

Banquet and Catering Menu

2026 Edition



Table of Contents

Breakfast Collection

Breakfast Buffet	2
------------------------	---

Lunch Collection

Lunch Sandwich Boards Buffet	4
Lunch Buffet	5
Plated Lunch	6
Lunch To-Go	7

Dinner Collection

Dinner Buffet	9
Plated Dinner	10

Breaks and All Day Events Collection

All Day Events	12
Tea Service	13
Breaks and Reception Displays	14

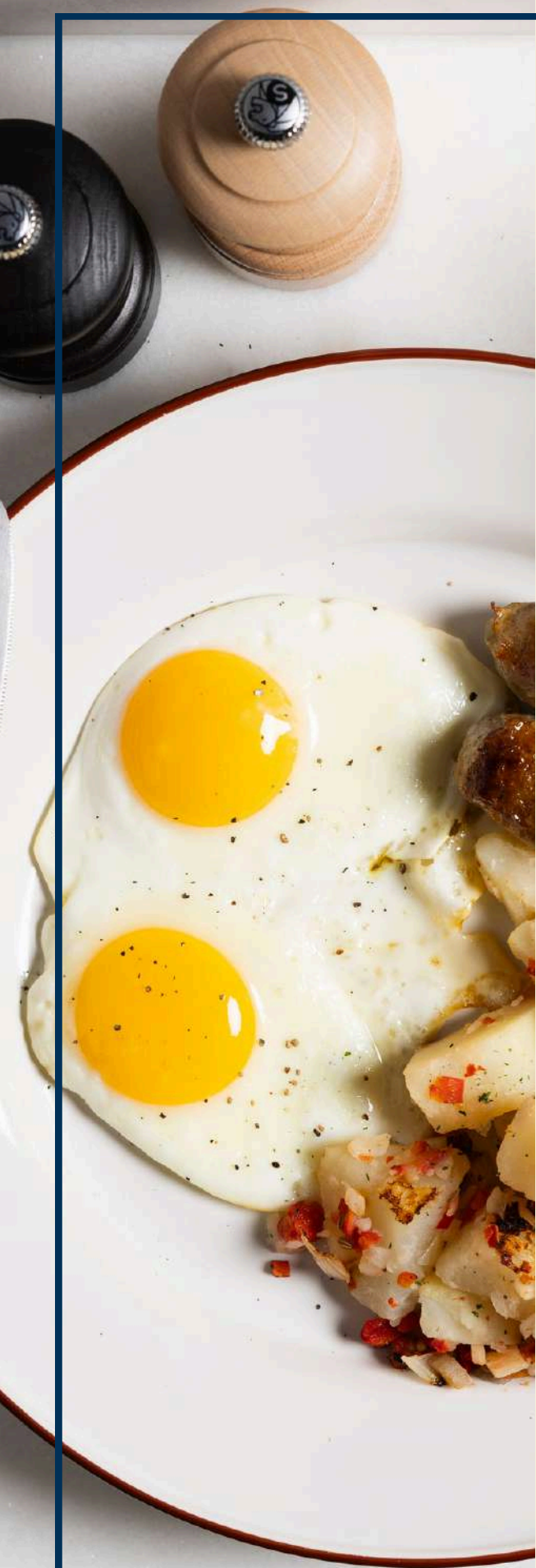
Reception Collection

Hors d'oeuvres	16
Receptions	17
Reception Enhancements	18

Drinks Collection

Hosted Consumption and Cash Bar	20
Open Bar	21

Additional Event Information	22
---	-----------



Breakfast Collection

Breakfast Buffet

Your 2-Hour Service Includes:

Orange, Apple, and Cranberry Juice | Regular and Decaf Kobrick Coffee | Selections of Sachet Tea

Add Fresh-Squeezed Juice Bar | +\$6 Per Person

For Groups of Less Than 15 Guests, a Fee of \$150 Will Be Added

BREAKFAST BUFFET

\$45 per person

Scrambled Eggs **v, gf**
Applewood-Smoked Bacon and Pork Sausage
(Sub Veggie Sausage or Turkey Bacon +\$4)
Oven Roasted Potatoes **v, gf**
Croissants: Classic | Chocolate **v**
Greek Yogurt, Fresh Fruit, Granola **v, gf**
Seasonal Fruit **vg, gf**

THE STUDY CONTINENTAL

\$36 per person

Croissants: Classic | Chocolate **v**
Savory Pastries, Ham and Swiss, Spinach and Ricotta, Egg and Bacon
Greek Yogurt Bar, Fresh Fruit, Granola **v, gf**
Protein Bars **vg, n**
Seasonal Fruit **vg, gf**

BRUNCH

\$56 per person

Egg and Vegetable Frittata | Spinach, Tomato, Mozzarella **v, gf**
Apple Wood Smoked Bacon or Pork Sausage
Biscuits with Honey Butter **v**
Shaksuka | Baked Eggs, Tomato, Mushrooms, Bell Pepper, Onions **v, gf**
Salmon Platter | Red Onions, Capers, Cream Cheese, Egg Crumbles Bagels **v, gf**
Seasonal Fruit **v, gf**
Fried Chicken and Belgian Waffles

