



P.O. Box 208, Route 52, Mendenhall, PA 19357
Reservations: (610) 388-1181 Fax: (610) 388-1184

Visit our Website: www.mendenhallinn.com

☞ HALF DAY - FULL DAY AND CMP PACKAGES ☜

DAY PACKAGE CONFERENCE ROOM

Conference Room will be set to your specifications with Linen, Pads, Pens, Icewater and Assorted Candies. Our Conference Manager will also provide your group with one Flip Chart, Markers, Masking Tape, a Screen, one Extension Cord, one Highspeed Internet Line

Deluxe Continental Breakfast

Assorted Juices to Include:

Orange, Apple, Grapefruit and Cranberry

Assorted Breakfast Pastries to Include:

Danish, Croissants, Muffins and Bagels
Butter, Fruit Preserves and Cream Cheese

Sliced Seasonal Fruit and Berries
with Individual Yogurts and Granola Bars
Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Herbal Teas

Assorted Soft Drinks and Bottled Water

Mid-Morning Break

Rice Krispie Marshmallow Treats

Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Herbal Teas

Assorted Soft Drinks and Bottled Water

FULL DAY MEETING PACKAGE 7:00 A.M. - 5:00 P.M.

w/Luncheon Buffets #1-8 (per person) \$66.00
Inclusive of Tax and Service

TECH MEETING PACKAGE

To include all of the features of the Day Meeting Package,
Unlimited Wireless and Three Hard Wired High Speed Internet Lines,
LCD Projector & Screen

Any necessary electrical needs for the laptop.

FULL DAY MEETING TECH PACKAGE 7:00 A.M. - 5:00 P.M.

w/Luncheon Buffet #1-8 (per person)\$75.00
Inclusive of Tax and Service

Lunch Break

Select One of 8 Themed Buffets

Afternoon Break

Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Herbal Teas

Assorted Soft Drinks and Bottled Water

We also provide a healthy Snack as well as a variety of
Sweet Snacks that make attending a meeting at the
Mendenhall Conference Center a real treat.

BUSINESS CENTER

Our Package includes use of Our Business Center Facility
for all Attendees

HALF DAY MEETING PACKAGE

Our Half Day Meeting Package includes Half day continuous
refreshment breaks without lunch, or a half day meeting with
continuous Half Day refreshment breaks and lunch

Half Day w/Luncheon Buffets #1-8 \$52.00

Half Day Meeting without Lunch \$40.00

Tech Half Day Meeting Package

with Luncheon Buffet #1-8 \$59.00

Tech without Lunch \$50.00

Inclusive of all gratuities and taxes

COMPLETE MEETING PACKAGE

To include all of the features of the Full Day Meeting Package and Tech Meeting Package in addition

Conferee Guest Room

Each conferee will have his own deluxe overnight guestroom with

- 70 Newly Renovated Guest Rooms and Suites
- In Room Microwave, Refrigerator, Safe, Hair Dryer
- Coffee Maker with Complimentary Coffee
- Complimentary Iron & Ironing Board
- Same day Laundry Valet Service, Monday-Friday
- Complimentary USA Today delivered to your door Monday- Friday
- In Room Safes
- Speaker Phones, Data Ports, and Voice Mail in all guest rooms
- Complimentary corporate shuttle to area businesses within a 5 mile radius, Monday-Friday
- Our State of the art Fitness Center is a fully equipped Exercise Room
- 24 Hour Complimentary Business Center
- Complimentary High-Speed Internet

Dinner

A complete four course dinner will be served to all conferee's on the Complete Meeting Package.
Dine in at the Mendenhall Inn with pre-selected menu or in your own private banquet room.

\$229.95 per person, per day inclusive of all gratuities and taxes

See Sales Office for Pre-Select Dinner Menu

Minimum 20 guests for Private Dining Room

Minimum 15 Guests to utilize the CMP Packages or an additional \$7.95 inclusive per Guest surcharge

CONFERENCE ROOM RENTAL

VIDEO CONFERENCING NOW AVAILABLE

Hotel

Mendenhall Room	\$350.00
Brandywine Room	\$225.00
Hagley Room	\$225.00
Winterthur Room	\$225.00

Restaurant

Gold Ballroom	Starting at	\$795.00
Grand Ballroom	Starting at	\$995.00
Ballrooms can accommodate 2-8 Break-out Areas	Starting at	\$35.00/each

(Above prices are for standard set-ups with food and beverage services for a full day meeting)

-IF NO FOOD OR BEVERAGE IS REQUIRED, A SURCHARGE WILL BE ADDED-

Please Contact the Sales Office • Rate Depends on Type of Function Held and Room Set-Up

ALL ROOM PRICES SUBJECT TO 6% PA SALES TAX

AUDIO VISUAL

Projection Equipment:

	Price Per Day
Screen (Grand)	\$ 65.00
Screen (Gold)	\$ 35.00
Screens (for meetings not in the Gold or Grand Ballrooms are \$35.00 without equipment rental)	
4000 Lume Overhead Projector	\$ 50.00
Slide Projector with Zoom Lens	\$ 40.00
Slide Projector with Cordless Remote ..	\$ 50.00

Video / Computer Display Equipment:

1/2" VCR with 25" TV without Cart ...	\$ 50.00
1/2" VCR with 25" TV with Cart	\$ 85.00
1/2" VCR without TV	\$ 40.00
Digital Projector XGA 1100	
Day 1: \$175.00 - Days 2-5:	\$ 95.00
Video Projector with VCR 1100	\$250.00
CD Player / Cassette Player	\$ 60.00
Camcorder	\$150.00

Meeting Aids:

Phone	\$ 10.00
Polycom Speakerphone	\$ 35.00
Frame Easel	\$ 20.00
Flip Chart with Paper Pad	\$ 30.00
Flip Chart with Adhesive Pad	\$ 45.00
Flip Chart with Grid Flip	\$ 40.00
White Board with Dry Erase Markers ..	\$ 40.00
Table Top Podium	\$ 15.00
Executive Podium	\$ 50.00
Laser Pointer	\$ 30.00
Fax Machine	\$ 50.00
Copier	\$125.00

Faxes and Copies

Photocopies	\$.20 Per Page
Faxes Sent Domestic	\$1.00 Per Page
Overhead Transparencies	\$1.00 Per Page
Faxes Sent International	\$2.00 Per Page

Audio:

Price Per Day

Desk Top Amplifier & Speaker System (25 Watts)	\$ 50.00
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HIGH END SOUND SYSTEMS:

(Microphones Priced Separately)

System 1

300 Watt Amplifier 1 Speaker	\$ 95.00
300 Watt Amplifier 2 Speakers	\$ 170.00

System 2

650 Watt Amplifier - 4 Speakers	\$250.00
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Line and Mic Mixers:

2 - 4 Channels	\$ 25.00
5 - 8 Channels	\$ 50.00
9 - 16 Channels	\$ 75.00

Wired Microphones:

Omni Directional	\$ 25.00
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Cordless Microphones:

Super Cardioid Lavalier Microphone ...	\$ 75.00
Samson Handheld Microphone	\$ 75.00

Microphone Stands:

Studio Boom Microphone Stand	\$ 25.00
Floor Microphone Stand	\$ 5.00
Table Top Stand	\$ 2.50

Additional Items:

CD Player	\$ 35.00
Duel Cassette Deck	\$ 35.00
DVD Player	\$ 75.00

High Speed Internet Access:

Per Day, Per Connection (line)	\$ 35.00
Technician	\$95.00 Per Hour
3 or more connections (lines) require additional equipment and technical support	

Equipment Price May be Higher on Weekends. Please Check with your Sales Manager

ADDITIONAL EQUIPMENT AVAILABLE WITH ONE DAY'S NOTICE

ALL PRICES SUBJECT TO 6% SALES TAX

❧ CREATE YOUR OWN BREAK ❧

Beverages (à la carte)

