

# *The Scranton Caroe Club*



*EST.*

*1908*

## *Wedding Packages*

***2022 - 2023***

# **Our Wedding Packages:**

**With Each Style Wedding Package we Offer Multiple Pricing Tiers and Customizable Options to Make your Day Special.**

**All Alcohol must be provided by the individuals holding the event. The Scranton Canoe Club Is not responsible for its distribution.**

**All event packages are completely customizable.**

**Wedding cakes are not provided in any of our packages.**

**Rentals such as tents, dance floor, extra tables, chairs, etc. are additional.**

## **Wedding Styles:**

**Buffet Dinner**

**Station Dinner**

## ***Buffet Wedding Receptions:***

### ***Standard Buffet Wedding Package***

#### ***Cocktail Hour:***

##### **Bruschetta Station**

Assorted Toppings, Tomato Basil, Black Olive Tapenade, Roasted Red Pepper and Parmesan, Marinated Mushrooms, Caramelized Onion and Goat Cheese Spread, Spinach and Three Cheese Dip with Assorted Crackers, Focaccia and Flatbreads

#### **Choice of Two Passed Hors d'oeuvres**

#### ***Reception:***

Choice of Two Salads

Choice of One Vegetable

Choice of One Starch

Choice of Two Entrees

Plating of Wedding cake or other dessert

Water, Coffee and Tea Service

2022 - \$ 48.50 per person ++

***Traditional Buffet Wedding Package***

***Cocktail Hour:***

**Bruschetta Station**

Assorted Toppings, Tomato Basil, Black Olive Tapenade, Roasted Red Pepper and Parmesan, Marinated Mushrooms, Caramelized Onion and Goat Cheese Spread, Spinach and Three Cheese Dip with Assorted Crackers, Focaccia and Flatbreads

**Vegetable Crudité with Dip**

**Choice of Three Passed Hors d oeuvres**

***Reception:***

Choice of Three Salads

Choice of One Vegetable

Choice of One Starch

Choice of Three Entrees

Plating of Wedding cake or other dessert

Water, Coffee and Tea Service

2022 - \$ 66.00 per person++

## ***Signature Buffet Wedding Package***

### ***Cocktail Hour:***

#### **Bruschetta Station**

Assorted Toppings, Tomato Basil, Black Olive Tapenade, Roasted Red Pepper and Parmesan, Marinated Mushrooms, Caramelized Onion and Goat Cheese Spread, Spinach and Three Cheese Dip with Assorted Crackers, Focaccia and Flatbreads

#### **Vegetable Crudité with Dip**

#### **Cheese and Fruit Display**

With Assorted Crackers

#### **Choice of Four Passed Hors d'oeuvres**

### ***Reception:***

Choice of Choice of Four Salads

Choice of One Vegetable

Choice of Two Starch

Choice of Three Entrees

Plating of Wedding cake or other dessert

Choice of One Late Night Snack Station

Water, Coffee and Tea Service

2022 - \$ 79.00 per person ++

### **Included Package Hors d' Oeuvres**

Fried Ricotta Caprese Balls  
Fried Shrimp Shooters with Bloody Mary Cocktail Sauce  
Southern Fried Chicken and Mini Waffle Cones with Spiced Clover Honey  
Buffalo Chicken Skewers with House Made Blue Cheese Dip  
Caprese Salad Skewer with Mozzarella, Tomato, Aged Balsamic and Basil  
Buffalo Shrimp Shooter with House Made Blue Cheese Dip  
Pork Pot Stickers with Pineapple Teriyaki Dip  
Thai Caramel Chicken Skewers with Peanut Dipping Sauce  
Shrimp Cocktail Shooters with Bloody Mary Cocktail Sauce  
Antipasto Skewers with Mozzarella, Tomato, Pepperoni and Olives  
Spinach and Feta Phyllo Triangles  
Potato Pancakes with Chive Crème Fraiche  
Vegetable Spring Rolls with Teriyaki Sauce

