

BANQUET MENU



BREAKFAST

> PLATED BREAKFASTS

All breakfasts served with chilled orange juice, coffee, decaffeinated coffee, and herbal tea

CHAMP CLASSIC **\$15 PER PERSON**

Farm fresh scrambled eggs
Breakfast potatoes
Fresh seasonal fruits and berries
Choice of turkey sausage, bacon, or ham

CINNAMON SWIRL FRENCH TOAST **\$14 PER PERSON**

Whipped butter and warm maple syrup
Farm fresh scrambled eggs
Choice of turkey sausage, bacon, or ham

BREAKFAST STRATA **\$16 PER PERSON**

House made strata with layers of potatoes, seasonal roasted vegetables, shredded cheese, and eggs
Fresh seasonal fruits and berries
Choice of turkey sausage, bacon, or ham

> CONTINENTAL BREAKFASTS

Minimum 10 guests

Served with coffee, decaffeinated coffee, and herbal tea

STANDARD CONTINENTAL **\$13 PER PERSON**

Chilled juices
Fresh seasonal fruits and berries
Choice of (2): Assorted donuts, coffee cake, mini muffins, scones, breakfast breads

EXECUTIVE CONTINENTAL **\$18 PER PERSON**

Also includes:
Assorted bagels with plain and flavored cream cheese
Assorted Greek yogurt cups

> BUFFET BREAKFASTS

Minimum 25 guests

Served with coffee, decaffeinated coffee, and herbal tea

WARM UP **\$18 PER PERSON**

Selection of chilled juices
Fresh seasonal fruits and berries
Assorted pastries or coffee cake
Assorted granola bars
Assorted breakfast sandwiches - scrambled eggs, ham/bacon and cheese on a bagel or English muffin

JUMP START **\$19 PER PERSON**

Selection of chilled juices
Fresh seasonal fruits and berries
Assorted Greek yogurt and crunchy granola
Farm fresh scrambled eggs
Cinnamon swirl French toast
Choice of turkey sausage, bacon, or ham

RISE & SHINE **\$20 PER PERSON**

Selection of chilled juices
Fresh seasonal fruits and berries
Assorted pastries and coffee cake
Farm fresh scrambled eggs
Breakfast potatoes
Crispy bacon
Sausage turkey

WAFFLE OR CREPE BUFFET **\$14 PER PERSON**

Selection of chilled juices
Belgium waffles or crepes
Assorted fresh berries and fruit compote
Chocolate chips
Sautéed apples or peaches
Caramelized bananas
Whipped cream, warm maple syrup, whipped butter

BANQUET MENU



> BRUNCH BUFFET

Minimum 30 guests

Served with selection of chilled juice, coffee, decaffeinated coffee, and herbal tea

LET'S DO BRUNCH \$34 PER PERSON

- Champ Boulevard garden salad served with ranch and balsamic vinaigrette
- Fresh seasonal fruits and berries
- Assorted bagels and breads
- Farm fresh scrambled eggs
- Choice of turkey sausage, bacon, or ham
- Fresh seasonal vegetables
- Seasoned roasted redskin potatoes
- Chef's selection of mini desserts

Choice of (1):

- Chilled smoked salmon with sliced tomatoes, red onions, cucumber dill sauce, and capers
- Pan seared salmon with tarragon and whole grain mustard cream sauce
- Flank steak with peppercorn and cognac demi glaze
- Marinated ginger honey soy flank steak
- Grilled chicken topped with fire roasted peppers, mushrooms, and onions
- Lemon garlic butter chicken with spinach and blistered tomatoes
- Grilled chicken with bacon, maple, and mustard glaze

> MORNING ADD-ONS

- | | |
|-----------------------------------|----------------|
| Bagels with cream cheese | \$4 per person |
| Assorted muffins or pastries | \$4 per person |
| Assorted breakfast sandwiches | \$7 per person |
| Assorted donuts | \$4 per person |
| Assorted scones | \$5 per person |
| Crispy bacon | \$4 per person |
| Sausage links | \$3 per person |
| Turkey sausage | \$3 per person |
| Farm fresh scrambled eggs | \$4 per person |
| Egg beaters or egg whites | \$5 per person |
| Buttermilk pancakes | |
| Includes butter and maple syrup | \$4 per person |
| Fresh seasonal fruits and berries | \$6 per person |
| Assorted Greek yogurt cups | \$4 per person |

> MORNING ADD-ONS CONTINUED

NOOK SMOOTHIES \$7 PER PERSON

Strawberry banana, mixed berry, mango and pineapple

OMELET STATION \$9 PER PERSON

*Requires an attendant station. Station fee is \$75 per 50 guests.