ADD-ONS

per person

Scrambled Eggs and Bacon | 8

Chia Pudding, Local Blueberries, Peanut Butter, Oat Milk, Sliced Almonds **vg, gf** | 5

House Made Buttermilk Biscuits, Honey Butter, Preserves **v** | 8

Cast Iron Hash Bown Skillet, Sauteed Peppers and Onions **v, gf** | 5

Garden Vegetable Frittata, Tomato, Basil, Mozzarella **v, gf** | 6

Quiche, Potato, Swiss Chard, Gruyere **v** | 7

House-Made Coffee Cake **v** | 5

Belgian Waffles, Honey Butter, Maple Syrup **v** | 6

Breakfast Sandwich, Scrambled Eggs, Applewood Smoked Bacon, Cheddar, House-made English Muffins | 9

Croissant French Toast, Cinnamon, Maple Syrup **v** | 6

vg - vegan | **v** - vegetarian | **gf** - gluten free | **sf** - contains shellfish | **n** - contains nuts

Prices are subject to a 24% service charge and applicable taxes



Lunch Collection

Lunch Sandwich Boards Buffet

Your 2-Hour Service Includes:

Regular and Decaf Kobrick Coffee | Selections of Sachet Tea

Chef Selection of Brownies and Cookies

Add Fresh Squeezed Juice Bar or Soft Drink Station: +\$6 Per Person | Add Chips: +\$2 Per Person
For Groups of Less Than 15 Guests, a Fee of \$150 Will Be Added

LUNCH SANDWICH BOARDS BUFFET

\$67 per person

SOUP

choose one

Tomato Basil Bisque [v](#), [gf](#) | Rustic Chicken Noodle | Vegetable Minestrone [vg](#)
Broccoli and Cheddar [v](#) | Chicken, Kale and Rice [gf](#) | Chef's Seasonal Selection

SALADS

choice of two

WEDGE | Baby Romaine, Bacon, Tomato, Pickled Red Onion, Blue Cheese Dressing [gf](#)

BABY GEM | Shaved Radish, Haricot Verts, Snow Peas, Pickled Shallots, Green Goddess Dressing [v](#), [gf](#)

CLASSIC CAESAR | House-made Caesar Dressing, Parmigiano, Focaccia Croutons [v](#)

FORAGER | Blueberries, Goat Cheese, Candied Walnuts, Baby Greens, Strawberry Balsamic Vinaigrette [v](#), [gf](#), [n](#)

TOASTED QUINOA GRAIN | Roasted Carrots, Roasted Red Peppers, Charred Broccolini, Grilled Red Onion, White Balsamic [vg](#), [gf](#)

GREEK CHOPPED | Romaine, Cucumber, Tomato, Red Onion, Olives, Feta, Oregano, Red Wine Vinaigrette [v](#), [gf](#)

SANDWICHES & WRAPS

choice of three

MINI FALAFEL PITA | Tahini, Cucumber, Fresh Herbs, Marinated Tomato, Pita [v](#)

TURKEY CLUB | House-Smoked Turkey Breast, Applewood-Smoked Bacon, Avocado, Garlic Aioli, Bibb Lettuce, Tomato, Multigrain Bread

TUNA SALAD | Celery, Red Onion, Bibb Lettuce, Multigrain Bread

CHICKEN SALAD | Grape, Pecans, Arugula, Flour Tortilla Wrap [n](#)

CAPRESE PANINI | Fresh Mozzarella, Basil Pesto, Heirloom Tomato, Balsamic Reduction, Rosemary Focaccia [v](#)

EGGPLANT PARM | House Marinara, Mozzarella, Seeded Roll [v](#)

MARINATED TOFU BANH MI | Vegan Mayo, Cilantro, Thai Basil, Pickled Vegetables, Seeded Roll [vg](#)

GRILLED CHICKEN CHIPOTLE | Boursin Cheese, Chipotle Aioli, Arugula, Tomato, Ciabatta

CORNED BEEF SPECIAL | Thousand Island Dressing, Coleslaw, Swiss, Marble Rye

PHILLY CHEESESTEAK | Fried Onions, Cooper Sharp on a Seeded Long Roll

[vg](#) - vegan | [v](#) - vegetarian | [gf](#) - gluten free | [sf](#) - contains shellfish | [n](#) - contains nuts

Prices are subject to a 24% service charge and applicable taxes

Lunch Buffet

Your 2-Hour Service Includes:

Regular and Decaf Kobrick Coffee | Selections of Sachet Tea
Fresh Baked Bread | Chef Selection of Brownies and Cookies