### **Additional Hors d' Oeuvre**

**Passed: \$3.00 Per Person / Per Selection**

Mini Crab Cakes with Lemon Herb Remoulade  
Grilled Cheese with Aged Cheddar and Tomato Soup Shooters  
Lemon and Dill Shrimp Salad Cups  
Prosciutto Wrapped Grilled Asparagus with Balsamic Syrup  
Mini Beef Wellingtons with Wild Mushrooms  
Baked Clams Casino  
Crab Stuffed Mushrooms  
Mango-Shrimp Salad in Wonton Cups  
Ahi Tuna Poke Shooter with Ponzu Vinaigrette  
Lemon and Dill Shrimp Salad Cups  
Ahi Tuna Tartar with Fresh Lime and Wonton Crisps  
Shrimp Ceviche Shooters with Lime, Cilantro and Avocado  
Fried Vegetable Wontons  
Sesame Salmon Bites with Sweet and Sour Sauce  
Roasted Vegetable Stuffed Mushrooms  
Bacon Wrapped Meatballs with Barbecue Glaze  
Mini Meat Loaves with Tomato Glaze

## **Additional Stationary Hors d'oeuvres Displays:**

### **Farmer's Market Vegetable Crudité: \$ 4.50 Per Person**

Farmer's market raw vegetables with house made dressing

### **Grilled and Roasted Marinated Vegetable Platter: \$5.00 Per Person**

### **House Made Mozzarella Bar: \$7.00 Per Person**

Fresh House Made Mozzarella, Roasted Heirloom Tomatoes, Olives, Roasted and Grilled Peppers, Basil Pesto, Flavored Olive Oils, Aged Vinegar, and Artisan Bread

### **Mediterranean Bar: \$6 Per Person**

Crostini, Pita, Seasonal Relish, Tabbouleh, Hummus, and Spreads with Marinated Olives

### **Chips and Dip Bar: \$4.50 Per Person**

Crispy House Made Potato Chips with Three Onion Dip

Corn Tortillas Chips with Fresh Pico De Gallo

Pita Chips with Cucumber Tzatziki and Hummus

### **Market Fruit Platter: \$5.00 Per Person**

Seasonal Assortment of Fruits, and Melon with Clover Honey Yogurt Dip

### **Cheese and Charcuterie Station: \$7.50 Per Person**

Assorted Hard and Soft Cheeses, Sliced Italian Meats, Crackers and Crispy Flatbread

### **Domestic Cheese Board: \$6 Per Person**

Slices and wedges of cheese, domestic cheddar, crackers, and flatbreads

### **Shrimp Cocktail Display: Market Price**

Served with Lemons, Hot Sauce and House Bloody Mary Cocktail Sauce

### **Pasta Station \$8 Per Person (One Hour) *Includes Garlic Bread and Romano Cheese***

#### **Choose Two Pastas:**

-Penne

-Farfalle

-Linguini

-Fusilli

#### **Choose Two Sauces:**

-Marinara

-Pesto Cream

-Bolognaise

-Pink Vodka

-Garlic Alfredo

***Late Night Snack Station:***

**Warm Soft Pretzel Station: \$5.50 Per Person**

Beer and Cheese Fondue  
Honey Mustard  
Bacon Jam

**Grilled Flatbread Bar: \$6.50 Per Person**

Grilled Pizza Dough with Tomato Sauce and Mozzarella  
Spinach, Garlic, and Parmesan  
Chicken, Bacon, and Cheddar

**French Fry Station: \$5.50 Per Person**

Crispy Seasoned French Fries  
Sweet Potato Fries  
Ketchup  
Honey Mustard  
Sriracha Ketchup  
Lemon Aioli

**Slider Station: \$7.50 Per Person**

Angus Beef Sliders  
Potato Slider Rolls  
Cheeses  
Lettuce  
Tomato  
House Made Pickles  
Assorted Sauces and Ketchup  
Potato Chips



