



THE SHAWNEE INN
AND
GOLF RESORT

Banquets

BANQUET POLICIES

The historic Shawnee Inn and Golf Resort works hard to ensure your event is a success. Below are our event guidelines and policies. Please review and we would be happy to answer any questions you may have regarding them.

Our group coordinator will be contacting you (30) days before your event to start planning the details, agenda, menu selections, and set up of your banquet/meeting room.

Banquet Menus

- Banquet menus, room arrangements, audio/visual equipment and other details pertaining to your event should be finalized one week prior to your arrival. Our culinary staff is happy to plan a customized menu for your event or assist you in your selection process.

Food Event Pricing and Policies

- The Shawnee Inn and Golf Resort in compliance with the Board of Health food handling regulations, is the sole provider of all food and beverages that are served on our premises. Food and beverages are not permitted to be brought into any banquet area by the client, guest of client's, or attendee from an outside source.
- If you are bringing in a special dessert for the occasion, we require you to purchase it through a licensed professional bakery. To cut and serve the dessert, or display cookies, there will be an additional \$2.00 per person charge. The Shawnee Inn and Golf Resort may refuse serving a dessert that is not from a licensed professional bakery.
- To ensure the safety of our guests, food may not be removed from any function room.
- Should outside food and beverage be brought in, it will be removed. We appreciate your cooperation.
- All pricing is subject to 6% PA Sales Tax and 20% Service Charge.
- Menu offerings and prices are based on availability and are subject to change.
- All buffet and coffee breaks are priced for 1 ½ hour duration. Menus are priced per person, unless otherwise noted.
- If you wish to extend the time of your buffet, a charge of \$100.00 per half hour will be applied.
- Should your event require a culinary attendant a fee of \$150.00 per attendant will be applied.
- Special meals for dietary and religious reasons are available. Requests and counts are due with guarantees for the meal function.
- At the conclusion of each buffet function, all food and beverages (with the exception of wedding cake) become the property of The Shawnee Inn and Golf Resort and cannot be taken from the premises.

Banquet/Meeting Room Charge

A set-up fee may be charged to all groups. The dollar amount will depend on the number of people and the amount of space required. This fee will be included in your contract and discussed at the time of booking. Meeting and banquet facilities are assigned according to the anticipated guaranteed number of attendees. If there are fluctuations in the number of attendees, The Shawnee Inn and Golf Resort reserves the right to reassign the function room and a charge may be incurred if you drop below the number of attendees listed in the contract for meeting and banquet functions. Refusal to move to reassigned function room may result in an additional fee.

Use of the ShawneeCraft Brewery

Our craft brewery is a popular site for rehearsal dinners, beer pairings, and smaller events. There is a maximum of 40 people for a dining event in the Tap Room. The Tap Room may not be closed to the public unless a revenue minimum is met. This revenue minimum is decided by day and time of year; please ask our event planner for the revenue minimum.

Event Guarantees

The exact number of attendees for all banquet meal functions must be given (72) hours prior to arrival or (3) working days prior to the event. The number is not subject to reduction. If the (72) hour deadline passes and no guaranteed has been received, we will consider the number indicated on the original contract to be the correct and guaranteed number of guests. If the actual number of attendees is greater than the guarantee, the client will be invoiced for the additional guests. The hotel is pleased to set 10% over the guarantee for events with less than 100 guests, 5% for events with more than 100 guests.

Day of Function

Saturday, Sunday, or Monday
Tuesday
Wednesday
Thursday
Friday

Guarantee Due on the Preceding

Wednesday
Thursday
Friday
Monday
Tuesday

Payment

The following forms of payment are accepted: Mastercard, Visa, Discover and American Express credit cards, cash, money order or cashier's check. A 20% service charge and 6% Pennsylvania sales tax will be applied to all costs related to your event. If you are tax exempt, a copy of your Pennsylvania tax-exempt status is required and should be submitted with your contract.

Deposit

An initial non-refundable deposit is required to confirm and hold specific dates, space, and guest rooms. The amount of the deposit will be determined by The Shawnee Inn and Golf Resort based on the amount of space being held. Shawnee will inform you of the required deposit necessary to guarantee a requested date. A second non-refundable deposit (75% of the anticipated revenue) will be due two weeks prior to your event.

Room Availability

Access to rooms for set-up will be determined by the daily calendar, a maximum two hours prior to the function. Please verify the time schedule with the event planner or sales office prior to making set-up plans.

Your cooperation in adhering to the guidelines set forth will be appreciated. Thank you.

