



BREAKFAST SELECTIONS

Hotel Indigo Continental

freshly brewed zeke's coffee
 premium herbal and black hot teas
 chilled orange and cranberry juice
 seasonal fresh fruit, assorted breakfast pastries with
 assorted bagels with butter, jelly and cream cheese

14

Governor's Deluxe Continental

freshly brewed zeke's coffee
 premium herbal and black hot teas
 chilled orange and cranberry juice
 seasonal fresh fruit, assorted breakfast pastries,
 low fat granola with milk, dried fruits and yogurt,
 assorted bagels with butter, jelly and cream cheese

17

East End Sunrise – 15 people minimum

freshly brewed zeke's coffee
 premium herbal and black hot teas
 chilled orange and cranberry juice
 seasonal fresh fruit, assorted breakfast pastries,
 yogurt, scrambled eggs, apple wood smoked bacon,
 and breakfast potatoes, assorted bagels with butter,
 jelly and cream cheese

22

Broad Street Breakfast – 15 people minimum

freshly brewed zeke's coffee
 premium herbal and black hot teas
 chilled orange and cranberry juice
 seasonal fresh fruit, assorted breakfast pastries,
 yogurt, cheese blintz, scrambled eggs, apple wood
 smoked bacon, and breakfast potatoes

25

Highland Square Breakfast – 15 people minimum

Chef attended stations are subject to a \$75 fee

freshly brewed zeke's coffee
 premium herbal and black hot teas
 chilled orange and cranberry juice
 seasonal fresh fruit, assorted breakfast pastries, yogurt, cheese blintz
 scrambled eggs, apple wood smoked bacon, and breakfast potatoes, assorted bagels with butter, jelly and cream
 cheese

chef-attended omelet station

\$29.00++/per person

SMOKED SALMON DISPLAY

Norwegian Smoked Salmon with Mini Bagels, Capers, Tomatoes, Chopped Egg Whites, Black Olives,
 Cream Cheese, Red Onion and bagels with cream cheese

\$9.00++/per person

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BREAK PACKAGES

Give Me a Break

assortment of chips, pretzels & sun chips, fresh baked cookies and brownies, assorted coke products
10

Movie Matinee

soft pretzels, movie candy, twizzlers, buttered popcorn, assorted coke products
11

7th Inning Stretch

nachos with cheese, salsa and jalapeno peppers, buttered popcorn, warm peanuts in the shell, cracker jacks, mini corn dogs, assorted coke products
12

Power to the People

assortment of granola bars, whole fruit, power bars, trail mix, vitamin waters, bottled & sparkling water
13

Half Day Bev Package (4 hour)

assorted coke products, ice tea, regular and decaf coffee from zeke's & bottled water
10

All Day Bev Package (8 Hour)

assorted coke products, ice tea, regular and decaf coffee from zeke's & bottled water
15

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MEETING ENHANCMENTS EMBELLISHMENTS

| | |
|------------------------------------------------|---------------|
| assorted muffins, danish and croissants | 35 per dozen |
| bagels with cream cheese | 35 per dozen |
| individual granola bars | 25 per dozen |
| assortment of cookies | 31 per dozen |
| assortment of brownies | 31 per dozen |
| fruit and cheese | 8 per person |
| fresh vegetable crudité | 6 per person |
| warm jumbo pretzels with cheese & beer mustard | 4 per person |
| assorted gourmet chips or trail mix | 4 per person |
| freshly brewed zeke's coffee | 45 per gallon |
| premium herbal teas | 45 per gallon |
| bottled fruit juices | 5 each |
| bottled water | 4 each |
| coca-cola, diet coke, sprite | 4 each |
| assortment of red ribbon soda works | 5 each |
| red bull | 7 each |

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THEMED LUNCH STATION

minimum of 15 guests

all selection served with iced tea, zeke's coffee,
premium herbal and black hot teas with condiments and choice of one dessert selection

Cook Out

- grilled angus burgers
- all beef hotdogs
- fried chicken
- potato salad, cole slaw, baked beans, watermelon
- fresh cut fries
- assorted gourmet chips

26

Cold Cut Sandwich

- tossed greens with assorted toppings and dressings
- fresh seasonal fruit bowl
- potato and macaroni salad
- assorted meats: ham, turkey, roast beef, salami and corned
- beef assorted deli breads
- condiments: sliced cheeses, tomato, lettuce, onion,
- pickle spears, mayonnaise and mustard
- assortment of gourmet chips

23

Flatbreads

- greek salad with vinaigrette
- fresh seasonal fruit bowl
- roasted chicken flatbread with feta, black olives, artichoke hearts, tomatoes, mozzarella and greek-style dressing
- smoked gouda flatbread with roasted tomatoes, caramelized onions, balsamic, arugula
- margherita flatbread with olive oil, garlic, fresh tomatoes, basil and mozzarella