Prepared to order with a choice of sautéed garden-fresh vegetables, chopped crispy bacon, diced honey ham, spinach, pepper jack cheese, and fresh salsa
Add egg whites and egg beaters for \$2 per person

> BEVERAGES

ALL DAY BEVERAGE PACKAGE

Coffee, decaffeinated coffee, herbal tea, assorted soft drinks, and bottled water

- | | |
|--------------------|-----------------|
| Full day (8 hours) | \$12 per person |
| Half day (4 hours) | \$8 per person |

BEVERAGES ON CONSUMPTION

- | | |
|--|-----------------|
| Freshly brewed coffee, decaffeinated coffee, and hot tea | \$25 per gallon |
| Iced tea | \$15 per gallon |
| Lemonade or fruit punch | \$15 per gallon |
| Aquafina bottled water | \$3 each |
| Assorted soft drinks | \$3 each |
| Assorted bottled juices | \$3 each |
| Sparkling waters | \$5 each |
| Gatorade | \$4 each |
| Energy drinks | \$6 each |
| Pure Leaf bottled iced tea | \$4 each |
| Starbucks specialty chilled coffee | \$5 each |

BANQUET MENU



> AFTERNOON ADD-ONS

Freshly baked jumbo cookies	\$20 per dozen
Freshly baked double chocolate chunk brownies	\$22 per dozen
Mini whoopie pies	\$5 per person
Granola bars	\$16 per dozen
Individual snack bags	\$3 per person
Energy bars/performance bars	\$4 per person
Trail mix	\$4 per person
Assorted whole fruit	\$2 per person
Ice cream novelties	\$4 per person
Potato chips and pretzel rods	\$5 per person
Includes French onion or garden vegetable dip	
Seasonal fruit and berry display	\$6 per person
Tropical fruits and berry display	\$8 per person
Artisan cheese board	\$8 per person
Individual veggie and dip cups	\$5 per person

TIMEOUT BREAKS

Minimum 15 guests, available for 90 minutes

POWER BREAK \$12 PER PERSON

- Trail mix: nuts, chocolates, dried fruits, raisins
- Granola bars
- Assorted flavored Greek yogurt cups
- Fresh seasonal fruits and berry display

HEALTHY CORNER \$14 PER PERSON

- Individual vegetable and dip cups
- Hummus spread with pita chips
- Fresh fruit skewers
- Domestic cheese and crackers

SNACK ATTACK \$14 PER PERSON

- Philly pretzel nuggets with yellow mustard and nacho cheese dipping sauces
- Trail mix
- Nook kettle corn

MEDITERRANEAN BREAK \$15 PER PERSON

- Pita chips and artisan breads
- Hummus spread
- Baba Ghanoush
- Roasted tomato and eggplant bruschetta
- Marinated Mediterranean olives
- Carrot and celery sticks

PRETZEL BREAK \$12 PER PERSON

- Philly pretzel nuggets with yellow mustard and nacho cheese dipping sauces

Choice of (2):

- Vanilla buttercream dip
- Cinnamon sugar dip
- Brownie batter buttercream dip
- (Additional dips \$2 per person)

THE CANTINA \$15 PER PERSON

- Warm tri-colored tortilla chips
- Fresh pico de gallo
- Sour cream
- Guacamole
- White queso sauce
- Chicken and cheese quesadilla bites

FIVE STAR CHEESE BOARD \$17 PER PERSON

- Variety of Artisan cheeses
- Fresh breads and assorted crackers
- Dried fruits
- Red pepper jelly
- Fresh berries
- Mixed nuts

BANQUET MENU



LUNCH

Served with fresh brewed coffee, decaffeinated coffee, herbal tea, and iced tea

> COLD SANDWICHES

Sandwiches are served plated, with one side, pickle spear and fresh baked cookies

Choice of (1) side:

- Roasted vegetable orzo pasta salad
- Bacon cheddar potato salad
- Broccoli Salad
- Kettle chips
- Fresh seasonal fruits and berries

- Add an additional side \$3 per person
- Add a cup of soup \$3 per person

Choice of (2):

ULTIMATE VEGGIE \$15 PER PERSON

Roasted red pepper hummus spread, baby spinach, tomato, grilled portabella, mashed avocado, cucumber, and bell peppers on Honey oat multigrain bread

TURKEY BLT \$16 PER PERSON

Slow roasted smoked turkey, bacon, tomato, lettuce, and herbed mayonnaise on Sourdough bread

CROSS COURT CHICKEN \$17 PER PERSON

Marinated chilled chicken breast, herbed goat cheese spread, confit marinated tomatoes, baby spinach, and bacon on Ciabatta bread