COFFEE BREAKS



Coffee and Assorted Teas | \$4.95 per guest

Basic Coffee Break | \$7.95 per guest

Coffee, assorted hot teas, assorted soft drinks, and bottled water with your choice of assorted breakfast pastries, donuts, or house baked assorted cookies

Continental Breakfast | \$13.95 per guest

Assorted chilled juices, coffee, decaf, hot teas and bottled water accompanied by muffins, Danish, croissants, seasonal fresh fruit platter, granola bars, and yogurt

Afternoon Snack | \$13.95 per guest

Coffee, decaf, hot teas, assorted soft drinks, bottled water, cheese and fruit platter, and assorted crackers and nuts

The Sweet Tooth | \$13.95 per guest

Coffee, decaf, hot teas, assorted soft drinks, and bottled water served with assorted candy bars, house baked cookies, dessert bars, brownies, and chocolate covered strawberries

Energy Break | \$13.95 per guest

Coffee, decaf, assorted hot teas, assorted juices, and bottled water served with fresh whole fruits, assorted yogurts, granola bars, trail mix, hummus with fresh vegetables, and rice cakes with peanut butter

Soft Pretzel Break | \$13.95 per guest

With assorted Dips: mustard, honey mustard, brownie dip, and beer cheese dip.

**Prices are subject to 6% Pennsylvania state tax and 20% gratuity.*

BREAKFAST & BRUNCH BUFFETS

All breakfast and brunch buffets include coffee, hot tea, iced tea, and assorted juices.
A minimum of 30 people are required. Breakfast served 6:00 am - 11:00 am.

Basic Breakfast Buffet | \$18.95 per guest

Seasonal fresh fruit platter, assorted yogurts, scrambled eggs, home fries, bacon, sausage, toast station with butter, jams, and jellies, assorted muffins, Danish, croissants, and pastries

Breakfast Enhancements

with purchase of Basic Breakfast Buffet:

Live action omelet station | \$8.95 per guest

(30 guest minimum and \$150 chef attendant fee for station)

Add-Ons with Basic Breakfast Buffet:

- French toast or pancakes | \$4.50 per guest
- Bagels with cream cheese and lox | \$6.95 per guest
- Smoked salmon display with appropriate garnishes | \$8.95 per guest

Brunch served from 10:00 am - 2:00 pm.

Water Gap Brunch

Assortment of breakfast pastries, muffins, Danish, seasonal fresh fruit platter, assorted yogurts with housemade granola, scrambled eggs, bacon, sausage, home fries, choice of French toast or pancakes, toast station with butter, jams, and jellies, and choice of brunch entrée with tiered pricing:

1 entrée | \$26.95 per guest

2 entrées | \$28.95 per guest

3 entrées | \$30.95 per guest

Brunch Entrées:

- Honey-fried chicken
- Penne a la Rosa
- Choice of Meatball: Swedish, Teriyaki, Marinara

Brunch Enhancements

with purchase of Water Gap Brunch:

Live action omelet station | \$8.95 per guest

(30 guest minimum and \$150 chef attendant fee for station)

Carving Station

with purchase of Basic Breakfast Buffet or Water Gap Brunch:

- Ham or turkey breast | \$6.00 per guest
- Flank steak | \$11.95 per guest
- Prime rib or New York strip | \$10.95 per guest

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LUNCH ON THE GO

Box Lunch | \$12.95 per guest

Choose one type of Sandwich per group:

Ham & Cheese

Turkey & Cheese

Roast Beef & Cheese

Roasted Vegetable Wrap

served with lettuce and tomato on a brioche bun
with a bag of chips, an apple, house baked cookies, soft drink or
bottled water, napkin, and condiments served in a box ready to go

Halfway House Lunch | \$10.95 per guest

Choice of ¼ lb hot dog, hamburger, or deli sandwich
with a bag of chips or pretzels, cookies, and a soda or bottled water
to be picked up at the halfway house as you pass by

**substitute a domestic beer for soda | \$2.00 per guest

***substitute a ShawneeCraft® beer for a soda | \$3.00 per guest



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SOUP & SANDWICH LUNCH BUFFETS



All lunch buffets include coffee, hot tea, and iced tea.
A minimum of 30 people are required. All lunch served from 11:00 am - 4:00 pm.

The Deli Board | \$19.95 per guest

Chef's soup du jour, tossed garden salad with assorted dressings, choice of two deli salads from list below, chips, ham, turkey, roast beef, salami, American, Cheddar, Swiss, provolone, assorted breads, lettuce, tomato, onion, pickles, assorted condiments, cookies, and brownies

The Light Lunch | \$18.95 per guest

Chef's soup du jour, chicken salad, tuna salad, and egg salad with assorted mini rolls, fresh seasonal fruit display, tossed garden salad with assorted dressings, yogurt, granola, and berry parfait

Wrap Assortment | \$18.95 per guest

Chef's soup du jour, tossed garden salad with assorted dressings, assortment of wraps to include chicken Caesar, turkey, ham, roast beef, and roasted vegetable accompanied by seasonal fresh fruit display, choice of one deli salad from the list below, assorted bags of chips, cookies, and brownies

