



Sheraton Valley Forge Hotel

Catering Menus and Pricing for:

2023



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Welcome to The Sheraton Valley Forge Hotel

About Our Hotel:

An upscale, unique travel experience awaits at Sheraton Valley Forge Hotel. Our hotel boasts a prime location in King of Prussia, providing easy access to the area's top attractions. Visit the popular King of Prussia Mall, next door to our hotel, as well as Liberty Bell Center and Valley Forge National Park, and take a day trip to explore the historic sites of Philadelphia. At the end of the day, retreat to your newly renovated, pet-friendly accommodation with high-speed Wi-Fi, plush bedding and a flat-screen TV. When hunger strikes, enjoy a delicious meal at our on-site restaurant, The Lobby Bar. During downtime, exercise at our on-site fitness center and take a relaxing dip in our refreshing pool or whirlpool. You can also unwind in front of our fire pit. Whether traveling to Pennsylvania for business or leisure, you'll have all the resources you need for a truly relaxing stay at Sheraton Valley Forge Hotel

Breakfast Menu

The Continental

Sliced Fresh Fruits and Berries
Freshly Baked Muffins Breakfast Breads and Scones
Bagels served with assorted flavored cream cheese, Creamy Butter and Fruit Preserves
Apple, Cranberry and Orange Juices
Fresh Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Teas
\$20.00 Per Person

To Your Health

Assorted Fruit Filled Yogurts and Granola
Sliced Seasonal Fruits and Berries
Lemon and Raspberry Loaf Cakes
Apple, Cranberry and Orange Juices
Fresh brewed Coffee, Decaffeinated Coffee, Regular and Herbal Teas
\$20.00 Per Person

Deluxe Continental Breakfast

Sliced Seasonal Fruit and Berries
Assorted Yoghurt and Cereal
Assortment of Petite Danish, Muffins, Bagels and Morning Breads
Creamery Butter, Fruit Preserves Regular and Flavored Cream Cheeses
Chefs choice hot breakfast sandwich
Cranberry and Orange Juice, Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$26.00 Per Person

Continental Breakfast Additions

Sausage, Egg and Cheese on English Muffin \$7.00 Per Person
Ham, Egg and Cheddar Cheese on Croissant \$5.00 Per Person
Thick Cut French toast with Warm Maple Syrup and Powdered Sugar \$4.00 Per Person
Scrambled Eggs \$3.00 Per Person Bacon, Sausage, Turkey Sausage, Ham \$5.00 Per Person

20 Person Minimum

A \$100.00 Staffing Fee is applied to groups of 50 people or less

Breakfast Buffet

Sliced Seasonal Fruit and Berries
Assorted Yoghurt and Cereal
Fluffy Scrambled Eggs with Herbs
Savory Sausage Links and Crisp Bacon
Cottage Fried Potatoes
Assortment of Petite Danish, Muffins, Bagels and Morning Breads
Creamery Butter, Fruit Preserves, Regular and Flavored Cream Cheeses
Cranberry and Orange Juice, Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$30.00 per person

Additional Offerings:

Thick Cut French Toast, Warm Maple Syrup \$4.00 per person
Cheese Blintz Topped with Warm Fruit Compote \$3.50 per person
*Belgian Waffle Station (prepared to order) \$5.00 per person
*Omelet Station with Diced Vegetables, Breakfast Meats and Cheeses \$8.00 per person

Price Subject to 24% Gratuity and Applicable Sales Tax

***Chef Attendant is required \$100.00**

**A Staffing fee of \$100.00 applies to groups of 50 people or less
Minimum of 30 people required for Buffet**

Plated Breakfast

Sliced Melon in Season
Apple, Cranberry and Orange Juice
Scrambled Eggs
Choice of: Bacon, Ham, or Sausage
Home Fried Potatoes
Bakery Basket, Butter and Preserves
Fresh Brewed Coffee, Decaffeinated Coffee and Teas
\$26.00 Per Person

Cheese Omelet Plated Breakfast

Sliced Melon in Season
Apple, Cranberry and Orange Juice
Cheddar Cheese Omelet
Choice of: Bacon, Ham, or Sausage
Home Fried Potatoes
Bakery Basket, Butter, and Preserves
Fresh Brewed Coffee, Decaffeinated Coffee and Teas
\$28.00 Per Person

