



LET ALLENBERRY CREATE A LIFETIME OF MEMORIES IN JUST ONE DAY. TAKE A LOOK THROUGH OUR MENU PACKAGES OR ALLOW ONE OF OUR WEDDING EXPERTS TO CREATE A CUSTOMIZED MENU FOR YOU. THIS GIVES YOU THE ABILITY TO CRAFT THE PERFECT RECEPTION.



# Dinner

Suggestions on how to choose your menu

## Cocktails & Hors d'Oeuvres

Three Hors d'Oeuvres  
Four Displays  
Two Desserts

## Plated

Three Hors d'Oeuvres  
Two Displays  
One Salad  
Two Plated Dinners  
Three Butlerved Desserts

Third Vegetarian Entrée Choice Can be Added

## Outdoor Casual

Two Displays  
One Salad  
Casual Entrée  
Dessert Station

## Family Style

Two Hors d'Oeuvres  
Two Displays  
One Salads  
Two Entrées  
Two Desserts

Pricing is based on menu options chosen



# Butlered Hors d'Oeuvres

Choose Three

Endive with Gorgonzola  
Pears & Glazed Walnuts  
Warm Parmesan & Feta Crostini  
Mini Gruyere Puffs  
Tuscan White Bean Hummus Garlic Crostini  
Fresh Tomato Mozzarella Bruschetta  
Spinach & Artichoke Pastry

Sautéed Asian Chicken Skewers  
Watermelon Gazpacho Shooter  
Cream of Tomato Soup &  
Mini Grilled Cheese Triangles  
Prosciutto Wrapped Asparagus  
Parmesan Prosciutto Arancini  
Smoked Salmon Cucumber Rounds

Jumbo Shrimp Scampi, Garlic Rosemary Mini Lamb Chops  
Mini Jumbo Lump Crab Bites, Beef Wellington Puff Pastries  
Bloody Mary Crab Shooters, Scallop Ceviche Shooters  
Seared Ahi Tuna, Clams Casino, Steak Tartare, Coconut Shrimp

## Displays

### Cheese Board

Whole & Cut Cheese | Fresh Fruit  
and Assorted Crackers

### Grilled Vegetables

Zucchini | Squash | Asparagus | Roasted Red  
Peppers | Artichokes | Red Onions  
Roasted Red Pepper Garlic Aioli

### Crudité

Seasonal Assorted Vegetables | Roasted Garlic  
Hummus | Creamy Ranch & Bleu Cheese Dip

### Antipasto

Assorted Italian Meats | Cheeses | Marinated  
Olives | Bruschetta | Artisan Bread Sticks  
Smoked Nuts | Dried Fruits

### Raw Bar

Oysters on Half Shell | Stone Crab Claws  
Chilled Jumbo Shrimp | Lemons | Minuet Sauce  
Fresh Horseradish  
Cocktail & Tabasco



# Salads & Sides

## Caesar

Romaine | Parmesan | Garlic Crouton |  
Homemade Caesar Dressing

## Baby Spinach

Goat Cheese | Roasted Pepper | Chick Pea  
Red Wine Vinaigrette

## Wedge

Iceberg | Smoked Bacon | Tomatoes  
Blue Cheese Crumbles | Balsamic Vinaigrette

## Mixed Greens

Seasonal Greens | Cucumbers | Candied Walnuts  
Feta Cheese | Dijon Vinaigrette

Baked Macaroni & Cheese  
Sautéed Seasonal Vegetables  
Jasmine Rice  
Grilled Asparagus  
Baby Red & Yellow Mashed Potatoes  
Potato au Gratin  
Roasted Brussels Sprouts  
Cavatappi Alfredo  
Hericot Verts