## **Salads:**

- Classic Lemon Pepper Caesar Salad with Garlic Croutons and Parmesan Cheese
- Baby Spinach Salad with Roasted Sweet Potato, Grilled Red Onion, Dried Cranberries and Grilled Red Onion Vinaigrette
- Pear and Blue Cheese Salad with Greens, Toasted Walnuts and Champagne Vinaigrette
- Harvest Salad with Greens, Apples, Candied Pecans and Cider Vinaigrette
- Steakhouse Chopped Salad with Iceberg Lettuce, Bacon, Carrots, Onions, Hard Boiled Egg, Cheddar Cheese and Buttermilk Ranch Dressing
- Carrot and Raisin Salad with Honey – Curry Vinaigrette
- Vegetable Pasta Salad with White Balsamic Vinaigrette
- Iceberg Wedge Salad with Bacon, Cucumber, Tomatoes, Onions, and Creamy Blue Cheese
- Tabbouleh with Tomatoes, Butternut Squash, Radishes, and Broccoli with Champagne Vinaigrette
- Roasted Potato Salad with Egg, Onion, Tomatoes, and Green Beans in Lemon Caper Vinaigrette
- Asian Noodle Salad with Julienne Vegetables, Creamy Ginger-Soy Dressing and Toasted Peanuts
- Antipasto Pasta Salad with Tomatoes, Cucumbers, Red Onion, Pepperoni, Roasted Peppers, Fresh Mozzarella, Artichoke Hearts and Italian Herb Dressing

## **Vegetable:**

- Grilled Seasonal Market Vegetables
- Roasted Carrots with Fresh Herbs and Garlic
- Seasonal Chef's Vegetable Medley
- Bacon Braised Greens
- Stir Fried Asian Vegetables with Garlic Sauce
- Creamed Spinach
- Sautéed Garlic Broccoli
- Vegetable Ratatouille
- Maple Glazed Carrots
- Garlic Green Beans

## **Starch:**

- Butter Mashed Yukon Gold Potatoes
- Baked Penne with Ricotta and Marinara
- Ginger Jasmine Rice
- Roasted Tri- Color Potatoes with Garlic and Rosemary
- Roasted Sweet Potatoes with Honey Butter
- Baked Potatoes with Butter and Sour Cream
- Three Cheese Macaroni and Cheese
- Bourbon Baked Beans
- Creamy Potato and Cheddar Gratin
- Stir Fried Rice with Asian Vegetables and Soy
- Spanish Rice with Tomato and Peppers

## **Entrees:**

Rosemary and Garlic Roasted Boneless Pork Loin  
Breast of Chicken with Marsala and Roasted Mushrooms  
Grilled Chicken Breast with Apple-Raisin Chutney  
Carved Slow Roasted New York Strip Loin with Horseradish Cream  
Slowed Roasted Pulled Pork with House Made Barbecue Sauce  
Teriyaki Chicken with Wasabi Cream  
Beef Kabobs with Green Herb Chimichurri  
Carved Dijon Crusted Pork Loin  
Vegetable Lasagna with Marinara  
Honey Brined Chicken Breast with Fire Roasted Red Onion and Balsamic  
Balsamic Grilled Chicken Breast with Tomato-Basil Relish  
Grilled Chicken Kabobs with Garam Masala and Yogurt Sauce  
Roasted Turkey Breast with Orange-Dried Cranberry Chutney  
Rosemary Roasted Prime Rib with Horseradish Cream  
Pan Seared Chicken Breast with Roasted Tomato Sauce  
Grilled Breast of Chicken with Local Honey and Dijon Mustard Glaze  
Roasted Rosemary and Garlic Chicken with Pennsylvania Mushroom Red Wine Sauce  
Chicken Portobello with Sundried Tomato Cream  
Individual Meat Loaves with Tomato Glaze  
Boneless Pork Chop Calabrese with Potatoes, Peppers, and Onions  
Sesame Salmon with Ginger Teriyaki Sauce  
Cajun Cornmeal Crusted Catfish with Creole Beurre Blanc  
Pesto Salmon with Roasted Tomato Cream  
Plank Roasted Salmon with Bourbon Glaze  
Roasted Vegetable and Rice Stuffed Peppers

