



WYNDHAM

Philadelphia Historic District

Catering Menus



400 Arch Street . Philadelphia . PA . 215-923-8660

All Day Business Meeting: Package - A

Requires a Minimum of 25 People

Buffets available for One and a Half Hours

WYNDHAM CONTINENTAL

Assorted Chilled Fruit Juices

Display of Sliced Seasonal Fruit & Berries

Assortment of Freshly Baked Breakfast Pastries

Variety of Bagels with Assorted Cream Cheeses, Butter & Jelly

Freshly Brewed Regular & Decaffeinated Starbucks Coffee & Tazo Teas



MID MORNING REFRESH

Freshly Brewed Regular & Decaffeinated Starbucks Coffee & Tazo Teas

LUNCH BUFFET SELECTION

Your choice of one of our Themed Lunch Buffets

Served with Starbucks Coffee, Tazo Teas & Unsweetened Iced Tea

SWEET TOOTH AFTERNOON BREAK

Assorted Candy Bars and Gourmet Brownies

A Variety of Fresh Baked Cookies with Whole and Skim Milk

Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea, Assorted Sodas and Bottled Water

AUDIO VISUAL

This package also includes:

One Screen

One Flip Chart Package

One Power Strip

& Complimentary Wi-Fi

\$74.00 Per Person

All Day Business Meeting: Package B

Requires a Minimum of 25 People

Buffet available for One and a Half Hours

MEETING HOUSE HOT BREAKFAST BUFFET

Fresh Scrambled Eggs, Apple Smoked Bacon or Sausage Links, Skillet Browned Potatoes, Display of Sliced Seasonal Fruit & Berries, Assorted Freshly Baked Breakfast Pastries, Variety of Bagels with Assorted Cream Cheeses, Butter & Jelly
Assorted Chilled Fruit Juices & Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea

MID MORNING REFRESH

Freshly Brewed Regular and Decaffeinated Starbucks Coffee, and Tazo Tea

READING TERMINAL DELI

Tender Field Green Salad with Tomatoes Greek Olives and English Cucumber
Sicilian Pasta Salad with Imported Meats, Cheese and Roasted Vegetables
Premium Slow Roasted Turkey Breast, Roast Beef, Black Forest Ham, Genoa Salami, Provolone, Pepper Jack, Baby Swiss and American Cheese, Red Leaf Lettuce, Red Onions, Sliced Ripe Tomatoes, and Dill Pickle Spears
Assortment of Thick Cut Deli Breads, Kaiser Rolls
Assorted Condiments
Assorted Desserts

THE BLACK & GOLD RUSH

Black and Gold Tortilla Chips with Salsa
Klondike, Clark and Hershey Bars
Pretzel Shoppe Soft Pretzels with Mustard
Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea
Assorted Sodas and Bottled Water



AUDIO VISUAL

This package also includes:
One Screen
One Flip Chart Package
One Power Strip
& Complimentary Wi-Fi

\$78 Per Person

Business Meeting: Package C

Requires a Minimum of 25 People

Buffets available for One and a Half Hours

WYNDHAM CONTINENTAL

Assorted Chilled Fruit Juices

Display of Sliced Seasonal Fruit & Berries

Assortment of Freshly Baked Breakfast Pastries

Variety of Bagels with Assorted Cream Cheeses, Butter & Jelly

Freshly Brewed Regular & Decaffeinated Starbucks Coffee & Tazo Teas



MID MORNING REFRESH

Freshly Brewed Regular & Decaffeinated Starbucks Coffee & Tazo Teas

SWEET TOOTH AFTERNOON BREAK

Assorted Candy Bars and Gourmet Brownies

A Variety of Freshly Baked Cookies with Whole and Skim Milk

Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Teas

Assorted Sodas and Bottled Water

AUDIO VISUAL

This package also includes:

One Screen

One Flip Chart Package

One Power Strip

& Complimentary Wi-Fi

\$48.00 Per Person

Plated Breakfast

ALL PLATED BREAKFASTS INCLUDE:

Chilled Orange Juice, Seasonal Fruit & Berries, Freshly Baked Croissant with Butter,
Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea



THE ALL AMERICAN: \$26 Per Person

Fresh Scrambled Eggs, Skillet Potatoes,
Choice of Applewood Smoked Bacon or Sausage Links

VEGETABLE QUICHE: \$26 Per Person

Garden Vegetables, Goat Cheese, Roasted Vine Tomatoes & Skillet Potatoes

CINNAMON SUPREME FRENCH TOAST: \$26 Per Person

Slices of our Cinnamon-infused Rolls, Dipped in Egg Batter and
Grilled to a Golden Brown, Served with Warm Maple Syrup;
Choice of Applewood Smoked Bacon or Sausage Links

BREAKFAST BURRITTO: \$24 Per Person

Large Breakfast Burrito Stuffed with Fluffy Scrambled Eggs,
Sausage, Skillet Potatoes & Fresh Pico de Gallo

STEAK & EGGS: \$37 Per Person

8 oz Grilled Sirloin Steak with Scrambled Eggs, Grilled Asparagus & Skillet Potatoes

Breakfast Buffet

Requires a Minimum of 25 People

Buffets available for One and a Half Hours

All BUFFET BREAKFASTS INCLUDE:

Assorted Chilled Juices, Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea



WYNDHAM CONTINENTAL: \$24 Per Person

Display of Sliced Seasonal Fruit & Berries, Assortment of Freshly Baked Breakfast Pastries
Variety of Bagels with Assorted Cream Cheeses, Butter & Jelly

WYNDHAM LIGHT & FIT: \$26 Per Person

Assorted Low-Fat & Gluten Free Baked Breakfast Pastries
Display of Sliced Seasonal Fruit & Berries, Homemade Granola
Hot Oatmeal with Assorted Toppings, Assorted Yogurts & Cottage Cheese

