



Welcome to Federal Taphouse State College Catering!

The Federal Taphouse is pleased to partner with Hyatt Place State College as their exclusive caterer. As part of our combined services, we offer several different meeting and event spaces. From the Private Dining Room and semi-private spaces in the Federal Taphouse, to the Hyatt Place Lounge, meeting rooms and ballroom, there are many options to choose from.

If you do not see something you are looking for on our menus, or if you have special dietary needs or allergies, we will set up a meeting with our Executive Chef. Our talented professionals will personalize your catering event to your exact needs, so every event is one of a kind! We offer complimentary wedding tastings and menus for your special date upon request.

Please e-mail our Catering Department at scevents@federaltaphouse.com for any of your catering or event needs.



POLICIES AND PROCEDURES

Banquet Event Orders

Banquet Event Orders (BEO's) enable all our departments to successfully execute your catering event. When you receive the BEO document for your event, please review it carefully for any changes and then sign and return it to the event planner.

Changes to an order of any kind, including the guest count, must be made at least five business days prior to the event.

All food and beverages must be purchased through the hotel or Federal Taphouse

Deposits and pre-payment may be required.

Service Charges and Tax

A service charge of 20% on food and beverage purchases plus the applicable 6% Pennsylvania sales tax (except for alcohol) will be applied to all events that are held in the Federal Taphouse restaurant.

A service and administration charge of 20% on all food and beverage purchases plus the applicable 6% Pennsylvania sales tax (except for alcohol) will be applied to all events that are held in the Hyatt Place function space.

Groups requesting state sales tax exemption must provide a copy of the tax exemption certificate prior to the event.

Final Guest Count

Final guest counts are required five business days prior to the scheduled event. After which, guest counts cannot be reduced. If no guaranteed number of guests is received by the deadline, the Federal Taphouse will consider the expected number to be the guaranteed number of guests for your event. All charges will be based on the guarantee or upon the actual number of people served, whichever is greater.



POLICY AND PROCEDURES (CONT'D)

Changes

All menus and pricing are subject to availability and may change at any time prior to a contract being signed.

Event Times

Given proper notice, The Federal Taphouse is willing to serve before normal business hours. However, we will conclude all the functions by 12:00AM.

Allergy Notifications

The Federal Taphouse takes pride in working with individuals with dietary restrictions. Please ask about our Vegetarian, Vegan, Gluten Free, and any other dietary restriction options.

Alcohol Policy

- All alcoholic beverages are required to be provided and serviced by the Federal Taphouse. The Federal Taphouse has the right to refuse alcoholic beverages to anyone under the influence, without proper ID, or to anyone under the age of 21.
- Guests under the age of 21 consuming or attempting to purchase alcoholic beverages will be prosecuted, and all function-related bars will be closed and removed.
- The Federal Taphouse may card any guest ordering alcohol that they deem to appear under the age of 40 in accordance with Pennsylvania law. Patrons are required to show their valid ID.
- Acceptable forms of ID in Pennsylvania are a valid photo driver's license or state ID card, a valid photo military ID, and/or a valid photo passport or travel visa.
- Guests aged 21 or older may purchase alcoholic beverages in the Federal Taphouse but may not transport those beverages out of the restaurant and into the function room.



BREAK MENUS

Morning Break

- Fresh Fruit Salad (minimum 25 Guests) \$6/pp
- Assorted Bagels with Cream Cheese and Preserves \$36/dozen
- Mini Breakfast Pastries \$36/dozen
- Assorted Fresh Donuts \$50/dozen
- Assorted Muffins \$50/dozen

PM Break

- Soft Pretzels with Cheese Sauce \$62/dozen
- Seasonal Hummus with Pita Chips and Crudité \$7/pp
- Crab Dip with Corn Chips \$7/pp

Salty Snack Break

- House made Potato Chips with Onion Dip \$39
- Hard Pretzels with Honey Mustard \$39
- Salted Nuts \$39
- Individual Trail and Chew Mix \$3/pp

Something Sweet Break

- Assorted Mini Cookies \$21/dozen
- Fudge Brownie Bites \$26/dozen
- Rice Krispie Treats \$26/dozen
- Mini Dessert Bar Assortment \$69/dozen

All Day Break

- Minimum of 25 people
- Food items are available for 1.5 hours in the morning and the afternoon.
- Choose 4 selections from above
- \$20 per person



