



**THE SHAWNEE INN**  
AND  
**GOLF RESORT**



Your *Shawnee Wedding*

champagne with seasonal  
fruit upon arrival  
to cocktail hour

a champagne toast  
at the wedding

complimentary room  
for the bride and groom  
with a bottle of champagne  
for the night of  
your wedding

decoration & breakdown  
of event by Shawnee staff

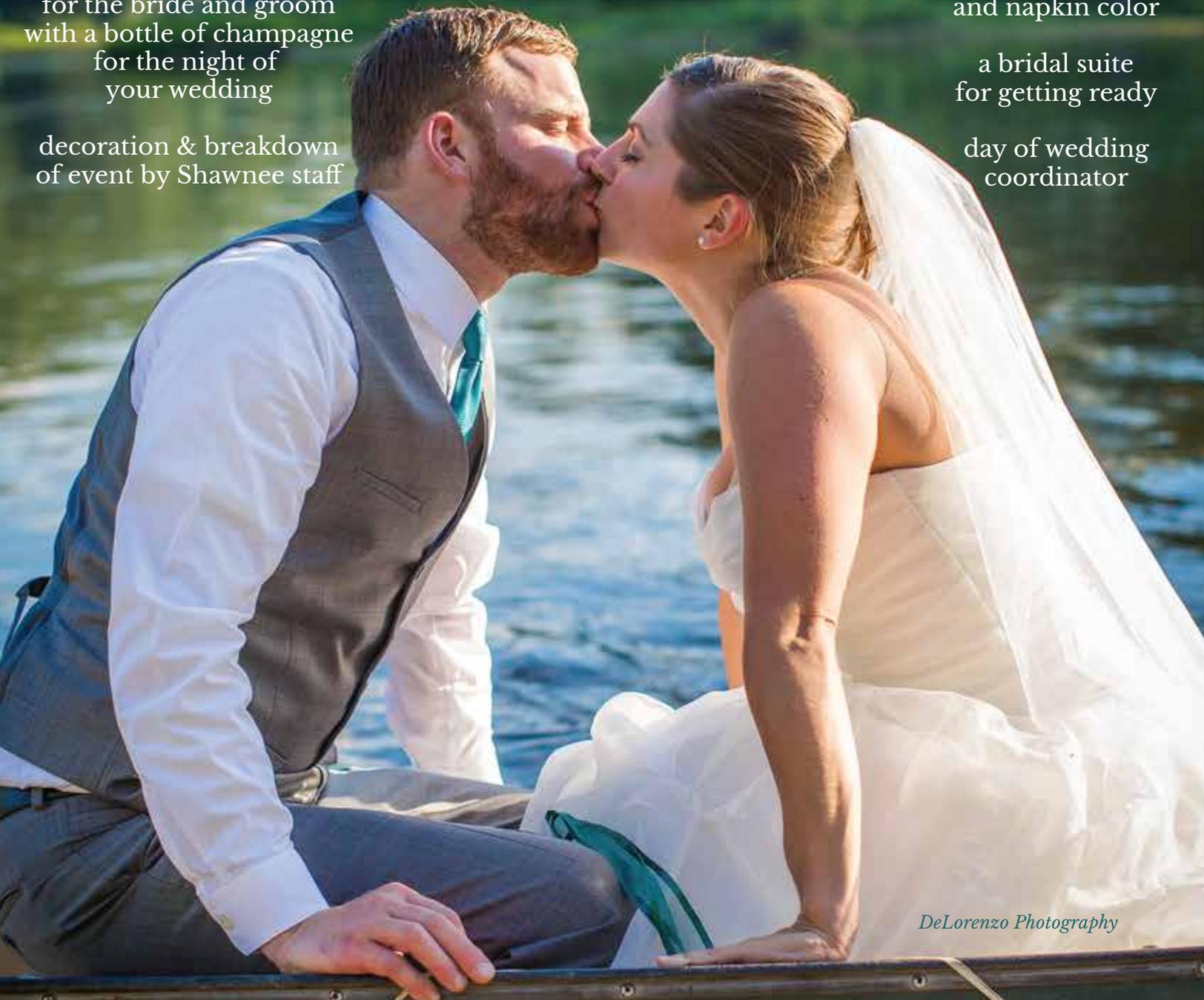
ele  
WHAT'S INCLUDED  
ojo

a selection of  
hot and cold  
hors d'oeuvres;  
butlered  
and displayed

your choice of  
table clothes  
and napkin color

a bridal suite  
for getting ready

day of wedding  
coordinator



*DeLorenzo Photography*

Just Married

contact our wedding specialist

email: [weddings@shawneeinn.com](mailto:weddings@shawneeinn.com) | call: 570.424.4050 x1407