THE MEETING HOUSE: \$29 Per Person

Fresh Scrambled Eggs, Apple Smoked Bacon or Sausage Links, Skillet Browned Potatoes
Display of Sliced Seasonal Fruit & Berries, Assorted Freshly Baked Breakfast Pastries
Variety of Bagels with Assorted Cream Cheeses, Butter & Jelly

THE WILLIAM PENN: \$35 Per Person

Assortment of Freshly Baked Breakfast Pastries
Variety of Bagels with Assorted Cream Cheeses, Butter & Jelly
Display of Sliced Seasonal Fruit & Berries with Yogurt, Fresh Scrambled Eggs, Apple Smoked Bacon or Sausage Links, Skillet Browned Potatoes & French Toast with Maple Syrup

ARCH STREET GRAB IT: \$26 Per Person

Seasonal Whole Fruit, Assorted Yogurts & Granola Bars
Assorted Hot Breakfast Sandwich Combinations to include Egg & Cheese, Bacon, Sausage & Ham

Breakfast Buffet Enhancements

Requires a Minimum of 25 People

OMELETS MADE TO ORDER: \$8 Per Person

Made to Order Eggs and Omelets Including: Bacon, Sausage, Ham, Cheddar Cheese, Tomatoes, Onions, Mushrooms, Peppers, Broccoli & Spinach
(Requires Chef Attendant - \$100 (1 Attendant per 35 people))

SMOKED SALMON: \$11 Per Person

Norwegian Smoked Salmon with Mini Bagels, Capers, Tomatoes, Chopped Egg Whites, Black Olives, Cream Cheese & Red Onion

CLASSIC EGGS BENEDICT: \$9 Per Person

Toasted English Muffin; Topped with Hickory Smoked Bacon, Poached Egg, and Hollandaise Sauce

BREAKFAST QUESADILLAS: \$7 Per Person

Scrambled Eggs, Sausage, Shredded Cheddar Cheese, Fresh Pico de Gallo, Sour Cream and Guacamole

ADDITIONAL ENHANCEMENTS:

Strawberry & Blueberry Yogurt Parfaits: \$7 Per Person

Assorted Yogurt Smoothies: \$7 Per Person

Whole Fruit: \$26 Per Dozen

Assorted Dannon Fruit Yogurts: \$5 Per Yogurt

Assorted Granola Bars: \$4 Per Bar



A La Carte Menu

A LA CARTE SELECTIONS:

Assorted Muffins, Danish & Croissants	\$36 Per Dozen
Assorted Bagels with Philadelphia Cream Cheese	\$36 Per Dozen
Assorted Granola Bars	\$ 4 Per Bar
Assorted Cold Cereals with Milk	\$ 4 Per Person
Assorted Fruit Yogurts	\$ 5 Each
Seasonal Whole Fruit	\$26 Per Dozen
Hot Oatmeal with Toppings	\$ 4 Per Person
Gourmet Cookies & Fudge Nut Brownies	\$34 Per Dozen
Kettle Chips, Pretzel Twists & Snack Mix	\$ 5 Per Person
Philadelphia Soft Pretzels with Cheese & Mustard	\$30 Per Dozen
Assorted Candy Bars	\$ 3 Per Bar
Assorted Popcorn (Plain, Cheddar, Kettle Corn)	\$ 5 Per Person
Dried Fruit and Assorted Nut Mix	\$ 9 Per Person



A LA CARTE BEVERAGES:

COFFEE BREAK BY THE HOUR:

Freshly Brewed Regular & Decaffeinated
Starbucks Coffee & Tazo Tea
\$6 Per Person
Two Hours of Service

Starbucks Regular & Decaffeinated Coffee & Tea	\$78 Per Gallon
Assorted Chilled Fruit Juices	\$24 Per Carafe
Assorted Chilled Bottled Fruit Juices	\$ 6 Per Bottle
Brewed Tazo Iced Tea	\$45 Per Gallon
Assorted Regular & Diet Sodas	\$ 5 Per Can
Red Bull – Regular and Sugar Free	\$ 8 Per Can
Sparkling Water	\$ 6 Per Bottle
Bottled Spring Water	\$ 4 Per Bottle
Lemonade	\$40 Per Gallon
Fruit Punch	\$40 Per Gallon

Plated Lunch Entrées

ALL ENTRÉES INCLUDE:

Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea, House Salad, Rolls & Butter, Chef's Choice of Rice or Potato, Vegetable and Dessert



ADD SOUP TO AN ENTRÉE: \$5 Per Person

Carrot & Ginger

Wild Mushroom Bisque

Lobster Bisque* \$6 Per Person

Italian Wedding

New England Clam Chowder

Butternut Squash

PETIT FILET WITH GORGONZOLA: \$46 Per Person

4 oz Filet Mignon Medallion; Char-Grilled & Topped with Gorgonzola Sauce

GRILLED SALMON: \$34 Per Person

Atlantic Salmon Fillet Brushed with Citrus & Topped with Salsa Relish

NAVY YARD CRAB CAKE: \$35 Per Person

Flame Broiled Jumbo Lump Maryland Style Crab Cake

Lightly Drizzled with Dill Beurre Blanc

CHICKEN ROMANO: \$29 Per Person

Tender Chicken Breast Dipped in a Light Romano & Egg Batter

Simmered in a Light Red Pepper & Lemon Cream with Tarragon Sauce

RAVIOLI MILANO: \$26 Per Person

Ravioli Pasta Tossed with Grilled Mushrooms, Roasted Red Peppers, Roasted Garlic, Fresh Basil & White Wine Asiago Cream

Express Plated Lunch Entrées

ALL EXPRESS LUNCH ENTRÉES INCLUDE:

Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea,
Rolls and Butter, Chef's Choice of Dessert

CHOPPED SALAD*: \$23 Per Person

Crisp Garden Greens, Tomato, Red Onion,
Olive, Cucumber, Bleu Cheese & Croutons
Tossed in a White Balsamic Vinaigrette