For Groups of Less Than 15 Guests, a Fee of \$150 Will Be Added

LUNCH BUFFET

\$69 per person

SOUP

choose one

Tomato Basil Bisque **v, gf**
Rustic Chicken Noodle
Vegetable Minestrone **vg**
Broccoli and Cheddar **v**
Chicken, Kale and Rice **gf**
Chef's Seasonal Selection

SALAD

choose one

WEDGE | Baby Romaine, Bacon, Tomato, Pickled Red Onion,
Blue Cheese Dressing **gf**

BABY GEM | Shaved Radish, Haricot Verts, Snow Peas,
Pickled Shallots, Green Goddess Dressing **v, gf**

CLASSIC CAESAR | House-made Caesar Dressing,
Parmigiano, Focaccia Croutons **v**

FORAGER | Blueberries, Goat Cheese, Candied Walnuts,
Baby Greens, Strawberry Balsamic
Vinaigrette **v, gf, n**

GREEK CHOPPED | Romaine, Cucumber, Tomato, Red
Onion, Olives, Feta, Oregano, Red Wine Vinaigrette **v, gf**

TOASTED QUINOA GRAIN | Roasted Carrots, Roasted Red
Peppers, Charred Broccolini, Grilled Red Onion, White
Balsamic Vinaigrette **vg, gf**

ENTRÉES

choice of two | additional +\$8 per person, per selection

BRAISED BEEF TIPS | Local Mushrooms, Thyme, Red
Wine Gravy **gf**

CHICKEN MARSALA | Chicken Medallions, Marsala
Wine, and Mushrooms **gf**

SHEPHERD'S PIE | Ground Beef, Caramelized Root
Vegetables, Demi-Glace **gf**

VEGETABLE LASAGNA | Roasted Vegetables, Ricotta,
San Marzano Tomato, Parmesan Reggiano **v**

VEGETABLE STIR FRY | Tofu, Soy Lime Sauce, Sesame
Seeds **vg**

HERB BRUSHED TURKEY BREAST | Garlic Rosemary
Gravy **gf**

PAN-SEARED COD LOIN | Citrus Beurre Blanc,
Fresh Herbs **gf**

RAGU ALLA BOLOGNESE | Ground Beef, Garlic, Fresh
Herbs, Pecorino **gf**

SIDES

choice of two

Seasonal Roasted Vegetables with Rosemary and Thyme **v, gf**

Herb Roasted Fingerling Potatoes **v, gf**

Lemon Herb Rice Pilaf **v, gf**

Ginger Miso Grilled Asparagus **vg, gf**

Roasted Garlic Whipped Potatoes, Cultured Butter **v**

Baked Macaroni & Cheese **v**

Long Grain Wild Rice **vg, gf**

vg - vegan | **v** - vegetarian | **gf** - gluten free | **sf** - contains shellfish | **n** - contains nuts

Prices are subject to a 24% service charge and applicable taxes

Plated Lunch

Your Meal Includes:

Regular and Decaf Kobrick Coffee | Selections of Sachet Tea

Warm Rolls with Butter | Chef Selected Dessert

Guests' Entrée Choices Must Be Provided to the Sales Team (5) Days Prior to the Date of the Event
For Groups of Less Than 15 Guests, a Fee of \$150 Will Be Added

PLATED LUNCH

price per entrée

SOUP OR SALAD

choose one

Tomato Basil Bisque **v, gf** | Rustic Chicken Noodle | Vegetable Minestrone **vg**

Broccoli and Cheddar **v** | Chicken, Kale and Rice **gf** | Chef's Seasonal Selection

WEDGE | Baby Romaine, Bacon, Tomato, Pickled Red Onion, Blue Cheese Dressing **gf**

BABY GEM | Shaved Radish, Haricot Verts, Snow Peas, Pickled Shallots, Green Goddess Dressing **v, gf**

CLASSIC CAESAR | House-made Caesar Dressing, Parmigiano, Focaccia Croutons

FORAGER | Blueberries, Goat Cheese, Candied Walnuts, Baby Greens, Strawberry Balsamic Vinaigrette **v, gf, n**

GREEK CHOPPED | Romaine, Cucumber, Tomato, Red Onion, Olives, Feta, Oregano, Red Wine Vinaigrette **v, gf**

ENTRÉES

choice of two

SEARED SALMON | Crispy Fingerling Potatoes, Lemon Dill Sauce, Haricot Verts **gf** | 62

CHICKEN PICCATA | Whipped Potatoes, Broccolini, Lemon Beurre Blanc | 60

ROASTED ROSEMARY CHICKEN | Herb Beurre Blanc, Crispy Fingerling Potatoes, Oven Roasted Asparagus **gf** | 60

6 OZ STRIP STEAK | Red Wine Demi Glace, Roasted Potatoes, Herb Maitre D'Butter **gf** | 66

MUSHROOM RAVIOLI | Pesto Cream Sauce, Cremini Mushrooms, Baby Spinach **v** | 56

CILANTRO ROASTED SEA BASS | Roasted Delicata Squash and Parsnips, Cilantro Lime Sauce **gf** | 59

JUMBO LUMP CRABCAKE | Cajun Remoulade, Charred Broccoli, Dill and Chicory Salad, Lemon Vinaigrette **sf** | MP

VEGAN CACIO E PEPE | Bucatini, Black Pepper, Vegan Parmesan **vg** | 52

vg - vegan | **v** - vegetarian | **gf** - gluten free | **sf** - contains shellfish | **n** - contains nuts

Prices are subject to a 24% service charge and applicable taxes

Lunch To-Go

The perfect takeaway for any half- or mid-day meeting! Our elevated boxed lunches are designed to be enjoyed off-site rather than in the meeting space—a convenient and thoughtful option for wherever the rest of the day takes your guests.