Eggs Benedict Plated Breakfast

Sliced Melon in Season
Apple, Cranberry and Orange Juice
Classic Eggs Benedict, Hollandaise
Canadian Bacon (Sliced Smoked Salmon May be Substituted)
Bakery Basket, Butter and Preserves
Fresh Brewed Coffee, Decaffeinated Coffee and Teas
\$32.00 Per Person

French Toast Plated Breakfast

Sliced Melon in Season
Apple, Cranberry and Orange Juice
French Toast with Challah Bread and Warm Maple Syrup
Choice of: Bacon, Ham, or Sausage
Fresh Brewed Coffee, Decaffeinated Coffee and Teas
\$27.00 Per Person

A \$100.00 Staffing Fee is applied to groups of 50 people or less

Lunch Menu

Boxed Lunch

Premade Sandwiches to Include **(Choice of 2)** from Below:

Rare Roast Beef, Boursin Cheese, Romaine on a Kaiser Roll Turkey Breast and Smoked Gouda,
Roasted Peppers and Asparagus on Baguette
Tuna Salad with Romaine and Alfalfa Sprouts in Pita Pocket Grilled Vegetable Wrap with
Hummus and Balsamic Drizzle
Caprese Sandwich on a Ciabata Roll with Fresh Mozzarella, Tomato, Basil, Balsamic Drizzle
Appropriate Condiments
Individual Containers of Pasta Salad Bags of Potato Chips
Chocolate Chip Cookie or Brownie
\$30.00 Per Person

Assorted Sodas and Bottled Waters available on consumption \$3.50 each
All charges are subject to a 24% gratuity & applicable sales tax.
A service fee of \$100.00 is applied to groups of 20 or less

Gourmet Sandwich Buffet

Soup of the Day
Tossed Green Salad with Raspberry Vinaigrette and Creamy Peppercorn
Charred New Potato Salad with Scallions
Marinated Artichoke Hearts
Roasted Turkey Breast, Smoked Gouda, Roasted Peppers and Grilled Asparagus on a French Roll
Rare Roast Beef, Romaine with Provolone Cheese on a Kaiser Roll
Grilled Vegetables in Pita Pocket
Fresh Fruit Salad and Assorted French and Italian Pastries
Fresh Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas
\$30.00 Per Person

New York Deli Buffet

Tossed Green Salad with Raspberry Vinaigrette and Creamy Peppercorn
Marinated Pasta Salad
String Bean, Bell Pepper and Carrot Salad
Tuna fish Salad, Roasted Turkey Breast
Sugar Cured Ham and Rare Roast Beef
Assortment of Sliced Cheeses
Condiments of Olives, Pickles, Hot Peppers, Charred
Onions, Mayonnaise and Dijon Mustard
Kaiser Rolls, French Rolls and Rye Bread
Fresh Fruit Salad and Assorted French and Italian Pastries
Fresh Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas
\$30.00 Per Person

Healthy Lunch Buffet

Grilled Potato, Green Beans, Sweet Onions, Dijon Dressing
Local Farm Mixed Vegetable Salad, Tarragon Shallot Vinaigrette
“Chopped Greek”, Romaine, Olives, Feta Cheese, Tomato, Red Onion, Lemon Oregano Dressing
Rosemary Breast of Chicken, Fennel, Sweet Pea, Orange Zest, Natural Pan Gravy
Braised Salmon Fillet, Purple Potato, Chives, Fresh Bay Leaf Sauce
Orecchiette, Charred Zucchini, Grape Tomato, Parmesan, Basil Purée, Extra Virgin Olive Oil
Seasonal Fresh Fruit
Lemon Raspberry Cake, German Chocolate Cake, NY Style Cheesecake
Fresh Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas
\$38.00 Per Person

Asian Lunch Buffet

Baby Iceberg, Cucumber, Grape Tomato, Crispy Noodle Carrot Ginger Dressing
Broccoli, Julienne Carrot, Toasted Sesame Seeds Rice Vinegar Dressing
Snow Peas, Daikon, Red Onion Coriander Lime Dressing
Crispy Monkfish, Grilled Pineapple, Red Pepper, Green Onions Sweet and Sour Sauce
Tofu Fried Rice, Carrots, Celery, Sweet Peas Gluten Free Soy
Chicken Lo Mein, Bok Choy, Cremini Mushrooms Ginger Sauce
Steamed Jasmine Rice
Dessert
Assorted Chef’s Selections
Fruit Tart & Cream Puffs
Fresh Brewed Regular Coffee, Decaffeinated Coffee & Herbal Teas
\$38.00 Per Person

