



# *Event Menus*

**2023-24**

136 E Main Street  
Ligonier, Pa 15658  
Phone: (724) 238-4199  
[Thekitchenonmain.com](http://Thekitchenonmain.com)

# House Policies

## Rental Fee:

- *No room rental fee with minimum guest count or room minimum of \$750.00*

## Payment:

- *Balance to be paid in full prior to the event.*
- *Prices do not include applicable state tax and 22% service charge on food, bar and supplies.*
- *Prices subject to change without notice.*
- *3% surcharge for all credit card transactions*
- *\$35.00 Returned Check Fee*
- *If a group is sales tax exempt a copy of the Tax Exemption Certificate is required prior to the event.*

## Deposits:

- *Non-Refundable deposit is required to hold the room and date.*
- *The initial deposit must be received within seven days of booking to confirm the booking.*
- *If the deposit is not received within seven days of booking, The Kitchen on Main reserves the right to release the space for booking.*

Menu and Attendance:

- *Menu needed 14 days prior to event.*
- *Number of guaranteed guests is needed 10 days prior to event. In the event the guaranteed count is not provided, the expected count on the contract will be the guaranteed count.*
- *The Kitchen on Main cannot be responsible for more than 5% over the guaranteed guest count.*

Facilities:

- *The Wine Cellar's Maximum seating capacity is 64.*
- *This facility is not handicap accessible*

Decorations and Set Up:

- *The Kitchen does not permit anything nailed or taped to the walls or ceiling.*
- *Hanging decorations must have management approval prior to the day of the event.*
- *If required, the facility will be available 2 hours prior to the event for set up and decorating.*
- *A \$100.00 cleaning fee will be included for glitter and confetti.*

Food and Beverage:

- *All food, beverage, and spirits must be purchased through The Wine Cellar and consumed on premise..*
- *Excess food is the property of The Kitchen on Main.*

# Breakfast Buffets

## The Business Brunch:

Scrambled Eggs, Choice of Breakfast Meat, Potato, and Bread  
(Ham, Bacon or Sausage Links)  
(Biscuit or Croissant)

\$22 per person

## The Continental:

Assorted Pastries, Assorted Breakfast Breads, Fruit, Yogurt  
Parfait, Coffee & Juice.

\$20/per person

## Breakfast Scrambler:

Choice of 1 or 2 Egg Scramblers, Home Fried Potatoes, Choice of  
Breakfast Bread, Yogurt Parfait

1 Scrambler—\$22 Person; 2 Scramblers—\$25/Person

## Egg Scramblers:

**Ham & Cheese**—Maple Glazed Ham & Cheddar Jack Cheese

**Mediterranean**—Mushrooms, Purple Onion, Feta Cheese & Spinach

**Veggie**—Purple Onion, Tomato, Green Pepper & Broccoli

**Sausage Philly**—Spicy Italian Sausage, Sautéed Onion & Peppers, &  
Mozzarella Cheese

**Meat Scrambler**—Crispy Bacon, Maple Glazed Ham, Spicy Italian  
Sausage, & Cheddar Jack Cheese

**Deluxe Breakfast Buffet:**

Scrambled Eggs                      Yogurt Parfait  
Choice of Bread                      Coffee  
Home Fried Potatoes                Chilled Juice  
Choice of 2 Breakfast Meats  
\$28/Person