## ***Station Wedding Receptions:***

### ***Standard Station Wedding Package***

#### ***Cocktail Hour:***

##### **Bruschetta Station**

Assorted Toppings, Tomato Basil, Black Olive Tapenade, Roasted Red Pepper and Parmesan, Marinated Mushrooms, Caramelized Onion and Goat Cheese Spread, Spinach and Three Cheese Dip with Assorted Crackers, Focaccia and Flatbreads

##### **Choice of Two Passed Hors d'oeuvres**

#### ***Reception:***

##### Salad Station

SCC Caesar Salad with Garlic Croutons  
Garden Greens with Two Dressings

##### Potato and Vegetable Station

With Seasonal Market Vegetables, Mashed Yukon Gold Potatoes and Assorted Toppings

##### Chef Attended Standard Pasta Station

With Choice of Two Pastas and Two Sauces

##### Chef Attended Carving Station

With choice of One Carved Item with Appropriate Sauces

Plating of Wedding cake or other dessert

Water, Coffee and Tea Service

2022 - \$ 49.00 per person ++

## ***Traditional Station Wedding Package***

### ***Cocktail Hour:***

#### **Bruschetta Station**

Assorted Toppings, Tomato Basil, Black Olive Tapenade, Roasted Red Pepper and Parmesan, Marinated Mushrooms, Caramelized Onion and Goat Cheese Spread, Spinach and Three Cheese Dip with Assorted Crackers, Focaccia and Flatbreads

#### **Vegetable Crudité with Dip**

#### **Choice of Three Passed Hors d oeuvres**

#### ***Reception:***

Choice of Three Composed Salads OR Salad Station

Chef Attended Pasta Station

With Choice of Two Pastas and Two Sauces OR Choice of One Specialty

Choice of One from Carving Station

Choice of Two Starch and One Vegetable Selections

Choice of Two Entrée Selection

Plating of Wedding cake or other dessert

Water, Coffee and Tea Service

2022 - \$ 68.00 per person ++

## ***Signature Station Wedding Package***

### ***Cocktail Hour:***

#### **Bruschetta Station**

Assorted Toppings, Tomato Basil, Black Olive Tapenade, Roasted Red Pepper and Parmesan, Marinated Mushrooms, Caramelized Onion and Goat Cheese Spread, Spinach and Three Cheese Dip

With Assorted Crackers, Focaccia and Flatbreads

#### **Vegetable Crudité with Dip**

#### **Cheese and Fruit Display**

With Assorted Crackers

#### **Choice of Four Passed Hors d oeuvres**

### ***Reception:***

Choice of Four Composed Salads OR Chopped Salad Station

Chef Attended Pasta Station

With Choice of Two Pastas and Two Sauces AND one Specialty Pasta

Choice of One from Carving Station

Choice of Two Starch and Two Vegetable Selections

Choice of Two Entrée Selection

Plating of Wedding cake or other dessert

Choice of One Late Night Snack Station

Water, Coffee and Tea Service

2022 - \$ 82.00 per person ++

### **Included Package Hors d' Oeuvres**

Fried Ricotta Caprese Balls  
Fried Shrimp Shooters with Bloody Mary Cocktail Sauce  
Southern Fried Chicken and Mini Waffle Cones with Spiced Clover Honey  
Buffalo Chicken Skewers with House Made Blue Cheese Dip  
Caprese Salad Skewer with Mozzarella, Tomato, Aged Balsamic and Basil  
Buffalo Shrimp Shooter with House Made Blue Cheese Dip  
Pork Pot Stickers with Pineapple Teriyaki Dip  
Thai Caramel Chicken Skewers with Peanut Dipping Sauce  
Shrimp Cocktail Shooters with Bloody Mary Cocktail Sauce  
Antipasto Skewers with Mozzarella, Tomato, Pepperoni and Olives  
Spinach and Feta Phyllo Triangles  
Potato Pancakes with Chive Crème Fraiche  
Vegetable Spring Rolls with Teriyaki Sauce