Party Sub Display

Three Foot Sub | \$225.00

Additional Three Foot Sub | \$100.00

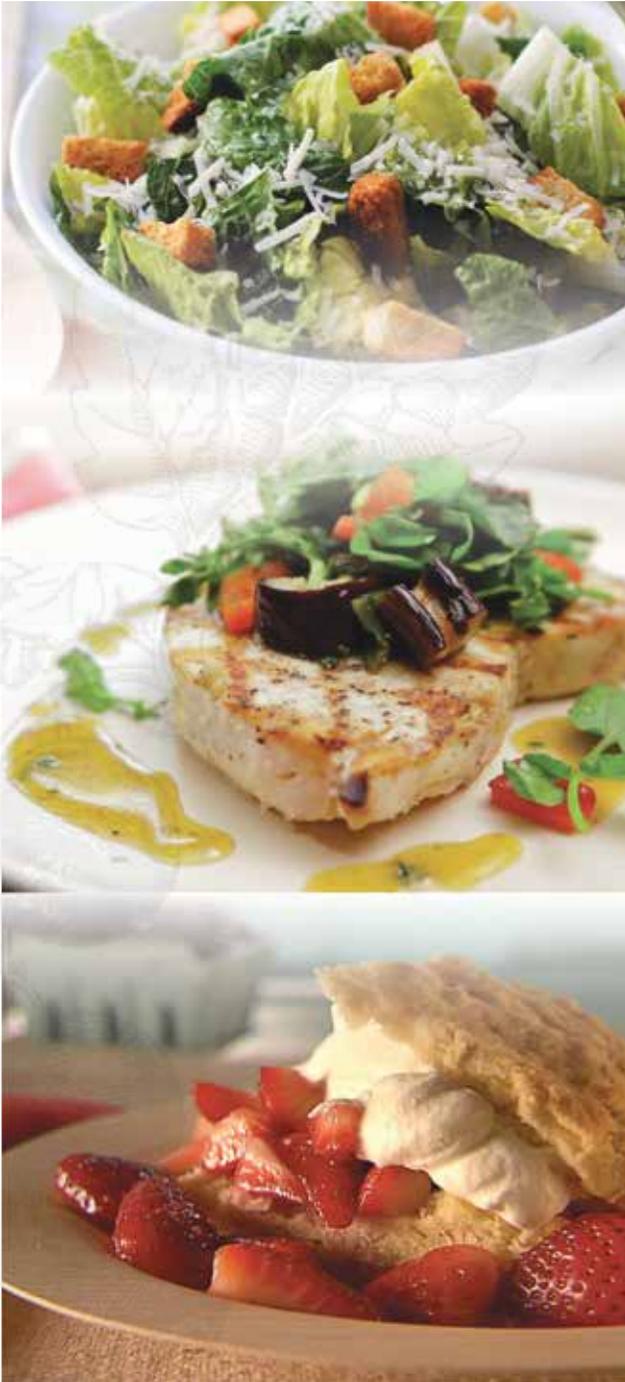
Serves 15-20 people

Party sized sub with sections of turkey, ham, roast beef, and Italian served with assorted bags of chips, choice of two deli salads from the list below, cookies, and brownies

Deli Salads: Potato salad, cole slaw, macaroni salad, pasta salad, broccoli salad, fruit salad, roasted vegetable quinoa salad, three bean salad

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CUSTOM LUNCH BUFFET



All lunch buffets include coffee, hot tea, and iced tea. A minimum of 30 people are required.

Custom Lunch Buffet | \$26.95 per guest

Choose 1 Salad:

Tossed garden, Caesar, or Spinach Salad

Choose 2 Entrees:

Blackberry BBQ pork loin, Italian braised pork loin with cacciatore sauce, Parmesan encrusted salmon with pesto, stuffed sole with lemon butter sauce, grilled teriyaki chicken with pineapple salsa, chicken Marsala, glazed meatloaf with mushroom gravy, marinated flank steak with steak sauce aioli, eggplant Parmesan, pasta primavera, chef's seasonal entrée selection

Add a third entrée choice | \$5.00 per guest

Choose 2 Accompaniments:

Mashed potatoes, herb roasted red potatoes, gingered sweet potato mash, potato gratin, wild rice pilaf, stuffing, seasonal vegetable medley (roasted or steamed), Italian vegetable gratin, chef's seasonal vegetable

Choose 1 Dessert:

Triple chocolate cake, carrot cake, apple crumb pie, pecan pie, strawberry shortcake, apple crisp, bananas foster crisp, white chocolate and cherry bread pudding, almond joy bread pudding

**Prices are subject to 6% Pennsylvania state tax and 20% gratuity.*

THEMED LUNCH BUFFETS

All lunch buffets include coffee, hot tea, and iced tea.
A minimum of 30 people are required.