HARVEST CHICKEN SALAD \$16 PER PERSON

Hand selected local greens topped with savory chicken salad, sliced apples and cheddar cheese on a butter croissant

ITALIAN \$17 PER PERSON

Imported sliced Italian meats, marinated roasted red peppers, sharp provolone, roasted tomato, and olive spread with tender greens on a ciabatta roll

> SALADS

Salads are plated and served with fresh baked cookies

BBG SALAD \$17 PER PERSON

Arcadia greens, blackened chicken, roasted beets, blackberries, orange segments, salted & toasted sunflower seeds and goat cheese crumbles, served with raspberry vinaigrette

CHICKEN CAESAR SALAD \$17 PER PERSON

Chopped romaine lettuce, marinated grilled chicken, marinated confit tomatoes, parmesan cheese, parmesan crisp, served with classic Caesar dressing

COBB SALAD \$17 PER PERSON

Chopped iceberg lettuce with tomatoes, cucumbers, hardboiled egg, bacon, bleu cheese crumbles, and grilled chicken, served with avocado ranch or raspberry vinaigrette

KENTUCKY BIBB SALAD \$15 PER PERSON

Bibb lettuce, roasted pecans, bleu cheese crumbles, sliced strawberries, candied bacon, and croutons, served with bourbon vinaigrette

ASIAN CHOPPED CHICKEN SALAD \$17 PER PERSON

Chopped iceberg lettuce, marinated chicken, purple cabbage, edamame, green onions, shredded carrots, chow mein noodles and fresh cilantro, served with Asian sesame dressing

BANQUET MENU



> HOT LUNCHEONS

Served with fresh brewed coffee, decaffeinated coffee, herbal tea, and iced tea

Hot lunches are plated and served with fresh baked cookies

BRUSCHETTA CHICKEN **\$18 PER PERSON**

Marinated grilled chicken breast topped with roasted tomato-basil bruschetta, served with chef's pairing of starch and seasonal vegetable

CHICKEN PICCATA **\$18 PER PERSON**

Pan seared chicken breast topped with a light lemon and caper sauce, served with chef's pairing of starch and seasonal vegetable

HONEY SOY MISO PORK MEDALLIONS **\$19 PER PERSON**

Sliced pork medallions served over a bed of steamed Jasmine rice, with sesame broccoli florets and a honey soy miso glaze

BOURBON BROWN SUGAR FLANK STEAK **\$21 PER PERSON**

Slow roasted sliced flank steak topped with a zesty bourbon brown sugar glaze, served with chef's pairing of starch and seasonal vegetable

ATLANTIC SALMON **\$20 PER PERSON**

Pan seared Atlantic salmon dusted with fragrant Moroccan spices, coconut scented steamed jasmine rice and ratatouille compote

GREEK PORTOBELLO STUFFED MUSHROOM **\$18 PER PERSON**

Roasted portobello mushroom brushed with virgin olive oil and topped with baby spinach, sun dried tomatoes, parmesan and fresh goat cheese with rice pilaf

> BUFFET LUNCH

Minimum 25 guests

Served with fresh brewed coffee, decaffeinated coffee, herbal tea, and iced tea

SOUTHERN BARBEQUE **\$28 PER PERSON**

Petite sandwich rolls
Corn bread with honey butter
Champ Boulevard garden salad
served with ranch and balsamic vinaigrette
Sweet, Carolina, and Alabama style BBQ sauces
Strawberry shortcake

Choice of (2) entrees:

Slow roasted pulled pork
Sliced pit beef
BBQ chicken breast
Smoked sausage

Choice of (2) sides:

Herb roasted redskin potatoes
Baked Idaho or sweet potato
Broccoli salad
Black eyed pea salad
Seasonal market vegetables
Macaroni and cheese
Creole rice
Campfire baked beans
Braised collard greens
Fire roasted corn

REJUVENATE BUFFET **\$25 PER PERSON**

Hummus and grilled pita breads
Classic Caesar salad with shaved parmesan
Fresh seasonal fruits and berries
Cucumber, tomato, and feta salad
Roasted eggplant Moroccan couscous
Grilled chicken breast
Honey lime grilled salmon with wild rice
Lemon curd and raspberry dessert bars

BANQUET MENU



THE CHAMP BUFFET

\$26 PER PERSON

Champ Boulevard garden salad
served with ranch and balsamic vinaigrette
Rolls and butter
Fresh seasonal vegetables
Roasted redskin potatoes

Choice of (2) entrées:

Baked herbed chicken
Grilled salmon with lemon
Bruschetta chicken
Beef tips and egg noodles with mushroom demi
Maple balsamic glazed pork loin
Cheese tortellini with broccoli and garlic cream sauce

Choice of (1) dessert:

Freshly baked cookies and dessert bars
Fresh seasonal fruits and berries

SANDWICH BOARD

\$22 PER PERSON

Champ Boulevard garden salad
served with ranch and balsamic vinaigrette
Redskin potato salad
Artisan breads and rolls
Lemon squares

Build-your-own sandwich board:

Smoked turkey, honey ham, roast beef, and hard salami
Pepper jack, cheddar, American and swiss cheeses
Lettuce, tomato, onion, pickles, mayonnaise, mustard

Add a cup of soup **\$3 per person**

*Buffet available for groups under 200 guests. For larger groups, sandwiches will be pre-made.

TAILGATE BUFFET

\$29 PER PERSON

Choice of (2) entrees:

Grilled chicken breasts
Sausages and brats
Shaved beef or chicken cheese steak
Ball Park hot dogs
Traditional buffalo style chicken wings (5 per guest)

Choice of (1) salad:

Caprese Salad
Sweet vinegar slaw
Redskin potato salad
Champ Boulevard garden salad
served with ranch and balsamic vinaigrette
Bowtie pasta salad

Choice of (2) sides:

Campfire baked beans
Macaroni and cheese
Seasonal vegetables
Seasoned potato wedges
Braised collard greens

Choice of (1) dessert:

Strawberry shortcake
Seasonal fruit cobbler
Vanilla, chocolate or banana pudding

ITALIAN KITCHEN

\$24 PER PERSON

Classic Caesar salad with shaved parmesan
Antipasto style toasted orzo salad
Garlic bread sticks with Pomodoro dipping sauce
Grilled chicken piccata
Ricotta cheese ravioletti with garlic parmesan cream
Basil pesto and grated parmesan cheese
Roasted broccoli with garlic and olive oil
Cannoli chips with sweet ricotta dip & limoncello dessert bars

BANQUET MENU



BAKED POTATO BAR

\$22 PER PERSON

Maximum 200 guests

Jumbo Idaho baked potatoes
Vegetarian bean chili
Grated cheese, chopped bacon, scallion, roasted red peppers
Sour cream and whipped butter

Champ Boulevard garden salad served with ranch and balsamic vinaigrette
Rolls and butter
Freshly baked dessert bars

Add: protein and additional salad toppings \$5 per person

MEXICAN FIESTA

\$23 PER PERSON

Fiesta corn salad
Tortilla chips and soft flour tortillas
Simmered black beans
Seasoned yellow rice
Queso blanco
Zesty cabbage slaw
Shredded lettuce, shredded cheese
Diced tomatoes, red onions, jalapenos
Lime sour cream
Roasted tomatillo sauce
Salsa fresca and guacamole
Churros

Choice of (1):

Cilantro lime marinated chicken
Grilled mahi mahi
Barbacoa
Pineapple pulled pork
Traditional taco beef

Choose (2) - \$3 additional

BOX IT UP

\$17 PER PERSON

Minimum 10 guests

Available at the conclusion of your meeting, or as vendor lunch

Served during meeting: Additional \$3 per person

All box lunches include sandwich, condiments, bag of chips, bottled water, and a cookie

Choose (2) sandwiches for your group:

TURKEY BACON RANCH WRAP

Roasted turkey breast, crisp bacon, cheddar cheese, lettuce and tomato, with ranch on the side

CHICKEN CAESAR WRAP

Grilled chicken breast, lettuce, parmesan cheese with Caesar dressing on the side

CHICKEN SALAD

Hand selected local greens topped with savory chicken salad, sliced apples and cheddar cheese on a butter croissant

ITALIAN

Imported sliced Italian meats, marinated roasted red peppers, sharp provolone, tender greens, roasted tomato, and olive spread on ciabatta roll

ROAST BEEF

Tender roast beef and cheddar cheese on a pretzel roll, served with horseradish mayo on the side

ULTIMATE VEGGIE

Roasted red pepper hummus spread, baby spinach, tomato, portabella mushrooms, mashed avocado, cucumber, and bell peppers on honey oat multigrain bread

BANQUET MENU



DINNER

> PLATED DINNER

All entrees served with your choice of salad and dessert, rolls and butter, fresh brewed coffee, decaffeinated coffee, herbal tea, and iced tea

Choice of (1) salad:

THE NOOK GARDEN SALAD

Mixed greens topped with tomatoes, carrots, English cucumbers, chickpeas, chopped farm fresh eggs, and choice of ranch or balsamic vinaigrette