BREAKFAST BUFFETS

30 guests minimum

Early Riser Breakfast Buffet \$21 per person

Fresh Fruit Platter
Banana and Zucchini Bread (MF)
Assorted Cold Cereals with Whole Milk
Wheatberry Bread with Avocado, Fruit Preserves and Butter (MF)
Yogurt and Granola
Hard Boiled Eggs
Blueberry Coconut Oatmeal (MF)(DF)(GF)(V)
Scrambled Eggs (MF)(GF)
Spinach and Tomato Egg White Frittatas with Basil Oil (MF)
Turkey Sausage
Fresh Orange Juice

The Continental Plus Breakfast Buffet \$23 per person

Fresh Fruit Platter
Assorted Cold Cereals with Milk
Ye Old College Diner Grilled Sticky Buns and Donuts (MF)
Fresh Bagels Served with Cream Cheese, Butter and Fruit Preserves (MF)
Scrambled Eggs with Cheddar Cheese (MF)(GF)
Bacon and Sausage
Breakfast Hash (V)(MF)(GF)
Fresh Orange Juice



BREAKFAST BUFFETS (CONT'D)

30 guests minimum

Southern Dreams Breakfast Buffet \$25 per person

Fresh Fruit Platter
Biscuits with Honey Butter
House Made Sausage Gravy
Scrambled Eggs (MF)(GF)
Bananas Foster French Toast (MF)
Cheesy Grits (MF)(GF)
Breakfast Hash (V)(MF)
Bacon
Fresh Orange Juice

Express Breakfast Buffet \$21 per person

This is a working breakfast option for groups of 15 to 30 guests. A self-service, rolling buffet will be delivered to your meeting room for you to enjoy through breakfast.

Assorted Pastries
Fresh Assorted Bagels with Cream Cheese and Butter
Scrambled Eggs (MF)(GF)
Bacon
Breakfast Hash (V)(MF)
Fresh Fruit
Fresh Orange Juice



BREAKFAST BUFFET ADDITIONS

From the Griddle

- Blueberry Pancakes with Warm Maple Syrup and Butter (MF) \$5/pp
- Chocolate Chip Pancakes, Whipped Cream, Warm Maple Syrup And Butter (MF) \$5/pp
- Old Fashion Pancakes with Warm maple Syrup and Butter (MF) \$4/pp
- French Toast with Warm Syrup with Butter (MF) \$5/pp
- Bananas Foster French Toast with Warm Syrup with Butter (MF) \$6/pp

Eggs

- Egg White Frittata with Spinach, Tomato and Basil Oil (MF)(GF) \$5/pp
- Chef Attended Omelet Station \$9/pp
(Bacon, Cheddar Cheese, Feta Cheese, Ham, Mushrooms, Onion, Peppers, Spinach)

Additional Choices

- Hot Oatmeal with Brown Sugar (V)(MF)(DF) \$3/pp
- Blueberry Coconut Oatmeal (V)(MF)DF) \$4/pp
- Ye Olde College Grilled Diner Sticky Buns and Donuts \$5/pp
- Fresh Baked Mini Pastries \$36/dozen
- Large Fresh Baked Cinnamon Rolls \$42/dozen
- Smoked Salmon Platter (egg, red onion, parsley, capers) (GF)(DF) \$14/pp
- Sliced Fruit Platter \$83
- Mini Assorted Quiche \$42/dozen
- Individual Greek Yogurts \$6/pp
- Assorted Bagels with Cream Cheese \$36/dozen



LUNCH BUFFETS

Street Taco Lunch Buffet \$24 per person

Garden Salad with Assorted Dressings

Salad Toppings: Croutons, Cucumbers, Shredded Carrots, Grape Tomatoes, Cheddar Cheese

Smoked Sirloin Steak (GF)(DF)

Blackened Citrus Chicken, Sauteed Onions and Peppers (GF)(DF)

Cilantro Lime Shrimp, Black Bean and Corn Salsa (GF)(DF)

Taco Toppings: Salsa, Guacamole, Shredded Monterey Jack, Sour Cream, Black Olives,
Shaved Lettuce, Chopped Onions, Diced tomatoes

Cilantro Lime Rice (V)(GF)(DF)