27

Italian

- mixed garden salad with vinaigrette
- garlic bread, grilled vegetables with basil and olive oil
- penne pasta with house made meatballs, lightly breaded
- chicken parmesan
- baked salmon with Italian crumb topping

27

Wrap Station

- mixed green salad with vinaigrette, potato salad
- grilled steak wrap with, roasted peppers, baby greens, tomatoes, grilled onions and mozzarella cheese.
- BBQ chicken wrap with lettuce, tomato, avocado and cheddar cheese
- veggie wrap with grilled zucchini, roasted red pepper, red onion, fresh spinach, tomato, and hummus

27

All packages include Chef's choice of Dessert Selection

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PLATED LUNCH FARE

all selection served with iced tea, zeke's coffee,
premium herbal and hot teas, rolls & butter

First Course (Choose one)

Field Greens Salad – tomato, cucumber, croutons, balsamic vinaigrette
Tomato Basil Bisque

Entrée (Choose two)**Chicken Romano**

chicken breast coated in a cheese and egg batter, sautéed golden brown. served with rosemary roasted red potatoes, julienne vegetables and a sweet sambucca red pepper sauce

21

Brie Cheese Stuffed Chicken

breaded with herb panko and baked. served with rosemary roasted red potatoes, julienne vegetables and a Dijon wine sauce

21

Grilled Vegetable Stuffed Portobello Mushroom

stuffed with squash, red pepper, spinach & basil. served with 7 grain pilaf, snap peas & balsamic-honey reduction

21

Honey-Teriyaki Salmon

fresh Norwegian salmon marinated in chefs signature recipe, oven roasted. served with 7 grain pilaf and snap peas

23

Grilled Filet Mignon

served with rosemary roasted red potatoes, julienne vegetables and a port wine demi glaze

29

Dessert (choose one)

vanilla cheesecake with blueberry compote

death by chocolate cake

lemon cream cake

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AFTERNOON TEA

Minimum of 15 guests
all selection served with iced tea, zeke's coffee,
premium herbal and hot teas

Finger Sandwiches

curried chicken salad
egg salad
ham, brie & apple
smoked salmon, cream cheese & cucumber

Fresh Scones

blueberry
cinnamon & sugar
chocolate chip
served with strawberry jam, orange marmalade & honey whipped butter

Assorted Mini Pastries & Sweets *that include*

chocolate covered strawberries
lemon curd tarts
pecan diamonds
chocolate pate brownie squares
cream Puffs

\$25.00 per person, plus 7% sales tax and 21% service charge

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LIGHT PLATED LUNCH FARE

all selection served with iced tea, zeke's coffee
premium herbal and hot teas, rolls & butter and choice of one dessert selection

First Course (Choose one)**Chicken Wild Rice Soup****Tomato Basil Bisque****Fresh Fruit Cup****Entrée** (Choose two)**Mediterranean Quiche**

spinach, feta, tomato, olive in a savory egg custard. Served with fresh strawberries and field greens tossed in balsamic vinaigrette

18

Turkey Cobb Salad

romaine lettuce, avocado, diced tomato, chopped egg, gorgonzola, smoked bacon, tossed in our buttermilk ranch dressing

19

Chicken Caesar Salad

sliced grilled chicken breast ontop chopped hearts of romaine, herb coutons, parmesan cheese & classic Caesar dressing

19

Salmon BLT

grilled salmon, smoked bacon, fresh tomato, field greens, lemon aioli on a brioche bun. served with fresh chips

20

Veggie Wrap

grilled zucchini, roasted red pepper, red onion, fresh spinach, tomato, and hummus served with fresh strawberries and field greens tossed in balsamic vinaigrette

18

Lunch Dessert Selections:

raspberry sorbet

vanilla cheesecake with blueberry compote

lemon cream cake

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PLATED DINNER ENTRÉES

all selections include freshly brewed zeke's coffee, premium herbal and black hot teas with condiments rolls and butter & coca-cola products

First Course (choose one)

Field Greens Salad – tomato, cucumber, croutons, balsamic vinaigrette

Caesar salad

Tomato Basil Bisque

Italian wedding soup

Entrée (choose two)

Herb Roasted Skin on Breast of Chicken

served with chive mashed potatoes, oven roasted brussels sprouts and a lemon caper sauce

34

Grilled Vegetable Stuffed Portobello Mushroom

stuffed with squash, red pepper, spinach & basil. served with 7 grain pilaf, snap peas & balsamic-honey reduction

26

Honey-Teriyaki Salmon

fresh Norwegian salmon marinated in chefs signature recipe, oven roasted. Served with 7 grain pilaf and snap peas

