

Our APPROACH

To  
*Healthy  
Cuisine is...*

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A HEALTHY  
HERITAGE!

Savor the best in Lancaster County with fresh made from scratch cooking when dining at Heritage Hotel – Lancaster with Loxley's Catering & Special Events. We are proud to offer the finest in locally grown produce and locally sourced dairy, meats and seafood when available. Our focus on healthy choices means we use only 100% canola oil, no peanut oils, zero trans-fat and feature recipes made with low sodium, low sugar, real butter and cage free, farm fresh eggs.



*Catering*

# Breakfast

All prices are per person unless otherwise noted. All breakfast offerings require a 20 person minimum and 60 minutes of food service. All prices are subject to 6% sales tax and 20% service charge.

## Classic Continental \$15

Assorted Pastries  
Yogurt & Granola  
Fresh Cut Seasonal Fruit  
Fresh Brewed Coffee, Assorted Juices & Hot Teas

## Executive Continental \$18

Pastries  
Bagels served with regular & flavored Cream Cheese  
Yogurt & Granola  
Fresh Cut Seasonal Fruit & Berries  
Oatmeal served with honey, brown sugar and milk  
Fresh Brewed Coffee, Assorted Juices & Hot Teas

## Breakfast Enhancements

- Fresh Oatmeal with dried fruits, brown sugar, nuts & milk \$5
- Bacon, Egg & Cheese Sandwich \$8
- Sausage, Egg & Cheese Sandwich \$8
- Chef's Choice Quiche \$8
- Cereal with Skim & 2% milk \$4
- Fresh Bagels & Cream Cheese \$5

## Hot Breakfast Buffets

### The Legend \$20

Scrambled Eggs  
Choice of bacon, sausage or ham  
Hash Browns  
Choice of Pancakes or French Toast  
Pastries  
Fresh Cut Seasonal Fruit  
Fresh Brewed Coffee, assorted juices & hot teas

## Breakfast Action Stations

Add any of the following options to your breakfast or create your own menu by selecting 2 or more stations each station does have a \$75++ chef fee in addition to the per person fee

**Belgian Waffle Station** \$8 Fresh made to order Belgian waffles with seasonal berries, fruit toppings, whipped cream, whipped butter and warm maple syrup

**Buttermilk Pancake Station** \$8 Fresh made pancakes with seasonal berries, fruit & confection toppings, whipped cream, whipped butter and warm maple syrup

**Omelet Station** \$10 Made to order with farm fresh eggs or egg whites. Toppings to include mushrooms, peppers, onions, tomatoes, baby spinach, crumbled bacon, ham and shredded cheese

REV 1.12.23

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## ***Brunch Menu***

### ***Caprese Eggs Benedict \$14***

Two pouched eggs over an English muffin with basil, fresh mozzarella, tomato and balsamic reduction. Finished with a sundried tomato cream sauce and a side of hash browns.

### ***Monte Cristo \$15***

Brioche French toast, Swiss cheese, jalapeno bacon and honey ham.  
Served with a side of breakfast potatoes and fresh fruit.

### ***Strawberry Bruschetta \$14***

Five crostini's served with ricotta cheese, strawberries, basil and a lite balsamic reduction.

### ***Shrimp & Grits \$17***

Blackened jumbo shrimp served with smoked cheddar grits and a pineapple salsa.

### ***Omelets \$15***

All omelets served with breakfast potatoes, fresh fruit and a biscuit.

Southwestern Omelet- Ham, peppers and onions in an omelet with melted cheddar.  
Topped with salsa, sour cream and a house seasoning.

Mediterranean- tomato, mushroom, spinach and feta cheese in an omelet. Topped with sundried tomato chimichurri.

Cheesesteak omelet- Beef, peppers, onions and American cheese in an omelet

All items will be charged an 20% service fee & 6% state tax fee in addition to the above prices.  
Prices are subject to change at anytime

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# Breaks

All prices are per person unless otherwise noted. All breaks based on 30 minutes of service and are subject to 6% Sales Tax and 20% Service Charge.

## **The Warm Wake-up \$4**

Fresh brewed coffee, assorted hot teas & flavored creamers

## **Wake Up & Go \$7**

Fresh brewed coffee, assorted hot teas & flavored creamers

House Made Warm Coffee Cake

## **All Day Coffee Break \$9**

Fresh brewed coffee, hot teas & flavored creamers

## **Greenwood Break \$11**

Fruit kabobs with fresh fruit dip

Hummus served with crudité & pita

Granola bars

Bottled Water

## **Bow & Arrow \$12**

Individual Greek yogurts

Fresh cut seasonal fruit

Energy Bars

Celery & Peanut Butter

Bottled Water & Pepsi Products

## **The Friar "Tuckered" \$11**

Soft Pretzels with honey mustard & cheddar cheese

Fresh Garden Crudité with ranch dressings

Granola Bars

Bottled Water & Pepsi Products

## **The Merry Adventure \$11**

Assorted candy bars

House made cookies

House made potato chips

Bottled Water & Pepsi Products

## **Break Enhancements –**

*all items priced per piece*

- **Hershey's** Chocolate Bars \$3.00
- **Reese's** Peanut Butter Cups \$3.00
- **Snickers** Bars \$3.00
- **Soft Pretzel** with choice of cheddar cheese OR Honey Mustard \$5.00
- Fresh **Whole Seasonal Fruit** \$6
- Greek **Yogurts** \$5
- **Fruit Skewers** with dipping sauce \$6
- **Granola Bars** \$4.00
- **Ice Cream** Novelties \$6
- Fresh House Made **Cookies** \$4

*These items priced per pound*

- House made potato chips \$15
- Hard Pretzels \$15
- Peanuts \$15
- Chex Mix \$15

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# *Action Stations & Carved*