Freshly Brewed 100% Columbian Coffee,	Dasani 20 oz. Bottled Water (per bottle) \$ 1.95
Decaffeinated Coffee & a Selection of Herbal Teas (per person) . \$ 2.50	Assortment of Bottled Juices (per bottle) \$ 2.95
(All Day / per person) \$ 3.95	Assortment of Fruit Smoothies (per bottle) \$ 3.50
1/2 Pints of Whole Milk, Non Fat Skim Milk, Chocolate Milk (per 1/2 pint) \$ 1.95	Gatorade (per bottle) \$ 1.95
Regular and Diet Soft Drinks (per break / per person) \$ 1.95	Red Bull Energy Drink \$ 3.50
Assorted Soft Drinks (All Day / per person) \$ 3.95	Red Bull Sugar Free Drink \$ 3.50
Assorted Soft Drinks/Bottled Water (All Day / per person) \$ 4.95	Arizona Iced Tea (per bottle) \$ 2.50
Stewart's Fountain Classics (per bottle) \$ 2.50	Snapple Iced Tea (per bottle) (Regular and Diet) \$ 1.95
(Root Beer - Black Cherry - Orange Cream)	Snapple Lemonade (per bottle) \$ 1.95

Breakfast Items (à la carte)

English Muffins (per dozen) \$18.00	Breakfast Items are served with Fresh Fruit Preserves, Honey, Marmalade & Sweet Butter:
Granola Bars (per dozen) \$18.00	Assorted Crumb Cakes (Apple Cinnamon, Cream Cheese) (per dozen) . \$30.00
Sausage, Egg, & Cheese on a New York Style Bagel (each) . . . \$ 4.95	Freshly Baked Donuts (per dozen) \$22.00
Smoked Salmon (each) \$ 6.95	Large Assorted Muffins (per dozen) \$36.00
served with New York Style Bagels with Regular & Light Philadelphia Cream Cheese	Assorted Pastries (per dozen) \$32.00
Hard Boiled Egg (each) \$ 1.50	Fruit Breads (per dozen) \$30.00
Assorted Breakfast Cereals (per box) \$ 2.95	(Old Fashion, Lemon Poppy Yogurt, and Marble Pound Cake)
served with Whole & Skim Milk	New York Style Bagels (per dozen) served with Regular & Light Philadelphia Cream Cheese \$36.00
Whole Fresh Fruit (per piece) \$ 1.50	Croissants (per dozen) \$36.00
Bananas, Oranges, Apples, Grapes and Strawberries	Warm Glazed Cinnamon Swirls (per dozen) \$36.00
Sliced Fresh Fruit Display with Yogurt Dip (per person) \$ 2.95	
Assorted Plain and Fruit Flavored Yogurts (each) \$ 1.95	

BREAKFAST PACKAGE BREAKS

INTERNATIONAL I

*Assorted Juices,
New York Style Bagels with Regular & Light Philadelphia Cream Cheese
Assorted Crumb and Coffee Cakes, Croissants,
Large Gourmet Baked Muffins, Pastries, Scones, Cinnamon Swirls,
Breads to Include: Old Fashion, Lemon Yogurt & Marble Pound Cake
Fresh Fruit Preserves, Honey, Marmalade & Sweet Butter
Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee
A Selection of Herbal Teas and Hot Chocolate, Assorted Flavored Creams*

\$7.95

INTERNATIONAL II

*Assorted Juices, Sliced Seasonal Fruit with Yogurt Dip,
New York Style Bagels with Regular & Light Philadelphia Cream Cheese
Assorted Crumb and Coffee Cakes, Croissants
Large Gourmet Baked Muffins, Pastries, Scones, Cinnamon Swirls,
Breads to Include: Old Fashion, Lemon Yogurt & Marble Pound Cake
Fresh Fruit Preserves, Honey, Marmalade & Sweet Butter
Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee
A Selection of Herbal Teas and Hot Chocolate, Assorted Flavored Creams*

\$8.95

INTERNATIONAL III

*Assorted Juices, Sliced Seasonal Fruit with Yogurt Dip,
New York Style Bagels with Regular & Light Philadelphia Cream Cheese,
Assorted Crumb and Coffee Cakes, Croissants
Large Gourmet Baked Muffins, Pastries, Scones, Cinnamon Swirls,
Granola Bars, Individual Yogurts,
Breads to Include: Old Fashion, Lemon Yogurt & Marble Pound Cake
Fresh Fruit Preserves, Honey, Marmalade & Sweet Butter
Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee
A Selection of Herbal Teas and Hot Chocolate, Assorted Flavored Creams*

\$9.95

BREAKS ARE BASED ON ONE HOUR

All prices are subject to a 6% sales tax and 20% service charge

☪ CREATE YOUR OWN BREAK ☪

Afternoon Break Items (à la carte)

Gourmet Brownies (per dozen)	\$ 32.00	REESE'S RETREAT Assortment of Reese's Peanut Butter Candy (per person)	\$ 2.95
Cheddar Cheese Spread and Assorted Crackers (per person)	\$ 2.25	Godiva Chocolates (2 pcs) (per box)	\$ 4.95
Sliced Seasonal Fruit with Yogurt Dip (per person)	\$ 2.95	Novelty Ice Cream Bars and Fresh Fruit Bars (each)	\$ 3.50
Fresh Fruit Kabobs with Yogurt Dip (each)	\$ 3.50	Rice Krispie Marshmallow Treats, (each)	\$ 2.95
Chocolate Dipped Strawberries (per dozen)	\$ 36.00	Individual Bags of Herr's Potato Chips, Pretzels, Party Mix, Popcorn (per bag)	\$ 2.95
Jumbo Fresh Baked Gourmet Cookies (per dozen)	\$ 30.00	Tastykake in a Variety of Flavors (per person)	\$ 2.95
Hot Soft Pretzels with Yellow Mustard (each)	\$ 2.50	Seasonal Vegetable Crudite w/Dip (per person)	\$ 3.25
Tortilla Chips & Salsa (per person)	\$ 3.25	Chocolate Coated Gourmet Pretzels (per person)	\$ 3.25
International Cheese & Pepperoni Tray <i>With Spicy Mustard & Crackers</i> (per person)	\$ 3.50		
Stuffed Cannolis <i>With Powdered Sugar</i> (per person)	\$ 2.95		

THE TWO O'CLOCK REFRESHER

*Sliced Seasonal Fruit Tray
Freshly Baked Assorted Cookies & Fudge Like Brownies,
Snapple Iced Tea, Gatorade*
\$6.95

THE SPA BREAK

*Whole and Sliced Fruit
Individual Bags of Trail Mix,
Assorted Yogurts,
Seasonal Vegetable Crudité w/Homemade Roquefort Dip
Bottled Water and Gatorade*
\$7.95

LET'S GO TO THE MOVIES

*Nacho Chips with Chunky Salsa,
Fresh Popped Corn, Soft Pretzels with Mustard,
Assorted Candy Bars
Stewarts Root Beer, Black Cherry, Orange Cream*
\$8.95

SNACK PACK

*Roasted Peanuts, Seasoned Tavern Snack Mix,
Potato Chips and Pretzels,
Assorted Sodas and Bottled Water*
\$4.95

A TASTE OF ITALY

*Fresh Fruit Kabobs, Italian Water Ice,
and Stuffed Cannoli's
Bottled Water*
\$6.95

EVERYBODY LOVES CHOCOLATE

*Chocolate Dipped Strawberries
Chocolate Chip Cookies, Double Fudge Brownies
Assorted Chocolate Candy Bars
Pints of Cold Chocolate Milk and Low Fat Milk*
\$8.95

TAKE ME OUT TO THE BALL GAME

*Cracker Jacks, Fresh Popped Corn
Honey Roasted Peanuts,
Soft Pretzels with Mustard, Pigs in a Blanket
Stewarts Root Beer, Black Cherry, Orange Cream*
\$8.95

HERR'S SNACKIN FRENZY - \$6.95

*A Variety of Individual Bags of Herr's Potato Chips
Cheese Curls, Nacho Cheese & Pretzels
International Cheese & Pepperoni Tray
with Spicy Mustard & Crackers
Stewart's Fountain Classics to Include:
Root Beer, Black Cherry, Orange Cream*

MIX & MATCH THEME BREAKS

*For Conferences of 25 or more Guests Attending, the Meeting Planner can
Select more than one of the Original Theme Breaks
and Split the Count (Limit Two)*

Add to One of the Above Breaks: Fresh Sliced Fruit Tray @ only \$1.95 (per person)