South of the Border

Mexican Salad, Margarita Vinaigrette
Marinated Grilled Corn and Jicama Salad
Make your own Chicken and Beef Fajitas
Miniature Beef Tacos
Yellow Rice & Grilled Plantains
Dessert
Fried Churros with Chocolate Dipping Sauce
Fresh Brewed Regular Coffee, Decaffeinated Coffee & Herbal Teas

South Philadelphia Buffet

Charred Yukon Gold Potato, Zucchini, Yellow Squash, Red Pepper, Basil Caper Aioli
Green Beans, Fennel, Cherry Tomato, Fresh Mozzarella, Lemon Olive Oil Dressing
Romaine Hearts, Shaved Celery, Roma Tomato, Cucumber, Red Onion, Red Wine Vinaigrette,
Turkey Hoagie, Provolone, Tomato, Onions, Oregano, Liscio's Roll
Cheese Steak, House Wiz, Grilled Onions and Mushrooms
Spicy Fries Seasonal
Dessert
Cannolis and Cream Puffs
Fresh Brewed Regular Coffee, Decaffeinated Coffee & Herbal Teas
\$38.00 Per Person

50 Person Minimum For Buffets
Small Party Fee of \$100.00 If Less Than Minimum Number Of Guests

Plated Lunch

First course **(please select one)**

Tuscan Minestrone, Ditalini Pasta, Basil Pesto

Mesclun Greens, Grape Tomato, Cucumber, Feta Cheese, Lemon Oregano Vinaigrette

Romaine Hearts, Garlic Croutons, Parmesan Cheese Caesar Dressing

Entrees

Free Range Breast of Chicken, Farmhouse Cheddar Grits, Shaved Brussel Sprouts, Cider Vinegar
Sauce

\$35.00 Per Person



Atlantic Salmon, Vegetable Fried Rice, Shanghai Bok Choy, Teriyaki Sauce
\$35.00 Per Person

Mahi-Mahi Fillet, Saffron Vegetable Couscous, Grilled Zucchini Romesco Sauce
\$36.00 Per Person

Local Atlantic Sole, Butternut Squash Succotash, Micro Celery, Tarragon Sauce
\$36.00 Per Person

Basil Marinated Crispy Breast of Chicken, Marinated Tomato, Green Beans, Sweet Onions, Citrus
Agrodolce
\$35.00 Per Person

Mezzi Rigatoni, Local Mushrooms, Ceci and White Beans, Swiss Chard, Spicy Confetti Tomato
Ragout
\$32.00 Per Person

Dessert (**please select one**)

New York Cheese Cake

Carrot Cake, German Chocolate Cake

Sliced Melons, Edible Chocolate Cup, Raspberry Sorbet Lemon Raspberry Cake

Warm Apple Crisp, Vanilla Bean Ice Cream

Tiramisu, Pecan Pie with Caramel Sauce

Edible Chocolate Cup with White Chocolate Mousse, Raspberry Sauce

All Meals Served With:

Fresh Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas

If more than one entrée is offered, maximum of two, the split count of each entrée is due 7 days prior to the event, the higher priced entrée will apply for all. All charges are subject to a A service fee of \$100.00 applies to groups of 50 or less

Coffee Breaks

AM Break

A basket of whole ripened fruits, Goldfish, Breakfast Bars, and Trail-Mix with Peanuts, Raisins, and M&M's. Freshly brewed coffee, decaffeinated coffee and herbal tea

\$12.00 Per Person

Cookie Jar

Homemade Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate with Macadamia Nut, & Fudge Brownies
Fresh Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Teas, Assorted Sodas

\$12.00 Per Person

Spirit of Philadelphia

Soft Pretzels with Mustard,
Peanut Chews, Herr's Potato Chips and Tastykakes
Rita's Water Ice (Seasonal) and Franks Sodas
Fresh Brewed Coffee, Decaffeinated Coffee,
Regular and Herbal Teas

\$15.00 Per Person

Simply Smooth

Attendant to prepare Smoothies to order
Pineapple, Mango, Papaya, Strawberry and Bananas
blended with Yogurt or Sorbet
Assorted Scones, Pretzel Rods, Granola Bars
Sparkling and Spring Waters(minimum of 25 people)