Italian Lunch Buffet | \$26.95 per guest

Caesar salad, garlic breadsticks, spaghetti with meatballs and Italian sausage on the side, chicken Parmesan, penne Alfredo, roasted vegetable medley with pesto, tiramisu
(Dry sausage and meatballs are available upon request)

Pan Asian Lunch Buffet | \$26.95 per guest

Asian salad with almonds, Mandarin oranges, pickled red onions, cucumbers, and ginger soy vinaigrette, beef and broccoli with potatoes, general Tso's with steamed white rice, sesame noodle salad, stir fried vegetable medley with toasted sesame seeds and Sriracha cream sauce, coconut cake

South of the Border Lunch Buffet | \$26.95 per guest

Tossed garden salad with assorted dressings, chicken and beef taco meat, warm tortilla shells, shredded lettuce, diced tomatoes, red onions, shredded Cheddar Jack cheese, sour cream, guacamole, salsa, and house fried seasoned tortilla chips, fiesta rice, refried beans, churros with assorted dessert sauces and whipped cream

Taste of the South Lunch Buffet | \$26.95 per guest

Tossed garden salad with assorted dressings, corn bread, pulled pork with house made BBQ sauce, honey-fried chicken, macaroni and cheese, southern vegetable succotash, banana pudding



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PLATED LUNCHEON

Choice of 1 soup or 1 salad, warm dinner rolls, 3 entrées,
2 accompaniments, 1 dessert | \$26.95 per guest

All plated luncheons include service of coffee, hot tea, and iced tea.

Soups & Salads

Tomato bisque | cream of mushroom | chicken noodle | minestrone | beef vegetable | soup | tossed garden salad | Caesar salad

Desserts

triple chocolate cake | carrot cake | red velvet cake | pecan pie | apple crumb pie |
Mississippi mud pie | coconut cake

Entrées

Select up to 3

Counts for each selection are due 3 days prior to event.

Baby spinach salad with bleu cheese, pickled red onions, cherry tomatoes, carrots, dried cranberries, spiced pecans, and marinated chicken with pomegranate vinaigrette

Chopped romaine salad with marinated cucumbers, cherry tomatoes, grilled red onions, roasted red peppers, black olives, feta cheese, and marinated flank steak with balsamic vinaigrette

Baby greens salad with asparagus, orange segments, pickled red onions, tomatoes, pine nuts, Parmesan cheese and grilled salmon with basil vinaigrette

Chicken Marsala with chef's choice of accompaniments

Pesto grilled chicken with bruschetta topping and balsamic reduction with chef's choice of accompaniments

French onion sirloin with aged provolone and onion Madeira sauce with chef's choice of accompaniments

Parmesan encrusted salmon with basil and sun-dried tomato pesto with chef's choice of accompaniments

Pan-seared cod with citrus herb butter

Vegetable cannelloni with Alfredo sauce, chef's choice of accompaniments

Rigatoni with Italian sausage, broccoli, peppers, and onions in a spicy marinara sauce

(Gluten-free and vegetarian options available upon request)

**Prices are subject to 6% Pennsylvania state tax and 20% gratuity.*

TIER 1 DINNER BUFFET

All dinner buffets include coffee, hot tea, and iced tea.
A minimum of 30 people are required.
All dinners served from 4:00 pm - 11:00 pm.

Choice of 1 soup or 1 salad, warm dinner rolls, 2 entrées,
2 accompaniments, 1 dessert | **\$32.95 per guest**

Salads

Garden salad with choice of dressing | Caesar salad

Soups

Tomato bisque | cream of mushroom | chicken noodle | minestrone

Entrées

Marinated flank steak with steak sauce aioli | beef stroganoff with parslid noodles | Tuscan chicken with proscuitto, artichoke, and roasted pepper cream sauce | chicken marsala | pesto-grilled chicken with bruschetta topping and balsamic reduction | ShawneeCraft® beer-brined pork chops with Maple mustard jus | tilapia fillet with pineapple mango salsa | eggplant parmesan | vegetable lasagne

Accompaniments

Mashed Yukon Gold potatoes | herb roasted red potatoes | gingered sweet potato mash | potato gratin | wild rice pilaf | herb stuffing | seasonal vegetable medley (roasted or steamed) | Italian vegetable gratin | chef's seasonal vegetable

Desserts

Triple chocolate cake | carrot cake | apple crumble | pecan pie

Carving Stations | Add \$6.00 per guest

Herb-roasted turkey breast | honey glazed ham | roast beef

Premium Carving Stations | Add \$10.95 per guest

Prime rib | New York strip
Beef tenderloin | Market price

**Prices are subject to 6% Pennsylvania state tax and 20% gratuity.*

TIER 2 DINNER BUFFET

Choice of 1 soup or 1 salad, warm dinner rolls, 3 entrées,
2 accompaniments, 2 desserts | **\$36.95 per guest**

All dinner buffets include coffee, hot tea, and iced tea.
A minimum of 30 people are required.