BREAKS ARE BASED ON ONE HOUR

All prices are subject to a 6% sales tax and 20% service charge

☪ BREAKFAST/BRUNCH BUFFETS ☪

Standard Breakfast Buffet

Assorted Fresh Pastries, Muffins,
Fresh New York Style Bagels with Cream Cheese
Sliced Fresh Fruit with Yogurt Dip
French Toast with Maple Syrup
Scrambled Eggs
(Traditional and Spanish Style)
Bacon & Sausage
O'Brien Potatoes with Peppers & Onions
Assorted Cold Cereals, Buttered English Muffins with Jellies
Milk, Chilled Juices, Coffee, Tea, Decaffeinated Coffee

\$16.95

Continental Brunch Buffet

Appetizers

Fresh Bagels with Cream Cheese, Assorted Pastries and Muffins
Domestic and Imported Cheese Display
Smoked Salmon, Sliced Fresh Fruit with Yogurt Dip
Breast of Chicken with Tarragon Salad
Carrot Raisin Salad, Tri Colored Tortellini Salad

Entrées

Crème Brûlée French Toast / Scrambled Eggs *(Traditional and Spanish Style)*
Hickory Smoked Ham and Sausage, Country Style Potatoes
Fresh Fish of The Day
Roast Pork Loin *with a Jack Daniels Demi Glace*
Chilled Juices, Coffee, Tea, and Decaffeinated Coffee
An Assortment of Delicious Desserts

\$ 28.95

Executive Champagne Brunch Buffet

Champagne *Served Throughout Brunch*

Mimosa and Bloody Mary Bar *Made to Order*

Appetizer and Salad Buffet

*Sliced Fresh Fruit with Yogurt Dip, North American Smoked Salmon and Trout
Imported and Domestic Cheeses, Shrimp and Pasta Salad*

Assorted Patés and Terrines,

Chilled Lemon Infused New Zealand Mussels, Keylime Glaze,

Salad Nicoise: Mesclun Greens, Tuna, Green Beans, Hard Cooked Eggs

Ripe Olives, Bell Peppers and Beef Steak Tomatoes, Tortellini Salad

Ambrosia Salad: Apples, Mandarin Oranges and Coconut, Crème Fraiche

Classic Caesar Salad

Mediterranean Salad

Chicken and Tarragon Salad

Cornucopia of Sliced Fresh Fruit, Berries, and Melons

Assorted Fresh Pastries, Croissants,

Assorted Muffins, Danish and an Assortment of Fresh New York Style Bagels

Buffet

Scrambled Eggs

(Traditional and Spanish Style)

Crème Brûlée French Toast

With Berries, Garnished with Powdered Sugar and Cinnamon, Served with Maple Syrup

Breakfast Potato of the Day

Country Sausage

Pan-Seared Housemade Lump Crab Cakes *Served with a Tangy Cocktail and Tartar Sauce* or Fresh Fish of the Day

Herb Encrusted Prime Rib with Horseradish Mousse

Chilled Juices, Coffee, Decaffeinated Coffee, and Herbal Teas

Assorted Dessert Buffet

*Flambéed Bananas Foster and a wide array of Cakes and Pies,
fresh Baked Cannolis, Cookies, and a Hot Cobbler dessert*

\$ 58.95

Additional Stations

(\$75.00 Additional Charge for Attendant)

Additional Stations Listed Below may only be used with above Buffets.

These Stations may not be used on an a la Carte Basis

Carving Stations

with Appropriate Condiments

Herb Encrusted Prime Rib of Beef \$ 4.95

Roasted Turkey Breast \$ 3.95

Country Ham \$ 3.95

Roast Pork Loin \$ 3.95

International Crêpe Station

Preserves of Blueberries, Strawberries,
or Cinnamon Apples,
Honey Maple Syrup,
Powdered Sugar and Whipped Cream

\$ 4.95

Fresh Omelette Station

Farm Fresh Eggs with an Added
Flair of the Finest Garden Ingredients
and an Assortment of Cheeses

\$ 3.95

*Standard Breakfast Buffet - Minimum 15 guests Monday - Friday - Minimum 30 guests Saturday - Sunday
(under minimum guests - additional \$3.95 per person)*

*Continental Brunch Buffet - Minimum 30 guests Executive Champagne Brunch Buffet - Minimum 50 guests
Grand Ballroom - \$2.95 additional*

All prices are subject to a 6% sales tax and 20% service charge

W LUNCHEONS W

Appetizer (Choice of One per Group)

Fresh Fruit Medley

Soup du Jour

Created daily by our talented Chef using only the freshest garden vegetables and highest quality ingredients

Freshly Tossed Mesclun Salad with Choice of Caesar Vinaigrette or Raspberry Vinaigrette Dressing

**(Additional Charge of \$1.95pp to Upgrade Salad)*

Classic Caesar Salad*
Sprinkled with Freshly
Grated Asiago Cheese

Spinach Salad*
Tender Spinach with
Italian Vinaigrette

Mixed Field Greens*
Tossed with Mandarin Oranges,
Walnuts, Balsamic Vinaigrette Dressing

Hot Entrees (Served with Potato of the Day and Vegetable of the Day)

Quiche

Your Choice:

Classic "Quiche Lorraine" - \$16.95

Ingredients include: Country Ham, Sweet Onions,
Roasted Red Peppers, Fresh Eggs, Cream & a Touch of Nutmeg

Garden Vegetable Quiche - \$16.95

Broccoli Florets, Red Roasted Peppers, Asparagus,
Domestic Mushrooms, Finished with Swiss & Provolone Cheese

Crab & Dill Havarti Quiche - \$17.95

Maryland Crab, Sweet Onions in an Egg Mixture Topped with
Dill Havarti Cheese & Baked to Perfection

Seafood Crêpe Saffron - \$18.95

Two Light Crêpes filled with Lump Crabmeat,
Sea Scallops and Tender Shrimp with a Saffron cream sauce

Fillet of Salmon White Wine Cream Sauce - \$18.95

Chicken Piccata - \$18.95

Sauteed Breast of Chicken, Deglazed with Lemon Juice,
White Wine & Capers, Finished with a Touch of Heavy Cream

Rosemary Crusted Roast Pork Loin - \$18.95

(Minimum of 15 Orders)

Slow Roasted and Served with a Confit of Mushrooms
and Onions, Flavored with a Jack Daniels Demi Glace Sauce

Stuffed Capon - \$19.95

A Plump Boneless Chicken Breast Filled with Bread Cubes, Sun Dried Cranberries,
Roasted Vegetables & Sweet Italian Sausage, Baked to Perfection
& Served with a Rich Chicken Supreme Sauce

Sandwich Creations

All Sandwiches are Served with Seasoned Potato Wedge Fries

Traditional Fresh Turkey Club - \$14.95

The Classic Triple Decker, Sliced Turkey Breast, Tomatoes, Lettuce and Bacon

Half Pound Gourmet Burgers - \$15.95

Choice of Toppings: Wild Mushrooms • Sliced Cheddar

Bacon • Gorgonzola Cheese • Carmelized Onions
Served on a Crusty Sour Dough Roll, with Garnish

Tuna or Chicken Salad - \$14.95

Choice of White, Whole Wheat or Rye Bread,
Garnished with Pickles and Olives, Crisp Lettuce and Tomato

Melts

Served on English Muffin with Seasoned Potato Wedge Fries

Chicken Salad - \$13.95

Garden Tomato & Mild Cheddar

Tuna Salad - \$14.95

Garden Tomato & Dill Havarti Cheese

Shrimp Salad - \$16.95

Garden Tomato & Asiago Cheese

Salad and Vegetarian Corner

Fettucine Alfredo Florentine - \$18.95

Classic cream sauce with roasted garlic,
sauteed spinach and imported cheeses

Caesar Salad Our Traditional Caesar Salad Freshly Made to Order

-With Parmesan Crusted Grilled Chicken Breast \$15.95

-With a Seared House-Made Crab Cake \$18.95

Above Luncheons Include: Appetizer, Dessert, Fresh Baked Rolls, Coffee, Tea and Brewed Decaffeinated Coffee

Dessert Selections (Choice of One per Group)

N.Y. Style Cheese Cake

Served with Fresh Strawberries, Whipped Cream, Powdered Sugar,
and Finished with a Raspberry coulis

Dark Chocolate Truffle

Dark Chocolate Mousse with Crunchy Praline
a Top a Chocolate Mud Cake Finished with
a Crown of Chocolate Ganache

Grand Marnier Sorpresa

Caramel Mousse with a Center of Grand Marnier Filling
Finished with a Butterscotch Glaze

Ultimate Tiramisu

Mascarpone mousse and espresso soaked lady fingers
wrapped in almond jaconde Topped with a dusting of cocoa,
chocolate stick and a coffee bean

Opera Concerto

Smooth Chocolate Ganache Layered with Mocha Butter & Almond Jaconde,
Served on a Pool of Godiva Chocolate Liqueur and a Cigarette Rousse

Chocolate Trio All dressed up and nowhere to go!