**Mimosa Bar**

\$15/Person

***Includes:*** Choice of 3 juices, assorted fruits, and  
***refills!***

**Pancake Station:**

*Add to any package for an additional \$6.00/per person*

***Choice of:*** Strawberries, Blueberries or Bananas

***Includes:*** Homemade Whipped Cream

Real Maple Syrup

Whipped Butter

Powdered Sugar

**Additional Toppings \$1.00 Each Per Person**

Peanut Butter

Chocolate Chips

Jelly

Nutella

Toasted Coconut

Cinnamon Butter

Honey

Chocolate and Caramel Sauce

Strawberries

Blueberries

Bananas

**Additional Toppings \$2.00 Each Per Person**

Candied Walnuts

Honey Roasted Peanuts

Candied Bacon

Sausage Gravy

# Brunch Menu

*\$35pp for One Option*

*\$40pp for Two Options*

*\$45pp for Three Options*

**Breakfast Frittata:** Choose One/Two/Three

*Vegetarian*

*Cremini Mushroom/Roasted Tomato/Spinach/Broccoli/  
Onion/Mozzarella/Ricotta*

*Ham & Cheese*

*Maple Glazed Ham/Smoked Cheddar Cheese*

*Sage & Fennel Sausage*

*Cremini Mushroom/Feta/Sage & Fennel Sausage*

*Mediterranean*

*Spinach/Cremini Mushrooms/Spanish Onion/Roma  
Tomato/Feta*

**Breakfast Meat:** Choose One/Two/Three

*Applewood Smoked Bacon*

*Sage and Fennel Sausage*

*Honey Roasted Ham*

*Jack Daniels Chicken Tenders*

*Biscuits & Gravy*

*Lavender Roasted Chicken*

# *Brunch Menu*

***Breakfast Potatoes:*** Choose One/Two/Three

*Rosemary Red Skins*

*Yukon Gold Home fries*

*Hashbrown Casserole*

*Rainbow Fingerling Breakfast Potatoes*

***Breakfast Sweet:*** Choose One /Two/Three

*Pancakes*

*Brioche French Toast*

*Monte Cristo Roll w/Strawberry Sauce*

*Cinnamon Roll*

*Blueberry Bread Pudding French Toast*

***Breakfast Bread:*** Choose One/Two/Three

*Chive & Cheddar Biscuits*

*Buttered Croissants*

*Assorted Bagels*

*Assorted Muffins*

*Banana Bread*

*Coffee /Tea/Water/Juice*

# Hors D'oeuvres

Trays of 50 Unless Stated Otherwise

- Bacon Wrapped Scallops Market Price
- Coconut Shrimp w/ Pina Colada Sauce \$120.00
- Crab Stuffed Mushrooms Market Price
- Clams Casino Market Price
- Sweet & Sour Meatballs \$85.00
- Assorted Mini Quiche \$140.00
- Sweet & Spicy Cranberry Meatballs \$85.00
- Bacon Wrapped Water Chestnuts \$125.00
- Spinach & Parmesan Balls \$75.00
- Oysters Rockefeller Market Price
- Caprese Bites \$95.00
- Sausage & Goat Cheese Stuffed Mushrooms Market
- Asiago Cheese Dip \$90.00
- Buffalo Chicken Dip \$90.00
- Baked Crab Dip Market
- Fiesta Dip \$90.00
- Shrimp Cocktail Market Price
- Bruschetta
  - Shrimp Cilantro \$90.00
  - Mediterranean \$80.00
- Anti pasta Skewers \$125.00
- Vegetable Platter w/ Dip Market Price
- Fresh Fruit Platter Market Price
- Cheese Cubes & Mustard Dip \$100.00
- Spinach Dip w/ Pumpnickel \$80.00
- Cocktail Sandwiches Market Price
- Cubed Meat & Cheese Platter Market Price
- Shrimp Skewers w/ Tequila
  - Lime Sauce Market Price
- Cheese ball & Crackers Varies



# Party Stations

## Cheese Ball Station

Choose any 3 for \$195.00

- Hawaiian Cheese Ball \$80.00
- Cranberry Orange Cheeseball \$70.00
- Crab Cheese Ball with Cocktail Market
- Cake Butter Cheeseball \$70.00
- Peanut Butter Cheeseball \$70.00
- Spinach Mozzarella \$70.00
- Bacon & Cheddar Jack \$80.00

## Dipping Station

Choose any 3 for \$210.00

- Asiago Cheese dip
- Baked Crab Dip
- Buffalo Chicken Dip
- Spinach Dip
- Fiesta Dip

Served with Garlic Toast, Tortilla Chips, Celery, and Carrots

## Bruschetta Station

All 3 for \$195.00

- Mediterranean Bruschetta
- Shrimp Cilantro Bruschetta
- Seasonal Bruschetta
  - \*Winter– Pear and Goat Cheese
  - \*Spring– Strawberry Mint
  - \*Summer– Watermelon Jalapeño
  - \*Fall– Spiced Apple