## hand in hand...

**Choice of 4 butlered hors d'oeuvres,  
1 stationary hors d'oeuvre (page 12),  
1 soup or salad, 3 entrées and  
2 accompaniments (page 11)**

*ele*  
TIER 1  
BUFFET  
*ele*

### hot hors d'oeuvres

Meatballs (marinara, teriyaki, barbeque, or Swedish-style) | tempura-fried mushrooms with ranch dressing | golden-fried cheese ravioli with tomato-basil marinara | potato and Cheddar pierogies with green onion sour cream | fresh vegetable kebabs with pesto | coconut shrimp with sweet and sour sauce | Rumaki-fresh chicken livers wrapped in bacon with a horseradish sauce | chicken potstickers with honey soy sauce | sesame chicken skewers with ginger soy sauce | sesame chicken bites with sweet chili sauce

### cold hors d'oeuvres

Olive tapenade canapé | deviled eggs | mini phylo shells filled with curried chicken salad, grapes, and almonds | Buffalo chicken tartlets with sriracha mayonnaise | fresh fruit kebabs with peach yogurt

### soups

Tomato bisque | cream of mushroom | chicken noodle | minestrone

### salads

Garden salad with choice of dressing | Caesar salad

### entrées

Marinated flank steak with steak sauce aioli

Tuscan chicken with prosciutto, artichoke, and roasted red pepper cream sauce

Chicken marsala

Pesto-grilled chicken with bruschetta topping and balsamic glaze

Pretzel-encrusted pork medallions with three-mustard ShawneeCraft® ale sauce

ShawneeCraft® beer-brined boneless pork chops with Maple mustard jus

Herb-dusted tilapia fillet with citrus aioli

Roasted vegetable lasagne

Eggplant Parmesan

## heart to heart...

Choice of 5 butlered hors d'oeuvres, 1 stationary hors d'oeuvre (page 12), 2 soup or salad items, 3 entrées, 1 live station enhancement (page 13), and 2 accompaniments (page 11)

### hot hors d'oeuvres

*Includes all hot hors d'oeuvres from Tier 1 Buffet plus...*

Stuffed mushrooms with sausage, provolone cheese, and roasted peppers | chicken cordon bleu bites with honey mustard | pigs in a blanket with Dijon mustard sauce | crab rangoons with boom-boom sauce, goat cheese and herb-stuffed mushrooms | chicken quesadilla rolls with southwestern ranch | mini phylo shells with Creole shrimp

### cold hors d'oeuvres

*Includes all cold hors d'oeuvres from Tier 1 Buffet plus...*

Spinach and artichoke shell | tomato mozzarella bruschetta | smoked salmon wand chive mousse on cocktail rye with shaved cucumber | fresh melon wrapped in prosciutto | chilled antipasto skewers with basil-infused extra virgin olive oil

### soups

*Includes all soups from Tier 1 Buffet plus...*

Beef vegetable | chicken and corn chowder | clam chowder (New England, Manhattan, or Boston)

### salads

*Includes all salads from Tier 1 Buffet plus...*

spinach salad with bleu cheese crumbles, candied walnuts, pickled red onions, and dried cranberries



*entrées*

Marinated flank steak with steak sauce aioli

Filet mignon tips with caramelized onions, bleu cheese,  
and port wine jus

Tuscan chicken with prosciutto, artichoke, and  
roasted red pepper cream sauce

Chicken marsala

Pesto-grilled chicken with bruschetta  
topping and balsamic glaze

Chicken cordon bleu with gruyère supreme sauce

Pretzel-encrusted pork medallions with  
three-mustard ShawneeCraft® ale sauce

ShawneeCraft® beer-brined boneless pork chops  
with Maple mustard jus

Herb-roasted pork loin with mushroom, ham,  
and caramelized onion veloute

Braised pork loin with apple cider gravy and  
roast garlic aioli

Herb-dusted tilapia fillet with citrus aioli

Cedar-roasted barbeque salmon with bacon, Maple,  
and mustard vinaigrette

Mediterranean-spiced mahi - mahi with roasted  
red pepper nage

Marinated Portobello mushrooms with arugula,  
tomato, provolone cheese, and balsamic reduction