Tortilla Chips

Spicy Black Beans

Hard Corn Shells and Soft Flour Tortillas

Churros & Sopapillas

Healthy Lunch Buffet \$23 per person

Roasted Veg with Whole Wheat Pasta

Quinoa, Kale and Chopped Apples (GF)(DF)

Rosemary Garlic Chicken

Provençal Roasted Cod

Farro and Barley Mushroom Risotto

Seasonal Vegetable

Raspberry and Almond Shortbread

Fresh Fruit



LUNCH BUFFETS (CONT'D)

Pizza Buffet \$20 per person

(Max 30 People)

Choose 3 Pizzas:

Cheese Pizza, Pepperoni Pizza, Mushroom Pizza, Veggie Pizza, Margarita Pizza,
3 Little Pigs Pizza, Garlic Chicken and Spinach Pizza, Green Mountain Pizza
(Pizzas are subject to change)

Garden Salad with Assorted Dressings

Salad Toppings: Croutons, Cucumbers, Shredded Carrots, Grape Tomatoes, Cheddar Cheese

Assorted Cookies and Brownies

Express Lunch Buffet \$22 per person

This is a working breakfast option for groups of 15 to 30 guests. A self-service, rolling buffet will be delivered to your meeting room for you to enjoy through lunch.

Garden Salad with 2 dressings

Soup Du Jour

Chef Selected Sandwiches and Wraps

Fresh Fruit

Chips and Dip

Cookies and Brownies

Assorted Sodas and Bottled Water



LUNCH BUFFETS (CONT'D)

Soup, Salad, and Sandwich Lunch Buffet \$22 per person

Garden Salad with Assorted Dressings

Salad Toppings: Croutons, Cucumbers, Shredded Carrots, Grape Tomatoes, Cheddar Cheese

Gourmet Salads (choose two):

Southern Quinoa Salad (V)(GF)

Quinoa, Black beans, Roasted Corn, Sundried Tomatoes

Roasted Beet Salad (V)(GF)

Roasted Beets, Toasted Almonds, Scallions

Farro Salad (V)(GF)

Farro, Red Onions, Cranberries, Apples, Walnuts, Parsley

Roasted Broccoli Salad (V)(GF)

Roasted Broccoli, toasted pumpkin seeds, cranberries

Kamut Tabbouleh (V)(GF)

Kamut, cucumber, cherry tomatoes, parsley, mint

Pasta Salad (MF)

Pasta, Cucumber, Cherry Tomatoes, Red Onions, Parmesan

Sandwiches (choose two):

Ham and Cheese on Kaiser Roll

Grilled Vegetables on Focaccia

Roast Beef on Kaiser Roll

Roast Turkey on Whole Wheat

House Made Soup Du Jour

Potato Chips

Cookie and Brownie Platter



PLATED LUNCHEON MENUS

Plated Luncheon Entrée Salad Options

Dressings are served on the side

Dessert Included

California Chicken Salad (GF) \$25

Romaine, Avocado, Hard Boiled Egg, Bacon Lardons, Grape Tomatoes, Green Onions, Bleu Cheese Crumbles, Charred Tomato Ranch

Chicken Caesar Salad \$20

Romaine, Grilled Chicken Breast, House Made Herbed Croutons, Fresh Grated Parmesan Cheese and Creamy Caesar Dressing

Melanzane Greek Salad (MF)(GF) \$20

Romaine, Grilled Eggplant, Grilled Zucchini and Squash, Feta Cheese, Sliced Red Onions, Cucumbers and Kalamata Olives, Greek Dressing

Desserts

Choose One:

New York Style Cheesecake

Chocolate Cake

Apple Strudel

Limoncello Sorbet (V)(GF)



PLATED LUNCHEON MENUS (CONT'D)

Plated Luncheon Entrée Options

*All entrees are accompanied by a Chef's choice of Vegetable and Starch
Dessert Included*

Please select one:

Roasted Salmon (GF) \$34

Lemon Chive Beurre Blanc

Grilled Sirloin Steak (GF)(DF) \$35

Wild Mushroom Demi

Chicken Piccata (GF) \$29

Lemon Caper Sauce

Chicken Marsala (GF)(DF) \$29

Peppers, Onions, Mushrooms, Marsala Sauce

Eggplant Involtini (MF)(GF) \$25

Capellini Pasta, Fontina Cheese, Marinara Sauce

Desserts

Choose One:

New York Cheesecake Towers
Chocolate Peanut Butter Towers
Apple Strudel
Limoncello Sorbet (V)(GF)



BOXED LUNCHES \$21 per person

Choice of Two:

- Turkey and Cheddar on Kaiser or Lettuce Wrap
- Ham and Swiss on Kaiser or Lettuce Wrap
- Roast Beef and Cheddar on Kaiser or Lettuce Wrap
- Avocado Bacon Chicken Salad Sandwich
- Tuna Salad on Croissant with Lettuce and Tomato
- Egg Salad on Croissant with Lettuce
- Shrimp Salad on Croissant
- Eggplant with Hummus, Roasted Red Peppers on Kaiser or Lettuce Wrap
- Greek Salad
- Caesar Salad with Grilled Chicken
- House Salad



APPETIZER MENU

All Platters Serve 40-50 People

Crudit� Platter with Hummus & Ranch	\$131
Tomato Bruschetta (MF)(100)	\$131
Smoked Salmon Canapes (100)	\$158
Chicken Satay (GF)(100)	\$158
Chicken Quesadillas(100)	\$158
Lemon Grass Chicken Potstickers (100)	\$210
Edamame Potstickers with Tamari Glaze (V)(MF)	\$210
Buffalo Chicken Dip with Tortilla Chips	\$158
Spinach & Artichoke Dip with Tortilla Chips (MF)	\$158
Caprese Skewers (V)(MF)(GF)(100)	\$131
IPA or BBQ Wings (50)	\$75
Crispy Wasabi Shrimp (100)	\$210
Brie En Croute with Crackers (MF)	\$158
Crab Dip with Tortilla Chips	\$210
Spanakopita (MF)(100)	\$236
Spinach & Artichoke Stuffed Mushrooms (MF)(100)	\$184
Domestic Cheese Platter	\$289
International Cheese Platter	\$420
Charcuterie Board w/Domestic Cheeses	\$315
Charcuterie Board w/International Cheeses	\$420
Bacon Wrapped Scallops (100)	\$368
Shrimp Cocktail (180)	\$231
Crab Stuffed Mushrooms (100)	\$420

*If your event is smaller than 30 you can select 2 appetizers and only pay for the cost of the higher-priced item. We will split the serving amount per appetizer in half.



DINNER BUFFET MENUS

All dinner buffets include Assorted Dinner Rolls with Butter

Prime Rib Dinner Buffet \$49 per person

Garden Salad with Assorted Dressings (V)(MF)(GF)(DF)

Salad Toppings: Croutons, Cucumbers, Shredded Carrots, Grape Tomatoes, Cheddar Cheese

Gourmet Salads (choose three):

Southern Quinoa Salad (V)(GF)

Quinoa, Black Beans, Roasted Corn, Sundried Tomatoes

Roasted Beet Salad (V)(GF)

Roasted Beets, Toasted Almonds, Scallions

Farro Salad (V)(GF)

Farro, Red Onions, Cranberries, Apples, Walnuts, Parsley

Roasted Broccoli Salad (V)(GF)

Roasted Broccoli, toasted pumpkin seeds, cranberries

Kamut Tabbouleh (V)(GF)

Kamut, cucumber, cherry tomatoes, parsley, mint

Pasta Salad (MF)

Pasta, Cucumber, Cherry Tomatoes, Red Onions, Parmesan

Chef Carved Slow Roasted Prime Rib of Beef with Rosemary Garlic Au Jus and Prepared Horseradish (GF)(DF)

Fire Roasted Chicken Breast with Pan Supreme Sauce (GF)

Grilled Fillet of Salmon with Lemon Chive Beurre Blanc (GF)

Baked Potato Bar with Sour Cream, Chopped Bacon, and Cheddar Cheese

Seasonal Vegetable Medley (V)(MF)(GF)(DF)

Dessert Buffet



DINNER BUFFET MENUS (CONT'D)

All dinner buffets include Assorted Dinner Rolls with Butter

All American Dinner Buffet \$41 per person

Garden Salad with Assorted Dressings (V)(MF)(GF)(DF)

Salad Toppings: Croutons, Cucumbers, Shredded Carrots, Grape Tomatoes, Cheddar Cheese

Fresh Fruit Platter

Pasta Salad

Sliced Sirloin Steak with Mushroom Demi Sauce (GF)(DF)