Served with Garlic & Herb Toast, and Olive oil Toast

# Party Packages

\$30.00/ Per Person

*Mediterranean Bruschetta*  
*Spinach Mozzarella Cheeseball*  
*Vegetable Board*  
*Cubed Cheese w/ Mustard*  
*Sweet and Sour Meatballs*

\$35.00/ Per Person

*Sweet & Sour Meatballs*  
*Mediterranean Bruschetta*  
*Cubed Cheese w/ Mustard*  
*Hummus Board*  
*Mini Cocktail Sandwiches*  
*Spinach Dip and Pumpernickel Bread*

\$35.00/ Per Person

*Cheddar and Bacon Cheese Ball*  
*Spinach Parmesan Balls*  
*Anti Pasta Skewers*  
*Hummus Board*  
*Mediterranean Bruschetta*  
*Sweet and Sour Meatballs*

\$40.00/ Per Person

*Hummus Board*  
*Charcuterie Board*  
*Sweet and Sour Meatballs*  
*Shrimp Cilantro Bruschetta*  
*Cheddar and Bacon Cheese Ball*  
*Asiago Cheese Dip*  
*Caprese Bites*

# Party Extras

## *Carving Station*

- *Roasted Top Sirloin* \$9.00
- *Prime Rib* Market
- *Pork Loin* \$7.00
- *Whole Pistachio Salmon Filet* Market
- *Roasted Turkey Breast* \$7.00
- *Honey Maple Glazed Ham* \$7.00
- *Crab Cakes* Market

## *Bread Display*

\$300.00

*Assorted Bread/Rolls/Sweet Bread/Herb Toast*

- *Butter Board*
- *Olive Tapenade*
- *Spinach Dip*
- *Bruschetta*
- *Cheese Balls*
- *Smoked Salmon Dip*
- *Cheese Dip*

## *Salad Display*

*Choose 3 for \$180.00*

- *Orzo*
- *Greek*
- *Bitter Sweet*
- *Kitchen Salad*
- *Watermelon/Feta/Basil*
- *Supper-Club Salad*

# Plated Luncheons

(Choose Two)

- Salmon Kitchen Salad -** \$26  
*Mixed Greens, fresh mozzarella, candied almonds, berries  
sweet and sour vinaigrette*
- Mediterranean Greek Chicken Salad—** \$25  
*Mixed Greens, Grilled Chicken, kalamata olives, cucumber,  
tomatoes, red onion, and lemon herb vinaigrette*
- Grilled Chicken Caesar—** \$25  
*Chilled romaine heart, Asiago cheese, crispy bacon, garlic  
croutons*
- Spinach and Goat Cheese Chicken Breast—** \$27  
*Boneless Chicken Breast Stuffed with A Blend of Spices,  
Spinach, and Goat Cheese*
- Stuffed Chicken Breast—** \$26  
*Boneless Chicken Breast Stuffed with a Traditional Sage  
Stuffing*
- Mediterranean Pasta—** \$26  
*Penne pasta, lemon-herb butter, sun-dried tomatoes, spinach,  
feta, asiago, and parmesan cheese.*
- Jumbo Lump Crab Cake —** Market Price  
*Served with Jalapeño Lime Tartar*
- Spaghetti and Meatballs—** \$25  
*Angel Hair Pasta Served With House Marinara Sauce*
- Glazed Salmon—** \$28  
*A Bourbon Glazed Salmon*

*All Luncheon's include: (except Salad Entrees) Potato and  
Vegetable, Soup or Salad, Bread & Butter, Brownies*

# Luncheon Buffets

- 1.) 1 Entree, 1 Salad, 2 Accompaniments \$30
- 2.) 2 Entrees, 1 Salad, 2 Accompaniments \$34
- 3.) 3 Entrees, 1 Salad, 2 Accompaniments \$38

## Salads

- Kitchen Salad
- Orzo Salad
- Bittersweet Salad
- Supper-Club Salad
- Broccoli Salad
- Caesar Salad
- Greek Salad
- Spinach Salad

