

**A LA CART HORS D'OEUVRES**

PRICING BASED ON 100 PIECES AND / OR PEOPLE

PER HORS D'OEUVRE

**STATIONARY**

TUSCAN BRUSCHETTA -215.95-

ASSORTED BERRIES, CHEESE AND CRACKER PLATTER -515.95-

ASSORTED FRESH CUT VEGETABLES AND RANCH DIPPING SAUCE -295.95-

CHARCUTERIE BOARD  
*WITH ARTISAN MEATS, ASSORTED CHEESES, ASSORTED BERRIES, FRESH VEGETABLES WITH RANCH DIP, AND CRACKERS* -685.95-

SHRIMP COCKTAIL -315.95-

SWEDISH COCKTAIL MEATBALLS -265.95-

ROASTED RED PEPPER HUMMUS  
*WITH PITA CHIPS* -215.95-

**BUTLERED**

PORK ASIAN POT STICKERS  
*WITH SWEET CHILI SOY SAUCE* -285.95-

ARTICHOKE AND BRIE TOAST -265.95-

BUFFALO CHICKEN CROSTINI -195.95-

CRAB STUFFED MUSHROOMS -315.95-

MINI BEEF WELLINGTON -485.95-

CRAB CAKES  
*WITH CAJUN TARTAR SAUCE* -445.95-

SWEDISH COCKTAIL MEATBALLS -265.95-

SCALLOPS WRAPPED IN BACON -485.95-

SPANAKOPITA -215.95-

VEGETABLE SPRING ROLLS  
*WITH SWEET CHILI SOY SAUCE* -415.95-

BACON AND BLEU MEATBALLS -785.85-



PRICING IS FOR AGES 13+ | CHILDREN PRICING 4-12 YRS - 4 DOLLARS OFF MEAL PRICE | CHILDREN 0-3 - FREE

MINIMUM OF 10 PEOPLE REQUIRED

**COCKTAIL PARTIES**

WELCOME RECEPTION -19.95/P-  
STATIONARY  
CHARCUTERIE GRAZING TABLE

BUTLERED - CHOICE OF FOUR  
BACON-WRAPPED SCALLOPS, MINI BEEF WELLINGTONS, SPANAKOPITA, GRAB STUFFED MUSHROOMS, SWEDISH MEATBALLS, PINEAPPLE SHRIMP SKEWERS, SPRING ROLLS WITH SWEET CHILI SOY SAUCE, OR ASIAN POT STICKERS

MEET AND GREET -16.95/P-

CHARCUTERIE BOARD  
BRUSCHETTA DIP  
SPINACH AND ARTICHOKE DIP  
PITA BREAD AND CRACKERS  
FRESH BERRIES  
FRESH-CUT VEGETABLES WITH HERB DILL CREAM SAUCE

**SOUTHERN BBQ BUFFET**

SERVED WITH A CHOICE OF ICED TEA, LEMONADE, COFFEE, DECAF, HOT TEA OR WATER

**SIDES**

CHOICE OF: MACARONI SALAD OR POTATO SALAD

CHOICE OF: GUMBO OR JAMBALAYA

MACARONI AND CHEESE

CORNBREAD

SMOKEY BRAISED COLLARD GREENS

BUTTERMILK FRIED CHICKEN

BBQ PULLED PORK

CHOICE OF ONE DESSERT

PECAN PIE OR PEACH COBBLER

**-33.95/P-**

**HOPE LAKE BBQ BUFFET**

CHICKEN SPIEDIES

BBQ PULLED PORK

ASSORTED ROLLS AND BUNS

RELISH TRAY

PICKLES, AMERICAN AND SWISS CHEESES

CHOOSE THREE SIDES:

BBQ BAKED BEANS, SALT POTATOES, SEASONAL VEGETABLES, CORN, POTATO SALAD, PASTA SALAD, MACARONI SALAD, GREEN SALAD, AND/OR COLESLAW