### **Additional Hors d' Oeuvre**

**Passed: \$3.00 Per Person / Per Selection**

Mini Crab Cakes with Lemon Herb Remoulade  
Grilled Cheese with Aged Cheddar and Tomato Soup Shooters  
Lemon and Dill Shrimp Salad Cups  
Prosciutto Wrapped Grilled Asparagus with Balsamic Syrup  
Mini Beef Wellingtons with Wild Mushrooms  
Baked Clams Casino  
Crab Stuffed Mushrooms  
Mango-Shrimp Salad in Wonton Cups  
Ahi Tuna Poke Shooter with Ponzu Vinaigrette  
Lemon and Dill Shrimp Salad Cups  
Ahi Tuna Tartar with Fresh Lime and Wonton Crisps  
Shrimp Ceviche Shooters with Lime, Cilantro and Avocado  
Fried Vegetable Wontons  
Sesame Salmon Bites with Sweet and Sour Sauce  
Roasted Vegetable Stuffed Mushrooms  
Bacon Wrapped Meatballs with Barbecue Glaze  
Mini Meat Loaves with Tomato Glaze

## **Additional Stationary Hors d'oeuvres Displays:**

### **Farmer's Market Vegetable Crudité: \$ 4.50 Per Person**

Farmer's market raw vegetables with house made dressing

### **Grilled and Roasted Marinated Vegetable Platter: \$5.00 Per Person**

### **House Made Mozzarella Bar: \$7.00 Per Person**

Fresh House Made Mozzarella, Roasted Heirloom Tomatoes, Olives, Roasted and Grilled Peppers, Basil Pesto, Flavored Olive Oils, Aged Vinegar, and Artisan Bread

### **Mediterranean Bar: \$6 Per Person**

Crostini, Pita, Seasonal Relish, Tabbouleh, Hummus, and Spreads with Marinated Olives

### **Chips and Dip Bar: \$4.50 Per Person**

Crispy House Made Potato Chips with Three Onion Dip

Corn Tortillas Chips with Fresh Pico De Gallo

Pita Chips with Cucumber Tzatziki and Hummus

### **Market Fruit Platter: \$5.00 Per Person**

Seasonal Assortment of Fruits, and Melon with Clover Honey Yogurt Dip

### **Cheese and Charcuterie Station: \$7.50 Per Person**

Assorted Hard and Soft Cheeses, Sliced Italian Meats, Crackers and Crispy Flatbread

### **Domestic Cheese Board: \$6 Per Person**

Slices and wedges of cheese, domestic cheddar, crackers, and flatbreads

### **Shrimp Cocktail Display: Market Price**

Served with Lemons, Hot Sauce and House Bloody Mary Cocktail Sauce

### **Pasta Station \$8 Per Person (One Hour) *Includes Garlic Bread and Romano Cheese***

#### **Choose Two Pastas:**

-Penne

-Farfalle

-Linguini

-Fusilli

#### **Choose Two Sauces:**

-Marinara

-Pesto Cream

-Bolognaise

-Pink Vodka

-Garlic Alfredo

***Late Night Snack Station:***

**Warm Soft Pretzel Station: \$5.50 Per Person**

Beer and Cheese Fondue  
Honey Mustard  
Bacon Jam

**Grilled Flatbread Bar: \$6.50 Per Person**

Grilled Pizza Dough with Tomato Sauce and Mozzarella  
Spinach, Garlic, and Parmesan  
Chicken, Bacon, and Cheddar

**French Fry Station: \$5.50 Per Person**

Crispy Seasoned French Fries  
Sweet Potato Fries  
Ketchup  
Honey Mustard  
Sriracha Ketchup  
Lemon Aioli

**Slider Station: \$7.50 Per Person**

Angus Beef Sliders  
Potato Slider Rolls  
Cheeses  
Lettuce  
Tomato  
House Made Pickles  
Assorted Sauces and Ketchup  
Potato Chips



