



# Events, Celebrations & Meetings



Pocono Palace

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800.257.3201 | [Sales@CovePoconoResorts.com](mailto:Sales@CovePoconoResorts.com)

# Breakfast & Brunch Buffets (10am -2pm)

Menu Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection and Soft Drinks

Add our signature Stuffed French Toast with Raspberry Sauce to any package for an additional \$2 per person

## All-American:

Chilled Orange, Apple and Cranberry Juice

Sliced Seasonal Fruit

Breakfast Pastries, Breads, Bagels and Muffins

Yogurt Bar with Assorted Toppings

Fluffy Scrambled Eggs

Applewood Smoked Bacon and Sausage Links

Breakfast Potatoes

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## Farmhouse:

Chilled Orange, Apple and Cranberry Juice

Sliced Seasonal Fruit and Berries

Breakfast Pastries, Breads, Bagels and Muffins

Sausage Gravy and Biscuits

Chicken Fried Chicken with Pepper Gravy

Cheddar Scrambled Eggs

Breakfast Potatoes

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## Continental:

Chilled Orange, Apple and Cranberry Juice

Sliced Seasonal Fruit

Breakfast Pastries, Bagels, Breads and Muffins

Yogurt Bar with Assorted Toppings

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## Pocono Palace Brunch

Chilled Orange, Apple and Cranberry Juice, Sliced Fresh Fruit and Berries, Smoked Salmon Display, Mixed Garden Greens, Yogurt Bar with Assorted Toppings, Bagels, Muffins and Breakfast Pastries, Fluffy Scrambled Eggs, Applewood Smoked Bacon and Sausage Links, Breakfast Potatoes, Cinnamon French Toast, Grilled Chicken Breast with Citrus Beurre Blanc.

Add a  
**Bloody Mary or a Mimosa**

*A 21% taxable service charge and 6% sales tax will be applied to all food and beverage pricing.  
Prices are subject to change. Minimum guarantee of (40) guests required.*



## “Build Your Own” Breakfast & Brunch

Choose **3 options** below to build your brunch or add any option below to enhance your brunch

### **Hot Oatmeal**

Kettle Hearty Hot Oatmeal with  
Brown Sugar and Raisins

### **Denver Frittata**

Country Ham, Peppers, Onions and Cheddar Cheese

### **Omelet Station**

With Ham, Cheese, Peppers, Onions, Tomatoes,  
Mushrooms, and More (Attendant Included)

### **Breakfast Burrito**

Warm Flour Tortillas Served With Bacon, Sausage,  
Peppers, Scallions, Eggs, Cheese and Salsa

### **Waffle Station**

With Maple Syrup, Fresh Seasonal Berries  
and Whipped Cream  
(Attendant Included)

### **Bagel Bar**

Assorted Bagels  
Peanut Butter, Cinnamon Sugar, Raisins, Butter,  
Cream Cheese and Preserves,  
Smoked Salmon Mousse with Capers,  
Tomatoes and Red Onions

### **Yogurt Bar**

Plain And Fruit Yogurt  
Chocolate Chips, Coconut and Craisins  
Fresh Fruit and Berries  
Bananas and Candied Pecans

### **Beverages**

Bottled Water, Coffee, Tea, Iced Tea, Juices



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# Specialty Break

Self-Serve Buffet Station. If attendance is less than the minimum guarantee required, an additional per person charge will apply.

## The Executive

### **Pre-Meeting:**

Chilled Orange, Apple and Cranberry Juice  
Sliced Seasonal Fruit and Berries  
Assorted Breakfast Pastries, Bagels and Muffins  
Cream Cheese, Butter and Preserves  
Assorted Soft Drinks and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **Mid-Morning:**

Assorted Soft Drinks and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **Mid-Afternoon:**

Assorted Soft Drinks and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

(Choice of Two)

Selection of Assorted Cookies  
Plain and Flavored Yogurt  
Fudge Brownies  
Homemade Potato Chips with Onion Dip  
Snack Mix  
Giant Hot Pretzels with Beer Cheese and Bavarian Mustard  
Fresh Vegetables with Dip  
Seasonal Fruit with Honey Yogurt Dip  
Fresh Vegetables and Pita Chips with Hummus