\$16.00 Per Person

Intermission

Buttered Popcorn, Cheese Popcorn, Carmel Popcorn,
Soft Pretzels with Mustard, & Assorted Miniature Candies
Assorted Sodas

\$12.00 Per Person

Stay in Shape

Sliced Seasonal Fruits, Berries with Honey- Yogurt Dipping Sauce
Selection of Power and Fruit filled Granola Bars
Crisp Vegetable Crudités, Reduced Fat Herb Dip
Dried Fruits and Health Mix
Gatorade, Spring Water, Orange Juice and V8
\$14.00 per Person

Fresh n' Fruity

Fruit Kabobs, Assorted Yogurts, & Chocolate dipping Sauce Sliced Apples with Peanut Butter
Imported & Domestic Cheeseboard, Wafer Crackers, Assorted Sodas & Mineral Waters
\$16.00 Per Person

Outdoor Café

Assorted Mini Pastries, Assorted Biscotti, Chocolate Covered Strawberries,
Attendant to prepare International Flavored Coffees (Non Alcoholic)
\$15.00 Per Person

Stadium Club

Individual bags of Popcorn and Cracker Jacks,
Fresh Roasted Peanuts in the Shell, Soft Pretzels with Mustard, & Franks in Puff Pastry
Assorted Sodas
\$16.00 Per Person

All Day Beverage Service

Fresh Brewed Coffee, Tea, Decaffeinated Coffee
(minimum of 25 people) (Available from 8am – 5pm)
\$16.00 Per Person

Coffee/Tea by the Gallon
\$75.00 per gallon (no ½ gallons)

A \$100.00 staffing fee is applied to groups of 50 people or less
All Break Food Services are for(30) minutes in length.
Prices listed are subject to change. Please contact the hotel directly for current pricing.

Dinner Menu

Dinner Buffet

Mixed Greens Garden Salad with Assorted Dressings

Tender Baby Spinach, Cucumber, Confetti Tomato, Red Onion
Red Wine Shallot Vinaigrette

Romaine Hearts, Garlic Croutons, Parmesan Cheese
Caesar Dressing

Choice of Three of the Following Entrees;

Free Range Chicken Breast, Sweet Corn Succotash,
Purple Potato Lemon Thyme Sauce

Atlantic Salmon, Cumin Lentil and Farro, Vegetable Minestra,
Micro Coriander Warm Tomato Vinaigrette

Mezzi Rigatoni, Local Mushrooms, Ceci and White Beans, Swiss Chard,
Spicy Confetti Tomato Ragout

MahiMahi Fillet, Shanghai Bok Choy, Sweet Potato,
Crispy Shiitake Thai Curry Sauce

Roast Sirloin of Beef,
Brandy Peppercorn Sauce

Dessert

Petite Pastry
Seasonal Fruit

Fresh Brewed Coffee, Decaffeinated Coffee,
Regular & Herbal Teas

Monday – Thursday \$50.00 per person

Friday – Sunday \$57.00 per person

***Minimum of 50 guests**

Plated Dinner (Friday-Sunday)

First Course (**select one**)

Boston Lettuce, Watercress, Belgian Endive, Frisee,
Spiced Walnuts, Red Wine Shallot Vinaigrette

Romaine Hearts, Baby Arugula, Shaved Fennel,
Toasted Almonds, Manchego Cheese, Lemon Olive Oil Dressing

Tender Baby Spinach, Cucumber, Sliced Strawberries,
Sunflower Seeds Cucumber Yoghurt Dressing

Mesclun Mixed Greens, Confetti Tomato, Cucumber,
Red Onion Balsamic Dressing

Romaine Hearts, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Entrée Selections

Free Range Chicken Breast, Fingerling Potato, Cremini Mushroom,
Grilled Onion, Knotted Long Beans, Rosemary Chicken Sauce
\$58.00

Free Range Chicken Breast, Sweet Corn Succotash,
Purple Potato Lemon Thyme Sauce
\$58.00

Atlantic Salmon, Cumin Lentil and Farro, Vegetable Minestra,
Micro Coriander Warm Tomato Vinaigrette
\$58.00

Block Island Swordfish, Rainbow Swiss Chard, White Beans Micro Arugula,
Yellow Tomato Saffron Sauce
\$63.00