Salads

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

Soups

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

Entrées

Marinated flank steak with steak sauce aioli | beef stroganoff with parsleyed
noodles | filet mignon tips with mushrooms, caramelized onions, and port wine jus |
beef bourguignone | Tuscan chicken with prosciutto, artichoke, and roasted pepper
cream sauce | chicken marsala | pesto-grilled
chicken with bruschetta topping and balsamic reduction | ShawneeCraft®
beer-brined pork chops with Maple mustard jus | Cedar-roasted bbq rubbed salmon
with bacon, Maple, and mustard vinaigrette | tilapia fillet with pineapple mango salsa |
Mediterranean-spiced mahi-mahi with roasted red pepper nage |
marinated Portobello mushrooms with arugala, tomato, provolone cheese,
and balsamic reduction | eggplant parmesan | vegetable lasagne

Accompaniments

Mashed Yukon Gold potatoes | herb roasted red potatoes | gingered sweet
potato mash | potato gratin | wild rice pilaf | herb stuffing |
seasonal vegetable medley (roasted or steamed) | Italian vegetable gratin

Desserts

New York cheesecake | Mississippi mud cake | triple chocolate cake |
carrot cake | apple crumble | pecan pie

Carving Stations | Add \$6.00 per guest

Herb-roasted turkey breast | honey glazed ham | roast beef

Premium Carving Stations | Add \$10.95 per guest

Prime rib | New York strip
Beef tenderloin | **Market price**

**Prices are subject to 6% Pennsylvania state tax and 20% gratuity.*

TIER 3 DINNER BUFFET

Choice of 1 soup, 2 salads, warm dinner rolls, 4 entrées,
2 accompaniments, and 2 desserts | \$44.95 per guest

All dinner buffets include coffee, hot tea, and iced tea.
A minimum of 30 people are required.

Salads

Garden salad with choice of dressing | Caesar salad | spinach salad with
bleu cheese crumbles, candied walnuts, pickled red onions, and dried
cranberries | tomato and mozzarella salad with pesto and balsamic glaze |
chilled antipasto salad

Soups

Bisque of butternut squash | cream of asparagus | tomato bisque | cream of mushroom |
chicken noodle | minestrone | beef vegetable | chicken and corn chowder | clam chowder
(New England, Manhattan, or Boston)

Entrées

Espresso-rubbed petite sirloin steak with wild mushroom and ShawneeCraft® Porter jus |
crab imperial-stuffed flounder with lemon herb-buerre blanc | seafood Newburg with rice pilaf |
marinated flank steak with steak sauce aioli | beef stroganoff with parslid noodles |
filet mignon tips with mushrooms, caramelized onions, and port wine jus | beef bourguignone |
Tuscan chicken with prosciutto, artichoke, and roasted pepper cream sauce |
chicken marsala | pesto-grilled chicken with bruschetta topping and balsamic reduction |
ShawneeCraft® beer-brined pork chops with Maple mustard jus | Cedar-roasted bbq rubbed
salmon with bacon, Maple, and mustard vinaigrette | tilapia fillet with pineapple mango salsa |
Mediterranean-spiced mahi-mahi with roasted red pepper nage | marinated Portobello mush-
rooms with arugala, tomato, provolone cheese, and balsamic reduction | eggplant parmesan |
vegetable lasagne | pan-seared cod with citrus herb butter

Accompaniments

Mashed Yukon Gold potatoes | herb roasted red potatoes |
gingered sweet potato mash | potato gratin | wild rice pilaf | herb stuffing |
seasonal vegetable medley (roasted or steamed) | Italian vegetable gratin

Desserts

Tiramisu cake | New York apple crumb cake |
New York cheesecake | Mississippi mud cake | triple chocolate cake |
carrot cake | apple crumble | pecan pie

Carving Stations | Add \$6.00 per guest

Herb-roasted turkey breast | honey glazed ham | roast beef

Premium Carving Stations | Add \$10.95 per guest

Prime rib | New York strip
Beef tenderloin | Market price

**Prices are subject to 6% Pennsylvania state tax and 20% gratuity.*

THEMED DINNER BUFFETS



All dinner buffets include coffee, hot tea, and iced tea.
A minimum of 30 people are required.
\$32.95 per guest

Italian Dinner Buffet

Minestrone soup, Caesar salad, garlic breadsticks, lasagne (meat or vegetable), chicken Marsala, sausage and peppers, pasta bar to include marinara, Alfredo, Parmesan, and red chili flakes, Italian vegetable gratin, tiramisu, and cannolis

American Classic Comfort Food Buffet

Chicken noodle soup, tossed salad with assorted dressings, warm dinner rolls, glazed meatloaf with mushroom gravy, honey-fried chicken, boneless pork chops with bourbon apple jus and stuffing, mashed potatoes, steamed green beans, chocolate cake, and apple pie

Tex Mex Dinner Buffet

Chicken tortilla soup, tossed salad with assorted dressings, tortilla chips with salsa, chicken and cheese enchiladas with salsa verde, beef fajitas, pork carnitas, condiment bar to include warm tortillas, sour cream, salsa, guacamole, onions, tomatoes, lettuce, and shredded Cheddar Jack, Spanish rice, refried beans, tres leches cake, and churros with assorted dessert sauces and whipped cream

