



20 Dairyland Square
Red Lion, Pennsylvania 17356
PH: 717-244-0434 / 717-246-9548

General Banquet Information:

Meal Selection and Pricing:

The following menu selections are provided to you as suggestions. We welcome the opportunity to create a distinct menu to suit your special event. To preserve the quality of the food prepared and served by our kitchen, items are not permitted to be taken off site. All food and beverage are provided by our facilities. Cakes celebrating special events are the only exceptions.

Guaranteed Counts and Minimums:

To ensure proper service, all menu selections are needed at least four weeks in advance and final counts should be provided within ten days of the event. Only minor changes will be accepted thereafter, and final payment will reflect the confirmed count as 72 hours prior to the event. Host will have access to the room one hour prior to event to decorate. If you need additional time, please discuss your options with the event coordinator. To allow for proper set up, wedding events will have a room fee of \$500.

Room Rentals, Deposits and Payments:

If there is a dramatic decrease in your count, we reserve the right to apply additional room fees and/or reassign the room. A nonrefundable deposit of \$300 for a private event or a nonrefundable deposit of \$150 for a semi-private event will confirm your reservation. The outstanding balance must be settled on the date of the event. All events are subject to 6% Pennsylvania State sales tax and 20% service fee. All prices are subject to change and sufficient notice will be given.

ALL PAYMENTS SHOULD BE MADE IN THE FORM OF A CHECK.

Alcoholic Beverages:

Our facility does have a liquor license and can provide alcohol if the occasion calls for this service. There is a \$75 FULL BAR set up fee. Due to strict regulations regarding alcoholic beverages and underage drinking, Lion's Pride Inc. will serve all guests in accordance with Pennsylvania State Law. Lion's Pride Inc. reserves the right to refuse service to anyone who appears underage and cannot produce legal identification or to anyone who appears to have consumed too much alcohol. We trust that you and your guests will be understanding of our legal responsibilities and will not be embarrassed should an employee not serve a minor or ask if the person in question is of age.

Liability:

All private parties including receptions, dances, etc. must be attended by the individual which will be directly responsible to the Lion's Pride Inc. for arrangements and payment thereof. We request that we deal with only one person while making arrangements for functions. Lion's Pride Inc. reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The party shall be responsible for the breakage or physical damage to the premises or furnishings and will be charged accordingly. Lion's Pride Inc. is not responsible for any articles, equipment or possessions brought onto our facility or left at our facility after an event.

Decorations:

Our standard linen color is included in every event. Sandalwood (tan) is used for the table cloth and black or chocolate is available for a napkin. Additional colors table cloths are available for \$25.00 per five pieces and napkins for \$50.00 per 100 pieces. Colors include champagne, navy, burgundy, dusty rose, forest green, gold, silver, and purple.

We welcome the opportunity to assist you in decoration for your special occasion. Our ceiling ventilation requires all balloons to be weighted. Guest may not fasten decorations to the walls and should refrain from using confetti or glitter.

HORS D'OEUVRES

By the Piece:

Items priced per 50 pieces

Chicken Skewers <i>with mediterranean seasoning</i>	\$85
Sesame Chicken <i>with asian soy ginger sauce</i>	\$85
Buffalo Chicken Strips <i>with ranch or bleu cheese</i>	\$85
Meatballs <i>with marinara or honey bbq sauce</i>	\$70
Mini Crab Cake Cakes <i>with house tartar sauce</i>	\$175
Pork Wok Stickers <i>with sweet ginger soy</i>	\$65
Bacon Wrapped Scallops	\$160
Crab Stuffed Mushrooms	\$130
Coconut Fried Shrimp <i>with orange dipping sauce</i>	\$70
Cocktail Shrimp <i>with cocktail sauce</i>	\$110
Mini Mac-n-Cheese Balls <i>with spicy tomato sauce</i>	\$85
Scotch Eggs <i>with honey mustard dipping sauce</i>	\$90
Mozzarella Cheese Sticks <i>with marinara</i>	\$60
Spanakopita- <i>traditional Greek spinach pie</i>	\$95
Oysters Rockefeller	\$Mkt. Price

By the Display:

Items priced per person

Artisan Meat and Cheese Display <i>with crostini</i>	\$6.50
Domestic Cheese and Cracker Display	\$3.00
Grilled Vegetable Display	\$3.00
Fresh Fruit Display <i>with Chantilly</i>	\$3.50
Raw Vegetables <i>with ranch dip</i>	\$2.50
Spinach Parmesan Dip <i>with crostini</i>	\$3.00
Warm Crab Dip <i>with crostini</i>	\$4.00
Roasted Brussels Sprouts	\$3.00
Homestyle Pasta Salad	\$3.00
Chicken Rustica	\$4.00
<i>(chicken, prosciutto, rosemary cream sauce, penne)</i>	
Antipasto Display	\$5.00
<i>(prosciutto, salami, mozzarella, grilled vegetables)</i>	

COCKTAIL HOUR PACKAGES

Packages have been put together for your convenience. The Chef estimates that each guest will consume approximately two pieces of each item. If you feel that is not enough for your guests, please consider additional a la carte appetizers or discuss your concerns with our event coordinator.

Package 1: \$7.00/person - Choice of two items

Package 2: \$10.50/person - Choice of three items

Package 3: \$14.00/person - Choice of four items

CHOOSE:

- | | |
|---|---|
| <p><input type="checkbox"/> Domestic Cheese and Cracker Display</p> <p><input type="checkbox"/> Grilled Vegetable Display</p> <p><input type="checkbox"/> Antipasto Display
<i>prosciutto, salami, mozzarella, vegetables</i></p> <p><input type="checkbox"/> Mezza Platter
<i>asparagus, olive tapenade, hummus, crostini</i></p> <p><input type="checkbox"/> Bruschetta and Olive Tapenade
<i>with crostini</i></p> <p><input type="checkbox"/> Raw Vegetables
<i>with ranch dip</i></p> <p><input type="checkbox"/> Fresh Fruit Display</p> <p><input type="checkbox"/> Meatballs
<i>with marinara or honey bbq sauce</i></p> <p><input type="checkbox"/> Coconut Fried Shrimp
<i>with orange dipping sauce</i></p> <p><input type="checkbox"/> Roasted Brussels Sprouts
<i>cranberries, almonds, blue cheese, balsamic</i></p> <p><input type="checkbox"/> Penne Italiano
<i>sautéed vegetables in white wine sauce</i></p> | <p><input type="checkbox"/> Spinach Parmesan Dip <i>with crostini</i></p> <p><input type="checkbox"/> Warm Crab Dip <i>with crostini</i></p> <p><input type="checkbox"/> Chicken Skewers
<i>with mediterranean seasoning</i></p> <p><input type="checkbox"/> Sesame Chicken
<i>with asian soy ginger sauce</i></p> <p><input type="checkbox"/> Buffalo Chicken Wings
<i>with ranch or bleu cheese</i></p> <p><input type="checkbox"/> Rubeen Eggrolls
<i>with 1000 island dressing</i></p> <p><input type="checkbox"/> Pork Wok Stickers</p> <p><input type="checkbox"/> Mini Mac-n-Cheese Balls
<i>with spicy tomato sauce</i></p> <p><input type="checkbox"/> Mozzarella Cheese Sticks
<i>with marinara</i></p> <p><input type="checkbox"/> Spanakopita
<i>traditional Greek spinach pie</i></p> <p><input type="checkbox"/> Chicken Rustica
<i>chicken, prosciutto, cream sauce, penne</i></p> |
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Beer:

Miller Lite

1/4 Keg \$120

1/2 Keg \$200

Coors Light

1/4 Keg \$120

1/2 Keg \$200

Bud Light

1/4 Keg \$120

1/2 Keg \$200

Yuengling

1/4 Keg \$120

1/2 Keg \$200

Blue Moon

1/6 Keg \$120

1/2 Keg \$270

Stella Artois

1/6 Keg \$120

1/2 Keg \$320

Cocktails by the Gallon:

Malibu Bay Breeze - \$75

Malibu Coconut Rum, Pineapple, Cranberry

Margarita - \$75

Tequila, Lime Juice, Sour Mix

Cosmopolitan - \$75

Vodka, Triple Sec, Cranberry, Lime

Seasonal Sangria - \$75

BUFFET DINNER:

Starting at \$27.50 per person

Best suited for events of 35 - 100 people

All dinners include rolls and butter, chef's choice of assorted dessert, and a beverage station consisting of coffee, hot tea, and iced tea. Soda available for \$1.50 per guest. An additional vegetable or starch selection is available for \$2.25 per guest. An additional entrée selection is \$3.00 per guest.

Prices are subject to a 20% service fee and Pennsylvania State Sales Tax of 6%.