This sensation is made with white chocolate and milk chocolate mousse
topped with a dark chocolate glaze. It is wrapped in a decorative
cake and garnished.

(Additional \$3.95 per guest for Grand Ballroom) Minimum - 30 Guests For Group

(Additional \$3.95 per guest for Grand Ballroom)

Maximum 20 Guests For Sandwich Creations and Melts Entrees

"All Entrees are Subject to Availability"

All prices are subject to a 6% sales tax and 20% service charge

☪ LUNCHEON BUFFETS ☪

I.

Salad Bar Buffet with Soup

Freshly Made Soup of the Day

A Variety of Lettuce to include:

Iceberg, Mixed Baby Greens and Romaine
Two Salad Dressings

An Array of Fresh Toppings to include:

Cucumbers, Carrots, Tomatoes, Olives, Cheddar Cheese
Julienne Ham, Julienne Turkey, Chopped Eggs, Bacon,
Croutons and Mushroom

Creamy Celery Seed Cole Slaw

Chunky Chicken Salad

Marinated Red Bliss Potato Salad

Pasta Salad

Tuna Fish Salad

Fresh Fruit Salad

Assorted Breads and Crackers

Assorted Desserts

Coffee, Tea, Brewed Decaffeinated Coffee

Assorted Soft Drinks

\$17.95

III.

Philadelphia Buffet

Philly's Original Cheesesteaks / Chicken Cheese Steaks

Italian Hoagies

*Featuring Salami, Cappacolla, Ham, Turkey,
Swiss & Provolone Cheeses*

Philly-made Sweet Italian Sausage Sandwiches

*Roasted Sausage topped with a
Roasted Sweet Pepper & Pomedori Sauce
served on a Philadelphia Baked Roll*

House Salad with Italian Caesar Vinaigrette

Fresh Mozzarella and Tomato Salad

Herr's Potato Chips

Original "Tastykakes"

Italian Water Ice

Coffee, Tea, Brewed Decaffeinated Coffee

Assorted Soft Drinks

\$18.95

V.

Italian Buffet

Fresh Tossed Caesar Salad

Fresh Mozzarella & Beefsteak Tomato Salad
with Basil Vinaigrette Dressing

Chicken Portabella

*Grilled Chicken Breast & Portabella Mushrooms finished
with a Roasted Garlic & Marsala Wine Demi Glaze*

Eggplant Rolls

*Fresh Garden Eggplant Sliced & Filled with Herbed Ricotta Cheese
& Baked in our Housemade Pomedori Sauce*

Tri-Colored Tortellini Carbonara

*White Wine Heavy Cream Sauce, Garnished with Roasted Garlic,
Peppers and Smoked Bacon, finished with Grated Imported Cheese*

Balsamic Roasted Vegetable Ratatouie

Fresh Garlic Bread

Tiramisu Cake, Cannoli's, Cheesecake

Coffee, Tea, Brewed Decaffeinated Coffee

Assorted Soft Drinks

\$18.95

II.

Deli Buffet

Soup du Jour

Fresh Fruit Salad

Tossed Garden Salad with 2 Dressings

Pasta Salad

Deli Style Potato Salad & Cole Slaw

An Array of Domestic Meats & Cheese including
Thinly Sliced Roast Beef, Roasted Turkey Breast
& Country Ham,

Swiss, Provolone, & American Cheeses

Fresh Tuna Fish Salad, Seasoned Chicken Breast Salad

All Accompaniments Including Fresh Lettuce,

Beefsteak Tomatoes, Sweet Onions, Olives & Pickle Spears

Mayonnaise, Assorted Mustards & Horseradish

Assortment of Sliced Breads

Herr's Potato Chips

Assorted Desserts

Coffee, Tea, Brewed Decaffeinated Coffee, Assorted Soft Drinks

\$19.95

IV.

Hot Buffet

Entree

Hot Sliced Prime Rib Beef / Chicken Piccata / Hot Sliced Turkey
Au Jus / Lemon Caper Sauce / Light Velouté Sauce

Hot Roast Pork / Housemade Lump Crabcakes
Jack Daniels Demi Glace Sauce / Tartar and Cocktail Sauce

Buffet Includes:

Fresh Steamed Vegetables, Garlic Mashed Potatoes or Rice Pilaf

Garden Green Tossed Salad, Caesar Vinaigrette Dressing

Fresh Fruit Salad

Fresh Baked Rolls

Sliced Tomatoes and Pickles

Assorted Desserts

Coffee, Tea, Brewed Decaffeinated Coffee, Assorted Soft Drinks

Two Entrees: \$18.95

Three Entrees: \$21.95

Four Entrees: \$22.95

VI.

All American

Tossed Garden Salad with 2 Dressings

Country Potato Salad, Cole Slaw, Fresh Fruit Salad,

Chargrilled Hamburgers with Kaiser Rolls

All Beef Hot Dogs and Buns

B.B.Q. Chicken Breast

Fresh Corn on the Cob, Texas Baked Beans

Appropriate Condiments, Lettuce,

Tomato, Sliced Onion, & Sliced Cheeses

Pickle Spears,

Herr's Potato Chips

Watermelon Wedges, Apple Cobbler

Coffee, Tea, Brewed Decaffeinated Coffee, Assorted Soft Drinks

\$19.95

☞ LUNCHEON BUFFETS CONTINUED.. ☜

VII.

International Buffet

Greek Salad with Field Greens, Calamata Olives, Feta Cheese,
Peppers, Tomatoes & Sweet Onions tossed in a
White Balsamic & Fresh Oregano Vinaigrette Dressing
Summertime Fruit Salad
Salmon *Stuffed with Housemade Crab Imperial
Saffron Cream Sauce*
Sesame Teriyaki Chicken
*Grilled Chicken Breast Garnished with Julienne Vegetables,
Finished with a Ginger Sesame Teriyaki Glaze*
Irish Beef Stew
*Roasted Red Peppers, Fresh Garden Vegetables and a Tender Beef
Slow Cooked in a Natural Sauce.*
Steamed Buttered Asparagus with Asiago Cheese
Rice Pilaf
Fresh Baked Rolls
Assorted Desserts
Coffee, Tea, Brewed Decaffeinated Coffee, Assorted Soft Drinks
\$21.95

VIII.

Caribbean Island

Tropical Fruit Salad
Field Green Salad with Julienne Vegetables
Vine Ripened Tomatoes, Cucumbers
and Red Onion Vinaigrette
Seafood Salad with Rum & Caramelized Pineapple
Caribbean Spiced Fish of the Day with Fruited Relish
Jerked Chicken Breast
Island Rice Blend
Fresh Baked Rolls
Island Dessert Selections
Coffee, Tea, Brewed Decaffeinated Coffee,
Assorted Soft Drinks
\$19.95

PICNIC BOXES (To Go)

*All picnic boxes are served with single serving condiments, Fresh Fruits, Potato Chips,
Pasta Salad, Kosher Dill Spear, Bottled Water, and Chocolate Chip Cookie*
\$12.95

Whole In One

Roast Turkey Breast Sandwich
with Swiss Cheese on a Flaky Croissant

Down Homer

Chicken Salad Sandwich on Wheat Bread

What's Your Beef

Roasted Sliced Sirloin of Beef
with Boursin Cheese on a French Roll

Surf's Up

Tuna Salad Sandwich
on Classic White Bread

Group Luncheons - Minimum 30 guests

Conference Luncheons - Minimum 15 guests (under 15 guests - additional \$3.95 per person)