Takeaway Boxes Include: Whole Fruit | Chips | Water or Soda

For Groups of Less Than 15 Guests, a Fee of \$150 Will Be Added

BOX LUNCH TO-GO

\$68 per person

SALAD

choose one

GREEK CHOPPED | Romaine, Cucumber, Tomato, Red Onion, Olives, Feta, Oregano, Red Wine Vinaigrette **v, gf**

CREAMY RED BLISS POTATO SALAD | Celery, Onion, Dijon Mustard, Fresh Herbs

THREE BEAN SALAD | Black Beans, Pinto Beans, White Cannellini Beans, Cilantro, Parsley, Bell Pepper, Citrus Vinaigrette **vg, gf**

TOASTED QUINOA GRAIN | Roasted Carrots, Roasted Red Peppers, Charred Broccolini, Grilled Red Onion, White Balsamic Vinaigrette **vg, gf**

SANDWICHES & WRAPS

choice of two

MINI FALAFEL PITA | Tahini, Cucumber, Fresh Herbs, Marinated Tomato, Pita **v**

TURKEY CLUB | House-Smoked Turkey Breast, Applewood-Smoked Bacon, Avocado, Garlic Aioli, Bibb Lettuce, Tomato, Multigrain Bread

TUNA SALAD | Celery, Red Onion, Bibb Lettuce, Multigrain Bread

CHICKEN SALAD | Grape, Pecans, Arugula, Flour Tortilla Wrap **n**

CAPRESE PANINI | Fresh Mozzarella, Basil Pesto, Heirloom Tomato, Balsamic Reduction, Rosemary Focaccia **v**

MARINATED TOFU BANH MI | Vegan Mayo, Cilantro, Thai Basil, Pickled Vegetables, Seeded Roll **vg**

vg - vegan | v - vegetarian | gf - gluten free | sf - contains shellfish | n - contains nuts

Prices are subject to a 24% service charge and applicable taxes



Dinner Collection

Dinner Buffet

Your 2-Hour Service Includes:

Regular and Decaf Kobrick Coffee | Selections of Sachet Tea
Warm Rolls with Butter | Chef Selected Dessert

Add a Soft Drink Station +\$6 Per Person

For Groups of Less Than 15 Guests, a Fee of \$150 Will Be Added

STUDY DINNER BUFFET

\$78 per person

SOUP

choose one

Tomato Basil Bisque [v](#), [gf](#)

Rustic Chicken Noodle

Vegetable Minestrone [v](#)

Broccoli and Cheddar [v](#)

Chef's Seasonal Selection

SALAD

choose one

CLASSIC CAESAR | House-made Caesar Dressing,
Parmigiano, Focaccia Croutons [v](#)

TOASTED QUINOA GRAIN | Roasted Carrots, Roasted
Red Peppers, Charred Broccolini, Grilled Red Onion,
White Balsamic Vinaigrette [vg](#), [gf](#)

GREEK CHOPPED | Romaine, Cucumber, Tomato, Red
Onion, Olives, Feta, Oregano, Red Wine Vinaigrette [v](#), [gf](#)

BABY GEM | Shaved Radish, Haricot Verts, Snow Peas,
Pickled Shallots, Green Goddess Dressing [v](#), [gf](#)

ENTRÉES

choice of two | each additional +\$10 per person, per selection

CREAMY TUSCAN CHICKEN | Spinach, Sundried Tomatoes,
Parmigiano Cream [gf](#)

HONEY GLAZED ATLANTIC SALMON | Honey Dijon [gf](#)

BEEF SHORT RIBS | Burgundy Braised

CHICKEN PARMESAN | Mozzarella, Pomodoro Sauce

SEAFOOD PAELLA | Clams, Calamari, Shrimp, Saffron Rice [gf](#), [sf](#)

PAN-ROASTED HALIBUT | White Miso Glaze

RICOTTA STUFFED SHELLS | Classic Marinara [v](#)

RIGATONI ALLA VODKA [v](#)

VEGAN GAMBIAN PEANUT STEW | Sweet Potatoes and Vibrant
Spices [vg](#), [gf](#), [n](#)

SIDES

choice of two | each additional +\$6 per person, per selection

Seasonal Roasted Vegetables with Rosemary and Thyme [v](#), [gf](#)