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# Express Lunches

## Plated Sandwich

Selection of One Wrap or Sandwich Option.  
*All Lunches are served with Choice of Soup or  
Fresh Fruit, Iced Tea, Lemonade and Water*

### **Shaved Roast Beef Sub**

Cheddar Cheese, Lettuce, Tomato and Creamy  
Horseradish

### **Palace Chicken Wrap**

Greens, Parmesan and Caesar Dressing

### **Turkey Club Wrap**

Turkey, Bacon, Cheddar Cheese, Swiss Cheese,  
Lettuce, Tomato and Aioli

### **Cold Cut Sub**

Ham, Turkey, Salami, American Cheese and Aioli

### **Italian Sub**

Ham, Salami, Pepperoni, Provolone Cheese,  
Lettuce, Tomato and Balsamic Glaze

### **Grilled Vegetable Wrap**

Squash, Zucchini, Red Peppers, Portabella  
Mushrooms, Provolone Cheese and Hummus

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## To-Go Boxed Lunches

### **For 25 or less**

Guests Choose Two

### **For 26 and above**

Guests Choose Three

All boxed lunches are served with your choice of  
potato salad or pasta salad and a cookie or brownie  
and one bottled water

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## Sandwich Or Wrap Platters

*One Sandwich Option Per Platter*

### **For 25 Guests**

Choice of One

### **For 50 Guests**

Choice of Two



# Signature Lunch Buffets

Menu Includes Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection, Soft Drinks

*\*Add Soup or Dessert to any Buffet for \$3.00 per person*

## Tex-Mex

Chicken Tortilla Soup  
Mixed Greens Salad with Toppings and Dressings  
Fajitas:  
Ground Beef, Grilled Chicken, Sautéed Peppers and Onions, Shredded Lettuce, Diced Tomato, Cheddar Cheese, Sour Cream, Guacamole, Salsa  
Crispy Corn Shells and Soft Tortillas  
Fiesta Rice  
Corn Bread  
Tortilla Chips with Nacho Cheese

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## Backyard Barbecue

Char-Broiled all-beef Burgers and Frankfurters  
Carolina Pulled Pork BBQ  
Grilled Chicken Breasts  
Sweet Corn-on-the-Cob  
New England style baked beans  
Tossed Salad, Potato Salad, Coleslaw, Sauerkraut  
Pasta Salad, Lettuce, Tomato, Onion, Pickles, and Cheeses  
Watermelon

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## Executive

## Soup And Salad Bar

(Choice of **One** Soup)  
Tomato Basil Bisque      Vegetable Minestrone  
Loaded Baked Potato      Chicken Noodle  
Corn Chowder      Italian Wedding  
Chicken Tortilla      Beef and Vegetable

SALAD BAR:  
Mixed Local Greens, Avocados, Red Onion, Chopped Eggs, Crumbled Bacon, Parmesan Cheese, Black Olives, Grape Tomatoes and Garlic Herb Croutons  
Accompanied with:  
Sliced Ham, Turkey, Grilled Chicken Breast and Grilled Steak  
Bleu Cheese, Balsamic, Ranch and Caesar Dressing  
Rolls and Butter

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## A Taste Of Italy

Mixed Greens Salad with Parmesan Cheese and Croutons  
Chicken Parmesan with Marinara Sauce  
Grilled Italian Sausage with Peppers and Onions  
Penne Pasta Primavera  
Seasonal Vegetables  
Garlic Breadsticks

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## Deli

Homemade Potato Salad and Pasta Salad  
Assorted Cold Cuts:  
Roast Beef, Hickory Smoked Ham, Smoked Turkey Breast and Tuna Salad  
Sliced Imported and Domestic Cheeses  
Leaf Lettuce, Tomatoes and Red Onion, Mustard and Mayonnaise  
Assorted Sandwich Breads  
Pickles and Chips

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# “Build Your Own” Luncheon Buffet

Menu Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection, Soft Drinks

## Customized Buffet

Choice of One, Two or Three Entrées

### STARTERS (Choice of Two)

Soup du Jour

Mixed Greens Salad  
with Assorted Dressings  
Fresh Vegetable Crudité

House-made Pasta Salad  
Caprese Tomato Mozzarella  
Salad

### ACCOMPANIMENTS (Choice of Two)

Herb Roasted Red Potatoes  
Vegetable Medley  
Butter Whipped Potatoes  
Green Beans