*All prices are per person, unless otherwise noted. Minimum of 20 people and 3 stations without a buffet or plated meal selection and a \$75 chef attendant fee applies per station. Prices are subject to 20% service charge & 6% sales tax.*

## **Pasta Station \$ 10**

Choice of Two Pastas: Tortellini, Penne, Linguini or Elbow Macaroni

Choice of Two Sauces: Marinara, Tomato Vodka, Parmesan Cream Sauce or Pesto

Fresh Oven Baked Garlic Bread

### **Add Ons:**

Rock Shrimp \$8 Grilled Chicken \$8 Meatballs \$6 Italian Sausage \$6 Fresh Vegetables \$5

Substitute Gluten Free Options for an additional \$4pp

## **Gourmet Grilled Cheese Station \$14**

Served with Tomato Bisque

Choice of Two: White, Wheat, Sour Dough, Rye & Brioche

Choice of Two: Cheddar, American, Smoked Provolone, Swiss, Pepper Jack, & Gouda

Served with Bacon, Ham, Tomato, Spinach, Pickle Jalapenos & Crispy Onions

## **Fondue Sweets Station \$12**

Chocolate and caramel dipping sauces served with skewered Strawberries, Marshmallows, Sliced Apples, Rice Krispy Treat and Pretzel Rods

## **Carving Stations**

**Orange & Herb Marinated Oven Roasted Turkey** \$14 served with Rolls, Turkey Gravy or Herb Mayo

**Maple Ginger Glazed Ham** \$12 Served with Rolls and Dijonaise, Whole Grain Mustard or Pineapple Sauce

**Roasted New York Strip Loin** \$16 Served with Rolls, Horseradish and Bordelaise or Horseradish Mayo

**Slow Roasted Prime Rib** \$18 Served with Rolls, Au Jus & Horseradish

**Pepper Dusted Roasted Beef Tenderloin** \$20 Served with Rolls, Demi-Glace and Horseradish

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REV 1.12.23

# Display Stations

*Items are priced per person unless otherwise noted. One Hour Service time and minimum of 3 displays without a buffet or plated meal options. All items are subject to 6% sales tax and 20% service charge. Minimum of 20pp unless otherwise noted.*

## **Build Your Own Nacho Display \$11**

Tortilla Chips with Fresh Salsa, Guacamole, Black Olives, Red Onions, Sour Cream, Shredded Cheese and Nacho Cheese. Add Shredded chicken or Taco Beef **\$7pp**

## **Mashed Potato Bar \$10**

Your Choice of Regular Mashed or Sweet Potato Mash Both Potatoes **\$12pp**

**Regular Mash** Accompanied with Shredded Cheese, Bacon Bits, Steamed Broccoli, Pico de Gallo and Sour Cream

**Sweet Potato Mash** Accompanied with all the Sugary goodness: Cinnamon, Honey, Brown Sugar, Candied Pecans/Walnuts and Marshmallows

## **Hot Slider Station \$13**

**Choose 3 of the following:** hamburger Sliders, Pulled BBQ Chicken Sliders, BBQ Pulled Pork Sliders or BBQ Brisket Served with Assorted Cheeses and Appropriate Accompaniments

## **Cheesecake Station \$12**

Plain Cheesecake with Toppings: Seasonal Berries, Crumbles Oreos, Caramel Sauce, Chocolate Sauce, Strawberry Sauce and Whipped Cream.

Create a Custom Flavor Cheesecake served with Coordinating Toppings for an additional \$3pp

## **Grilled Vegetable Display \$165** *serves 50ppl*

Grilled, Marinated Zucchini, Yellow Squash, Red Onions, Roasted Red Peppers and Asparagus with Roasted Red Pepper Ranch Dressing

## **Crudites Display \$150** *serves 50ppl*

Broccoli, Cauliflower, Baby Carrots, Celery Sticks, Cherry Tomatoes and Bell Peppers. Served with House made Ranch for Dipping.

## **Fruit Display \$150** *serves 50ppl*

Sliced Seasonal Fresh Fruit to include Pineapple, Cantaloupe, Honeydew melon, Grapes and Berries. Served with strawberry yogurt for dipping.



# Display Stations

**Cold Slider Displays** *Display includes 60 sliders. Please no substitutions. Served on Brioche Slider Rolls with Lettuce and Tomato*

- Tuna Salad, Chicken Salad, Egg Salad with Olives **\$150** *(Includes 20 of Each Variety)*
- Smoked Salmon BLT, Spicy Lobster Roll, Tarragon Shrimp Salad **\$200**  
*(Includes 20 of Each Variety)*

**Antipasto Display \$210** *serves 50 ppl*

Prosciutto, Genoa Salami, Roasted Red Peppers, Giardeniera, Pepperoncini, Fresh Mozzarella, Roma Tomatoes, Asparagus Spears and Olives, Drizzled with Balsamic Reduction

**Charcuterie Board \$310** *serves 50 ppl*

Choice of Two- Prosciutto, Salami, Soppressata, Mortadella and Pepperoni  
Choice of Three- Gouda, Aged Cheddar, Manchego, Blueberry Goat Cheese, Gruyere, Gorgonzola, Brie & Provolone  
Served with French bread and assorted jams & jelly

**Loxley's Cheese Display \$190** *serves 50 ppl*

Assortment of Cheeses including Cheddar, Aged Swiss, Smoked Gouda and Pepper Jack served with Assorted Crackers and Crostini

**Crab Dip Display \$190** *serves 50 ppl*

Our Famous Maryland Crab Dip Served with Crostini and tri colored tortilla chips

**Baked Brie in Puff Pastry \$135** *Serves 25 ppl*

Wheel of Brie Cheese with Raspberry Melba Wrapped in Puff Pastry and Baked to Golden Brown Served with French Bread

**Digs and Dips \$240** *serves 25 ppl*

- Homemade Salsa
- Spinach Artichoke Dip
- Buffalo Chicken Dip
- Roasted Red Pepper Hummus

All served with pita chips, homemade chips, tortilla chips & Fresh Crudit .

