



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

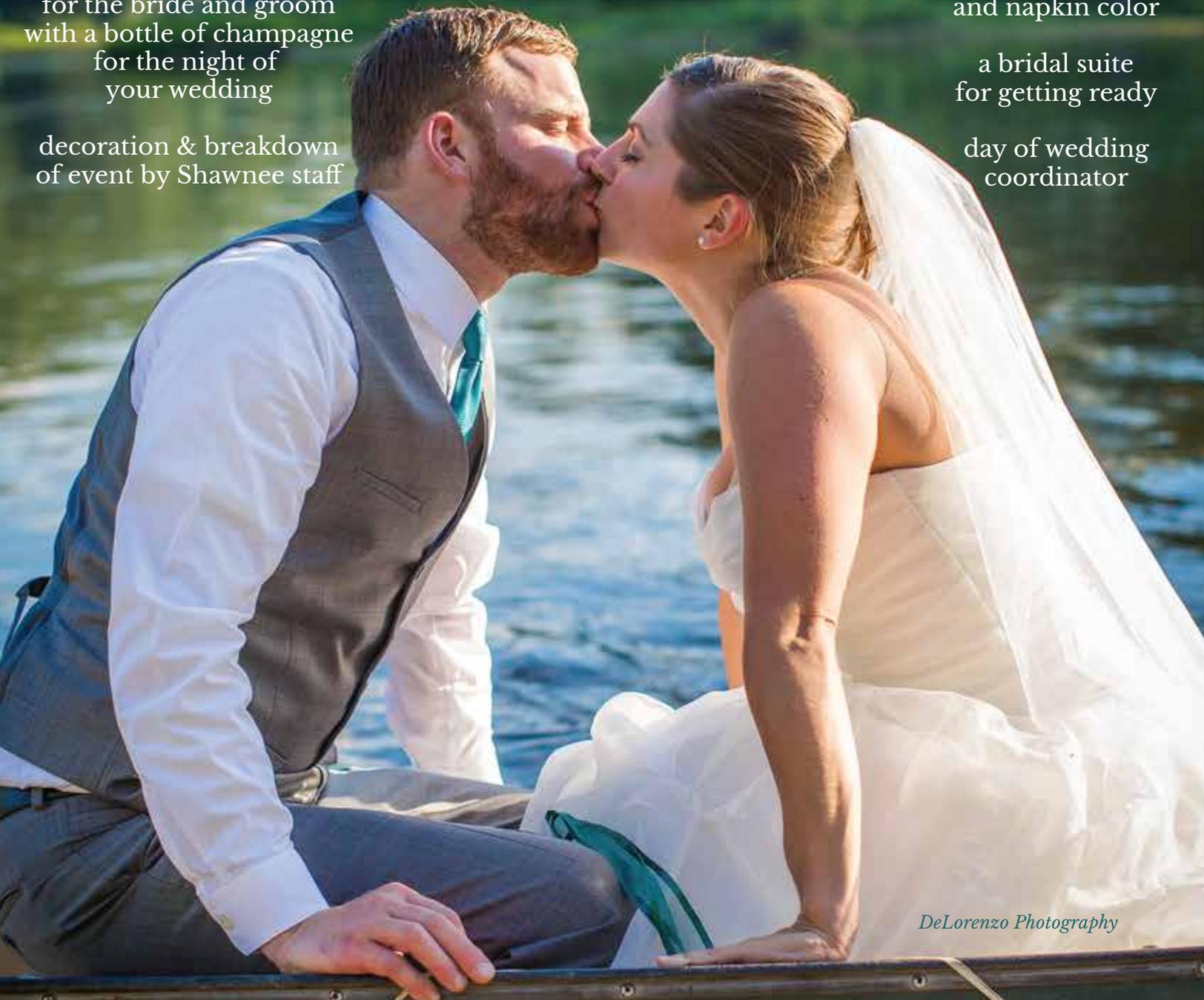
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WHAT'S INCLUDED
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a selection of
hot and cold
hors d'oeuvres;
butlered
and displayed

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 | 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)