Southern BBQ Dinner Buffet

Southern-style Brunswick stew, tossed salad with assorted dressings, jalapeño Cheddar corn bread, baby back ribs with ShawneeCraft® Session Porter BBQ sauce, smoked beef brisket with Carolina vinegar BBQ sauce, grilled chicken breast with golden ShawneeCraft® Apiarius BBQ sauce, cole slaw, macaroni and cheese, braised green beans with ham and onions, pecan pie, and red velvet cake

Asian Dinner Buffet

Tossed salad with assorted dressings, warm dinner rolls, vegetable spring rolls, teriyaki glazed salmon, marinated flank steak with peppers, onions, mushrooms, and ginger, soy wasabi aioli, general Tso's chicken, vegetable fried rice, sesame noodle salad, coconut

**Prices are subject to 6% Pennsylvania state tax and 20% gratuity.*

Includes appetizer, soup or salad, warm dinner rolls with butter, choice of 3 entrées, seasonal vegetable medley, herb roasted red potatoes, dessert, coffee, tea, and iced tea.

\$46.95 per guest

Appetizer (Choose 1)

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 | roasted vegetable pinwheel with hummus, red pepper coulis and herb salad

Side Salad or Soup (Choose 1)

Garden salad with mixed greens and choice of dressing | traditional Caesar salad | tomato bisque with pesto and Parmesan cheese | cream of wild mushroom with truffle oil | broccoli and Cheddar soup | chicken rice soup | beef vegetable soup | New England clam chowder

For soup and salad courses | Add \$5.00 per guest

Entrées (Select 3 Choices)

Grilled New York strip with caramelized onion jus
 Grilled filet mignon with wild mushroom ragout
 Chicken Caprese with pesto cream
 Chicken saltimbocca
 Herb crusted tilapia with limoncello butter sauce
 Cedar roasted salmon with three-mustard Maple vinaigrette
 Grilled Chilean sea bass with roasted red pepper nage
 Grilled boneless pork chop with apple mushroom Marsala sauce
 Vegetable wellington with basil pesto and roasted red pepper aioli
 Fried eggplant lasagne with aged provolone and marinara sauce

Dessert (Choose 1)

Triple chocolate cake with toasted coconut whipped cream, caramel sauce and strawberries | carrot cake with mixed berries | coconut cream cake with chocolate sauce and toasted macadamia nuts | apple crumb pie with caramel sauce, whipped cream, and berries | lemon meringue pie with raspberry sauce, vanilla whipped cream, and berries

Please Note: Counts for each selection are due 3 days prior to event.

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SHAWNEE COOKOUT

All cookouts include iced tea and lemonade.

A minimum of 30 people are required.

There is a \$150.00 Chef grill attendant fee.

Classic Cookout | \$22.95 per guest

Hamburgers, hot dogs, marinated chicken breasts with condiment bar and rolls, Choice of 2 Salad, 1 Sides, and 1 Dessert

Southern BBQ | \$26.95 per guest

ShawneeCraft® Session Porter BBQ baby back ribs, golden ShawneeCraft® Apiarius BBQ chicken breast, and BBQ Spiced Salmon, Choice of 2 Salads, 2 Sides, 1 Dessert, and a Sliced Watermelon Display

Land and Sea Cookout | \$40.95 per guest

Marinated petite sirloins with steak sauce aioli, lemon and herb marinated mahi-mahi with tomato basil vinaigrette, honey-glazed beer-brined bone-in chicken, baked potato bar to include butter, cheese, scallions, bacon and sour cream, Choice of 2 Salads, 1 Side, 1 Dessert, and Fresh Seasonal Fruit Display

New England Clam Bake | \$40.95 per guest

Petite New York strip steaks, BBQ chicken drumsticks, mixture of clams, mussels, smoked sausage, and shrimp-steamed in ShawneeCraft® beer with garlic, lemons, and herbs, steamed red potatoes, corn on the cob, Choice of 2 Salads, 1 Side, and 1 Dessert

Salads

Tossed garden salad | Caesar salad | spinach salad with bleu cheese, candied walnuts, pickled red onions, apples, and dried cranberries | tomato, basil, and mozzarella salad | antipasto salad | potato salad | cole slaw | macaroni salad | pasta salad | broccoli salad | fruit salad | roasted vegetable quinoa salad | three-bean salad

Sides

Mashed potatoes | herb roasted red potatoes | gingered sweet potato mash | potato gratin | mac and cheese | wild rice pilaf | stuffing | seasonal vegetable medley (roasted or steamed) | Italian vegetable gratin | chef's seasonal vegetable | corn on the cob | baked beans

Desserts

Triple chocolate cake | carrot cake | apple crumb pie | pecan pie | strawberry shortcake | apple crisp | bananas foster crisp | white chocolate and cherry bread pudding | almond joy bread pudding | assorted cookies and brownies | chef's choice of seasonal dessert

**Prices are subject to 6% Pennsylvania state tax and 20% gratuity.*

LIVE STATION ADD-ONS

The stations below are only sold as add-ons to another purchased menu. All stations will be executed in front of your guests by a member of our culinary team to enhance your dining experience. There is a \$150.00 Chef attendant fee per station.