CLASSIC CAESAR SALAD

Romaine, shaved parmesan, and herbed croutons

WEDGE SALAD

Iceberg wedge, bleu cheese crumbles, bacon, chopped tomato, ranch dressing

SPINACH SALAD

Strawberries, Mandarin oranges, goat cheese, crispy shallots, shredded carrots with raspberry poppy vinaigrette

FIELDHOUSE SALAD

Mixed greens, bleu cheese crumbles, candied walnuts, dried cranberries, honey champagne vinaigrette

Choice of (1) Entrée:

ROSEMARY DIJON CHICKEN \$29 PER PERSON

Airline chicken breast served with scalloped potatoes and roasted broccolini

CHICKEN SALTIMBOCCA \$32 PER PERSON

Chicken breast topped with prosciutto and fontina cheese, sage and marsala scented demi-glace, served with roasted garlic Yukon gold mashed potatoes and asparagus

SAVORY HERB RUBBED STATLER CHICKEN \$29 PER PERSON

Herb rubbed airline chicken breast served with buttermilk whipped Yukon gold potatoes and roasted garden squash

BRAISED BONELESS BEEF SHORT RIBS \$35 PER PERSON

Rich cabernet demi-glace, served with whipped Yukon gold potatoes and roasted green beans

GRILLED FILET MIGNON MARKET PRICE

8oz filet with a port wine demi-glace and forest mushroom compote, served with parmesan scalloped potatoes and fresh asparagus

HONEY SOY FLANK STEAK \$35 PER PERSON

Grilled flank steak, vegetable fried rice and roasted green beans

PAN SEARED ATLANTIC SALMON \$32 PER PERSON

Pan seared fillet with a roasted tomato and tarragon compound butter, served with garden vegetable quinoa and fresh asparagus

PORK TENDERLOIN \$29 PER PERSON

Grilled medallions with an apple cider demi-glace, served with sweet potato spoon bread and roasted bacon parmesan brussels sprouts

VEGETARIAN BAKED MOUSSAKA \$28 PER PERSON

Layers of garden-fresh zucchini, yellow squash, eggplant, and fire roasted peppers, blended with Romano cheese

BANQUET MENU



COMBO PLATED DINNER (CHOOSE 2) \$45 PER PERSON

Blackened chicken breast, Maryland style crab cake, 6 oz. grilled filet (choose 2) served with roasted sweet potatoes, green beans and crispy shallots in a Pomeroy mustard cream sauce

Choice of (1) dessert:

New York cheesecake
Tiramisu
Trio of mini whoopie pies
Chocolate tuxedo cake
Strawberry shortcake

> BUFFET DINNERS

Minimum 25 guests

Served with fresh brewed coffee, decaffeinated coffee, herbal tea, and iced tea

THE VICTORY BUFFET \$38 PER PERSON

Rolls and butter
Seasonal fresh vegetables
Assorted cakes, pies and bars

Choice of (2) salads:

Champ Boulevard garden salad with ranch and balsamic vinaigrette
Tomato, cucumber and red onion salad with a basil balsamic vinaigrette
Caesar salad
Amish broccoli salad

Choice of (2) Entrees:

CHICKEN FLORENTINE

Chicken breast with sautéed spinach in a white wine cream sauce, with roasted potatoes

ROSEMARY DIJON CHICKEN

Chicken breast with a dijon sauce, served with roasted redskin potatoes

CHICKEN PARMESAN

With penne pasta and marinara sauce

HAND CRAFTED MEATLOAF

With smashed red skin potatoes

OVEN ROASTED LONDON BROIL

With dauphinoise potatoes

ORECCHIETTE PASTA

Tossed with Italian sausage and broccoli in a fire roasted red pepper and tomato cream sauce

MAPLE MISO GLAZED PORK LOIN

With ginger scallion and steamed jasmine rice

HERBED BUTTER CRUMB AND MUSTARD TOPPED SALMON

Topped with a honey dill Beurre Blanc, with wild rice

ORECCHIETTE PASTA SHRIMP JAMBALAYA

Chicken, andouille and bay shrimp with zesty tomatoes

BANQUET MENU



BARBEQUE BUFFET

\$36 PER PERSON

Petite sandwich rolls
Corn bread with honey infused butter
Cole slaw
Backyard macaroni salad
Sweet barbeque, Carolina barbeque, Alabama white and hot sauce

Choice of (2) entrees:

BBQ rubbed chicken leg quarter
Handcrafted meatloaf
Slow roasted pulled pork
Smoked sausage

Choice of (2) sides:

Herb roasted redskin potatoes
Baked Idaho or sweet potato
Seasoned potato wedges
Black eyed pea salad
Seasonal market vegetables
Macaroni and cheese
Campfire baked beans
Braised collard greens
Sweet corn
Parmesan scalloped potatoes

Choice of (1) dessert:

Strawberry shortcake
Vanilla, chocolate or banana pudding
Ice cream novelties

THE AMERICAN BUFFET

\$34 PER PERSON

Rolls and butter
Champ Boulevard garden salad with ranch and balsamic vinaigrette
Seasonal fresh vegetables
Fresh baked mini assorted cookies & chocolate chunk brownies

Choice of (2) Entrees:

Wild mushroom chicken marsala
Herbed butter crumb cape capensis with citrus dill butter sauce
Slow roasted sliced pot roast with cabernet beef gravy
Bruschetta chicken
Maple balsamic glazed pork loin

Choice of (2) sides:

Pasta with basil scented pomodoro
Roasted potatoes
White or wild rice

BANQUET MENU



RECEPTION

Recommend 6-8 pieces per person for a reception
Recommend 10-14 pieces per person as a dinner

> DISPLAYS

VEGETABLE & HUMMUS TRIO **\$6 PER PERSON**

Displayed with grilled pita and fresh vegetables

Southwestern Hummus

Black beans, chipotle pepper, lime juice, cilantro and cumin

Roasted Red Pepper Hummus

Chickpeas, roasted red peppers, tahini, olive oil, lemon juice and garlic

Zesty Lemon Hummus

Chickpeas, Greek yogurt, dried parsley, garlic salt and dill

ARTISAN CHEESE BOARD **\$8 PER PERSON**

Assorted cheeses, crackers, grapes and berries

FRESH FRUIT AND BERRY DISPLAY **\$6 PER PERSON**

ANTIPASTO BOARD **\$9 PER PERSON**

Variety of cured meats and cheeses, bruschetta bread and pickled vegetables

CHEESE, FRUIT, AND VEGETABLE BOARD **\$8 PER PERSON**

Served with crackers and avocado ranch dip

SHRIMP COCKTAIL SHOOTER **\$MARKET PRICE**

Gulf shrimp with zesty cocktail sauce and lemon

MINI SANDWICH TRAY **\$6 PER PERSON**

An assortment of mini sandwiches

BLT, chicken salad, caprese, turkey and Swiss

> CHILLED APPETIZERS

Priced per 50 pieces unless otherwise noted

CAPRESE SKEWERS **\$125 PER ORDER**

Tomato basil skewers drizzled with balsamic glaze

CHARCUTERIE KABOB **\$150 PER ORDER**

Artisan cured meats, cheeses, and vegetable

INDIVIDUAL VEGETABLE AND DIP CUPS **\$100 PER ORDER**

Served with ranch dressing

NOVA SALMON **\$150 PER ORDER**

With herbed cream cheese and cucumber on toast points

SEARED AHI TUNA **\$150 PER ORDER**

Served on wonton chips with sweet ponzu and wasabi lime aioli drizzle

CRANBERRY ALMOND CHICKEN SALAD **\$125 PER ORDER**

On grilled baguette

ASPARAGUS WRAPPED IN PROSCIUTTO **\$125 PER ORDER**

DEVILED EGG **\$80 PER ORDER**

With grilled artichoke and olive tapenade

BANQUET MENU



> HOT APPETIZERS

Priced per 50 pieces unless otherwise noted

CHICKEN TERIYAKI SATAY \$100 PER ORDER

With cucumber wasabi dressing

BACON WRAPPED SCALLOPS \$125 PER ORDER

BONELESS CHICKEN BITES \$100 PER ORDER

Choice of BBQ, garlic parmesan, buffalo, sesame Korean BBQ

SHAVED BEEF SLIDERS \$150 PER ORDER

With cheese, onions and marinara

ROASTED TURKEY SLIDERS \$150 PER ORDER

With cranberry orange compote

MINI MEATBALLS \$80 PER ORDER

All beef meatballs with sweet and sour, Swedish or marinara sauce

MINI CRAB CAKES \$150 PER ORDER

Served with cocktail and tartar sauce

BEEF AND CILANTRO EMPANADAS \$100 PER ORDER

With blue cheese sauce

ENGLISH CHEDDAR MINI GRILLED CHEESE AND TOMATO SOUP SHOOTERS \$100 PER ORDER

VEGGIE SPRING ROLLS \$80 PER ORDER

Served with sweet and sour dipping sauce

BEEF TENDERLOIN EN CROUTE \$150 PER ORDER

Served with horseradish cream

BUFFALO CHICKEN DIP IN PHYLLO \$100 PER ORDER

BLACK BEAN CAKE \$100 PER ORDER

With chipotle lime crema

CHICKEN POTSTICKERS \$100 PER ORDER

With ponzu dipping sauce

SMOKED GOUDA ARANCINI \$100 PER ORDER

On a roasted tomato tarragon coulis

ITALIAN SAUSAGE, PEPPER AND ONION FILLED BABY BELLA MUSHROOMS \$100 PER ORDER