Roast vegetable lasagne

Eggplant Parmesan

## ...and the adventure starts

Choice of 6 butlered hors d'oeuvres, 1 stationary hors d'oeuvre (page 12), 2 soup or salad items, 3 entrées, 2 live station enhancements (page 13), and 2 accompaniments (page 11)

### hot hors d'oeuvres

*Includes all hot hors d'oeuvres from Tier 1 and 2 Buffet plus...*

Maple-glazed bacon wrapped scallops | beef empanadas with salsa verde | mini crab cakes with roasted red pepper tartar sauce | crab stuffed mushrooms with lemon aioli | French onion soup bites | assorted mini quiche |

lollipop lamb chops with mango chutney

### cold hors d'oeuvres

*Includes all cold hors d'oeuvres from Tier 1 and 2 Buffet plus...*

Beef carpaccio on a bleu cheese crostini with horseradish cream | Ahi-tuna carpaccio crostini with tomato and caper aioli | California rolls with wasabi, soy sauce, and pickled ginger

### soups

*Includes all soups from Tier 1 and 2 Buffet plus...*

Bisque of butternut squash | cream of asparagus | tomato bisque | cream of mushroom | chicken noodle | minestrone

### salads

*Includes all salads from Tier 1 and 2 Buffet plus...*

Tomato and mozzarella salad with pesto and balsamic glaze | chilled antipasto salad



*entrées*

Marinated flank steak with steak sauce aioli

Filet mignon tips with caramelized onions, bleu cheese,  
and port wine jus

Sliced roast New York strip loin with bordelaise sauce

Espresso-rubbed petite sirloin steak with wild mushroom  
ShawneeCraft® Session Porter jus

Tuscan chicken with prosciutto, artichoke, and  
roasted red pepper cream sauce

Chicken marsala

Pesto-grilled chicken with bruschetta  
topping and balsamic glaze

Chicken cordon bleu with gruyère supreme sauce

Sautéed Frenched breast of chicken with  
wild mushroom chardonnay cream sauce

Sautéed chicken and crab picatta with sun-dried  
tomatoes and capers

Herb-roasted pork loin with mushroom, ham,  
and caramelized onion veloute

Braised pork loin with apple cider gravy and  
roast garlic aioli

Pretzel-encrusted pork medallions with  
three-mustard ShawneeCraft® ale sauce

ShawneeCraft® beer-brined boneless pork chops  
with Maple mustard jus

Herb-dusted tilapia fillet with citrus aioli

Cedar-roasted barbeque salmon with bacon, Maple,  
and mustard vinaigrette

Mediterranean-spiced mahi - mahi with roasted  
red pepper nage

Crab imperial stuffed flounder with lemon buerre blanc

Seafood Newburg with saffron rice

Marinated Portobello mushrooms with arugula,  
tomato, provolone cheese, and balsamic reduction

Roasted vegetable lasagne

Eggplant Parmesan

Mushroom ravioli with butternut squash sauce,  
pomegranate reduction, and sage

HAPPILY  
EVER  
AFTER



*Dhoom Studio Photography*  
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*Kaylim Photography*  
*Janine Collette Photography*  
*Nina Lily Photography*

## TIER 1

### hot hors d'oeuvres

## TIER 1 & 2 PLATED

### HORS D'OEUVRES

Meatballs (marinara, teriyaki, barbeque, or Swedish-style) | tempura-fried mushrooms with ranch dressing | golden-fried cheese ravioli with tomato-basil marinara | potato and Cheddar pierogies with green onion sour cream | fresh vegetable kebabs with pesto | coconut shrimp with sweet and sour sauce | Rumaki-fresh chicken livers wrapped in bacon with a horseradish sauce | chicken potstickers with honey soy sauce | sesame chicken skewers with ginger soy sauce | sesame chicken bites with sweet chili sauce | stuffed mushrooms with sausage, provolone cheese, and roasted peppers | chicken cordon bleu bites with honey mustard | pigs in a blanket with Dijon mustard sauce | crab rangoons with boom-boom sauce, goat cheese and herb-stuffed mushrooms | chicken quesadilla rolls with southwestern ranch | mini phylo shells with Creole shrimp