***Add Grilled Chicken for \$5 or Steak for \$8 Per
Person**

COBB SALAD: \$25 Per Person

Crisp Romaine Lettuce, Tuscan Grilled Chicken
Breast, Roma Tomatoes, Crumbled Bacon,
Hard Cooked Eggs & Feta Cheese;
Served with House Dressing

CAESAR SALAD*: \$23 Per Person

Focaccia Croutons

***Add Grilled Chicken for \$5 or Steak for \$8 Per
Person**



SPINACH SALAD: \$23 Per Person

Baby Spinach; Tossed Lightly in Raspberry
Vinaigrette; Topped with Bleu Cheese,
Sliced Strawberries & Candied Pecans

IT'S A WRAP: \$23 Per Person

Grilled Chicken, Cilantro-Marinaded
Flank Steak or Grilled Vegetables
on a Wrap with Shredded Jack Cheese
Served with a Side Salad

COUNTRY CLUB: \$24 Per Person

Turkey Club on Ciabatta Bread
with Bacon, Lettuce, Tomato
& Mayonnaise
Served with a Side Salad

PHILADELPHIA CHEESE STEAK: \$25

Choice of Beef or Chicken . . . Classic Sandwich with Thinly Sliced Meat, American Cheese & Sauteed Onions
on a Fresh Italian Roll, Served with Home-made Potato Chips

Vegetarian Lunch Entrées

ALL ENTRÉES INCLUDE:

Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea,
House Salad, Rolls and Butter, Chef's Choice of Vegetable & Dessert

PORTOBELLO FLORENTINO: \$33 Per Person

A Large Portobello Mushroom Cap Stuffed with
Creamy Spinach, Basil & Red Pepper Stuffing
Drizzled with a Balsamic Reduction
(This dish can be converted to vegan)

RAVIOLI PASTA: \$26 Per Person

Cheese Ravioli Pasta Simmered in a Light Sun-Dried
Tomato Cream, Finished with Grated Parmesan Cheese &
Fresh Diced Tomatoes

PASTA PRIMAVERA: \$26 Per Person

Penne Pasta; Topped with Sautéed Julienned Vegetables,
Basil Pesto and Grated Parmesan

EGGPLANT CREPES: \$35 Per Person

Romano Style Thinly Sliced Eggplant
Stuffed with Spinach, Ricotta & Toasted Almonds
Served with Marinara Sauce
(This dish can be converted to vegan)



Boxed Lunch Entrées

ALL BOXED LUNCH ENTRÉES INCLUDE:

Choice of Two Side Snacks & Choice of Bottled Water or Soda

COUNTRY CLUB: \$24 Per Person

Turkey Club on Ciabatta Bread with Bacon, Lettuce, Tomato & Mayonnaise

IT'S A WRAP: \$24 Per Person

Grilled Chicken, Cilantro-Marinaded Flank Steak or Grilled Vegetables on a Wrap with Shredded Jack Cheese



CEASAR WRAP: \$24 Per Person

Grilled Chicken Caesar Salad with Shredded Parmesan Cheese & Diced Tomato

ITALIAN HOAGIE: \$24 Per Person

Capicola Ham, Salami, Provolone Cheese Lettuce, Tomato & Oregano

SIDE SNACKS:

Apple, Banana, Kettle Chips, Granola Bar, Cookie, Brownie

Lunch Buffets

Requires a Minimum of 25 People

Buffets available for One and a Half Hours

ALL BUFFETS INCLUDE:

Freshly Brewed Iced Tea and Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea

BUILD YOUR OWN FAJITA FIESTA: \$35 Per Person

Southwestern Chicken Vegetable Soup

Habanero and Cilantro-Marinated Flank Steak, Grilled Citrus-Marinated Chicken Breast, Cheddar Cheese, Grilled Peppers, Onions, Guacamole, Cilantro Sour Cream, Pico de Gallo

Flour Tortillas

Refried Beans

Black Bean & Corn Salad

Tri-Color Tortilla Chips & Salsa

Mexican Rice Pilaf

Mexican Flan

SALAD BAR BUFFET: \$35 Per Person

Mixed Spring Greens, Diced Tomato, Cucumber, Red Onion, Shredded Cheddar, Parmesan Cheese, Carrots, Black Olives, Pepperoncini, Hard Boiled Egg and Croutons

Tri-Color Tortellini Salad

Grilled Chicken and Marinated Flank Steak

Rolls and Butter

Assorted Desserts



Lunch Buffets

Requires a Minimum of 25 People

Buffets available for One and a Half Hours

ALL BUFFETS INCLUDE:

Freshly Brewed Iced Tea and Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea

ITALIAN MARKET: \$35 Per Person

Italian Wedding Soup
Classic Caesar Salad with Focaccia Croutons
Penne Pasta Tossed with Sun Dried Tomatoes, Simmered in a Light Garlic & Tomato Cream, Topped with Imported Parmesan & Romano Cheese
Pan Seared Chicken Romano with Red Pepper Cream
Tilapia with Garlic, Lemon & Capers
Italian Hoagie
Tuscan Julienned Vegetables
Italian Rum Cake & Cannolis

READING TERMINAL DELI: \$35 Per Person

Minestrone Soup
Tender Field Green Salad with Tomatoes Greek Olives and English Cucumber
Sicilian Pasta Salad with Imported Meats, Cheese and Roasted Vegetables
Premium Slow Roasted Turkey Breast, Roast Beef, Ham, Genoa Salami, Provolone, Pepper Jack, Baby Swiss and American Cheeses,
Red Leaf Lettuce, Red Onions, Sliced Ripe Tomatoes & Dill Pickle Spears
Thick Cut Deli Breads, Rolls, Condiments & Home-made Chips
Assorted Cookies & Fudge Nut Brownies



Lunch Buffets

Requires a Minimum of 25 People

Buffets Served for One and a Half Hours

ALL BUFFETS INCLUDE:

Freshly Brewed Iced Tea and Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea

PHILLY BLOCK PARTY: \$35 Per Person

Garden Salad with House Vinaigrette

Pulled Pork Hoagies

Philly-Style Cheese Steak with Shaved Beef & Chicken

Accompanied by Sauteed Onions & Peppers and Cheese Whiz

Beer Battered Onion Rings

Mozzarella & Tomato Salad

Variety of TastyKakes & Italian Water Ice

BOURBON STREET: \$35 Per Person

Chopped Salad with House Vinaigrette

Chicken Gumbo Soup

Cajun Catfish Sandwiches & Shrimp Po'boy Sandwiches

Chicken, Shrimp & Andouille Sausage Jambalaya

Red Beans & Rice, Corn Maque Choux

Warm Bread Pudding with Vanilla Bourbon Sauce



Lunch - Create Your Own Buffet

Requires a Minimum of 25 People

Buffets Served for One and a Half Hours

ALL BUFFETS INCLUDE:

Freshly Brewed Iced Tea and Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea

CHOICE OF TWO SALADS & TWO SIDE OPTIONS

SALAD OPTIONS:

GREEK SALAD

Crisp Greens, Cucumber, Tomato, Kalamata Olives, Red Onion, Feta Cheese and Lemon Mint Vinaigrette

SPINACH SALAD WITH RASPBERRY VINAIGRETTE

Spinach, Boursin Crumbles, Candied Pecans, Quartered Strawberries, & Raspberry Vinaigrette

CLASSIC CAESAR SALAD

Focaccia Croutons, House Made Dressing

HIGHER LEARNING SALAD

Baby Greens, Seasonal Berries, Oranges, Bleu Cheese, Apples, Candied Walnuts & House Vinaigrette

TOSSED SPRING SALAD

Spring Lettuce with Roma Tomatoes, Red Onion, Shredded Carrots, Olives, Cucumbers & Pepperoncini, Served with Ranch and Balsamic Dressings

TOMATO MOZZARELLA SALAD

Seasonal Tomatoes, Fresh Mozzarella, Basil, Sweet Onion & Balsamic Reduction

LUNCH BUFFET ENTRÉES:

TWO Entrée Buffet: \$37.00 Per Person

THREE Entrée Buffet: \$42.00 Per Person

SIDE OPTIONS:

FINE HERB RICE PILAF

GARLIC ROASTED RED SKIN POTATOES

GARLIC & ASIAGO SCALLOPED POTATOES

GREEN BEANS ALMONDINE

GRILLED ASPARAGUS

VEGETABLE MEDLEY

BROCCOLI SPEARS WITH BUTTER & LEMON



Lunch - Create Your Own Buffet

Requires a Minimum of 25 People

Buffets Served for One and a Half Hours

ALL BUFFETS INCLUDE:

Freshly Brewed Iced Tea and Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea

CHICKEN & PORK ENTRÉES

CHICKEN GENOVESE

Pesto Crusted Chicken Breast with a Roasted Plum Tomato Sauce & Smoked Provolone Cheese

CHICKEN CITRON

Grilled Chicken Stuffed with Spinach, Ricotta and Almonds, Brushed with Olive Oil, Citrus, Herbs & Lemon Zest

CHICKEN PICATTA

Lightly Seasoned Chicken Breast Pan Seared, White Wine, Garlic, Lemon & Caper Sauce

PORK LOIN

Stuffed with Spinach, Roasted Red Peppers, Feta and Caramelized Onions Topped with Lemon-Rosemary Mustard Sauce



BEEF ENTRÉES

HICKORY MARINATED FLANK STEAK

Hand Sliced Steak, Served with a Hunter Sauce with Mushrooms & a Touch of Jack Daniels

GRILLED FILET TIPS

Tender Beef Tips with a Rich Burgundy Sauce with Shitake Mushrooms

BEEF TENDERLOIN STROGANOFF

With Buttered Egg Noodles

Lunch - Create Your Own Buffet

Requires a Minimum of 25 People

Buffets Served for One and a Half Hours

ALL BUFFETS INCLUDE:

Freshly Brewed Iced Tea and Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea

VEGETARIAN ENTRÉES

MUSHROOM RAVIOLI

Tossed with Plum Tomatoes, Red Onions & Creamy Veloute' Sauce

PORTOBELLO FLORENTINO

A Large Portobello Mushroom Cap Stuffed with a Creamy Spinach & Basil Pine Nut Stuffing, Drizzled with a Balsamic Reduction

JULIENNED VEGETABLE PRIMAVERA

Penne Pasta Topped with Pesto & Sautéed Julienned Vegetables & Imported Cheeses



PASTA ENTRÉES

THREE CHEESE LASAGNA

With Fresh Grated Cheese

TRICOLOR TORTELLINI AIOLI

Tossed with Plum Tomato, Spinach, Yellow Peppers & Parmesan Cheese in a Garlic Sauce

SEAFOOD ENTRÉES

GRILLED SALMON

With Maple Herb Butter

BROILED ENGLISH STYLE COD

With Lemon Dill Butter & Cilantro

BROILED TILAPIA

With Lemon Caper Sauce

AFTERNOON BREAKS

7th INNING STRETCH: \$18 Per Person

Mini Hot Dogs with Toppings, Cracker Jacks, Peanuts, Soft Pretzel Nuggets with Mustard, Nachos with Cheese, Assorted Regular & Diet Sodas, Freshly Brewed Regular & Decaffeinated Starbucks Coffee & Tazo Tea

BEST OF PHILLY: \$18 Per Person

Philadelphia Soft Pretzels with Mustard, Assorted TastyKakes, Goldenberg Peanut Chews, Hank's Flavored Sodas, Freshly Brewed Regular & Decaffeinated Starbucks Coffee & Tazo Tea