37

Grilled Filet Mignon

served with rosemary roasted red potatoes, julienne vegetables and a port wine demi glaze

47

Apple Stuffed Pork Chop

served with chive mashed potatoes, oven roasted brussels sprouts and a bourbon pan gravy

34

Dinner Dessert Selection (choose one)

vanilla cheesecake with blueberry compote

death by chocolate cake

lemon cream cake

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THE GRAND BUFFET \$42.00++ /per person

minimum of 15 guests

all selections include freshly brewed zeke's coffee, premium herbal hot teas with condiments, bread & butter, coca cola products

Soup & Salad:field greens – *with balsamic vinaigrette & buttermilk ranch*

Italian wedding soup

Meat Entrée (Choose one)

ginger soy pork tenderloin

or

sliced tenderloin of beef with cremini mushrooms & scallions

Seafood Entrée (Choose one)

ritz cracker crusted boston cod

or

honey teriyaki salmon

Poultry Entrée (Choose one)

chicken romano with sambucca red pepper sauce

or

buttermilk fried chicken

Side Dishes:

rosemary roasted red potatoes

green beans with red and yellow peppers

Chef's Choice of Desserts**THE ITALIAN BUFFET \$37.00++ /per person**

minimum of 15 guests

all selections include freshly brewed zeke's coffee, premium herbal hot teas with condiments, bread & butter, coca cola products

Salads:field greens – *with balsamic vinaigrette & buttermilk ranch*

classic caesar salad

Supper:

grilled vegetables with basil and olive oil

penne pasta with house made meatballs

lightly breaded chicken parmesan

baked salmon with Italian crumb topping

Chef's Choice of Dessert

* All prices listed are per person and subject to 21% service charge and 7% PA sales tax *

STROLLING RECEPTION \$39.00++ /per person

minimum of 25 guests

all selections include freshly brewed zeke's coffee, premium herbal hot teas with condiments, bread & butter, coca cola products, and dessert selections

Hors D'oeuvres

spanakopita – spinach & cheese phyllo triangles (1 per guest)

shrimp salad in a cucumber barrel (1 per guest)

classic deviled eggs (1 per guest)

sweet Italian sausage stuffed mushrooms (1 per guest)

Displays

fresh garden vegetable display – colorful array of fresh vegetables served with buttermilk ranch

domestic & imported cheese display – selection of cheese including smoked gouda, mild cheddar, baby swiss, gorgonzola and brie. Sliced French bread, assorted crackers and fresh fruit garnish

Dinnerfield Greens – *tomato, cucumber, croutons, balsamic vinaigrette & buttermilk ranch*

warm dinner rolls & butter

Chef Attended Carving Station (choose one)

double smoked pit ham with orange marmalade

or

boneless breast of turkey with gravy

Warm Side Dishes (choose one)

zucchini & squash medley

or

penne pasta with marinara

Chefs assorted desserts: *that include*

chocolate covered strawberries

lemon curd tarts

pecan diamonds

chocolate pate brownie squares

cream puffs

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RECEPTION APPITIZER PACKAGES

minimum of 15 guests

Rising Sun Package

vegetarian spring rolls with sweet & sour sauce
 coconut fried shrimp with sweet thai chili sauce
 curried chicken salad on a crostini
 vegetarian potstickers with lime ponzu sauce
 sesame crusted chicken tender with ginger teriyaki

15

Wine & Dine Package

smoked salmon on a baby potato pancake with cucumber
 brie & cranberry phyllo cups
 bacon jam & onion tarts
 shrimp salad in a cucumber barrel
 domestic & imported cheese display

19

Comfort Foods Package

angus cheese burger sliders with lettuce & tomato
 hot dog sliders with traditional toppings
 classic deviled eggs
 orange glazed turkey meatballs
 mac n cheese

17

Munchies Package

Buffalo chicken dip with tortilla chips
 pulled pork sliders with maple bourbon bbq sauce
 pepperoni flatbread pizza
 queso dip with Bavarian pretzels
 dry rub wings with ranch and blue cheese

19

Fondue Package

milk chocolate fondue
 white chocolate fondue
 salted caramel fondue
 assorted fresh fruit, marshmallows, pound cake, pretzel rods
 graham crackers, butter cookies, rainbow sprinkles, chopped nuts & coconut