## Entrées

- Stuffed Chicken Breast
- Roasted Top Sirloin
- Lavender Roasted Chicken
- Roasted Turkey
- Bruschetta Chicken
- Spinach & Goat Cheese Stuffed Chicken
- Specialty Lasagna
- Chicken Parmesan
- Mediterranean Pasta
- Baked Ziti

## Accompaniments

- Mashed Potatoes
- Cheddar Mashed Potatoes
- Broccoli Spears
- Green Bean Almandine
- Sugar Snap Peas
- Parsley Potatoes
- Penne w/sauce
- Roasted root Vegetables
- Sage Stuffing

*All buffets include Dessert, Bread & Butter.*

*Dessert Selection: Brownies*

*Specialty Dessert Selection available for an additional \$5.00 per-person.*

*Choose from: Assorted Fruit Pies, Cream Pies, Cakes*

# Family Style Dinners

\$50/Person

*Dinners include choice of Garden Salad, Caesar Salad, Greek Salad, or Spinach*

## Entrée's

*(Choose Two)*

*Stuffed Chicken Breast  
Goat & Spinach Chicken  
Sliced Turkey w/ gravy  
Bruschetta Chicken  
Roasted Top Sirloin  
Zesty Greek Chicken  
Chicken Cordon Bleu  
Bourbon Glazed Salmon  
Lavender Roasted Chicken*

## Potato

*(Choose One)*

*Parsley Potatoes  
Mashed Potatoes  
Cheddar Mashed Potatoes  
Scalloped Potatoes  
Sweet Potatoes  
Penne w/ Sauce  
Garlic Mashed Potatoes  
Sage Stuffing*

## Vegetable

*(Choose One)*

*Green Bean Almandine  
Buttered Corn  
Glazed Carrots  
Sugar Snap Peas  
Sautéed Zucchini  
Broccoli Spears  
Roasted Root Veggies*

*Specialty Entrée Selections available-  
Roasted Prime Rib, Mandarin Glazed Pork Loin,  
Pistachio Glazed Salmon*

*Market Price*

*All buffets include Dessert, Bread and Butter.*

*Dessert Selection: Brownies*

*Specialty Dessert Selection available for an additional \$5.00 per-person.*

*Choose from: Assorted Fruit Pies, Cream Pies, Cakes*

# *Plated Dinners*

*(Choose Two)*

<i>Crab Cakes &amp; Jalapeño Lime Tartar</i>	<i>Market Price</i>
<i>Goat Cheese and Spinach Stuffed Chicken</i>	<i>\$35</i>
<i>Bourbon Glazed Salmon</i>	<i>\$40</i>
<i>Herb Crusted Prime Rib</i>	<i>Market Price</i>
<i>New York Strip w/ Sautéed Mushrooms and Onion</i>	<i>Market Price</i>
<i>Tomahawk Mandarin Glazed Chop</i>	<i>\$40</i>
<i>10 oz Filet Mignon</i>	<i>\$50</i>
<i>Lavender Roasted Chicken</i>	<i>\$35</i>
<i>Pistachio Glazed Salmon</i>	<i>\$40</i>
<i>18 Hour Beef Short Rib</i>	<i>\$50</i>
<i>Chicken Piccata</i>	<i>\$35</i>