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 | tater keg - bacon, cheddar, chive |
asparagus in fillo dough asiago | rice gouda smoked arancini | philly cheesesteak spring rolls |
mac and cheese wedges | chicken potstickers with honey soy sauce |
sesame chicken skewers with ginger soy sauce | sesame chicken bites with sweet chili sauce

cold hors d'oeuvres

Deviled eggs | mini phyllo 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

Tilapia fillet with pineapple mango salsa

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 chorizo, 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 beef wellington | pastry puff brie apricot

cold hors d'oeuvres

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

Spinach and artichoke shell | tomato mozzarella bruschetta | 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,
and port wine jus

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

Chicken marsala

Chicken saltimbocca

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

Tilapia fillet with pineapple mango salsa

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

Pan-seared cod in a citrus herb butter

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 | shrimp in jackets | spring roll with shrimp and lobster | 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 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 chicken and crab picatta with sun-dried
tomatoes and capers

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

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

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

Tilapia fillet with pineapple mango salsa

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

Pan-seared cod in a citrus herb butter

Crab imperial stuffed flounder with lemon bierre blanc

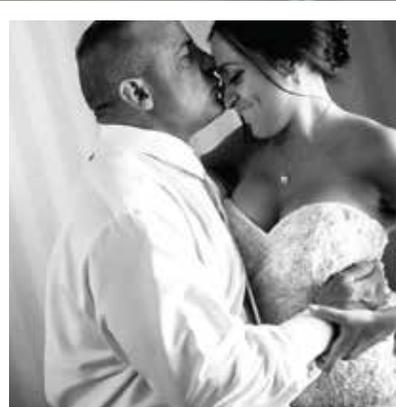
Marinated Portobello mushrooms with arugula,
tomato, provolone cheese, and balsamic reduction

Roasted vegetable lasagne

Eggplant Parmesan

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

HAPPILY
EVER
AFTER



Dhoom Studio Photography

Kaylim Photography
Janine Collette Photography
Nina Lily Photography

TIER 1

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 | tater keg - bacon, cheddar, chive | chicken potstickers with honey soy sauce | sesame chicken skewers with ginger soy sauce | sesame chicken bites with sweet chili sauce | stuffed mushrooms with chorizo, provolone cheese, and roasted peppers | asparagus in fillo dough asiago | rice gouda smoked arancini | chicken cordon bleu bites with honey mustard | mac and cheese wedges | Philly cheesesteak spring roll | 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 beef wellington | pastry puff brie apricot | spring roll with shrimp and lobster | shrimp in jackets

cold hors d'oeuvres

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 | assorted mini quiche | lollipop lamb chops with mango chutney

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

TIER 1 & 2 PLATED
HORS D'OEUVRES



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

Jumbo shrimp cocktail served over greens and cocktail sauce

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 | grilled bone-in pork chop in an apple cider gravy | tilapia fillet with pineapple mango salsa | cedar-roasted barbeque salmon with bacon, Maple, and mustard vinaigrette | pan-seared cod with citrus herb butter | 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

Jumbo shrimp cocktail served over greens with cocktail sauce

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 | braised short ribs in au jus |
 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



STATIONARY
HORS D'OEUVRES

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

shrimp cocktail display | \$4.95 (per piece)

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

raw bar | \$4.95 (per piece)

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
(Add crab claws \$3.50 per piece)

Contact our Wedding Coordinator for additional 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

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 potatoes & sweet potatoes with assorted 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 beer by the sixtel

1/4 Keg Domestic

Sixel (Reliable)

1/2 Keg Domestic

Sixel (Seasonal or Special)

1/4 Keg Import/Micro

Sixel (heirloom)

1/2 Keg Import/Micro

1/4 Keg ShawneeCraft® (Reliable), (Intermittent) (Heirloom) (Heirloom)

open host bar / cash bar

Premium Brands

Domestic Beer (bottle)

Call Brands

ShawneeCraft® Beer (draft) (Reliable)

House Brands

Beer (bottle)--Import

Cordials

House Wine

House Champagne

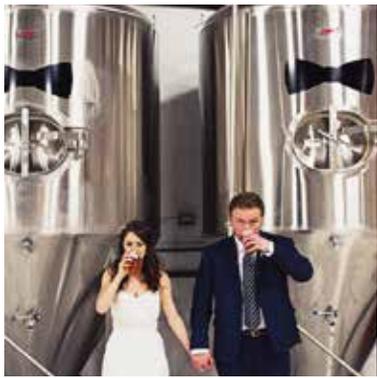
Soft Drinks, Juices, or Water

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.