# Display Stations

## Displays Cont.

**Grazing Table: \$310** *serves 25 ppl*

**To include:** Cold Sliders, Digs and Dips Display, Grilled Veggies, Antipasto Display

**Add:** \*Fried Cheese Curds (25 pieces) \$35 \*Cheese Display \$70 \*Smoked Salmon \$80

\*Crab Dip \$90

\*Baked Philadelphia Pretzel Braid served with Homemade horseradish beer cream cheese, honey mustard or spicy mustard \$25

**Loxley's Flat Breads \$10**

**Choose 3:** \*Caprese Flatbread \*Grilled Chicken Alfredo Flatbread \*Buffalo Chicken Flatbread \*Maryland Flatbread

**Mini Cheese Steak Station \$13**

Includes House Made Potato Chips, Beef and Chicken Cheese Steak Meat, Fresh Bakery Rolls, Sliced American Cheese, Cheddar Cheese Sauce, Marinara, Mushrooms, Sautéed Onions & Bell Peppers

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# *Cold Hor d'Oeuvres*

*All prices are per 50 pieces and can be displayed or passed. All items are subject to 6% sales tax and 20% service charge. If passed please add an additional \$25++ per hour per item displayed server fee.*

**Spicy Deviled Eggs** \$97 with Sriracha

**Shrimp & Tortellini Skewers** \$185 with basil pesto drizzle

**Tuna** \$145 seared & seasoned tuna on cucumber, topped with pickled vegetable slaw and sweet Thai chili

**Tortilla Cups** \$77 with Cilantro, Black Beans and Corn Salsa

**Roasted Almond Chicken Salad** \$100 on Herbed Crostini

**Caprese Skewers** – \$110 Heirloom Tomatoes, Fresh Mozzarella & Fresh Basil Drizzled with Balsamic Reduction

**Antipasto Skewers** \$140 Drizzled with Balsamic Reduction

**Blue Cheese Stuffed Fig** \$150 Wrapped in Bacon

**Pita Points topped with Roasted Red Pepper Hummus & Julienned Veggies** \$90

**Shrimp & Avocado in Phyllo Cup** \$145

**Tenderloin Crostini** \$160 with Boursin Cheese & Arugula

**Jumbo Shrimp Cocktail** \$190 with Classic Cocktail Sauce

**Phyllo Cups** \$120 with Brie & Seasonal Berries

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# Hot Hors d'Oeuvres

*All Prices are per 50 pieces and can be displayed or passed. All items are subject to 6% sales tax and 20% service charge. If passed there is an additional \$25++ per hour server fee.*

**Smokey Bourbon Chicken Skewers** \$120

**Meatballs** \$110 tossed in Loxley's homemade BBQ sauce or Marinara

**Mozzarella Sticks** \$110 with Marinara Sauce

**Pork Pot Stickers** \$110 with Ginger soy dipping sauce

**Vegetable Spring Rolls** \$100 served with sweet Thai chili Sauce

**Pigs in a Blanket** \$100 with Spicy Brown Mustard

**Assorted Mini Quiche** \$125

**Stuffed Mushrooms** \$145 with Brisket & Root Vegetable

**Lager Battered Shrimp** \$125 with Cocktail Sauce

**Spanakopita** \$120 – Spinach and Feta Wrapped in Phyllo

**Spicy Tenderloin Kabobs** \$160 with Peppers and Onions

**Coconut Shrimp** \$160 with Orange Marmalade Dipping Sauce

**Amaretto BBQ Bacon Wrapped Shrimp** \$160

**Stuffed Mushrooms** \$220 with Jumbo Lump Crab

**Mini Maryland Style Crab Cakes** \$245 served on a tarragon & paprika crostini

**Bacon Wrapped Scallops** \$220

**BBQ Sliders** \$130 Corn bread, BBQ pulled pork and fried onions

**Chicken Satay** \$120 Grilled Chicken skewers tossed in a peanut butter sauce and served with sweet Thai chili.

**Cajun Shrimp & Sausage Skewers** \$220 Blackened shrimp and Andouille sausage. Served with a spicy aioli.

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# Soup & Salad

*All prices are per person unless otherwise noted. Prices based on 60 minutes food service. Prices are subject to 6% Sales Tax and 20% Service Charge.*

**Sherwood Forest Greens** *are served with warm rolls & whipped butter*

**Loxley's Legends Salad \$15** - Spring mix and romaine topped with tomato, cucumber, radishes, red onions, carrots & croutons. Served with your choice of dressing.

**Classic Caesar Salad \$15** – Lettuce, Shredded Parmesan, Croutons and Caesar Dressing

**Pickled Beets & Chevre \$16** – Baby arugula, crumbled goat cheese, spiced walnuts, dried cranberries, red & golden beets, orange-sherry vinaigrette

**Apple Walnut Salad \$17** – Mixed greens, spiced walnuts, honey crisp apples, dried figs, and walnut crusted goat cheese. Tossed in apple cider vinaigrette

**Cobb Salad \$18** - Fresh seasonal greens with tomatoes, crumbled bacon, hard-boiled egg, blue cheese crumbles, red onion, cheddar cheese, avocado and your choice of dressing

**Add to Any Salad:**

**Grilled Chicken \$8      Grilled Shrimp \$11      Salmon \$13**

**Grilled Flank Steak \$12**

## **Soups**

**\$7 – Cream of Broccoli / Tomato Bisque / Cream of Mushroom / Cream of Roasted Red Pepper**

**\$9 – New England Clam Chowder / Chili**

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# Lunch Buffet

All prices are per person unless otherwise noted. Lunch options available between 11am and 3pm. OneHour Service. Subject to 20% service charge and 6% sales tax