Additional \$2.95 per person for Grand Ballroom

If Selected for Dinner, Additional \$4.95 per guest Surcharge

Buffet Food & Beverages are Set-up For an Hour and a Half

All prices are subject to a 6% sales tax and 20% service charge

LIQUOR & SPECIALTY BEVERAGE SERVICES

OPEN BAR

	Premium	Super Premium
1 Hour	\$10.95	\$14.95
2 Hour	\$14.95	\$17.95
3 Hour	\$16.95	\$19.95
4 Hour	\$18.95	\$21.95

CASH BAR / PER DRINK BAR (Prices subject to change) Premium

Premium Brand	Starting at \$ 4.95
Domestic Beer	\$ 4.00
Imported Beer	\$ 4.50
Wine	\$ 4.00
Cordials	Starting at \$ 5.95
Soft Drinks	\$ 2.00

Open Bar Includes the Following Premium Brand Liquors / Beers / Wines

Sodas, Mixers & Juices (All Bottled Products)

Smirnoff Vodka, Absolut Vodka, Gordons Gin, Tangueray Gin, Seagrams 7, Seagrams V.O., Bacardi Rum
 Captain Morgan's Spiced Rum, Malibu Rum, Dewars Scotch, J & B Scotch, Jim Beam Bourbon, Jack Daniels
 Southern Comfort, Jose Cortez Tequila, Triple Sec, Peach Schnapps, Kahlua, Jaquins Brandy,
 Jaquins White Menthe, Jaquins Amaretto, Sambuca, Dry Vermouth, Sweet Vermouth

<u>Beer</u>	Michelob	Coors Light	Yuengling Lager	O'Doules (non-alcoholic)
<u>Wine & Champagne</u>		White Zinfandel	Chardonnay	Merlot House Champagne

Super Premium Liquors on Open Bar

(in addition to the Standard Premium Brand Bar)

Crown Royal, Johnnie Walker Black Scotch, Bombay Sapphire Gin, Grey Goose, Ketel One, Absolut Mandarin & Citron, Heineken Beer \$ (see above)

Bartender Services (Bartender Required for all Hotel Functions)

Tab or Cash Bar

A Bartender dedicated to your function requires a minimum of 25 people, if less than 25 people, cocktail service will be provided

A Bartender charge of \$75 per bar will apply for every 3 hour period. Additional hours at \$25 per hour

There will be a \$25 Bartender fee, per hour, per bar, to transition from open bar to a cash or tab bar

Fee Applies even if Bar is Closed for Dinner or Presentation

Gratuity from Guests is Accepted by our Beverage Staff

Specialty Beverage Services

Martini Bar

Upgraded Vodkas to Include: Absolut Citron, Ketel One, Belvedere,
 Grey Goose, Vox, Stoli Orange & Finlandia Cranberry
 (Also Includes our Special "Apple Martini's")

Bombay Sapphire & Beekeepers Gin

Served with Appropriate Garnishes & Mixers in a Martini Glass

\$8.95 per drink (Charged on a Consumption Basis)

Margarita & Frozen Drinks Bar

Served with Appropriate Garnishes in a Martini Glass

A Variety of Specially Blended Frozen Daquiri's, Coladas & Margaritas

\$8.50 per drink (Charged on a Consumption Basis)

Cordials

(Available with Coffee Station or Tableside Service)

B&B, Bailey's Irish Cream, Frangelica, Drambuie,
 Amaretto di Saronno, Sambuca Romana, Tia Maria,
 Courvoisier VS, Remy Martin VSOP, Grand Marnier,

25 & 100 Year Old Grand Marnier, Port Wine

Served in a Brandy Snifter or Port Wine Glass

(Charged on a Consumption Basis)

SPECIAL ARRANGEMENTS (Per Gallon - Attendant Not Required)

Fruit Punch (Serves 14-16 people) \$ 39.00

Champagne Punch (Serves 14-16 people) \$ 50.00

Holiday Eggnog (Serves 14-16 people) .. \$ 50.00

Mimosa's (Serves 8-10 people) \$ 55.00

Bloody Mary's (Serves 8-10 people) \$ 55.00

SODA BAR (Per Person - Attendant Not Required)

1 Hour \$ 2.50

2 Hour \$ 3.95

3 Hour \$ 4.50

4 Hour \$ 4.95

HOUSE WINES (Per Bottle)

Full Wine List is Available for Selection of Domestic
 & Imported Wine & Champagne

Champagne 19.95

Merlot 19.95

Chardonnay 19.95

* Add an Additional Fee of \$75.00 per Attendant, per Bar, for 1st Hour, \$25.00 per Additional Hour for Specialty Beverage Services Bar.

All Alcoholic Beverage Services are Subject to 20% Service Charge

All Non-Alcoholic Beverage Services are Subject to 6% Sales Tax & 20% Service Charge

Bartender & Attendant fees are subject to a 6% sales tax and 20% service charge

❧ HORS D'OEUVRES ❧

ASSORTED HOT HORS D'OEUVRES

(Served for One Hour)

QUICHE, COCKTAIL FRANKS EN CROUTE, SPRING ROLLS, SPINACH AND POTATO PUFFS, BEEF & MUSHROOM TURNOVERS

Served with Duck, Cocktail and Honey Mustard Dipping Sauce

\$2.95 per Person

COLD

Marinated Littleneck Clams

1/2 Shell with Cocktail Sauce and Lemon Horseradish

\$2.50 each

Smoked Seafood Platter

Assortment of Smoked Fish garnished with Poached Eggs & Diced Onions Served with Kafusta Sauce and Flat Breads

\$4.95 (per person)

International Cheese Display - \$2.95 (per person)

Variety of Imported and Domestic Cheeses Garnished with Seasonal Fruit Served with Flat Bread and Assorted Crackers

Salmon, Dill Paté on Pumpernickle Round - \$2.50 each

Cold Smoked Salmon Pureed with Fresh Dill & a House Made Crème Fraîche and Placed on Mini-Pumpernickle Rounds

Caviar & Citrus Crème Fraîche - \$4.50 (per person)

Red Caviar delicately Mixed with House-made Key Lime & Lemon Crème Fraîche, and Served with Flatbreads and Assorted Crackers

Chicken Bouchees - \$2.50 each

Boneless Breast of Chicken Perfectly Seasoned & Ground into a Pate & Delicately Placed into Puff Pastry Miniature Shells & Garnished Appropriately

Pesto Tomato, Crab & Locatelli Bruschetta - \$2.95 each

Slices of Crusty French Bread Topped with a Classical Basil & Pignolia Pesto, with the Addition of Diced Tomatoes, Lump Crabmeat, Topped with Italian Loccatelli Cheese.

Large Shrimp Cocktail

Served Peeled, Tails intact and with Tangy Cocktail Sauce

\$2.95 each

Fresh Sliced Fruit

Seasonal Sliced Fruit Served with Yogurt Dip

\$2.95 (per person)

Fresh Fruit Kabobs - \$3.25 (per person)

With Raspberry Yogurt Dip

Smoked Salmon Pinwheels - \$2.50 (per person)

Salmon Spread with Cream Cheese & Capers Rolled, Sliced and Served on Pumpernickle Rounds with Kafusta Sauce

Poached Salmon Platter

Poached Salmon layered in a Rich Dijon Mustard Cucumber Sauce garnished with Sliced Cucumbers. Served with Seasoned Crackers and Flat Breads.