Mahi-Mahi Fillet, Shanghai Bok Choy, Sweet Potato,
Crispy Shiitake Thai Curry Sauce
\$63.00

Striped Bass Fillet, Quinoa Tabbouleh,
Asparagus Tips Lemon Parsley Dressing
\$63.00

Atlantic Sole, Fine Green Beans, Vidalia Onions,
Avocado Tomato Chutney Ginger Fumet
\$63.00

Roast Sirloin of Beef, Framhouse Cheddar Potato Gratin, Buttered Asparagus,
Horseradish Sauce
\$65.00

Braised Short Rib of Beef, Yukon Potato Purée,
Buttered Broccolini Natural Beef Reduction
\$65.00

Jumbo Lump Crabcake, Meyer Lemon Risotto,
Baby Bok Choy Micro Amaranth, Basil Fumet
\$65.00

Roast Veal Tenderloin, Mild Garlic Spinach,
Gruyere Potatoes Thyme Beef Sauce
\$67.00

Filet of Beef Tenderloin, Wild Mushroom Risotto,
Fava Beans Aged Balsamic Reduction
\$67.00

Grilled Vegetable Quinoa, Golden Raisins, Charred Asparagus,
Sherry Wine Vinegar Reduction, Micro Greens, Romesco Sauce
\$55.00

Dessert (**select one**)

New York Cheesecake

Carrot Cake

Chocolate Ganache Cake

Sliced Melons, Edible Cookie Cup, Raspberry Sorbet

Lemon Raspberry Cake

Warm Apple Crisp, Vanilla Bean Ice Cream

Fresh Brewed Coffee, Decaffeinated Coffee, Regular & Herbal Teas

Pricing Applicable Friday & Sunday Evenings

If more than one entrée is offered (maximum of two) the split count of each entrée is due 7 days prior to the event, the higher priced entrée will apply for all.
A service fee of \$100 applies to groups of 50 or less

Please ask about our special Weekday Pricing

Cocktail Hour and Reception

Open Bar

Serving Premium Brands of Liquor, Imported and Domestic Beers, Wines
Assorted Soft Drinks, and Fruit Juices

First Hour

\$18.00 per person

Second Hour

\$6.00 per person additional

Each Additional Continuous Hour

\$5.00 per person

If under 50 persons, a **\$150.00** Bartender Fee Will Apply

Cash Bar

Martinis and Cordials

\$13.00 Per Drink

Cocktails and Highballs

\$10.00 Per Drink

Premium Beers

\$8.00 Per Bottle

Domestic Beers

\$6.00 Per Bottle

Soft Drinks

\$3.00 Per Drink

Wine (California)

Merlot, Cabernet Sauvignon, Pinot Grigio
Chardonnay, White Zinfandel

\$10.00 Per Glass

**Other Bar Service Fees:
Up to 75 Persons – One Bartender**

**Bartender Charge - \$150.00 for three (3) Hours
\$30.00 Each Additional Hour**

**Cashier Fee - \$100.00 for Three (3) Hours
\$30.00 Each Additional Hour**

The Valley Forge Cocktail Reception

Our special reception package includes a selection of four (4) hors d'oeuvres from the hot and cold selections and (2) cold displays

Chilled Presentation

Are included in the package to enhance your reception
Please Select (2)

Domestic and Imported Cheese Display

Smoked Gouda, Chevre, Gruyere, Vermont Cheddar, Bleu,
Port Salut and Brie, Garnished with Seasonal Fruits and Wafer Crackers

Seasonal Vegetable Display

Elaborate display of hand carved crisp Vegetables
Decoratively arranged with flowering Kale
Red, Yellow and Green Bell Peppers, Carrots, Radishes,
Broccoli and Cauliflower Flowerets, Black and Green Olives
and Cherry Tomatoes, and Assorted Dipping Sauces

Grilled Vegetable Antipasto

Artful display of marinated and grilled Portobello Mushrooms,
Zucchini, Summer Squash, Red and Green Bell Peppers, Carrots and Onions,
Asparagus and Belgian Endive, drizzled with basil Infused Olive Oil Grilled Pita & Hummus
Display Grilled Pita Bread, Sliced Carrots, Pepper and Celery, Kalamata Olives served with Classic
Hummus

Hot Hors d'oeuvres

(Please Select 4 total from Hot or Cold)