Creamy Risotto  
Rice Pilaf  
Buttered Broccoli  
Glazed Carrots

## ENTREES

### Herb Grilled Chicken Breast

Wild Mushroom Marsala Sauce

### Calypso Pork Loin

Bourbon Thyme Glaze

### Parmesan Crusted Tilapia

Citrus Beurre Blanc

### Roasted Sirloin Medallions

Mushrooms, Onions and Burgundy Demi-Glace

### Penne ala Vodka

Pink Vodka Cream

### Pan Seared Salmon

Ginger Teriyaki Glaze

### Chicken Picatta

Lemon Caper Beurre Blanc

### Italian Style Sausage

with Peppers and Onions

### Vegetable Lasagna

Tomato Alfredo Sauce

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# Pocono Palace Resort

## Signature Dinner Buffets

Menu Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection, Soft Drinks

### Homestyle Buffet

Pasta Salad  
Creamy Coleslaw  
Mixed Greens Salad  
Chicken Cordon Bleu  
St. Louis Style Barbecue Ribs  
Lobster Macaroni and Cheese  
Roasted Garlic Mashed Potatoes  
Sweet Corn and Green Beans  
Assorted Breads and Butter  
Assorted Desserts and Fruits

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### Tour of Italy

Italian Wedding Soup  
Mixed Greens Salad with Parmesan and Herb Croutons  
Fresh Vegetable Crudité  
Anti-Pasto Display with Prosciutto, Soppresatta, Capicola, Mozzarella, Pepperoncini, Marinated Olives, Tomatoes and Roasted Red Peppers  
Chicken Parmesan with Marinara  
Italian Sausage with Peppers and Onions  
Beef Lasagna with Ricotta and Mozzarella  
Penne with Pink Vodka Sauce  
Broccolini with Roasted Garlic Butter  
Garlic Breadsticks  
Cannoli and Tiramisu

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### “Pocono Style” Seafood Bake

New England Clam Chowder  
Local Greens with Dressings  
Steamed Mussels, Scallops, Clams  
Roasted Herb Chicken  
Peel and Eat Shrimp  
Smoked Kielbasa  
Baked Sweet Potatoes  
Corn on the Cob  
Dinner Rolls and Butter  
Assorted Pastries and Desserts

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### Lakeside Buffet

Lobster Bisque  
Mixed Greens with Dressings  
Fresh Vegetable Crudité  
Broccoli Waldorf Salad  
Peel and Eat Shrimp with Cocktail Sauce  
Beef Tenderloin Medallions with a Cognac Peppercorn Sauce  
Chicken Marsala with Wild Mushroom Cream  
Ginger Teriyaki Glazed Salmon with Shoestring Vegetables  
Parsley Roasted Red Skin Potatoes  
Seasonal Local Vegetables  
Dinner Rolls and Butter  
Assorted Pastries and Desserts

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**Menu available  
as a plated meal**

(with a choice of 3 entrées)

# “Build Your Own” Dinner Buffet

Menu Includes: Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection, Soft Drinks

Choice of One, Two or Three Entrées

## Starters (Choice of Two)

### Soups:

Tomato Basil Bisque  
Lobster Bisque  
Italian Wedding Soup  
Seafood Bisque  
Beef Barley

### Salads:

Mixed Local Greens with Dressings  
Fresh Vegetable Crudité  
Spinach Salad with Mushrooms and  
Raspberry Bacon Vinaigrette  
Caprese Salad with Balsamic Syrup  
Redskin Potato Salad with Bacon  
and Cheddar

## Accompaniments (Choice of Two)

Herb Roasted Red Potatoes  
Butter Whipped Potatoes  
Garlic Mashed Potatoes  
Roasted Sweet Potatoes  
Creamy Risotto  
Rice Pilaf  
Asparagus Spears  
Broccoli  
Haricot Verts  
Buttered Broccoli  
Oven Roasted Vegetables  
Glazed Baby Carrots  
Fresh Vegetable Medley

## - Entrees -

### Pasta And Vegetarian

Penne alla Vodka  
Palace Style Rigatoni  
Mediterranean Cavatappi  
Wild Mushroom Ravioli  
Tortellini with Pesto or Alfredo  
Baked Manicotti  
Lasagna (*Meat or Vegetable*)  
Cavatelli and Broccoli  
Garlic Asiago Ravioli  
Eggplant Parmesan