Carving Station

Golden turkey breast | \$6.00 per guest
Herb roasted pork loin | \$6.00 per guest
Honey-glazed ham | \$6.00 per guest
New York strip | \$10.95 per guest
Prime rib | \$10.95 per guest
Marinated flank steak | \$12.95 per guest
Beef tenderloin | Market price
(All served with appropriate carver's condiments)

Pasta Station

\$12.95 per guest add-on | \$20.95 per guest stand-alone
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

\$14.95 per guest add-on | \$22.95 per guest stand-alone
Aborio rice with Parmesan cheese and herbs with your

Choice of:

- Sausage and roasted red peppers | \$14.95 per guest
- Wild mushrooms | \$14.95 per guest
- Corn, shrimp, and caramelized onion | \$15.95 per guest
- Crab and asparagus | \$19.95 per guest

Clambake Station

\$28.95 per guest add-on | \$38.95 per guest stand-alone
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

\$16.95 per guest add-on | \$21.95 per guest stand-alone
Your choice of meat with an assortment of seasonal fresh vegetables, steamed white rice, and garnishes such as toasted sesame seeds, Sriracha, creamy stir fry sauce, and scallions

Choice of:

Chicken or Pork | \$16.95 per guest
Beef or Shrimp | \$20.95 per guest
Combo of Any 2 | \$24.95 per guest

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LIVE STATION ADD-ONS

The stations below are only sold as add-ons to another purchased menu. All stations will be executed in front of your guests by a member of our culinary team to enhance your dining experience. There is a \$150.00 Chef attendant fee per station.

Shellfish Station | \$18.95 per guest add-on | \$28.95 per guest stand-alone
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

\$16.95 per guest add-on | \$23.95 per guest stand-alone

Tiered Pricing:

1st Choice | included in price
2nd Choice | +\$1.50 per guest
3rd Choice | +\$2.50 per guest

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

Macaroni & Cheese Bar

\$14.95 per guest add-on | \$20.95 per guest stand-alone

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

Mashed Potatoe Bar

\$12.95 per guest add-on | \$18.95 per guest stand-alone

Russet Potatoe & Sweet Potatoes with assorted toppings:
Butter, Cheese, Scallions, Bacon, Sour Cream, Cinnamon Sugar

**Prices are subject to 6% Pennsylvania state tax and 20% gratuity.*

STATIONARY HORS D'OEUVRES DISPLAYS

Based on 1-hour service.

Antipasto | \$8.95 per guest

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

Vegetable Crudité | \$6.95 per guest

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

Baked Brie | \$7.95 per guest

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 | \$6.95 per guest

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 | \$6.95 per guest

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

Smoked Salmon Display | \$6.95 per guest

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

Shrimp Cocktail Display | \$4.95 per piece

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

Gourmet Dip Station | \$6.95 per guest

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

Hot Dip Station | \$6.95 per guest

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

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)

**Prices are subject to 6% Pennsylvania state tax and 20% gratuity.*

BUTLERED HOT HORS D'OEUVRES

Hot Hors d'oeuvres Selections (All pricing is per 100 pieces.)

- Lamb chop lollipops with mango chutney | \$450.00
- Assorted mini quiche | \$280.00
- Crab stuffed mushrooms with lemon aioli | \$275.00
- Mini crab cakes with roasted pepper tartar | \$275.00
- Maple-glazed bacon wrapped scallops | \$255.00
- Ahi tuna carpaccio with tomato and caper aioli | \$255.00
- Beef carpaccio on a blue cheese crostini with horseradish cream | \$280.00
- California rolls with wasabi and soy sauce | \$255.00
- Crab rangoons | \$255.00
- Mini phyllo shells filled with creole shrimp | \$220.00
- Mini Chicken quesadilla with southwestern ranch | \$220.00
- Goat cheese and herb stuffed mushrooms | \$220.00
- Crab rangoons with boom boom sauce | \$220.00
- Pigs in a blanket with Dijon mustard sauce | \$185.00
- Chicken cordon bleu bites with honey mustard | \$185.00
- Stuffed mushrooms with sausage provolone cheese and roasted pepper | \$185.00
- Vegetable spring rolls with teriyaki glaze | \$185.00
- Sesame chicken bites with sweet Thai chili sauce | \$185.00
- Sesame chicken skewers with ginger soy sauce | \$185.00
- Chicken pot stickers with honey soy sauce | \$185.00
- Coconut shrimp with sweet and sour sauce | \$185.00
- Fresh vegetable kebabs with pesto | \$170.00
- Potato and cheddar pierogies with green onion sour cream | \$170.00
- Golden-fried cheese ravioli with tomato basil marinara | \$140.00
- Tempura-fried mushrooms with ranch dressing | \$140.00
- Meatballs (marinara, teriyaki barbeque or Swedish style) | \$140.00
- Tater Keg - bacon, cheddar & chive | \$185.00
- Asparagus in fillo dough asiago | \$185.00
- Rice gouda smoked arancini | \$185.00
- Mini beef wellington | \$275.00
- Pastry puff brie apricot | \$275.00
- Spring roll with shrimp and lobster | \$275.00
- Philly cheesesteak spring roll | \$185.00
- Shrimp in jackets | \$280.00
- Mac and cheese wedges | \$185.00