*All Dinner's include: Potato and Vegetable, Soup or Salad,  
Bread & Butter*

*House-made desserts may be added for an additional cost*

# Charcuteries & Such

Choose 2 items from each category... \$25 PP

Choose 3 items from each category... \$35 PP

Choose 5 items from each category... \$45 PP

## **The Cheeses**

Stilton Blue

Triple Cream Brie

Aged Cheddar

Havarti

Apricot Stilton

Burrata

Port Wine

Asiago

Gruyere

Black Pepper Parmesan

Goat Cheese

Whipped Ricotta

## **The Meats**

Salami

Prosciutto

Sweet Soppressata

Red Pepper Soppressata

Herb Soppressata

Black Pepper Soppressata

Pancetta

Hot Capicola

Sweet Capicola

Andouille

Pepperoni

Mortadella

Chorizo

## **Go Nuts**

Glazed Pecans

Marcona Almonds

Salted Almonds

Walnuts

Cashews

Pistachios

## **The Crunch**

Assorted Crackers

Crostini

French Baguette

Herb Crisp

Bread Sticks

Flatbread

Naan





### ***Fruits and Vegetables***

*Cucumber*

*Heirloom Tomatoes*

*Sugar Snap Peas*

*Olives*

*Roasted Red Pepper*

*Artichoke Hearts*

*Sweet Peppers*

*Multi-colored Carrots*

*Watermelon Radish*

*Peppadew*

*Mini Cornichons*

*Cornlets*

*Blackberries*

*Blueberries*

*Strawberries*

*Raspberries*

*Kiwi*

*Starfruit*

*Dried Apricots*

*Dried Dates*

*Dried Figs*

*Grapes*

### ***Jams, Mustards, and Honey***

*Kitchen Pumpkin Butter*

*Kitchen Peach Mojito Jam*

*Stone Ground Mustard*

*Dijon Mustard*

*Port Wine Mustard*

*Hot Pepper Mustard*

*Caramelized Onion Mustard*

*Maple Champagne Mustard*

*Locally Sourced Honeycomb*

*Hot Honey*

# Boards

*Choose 3 Hummus Varieties*

*Includes Naan, Breadsticks,*

*Fresh Vegetable Assortment*

*\$195*

## ***Hummus Boards***

*Roasted Red Pepper*

*Roasted Beet*

*Cilantro Pistachio Pesto*

*Grilled Artichoke*

*Roasted Sweet Potato*

*Sweet Pea*

*Black Bean*

*White Bean*

## ***Mediterranean Hummus Platter***

*Grilled Artichoke Hummus/ Greek Olives/ Roasted Red Pepper/  
Charred Grape Tomatoes/Feta/Red Onion/English Cucumbers/Fig  
Balsamic Reduction. Served with Garlic Crostini*

*\$195*

## ***Dessert Boards***

*Cookies*

*Petite Fours*

*Cupcakes*

*Macaroons*

*Candies*

*Chocolates*

*Bon Bons*

*Brownie Bites*

*Dipped Pretzels*

*Donuts*

*Dipped Strawberries*

*Cheesecake Bites*

*Caramel Popcorn*

*Grapes*

*Berries*

*Truffles*

*Mini Tarts*

*Cannoli*

*Cake Pops*

*Almond Bark*

*Dipped Wafers*

*Pralines*

*\*Each board is hand created from the list above  
(products may vary)*

***Board for 10-15...\$135***

***Board for 15-30...\$225***

***Board for 30-50...\$350***

# Cocktails

## Open Bar

	<i>Lower Shelf</i>	<i>Upper Shelf</i>
<i>Two Hours</i>	\$18.00	\$21.00
<i>Three Hours</i>	\$20.00	\$23.00
<i>Four Hours</i>	\$22.00	\$25.00

*\*Priced Per person and includes bartender, mixers, Miller Lite & Yuengling, four house liquors, and three house wines.*

**Cash Bar** - *Allows guests to purchase drinks on an individual basis.*

**Host Bar** - *All drinks are paid for by the host on a per drink/consumption basis.*

**Cash and Host Bar Require:**

*\$35.00 Set-up fee*

*\$15.00 an hour for bartender*

*More than 50 people will require two bartenders.*

**Includes:** *4 House Liquors, Miller Lite & Yuengling, and 3 Wines*

**\*The Wine Cellar does not provide shots of liquor**

<i>House Brands</i>	\$8.00
<i>Call/Name Brands</i>	\$10.00
<i>Premium Brands</i>	\$12.00
<i>Cordials</i>	\$8.00
<i>Domestic Bottled Beer</i>	\$6.00
<i>Imported Bottled Beer</i>	\$8.00
<i>House Wines</i>	\$9.00
<i>Juices</i>	\$4.00
<i>Sodas</i>	\$4.00
<i>Seasonal Sangria (serves 25-30)</i>	\$125.00



*Let us do all the work*