\$3.95 (per person)

Cheddar Cheese Spread - \$1.95 (per person)

Rich Cheddar Cheese Spread with Assorted Crackers Garnished with Seasonal Fruit

Shrimp Mousse Bouchees - \$2.95 each

Mini Puff Pastry Baskets Filled with our House Made Moussilene of Shrimp, Dill & a Touch of Brandy

Fresh Sushi - \$2.75 each

with Pickled Ginger and Wasabi

Crudite - \$2.50 (per person)

An Array of Garden Vegetables Including, but not Limited to, Broccoli Florets, Cauliflower, Mandaline Cut Carrots, Celery Sticks & Baby Corn, Served with Gorgonzola Blue Cheese Dressing

Marinated Crab Claws - \$3.50 (per person)

Served with a Tangy Cocktail Sauce

Assorted Tea Sandwiches - \$2.25 each

Tongul Tuna Fish, Chicken Salad, Hawaiian Ham Salad on an Assortment of Fresh Baked Whole Wheat Grain & White Breads Crust Off & Cut into Triangles, Nicely Garnished

Butlered Deluxe Hors D'Oeuvres

Stuffed Mushrooms with Crabmeat, Clams Casino, Fried Breaded Shrimp Served with Cocktail Sauce, Salmon en Croute served with Dijon Mustard Sauce, Chicken & Pineapple Brochettes served with a Peanut Dipping Sauce, Chicken Wonton, Chicken Cordon Bleu, Cocktail Franks en Croute served with Honey Mustard, Beef Teriyaki Brochettes, Scallop and Bacon Ramakie, Cozy Shrimp Spring Rolls served with Duck Sauce, Quesadilla, Cornucopia, Marinated Mini Lamb Chops served with Mint Demi Glaze,

\$16.95 (per person)

Subject to Change Due to Availability

Cocktail Franks en Croute - \$1.95 each

with Spicy Mustard

Miniature Crab Balls - \$2.75 each

with Remalade Sauce

Spanakopita - \$2.25 each

Filo Pastry with Spinach & Feta Cheese

Kennett Square Stuffed Mushrooms - \$2.95 each

Stuffed with Crab Imperial or Spinach and Boursin Cheese

Mini Baked Brie en Croute - \$3.50 (per person)

Granola Crusted served with a Raspberry Sauce

Chicken Wings - \$1.95 each

Hot and Spicy, Oriental Style or Barbecue with Bleu Cheese

Mini Chicken Cordon Bleu - \$2.50 each

Thinly Sliced Chicken Breast, Imported Ham & Swiss Cheese, Italian Herb Seasoned Bread Crumbs, Fried & Served with a Sage & Gruyere Cheese Sauce

Chicken Wonton Sesame Teriyaki Sauce - \$2.25 each

Salmon en croute Dijon Mustard Sauce - \$2.50 each

Beef Teriyaki Brochettes - \$2.75 each

Chicken and Pineapple Brochettes Peanut and Sesame Glaze - \$3.25

HOT

Cozy Shrimp \$2.50 each

Tender Shrimp wrapped with Spring Roll

Quesadilla Cornucopia \$2.50 each

Smoked Chicken and Vegetables, Flour Tortilla enriched with Cheddar & Monterey Jack Cheese

Tenderloin of Beef \$3.95 each

Served on French Bread with Bearnaise Sauce

New Zealand Rack of Lamb \$3.50 each

with Mint Demi Glace Sauce

Clams Casino \$2.50 each

Topped with Bacon, Roasted Red and Sweet Green Bell Peppers, Finished with Romano Cheese and Broiled

Shrimp Lejon - \$2.95 each

Tender Shrimp stuffed with a Sweet Horseradish and Wrapped in Bacon Served with a Honey Mustard Sauce

Scallops Wrapped in Bacon with Horseradish Mousse - \$2.50 each

Oysters Rockefeller - \$2.75 each

Stuffed with Fresh Spinach, Sharp Vermont Cheddar Cheese and Laced with Imported Pernot Liqueur

Reception Snacks and Dips (Bowls Serve 15 to 25 Guests)

SNACKS

Potato Chips	\$12.00	Cajun Party Mix	\$15.00
Pretzels	\$12.00	Blue Corn Tortilla Chips	\$18.00
Party Mix	\$12.00	Crisp Pita Trangles	\$25.00
Tortilla Chips	\$14.00	Mixed Nuts	\$35.00
Peanuts	\$15.00		

DIPS

\$15.00	Creamy Onion (Cold)	\$20.00
\$15.00	Creamy Spinach & Cheese (Cold)	\$25.00
\$20.00	Crab & Artichoke	\$35.00

Cocktail & Hors d'Oeuvres Receptions Only require the following minimums for Food & Beverage:

Restaurant \$20.00 per person • Gold Ballroom \$30.00 per person

Grand Ballroom \$35.00 per person

(excluding Weekends & Month of December)

All Above Items are Per Piece Unless Otherwise Notated Minimum of 10 Pieces of a Specific Item

All prices are subject to a 6% sales tax and 20% service charge

RECEPTION ENHANCEMENTS

BRUSCHETTA STATION

*Fresh Italian Breads Offered with
Fresh Tomatoes, Asiago and Mozzarella Cheese
Fresh Basil, Black Olive Tapenade,
Pesto Roasted Garlic, Sundried Tomatoes
& Extra Virgin Olive Oil*
\$4.95 (per person)

MARTINI MASHED POTATO BAR

*Saffron Yukon Gold & Roasted Garlic Country Mashed
Served with the Following Toppings:
Wild Mushroom, Caramelized Onions
Shredded Vermont Cheddar, Bacon Bits
Sour Cream & Chive*
\$5.95 (per person)

WILD MUSHROOM STATION

*Assortment of Seasonal Wild
and Domestic Mushrooms Prepared with
a Touch of Garlic and Brandy, finished with Asiago Cheese
and Cream Served with a Mushroom Risotto*
\$6.95 (per person)

PASTA AL MINUTO

*Cheese Tortellini, Tri-Color Bowtie and Penne Pastas
Tossed to Order with Choice of
Roasted Garlic Alfredo or Classic Tomato Pommedori Sauce,
Dusted with Asiago Cheese,
Served with Garlic Bread Sticks*
\$7.95 (per person)

CRABCAKE STATION

*Housemade Crabmeat
Moistened with Mendenhall's Signature
Blend of Herbs and Seasonings
Seared to Order and Served with
a Tangy Tartar and Cocktail Sauce*
\$8.95 (per person)

SEAFOOD SCAMPI

*Fresh Gulf Shrimp and Diver Sea Scallops
Sauteed to Order with Roasted Garlic Butter,
White Wine and Fresh Basil,
Tossed with Bow-Tie Pasta,
Served with Seasoned Flatbreads*
\$9.95 (per person)

FAJITA STATION

*Marinated Chicken and Beef Grilled and Sliced into Strips
Served with Guacamole, Salsa, Shredded Monterey Jack Cheese,
Sautéed Onions and Bell Peppers, Sour Cream,
Sliced Jalapeno Peppers with Soft Tortillas*
\$5.95 (per person)

ROASTED TENDERLOIN OF BEEF MONTREAL

*Roasted Sweet Peppers, Mushroom Ragout
Creamy Horseradish Mousse
Basket of Silver Dollar Rolls*
Serves 15-20 Guests
\$225.00

ROASTED PORK LOIN

*Seasoned with Rosemary and Sage
Fruit Chutney, Jack Daniels Demi Glace,
Basket of Silver Dollar Rolls*
Serves 20-25 Guests
\$225.00

HERB CRUSTED PRIME RIB OF BEEF

*Served with Horseradish Mousse
Rosemary Infused Au Jus, Basket of Silver Dollar Rolls*
Serves 25-30 Guests
\$265.00

ROAST TURKEY BREAST AU POIVRE

*Served with Wild Mushrooms and Onion Ragout
and a Pink and Green Peppercorn Sauce
and a Basket of Silver Dollar Rolls*
Serves 15-20 Guests
\$250.00

HONEY MUSTARD BAKED HAM

*Served with Creamy Horseradish,
and Silver Dollar Rolls*
Serves 25-30 Guests
\$255.00

ROAST SUCKLING PIG

*Accompanied with a Festive Fruit Honey Mustard Chutney
and Served with Silver Dollar Rolls and Horseradish Sauce*
Market Price

**Uniformed Chef Required for all the Above Stations @ \$95.00*

Some Items are Subject to Availability

Individual Stations Must be Ordered for a Minimum of 40 guests

All prices are subject to a 6% sales tax and 20% service charge

☞ DINNERS ☜

Appetizer (Choice of One per Group)

Fresh Fruit Medley

Soup du Jour

Created daily by our talented Chef using only the freshest garden vegetables and highest quality ingredients

- Snapper Soup* 2.95 Add'l
Our Award Winning Lobster-Lobster Soup 3.95 Add'l
Exotic lobster mushrooms simmered in a creamy lobster broth
Portabella Mushroom 3.95 Add'l
One domestic grilled portabella mushroom, generously filled with Spinach and goat cheese, served over field greens with a balsamic reduction
Shrimp Lejon (3 each) 4.95 Add'l
Honey Mustard & Horseradish Mousse