Pan Seared Chicken with Carolina BBQ Sauce (GF)(DF)

Slow Smoked BBQ Pulled Pork (GF)(DF)

Corn on The Cob with Butter (Seasonal Availability) (MF)(GF)

Slow Cooked Baked Beans (V)(MF)(GF)(DF)

Chocolate Brownies and Assorted Cookies

Apple Strudel (MF)

Italian Dinner Buffet \$41 per person

Garden Salad with Assorted Dressings (V)(MF)(GF)(DF)

Salad Toppings: Croutons, Cucumbers, Shredded Carrots, Grape Tomatoes, Cheddar Cheese

Fresh Fruit Platter

Charcuterie Board

Focaccia and Garlic Bread

Garlic Shrimp over Rice (GF)

Braised Beef Short Ribs (GF)(DF)

Chicken Marsala (GF)(DF)

Eggplant Involtini (MF)(GF)

Chef's Choice of Vegetable

Tiramisu



DINNER BUFFET MENUS (CONT'D)

All dinner buffets include Assorted Dinner Rolls with Butter

Healthy Dinner Buffet \$40 per person

Grain Bowl with Quinoa, Spinach, Carrots, Butternut Squash, Curried Cauliflower, Tomatoes, Crispy Chickpeas and Tahini Dressing (V)(MF)(GF)(DF)
Grilled Marinated and Grilled Vegetables (V)(MF)(GF)(DF)
Cous Cous Salad with Greek Dressing (V)(MF)(GF)

Grilled Breast of Turkey (GF)(DF)
Seared Filet of Salmon (GF)(DF)
Rosemary Garlic Pork Loin (GF)(DF)

Cavatappi, Pesto, Sun Dried Tomatoes and Grilled Vegetables (V)(MF)(DF)
Seasonal Vegetable Medley (V)(MF)(GF)(DF)

Limoncello Sorbet (V)(MF)(GF)(DF)

The PA Sampler Dinner Buffet \$36 per person

Garden Salad with Assorted Dressings (V)(MF)(GF)(DF)
Salad Toppings: Croutons, Cucumbers, Shredded Carrots, Grape Tomatoes, Cheddar Cheese

Country Marinated Vegetables (V)(MF)(GF)(DF)
Amish Potato Salad (MF)
Pasta Salad (MF)
Fresh Fruit

Garlic and Rosemary Injected Pork loin (GF)(DF)
Parmesan and Herb Crusted Chicken with Pan Supreme Sauce (GF)
Fresh Catch (GF)

Roasted Garlic Mashed Potatoes (MF)(GF)
Seasonal Vegetable Medley (V)(MF)(GF)(DF)

Apple Strudel with Berkey Creamery Vanilla Ice Cream



DINNER BUFFET MENUS (CONT'D)

All dinner buffets include Assorted Dinner Rolls with Butter

Tailgater Dinner Buffet \$35 per person

Fresh Fruit

Fresh Vegetable Crudit 

Cucumber and Tomato Salad (V)(MF)(GF)

Coleslaw (MF)(GF)

Assorted Chicken Wings (GF)(DF)

1/2 Pound Grilled Burgers (GF)(DF) with Brioche Rolls

All Beef Hot Dogs (GF)(DF) with Hot Dog Rolls

Hot Dog Toppings: Cheddar Cheese, Sliced Tomato, Pickles, Lettuce, Onions, Relish and Condiments

Corn on the Cob (Seasonal Availability (V)(MF)(GF)(DF)

Slow Cooked Baked Beans (V)(MF)(GF)(DF)

Brownies and Assorted Cookies



PLATED DINNER MENUS

All plated dinners include your choice of salad, entrée, and dessert, along with and Chef's choice of seasonal vegetables, starch, fresh rolls and butter, freshly brewed coffee, and assorted herbal teas.

When selecting multiple entrees (maximum of 3) – please consider one Vegetarian Entrée.

Entrée indicator cards need to be provided by client(s) in advance.

Plated Dinner Entrée Salad Options

Please Select One

Mixed Green Salad (V)(MF)(GF)(DF)

Cucumbers, Grape Tomatoes, Carrots and White Balsamic Vinaigrette

Spinach Salad (GF)(DF)

Cherry Tomato, Red Onion, Hard Boiled Egg, Lardons and Warm Bacon Vinaigrette

Caesar Salad

Romaine, Croutons, Parmesan Cheese, Creamy Caesar Dressing

Plated Dinner Entrée Options

charged per person

When selecting multiple entrees (maximum of 3) – please consider one Vegetarian Entrée.

