



**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**

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



## 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

### **7<sup>th</sup> 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, iced 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 sambuca 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 on top chopped hearts of romaine, herb croutons, 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 &amp; scallions

**Seafood Entrée** (Choose one)

ritz cracker crusted boston cod

*or*

honey teriyaki salmon

**Poultry Entrée** (Choose one)

chicken romano with sambuca 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**

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**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 &amp; butter, coca cola products, and dessert selections

**Hors D'oeuvres**

spanakopita – spinach &amp; 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 &amp; 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

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

warm dinner rolls &amp; 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 &amp; 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 APPETIZER 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 crab cakes 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 tapenade, 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

<b>Cocktail Prices:</b>	<b>HOSTED BAR*</b>	<b>CASH BAR</b>
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**

	<b>HOUSE BRANDS</b>	<b>PREMIUM BRANDS</b>
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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