



Retreat & Reunion Catering Menu Samples

Breakfasts

All served with hot coffee/tea/ seasonal cocoa
Home Made baked goods served each morning

Wake up station of juices, hot beverages and baked goods.

Plain, Buckwheat or Blueberry Pancakes, Sausage, cold Cereals,
Iced juices, Yogurts, Jellies and Syrup
Fruit of the day

Egg, cheese, bacon on English muffin, Biscuits and Gravy,
Hot / Cold Cereals, Buttered Grits, yogurts, juices and fruit

Scrambled eggs with vegetables or plain, home fries, toasted muffins or bagels, toast, jellies
Fruit of the day, yogurts

Toasted Mixed Bagels, cream cheese selections, cold cereals or hot,
Jellies, sweet Danish, yogurt, juices, fruit

Complete Vegetarian options available

Warm baked surprises daily



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Side Dishes

Tossed Mixed Lettuce/Tom w/ Dressings, Deviled eggs, Sliced Tomato/Cucumber/Red Radish Platter, German Potato Salad, Cold Pasta Salads, Mixed veggie Tray, Three Bean salad, Beet Salad, Carrot/Raisin Salad, Caesar Salad, Cucumber Salad, Cole Slaw, Complete Salad Bar with side dishes

Entrées

Sweet Sour Meat Balls
Glazed Ham/Pineapple
Crispy, Honey Dipped Chicken
Sliced Hot Roast Beef in Mushroom Gravy
Sliced Roast Turkey Breast / Dressing
Stuffed Shells in Sauce
Sausage/Beef Stuffed Peppers
Vegetable or meat Lasagna
Shrimp Scampi over Pasta or rice
Chicken Parmesan
Home Made Meat Loaf
Hamburgers and Hot dogs
Italian table
Vegetarian table

Meat and cheese cold cut platters
Flounder Filet Bonne Femme
Linguini El Fredo
Chicken Marsala
Beef Stroganoff Over Noodles
Ravioli choices
Beef/Sausage Stuffed Cabbage Rolls
Vegetable Wraps with Hummus
Italian Meat Balls in Sauce
Baked Ziti with Cheese
Beef Bruchette
South Western table
Oriental table
Soup and Salad Buffet

Below items all subject to additional market Prices

Steaks of choice, Fresh Veal Scallopini or Marsala, Fresh Salmon Choices, Prime Rib au Jus, Chicken Kiev, Alaskan King Crab Legs, Seafood Scampi, Herb Broiled Cornish Hen Halves/over Wild Rice Mix, 4 oz Filet Mignon, 6 oz Filet Mignon, Beef Roulades, 6-8 oz Lobster Tails, Broiled Scallops au gratin, Carribean Crab Cakes,

Carving stations for Beef / Ham / Prime Rib / Fresh pork / Corned Beef

Multiple Vegetables

Potato/Rice

Wild and Mixed Rice Pilaf, Basmati Rice in Broth, Herb buttered Red Bliss Potatoes, Twice Baked Cheese Bacon Stuffed Potato, Steak Fries or regular, Parsley New Potatoes, Whipped Garlic, Herb Potato, Scalloped Potato

Ice Cream Sunday bar available at a per person cost

Deserts of the day

An 18% service charge and a 6% Pa State sales tax will be added to all food and beverage charges.
All rates subject to change.