## **Sherwood Knoll Buffet \$25**

Soup Du Jour

House Salad with two dressings

Choice of two entrees: \*Lemon Garlic Chicken \*Seared Pork Loin with Maple Bacon Glaze

\*Outlaw Salmon \*Meat or Vegetable Lasagna \*Beef Tips with Mushrooms & Bordelaise

Chef Selection of Vegetable

Chef Selection of Starch

Chef's Selection of Desserts

*all selections will be determined to compliment choice of entrée*

Warm Rolls & Butter

Freshly Brewed Coffee, Decaf Coffee Assortment of Hot Tea's, Ice Tea & Lemonade

## **Loxley's Spud Bar \$19**

Tomato Florentine

House or Caesar Salad

Diced Grilled Chicken

Baked Potato Bar with Bacon, Sour cream, Shredded Cheese, Roasted Broccoli and Salsa

Warm Rolls & Butter

Cookies, Brownies and Dessert Bars

Freshly Brewed Coffee, Decaf Coffee Assortment of Hot Tea's, Ice Tea & Lemonade

## **Outlaw Boxed Lunch served with whole fruit, house made chips, pickle spear, cookie, bottled water**

**Turkey Club** ~ In House roasted Turkey breast, bacon, lettuce, tomato on Texas toast \$18

**Beef and Boursin**- Roast beef, boursin cheese, bacon and arugula on a kaiser roll \$18

**Wrap** ~ Chicken, creamy ranch, fresh tomato, crisp bacon & avocado \$17

**Ham** ~ Ham, Cheddar Cheese, lettuce, tomato, onion on kaiser roll \$17

**Veggie Wrap** – Alfalfa sprouts, tomato, cucumber, onion, roasted chickpeas and an avocado dressing - \$16

500 Centerville Road Lancaster, PA 17601 717-898-2431 [www.heritagelancaster.com](http://www.heritagelancaster.com)



# Lunch Buffet

*Lunch Buffet & Box Cont.*

## **Deli Buffet** \$21

Soup Du Jour

House Salad with dressings

Fresh Cut Seasonal Fruit

Red Skin Potato Salad

Choice of Three ~ Ham, Turkey, Roast Beef, Egg Salad, Tuna Salad, Chicken Salad

Choice of Two ~ Swiss, Provolone, Cheddar, Pepperjack, American

Kaiser Rolls and Assorted Breads

Pickles, Onions, Lettuce, Tomato Slices

Cookies, Brownies & Dessert Bars

Freshly Brewed Coffee, Decaf Coffee Assortment of Hot Tea's, Ice Tea & Lemonade

## **Wrap Buffet** \$20

Soup Du Jour

Assortment of Wraps including Ham & Swiss, Turkey & Provolone and

Mediterranean Vegetable

Mediterranean Pasta Salad with Tomatoes, Olives & Feta Cheese

Fresh Cut Seasonal Fruit

House Made Chips

Cookies, Brownies & Dessert Bars

Freshly Brewed Coffee, Decaf Coffee Assortment of Hot Tea's, Ice Tea & Lemonade

## **Italian Deli Buffet** \$25

Italian Wedding Soup

Italian Pasta Salad

Choose Three- Pepperoni, Capicola, Salami, Ham, Mortadella and Prosciutto

Choose Two- Provolone, Mozzarella, Gouda, Dill Havarti, American

Hoagie Rolls with these accompaniments: Banana Peppers, Hot Pepper Spread, Pickled Vegetables, Pickles, Lettuce, Tomato and Onion

House Made Chips

Dessert Display includes, mini eclairs, cream puffs and tiramisu

Freshly Brewed Coffee, Decaf Coffee Assortment of Hot Tea's, Ice Tea & Lemonade

# Lunch Buffet

*Lunch Buffet & Box Cont.*

**Farm BBQ** \$23

Choice of Three: Pulled Pork, BBQ Chicken Thigh, BBQ Brisket, Hot Dogs & Hamburgers

Rolls & Buns

Choice of Three: Baked Beans, Cole Slaw, Potato Salad, Pasta Salad, Broccoli Salad and Macaroni and Cheese

Appropriate Accompaniments

Lettuce, Tomato, Onion, Cheese

Cookies, Brownies & Dessert Bars

Freshly Brewed Coffee, Decaf Coffee Assortment of Hot Tea's, Ice Tea & Lemonade

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# Plated Lunch

Available 11am – 3pm and served with small house salad, coffee, hot & iced tea. Prices are per person and subject to 6% sales tax and 20% gratuity and based on 60-minute food service. Add \$5 for more than 2 entree selections

**Chicken Parmesan \$20** Hand Breaded Chicken topped with homemade Marinara Sauce, Mozzarella and Asiago Cheese. Served over a bed of Linguine.

**Lemon Garlic Chicken \$20** Creamy lemon garlic Chicken served with wild rice and roasted broccolini.

**Chicken Saltimbocca \$23** Seared Chicken Breast wrapped with Prosciutto di Parma, Fontina Cheese and Sage. Finished with Mushroom Marsala Sauce.

**Citrus & Rosemary Roasted Turkey \$20** House Roasted Turkey Breast served with Mashed Potatoes, Chef's Choice Vegetable and Herbed Velouté.

**Outlaw Salmon \$24** Seared Atlantic Salmon served with Mashed Potatoes, Chef's Choice Vegetable and Pineapple Bourbon Glaze.

**Chicken Penne \$21** Marinated grilled Chicken breast, with basil pesto sauce tossed with spinach and penne pasta. Fished with Asiago cheese and basil chiffonade.

**Petit Filet Mignon \$31** Grilled Center Cut Filet Mignon served with Garlic Mashed Potatoes, Chef's Choice Vegetable and slowly simmered Demi-Glace.