SWEET DREAMS: \$18 Per Person

Variety of Freshly Baked Cookies, Assorted Candy Bars, Gourmet Brownies, Whole, Skim & Chocolate Milk, Assorted Regular & Diet Sodas, Freshly Brewed Regular & Decaffeinated Starbucks Coffee & Tazo Tea



HEALTH BREAK: \$21 Per Person *

Fruit Yogurt Smoothies, Assorted Power & Granola Bars, Dried Fruit & Mixed Nuts, Gatorade & Flavored Waters, Freshly Brewed Regular & Decaffeinated Starbucks Coffee & Tazo Tea

MARTHA WASHINGTON: \$18 Per Person

Miniature Cup Cakes, Assorted Biscotti Cookies, Whole, Skim & Chocolate Milk, Assorted Regular & Diet Sodas, Freshly Brewed Regular & Decaffeinated Starbucks Coffee & Tazo Tea

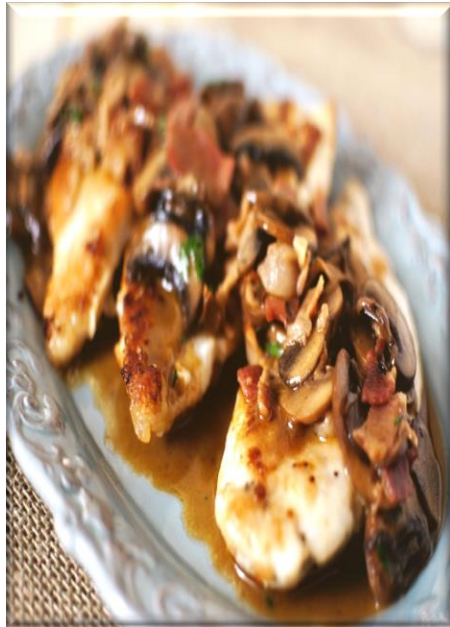
ICE CREAM SOCIAL: \$18 Per Person

Chocolate and Vanilla Ice Cream, Strawberries, Pineapple, Bananas, Caramel, Chocolate Syrup, Peanuts, Jimmies & Cherries, Assorted Regular & Diet Sodas

Plated Dinner Entrées

ALL ENTRÉES INCLUDE:

House Salad, Rolls and Butter, Chef's Choice of Rice or Potato, Vegetable and Dessert,
Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Tazo Tea



CHICKEN MARSALA: \$39 Per Person

Pan Seared Breast of Chicken with Pennsylvania Portobello Mushroom Sauce

STUFFED BREAST OF CHICKEN: \$42 Per Person

Pan Roasted Chicken Breast Stuffed with Fontana Cheese, Prosciutto Ham & Spinach, Served with Lemon-Tarragon Sauce

9th STREET CHICKEN: \$39 Per Person

Pesto Encrusted Chicken Breast, Roasted with Plum Tomato & Fontana Cheese, Drizzled with White Wine Cream Sauce & Basil

GRILLED PORK TENDERLOIN: \$39 Per Person

Tenderloin of Pork Brushed with Olive Oil & Herbs, Grilled & Served with an Artisan Apple Cider Demi Glaze

PESTO CRUSTED SALMON: \$42 Per Person

Pan Seared Alaskan Salmon, Topped with Dijon Mustard Cream Sauce or Cucumber Tomato Dill Butter

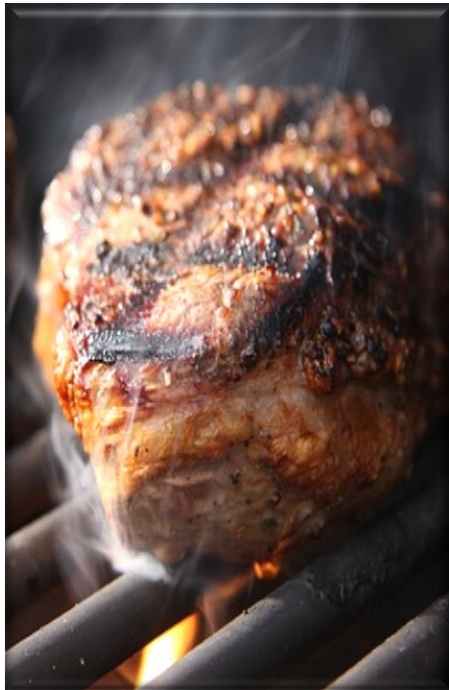
STUFFED FLOUNDER: \$48 Per Person

Broiled Flounder Stuffed with Jumbo Lump Crab Meat;
Drizzled with Lemon Dill Beurre Blanc

Plated Dinner Entrées

ALL ENTRÉES INCLUDE:

House Salad, Rolls and Butter, Chef's Choice of Rice or Potato, Vegetable and Dessert,
Freshly Brewed Iced Tea, Freshly Brewed Regular & Decaffeinated Starbucks Coffee & Tazo Tea



MARYLAND STYLE CRAB CAKES: \$48 Per Person

Jumbo Lump Crab Cakes Broiled & Drizzled with Lemon-Pepper Aioli,
Served with a Fresh Fruit Compote

FILET MIGNON: \$55 Per Person

Two 4 oz Filet Medallions, Topped with Gorgonzola Cheese
& a Mushroom Hunter Sauce

BOURBON FLAT IRON STEAK: \$45 Per Person

Grilled & Drizzled with a Sweet Bourbon Sauce

ROASTED VEGETABLE PASTA: \$37 Per Person

Fresh Roasted Vegetables & Penne Pasta, Tossed with Basil Pesto
& Creamy Boursin Cheese

TRICOLOR TORTELLINI AIOLI: \$37 Per Person

Cheese Filled Tortellini Tossed with Plum Tomato, Spinach, Yellow Peppers
& Parmesan Cheese in a Garlic Sauce

Plated Dinner Duo-Entrées

ALL ENTRÉES INCLUDE:

House Salad, Rolls and Butter, Chef's Choice of Rice or Potato, Vegetable and Dessert,
Freshly Brewed Iced Tea, Freshly Brewed Regular & Decaffeinated Starbucks Coffee & Tazo Tea