- Shrimp Cocktail with cocktail sauce (3 each)* . . 7.50 Add'l
Hot Clams Casino (3 each) 3.95 Add'l
Classic Oysters Rockefeller (3 each) 3.95 Add'l
Smoked Salmon with Assorted Flatbreads 3.95 Add'l
Tortellini Carbonara with Shiitake Mushrooms and an Asiago Cream Sauce 3.95 Add'l

Salads (Select One)

Freshly Tossed Mesclun Salad
with Choice of Caesar Vinaigrette or Raspberry Vinaigrette Dressing

Classic Caesar Salad
Sprinkled with Freshly Grated Locatelli and Asiago Cheese

Spinach Salad
Tender Spinach with Italian Vinaigrette

Mixed Field Greens
Tossed with Mandarin Oranges, Walnuts, Balsamic Vinaigrette Dressing

Entrees

Poultry

Capon (1-2)

A Plump Boneless Chicken Breast Filled with Bread Cubes, Sun Dried Cranberries, Roasted Vegetables & Sweet Italian Sausage, Baked to Perfection & Served with a Rich Chicken Supreme Sauce
\$23.95

Chicken Mendenhall (1-2)

Sauteed Boneless Chicken Breast Topped with a Zesty Reduction of Dijon Mustard, Wild Mushrooms and Green Peppercorns
\$23.95

Chicken Marsala (1-2)

Boneless Chicken Breast, Sauteed and Deglazed with Italian Marsala Wine, Domestic Mushrooms and a Rich Chicken Veloute
\$23.95

Chicken Piccata (1-2)

Boneless Breast of Chicken Lightly Seasoned, and Finished with Garlic and Lemon, Capers and White Wine Supreme Sauce
\$23.95

Beef

Roast Prime Rib of Beef - au Jus (1-2)

Served with Horseradish Mousse
Queen: \$26.95

Filet Mignon (2)

A Charbroiled Center Cut Filet, served with a ragout of Wild Mushrooms, Red Onion Marmalade and Served with a Wild Mushroom and a rich Bordelaise Sauce
8 oz.: \$42.95

Tenderloin en Croûte Mendenhall (3)

A Generous Cut of Beef Tenderloin Topped with Mushroom Duxelle and Smoked Cheddar Cheese, Wrapped in Puff Pastry and Baked, Served with Wild Mushroom and a rich Bordelaise Sauce
\$42.95

Seafood

Baked Fillet of Salmon (1-2)

Mediterranean Seasonings Consisting of Virgin Olive Oil, Oregano, Fresh Lemon, and Roasted Garlic, Served with Seasoned Asparagus Spears, Artichoke Hearts and Enriched with a White Wine Cream Sauce
\$24.95

Fillet of Salmon or Flounder with Housemade Crabmeat Imperial (2)

North Atlantic Salmon or Fillet of Flounder Marinated with Mediterranean Seasoning Stuffed with Housemade Lump Crab Imperial and Finished with a Saffron Lobster Veloute
\$27.95

Stuffed Shrimp with Crab Imperial (2)

Two Large Shrimp Overstuffed with our Perfectly Seasoned Crab Imperial Mixture and Baked
\$28.95

Crabmeat Imperial Mendenhall (2)

An Artful Blend of Housemade Crab Imperial, Herbs and Spices, Baked to a Golden Brown
\$28.95

Chilean Seabass (2) (upon availability)

A Portion of Boneless Chilean Seabass, Shrimp & Crawfish Souflee Wrapped in a Flaky Crust, Baked to Perfection, and Served on a Pool of Lobster and Saffron Velouté
\$28.95

Sesame Ahi Tuna with Shrimp (1-2)

Over a Bed of Spinach and Shiitake Mushrooms Served with a Ginger Sesame Teriyaki Glaze
\$25.95

Pistachio Encrusted Rockfish (1-2)

Marinated and Baked, Served with a White Wine Saffron Cream Sauce
\$27.95

Crabcakes (2)

Two Housemade Lump Crabcakes served with a Roasted Red Pepper Sauce over a Bed of Creamy Mushroom Risotto
\$28.95

🌀 DINNERS CONTINUED.. 🌀

Entrees

Veal & Pork

Twin Center Cut Rib Pork Chops, (2-3)

Grilled Twin Center-Cut Pork Rib Chops served with Carmelized Onions, Sautéed Wild Mushrooms with a Jack Daniels Demi-Glace Sauce

\$25.95

Veal Oscar (3)

Sauteed Tenderloin of Veal Medallions, Deglazed with White Wine, Topped with Seasoned Lump Crabmeat, Steamed Asparagus and Fresh Hollandaise Sauce

\$33.95

10 oz. Veal Rib Chop (3)

Served over a Porcini Mushroom Risotto and a Port Wine Reduction

\$48.95

Vegetarian

Vegetarian Platter (1-2)

Three Vegetarian Ravioli's, Grilled vegetables, sauteed Fresh Spinach, Stuffed Portabella Mushrooms with Spinach and Feta Cheese gratinée, Fresh Steamed Season Vegetables and Starch of the Day

\$23.95

Portabella Napoleon (1-2)

Charbroiled Portabella Mushroom Filled with Grilled Garden Vegetables Layered with Mozzarella Cheese, Served with a Mushroom Risotto and Roasted Red Pepper Sauce

\$23.95

Perfect Combinations

Chicken & Shrimp (2)

Sauteed Boneless Breast of Chicken, and One Baked Stuffed Shrimp with Crabmeat Imperial served with Lemon White Wine Cream Sauce

\$26.95

Filet Mignon and Shrimp (2)

8 oz. Charbroiled Center Cut Filet Mignon with Carmelized Red Onions & Wild Mushrooms accompanied by One Baked Stuffed Shrimp with Crabmeat Imperial with a Rich Béarnaise Sauce

\$48.95

North Atlantic Salmon or Chilean Sea Bass en Croute & Filet Mignon (3)

A Portion of North Atlantic Salmon or Chilean Sea Bass, Topped with Shrimp and Crawfish Mousse, Served with a Saffron Cream Sauce, Wrapped in a Flaky Puff Pastry, Served with 8 oz. Center Cut Filet Mignon with a Wild Mushroom Demi Glace Sauce

\$48.95

Surf & Turf

A Broiled Coldwater Lobster Tail and an 8 oz. Charbroiled Tenderloin of Beef, Ragout of Wild Mushroom and Onions Served with a Bordelaise Sauce (Upon Availability)

\$74.95

Entree Prices Include:

Assortment of Fresh Baked Rolls, Garlic Mashed Potatoes, Roasted Red Bliss Potatoes, Stuffed Baked Potato, Dutchess Potatoes or Sweet Potato Mashed, Vegetable du Jour

Desserts (Select One)

N.Y. Style Cheese Cake
Extra Thick Cut Served with Fresh Strawberries, Whipped Cream, Powdered Sugar, and Finished with a Raspberry coulis

Grand Marnier Sorpresa
Caramel Mousse with a Center of Grand Marnier Filling Finished with a Butterscotch Glaze

Opera Concerto
Smooth Chocolate Ganache Layered with Mocha Butter & Almond Jacunde, Served on a Pool of Godiva Chocolate Liqueur and a Cigarette Rouse

Dark Chocolate Truffle
Dark Chocolate Mousse with Crunchy Praline atop a Chocolate Mud Cake Finished with a Crown of Chocolate Ganache

Chocolate Trio
This Sensation is Made with White Chocolate and Milk Chocolate Mousse Topped with a Dark Chocolate Glaze

Ultimate Tiramisu
Mascarpone mousse and espresso soaked lady fingers wrapped in almond jaconde Topped with a dusting of cocoa, chocolate stick and a coffee bean

Beverage Service

Fresh Brewed 100% Columbian Coffee and Decaffeinated Coffee, along with a Selection of Sir Thomas Lipton Teas
(Additional \$3.95 per guest for Grand Ballroom)

ALL ENTREE ITEMS ARE SUBJECT TO AVAILABILITY
PLEASE NOTE THAT THE NUMBER BESIDE EACH ENTREE PERTAINS TO THE REHEARSAL & DINNER PACKAGES ONLY
OTHER SPECIALTIES FROM OUR À LA CARTE MENU CAN BE PREPARED AT YOUR REQUEST

All prices are subject to a 6% sales tax and 20% service charge

☪ DINNER BUFFETS ☪

I.