COOKIES AND BROWNIES

LEMONADE, ICED TEA, AND WATER

**-29.95/P-**

## ITALIAN DINNER BUFFET

SERVED WITH A CHOICE OF ICED TEA, LEMONADE, COFFEE, DECAF, HOT TEA OR WATER

### **GARLIC BREAD**

### **CHOICE OF ONE VEGETABLE**

ITALIAN GREEN BEANS, SEASONAL MIXED VEGETABLES, OR ZUCCHINI AND SQUASH BLEND

### **CHOICE OF TWO ENTREES**

CHICKEN CACCIATORE  
BAKED CHICKEN PARMESAN  
PENNE BROCCOLI ALFREDO  
VEGETABLE OR TRADITIONAL BAKED ZITI  
EGGPLANT PARMESAN  
CHICKEN MARSALA

### **CHOICE OF ONE DESSERT**

TIRAMISU, CANNOLIES, NEW YORK SYLE CHEESECAKE WITH ASSORTED DRIZZLES

**-34.95/P-**

## GREEK PEAK CUSTOMIZED DINNER BUFFET

SERVED WITH A CHOICE OF ICED TEA, LEMONADE, COFFEE, DECAF, HOT TEA, OR WATER

SERVED WITH DINNER ROLLS AND BUTTER

### **CHOICE OF ONE SALAD**

CAPRESE, FRESH GARDEN, CAESAR, OR HOPE LAKE

### **CHOICE OF ONE VEGETABLE**

GREEN BEANS, BRUSSELS, ASPARAGUS, SEASONAL MIXED VEGETABLES, OR ZUCCHINI AND SQUASH BLEND

### **CHOICE OF ONE STARCH**

ROSEMARY GARLIC MASHED POTATOES, RED ROASTED POTATOES WITH ROSEMARY AND GARLIC, SAFFRON WILD RICE, MACARONI AND CHEESE, COUSCOUS, OR QUINOA

### **CHOICE OF ENTREES**

CHICKEN MARSALA - CHICKEN BREAST SAUTEED WITH MIXED MUSHROOMS AND MARSALA WINE SAUCE  
CHICKEN CORDON BLEU  
GRILLED MARINATED CHICKEN BREAST  
STUFFED CHICKEN - GOUDA, ARUGULA, PROSCUITTO. TOPPED WITH A WHITE WINE REDUCTION  
ROASTED PORK LOIN WITH WARM MAPLE APPLE SALSA  
SLICED ROAST BEEF WITH MERLOT DEMI GLACE  
BEEF STROGANOFF WITH EGG NOODLES  
PASTA PRIMAVERA - ALFREDO, MARINARA, OR SUNDRIED PESTO  
PORTOBELLO MUSHROOM STACK SERVED WITH LINGUINI  
VEGETABLE BAKED ZITI WITH PARMESAN CREAM SAUCE  
SALMON WITH LEMON DILL SAUCE  
MAPLE PECAN ENCRUSTED SALMON  
PANKO PARSLEY ENCRUSTED HADDOCK

### **CHOICE OF TWO DESSERTS**

TIRAMISU, CHOCOLATE CHIP COOKIES, NEW YORK SYLE CHEESECAKE WITH ASSORTED DRIZZLES, BROWNIES, REESE'S PEANUT BUTTER PIE, TRIPLE LAYER CHOCOLATE CAKE, CHOCOLATE MOUSSE, OR BERRY SHORTCAKE