With a parmesan crisp

FRIED COCONUT SHRIMP \$150 PER ORDER

Mango and sweet bourbon dipping sauce

GENERAL TSO'S CHICKEN WONTON CUPS \$100 PER ORDER

With Napa cabbage slaw

GORGONZOLA, CRISPY WALNUTS AND BRANDIED PEAR CROSTINI \$100 PER ORDER

> VIP RECEPTION

Minimum 25 guests

\$48 per person

Appetizers refreshed for 60 minutes

Two (2) hours of domestic beer, house wine, and soft drinks

Fruit and cheese display with breads and crackers

Individual vegetable and dip cups

Carved round of beef or turkey

Chef's selection of 5 hot appetizers

Mini-dessert display

Add house brand cocktails for \$7 per person

BANQUET MENU



> RECEPTION STATIONS

Minimum 30 guests
Served for 90 minutes

Stations are displayed, or add attendant
(Attendant fee is \$75 per 50 guests)

GRILLED CHEESE STATION **\$14 PER PERSON**

Creamy brie, cherry chutney and orange blossom honey on sourdough
Aged cheddar with tomato and bacon jam on multi-grain bread
Apples, caramelized onions, and muenster cheese on grilled Italian bread

TATER TOT STATION* **\$13 PER PERSON**

Crispy tater tots
Toppings: Chopped bacon, warm queso, scallions, pico de gallo, shredded cheddar cheese, sour cream, sriracha ranch, and ketchup

Add a protein: **\$2 per person**
Pulled pork
Fajita spiced ground beef
Traditional chili

*Maximum 100 guests. Mashed potato station available for groups over 100

FAJITA STATION **\$15 PER PERSON**

Cilantro lime marinated chicken
Traditional taco ground beef
Warm flour tortillas
Tri-colored tortilla chips
Spicy queso and tomatillo
Toppings: Sautéed peppers and onions, guacamole, lime sour cream, shredded cheddar cheese, pickled red onions, jalapenos, diced tomatoes and salsa

Add adobo seasoned shrimp **\$3 per person**

SALAD STATION **\$13 PER PERSON**

Arcadian mixed greens
Diced grilled chicken and ham
Toppings: Cucumbers, carrots, tomatoes, chopped eggs, beets, chickpeas, sunflower seeds, croutons, chopped bacon, mushrooms, broccoli, peppers, cheddar cheese, parmesan cheese, bleu cheese crumbles
Ranch, balsamic vinaigrette, Italian, and bleu cheese dressings

PASTA STATION **\$16 PER PERSON**

Penne pasta and cheese tortellini
Fresh garlic bread sticks
Sauces: Pomodoro, sage and garlic parmesan cream, and warm olive oil & rustic herb sauce
Toppings: sweet Italian sausage, grilled chicken, bacon, caramelized onions, sautéed peppers, baby spinach, roasted forest mushrooms, basil pesto and sundried tomatoes, parmesan cheese

RICE & NOODLE BOWL STATION **\$16 PER PERSON**

White or brown rice
Asian noodles
Pho style broth
Chicken, pork or beef
Toppings: cabbage, carrots, spring onions, broccoli florets, bok choy, pepper strips, hard boiled eggs, mung bean sprouts, pickled ginger, lime wedges, sweet and sour cucumbers, pineapple ginger teriyaki, hoisin sauce, honey and soy sauces

BANQUET MENU



> CARVING STATIONS

Station requires an attendant at \$75

SLOW ROASTED TURKEY \$185

Serves 25 guests

With cranberry relish, warm artisan rolls

SMOKED HAM \$150

Serves 25 guests

With spicy mustard and pineapple chutney and warm artisan rolls

HERB CRUSTED BEEF TENDERLOIN \$MARKET PRICE

Serves 25 guests

Served with warm artisan rolls

FLANK STEAK \$300

Serves 25 guests

With Korean BBQ sauce or Montreal rub and warm artisan rolls

PRIME RIB \$MARKET PRICE

With beef au jus, horseradish and warm artisan rolls

PORK LOIN \$150

Serves 25 guests

With apricot balsamic glaze and served with warm artisan rolls

> DESSERT DISPLAYS

ASSORTED MINIATURE CHEESECAKES AND SEASONAL MOUSSE PARFAITS \$6 PER PERSON

ASSORTED DECADENT CHOCOLATE AND FRUIT PETIT FOURS \$6 PER PERSON

ASSORTED MACAROONS, COOKIES, AND CHOCOLATE DIPPED RICE KRISPY TREATS \$6 PER PERSON

ICE CREAM SUNDAE BAR \$7 PER PERSON

Station requires an attendant
(Attendant fee is \$75 per 50 guests)