**Roasted Pork Loin \$20** Roasted Maple Bacon Glazed Pork Loin served with Garlic Mashed Potatoes and Green beans.

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# Dinner Buffets

*All Prices are Per Person, unless otherwise noted. Prices based on 60-minute food service. All prices are subject to 6% sales tax and 20% service charge. All buffets include Coffee, Decaf Coffee, Hot & Iced Tea, Assorted Chef's Choice Desserts*

## **The Cork Country Buffet \$30**

House Salad

Rolls & Butter

**Choice of One:** Pasta Salad, Potato Salad, Fresh Fruit Salad Or Macaroni Salad

**Choice of One:** Baby Carrots, Sweet Corn Or Vegetable Medley

**Choice of One:** Roasted Potatoes with Herbs, Yukon Mashed Potatoes, Mashed Sweet Potatoes Or Wild Rice Blend

**Choice of Two:** Baked Ham with Sweet & Sour Glaze, Pepper Crusted Pork Loin with Whole Grain Mustard Bordelaise, Roasted Turkey Breast with Herbed Velouté, Seared Chicken with Lemon Garlic Sauce, Seared Red Snapper with Lemon Beurre Blanc, Meat or Vegetable Lasagna Or Grilled Marinated Bistro Tenderloin with Bordelaise

## **Susquehanna Valley Buffet \$36**

House Or Caesar Salad

Rolls & Butter

**Choice of Two:** Fresh Fruit Salad with Raspberry Yogurt Dip, Grilled Vegetables, Mediterranean Pasta Salad with Artichokes, Potato Salad Or Broccoli Salad

**Choice of One:** Green Beans, Oven Roasted Broccoli with Lemon Butter, Vegetable Medley Or Fire Roasted Corn with Peppers and Onions

**Choice of One:** Boursin & Leek Scalloped Potatoes, Wild Rice Blend, Cheddar Mashed Potatoes, Mashed Sweet Potatoes, Macaroni & Cheese Or Roasted Red Potatoes with Herbs

**Choice of Three:** Baked Ham with Sweet & Sour Glaze, Stuffed Chicken Breast with Chicken Jus, Seared Red Snapper with Lemon Beurre Blanc, Meat or Vegetable Lasagna, Baked Ziti with Cheese or Italian Sausage, Seared Salmon with Pineapple Mango Salsa, Sliced Marinated Flank Steak with Bordelaise Or Seared Chicken with Teriyaki

# Dinner Buffets

## **Heritage Grand Buffet \$42**

**Choice of Three:** House Salad, Caesar Salad, Spinach Salad with Candied Walnuts Goat Cheese and Strawberries, Grilled Vegetables, Italian Pasta Salad with Fusilli Pasta Or Fresh Fruit Salad with Raspberry Yogurt Dip

**Choice of One:** Steamed Broccolini with Lemon Butter Sauce, Roasted Root Vegetables with Honey, Haricot Verts Almondine, Seasonal Local Vegetable Medley Or Cauliflower Au Gratin

**Choice of One:** Boursin Potato Gratin, Cheddar Yukon Gold Whipped Potatoes, Mashed Sweet Potatoes, Roasted Red Skinned Potatoes with Herbs Or Citrus Herbed Basmati Rice

**Choice of Three:** Sliced Tenderloin of Beef with Bordelaise Sauce, Grilled Maple Bacon Glazed Bacon Salmon, Chicken Florentine with Artichokes and Roasted Peppers, Roasted Pork Tenderloin with Roulade with Provolone, Ricotta & Sundried Tomato Cream Sauce, Grilled Chicken with Mozzarella and Bruschetta, Sliced Sirloin of Beef with Black Peppered Dijon Cream Sauce Or Penne Pasta Primavera with a White Wine Butter Sauce

## **Pasta Buffet \$26 - available Sunday thru Thursday - for Friday/Saturday events add \$5.00pp**

Caesar Salad

**Choice of one Lasagna:** Cheese, Meat or Vegetable

**Choice of one Pasta:** Tortellini, Penne or Fettuccine

**Choice of one Sauce:** Marinara, Alfredo, Pesto, Tomato Vodka or Meat Sauce

Fresh Grated Parmesan Cheese

Warm Garlic Bread

Freshly Baked Cookies, Brownies and Dessert Bars

Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

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# Plated Dinner

*All dinners are served with a Choice of One Veggie and One Starch, (unless pre-selected) choice of Caesar or House Salad, Warm rolls and butter, Coffee, Assortment of Hot Teas and Iced Tea. All Prices are Per Person, unless otherwise noted. Prices based on 60-minute food service. Selections and counts are due 2 weeks prior to event. Add \$5 for more than 3 entrée choices.*

## **Beef and Meat**

Sliced **Bistro Tenderloin** \$30 with Bordelaise Sauce

**Pork Roulade** \$26 with Arugula, Provolone, Ricotta, Roasted Red Peppers and a Sundried Tomato Cream Sauce

Braised **Beef Short Ribs** \$32 with Red Wine Demi-Glace

Pepper Crusted **Sirloin Filet** \$32 with Brandy Dijon Cream

**Ribeye** \$38 with Au Jus

**Blackened New York Strip Loin** \$36 with Blue Cheese Crumbles and Demi-glace

**Filet Mignon** \$38 6oz / \$41 8oz with Wild Mushrooms and Demi-glace

**Filet & Crab Cake** \$45

## **Chicken and Poultry**

**Chicken Parmesan** \$22 with Fettuccini Marinara

**Chicken Picatta** \$24 with Lemon Caper Sauce

**Mediterranean Chicken** \$27 with Artichokes, Asparagus, Peppers and Tomatoes

**Bacon Wrapped Chicken** \$27 with Creamy Garlic Parmesan Sauce

**Citrus & Rosemary Turkey Breast** \$25 roasted with herb Volute

**Chicken Tiki Marsala** \$25 Half a semi-boneless, all-natural chicken. Marinated in traditional spices and herbs. Served with white rice and grilled pita. Topped with a spicy curry sauce.