Mushroom Caps filled with Veal Sausage and Ricotta Cheese
 Potato Pancakes with Applesauce or Sour Cream
 Grilled Beef Satay with Ancho Chili Glaze
 Grilled Chicken Satay, Tequila Glaze
 Grilled Vegetable and Cheese Quesadillas
 Coconut or Sesame Chicken Tenders, Honey Mustard Sauce
 Steamed Chicken Dim Sum, Soy/Wasabi Sauce
 Cocktail Franks in Puff Pastry, Deli Mustard
 Pan Seared Pork Pot Stickers, Sweet Chili Sauce
 Red Bliss Potatoes filled with Chorizo and Pepper Jack Cheese
 Thai Spring Roll, Plum Sauce
 Beef Kebab of marinated Sirloin with Peppers and Onions,
 Balsamic Port Syrup
 Spinach and Feta Cheese in Phyllo Dough
 Teriyaki marinated chicken skewer, cucumber wasabi dipping sauce
 Vegetarian ratatouille tart, pesto sauce
 Chicken parmesan bite, tomato fondue
 Tempura Shrimp Torpedo, Sweet & Sour Sauce
 Lightly breaded mozzarella ravioli, basil aioli
 Philly cheese steak egg roll, sriracha ketchup
 Pretzel wrap mini hot dog, spicy mustard
 Wild Mushroom Empanadas, Pico de Gallo
 Braised Short Rib & Manchego Empanada
 French Onion Soup Boule

**Grilled Marinated Baby Lamb Chops, Mint Jelly*

**Mini beef sliders, cheddar cheese*

**Scallops wrapped in Applewood smoked bacon*

**Lobster Cobbler with fresh chives*

**Lemon crab cakes, old bay remoulade*

Cold Hors d'oeuvres

Smoked Salmon on Pumpernickel
 Marinated Bay Shrimp with Ginger and Mango Salad
 Bruschetta with truffled Portobello and white beans
 Coriander crusted ahi tuna, mango salsa
 Smoked chicken salad crostini, house bacon, onion jam
 Spanish manchego crostini, organic honeycomb
 Shrimp cocktail ceviche, long horse radish sauce
 Crispy phyllo cup, smoked salmon linden dale goat cheese
 Skewer of Cherry Tomatoes, Basil and Mozzarella



***Additional charge of \$5.00 per person will apply**

The package price is \$29.50 per person for one hour

The package price is \$39.50 per person for two hours

Stations To Enhance Your Event

Stations can be added at \$16.00 per guest
\$100.00 Attendant Fee required per station

Pasta Station

Chef to prepare to order using the freshest ingredients:
Penne with Plum Tomato and Fresh Basil Sauce,
Conquilli tossed with Broccolini, Pine Nuts, Sun dried Tomatoes and Olive Oil
Tri-Colored Tortellini with Proscuitto, Sweet Peas, Mushrooms, Parmesan Cream
Complimented By Grilled Antipasto Display of:
Roasted Red and Yellow Peppers, Marinated Asparagus, Charred Onions,
Yellow and Zucchini Squash and Grilled Portobello Mushrooms
Focaccia Bread, Sesame Breads and Italian Rolls

Carving Station

Please select **(2)** of the following:
Honey and Mustard Glazed Corned Beef

Pastrami with Garlic and Ground Peppercorns

Barbecued Steak

Maple glazed Roast Vermont Turkey
Served with appropriate Garnishes

All of the above are carved to order and accompanied by assorted Breads.
Accented with large jars of pickled Tomatoes, marinated Vegetables and Half Sour Pickles

A Tour of Asia

Chef to prepare to order authentic Wok prepared specialties of:
General Tso's Chicken,
Beef and Broccoli in Hoisin sauce
Vegetable Fried Rice
Steamed Shrimp Dumplings in Bamboo Steamer Basket
Accompanied by Soy, Sweet Chili and Garlic Sauces,
Fortune Cookies and Chop Sticks

South of the Border

Warm Flour Tortillas with Grilled Chicken offered from a copper chafer
Crispy Tacos with Sliced Beef, diced Tomatoes, Lettuce and Salsa Verde,
Roasted Vegetable Quesadillas, Guacamole and Sour Cream
Salsas of Fire Roasted Peppers, Tomatoes with crisp Tortilla Chips
Salad of Grilled Corn, Rainbow of Peppers Jalapeño and Lime