**- CHOICE OF TWO ENTREES - 36.95/P-**

**- CHOICE OF THREE ENTREES - 40.95/P-**

MINIMUM OF 10 PEOPLE REQUIRED

PRICING IS FOR AGES 13+ | CHILDREN PRICING 4-12 YRS - 4 DOLLARS OFF MEAL PRICE  
CHILDREN 0-3 - FREE

ALL MENU ITEMS ARE A 1 HOUR SERVICE | ALL PRICING IS SUBJECT TO 8% NYS SALES TAX AND 20% SERVICE CHARGE

## PLATED DINNER

SERVED WITH A CHOICE OF ICED TEA, LEMONADE, COFFEE, DECAF, HOT TEA, OR WATER  
SERVED WITH DINNER ROLLS AND BUTTER

*MINIMUM OF 10 PEOPLE | PRE-COUNTS ARE REQUIRED TO BE SUBMITTED BY 10 DAYS BEFORE EVENT DATE*

### CHOICE OF ONE SALAD

CAPRESE, FRESH GARDEN, CAESAR, OR HOPE LAKE

### CHOICE OF TWO MAIN ENTREES AND ONE DIETARY ENTREE

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6OZ. GRILLED FILET MIGNON WITH MARYLAND STYLE CRAB CAKE <i>TOPPED WITH RED PEPPER REMOULADE. SERVED WITH ASPARAGUS OVER A BED OF ROSEMARY GARLIC MASHED POTATOES</i>	-60.95/P-
GRILLED SIRLOIN <i>PREPARED WITH A MERLOT DEMI GLACE. SERVED WITH ROSEMARY GARLIC MASHED POTATOES WITH ASPARAGUS</i>	-48.95/P-
GRILLED PORK CHOP <i>PREPARED WITH A SWEET AND SAVORY HONEY BEER MUSTARD CREAM SAUCE. SERVED WITH ROASTED GARLIC BRUSSELS SPROUTS OVER A BED OF APPLE PEAR RICE PILAF</i>	-44.95/P-
GRILLED CHICKEN PICCATA <i>SERVED WITH ROASTED RED POTATOES AND SEASONAL MIXED VEGETABLES</i>	-34.95/P-
HERB-ROASTED MEDITERRANEAN CHICKEN <i>TOPPED WITH KALAMATA OLIVES, FETA CHEESE, AND RED PEPPERS. SERVED WITH A SIDE OF MEDITERRANEAN COUSCOUS OVER A BED OF WILD RICE</i>	-\$34.95/P-
GOUDA STUFFED CHICKEN <i>CHICKEN BREAST STUFFED WITH GOUDA, ARUGULA, AND PROSCIUTTO. PREPARED WITH A WHITE WINE REDUCTION. SERVED WITH ROASTED RED POTATOES AND SEASONAL MIXED VEGETABLES</i>	-36.95/P-
GRILLED SALMON <i>PREPARED WITH A LEMON DILL CREAM SAUCE. SERVED WITH CANNELLINI BEAN AND QUINOA BLEND AND ASPARAGUS</i>	-\$34.95/P-
BALSAMIC MARINATED PORTOBELLO MUSHROOM <i>TOPPED WITH SPINACH, GOAT CHEESE, AND ROASTED RED PEPPERS. DRIZZLED WITH BALSAMIC GLAZE. OVER A BED OF LINGUINI</i>	-\$34.95/P-
PARMESAN-ENCRUSTED COD <i>PREPARED WITH A LEMON DILL CREAM SAUCE. SERVED WITH SAFFRON WILD RICE AND SAUTEED PARMESAN GREEN BEAN AND MUSHROOM BLEND</i>	-\$37.95/P-

### CHOICE OF ONE DESSERT

NEW YORK-STYLE CHEESECAKE, TRIPLE LAYER CHOCOLATE CAKE, APPLE PIE, OR BERRY SHORTCAKE

## ENHANCEMENTS

*ONLY AVAILABLE TO ADD ON TO A PRE-EXISTING  
SELECTED MENU*

<b><u>UPGRADE OR ADD ON DESSERT</u></b>	-2/P-
CHOICE OF ONE: TRIPLE CHOCOLATE CAKE CHEESECAKE BERRY SHORTCAKE REESE'S PEANUT BUTTER PIE	
<b><u>ADD ON: COFFEE STATION</u></b>	-3/P-
1 HOUR	
<b><u>ADD ON: CANNED SODA</u></b>	-2/P-
COKE, DIET COKE, AND SPRITE	
<b><u>ADD ON: ADDITIONAL ENTREE</u></b>	-4.50/P-
<b><u>ADD ON: ADDITIONAL SIDE DISH</u></b>	-2.50/P-
<b><u>CHEF-ATTENDED GRILL</u></b>	-50/HOUR-