**Duck Leg Confit** \$27 with Orange Honey Glaze

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# Plated Dinner

*Plated dinners cont.*

## Fish and Seafood

**Maple Bacon Glazed Salmon** \$29

**Pecan Crusted Salmon** \$29

**Pan Seared Scallops** \$34 with a lemon pepper cream sauce with artichokes and roasted redpeppers, grilled asparagus and couscous

**Seafood Risotto** \$30 Shrimp and Scallop pieces in a Creamy Risotto with Roasted Red Peppers and Asparagus

**Skin on Pan Trout** \$28- topped with a sundried tomato pesto sauce

**Blackened Shrimp** \$24 with Smoked Cheddar Grits, Grilled Asparagus and Red Pepper Coulis

**Maryland Style Crab Cakes** \$MP

## Vegetarian *Served with House Salad or Caesar Salad*

**Grilled Marinated Eggplant Tower** \$23 with Wilted Spinach, Goat Cheese and Roasted Peppers over parmesan Risotto

**Wild Mushroom Ravioli** \$24 with Sautéed Asparagus Tips

**Fettuccine Florentine** \$24 with Artichokes, Spinach and Roasted Peppers in a Garlic Cream Sauce

**Penne Pasta Primavera** \$22 with choice of tomato vodka, pesto or garlic cream sauce

**Parmesan Risotto** \$21 with Wild Mushrooms and seasonal vegetables

**Chickpea Curry** \$22 Roasted chickpea, tomato, onion, various seasonings & peppers served with white rice and fried pita chips

### **Vegetables**

- Baby Carrots with Honey Glaze
- Sweet Corn with Butter Sauce
- Veggie Medley
- Green Beans Almondine
- Fire Roasted Corn with Peppers and Onions
- Steamed Broccolini with Lemon Butter Sauce
- Grilled Asparagus
- Brussel Sprouts

### **Starch**

- Boursin Potato Gratin
- Rice Pilaf
- Parmesan Risotto
- Herb Roasted Potatoes
- Mashed Potatoes
- Sweet Potato Mash

# Desserts

All items are priced per person unless otherwise noted. Subject to 6% Sales Tax & 20% Service Charge  
Minimum of 20pp unless otherwise noted.

## **Cakes \$9** *served, or family style*

Touch of Strawberry Cake  
Triple Chocolate Cake  
Plain NY Style Cheesecake  
*Custom Cheesecakes available on order 1-week prior*  
Pumpkin Spice Cake  
Carrot Cake  
Chocolate Peanut Butter Cake  
Angel Food Cake

## **Pies \$9** *served or family style*

Key Lime  
Pecan  
Pumpkin  
Apple  
Cherry  
Oreo Cream  
Peanut Butter  
Lemon Merengue

## **Dessert Displays:**

**House Made Bread Pudding \$10** with coordinating accompaniments – Whipped Cream, Granulated Nuts, Fresh Fruit, Dessert Sauces add ice cream for an additional \$3pp.  
**Add a chef-** \$75 to sauté peaches, bananas, apples or berries \$2

**Warm Brownie Bar \$8** With Ice Cream, Whipped Cream, Nuts, Sprinkles and warm caramel drizzle.

**DIY Cheesecake \$10** Plain NY Style Cheesecake with Whipped cream, Chocolate Sauce and Diced Fruit

**Pie Parfaits \$10** Layers of delicious Pie Filling, Graham Crumbles, Vanilla Mousse and Whipped Cream served in a 7oz Pilsner.

## **Cheesecake Station \$12**

Plain Cheesecake with Toppings: Seasonal Berries, Crumbles Oreos, Caramel Sauce, Chocolate Sauce, Strawberry Sauce and Whipped Cream  
Create a Custom Flavor Cheesecake served with Coordinating Toppings for an additional \$3pp and needs to be ordered 1 week prior to event





# Desserts

**Fondue Sweets Station: \$10** Chocolate and caramel dipping sauces served with skewered Strawberries, Marshmallows, Sliced Apples, Rice Krispy Treat and Pretzel Rods

**Angel Food Cake \$8** Served with fresh Berries and Whipped Cream.

**Add a chef- \$75** to sauté Fresh Fruit with appropriate Liquor to cover this Light & Airy Cake.

**Assorted Cookies, Brownies & Dessert Bars \$11** Assorted Dessert Bars & Brownies in Martini Glasses drizzled with Chocolate and sprinkled with Granulated Nuts

**Cannoli Display \$8** Cannoli Chips and Dip tossed with Chocolate Chips, Powdered Sugar and Chocolate Sauce.

"Consuming raw or **undercooked meats**, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." REV 1.12.23

# Bar Options

## **Limited Bar** ~ Beer, Wine & Soda

\$15pp for the first hour \$12pp each additional hour

**Wines:** Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

**Bottled Beer:** Choose One Domestic & One Import

Miller Lite, Yuengling Lager, Heineken, Corona

**Draft Beer:** Choose One (75 or more guests)

Yuengling Lager, Miller Lite, Coors Lite

## **Select Bar** ~ Includes: House Spirits, House Wine, Bottled Beer, Domestic Draft

\$16pp for the first hour \$13pp each additional hour

**Spirits:** Vodka, Gin, Rum, Whiskey, Bourbon, Tequila, Christian Brothers Brandy, Peach Schnapps, Amaretto, Kahlua, Triple Sec, Sweet & Dry Vermouth