Herb Roasted Fingerling Potatoes [v](#), [gf](#)

Lemon Herb Rice Pilaf [v](#), [gf](#)

Ginger Miso Grilled Asparagus [vg](#), [gf](#)

Roasted Garlic Whipped Potatoes, Cultured Butter [v](#)

Baked Macaroni & Cheese [v](#)

Long Grain Wild Rice [vg](#), [gf](#)

[vg](#) - vegan | [v](#) - vegetarian | [gf](#) - gluten free | [sf](#) - contains shellfish | [n](#) - contains nuts

Prices are subject to a 24% service charge and applicable taxes

Plated Dinner

Your 3-Course Meal Includes:

Regular and Decaf Kobrick Coffee | Selections of Sachet Tea

Warm Rolls with Butter | Chef Selected Dessert

For Plated Dinners, Guests' Entrée Orders Must Be Provided to the Sales Team (5) Days Prior to the Date of the Event | For Groups of Less Than 15 Guests, a Fee of \$150 Will Be Added

PLATED DINNER

price per entrée

SOUP OR SALAD

choose one

Tomato Basil Bisque **v, gf** | Rustic Chicken Noodle | Vegetable Minestrone **v**

Broccoli and Cheddar **v** | Chef's Seasonal Selection

WEDGE | Baby Romaine, Bacon, Tomato, Pickled Red Onion, Blue Cheese Dressing **v, gf**

BABY GEM | Shaved Radish, Haricot Verts, Snow Peas, Pickled Shallots, Green Goddess Dressing **v, gf**

CLASSIC CAESAR | House Made Caesar Dressing, Parmigiano, Focaccia Croutons

GREEK CHOPPED | Romaine, Cucumber, Tomato, Red Onion, Olives, Feta, Oregano, Red Wine Vinaigrette **v, gf**

ENTRÉES

choice of two

8 OZ STRIP STEAK | Fingerling Potatoes, Asparagus, House-Made Steak Sauce **gf** | 88

BRAISED BEEF SHORT RIBS | Pecorino Polenta, Caramelized Cippolini Onions, Shaved Horseradish **gf** | 80

CORIANDER AND ORANGE GRILLED SEABASS | Sweet Potato Purée, Shaved Fennel, Citrus **gf** | 78

MISO GLAZED HALIBUT LOIN | Long Grain Wild Rice, Roasted Local Oyster Mushrooms, Bok Choy, Tamari Glaze **gf** | 76

CRISPY BRANZINO FILET | Lemon Orzo, Swiss Chard, Pea Tendrils, Blistered Tomatoes | 80

SWEET AND SOUR TOFU AND SOBA NOODLES | Bell Peppers, Onions, Scallions **vg** | 66

FRENCH-CUT CHICKEN BREAST | Garlic Whipped Potatoes, Heirloom Carrots, Chicken Jus **gf** | 74

6 OZ FILET AU POIVRE | Asparagus, Garlic Whipped Potatoes **gf** | 90

JUMBO LUMP CRABCAKE | Cajun Remoulade, Charred Broccoli, Dill and Chicory Salad, Lemon Vinaigrette **sf** | MP

PASTA PRIMAVERA | Penne Pasta, Seasonal Vegetables, Arugula Pesto **v** | 60

SEARED SALMON | Sweet Pea Purée, Shaved Carrot Salad, White Balsamic Vinaigrette **gf** | 78

GARLIC BASIL SHRIMP | Lemon Parmesan, White Wine Sauce, Pasta Shells, Peas **sf** | 72

EGGPLANT COCONUT CURRY RICE | Chickpeas, Ginger, Garlic, Scallions, Curry Powder, Turmeric, Crushed Tomato Masala **vg, gf** | 62

vg - vegan | **v** - vegetarian | **gf** - gluten free | **sf** - contains shellfish | **n** - contains nuts

Prices are subject to a 24% service charge and applicable taxes



Breaks and All Day Events Collection

All Day Events

Please refer to page 2 for The Study Continental Breakfast Menu, page 4 for the Lunch Sandwich Boards Buffet Menu, and page 5 for the Lunch Buffet Menu

Service Includes the Following Beverages, Replenished Throughout the Day:

Regular and Decaf Kobrick Coffee | Selection of Sachet Teas

Soft Drinks | Sparkling Water | Fruit Juices

For Groups of Less Than 15 Guests, a Fee of \$150 Will Be Added

OPTION 1: Breakfast, lunch, and one break*

\$122 per person

BREAKFAST

The Study Continental Breakfast (p2)

Add Scrambled Eggs and Bacon

+\$8 per person

MID-MORNING BREAK*

choose one

Fruit Market **v**

Pre-Packaged Snacks **v**

LUNCH

Lunch Sandwich Board Buffet (p4)

