

**Reception Displays**

**International Cheese Display 195.00**  
 a variety of domestic and imported cheeses, French bread, and crackers with a variety of mustards - serves 50 people  
**tray for 100 people 325.00**

**Fresh Fruit Display 195.00**  
 seasonal fresh fruit with chocolate fondue and whipped cream - serves 50 people  
**tray for 100 people 325.00**

**Martini Mashed Potato Bar 175.00**  
 mashed red skin and sweet potatoes will all the accompaniments: crumbled bacon, cheddar cheese, blue cheese, scallions, cinnamon, brown sugar, mini marshmallows, and more - serves 50 people

**Nacho's Especiales 175.00**  
 cheddar cheese sauce, black olives, taco seasoned ground beef, sour cream, diced onions, sliced jalapenos and salsa served with corn tortilla chips - serves 50 people



**Antipasto Display 225.00**  
 capicola, prosciutto, and hard salami with aged Provolone, Italian olives, artichokes, cherry peppers, and sweet pepper rings over Mesclun mix and drizzled with Chef's balsamic vinaigrette - serves 50 people

**Creative Crudités 175.00**  
 a bounty of garden fresh vegetables artfully displayed with fresh herb dips - serves 50 people  
**tray for 100 people 225.00**

**Baked Brie en Croute 150.00**  
 imported brie cheese with fresh raspberry coulis baked in a puff pastry served with crostinis, crackers, and fresh apples - serves 25 people

**Grand Deviled Egg Display 300.00**  
 a variety of our home made deviled eggs which includes: 50-traditional, 50-red beet, 50-smoked salmon & chive, and 50-buffalo bleu - serves 100 people

**Grilled Vegetable Tray 195.00**  
 grilled asparagus, sweet bell peppers, mushrooms, carrots, summer squash, and zucchini drizzled with balsamic vinaigrette dressing - serves 50 people

**Lancaster County Smoked Meat & Domestic Cheese Display 265.00**  
 lavish display of local smoked meats and sausages paired with a assortment of domestic cheeses served with mustards crostini & crackers - serves 50 people

*Prices do not include sales tax & 21% service charge.*

## Chef Attended Stations

**Roast Tenderloin of Beef** **359.00**

red wine glaze and sauce béarnaise - serves 20 people

**Prime Rib of Beef** **525.00**

horseradish and sour cream spread and whole grain mustard with silver dollar sourdough rolls - serves 50 people

**Aromatic Country Ham** **275.00**

*(fennel, cumin, and coriander crusted with brown sugar and apple glaze); served with sourdough rolls with cranberry-mango chutney, and cranberry and whole grain mustard - serves 35 people*

**Whole Roasted Turkey** **250.00**

Served with cranberry relish, country pan gravy and silver dollar rolls - serves 35 people

\*Carving Stations will be subject to a \$75.00 Carver Fee

## Fresh Seafood Stations

**Steamed Clams** *(per 100 pieces)* **market price**

littleneck clams served with drawn butter and lemon

**Chilled Jumbo Shrimp Cocktail** *(per 50 pieces)* **market price**

**Chilled Peel and Eat Shrimp** *(per 100 pieces)* **market price**

**Oysters on the Half Shell** *(per 100 pieces)* **market price**

**Oysters Rockefeller** *(per 100 pieces)* **market price**

broiled oysters on the half shell with crumbled bacon, spinach and Parmesan cheese

## A la Carte Hors d'oeuvres

**The Lancaster Menu** *(each item priced per 100 pieces)* **235.00**

mini shepard's pie

quiche tartlets

cocktail franks en croûte

tea sandwiches: cucumber, chicken, egg, tuna or ham salad

stuffed mushroom caps with Italian sausage mix

Swedish or marinara meatballs

crispy breaded ravioli

chicken salad in a puff pastry

**The Pennsylvania Menu** *(each item priced per 100 pieces)* **245.00**

petite beef fajitas

vegetable spring rolls

breaded chicken tenders

spinach & feta in phyllo

gulf shrimp tartettes

melon wrapped in prosciutto

beef teriyaki skewers

coconut breaded chicken

smoked chicken quesadillas

chicken and pineapple brochettes

cold canapes

Belgian endive & crab salad

**The Host Specialty Menu** *(each item priced per 100 pieces)* **275.00**

coconut breaded shrimp

petite Maryland crab cakes

sea scallops in bacon

Indonesian chicken satay

buffalo style chicken wings

gulf shrimp in phyllo

petite beef wellingtons

baked brie and raspberry in phyllo

crab nori with wasabi sauce

mushrooms caps with crabmeat

roast breast of duck with orange sauce

gulf shrimp and fresh dill canapés

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