### cold hors d'oeuvres

Olive tapenade canapé | deviled eggs | mini phylo shells filled with curried chicken salad, grapes, and almonds | Buffalo chicken tartlets with sriracha mayonnaise | fresh fruit kebabs with peach yogurt | spinach and artichoke shells | tomato mozzarella bruschetta | smoked salmon wand chive mousse on cocktail rye with shaved cucumber | fresh melon wrapped in prosciutto | chilled antipasto skewers with basil-infused extra virgin olive oil

## TIER 2

### hot hors d'oeuvres

*Includes all hot hors d'oeuvres from Tier 1 Plated plus...*

Maple-glazed bacon wrapped scallops | beef empanadas with salsa verde | mini crab cakes with roasted red pepper tartar sauce | crab stuffed mushrooms with lemon aioli | French onion soup bites | assorted mini quiche | lollipop lamb chops with mango chutney (additional \$2.00 per person)

### cold hors d'oeuvres

*Includes all cold hors d'oeuvres from Tier 1 Plated plus...*

Beef carpaccio on a bleu cheese crostini with horseradish cream | Ahi-tuna carpaccio crostini with tomato and caper aioli | California rolls with wasabi, soy sauce, and pickled ginger

Choose a combined total of 4 items from the Tier 1 butlered hot and cold hors d'oeuvres (page 8), and then select 1 stationary hors d'oeuvre (page 12), 1 appetizer, 1 soup or salad, 3 entrées, 1 accompaniment (page 11), and a side of Chef's market vegetables

### *appetizers*

House-made jumbo meatball topped with aged provolone cheese on a bed of marinara sauce, topped with basil pesto, and balsamic reduction

Mini crab cake with baby arugula with pickled red onion, and roasted red pepper tartar sauce

Chicken and mushroom en croute with baby greens and truffle-honey mustard aioli

Roasted vegetable pinwheel with hummus, red pepper coulis, and herb salad

Tomato and mozzarella caprese

### *soups*

Tomato bisque | cream of mushroom | chicken noodle | minestrone | beef vegetable | chicken and corn chowder | clam chowder (New England, Manhattan, or Boston)

### *salads*

Garden salad with choice of dressing | Caesar salad | spinach salad with bleu cheese crumbles, candied walnuts, pickled red onions, and dried cranberries

### *entrées*

Grilled flat iron steak with caramelized onion and port wine jus | Tuscan chicken with prosciutto, artichoke, and roasted red pepper cream sauce | chicken marsala | pesto-grilled chicken with bruschetta topping and balsamic glaze | chicken cordon bleu with gruyère supreme sauce | pretzel-encrusted pork medallions with three-mustard ShawneeCraft® ale sauce | ShawneeCraft® beer-brined boneless pork chops with Maple mustard jus | herb-roasted pork loin with mushroom, ham, and caramelized onion veloute | braised pork loin with apple cider gravy and roast garlic aioli | herb-dusted tilapia fillet with citrus aioli | Cedar-roasted barbeque salmon with bacon, Maple, and mustard vinaigrette | Mediterranean-spiced mahi - mahi with roasted red pepper nage | roast vegetable lasagne | eggplant Parmesan | vegetable wellington



Photography provided by Cassi Clare

**Choose a combined total of 5 items from the Tier 2 butlered hot and cold hors d'oeuvres (page 8), and then select 2 stationary hors d'oeuvres (page 12), 1 appetizer, 1 soup or salad item, 3 entrées, 1 accompaniment (page 11), and a side of Chef's market vegetables**

### *appetizers*

House-made jumbo meatball topped with aged provolone cheese on a bed of marinara sauce, topped with basil pesto, and balsamic reduction

Mini crab cake with baby arugula with pickled red onion, and roasted red pepper tartar sauce

Chicken and mushroom en crouete with baby greens and truffle-honey mustard aioli

Roasted vegetable pinwheel with hummus, red pepper coulis, and herb salad

shrimp and scallops vol au vent in mornay sauce

### *soups*

*Includes all soups from Tier 1 Plated plus...*  
 Bisque of butternut squash | cream of asparagus

### *salads*

*Includes all salads from Tier 1 Plated plus...*  
 Tomato and mozzarella salad with pesto and balsamic glaze | chilled antipasto salad