FILET MEDALLION AND JUMBO LUMP MARYLAND CRAB CAKE: \$65 Per Person

Grilled Four-Ounce Filet Medallion with a Red Wine Peppercorn Sauce
Paired with Pan Seared Jumbo Lump Crab Cakes Broiled with Lemon Aioli

GRILLED SALMON AND CHICKEN ROMANO: \$49 Per Person

Char-Grilled Salmon with Mango Papaya Salsa
Paired with Chicken Breast Romano with Blush Sauce

NEW YORK STRIP STEAK AND LOBSTER TAIL: *Market Price

Grilled NY Strip Steak
Paired with a Six-Ounce Maine Lobster Tail with Drawn Truffle Butter



Dinner Enhancements

ADD SOUP TO AN ENTRÉE FOR AN ADDITIONAL \$5 Per Person

Cream of Asparagus	Italian Wedding
Wild Mushroom Bisque	Beef Barley
New England Clam Chowder	Lobster Bisque – Add \$2

UPGRADE YOUR HOUSE SALAD FOR AN ADDITIONAL \$4 PER PERSON

GREEK SALAD

Crisp Romaine Lettuce with Diced Tomato, English Cucumber, Red Onion, Kalamata Olives, Feta Cheese & Lemon-Mint Vinaigrette

COASTAL BREEZE SALAD

Spring Greens Tossed with Strawberries, Mandarin Oranges, Gorgonzola Cheese, Diced Apples & Candied Walnuts; Served with Raspberry Vinaigrette

WARM SPINACH SALAD

Classic Hot Bacon Dressing Tops this Baby Spinach Salad with Boursin Cheese & Mandarin Oranges

CLASSIC CAESAR SALAD

Torn Romaine Lettuce with Fresh Cracked Pepper, Focaccia Croutons & Asiago Cheese; Tossed in Caesar Dressing

ADD AN INTERMEZZO COURSE FOR \$5 PER PERSON

Choice of Wild Berry or Lemon Sorbet



DINNER DESSERT OPTIONS

Italian Lemon Cream Cake
New York Style Cheesecake
Ultimate Chocolate Cake
Chocolate Espresso Mousse
Carrot Cake
Strawberry Shortcake

Dinner – Create Your Own Buffet

Requires a Minimum of 30 People

Buffets served for One and a Half Hours

ALL BUFFETS INCLUDE:

Rolls & Butter, Freshly Brewed Iced Tea, Freshly Brewed Regular & Decaffeinated Starbucks Coffee & Tazo Tea & Chef's Choice of Dessert

SALADS – CHOICE OF TWO *(One salad may be substituted with a soup selection. See page 23.)*

SPRING TOSSED SALAD

Spring Tossed Lettuce with Roma Tomatoes, Red Onion, Shredded Carrots, Olives, Cucumbers & Pepperoncini; Served with Ranch and Balsamic Dressings

CLASSIC CAESAR SALAD

Romaine Lettuce, Focaccia Croutons with Shredded Parmesan; Served with Caesar Dressing

GREEK SALAD

Crisp Greens, Cucumber, Tomato, Kalamata Olives, Red Onion & Feta Cheese; Served with Lemon-Mint Vinaigrette

SPINACH SALAD WITH RASPBERRY VINAIGRETTE

Spinach, Boursin Crumbles, Candied Pecans & Quartered Strawberries; Served with Raspberry Vinaigrette

COASTAL BREEZE SALAD

Spring Greens Tossed with Strawberries, Mandarin Oranges, Gorgonzola Cheese, Diced Apples & Candied Walnuts; Served with Raspberry Vinaigrette

TOMATO MOZZARELLA SALAD

Seasonal Tomatoes, Fresh Mozzarella & Caramelized Sweet Onions; Served with a Balsamic Reduction

DINNER BUFFET ENTRÉES:

Two Entrée Buffet: \$42 Per Person

Three Entrée Buffet: \$54 Per Person



Dinner – Create Your Own Buffet

Requires a Minimum of 30 People

Buffets served for One and a Half Hours

ENTRÉE SELECTIONS

CHICKEN ENTRÉES

CHICKEN GENOVESE

Pesto-Crusted Chicken Breast with Roasted Plum Tomato, Fresh Basil & Tarragon

CHICKEN MARSALA

Pan Seared Breast of Chicken, Topped with Portobello Mushroom Sauce

CHICKEN SALTIMBOCCA

Chicken Breast Stuffed with Fontina Cheese, Prosciutto & Onions, Topped with Lemon & Caper Sauce

YUENGLING CHICKEN

Sauteed Chicken Breast Topped with a Light Yuengling Leek Sauce



DINNER BUFFET ENTRÉES:

Two Entrée Buffet: \$42 Per Person

Three Entrée Buffet: \$54 Per Person

BEEF & PORK ENTRÉES

MARINATED FLANK STEAK

Served with a Burgundy Mushroom Sauce

GRILLED FILET TIPS

Served with a Mushroom Demi Glace

LONDON BROIL

Served with a Merlot Demi Glace

PORK TENDERLOIN

Served with Rosemary Vermouth Sauce

STUFFED PORK LOIN

Pork Loin Stuffed with Savory Bread Stuffing & Pan Roasted; Topped with a Dijon, White Wine, Lemon and Rosemary Reduction

Dinner – Create Your Own Buffet

Requires a Minimum of 30 People

Buffets served for One and a Half Hours

ENTRÉE SELECTIONS

SEAFOOD ENTRÉES

GLAZED SALMON

Oven Roasted with a Honey Citrus Glaze

BROILED TILAPIA

With a Cilantro Lime Butter Sauce

BAKED SEAFOOD CASSEROLE

Shrimp, Crabmeat & Scallops in a
Homemade Newburg Sauce

SCAMPI

Shrimp & Scallops in a Garlic Lemon
Wine Sauce

STUFFED FLOUNDER

Broiled Flounder Stuffed with Jumbo
Lump Crab & Drizzled with Dill
Beurre Blanc



VEGETARIAN ENTRÉES

VEGETABLE LASAGNA

Ribbons of Pasta Layered with
Oven Roasted Vegetables,
Marinara Sauce & Four Cheeses