**Wines:** Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

**Bottled Beer:** Choice of One Domestic & One Import

Miller Lite, Yuengling Lager, Heineken, Corona

**Draft Beer:** Choose One (75 or more guests)

Yuengling Lager, Miller Lite, Coors Lite

## **Premium Bar** ~ Includes: Premium Spirits, Wines, Bottled Beer, Draft

\$19pp for the first hour \$14pp for each additional hour

**Spirits:** Absolut, Smirnoff Orange, Jack Daniels, Jim Beam, Tanqueray, Bacardi Silver, Captain Morgan, Seagrams 7, Jose Cuervo, Dewers White, Southern Comfort, Malibu, Peach Schnapps, Amaretto, Kahlua, Triple Sec, Sweet & Dry Vermouth

**Wines:** Canyon Road Chardonnay, White Zinfandel, Cabernet Sauvignon, Pinot Grigio, Merlot

**Bottled Beer:** Choice of One Domestic & One Import

Miller Lite, Yuengling Lager, Heineken, Corona

**Draft Beer:** Choose One (75 or more guests)

Yuengling Lager, Miller Lite, Coors Lite

# Bar Options

**Ultra-Premium Bar** ~ Includes Ultra Premium Spirits, Wines, Domestic & Imported Bottled Beer, Premium Draft

\$22pp for the first hour \$15pp each additional hour

**Spirits:** Grey Goose, Tito's, Bacardi Silver, Captain Morgan, Bombay Sapphire, Johnny Walker Black, Scotch, Crown Royal, Jameson Irish Whiskey, Jack Daniels, Makers Mark, Jose Cuervo, Courvoisier, American Honey, Bailey's Irish Cream, Kahlua, Disaronno Amaretto, PeachSchnapps, Triple Sec Sweet & Dry Vermouth

**Wines:** Story Point Chardonnay, Canyon Road White Zinfandel, Santa Emma Sauvignon Blanc, Bodega Norton Moscato, Monte Class Cabernet Sauvignon, Noblissima Pinot Grigio, Columbia Merlot

**Bottled Beer:** Choice of Two Domestic & One Import

Miller Lite, Yuengling Lager, Coors Light, Bud Light, Heineken, Corona, Corona Light, Sam Adams

**Draft Beer:** Choose one (75 or more guests) Yuengling Lager, Miller Lite, Coors Light, Sam Adams Seasonal, Blue Moon, Guinness