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.



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

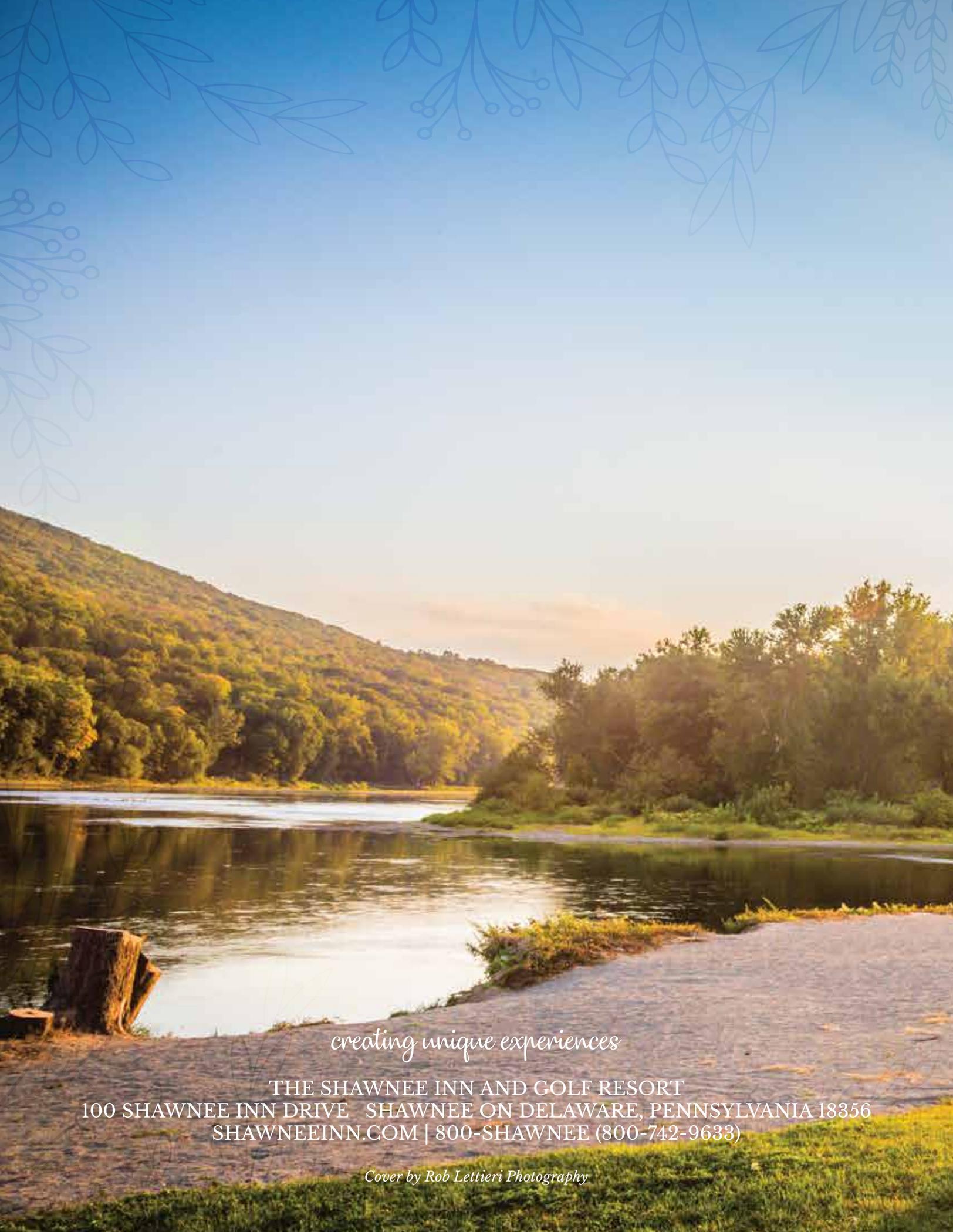
Assorted sandwiches or wraps (turkey/cheese, ham/cheese, and roast beef/cheese), assorted chips, whole fruits, house-baked cookies, assorted soft drinks, and water

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

To reserve your special treats in Spa Shawnee and Salon, please contact Tabitha Miller, our Catering Sales Manager, at tmiller@shawneeinn.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