*Soup course also available.*



# Plated Entrées

## Surf & Turf

5oz Filet | Jumbo Lump Crab Cake  
Potato au Gratin | Grilled Asparagus

## Petit Filet Mignon

Sauce Bordelaise | Potato  
Seasonal Vegetable

## New York Strip

Sautéed Onion & Mushroom | Baked  
Mac & Cheese | Grilled Asparagus

## Braised Short Ribs

Roasted Root Vegetable  
Brussels Sprouts

## Jumbo Lump Crab Cake

Jasmine Rice | Seasonal Vegetable

## Chilean Sea Bass

Pan Seared | Potato au Gratin  
Seasonal Vegetable

## Roasted Chicken Breast

Prosciutto, Fontina Cheese and Mushrooms  
Mashed Potatoes | Seasonal Vegetable

## Balsamic Roasted Pork Loin

Garlic & Rosemary | Potato au Gratin  
Roasted Brussels Sprouts

Choose Two Entrées

# Family Style

## Sausage & Peppers

Sweet & Hot Italian Sausage  
Sautéed Peppers & Onions | Pasta Alfredo

## Homestyle Meatloaf

Gravy | Mashed Potatoes | Haricots Verts

## Pulled Pork

Sweet Bourbon BBQ | Baked Macaroni and Cheese  
Coleslaw

## Chicken Marsala

Mushrooms | Marsala Wine  
Angel Hair Pasta | Grilled Asparagus

## Chicken Pot Pie

Chicken Stock | Homemade Noodle  
Carrots | Potatoes

## Asian Style

Teriyaki Chicken | Sautéed Vegetables  
Shrimp Fried Rice

## Slow Roasted Beef

Baby Carrots | Mushrooms & Onion  
Barely Mashed Red Potatoes

Choose two entrees – additional sides available

# Casual Pavilion Event

Enjoy a casual event along side the elegant Yellow Breeches.

## The Grill

Grilled Marinated Chicken  
Cheeseburgers & Hotdogs  
Baked Macaroni & Cheese  
Corn on the Cob  
Grilled Asparagus  
Baked Beans

## Pig Roast

Slow Roasted Pork  
Potato Salad  
Coleslaw  
Cowboy Beans  
Corn Bread & Butter

## Fish Fry

Beer Battered Haddock  
Fresh Cut Fries  
Macaroni & Cheese  
Coleslaw

Pricing is for the pavilion only, disposable plates, silverware, cups and napkins will be used at the pavilion.

our famous sticky buns by  
**breeches**  
**b**Ⓐ**kery**  
AND CAFE

## Dessert

All desserts can be stationed, plated or served family style  
Butlered desserts will be bite size and served while guests are up & enjoying receptions  
Additional desserts available – Dessert served with hot tea & coffee

### Dessert Box

NY Style Cheesecake, Seasonal Bread Pudding  
Coconut Cream Pie, Stuffed French Pastries  
Seasonal Fresh Fruit, Assorted Fruit Crisps  
Bakery Made Chocolate Chip Cookies  
Brownies & Vanilla Bean Ice Cream

Add Handcrafted Artisan Chocolates

# Breakfast & Brunch for the Day After

## Continental

Bakery Coffee &  
Assorted Premium Teas  
Whole Fresh Fruit  
Our Famous Sticky Buns

## Buffet Style

Belgium Waffles with  
House Made Whip Cream  
Crispy Bacon or Breakfast Sausage  
Hash Brown Potatoes  
Free Range Scrambled Eggs  
Our Famous Sticky Buns

## Stations

Made to Order Omelets &  
Belgium Waffles  
Crispy Bacon & Sausage  
Hash Brown Potatoes  
Our Famous Sticky Buns  
Yogurt & Granola Parfait

Includes, coffee, hot tea and iced tea – Bottled water, juice and soda additional



# Liquor, Wine & Beer

## Simple

House Wines  
Domestic Draft Beer  
Call Brands  
Svedka Vodka  
Gordons Gin  
Canadian Club  
Seagrams Vodka  
Cutty Sark  
Bacardi Rum  
Juarez Tequila

## Traditional

House Wines  
Domestic Draft Beer  
Import & Domestic Bottles  
Premium Liquor  
Kettle One Vodka  
Tanqueray Gin  
Bacardi Rum  
Jim Beam  
Capt Morgan Spiced Rum  
Jack Daniel's Whiskey  
Dewars Scotch  
Monte Alban Mezcal

## Elegant

House Wines  
Domestic Draft Beer  
Import & Domestic Bottles  
Top Shelf  
Belvedere Vodka  
Hendricks Gin  
JW Black Whiskey  
Chivas Regal 12 Year  
Makers Mark  
Bacardi Rum  
Capt Morgan Spiced Rum  
Patron Silver





# Allenberry

## RESORT

### The Fine Print

All food prices are subject to applicable Pennsylvania state sales tax and a 19% taxable service charge; all beverage prices are subject to 19% taxable service charge.

**Menu items are priced per person, unless otherwise noted.**

Coffee Break and Continental Breakfast prices represent food and beverage for one and half (90 Minutes) hour time period.

**All prices are subject to change.**

### Entrée Service

**Counts are expected seven days prior to the event, guaranteed counts are required 72 hours prior to the events.**

Buffets for breakfast or lunch require a minimum of 25 people, any less than 25 people will have additional charges

**Buffets for dinner require a minimum of 35 people, any less than 35 people will have additional charges.**

All meals include freshly brewed regular and decaffeinated coffee, a selection of hot teas and Iced Tea.

### Alcohol Service

Open or Cash Bars: A service charge of \$50 per bartender will apply if sales of \$250 per hour are not attained.

**Allenberry Resort & Lodging LLC, reserves the right to exclude any and all objectionable persons from the function, or Allenberry Resort premises, without liability.**

Shots are not permissible.

For more information visit

[www.allenberry.com](http://www.allenberry.com)

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