### *entrées*

*Includes all entrées from Tier 1 Plated plus...*

Sliced roast New York strip loin with bordelaise sauce | grilled filet mignon with mushroom ragout |  
 espresso-rubbed petite sirloin steak with wild mushroom ShawneeCraft® Session Porter jus |  
 sautéed chicken and crab picatta with sun-dried tomatoes and capers |  
 sautéed Frenched breast of chicken with wild mushroom chardonnay cream sauce |  
 crab imperial stuffed flounder with lemon beurre blanc | seafood Newburg  
 with saffron rice | vegetable wellington



## ACCOMPANIMENTS

Mashed Yukon Gold potatoes

Herb roasted red potatoes

Gingered sweet potato mash

Potato gratin  
(buffet only)

Wild rice pilaf

Herb stuffing

Seasonal vegetable medley  
(roasted or steamed)

Italian vegetable gratin

Chef's seasonal vegetable



## antipasto

A selection of thinly sliced Italian meats, cheeses, pickled vegetables, imported olives, accompanied with garlic crostini

## vegetable crudité

An assortment of fresh vegetables to include carrots, celery, cucumbers, cherry tomatoes, radishes, zucchini yellow squash, broccoli, cauliflower, and pickled vegetables, served with a creamy ranch dip

## tomato and fresh mozzarella salad

Tomato and fresh Mozzarella salad with basil pesto and balsamic glaze

## baked brie

Hot and bubbly brie cheese topped with your choice of sundried cranberries and candied walnuts or caramelized apple in melba sauce

## hot beer cheese fondue

Our own ShawneeCraft® Double Pale Ale cheese sauce served hot and accompanied by soft and hard pretzels, crispy and soft bread, and tortilla chips

## cheese and fruit display

An assortment of imported and domestic cheese accompanied by a variety of sliced fresh fruit

## smoked salmon display

Thin sliced smoked salmon with red onion, capers, lemon, chive, sour cream, and crostini

## gourmet dip station

House made French onion with kettle chips, salsa with tri-color tortilla chips, and hummus with pita chips

## hot dip station

Your choice of spinach and artichoke, Parmesan crab, or Buffalo chicken dip, served with an assortment of crispy breads and chips

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## shrimp cocktail display

Jumbo shrimp steamed in Old Bay, chilled and served with cocktail sauce and lemon wedges

## raw bar

Jumbo shrimp cocktail, market fresh oysters on the half shell, and market fresh clams on the half shell, served with lemon wedges, cocktail and mignonette sauce

STATIONARY  
HORS D'OEUVRES



## LIVE STATION ENHANCEMENTS

**One Live Station Enhancement is included in Tier 2 and Tier 3 Buffets. Live stations will be executed in front of your guests by a member of our culinary team to enhance your dining experience.**

### *carving station*

- Golden turkey breast
- Herb roasted pork loin
- Honey-glazed ham
- New York strip
- Prime rib
- Marinated flank steak
- Beef tenderloin

(All served with appropriate carver's condiments)

### *pasta station*

Penne, linguine, Alfredo sauce, marinara sauce, garlic and olive oil, pesto, tomatoes, broccoli, spinach, olives, red onions, peppers, mushrooms, ham, and sausage, with Parmesan cheese and chili flakes to garnish

### *risotto station*

Arborio rice with Parmesan cheese and herbs with your Choice of:

- Sausage and roasted red peppers
- Wild mushrooms
- Corn, shrimp, and caramelized onion
- Crab and asparagus

### *clambake station*

Clams, shrimp, red potatoes, corn on the cob, and smoked sausage cooked in beer, garlic, lemon, Old Bay, and fresh herbs served with Old Bay Cheddar biscuits

### *stir fry station*

An assortment of seasonal fresh vegetables, steamed white rice, and garnishes such as toasted sesame seeds, Sriracha, creamy stir fry sauce, and scallions



## LIVE STATION ADD ONS

The stations below are only sold as add-ons to another purchased menu.  
Live stations will be executed in front of your guests by a member of our culinary team to enhance your dining experience.

### *shellfish station*

Your choice of clams and/or mussels with spicy marinara or garlic, Old Bay, and beer sauce, served with a basket of crostini to sop up the juice!

