & Non-Alcoholic Beverages

Beers

Domestic ½ Keg: \$210.00 each

Imported ½ Keg: \$245.00 each

Domestic Bottled Beer: \$3.00 Per Bottle

Imported Bottled Beer: \$4.00 Per Bottle

Spirits

House Brand: \$5.00 Per Drink

Call Brand: \$6.00 Per Drink

Premium Brand: \$7.00 Per Drink

Punches

Raspberry Champagne Punch: \$65.00 Per Gallon

Margarita Punch with Limes: \$65.00 Per Gallon

Peach Fizz Punch: \$65.00 Per Gallon

Bahama Mama Punch: \$65.00 Per Gallon

Non-Alcoholic Beverages

Sparkling Cider: \$12.75 Per Bottle

Tropical Breeze Fruit Punch: \$22.00 Per Gallon

Bottled Water: \$2.00 per Bottle

Assorted Soda's: \$1.50 per glass

Assorted Juices: \$2.00 per glass