13

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HORS D'OEUVRES

All items are priced per 50 pieces. We recommend 6-8 pieces per guest for a 45 minute reception

chef's favorites

| | |
|-------------------------------------------------------------------|----------|
| vegetarian potstickers with lime ponzu sauce | \$74.00 |
| tomato mascarpone arancini with marinara sauce | \$100.00 |
| brie & cranberry phyllo cups | \$78.00 |
| orange glazed turkey meatballs | \$75.00 |
| candied pecan & blue cheese wrapped grapes | \$68.00 |
| sesame crusted chicken tender with ginger teriyaki sauce | \$135.00 |
| coconut crusted chicken tender with sweet thai chili sauce | \$140.00 |
| goat cheese & oven roasted tomato phyllo cups with balsamic honey | \$72.00 |
| bacon jam & onion tarts | \$175.00 |

the classics

| | |
|------------------------------------------------------------------------------------|----------|
| vegetarian spring rolls with sweet & sour sauce | \$135.00 |
| mini crabcakes with remoulade sauce | \$185.00 |
| shrimp salad in a cucumber barrel | \$150.00 |
| mini beef wellingtons with horseradish cream | \$175.00 |
| stuffed mushroom caps with sweet Italian sausage, crab meat or spinach & artichoke | \$175.00 |
| coconut fried shrimp with sweet thai chili sauce | \$80.00 |
| spanakopita – spinach & cheese phyllo triangles | \$72.00 |
| smoked salmon on a baby potato pancake with cucumber | \$155.00 |
| tri color tomato bruschetta on garlic crostini | \$74.00 |
| classic deviled eggs | \$60.00 |
| curried chicken salad on a crostini | \$75.00 |

keep it casual

| | |
|-----------------------------------------------------------------|-----------|
| hot dog sliders -sauerkraut & traditional toppings | \$75.00 |
| angus cheese burger sliders with lettuce & tomato | \$112.00 |
| pulled pork sliders with maple bourbon bbq sauce & vinegar slaw | \$105.00 |
| jumbo chicken wings | \$125.00 |
| chicken tenders | \$100.00 |
| chicken & cheddar quesadillas | \$100.00 |
| oven baked pepperoni or Sicilian style cheese pizza (16 cut) | \$50/each |

by the pound

| | |
|---------------------------------------------------------|---------|
| warm Bavarian pretzels with cheese sauce & beer mustard | \$20/lb |
| tri color corn tortilla chips with salsa & queso sauce | \$20/lb |
| mixed nuts | \$22/lb |
| house made kettle chips with buttermilk ranch | \$18/lb |

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DISPLAYS & PLATTERS

All items below are stationary displays and serve 25 guests

Fresh garden vegetable display

colorful array of fresh vegetables served with buttermilk ranch

\$125.00++

Domestic & imported cheese display

selection of cheese including smoked gouda, mild cheddar, baby swiss, gorgonzola and brie. Sliced French bread, assorted crackers and fresh fruit garnish

\$130.00++

Fresh Seasonal Fruit and Tropical Berries Display

colorful array of fresh sliced seasonal fruits, tropical berries & melons with vanilla yogurt dip

\$125.00++

Antipasto Display

cured meats and Italian cheese, marinated & grilled vegetables, assorted olives
oven roasted tomatoes, basil pesto & warm bread

\$150.00++

Shrimp Cocktail Platter

chilled jumbo shrimp with house-made cocktail sauce and lemon

\$160.00++

Mediterranean Voyage

fresh tomato bruschetta, olive tapanade, roasted garlic hummus, warm asiago artichoke dip
with crispy pita chips and crostini

\$130.00++

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Beer & Wine Package - Based on consumption

house wines - chardonnay, cabernet sauvignon and merlot
 beers - 4 options on bar to include both domestic & craft
 soft drinks - coke, diet coke, sprite, ginger ale
 bottled water - still or sparkling

Mimosa \$60.00 per gallon
 Fruit Punch (non alcoholic) \$35.00 per gallon

| Cocktail Prices: | HOSTED BAR* | CASH BAR |
|------------------------------------------|--------------------|-----------------|
| premium brands | \$7.50 | \$8.00 |
| house brand liquors | \$7.00 | \$7.00 |
| cordials | \$9.00 | \$9.00 |
| house wines by the glass | \$7.50 | \$8.00 |
| craft beer | \$6.50 | \$7.00 |
| domestic beer | \$5.50 | \$6.00 |
| soda coke, diet coke, sprite, ginger ale | \$4.00 | \$4.00 |
| bottled & sparkling water | \$5.00 | \$5.00 |

***Based on consumption**

Hourly Cocktail Packages – Requires a bartender

| | HOUSE BRANDS | PREMIUM BRANDS |
|---------|---------------------|-----------------------|
| 1 hours | \$20.00 | \$23.00 |
| 2 hours | \$20.00 | \$23.00 |
| 3 hours | \$26.00 | \$29.00 |
| 4 hours | \$32.00 | \$36.00 |

Unlimited Beverage Services; Charged Per Person, Per Hour, Based on Final Guarantee.

Attendant required at \$75 per bartender. Bartender fee will be waived based on \$500 in beverage consumption per bartender.

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