Assortment of Cookies and Brownies

AFTERNOON BREAK*

choose one

Local Cheese Board **v**

Vegetable Market **v, gf**

OPTION 2: Breakfast, lunch, and two breaks

\$144 per person

BREAKFAST

The Study Continental Breakfast (p2)

Add Scrambled Eggs and Bacon

+\$8 per person

MID MORNING BREAK

choose one

Fruit Market **v**

Pre-Packaged Snacks **v**

LUNCH

Lunch Buffet (p5)

Assortment of Cookies and Brownies

AFTERNOON BREAK

choose one

Local Cheese Board **v**

Vegetable Market **v, gf**

Pre-Packaged Snacks **v**

Mezze and Salumi Board +\$8
per person

vg - vegan | v - vegetarian | gf - gluten free | sf - contains shellfish | n - contains nuts

Prices are subject to a 24% service charge and applicable taxes

Tea Service

Your 2-Hour Tea Service Includes:

Hot Tea Selection | Citrus Infused and Sparkling Waters | Fresh Brewed Iced Tea

For Groups of Less Than 15 Guests, a Fee of \$150 Will Be Added

TEA SERVICE

\$115 per person

SAVORY TEA SANDWICHES

choice of three

SMOKED SALMON | Dill Cream Cheese, Cucumber, Pumpernickel

CURRY EGG SALAD | Pickled Onion, Country White Bread **v**

TUNA SALAD | Bibb Lettuce, Multigrain

CHICKEN SALAD | Red Grapes, Marbled Rye, Pecans **n**

ROAST BEEF | Cheddar, Watercress, Horseradish Aioli, Marble Rye

ARTICHOKE | Roasted Red Pepper, Sun Dried Tomato, Goat Cheese, Sourdough **v**

GARDEN SPREAD | Cream Cheese, Cucumber, Country White Bread **v**

SCONES AND BREADS

choice of two

Cranberry Orange Scones, Devonshire Cream **v**

Blueberry Scone, Custard **v**

Lemon Poppyseed Pound Cake, Seasonal Preserves **v**

House Made Buttermilk Biscuits, Whipped Honey Butter **v**

CLASSIC SWEET TREATS

Madeleines **v**

Earl Grey Cheesecake Bites **v**

Assorted Macarons **v,n**

Mini Cannolis **v**

ADD-ONS

Local Cheese Boards **v** +\$26 Per Person

Vegetable Market **v, gf** +\$20 Per Person

Fruit Market **v, gf** +\$20 Per Person

Flat Breads +\$28 Per Person

vg - vegan | **v** - vegetarian | **gf** - gluten free | **sf** - contains shellfish | **n** - contains nuts

Prices are subject to a 24% service charge and applicable taxes

Breaks and Reception Displays

1 Hour Service | \$5 Per Person for Each Additional Hour of Service

For Groups of Less Than 15 Guests, a Fee of \$150 Will Be Added

VEGETABLE MARKET

\$20 per person

Garden Vegetable Crudite, White Bean Hummus, Dill Pickle Dip, Red Pepper Ricotta, Lavash **v**

FRUIT MARKET

\$20 per person

Fresh Fruit Platter, Whipped Strawberry Dip, Granola, Local Honey, Dried Fruit **v, gf**

MEZZE DISPLAY

\$25 per person

Hummus, Babaganoush, Tzatziki, Dolmas, Baked Feta, Assorted Olives, Roasted Red Peppers, Grilled Seasonal Vegetables, Pita Bread **v**

LOCAL CHEESE BOARD

\$26 per person

Birchrun PA Cheddar Cheese, Birchrun Fromage Blanc, Little Chardy Brie, Seasoned Nuts, Assorted Olives, Honey, Sliced Apples, Crostini **v, n**

SALUMI BOARD

\$26 per person

Coppa, Prosciutto, Chorizo, Preserves, Assorted Olives, Whole Grain Mustard, Crostini

SALUMI & CHEESE BOARD

\$34 per person

The Best of Both Collections

ANTIPASTI

\$26 per person

Mozzarella, Bruschetta Bar, Marinated Olives, Focaccia Tomato Pie, Marinated Artichokes **v**

GAME DAY SPREAD

\$26 per person

Soft Pretzels, Tortilla Chips, Cooper Sharp Cheese Sauce, Beer Mustard, Spinach and Artichoke Dip, Buffalo Boneless Chicken Bites, Blue Cheese Dressing

FIESTA SPREAD

\$26 per person

Tortilla Chips, Pico Di Gallo, Salsa Verde, Guacamole, Black Bean Dip, Queso Dip, Plantain Chips **v, gf**

FLAT BREADS

\$28 per person

Margherita **v**, Mushroom and Fromage **v**, Tuscan Chicken, Pesto Bianco **v, n**

SWEET TOOTH

\$27 per person

Cookies, Brownies, Blondies, Mini Carrot Cake Bites, Apple Cider Donut Holes, Candy Bar **v, n**

PRE-PACKAGED SNACKS

\$28 per person

Kettle Chips and Veggie Chips, Assorted Cookies, Trail Mix Treats, Smart Popcorn, Yogurt Covered Pretzels, Kind Bars **v, n**

vg - vegan | v - vegetarian | gf - gluten free | sf - contains shellfish | n - contains nuts

Prices are subject to a 24% service charge and applicable taxes



Reception Collection

Hors d'Oeuvres

Light, flavorful bites ideal for a flowing reception or as a tasteful lead-in to dinner service. Hors d'Oeuvres can be passed or served at a station, whichever suits your event.