Slider Station

Presentation of cooked to order Beef Burgers, Ahi Tuna Burgers
and Portobello Mushroom Burgers served on mini buns
toppings to include:
Guacamole, Tomato Chutney, Jalapeno Marmalade,
Green Tomato Relish & Rosemary Aioli
*Crab cake sliders – additional fee

Wild Mushroom Sauté

Chef attendant to combine
Crimini, Portobello, Oyster, and Shiitake Mushrooms
Sautéed in Olive Oil, Garlic, diced Tomatoes and Basil Cream sauce
Toasted Country Croutons and Warm Bouchee

Risotto Bar

Rich and Velvety Risotto finished by attendant with
Wild Mushrooms and Madeira Wine
Diced Gulf Shrimp with Garlic and Shallots
Ratatouille of Roasted Root Vegetables
Accompanied by toasted Baguettes

Additional Stations can be offered please contact catering for options & pricing

Hospitality Menu

Freshly Baked Danish, Muffins and Croissants
\$30.00 Per Dozen

Assorted Bagels and Cream Cheese
\$30.00 Per Dozen

Philadelphia Soft Pretzels With Mustard
\$30.00 Per Dozen

Domestic and Imported Cheese Display Garnished with Fresh Fruit, Crackers and Whole Grain
Mustards
(Feeds 15/20 Guests)
\$75.00

Fresh Vegetable Crudités Display Served with Selected Dips
(Feeds 15/20 Guests)
\$60.00

Sliced Seasonal fresh Fruit Display and Fresh Berries
Honey Yogurt Dressing
(Feeds 15/20 Guests)
\$75.00

Assortment of Finger Sandwiches filled with
Assorted Filling and Varieties of Breads
(50 Pieces)
\$90.00

Warm Round of Brie Encrusted in Almonds and Topped with Raspberry Puree
Served with Sliced French Baguettes
(Feeds 25/30 Guests)
\$125.00

Chilled Jumbo Shrimp
Lemon Wedges and Cocktail Sauce
(100 Pieces)
\$425.00

Alaskan King Crab Claws

Lemon Wedges and Remoulade Sauce
(100 Pieces)
\$425.00

Smoked Salmon Display

Served with Raisin Walnut Bread and Russian Pumpernickel Bread
Chopped Onion, Egg and Capers
(Feeds 50 Guests)
\$400.00

Antipasta Display

Prosciutto, Cappacola, Provolone Cheese
Roasted Peppers, Marinated Asparagus,
Grilled Portobello Mushrooms, Marinated Artichoke Hearts
Focaccia Bread, Sesame Breads and Italian Rolls
(Feeds 25/30 Guests)
\$250.00

Sandwich Platter

Roasted Turkey Breast on a French Roll
Rare Roast Beef with Provolone Cheese on a Seven Grain Roll
Tuna Salad in Pita Pocket
(Feeds 15/20 Guests)
\$150.00

6ft Hoagies

Ham, Turkey or Italian
Served with Shredded Lettuce, Sliced Tomato, Sliced Onion
(Feeds 20/25 Guests)
\$150.00

Chocolate Dipped Strawberries

Assortment of Biscotti
(Feeds 15/20 Guests)
\$175.00

Homemade Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate with Macadamia
Nut Cookies
25.00 Per Dozen

Hors D'oeuvres

(Please Select 4)

Miniature Beef Wellington
Potato Knish
Almond Crusted Brie Cheese
Sesame Chicken Fingers, Honey Mustard Sauce
Cocktail Franks in Puff Pastry
Lobster Wonton
Vegetable Spring Roll, Plum Sauce
Vegetable Dim Sum, Ginger Lime Sauce
Spinach and Feta Cheese in Phyllo Dough
(Minimum of 100 Pieces)

\$4.00 Per Piece

Dry Snacks
8 oz bowls

Mixed Nuts
\$10.00 Per Bowl

Potato Chips
\$8.00 Per Bowl

Tortilla Chips
\$8.00 Per Bowl

Hard Pretzels
\$8.00 Per Bowl

French Onion Dip
\$8.00 Per Bowl

Bleu Cheese Dip
\$8.00 Per Bowl

Chunky Salsa Dip
\$8.00 Per Bowl

Coffee, Tea, Decaffeinated Coffee
\$75.00 per Gallon