### *slider station*

Tiered Pricing:

1st Choice | included in price

2nd Choice

3rd Choice

Choices: Hamburger or Cheeseburger, Pulled BBQ Pork,  
Crab Cake or Black Bean Burger

### *macaroni & cheese bar*

With assorted toppings: Broccoli, Bacon, Ham, Scallions, Buffalo Chicken

### *mashed potatoe bar*

Russet pota toes & sweet potatoes with asorted toppings:  
Butter, cheese, scallions, bacon, sour cream, cinnamon sugar

### *ice cream sundae bar*

Includes vanilla and chocolate ice cream  
and various toppings

## *a touch of class*

Two-gallon minimum serves approximately 30 people.

Champagne Punch  
Mimosa  
Bloody Mary

## *beer by the keg*

1/4 Keg Domestic  
1/2 Keg Domestic  
1/4 Keg Import/Micro  
1/2 Keg Import/Micro  
1/4 Keg ShawneeCraft® Ask for Price

## *beer by the sixtel*

Sixtel (Reliable)  
Sixtel (Seasonal or Special)  
Sixtel (heirloom)

## *open host bar / cash bar*

Premium Brands	Domestic Beer (bottle)
Call Brands	ShawneeCraft® Beer (draft)
House Brands	Beer (bottle)--Import
Cordials	House Wine
	House Champagne
	Soft Drinks, Juices, or Water

A minimum guarantee in beverage revenue per bar is required for any package that includes alcoholic beverages. In the event that the minimum is not reached, a bartender's fee will be charged first two hours, and for each additional hours.

## *open bar packages*

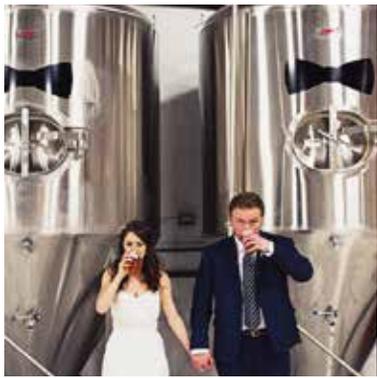
Our open bar packages feature unlimited beverages, include full set ups, and offer many options to help you meet your budget. Packages are priced per person based on the guaranteed count or actual attendance, whichever is greater.

- All bar packages, except for the Premium Brand package, are sold with one reliable ShawneeCraft® Beer and your choice of one domestic draft beer.
- The Premium Brands package includes any two varieties of ShawneeCraft® Beers and your choice of one import beer.
- Additional micro brewed or imported draft beer may be added to bar packages for an additional \$2.00 fee.

Non-alcoholic beverages: sparkling cider, soda, and non-alcoholic beer are priced the same as beer/wine/soda.

All prices are subject to 6% Pennsylvania state tax and 20% service charge.





*Oleg March Photography*  
*Expressive Moments Photography*

## REHEARSAL DINNER

From small and intimate get togethers to large groups, Shawnee has a fun and different location to fit your party's needs.

To reserve a Rehearsal Dinner Package or to have a Private Wedding Party in the Tap Room please contact our Wedding Coordinator at 570.424.4050 x1407 or email [weddings@shawneeinn.com](mailto:weddings@shawneeinn.com).

All prices are subject to 6% Pennsylvania state tax and 20% gratuity.



### *continental breakfast*

Assorted chilled juices, coffee-regular or decaf, hot tea-regular or decaf, bottled water, muffins, Danish, croissants, breakfast pastries, seasonal fruit platter, granola bars, and parfaits

### *energy breakfast*

Coffee-regular or decaf, hot tea-regular or decaf, juices, fresh whole fruits, yogurts, granola bars, trail mix, hummus with fresh vegetables, and rice cakes with peanut butter

### *the sweet tooth*

Coffee-regular or decaf, hot tea-regular or decaf, water, candy bars, cookies, brownies, dessert bars, and chocolate covered strawberries

### *deli lunch*

Assorted sandwiches or wraps (turkey/cheese, ham/cheese, and roast beef/cheese), assorted chips, whole fruits, house-baked cookies, assorted soft drinks, and water