For Groups of Less Than 15 Guests, a Fee of \$150 Will Be Added

HORS D'OEUVRES

priced à la carte | 25 piece minimum for each selection

Little Veggie Spring Rolls, Sweet Chili Sauce **vg** | 4

Spanakopita **v** | 4

General Tso Broccoli Bites, Sesame **vg** | 4

Buffalo Chicken Skewers, Blue Cheese Dressing | 6

Coconut Crusted Shrimp, Mango Chutney **sf** | 8

Little Lamb Meatballs, Tzatziki Sauce | 7

Arancini, Marinara Sauce **v** | 5

Short Rib Sliders, Horseradish Aioli, Brioche | 8

Deviled Eggs **gf, v** | 5

Bruschetta, Balsamic Glaze, Basil, Baguette **v** | 5

Shrimp Cocktail, Lemon Aioli **gf, sf** | 8

Beef Franks in a Blanket, Spicy Mustard | 6

Tuna Tartare Tostada | 8

Cheese Steak Egg Roll | 7

Beef Barbacoa Taquito, Salsa Verde | 6

Quinoa and Zucchini Fritter, Crème Fraîche **v, gf** | 4

Mini Grilled Cheese and Tomato Bisque Shooters **v** | 5

Chicken and Lemongrass Soup Dumplings, Yuzu Soy Sauce | 6

Cucumber Sushi Roll | House-Made Cream Cheese Spread, Cucumbers, Shredded Carrots **vg, gf** | 3

Hummus Shooter | Roasted Red Peppers, Garlic White Bean Hummus, Fresh Veggies **vg, gf** | 3

vg - vegan | **v** - vegetarian | **gf** - gluten free | **sf** - contains shellfish | **n** - contains nuts

Prices are subject to a 24% service charge and applicable taxes

Receptions

A selection of passed hors d'oeuvres, plus table displays for your guests to graze. Both reception options can be enhanced with a reception enhancement (details on p18), or with additional hors d'oeuvres purchased à la carte (p16).

For Groups of Less Than 15 Guests, a Fee of \$150 Will Be Added

TAVERN-STYLE RECEPTION

\$60 per person

PASSED HORS D'OEUVRES

choice of three

Cheeseburger Sliders
Buffalo Chicken Bites
Mini Veggie Spring Rolls **vg, gf**
Vegetable Potstickers **v**
Tempura Broccoli Bites **vg**
Beef Franks in a Blanket

TABLE DISPLAYS

LOCAL CHEESE BOARD

Birchrun PA Cheddar Cheese, Birchrun
Fromage Blanc, Little Chardy Brie,
Crostoni, Seasoned Nuts, Assorted
Olives, Honey, Sliced Apples **v, n**

FIESTA SPREAD

Tortilla Chips, Pico Di Gallo, Salsa
Verde, Guacamole, Black Bean Dip,
Queso, Plantain Chips **v, gf**

SIGNATURE RECEPTION

\$80 per person

PASSED HORS D'OEUVRES

choice of three

Coconut Shrimp **sf**
Spanakopita **vg**
Lamb Lollipops
Fromage Bruschetta
Short Rib Sliders
Mushroom Arancini **v**

TABLE DISPLAYS

SALUMI AND CHEESE BOARD

Local Cheeses, Cured Meats, Crostoni,
Seasoned Nuts, Assorted Olives,
Honey, Sliced Apples **n**

MEZZE

Hummus, Babaganoush, Tzatziki,
Dolmas, Baked Feta, Assorted Olives,
Roasted Red Peppers, Grilled
Seasonal Vegetables, Pita Bread **v**

vg - vegan | v - vegetarian | gf - gluten free | sf - contains shellfish | n - contains nuts

Prices are subject to a 24% service charge and applicable taxes

Reception Enhancements

Build upon your Reception menu (p17) with our most popular stations and displays—familiar, indulgent favorites.