Fire Roasted Filet Mignon \$69

Roasted Garlic Demi

Rosemary Garlic Twin Lamb Chops \$64

Caramelized Onion Demi

Tomahawk Pork Chop \$60

Horseradish Compound Butter



Plated Dinner Entrée Options (cont'd)

Slow Roasted Sirloin (GF) \$49

Horseradish Au Jus

Faroe Island Salmon (GF) \$48

Lemon Chive Beurre Blanc

Wild Mushroom and Goat Cheese Duxelles Stuffed Quail (GF) \$47

Mushroom Marsala Sauce

Crab Stuffed Flounder (GF) \$47

Louie Sauce

Roasted Airline Chicken Breast (GF) \$44

Pan Supreme Cream Sauce

Three Cheese Ravioli (MF) \$28

Smoked Portobella Ragout

Eggplant Involtini (MF) \$28

Capellini, Fontina Cheese, Fresh Tomato Sauce

Coconut and Red Curry Vegetables (V)(MF)(GF) \$28

Basmati Rice

Charleston Crab Cake & Petit Filet \$74

Louie Sauce and Beurre Rouge

Petit Filet & Garlic Shrimp (GF) \$71

Garlic Velvet Sauce

Faroe Island Salmon & Sliced Beef Shoulder Tenderloin (GF) \$63

Lemon Chive Beurre Rouge

Roasted Airline Chicken Breast with Mustard Demi & Garlic Shrimp (GF) \$55

with Lemon Chive Beurre Blanc



Plated Dinner Dessert Options

Please Select One

New York Cheesecake Towers (MF)
Strawberry Cheesecake Towers (MF)
Salted Caramel Cheesecake Towers (MF)
Chocolate Peanut Butter Towers (MF)
Apple Pie Strudel (MF)
Key Lime Pie (MF)
Chocolate Mousse Log (MF)

*Gluten-Free Desserts are available upon request

CARVING STATIONS

Add any carving station to your selected dinner menu at an additional cost per person.

50 guest minimum

Rolls and butter Included.

Prime Rib of Beef (GF) \$21

Garlic Rosemary Au Jus and Horseradish Cream Sauce

Manhattan Strip (GF) \$17

Wild Mushroom Demi and Horseradish Cream Sauce

Salmon Wellington with Spinach Au Gratin \$15

Lemon Caper Sauce

Pork Roulade with Spinach Au Gratin and Roasted Red Peppers \$13

Bacon Butter Broth

Roast Turkey Breast (GF) \$11

Home Style Gravy and Cranberry Sauce



PENN STATE BERKEY CREAMERY ICE CREAM STATION

*Add this station to your selected dinner menu at an additional cost per person.
50 guests minimum*

Three Ice Cream Flavors \$9.75 per person
Vanilla Bean, Death by Chocolate, Chef's Choice

Toppings Included:
*Hershey Chocolate Syrup, Caramel Sauce, Whipped Cream, Crushed Oreos,
Reese's Peanut Butter Cups, M&Ms, Sprinkles, Cherries*

Stand Alone Menu Item Price is \$16 per person

*Specific Toppings upon request, prices may vary



RECEPTIONS

*Pricing is based on a 1.5-hour menu and service time per person
25 Guests Minimum*

Bronze Reception \$13 per person

Cheese Board with assorted domestic cheeses, served with crackers and Mustard
Fresh Vegetable Crudites with Ranch Dip and Hummus
House Made Potato Chips with Onion Dip

Silver Reception \$14 per person

Cheese Board with Cured Meats, Served with Crackers and Whole Grain Mustard
Fresh Vegetable Crudité with Ranch Dip and Hummus
Fresh Fruit Display
Tortilla Chips with House Pico De Gallo

Select 2 – Hand Passed Hors d’oeuvres

Classic Tomato Bruschetta
Smoked Salmon Canapes
Samosa’s (Vegan)
Jerk Chicken Satay
Chicken Quesadilla
Lemon Grass Chicken Potstickers
Spinach & Artichoke Dip with Tortilla Chips
Caprese Skewers
Watermelon, Mint and Feta Skewer (Seasonal)