PORTOBELLO FLORENTINO

Large Portobello Mushroom Cap Stuffed with
Creamy Spinach & Basil Pine Nut Stuffing,
Drizzled with a Balsamic Reduction

JULIENNED VEGETABLE PRIMAVERA

Penne Pasta Topped with Pesto, Sautéed
Julienned Vegetables & Imported Cheeses

EGGPLANT PARMASAN

Thinly Sliced Eggplant Sautéed and Topped with
Mozzarella Cheese & Marinara Sauce

Dinner – Create Your Own Buffet

Requires a Minimum of 30 People

Buffets served for One and a Half Hours

ALL BUFFETS INCLUDE:

Rolls & Butter, Freshly Brewed Iced Tea, Freshly Brewed Regular & Decaffeinated Starbucks Coffee & Tazo Tea & Chef's Choice of Dessert

SIDE OPTIONS – CHOICE OF THREE

STARCH SELECTIONS

Roasted Garlic Mashed Potatoes
Roasted Garlic Parmesan Redskin Potatoes
Butter & Parsley Redskin Potatoes
Au Gratin Potatoes
Wild Rice Pilaf
Fine Herb Rice Pilaf
Penne Pasta Primavera with Blush Sauce
Bowtie Pasta with Sun-Dried Tomato Marinara Sauce

DINNER BUFFET ENTRÉES:

Two Entrée Buffet: \$42 Per Person

Three Entrée Buffet: \$54 Per Person

VEGETABLE SELECTIONS

Seasonal Vegetable Medley
Green Beans Almondine
Honey Glazed Carrots
Broccolini
Yellow Squash & Zucchini



Reception Displays

Requires a Minimum of 20 People

Prices listed are for one hour of service.

RECEPTION DISPLAYS:

FRESH FRUIT & CHEESE: \$11 Per Person

Imported and Domestic Cheeses with Seasonal Fruit Display, Assorted Crackers & Stone Ground Mustard

ANTIPASTA with BABY VEGETABLES: \$17 Per Person

Variety of Imported Meats and Cheeses, Roasted Peppers, Artichokes, Marinated Olives, White & Green Asparagus, Carrots, Yellow Squash & Zucchini
Served with Crostini & Crackers

MEDITERRANEAN: \$15 Per Person

Hummus, Tabbouleh, Feta Cheese,
Marinated Vegetables, Olives & Pita Triangles

RAW SEAFOOD BAR: Market Price

Jumbo Shrimp, Crab Claws, Oysters & Clams on the Half Shell Served with Spicy Shallot, Seasoned Cocktail Sauce & Lemon Wedges

IMPORTED & DOMESTIC CHEESE: \$8 Per Person

With Stone Ground Mustard Dip and Crackers

SEASONAL FRESH FRUIT DISPLAY: \$8 Per Person

Served With Yogurt Dipping Sauce

MARKET VEGETABLE CRUDITÉ: \$8 Per Person

With Ranch Dip

SPINACH AND ARTICHOKE DIP: \$6 Per Person

With Tri-Colored Chips



Reception Stations

Requires a Minimum of 20 People

Prices listed are for one hour of service.

Chef Attendant Required for Action Stations

\$100 Per Attendant

Minimum of one Attendant per 50 People

PRESENTATION & ACTION STATIONS:

SOUTH OF THE BORDER FAJITA STATION: \$23 Per Person

Grilled Chicken & Grilled Flank Steak, Bell Peppers, Spanish Onions, Scallions, Pico de Gallo, Shredded Cheese, Sour Cream, Black Beans, Corn Salsa & Warm Tortillas, Tri-Color Tortilla Chips, Guacamole & Hot Sauces

LITTLE ITALY STATION: \$23 Per Person

Penne, Cheese Tortellini & Farfalle Pastas with Marinara, Alfredo & Blush Sauces
Grilled Chicken, Italian Sausage, Shrimp, Roasted Vegetables, Spinach, Mushrooms, Broccoli, Red Peppers, Sun-Dried Tomatoes & Garlic Breadsticks

CHINA TOWN STIR FRY STATION: \$23 Per Person

Beef, Chicken or Shrimp (choice of two meats), Stir Fried with your choice of Vegetables: Bean Sprouts, Bok Choy, Mushrooms, Snow Peas, Peppers, Broccoli or Onions
Along with your choice of Teriyaki Garlic Ginger Sauce or Thai Curry Sauce
Choose a side of Jasmine Rice or Lo Mein Noodle

AFTER MEETING HAPPY HOUR STATION: \$26 Per Person *

Buffalo & BBQ Boneless Chicken Wings with Celery Sticks & Bleu Cheese Dressing
Chicken & Cheese Quesadillas with Sour Cream
Nachos Platter with Cheese, Salsa & Guacamole

****After Meeting Happy Hour Station can be self-serve or served by an attendant.***



Reception Stations

Requires a Minimum of 20 People

Prices listed are for one hour of service.