One Salad

Tossed Garden

Caesar Salad

Mediterranean Greek Salad +\$1.50

Spinach Salad +\$1.50

Two Entrees

Stuffed Chicken Breast

Roast Turkey *w/Filling*

Grilled Chicken *w/Chicken Jus*

Prime Pork Loin *w/Pork Jus*

Grilled Flank Steak *w/Mushroom-Demi*

Grilled Meatloaf

New England Style Haddock

Baked Ziti

Chicken Alfredo with Penne

Chicken Rigatoni

Chicken Madeira +\$1.00

Cajun Crab Mac & Cheese +\$2.50

Penne Rustica +\$2.50

Seafood Pesto +\$3.50

3oz Crab Cake +\$4.00

Beef Tenderloin *w/Port Wine-Demi* +\$4.00

Two Vegetables

Green Beans with Bacon

Green Beans Almandine

Steamed Broccoli

Glazed Carrots

Spring Blend

Buttered Corn

Creamed Spinach +\$1.50

Baked Pineapple +\$1.50

Parmesan Asparagus +\$1.50

One Starch

Mashed Potatoes

Lemon Herb Potatoes

Oven Roasted Red Potatoes

Wild Rice Pilaf

Mac & Cheese

Baked Potato

Risotto +\$1.50

Potato Au Gratin +\$1.50

Add a Carving Station

Chef Attended

(\$50.00 service fee)

Prime Pork \$6.00

Bone-In Ham \$5.00

Prime Rib \$10.00

Roast Turkey \$6.00

Roast Beef \$6.00

Rack of Lamb \$9.00

SERVED DINNER

Best suited for groups of 30 people or more

*Dinner selections include warm rolls, butter, a salad, choice of vegetable, starch, chef selected dessert, coffee, hot tea, and iced tea. The host may choose two options to be preordered by guests. A third option is \$1.50 extra per person. On the day of the event, please provide your guests with a reminder of their dinner choice. *Item served with salad and no sides.*

Salad Selections:

Tossed Garden Salad
Classic Caesar Salad

Mediterranean Greek Salad +\$1.50
Spinach Salad +\$1.50

Dinner Selections:

Filet Mignon
8oz. prime tenderloin, grilled medium \$40.95

Prime Pork Marsala
roasted pork with mushroom marsala sauce \$26.95

Delmonico Steak
12oz. hand-trimmed, grilled medium \$34.95

Airline Chicken
roasted chicken, herb lemon, chicken jus \$23.95

New York Strip Steak
12oz hand-trimmed, grilled medium \$34.95

Stuffed Shrimp
jumbo shrimp stuffed with crab meat \$33.95

Broiled Crab Cake
6oz. crab cake with lump crab \$35.95

Baked Ham
baked ham served with a fruit sauce \$23.95

Grilled Meatloaf
sautéed onions and portabella mushrooms in a port wine demi-glace \$27.95

Chicken Madeira
sautéed chicken breast, mushrooms, mozzarella cheese in a mushroom madeira sauce \$28.95

Penne Rustica*
shrimp, chicken, prosciutto, parmesan cream, penne pasta, baked with parmesan cheese \$26.95

Grilled Salmon
filet of salmon grilled Mediterranean style lemon, garlic and olive oil \$29.95

Slow Roasted Prime Rib
queen cut prime rib prepared medium \$36.95

Chicken Alfredo with Penne*
chicken, white wine cream sauce, penne \$23.95

Seafood Pesto*
sautéed shrimp, scallops, lump crab meat, basil parmesan cream sauce, angel hair pasta \$28.95

Roast Turkey
sliced turkey breast served with stuffing and gravy \$23.95

Grilled Flank Steak
10oz flank, with mushroom demi-glace \$28.95

Prime Pork
grilled pork loin finished with pork jus \$25.95

Roast Top Round of Beef
roasted beef with filling and demi-glace \$23.95

Baked Cod
olive oil, lemon, Mediterranean herbs \$27.95

Bolognese with Penne Pasta*
Veal, pork, sausage, traditional red sauce, spaghetti, grilled sour dough bread with ricotta cheese spread \$22.95

Chicken Rigatoni*
chicken, mushrooms, caramelized onions, parmesan cheese, creamy marsala wine sauce, rigatoni pasta \$23.95

Select One Vegetable:

Green Beans with Bacon
Green Beans Almandine
Steamed Broccoli
Glazed Carrots
Spring Blend
Buttered Corn
Baked Carrots

Select One Starch:

Mashed Potatoes
Lemon Herb Potatoes
Wild Rice Pilaf
Oven Roasted Red Potatoes
Baked Potato
Risotto +1.50
Potato Au Gratin +1.50