**Add coffee/tea**

### *party sub buffet*

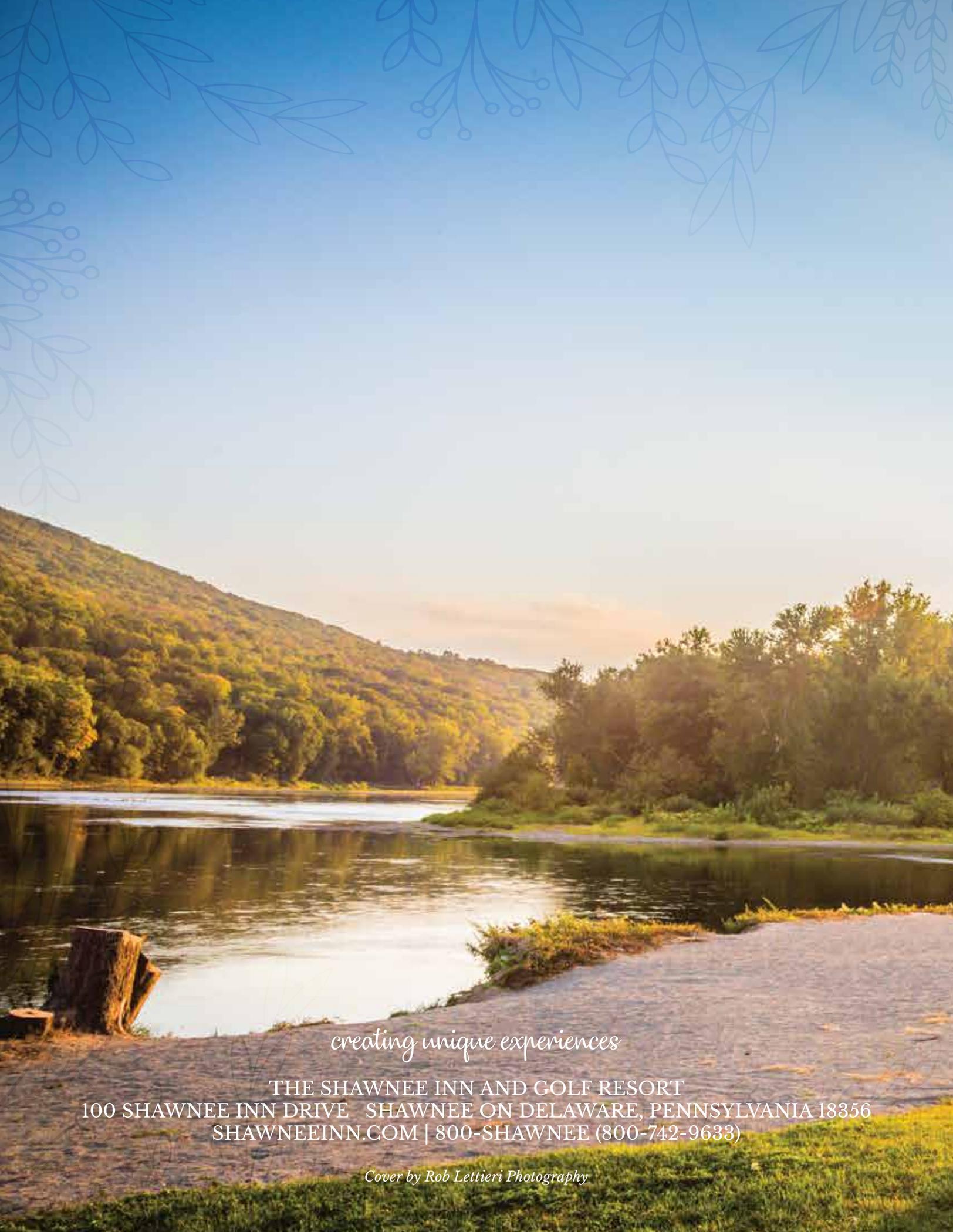
3-Foot party sub with sections of turkey, ham, roast beef, and Italian, bags of chips, 2 deli salads, cookies, brownies, and assorted sodas/water

Extra sub

**Add coffee/tea for**

*\*\* Add a bottle of champagne*

To reserve your special treats in Spa Shawnee and Salon, please contact Tabitha Miller, our Catering Sales Manager, at [tmiller@shawneeeinn.com](mailto:tmiller@shawneeeinn.com) or call 570.424.4050 x1407.



*creating unique experiences*

THE SHAWNEE INN AND GOLF RESORT  
100 SHAWNEE INN DRIVE SHAWNEE ON DELAWARE, PENNSYLVANIA 18356  
SHAWNEEINN.COM | 800-SHAWNEE (800-742-9633)

*Cover by Rob Lettieri Photography*