Vanilla bean and chocolate ice cream

Waffle cones

Toppings: M&M's, sprinkles, Oreos, marshmallows, peanuts, cherries, whipped cream, chocolate syrup and caramel sauce

BANQUET MENU



BAR

Our onsite personnel must serve all alcoholic beverages. A bartender fee of \$100 per bartender for up to 4 hours will be charged for your event. 1 bartender is required for every 50 guests.

> CASH OR HOSTED BAR

House mixed drinks	\$7 each
Premium mixed drinks	\$8 each
Imports/craft beers	\$6 each
Domestic beers	\$5 each
Hard seltzer	\$6 each
House wine	\$6 each
Non-alcoholic beer	\$5 each
Bottled water	\$3 each
Soft drinks	\$3 each

> OPEN BAR PACKAGES

All packages are to include bottled water and soft drinks.

BEER AND WINE ONLY

First hour	\$12 per person
Each additional hour	\$4 per person

BEER, WINE, AND HOUSE MIXED DRINKS

First hour	\$14 per person
Each additional hour	\$7 per person

BEER, WINE AND PREMIUM MIXED DRINKS

First hour	\$16 per person
Each additional hour	\$8 per person

> BEER OFFERINGS

Miller Lite, Yuengling Lager, Michelob Ultra, Blue Moon, Corona, Heineken, Troeg's IPA

> HOUSE OFFERINGS

Svedka, New Amsterdam, Cruzan, Admiral Nelson, Jim Beam, Heaven Hill, Seagram's 7, Cutty Sark, Suaza

> PREMIUM OFFERINGS

Ketel One, Beefeater, Bacardi, Captain Morgan, Jack Daniel's, Makers Mark, Seagram's VO, Dewar's, Jose Cuervo Gold

All bar offerings subject to change due to availability

BANQUET MENU



BANQUET TERMS & CONDITIONS

We look forward to serving you, your associates and guests and are eager to assist you in preparing for a successful meeting or special occasion. By booking an event with us, you are agreeing to the below policies:

BANQUET MENUS

Due to food order requirements and staffing, all food and beverage details and revisions must be 100% final no later than 7 business days prior to your function. Menus and changes received within 7 business days of event will result in a 10% pricing surcharge.

All food and beverage must be purchased through the Spooky Nook Sports (SNS). No outside items may be brought into any meeting room or additional fees will apply (equal to SNS pricing of same items). Custom menus are available. Special dietary menus are available and must be ordered in advance. Any special menus requested onsite are subject to an additional \$30 fee per plate.

SPLIT MENUS

For plated meals, you can select a maximum of 2 entrees (includes vegetarian options) for the quoted menu prices. For additional options, a \$3 surcharge applies to the entire group's menu. All guarantees are due 7 business days in advance. Group is responsible for supplying visual place cards indicating entrée choice.

GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance 7 business days prior to all functions. Your final invoicing will be based on the guaranteed number, plus any additional charges incurred onsite, including extra guests. In the event we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract (Banquet Event Order) as the guarantee.

PRICING/SERVICE CHARGE/TAX

All prices are subject to change with notice. A 20% service charge and applicable sales tax will be added to all Food, Beverage, Room Rental and Equipment ordered through the Catering Department. Service charge is subject to sales tax in the state of PA. Service charges are used for administrative purposes and are not included in tips to the employee.

MAXIMUM FOOD DISPLAY TIME

To ensure quality of food items, some buffet/display/station menus will be offered for a 90-minute maximum. No food items will remain beyond 90 minutes.

LIABILITY/REMOVAL OF FOOD AND BEVERAGE

Spooky Nook reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises. All Federal, State and Local Laws regarding food and beverage purchases and consumption are strictly adhered to. The food service operator and beverage license for the hotel do not permit for leftover food items to be removed at the conclusion of your event, under any circumstances.

CANCELLATIONS

Cancellation fees apply and are specifically outlined in our contracts. Rebooking an event for a future date does not remove the responsibility of cancellation fees.