*Displayed \$22 per person



RECEPTIONS (CONT'D)

*Pricing is based on a 1.5-hour menu and service time per person
25 Guests Minimum*

Gold Reception \$16 per person

Assorted Cheese Display of Aged and Ripened Cheeses, Served with Crackers and Mustard
Farm Fresh Vegetable Display with Hummus and Crackers
Pimento Cheese Dip with Grilled Pita

Select Two Hors D'Oeuvres (Hand Passed)

Crispy Wasabi Shrimp
Samosa's (MF)
Brie En Croûte with Crackers
Classic Tomato Bruschetta
Crab Dip with Tortilla Chips
Spinach & Artichoke Dip with Tortilla Chips
Lemon Grass Chicken Potstickers
Spanakopita
Scallops wrapped in Bacon
Shrimp Cocktail
Stuffed Mushrooms with Spinach and Artichokes

*Displayed \$24 per person



GAME DAY BUFFETS

Pitchers of water and 2% milk included

Pre-Game Meal \$38 per person

Garden Salad with Assorted Dressings
Pasta with Marinara or Meat Sauce on the Side
Grilled Chicken
Vegetable Du Jour

Choose 1: Baked Potato, (Bacon, Cheddar Cheese, Scallions, Sour Cream),
Mashed Potatoes, or Baked Sweet Potato

Bread and Butter
Fresh Fruit Salad

Post-Game Meal \$45 per person

Choose 2: Chicken, Pork, Brisket or Salmon

Choose 1: Baked Potato (Bacon, Cheddar Cheese, Scallions, Sour Cream),
Mashed Potatoes or Baked Sweet Potato

Vegetable Du Jour
Garden Salad with Assorted Dressings
Fresh Fruit Salad
Assorted Yogurts
Bread and Butter
Side Snack: Chips and Pretzel

Additional Upgrades

To-Go Containers and Silverware	\$1 pp
Bottled Water	\$2.75 ea
Gatorade	\$4 ea
Turkey Bacon or Turkey Sausage	\$3 pp
Donuts	\$5 pp



Bagels

\$3 pp

BAR SERVICE

Minimum 40 guests

OPEN BAR

Open Bar Based on Consumption:

Open Bars based on consumption are charged a per drink price and totaled at the event's conclusion.

-or-

Per Hour Per Person Open Bar:

	Call Brands	Premium Brands
First Hour	\$14	\$15
Second Hour	\$11	\$12
Additional Hour(s)	\$89	\$10

STANDARD CASH BAR

*\$350 minimum spending requirement

- \$9 Per Mixed Drink
- \$6 Domestic Beer
- \$7 Import or Craft Beer
- \$9 Wine

PREMIUM CASH BAR

\$500 minimum spending requirement

- \$11 Per Mixed Drink
- \$6 Domestic Beer
- \$8 Import or Craft Beer
- \$11 Wine
- \$425 Keg Beer (Kegs Are Not Included in Minimum Bar Sales Requirements. Import pricing is upon request)



Standard Bar

Tito's Vodka
Bacardi Rum
Beefeater Gin
Jose Cuervo Gold Tequila
Jack Daniel's Whiskey
Jim Beam Bourbon
Dewar's Scotch
E & J Brandy
Amaretto Liqueur
Peach Schnapps Liqueur

Bottled Beer

Miller Lite
Corona
Yuengling Lager
Choice of 2 Craft Beers

Wine by the Glass

White Zinfandel
2 Red Wines
2 White Wines

Premium Bar

Tito's Vodka
Bacardi Rum
Captain Morgan Rum
Kettle One Vodka
Tanqueray Gin
Bombay Sapphire Gin
Tequila
Jack Daniel's Whiskey
Crown Royal Whiskey
Jameson Whiskey
Maker's Mark Bourbon
Bulleit Bourbon
Johnny Walker Black Label Scotch
E & J Brandy
Amaretto Liqueur
Peach Schnapps Liqueur
Bailey's Liqueur

Bottled Beer

Miller Lite
Corona
Yuengling Lager
2 Craft Beers

Wine by the Glass

White Zinfandel
3 Red Wines
3 White Wines

***A bartending fee of \$50 per hour per bartender will be added to all bars under \$300 in sales.