For Groups of Less Than 15 Guests, a Fee of \$150 Will Be Added

RAW BAR

\$15 per person

Variety of Seasonal Shellfish and Seafood **sf**

PASTA STATION

\$28 per person

PASTAS

Baked Macaroni and Cheese **v**

Mushroom Ravioli with Pesto Cream Sauce **v**

Penne in Vodka Sauce with Grilled Chicken

ACCOMPANIMENTS

Breadsticks **v**

Assorted Toppings

BUILD-YOUR-OWN POTATO BAR

\$26 per person

POTATOES

Sweet Potato

Garlic Yukon

TOPPINGS

Whipped Butter

Sour Cream

Shredded White Cheddar

Applewood Smoked Bacon Bits

Brown Sugar Pecans

Scallions

Crispy Shallots

Roasted Tomatoes

Pickled Jalapeños

Black Olives

Marinated Mushrooms



Drinks Collection

Hosted Consumption and Cash Bar

\$100 Cashier Fee Required for Each Cash Bar | \$175 Bartender Fee

Bartender Fee Waived if \$500 Minimum Met

HOUSE WINES BY THE GLASS	15
BEER DOMESTIC AND IMPORTED	8 10
COCKTAILS	16
CORDIALS AND COGNACS	15
PREMIUM COCKTAILS	18
SOFT DRINKS	6
BOTTLED WATER STILL / SPARKLING	8

BEER, WINE AND SOFT DRINKS

\$38 per person | two hours

Select Red and White Wines
Imported and Domestic Beers
Filtered Water
Select Soft Drinks

SPARKLING WINE BAR

\$40 per person | two hours

Select Sparkling White and Rose
Fresh Juices: Orange, Grapefruit, Peach, Pineapple
Filtered Water
Select Soft Drinks

SPIRIT-FREE MOCKTAILS

\$16 per carafe

Lavender Lemonade
Strawberry Thyme Iced Tea
Blueberry Mint Mojito

COFFEE, TEA, AND BOTTLED BEVERAGES

Fresh Brewed Regular and Decaf Kobrick
2 Hours | **\$9 per person**
3 Hours | **\$12 per person**
All Day Beverage | **\$36 per person**

BLOODY MARY AND MIMOSA BAR

\$30 per person | two hours

Titos Vodka or Kettle One Vodka
Prosecco Wine
House-made Bloody Mary Mix, Olives,
Bacon, Cornichons, Pepperoncini
Orange Juice, Grapefruit Juice, & Peach
Purée, Sliced Fruit

Bottled Beverages Based on Consumption: \$6 | Bottle
Bottled Beverages Include: Bottled Still Water, Bottled
Sparkling Water, La Croix, Assortment of Soft Drinks

Open Bar

For Groups of Less Than 15 Guests, a Fee of \$150 Will Be Added

THE STANDARD BAR

\$45 per person | two hours

Stoli Vodka
Beefeater Gin
Bacardi Light Rum
Lunazul Blanco Tequila
Dewar's Blended Scotch
Jack Daniel's Whiskey
Wine Selections
Imported and Domestic Beer
Add a Signature Cocktail +\$6

THE STUDY BAR

\$54 per person | two hours

Stateside Vodka
Bluecoat Gin
Captain Morgan Spiced Rum
Casamigos Blanco Tequila
Johnnie Walker Black Scotch
Woodford Reserve Bourbon
Rittenhouse Rye Whiskey
Glenlivet 12
Upgraded Wine Selections
Imported, Domestic and Craft Beer
Local Spiked Seltzer
Add a Signature Cocktail +\$6

CORDIALS

**\$10 additional per person with
Standard and Study bar options**

Vecchio Amaro Del Capo
Fernet Branca
Cynar
Kahlua
Baileys
Grand Marnier
Amaro Nonino
St-Germain
Amaro Averna
Aperol
Campari

ACCOUTREMENTS

included

mixers

Grapefruit Juice
Cranberry Juice
Pineapple Juice
Orange Juice
Club Soda
Tonic Water
Ginger Ale
Ginger Beer

modifiers

Bloody Mary Mix
Sweet and Sour Mix
Grenadine
Triple Sec
Dry Vermouth
Sweet Vermouth
Bitters

garnishes

Lemons
Limes
Cherries
Olives

Additional Event Information

Coat Check - Half Day | \$175

Coat Check - Full Day | \$350

Tastings - Formal Dinners Only | \$75 per person

Cake Cutting Fee | \$5 per person

Event Valet | \$35 per car (tax inclusive)

Day of Menu Selection Fee | \$20 per person

MENU SELECTION

Menus and details for your event must be shared with your Catering SalesManager at least three (3) weeks prior to your event date.

BEVERAGE AND BAR SERVICE

The hotel offers a complete selection of beverages including non-alcoholic beverages for your event. The hotel does not permit alcohol to be brought onto the premises from outside sources without special advanced authorization from the hotel. Bartender fee of \$175 per bartender will apply to all bars. Fee is waived for bars that meet or exceed \$500 in sales.

GUARANTEES

The Hotel requires a final confirmation or “guarantee” of your guest attendance per meal no later than (5) business days prior to your scheduled event. If no guarantee is received, your original expected attendance per contract will be used for attendance and billing.

PAYMENT

Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

PAYMENT SHIPPING AND PACKAGES

Packages for meetings may be delivered to the Hotel one week, per contract terms, prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

- 1) Name of Organization
- 2) Guest Name
- 3) Attention Sales Department
- 4) Date of Function