## A La Carte Beverages:

### Wines:

House Wines by the Glass \$8

Premium Wines by the Glass  
\$10

### Beer:

Domestic Kegs \$325

Import or Craft Kegs MP

Domestic Bottle/Can Beer \$5

Import Bottle/Can Beer \$6

Craft Bottle/Can MP

### Spirits:

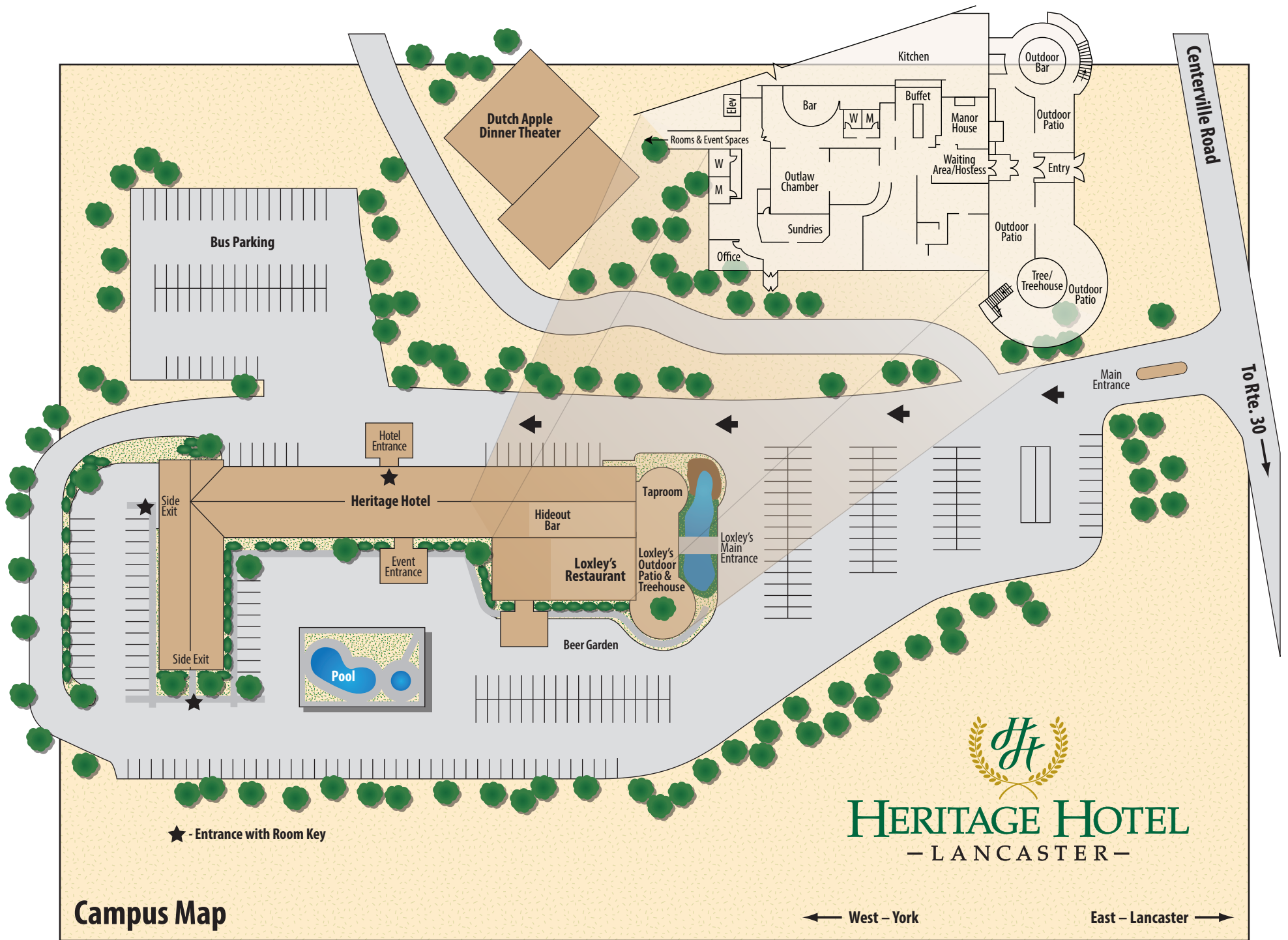
Ultra Premium \$10

Premium \$9

Select \$7

Soda \$3

All Beverages are subject to 20% Service Charge REV 1.12.23



## Campus Map

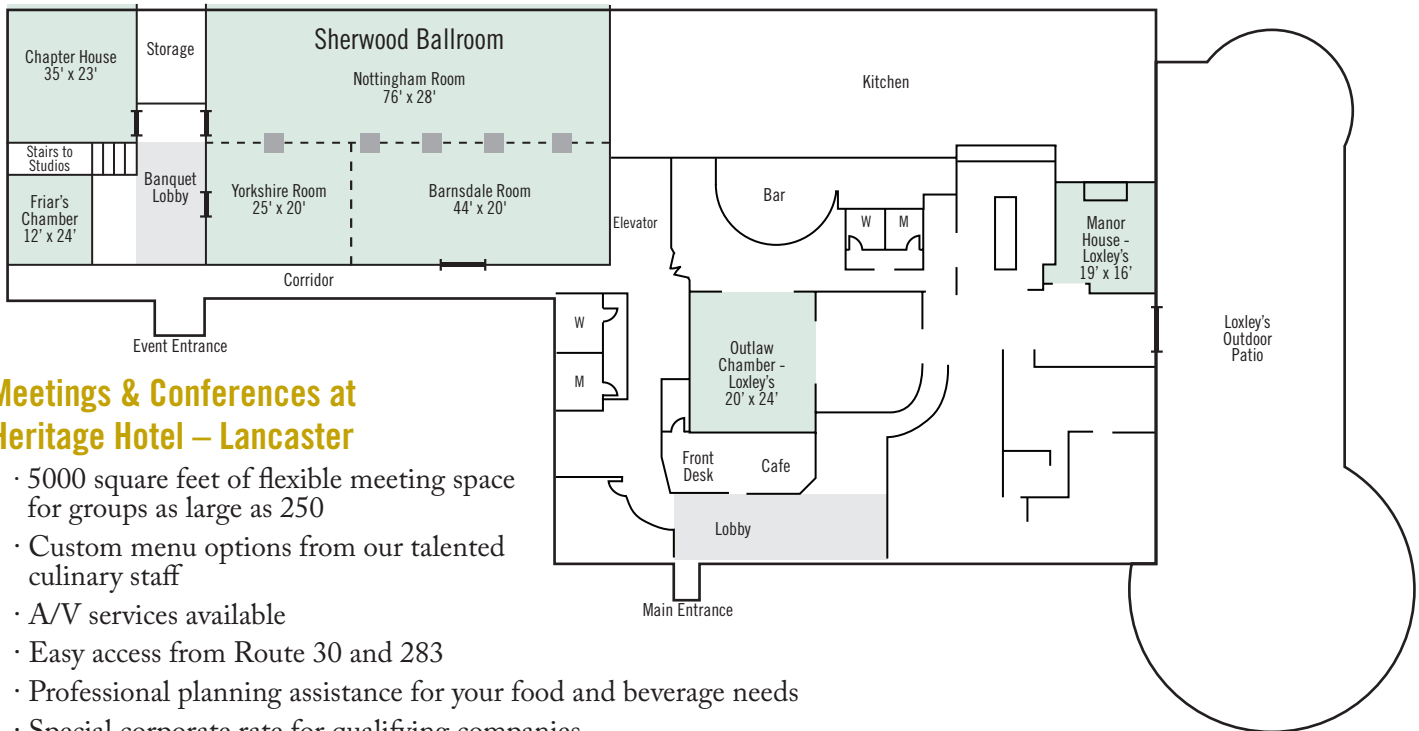


## Function Room Specifications

Room	Dimensions	Total Sq. Ft.	Theater	Classroom	Banquet	Reception	Conference	Hollow Square	U Shape
Sherwood Ballroom*	76' x 48'	3648	250	128	250	250	NA	NA	NA
Nottingham Room	76' x 28'	2128	150	90	125	150	NA	40	60 in/out 40 out
Barnsdale Room	44' x 20'	880	50	30	40	60	20	28	20
Yorkshire Room	25' x 20'	500	40	24	32	32	6	16	12
Yorkshire & Barnsdale	69' x 20'	1380	90	50	64	100	32	32	NA
Chapter House	35' x 23'	805	60	35	40	50	32	32	30
Friar's Chamber	12' x 24'	288	NA	NA	NA	NA	12	NA	NA
Manor House - Loxley's	19' x 16'	304	NA	NA	22	24	NA	NA	NA
Outlaw Chamber - Loxley's	20' x 24'	480	NA	NA	40	50	NA	NA	NA

\*The Sherwood Ballroom consists of the Nottingham, Barnsdale and Yorkshire Rooms

## Function Room Layout



## Meetings & Conferences at Heritage Hotel – Lancaster

- 5000 square feet of flexible meeting space for groups as large as 250
- Custom menu options from our talented culinary staff
- A/V services available
- Easy access from Route 30 and 283
- Professional planning assistance for your food and beverage needs
- Special corporate rate for qualifying companies

## Property Features

- 166 well-appointed guest rooms
- Loxley's Restaurant serving breakfast, lunch and dinner
- Wireless high speed internet access
- Outdoor pool
- Complimentary parking