## **Dinner Stations**

### **Salad Stations:**

#### **Composed Salad Station:**

- Classic Lemon Pepper Caesar Salad with Garlic Croutons and Parmesan Cheese
- Baby Spinach Salad with Roasted Sweet Potato, Grilled Red Onion, Dried Cranberries and Grilled Red Onion Vinaigrette
- Pear and Blue Cheese Salad with Greens, Toasted Walnuts and Champagne Vinaigrette
- Harvest Salad with Greens, Apples, Candied Pecans and Cider Vinaigrette
- Steakhouse Chopped Salad with Iceberg Lettuce, Bacon, Carrots, Onions, Hard Boiled Egg, Cheddar Cheese and Buttermilk Ranch Dressing
- Carrot and Raisin Salad with Honey – Curry Vinaigrette
- Vegetable Pasta Salad with White Balsamic Vinaigrette
- Iceberg Wedge Salad with Bacon, Egg, Cucumber, Tomatoes, Onions, and Creamy Blue Cheese
- Tabbouleh with Tomatoes, Butternut Squash, Radishes, and Broccoli with Champagne Vinaigrette
- Roasted Potato Salad with Egg, Onion, Tomatoes, and Green Beans in Lemon Caper Vinaigrette
- Asian Noodle Salad with Julienne Vegetables, Creamy Ginger-Soy Dressing and Toasted Peanuts
- Antipasto Pasta Salad with Tomatoes, Cucumbers, Red Onion, Pepperoni, Roasted Peppers, Fresh Mozzarella, Artichoke Hearts and Italian Herb Dressing

#### **Deluxe Salad Station:**

Build Your Own Chopped Salad Featuring Romaine and Greens, Chopped Bacon, Chickpeas, Red Onion, Hardboiled Egg, Croutons, Diced Cucumber, Julienne Carrots, Beets, Dried Cranberries, Roasted Butternut Squash, Crumbled Blue Cheese and Your Choice of Three House Made Dressings

Dressing Choices: Balsamic Vinaigrette, Buttermilk Ranch, Lemon Pepper Caesar, Creamy Blue Cheese, Greek Red Wine and Oregano Vinaigrette, Grilled Red Onion Vinaigrette, Clover Honey Vinaigrette, Apple Cider Vinaigrette, Citrus Poppy Seed Vinaigrette,

#### **Chef Attended Standard Pasta Station**

*Includes Garlic Bread and Parmesan Cheese*

#### **Choose Pastas:**

- Penne
- Farfalle
- Linguini
- Fusilli

#### **Choose Sauces:**

- Marinara
- Pesto Cream
- Bolognaise
- Pink Vodka
- Garlic Alfredo

**Chef Attended Specialty Pasta Station: (Additional \$3.50 per person to Substitute)**

*Includes: Garlic Bread, Parmesan and Crushed Red Pepper*

Orecchiette with Roasted Butternut Squash, Pennsylvania Mushrooms and Sherry Scented Parmesan Cream

Fusilli with Roasted Peppers, Broccoli, Caramelized Onions and Roasted Garlic Olive Oil

Penne with Roasted Tomato Sauce, Basil and Fresh Mozzarella

Farfalle with Summer Squash, Grape Tomatoes and Roasted Garlic Alfredo

Rigatoni with Mushrooms, Peas and Italian Sausage Bolognese

Cheese Ravioli with Heirloom Tomato & Vegetable Ragout

Penne with Roasted Garlic, Roasted Sweet Peppers, Toasted Pine Nuts, and Basil Pesto

Penne with Italian Sausage, Garlic Greens, and Roasted Tomato Pomodoro

Cheese Tortellini with Sweet Corn, Zucchini, Yellow Squash and Creamy Fontina Cheese Sauce