ALL MENU ITEMS ARE A 1 HOUR SERVICE | ALL PRICING IS SUBJECT TO 8% NYS SALES TAX AND 20% SERVICE CHARGE

# OPEN BAR PACKAGES

GREEK PEAK RESERVES THE RIGHT TO CHANGE INCLUDED BEER CHOICES WITHOUT NOTICE

## BEER AND WINE

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2 HOURS	-19.00/P-
3 HOURS	-25.00/P-
4 HOURS	-31.00/P-
5 HOURS	-37.00/P-

### BEER INCLUDED

BUD LIGHT, BLUE LIGHT, YUENGLING, BLUE MOON

### WINE OPTIONS

HOUSE BRAND - PINOT GRIGIO, MOSCATO, CHARDONNAY, WHITE ZINFANDEL,  
CABERNET SAUVIGNON AND MERLOT



## HOUSE/WELL

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2 HOURS	-21.00/P-
3 HOURS	-27.00/P-
4 HOURS	-33.00/P-
5 HOURS	-39.00/P-

### BEER INCLUDED

BUD LIGHT, BLUE LIGHT, YUENGLING, BLUE MOON

### WINE OPTIONS

HOUSE BRAND - PINOT GRIGIO, MOSCATO, CHARDONNAY, WHITE ZINFANDEL,  
CABERNET SAUVIGNON AND MERLOT

### HOUSE BRAND LIQUOR

VODKA, RUM, WHISKEY, TEQUILA AND GIN



## PREMIUM

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2 HOURS	-32.00/P-
3 HOURS	-36.00/P-
4 HOURS	-42.00/P-
5 HOURS	-46.00/P-

### BEER INCLUDED

BUD LIGHT, BLUE LIGHT, YUENGLING, BLUE MOON, SEASONAL BEER

### WINE OPTIONS

HOUSE BRAND - PINOT GRIGIO, MOSCATO, CHARDONNAY, WHITE ZINFANDEL,  
CABERNET SAUVIGNON AND MERLOT

### PREMIUM LIQUOR

TITOS VODKA, FLAVORED VODKAS, BEEFEATER GIN, BACARDI SUPERIOR RUM,  
RUM HAVEN RUM, JOSE CUERVO GOLD TEQUILA, SOUTHERN COMFORT, JACK  
DANIELS, JAMESON WHISKEY, JIM BEAM, JOHNNY WALKER RED AND KAHLUA

## OTHER BAR OPTIONS

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**CASH BAR** USE EXISTING RESTAURANT BAR | ADD ON- PORTABLE BAR IN RESERVED VENUE SPACE FOR A MINIMUM SPEND OF \$400

**CONSUMPTION BAR** USE EXISTING RESTAURANT BAR OR ADD ON PORTABLE BAR IN RESERVED VENUE SPACE - YOU CAN CHOOSE LEVEL OF ALCOHOL AVAILABLE TO GUESTS, CHOOSE THE TAB TOTAL, AND / OR CHOOSE THE TIME IT IS AVAILABLE  
*MINIMUM SPEND OF \$400*

**DRINK TICKETS** USE EXISTING RESTAURANT BAR OR ADD ON- PORTABLE BAR IN RESERVED VENUE SPACE - YOU CAN CHOOSE WHAT EACH DRINK TICKET IS GOOD FOR AND YOU CAN CHOOSE HOW MANY PER PERSON TO PROVIDE  
*MINIMUM SPEND OF \$400*

ALCOHOL SERVICE IS FOR 21 YEARS OR OLDER  
GREEK PEAK MOUNTAIN RESORT REQUIRES ALL GUESTS TO PROVIDE IDENTIFICATION PRIOR TO SERVICE OF ANY ALCOHOLIC BEVERAGE  
ALL PRICING IS SUBJECT TO 8% NYS SALES TAX AND 20% SERVICE CHARGE