Fresh Fruit Medley or
“Award Winning” Mushroom Bisque Soup
Freshly Tossed Mesclun Salad
with Choice of Caesar Vinaigrette or Raspberry Vinaigrette Dressing

Buffet

Roast Prime Rib of Beef Au Jus

(Sliced by Chef)

Fresh Fish of the Day

Chicken Marsala

*Boneless Chicken Breast, Sauteed and Deglazed
with Italian Marsala Wine, Domestic Mushrooms
and a Rich Chicken Veloute with a Touch of Cream*

Tri-Color Cheese Tortellini

*Enriched in a Creamy White Wine Carbonara Sauce
Garnished with Asiago Cheese*

Vegetable Du Jour, Wild Rice

Fresh Baked Rolls

Coffee, Tea, Brewed Decaffeinated Coffee

Dessert Station

\$ 34.95

II.

Fresh Fruit Medley or Shrimp Bisque Soup
Mixed Field Greens
*Tossed with Mandarin Oranges, Walnuts,
Balsamic Vinaigrette Dressing*

Buffet

Sliced Filet Mignon

(Sliced by Chef)

*with a Ragout of Wild Mushrooms,
Red Onion Marmalade and Served with a
Wild Mushroom and Sun-Dried Tomato Bordelaise Sauce*

Salmon en Croute

*A Portion of Boneless Salmon, Shrimp and Crawfish Souflee,
Wrapped in a Flaky Crust, Baked to Perfection
and Served on a Pool of Lobster and Saffron Velouté*

Chicken Chesapeake

*Boneless Chicken Breast Stuffed with
Housemade Crab Imperial, Enhanced with Saffron Cream Sauce
Farfalle Pasta Carbonara with Asparagus
Roasted Garlic, Pepper, Asparagus, Bacon enriched with
Imported Cheeses, Finished with Cream and Fresh Herbs*

Vegetable Du Jour, Garlic Mashed Potato

Fresh Baked Rolls

Coffee, Tea, Brewed Decaffeinated Coffee

Dessert Station

\$ 38.95

III.

Fresh Fruit Medley

or

“Award Winning” Lobster-Lobster Soup

Exotic lobster mushrooms simmered in a creamy lobster broth

Classic Caesar Salad

Sprinkled with Freshly Grated Locatelli & Asiago Cheese

Buffet

Tenderloin en Croûte Mendenhall

*4 oz. cut of Beef Tenderloin Topped with Mushroom Duxelle and
Smoked Cheddar Cheese, Wrapped in Puff Pastry and Baked,
served with Wild mushroom Bordelaise Sauce*

Crab Cakes

*“Our Famous Housemade Crab Cakes”
over a bed of Creamy Mushroom Risotto
and Served with a Roumalade and Tangy Cocktail Sauce*

Pork Chops

*Grilled Center Cut Rib Pork Chops Garnished with Caramelized Onions and Wild Mushrooms,
Deglazed with a Jack Daniels Demi Glace*

Fettucini Alfredo with Shrimp

*Fresh Egg Fettuccini Tossed with Imported Italian Cheeses,
Tender Gulf Shrimp, Roasted Garlic and Light Cream*

Vegetable Du Jour, Garlic Mashed Potato, Fresh Baked Rolls

Coffee, Tea, Brewed Decaffeinated Coffee

Dessert Station and Bananas Foster

\$ 55.95

Appetizer and Salad Served To The Table

Descriptions of Desserts Located on Dinner Menu

Buffets - Minimum 45 guests

All prices are subject to a 6% sales tax and 20% service charge

2009 REHEARSAL & DINNER PACKAGES

Package I - \$48.95

Bar Services

Package II - \$53.95

Open Bar - Premium Stock One Hour Before Dinner
 Champagne Toast (One Pouring)
 Chardonnay & Merlot Served with Dinner (One Pouring)

Hors d'Oeuvres

Assorted Vegetables with Ranch Dip,
 Assorted Imported & Domestic Cheeses, Garnished with Fruit & Served with Crackers
 Assorted Hot Hors d'Oeuvres (Quiche, Cocktail Franks en Croute, Spring Rolls, Spinach and Potato Puffs, Beef & Mushroom Turnovers)

Appetizer

(Select One)

Fresh Fruit Medley

Soup du Jour

Created Daily by our Talented Chef using only

the Freshest Garden Vegetables and Highest Quality Ingredients

Package I

Salad:

Freshly Tossed Mesclun Salad
 with Choice of Caesar Vinaigrette
 or Raspberry Vinaigrette Dressing

Entrees

Please Select 3 Entrees
 From Category (1)

Accompaniments

Stuffed Baked Potato, Wild Rice or Garlic Mashed Potatoes
 Vegetable du Jour, Assortment of Fresh Baked Rolls
 Coffee, Tea & Brewed Decaffeinated

Desserts (Select One)

N.Y. Style Cheese Cake, Grand Marnier Sorpresa, Opera Concerto, Dark Chocolate Truffle, Ultimate Tiramisu, Chocolate Trio

Package II

Salad:

Mixed Field Greens
 Tossed with Mandarin Oranges,
 Walnuts, Balsamic Vinaigrette Dressing

Entrees

Please Select 3 Entrees
 From Category (1 or 2)

Package III - \$84.95

Bar Services: Open Bar - Super Premium Stock One Hour Before Dinner / One Hour After Dinner
 House Champagne Toast (One Pouring)

Chardonnay & Merlot Served Throughout Dinner

Hors d'Oeuvres:

Vegetable Crudite with Blue Cheese Dip,
 Assorted Imported & Domestic Cheeses, (Garnished with Fruit and Served with Crackers)
 Assorted Hot Hors d'Oeuvres to Include: Mini-Quiche, Spring Rolls, Pigs in a Blanket,
 Spinach & Potato Puffs, and Beef & Mushroom Turnovers (3 Pieces per Person)

Select One

Smoked Salmon Pinwheels / Spanakopita
 Shrimp Mousse Bouchees

Select One

Miniature Crab Cakes
 Pineapple Chicken Brochettes
 Mini Chicken Cordon Bleu / Scallops Wrapped in Bacon

(One Piece/Person Will be Served From Above Selections)

Select Two

Large Shrimp Cocktail
 Kennett Square Stuffed Mushrooms
 Clams Casino
 Beef Brochette Teriyaki

Appetizer: (Select One)

Fruit Compote
 Fruit Salad in Champagne Glass

Our Award Winning Lobster-Lobster Soup

*Exotic Lobster Mushrooms
 simmered in a Creamy Lobster Broth*

Salad: (Select One)

Classic Caesar Salad
 Sprinkled with Freshly Grated
 Asiago Cheese

Spinach Salad
 Tender Spinach with
 Italian Dressing

Mixed Field Greens
 Tossed with Mandarin Oranges,
 Walnuts, Balsamic Vinaigrette Dressing

Portabella Mushroom
 Two Domestic Grilled Portabella Mushrooms,
 Generously Filled with Spinach
 and Feta Cheese Gratinée, served with a roasted
 Red Pepper Sauce

Entrees: Please Select 3 Entrees From Category (1 or 2 or 3)

Accompaniments:

Garlic Mashed Potatoes, Roasted Red Bliss Potatoes, Stuffed Baked Potato, Dutchess Potatoes or Sweet Potato Mashed
 Vegetable du Jour

Assortment of Fresh Baked Rolls & Breads, Coffee, Tea & Brewed Decaffeinated
 Coffee Tray Featuring Chocolate Shavings, Cinnamon, Orange & Lemon Rinds and Whipped Cream

Dessert Station: N.Y. Style Cheese Cake Grand Marnier Sorpresa Opera Concerto
 Chocolate Trio Dark Chocolate Truffle Ultimate Tiramisu

Bananas Foster Prepared Tableside
 Under 25 Guests, \$75.00 Attendant Fee for Bananas Foster
 Grand Ballroom - \$2.95 additional

PLEASE REFER TO DINNER PAGE FOR CATEGORIES

(Count of Each Entrée Due in Sales Office 5 Days Prior)

All prices are subject to a 6% sales tax and 20% service charge