Fusilli with Burst Cherry Tomatoes with Olive Oil, Garlic, and Fresh Basil

**Starch and Vegetable Station:**

**Mashed Potato Station: Counts as Two Choices**

Mashed Yukon Gold Potatoes and Sweet Potatoes

Toppings: Whipped Butter, Sour Cream, Caramelized Onions, Crispy Bacon, Cheddar Cheese, Sautéed Mushrooms, Roasted Garlic, Brown Sugar, Blue Cheese, Broccoli, and Scallions

Butter Mashed Yukon Gold Potatoes

Baked Penne with Ricotta and Marinara

Ginger Jasmine Rice

Roasted Tri- Color Potatoes with Garlic and Rosemary

Roasted Sweet Potatoes with Honey Butter

Baked Potatoes with Butter and Sour Cream

Three Cheese Macaroni and Cheese

Bourbon Baked Beans

Creamy Potato and Cheddar Gratin

Stir Fried Rice with Asian Vegetables and Soy

Spanish Rice with Tomato and Peppers

Grilled Seasonal Farmer's Market Vegetables

Roasted Carrots with Fresh Herbs and Garlic

Seasonal Chef's Vegetable Medley

Bacon Braised Greens

Stir Fried Asian Vegetables with Garlic Sauce

Creamed Spinach

Sautéed Garlic Broccoli

Vegetable Ratatouille

Maple Glazed Carrots

Garlic Green Beans

## **Carving Station:**

Includes: Fresh Rolls and Butter

Rosemary Roasted Prime Rib with Horseradish Cream

Honey Brined Roasted Turkey Breast with Sage Gravy

Carved Dijon and Brown Sugar Glazed Ham

Hickory Smoked and Roasted Boneless Pork Loin with Bourbon Maple Glaze

Carved Slow Roasted New York Strip Loin with Horseradish Cream

## **Entrée Stations:**

Rosemary and Garlic Roasted Boneless Pork Loin

Breast of Chicken with Marsala and Roasted Mushrooms

Grilled Chicken Breast with Apple-Raisin Chutney

Carved Slow Roasted New York Strip Loin with Horseradish Cream

Slowed Roasted Pulled Pork with House Made Barbecue Sauce

Teriyaki Chicken with Wasabi Cream

Carved Dijon Crusted Pork Loin

Vegetable Lasagna with Marinara

Honey Brined Chicken Breast with Fire Roasted Red Onion and Balsamic

Balsamic Grilled Chicken Breast with Tomato-Basil Relish

Grilled Chicken Kabobs with Garam Masala and Yogurt Sauce

Roasted Turkey Breast with Orange-Dried Cranberry Chutney

Rosemary Roasted Prime Rib with Horseradish Cream

Pan Seared Chicken Breast with Roasted Tomato Sauce

Grilled Breast of Chicken with Local Honey and Dijon Mustard Glaze

Roasted Rosemary and Garlic Chicken with Pennsylvania Mushroom Red Wine Sauce

Chicken Portobello with Sundried Tomato Cream

Individual Meat Loaves with Tomato Glaze

Boneless Pork Chop Calabrese with Potatoes, Peppers, and Onions

Sesame Salmon with Ginger Teriyaki Sauce

Cajun Cornmeal Crusted Catfish with Creole Beurre Blanc

Pesto Salmon with Roasted Tomato Cream

Plank Roasted Salmon with Bourbon Glaze

Roasted Vegetable and Rice Stuffed Peppers

## **Beverage Packages:**

**\*Water, Coffee and Tea are Included in All of our Events**

**\*Additional Charges for Specialty Glassware may apply.**

### **Package # 1 \$2.50 per person**

Bottled Water, Pepsi, Diet Pepsi, Ginger Ale, Club Soda

### **Package #2 \$3.50 per person**

Bottled Water, Pepsi, Diet Pepsi, Ginger Ale, Club Soda, Assorted Regular and Diet Snapple Teas

### **Package #3 \$6.50 per person**

Bottled Water, Pepsi, Diet Pepsi , Ginger Ale, Club Soda, Assorted Regular and Diet Snapple Teas, Cranberry Juice, Orange Juice, Tonic Water, Oranges , Lemons. Limes, Cherries.