Chef Attendant Required for Action Stations

\$100 Per Attendant

Minimum of one Attendant per 50 People

PRESENTATION & ACTION STATIONS:

BAKED POTATO STATION: \$17 Per Person

Baked Idaho & Sweet Potatoes with Assorted Toppings to include:

Cinnamon, Brown Sugar, Honey Butter, Chives, Crispy Bacon, Sour Cream, Broccoli, Diced Tomatoes, Scallions, Shredded Parmesan & Cheddar Cheeses, Caramelized Onions, Crumbled Bleu Cheese & Sautéed Mushrooms

SOUP & SALAD STATION: \$17 Per Person

Choice of Two Soups:

Potato Dill, Roasted Tomato Bisque, Cream of Asparagus, Minestrone, Chicken Noodle, & Chef Paul's Signature Barbados Crab-Corn Chowder

Field Greens & Caesar Salad Mix with Assorted Toppings to include: Crisp Bacon Bits, Diced Tomatoes, Scallions, Mushrooms, Cucumber, Onion, Shredded Parmesan & Cheddar Cheeses & Crisp Croutons; Balsamic Vinaigrette, Ranch, Oil & Vinegar

SLIDERS STATION: \$24 Per Person

Beef Burger, Buffalo Chicken, Crab Cake, Portabella Mushroom, Pulled Pork & Meatball Sliders with all of the Accompaniments

DESSERT STATION: \$22 Per Person

Berries, Tiramisu, Cannolis, Milton Hershey Chocolate Cake, Italian Lemon Cream Cake
Freshly Brewed Regular & Decaffeinated Starbucks Coffee & Assorted Tazo Teas

All stations listed above can be self serve or action. Action stations require one attendant per 50 people.



Reception Carving Stations

Requires a Minimum of 50 People

Prices listed are for one hour of service.

CARVING STATIONS:

STEAMSHIP ROUND OF BEEF: \$545 Each

Served with Horseradish Chive Sauce & Au Jus
Serves 50-60 Guests

PRIME RIB OF BEEF: \$445 Each

Served with Horseradish Chive Sauce & Au Jus
Serves 20-25 Guests

VERMONT TURKEY BREAST: \$225 Each

Butter Basted & Served with Cranberry Chutney
Serves 15-20 Guests

HONEY BAKED HAM: \$325 Each

Honey Glazed & Served with Dijon Mustard
Serves 40-50 Guests

SLOW ROASTED SALMON: \$335 Each

Served with Black Bean & Mango Salsa
Serves 20-25 Guests

JERK DRY RUBBED PORK LOIN: \$325 Each

Served with Garlic Dijonnaise
Serves 20-25 Guests

Chef Attendant Required for Carving Stations

\$100 Per Attendant

Minimum of one Attendant per 50 People



Reception Hors d'oeuvres

Requires a Minimum of 50 People

Prices listed are for one hour of service.

HORS D'OEUVRES

HORS D'OEUVRES - \$120 per 50 Pieces

Bruschetta
Bistro Chicken Salad on a Crostini
Baby Shrimp on a Cucumber Wheel with Remoulade
Pork, Chicken or Vegetable Dumplings
Crabmeat Filled Mushrooms
Sesame Chicken Tenders
Chicken Beggars Purse
Franks en Croute
Chicken Quesadilla Cornucopia
Miniature Reuben Puff with Pommery Mustard Dip



Pricing Based on Fifty Piece Units

HORS D'OEUVRES - \$175 per 50 Pieces

Chipotle Deviled Eggs
Seared Tuna on a Plantain Chip
Crab Claws with Dijonnaise Sauce
California Rolls
Prosciutto, Mozzarella & Roasted Pepper Crostini
Antipasto Skewers
Coney Island Franks
Mini Crab Cakes
Coconut Shrimp
Bourbon Marinated Beef Skewers
Jerk Chicken Kabobs
Mini Cordon Bleu
Cuban Spring Rolls
Cheese Steak Bruschetta
Habanero Wings

HORS D'OEUVRES - \$220 per 50 Pieces

Scallops or Shrimp Wrapped in Bacon
Mini Beef Wellington

Reception Package

Requires a Minimum of 25 People

Prices listed are for one hour of service.

Package includes two cold displays listed below, along with your choice of tray-passed hors d'oeuvres from the list below.

Choice of Four Tray-Passed Hors d'oeuvres - \$29 per person

Choice of Six Tray-Passed Hors d'oeuvres - \$35 per person

FRESH FRUIT & CHEESE:

Imported and Domestic Cheeses with Seasonal Fruit Display, Assorted Crackers & Stone Ground Mustard

ANTIPASTA with BABY VEGETABLES:

Variety of Imported Meats and Cheeses, Roasted Peppers, Artichokes, Marinated Olives, White & Green Asparagus, Carrots, Yellow Squash & Zucchini Served with Crostini & Crackers



HORS D'OEUVRES

CHOOSE FROM THE HORS D'OEUVRES LISTED BELOW

Mini Crab Cakes
Coconut Shrimp
Bruschetta
Jerk Chicken Kabobs
Miniature Quiche
Bistro Chicken Salad on Crostini
Vegetable Spring Rolls
Boneless Buffalo Wings
Crabmeat Filled Mushrooms
Sesame Chicken Tenders
Franks en Croute
Chicken Quesadilla Cornucopia

Beverage Services

Bartender Fee: A \$150 flat fee will be charged for each bartender.
A minimum of one bartender for every 100 guests is required.

COCKTAIL PRICES:

	HOST BAR*	CASH BAR
PREMIUM BRAND LIQUORS	\$11.00	\$12.00
HOUSE BRAND LIQUORS	\$ 9.00	\$10.00
CORDIALS	\$12.00	\$12.00
WINES BY THE GLASS	\$ 9.00	\$10.00
IMPORTED BEER	\$ 7.00	\$ 8.00
DOMESTIC BEER	\$ 6.00	\$ 7.00
SODA & BOTTLED WATER	\$ 4.00	\$ 5.00
SPARKLING WATER	\$ 5.00	\$ 6.00
	*BASED ON CONSUMPTION	



OPEN BAR BY-THE-HOUR

	HOUSE BRANDS	PREMIUM BRANDS	BEER & WINE ONLY	ALCOHOL FREE
ONE HOUR	\$17.00	\$22.00	\$18.00	\$ 9.00
TWO HOURS	\$25.00	\$32.00	\$24.00	\$13.00
THREE HOURS	\$28.00	\$36.00	\$28.00	\$17.00
FOUR HOURS	\$32.00	\$40.00	\$32.00	\$20.00