**Prices are subject to 6% Pennsylvania state tax and 20% gratuity.*

BUTLERED COLD HORS D'OEUVRES

Cold Hors d'oeuvres Selections (All pricing is per 100 pieces.)

- Ahi tuna carpaccio with tomato and caper aioli | \$255.00
- Beef carpaccio on a blue cheese crostini with horseradish cream | \$280.00
- California rolls with wasabi, soy sauce, and pickled ginger | \$255.00
- Chilled antipasto skewers with basil-infused extra virgin olive oil | \$220.00
- Fresh melon wrapped with prosciutto | \$220.00
- Mini phyllo shells with creole shrimp | \$220.00
- Smoked salmon and chive mousse on cocktail rye with shaved cucumber | \$200.00
- Tomato mozzarella bruschetta | \$200.00
- Spinach and artichoke filled phyllo shells | \$200.00
- Fresh fruit kebabs served with peach yoghurt | \$200.00
- Buffalo chicken tartlets with sriracha-mayo | \$185.00
- Mini phyllo shells filled with curried chicken salad with grapes and almonds | \$185.00
- Deviled eggs | \$170.00

Dessert Hors d'oeuvres (All pricing is per 100 pieces.)

- Chocolate covered strawberries | \$280.00
- Assorted dessert bars | \$225.00
- Italian cookies | \$170.00
- Mini cheesecake bites | \$260.00
- Cannolis (chocolate and plain) | \$340.00
- Chocolate petit fours | \$480.00
- Assorted Italian mini pastries | \$520.00

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COCKTAIL PARTY RECEPTION

One Hour Reception

A minimum of 30 people are required.

Heavy Hors d'oeuvres | \$27.95 per guest

Choice of: 2 stationary hors d'oeuvres,
and 5 butler passed standard hors d'oeuvres,

Dine Around | \$48.95 per guest

Choice of: 3 stationary hors d'oeuvres,
5 butler passed standard hors d'oeuvres,
1 standard carving station, and 1 live station

Ultimate Indulgence | \$59.95 per guest

Choice of: any 2 stationary hors d'oeuvres,
any 7 butler passed hors d'oeuvres, and any 2 live stations



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A Touch of Class

Two-gallon minimum serves approximately 30 people.

Champagne Punch \$100.00 (2) Gallons

Mimosa \$100.00 (2) Gallons

Bloody Mary \$100.00 (1) Gallon

Beer by the Keg

1/4 Keg Domestic \$120.00

1/2 Keg Domestic \$240.00

1/4 Keg Import/Micro \$160.00

1/2 Keg Import/Micro \$295.00

1/4 Keg ShawneeCraft® \$180.00 (Reliable), \$205.00 (Seasonal or Special), \$230 (Heirloom)

ShawneeCraft® Beer by the Sixtel

Sixtel (Reliable) \$130.00

Sixtel (Seasonal or Special) \$162.00

Sixtel (Heirloom) \$170.00

Host (Open) Bar/Cash Bar

Premium Brands \$10.00

Call Brands \$8.00

House Brands \$6.00

Cordials \$10.00

Domestic Beer (bottle) \$5.00

ShawneeCraft® Beer (draft) \$7.00 (Reliable)

Beer (bottle)--Import \$6.00

House Wine \$8.00

House Champagne \$8.00

Soft Drinks, Juices, or Water \$2.50

A minimum guarantee \$400.00 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: \$75.00 for the first two hours, and \$50.00 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.

- The Premium Brands package includes two varieties of ShawneeCraft® Beer and your choice of one domestic draft beer and one import.
- Call Brand package includes one ShawneeCraft beer, one domestic, and one import.
- House Brand bar includes one ShawneeCraft and one domestic beer.

	Premium	Call Brands	House Brands	Beer/Wine/Soda	ShawneeCraft Beer Only
1 hr	\$24.00 pp	\$19.00 pp	\$16.00 pp	\$13.00 pp	\$15.00 pp
2 hrs	\$31.00 pp	\$25.00 pp	\$21.00 pp	\$17.00 pp	\$19.00 pp
3 hrs	\$38.00 pp	\$31.00 pp	\$26.00 pp	\$21.00 pp	\$23.00 pp
4 hrs	\$45.00 pp	\$37.00 pp	\$31.00 pp	\$25.00 pp	\$27.00 pp

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

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