### Seafood

Ginger Teriyaki Glazed Salmon  
Cajun Style Catfish  
Parmesan Crusted Tilapia  
Seafood Scampi  
Seafood Newburg  
Lobster Macaroni and Cheese

### Chicken

Francaise  
*Lemon, White Wine*  
Picatta  
*White Wine, Capers*  
Marsala  
*Mushrooms, Marsala Wine*  
Scampi Style  
*Garlic, Lemon, White Wine*  
Savoy  
*Onions, Peppers, Balsamic, Herbs*  
Cordon Bleu  
*Ham, Swiss*  
Chicken Parmesan  
Florentine  
*with Spinach, Onion, Cheese*  
Teriyaki Glazed  
*Sesame Seeds*  
Bourbon Glazed  
Smoked Chicken

### Meats

Sliced Sirloin au Poivre  
Tenderloin Tips  
Bourguignon  
Tenderloin Medallions  
*Mushroom and Onions*  
Kase schnitzel  
*Breaded Pork Schnitzels*  
Bourbon Glazed Pork Loin  
BBQ Pork Ribs  
Italian Style Sausage and  
Peppers  
Veal Marsala  
Veal Francaise

### **Assorted Pastry And Dessert Buffet**

Add additional assorted pastries  
and dessert buffet

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# Specialty Stations

Not Available Individual As Meal Optional. \*A \$100.00 Fee Per Attendant for Stations Requiring an Attendant\*

## Pasta Station\*

### **Choice of 2 Pastas:**

Penne, Bowtie, Tortellini, Rigatoni or Rotini

### **Choice of 2 Sauces:**

Marinara, Alfredo, Pesto Cream or Tomato Vodka

### **Add Meats:**

Grilled Chicken  
Italian Sausage  
Shrimp

### **Toppings:**

Red Onions, Roasted Peppers, Grape Tomatoes,  
Mushrooms, Artichokes and Spinach  
Garlic Olive Oil, Grated Parmesan Cheese, Red Pepper  
Flakes and Garlic Breadsticks

*\*Not Available Individually As Meal Option. Each Station Requires a Guarantee Minimum of 20 Guests. Must Order Three+ Stations*

## Quesadilla Station\*

Carne Asada Steak, Blackened Chicken and Three  
Cheese Blend, Grilled Peppers and Onions, Shredded  
Lettuce, Black Olives, Salsa, Sour Cream and  
Guacamole

## Breads N' Spreads

Sun Dried Tomato Oil Tapenade

Spinach Artichoke Dip

herbed Olive Oil

Aged Balsamic

Sliced Baguette, Pumpernickel, Pita Bread Triangles

## Chips N' Dips

Homemade Potato Chips, Tri-Color Tortilla  
Chips, Crispy Pita Chips  
French Onion Dip, Ranch Dip, Pico De Gallo,  
Nachos Cheese, Hummus Two-Ways

## Mashed Potato Bar

Regular and Sweet Mashed Potatoes

### **Savory Toppings:**

Chili, Bacon, Broccoli, Sautéed Mushrooms and  
Onions, Cheddar Cheese, Sour Cream, Scallions,  
Whipped Butter, Beef Gravy

### **Sweet Toppings:**

Brown Sugar, Marshmallows, Raisins, Spiced  
Pecans, Cinnamon Maple Butter

## Sliders Station

### **Choose 2:**

Beef, Chicken, Turkey or Pulled Pork,  
Lettuce, Tomato, Onion, Pickle, Jalapeño,  
Cheese, Bacon

### **Condiments:**

Ketchup, Dijon Mustard, Mayo,  
Mushroom Ragoût

## Antipasto

Salami, Capicola, Prosciutto, Pepperoncini,  
Marinated Olives, Roast Red Peppers and  
Artichoke Hearts  
Provolone, Fresh Mozzarella Crostini, Herb Oil  
and Aged Balsamic

## Chocolate Fountain

Strawberries, Pineapple, Oreo Cookies,  
Marshmallows, Pound Cake and Pretzel Rods  
Served with Melted Decadent Chocolate

## Ice Cream Bar

Self-Serve Chocolate and Vanilla Ice Cream  
Chocolate Sauce, Caramel, Strawberries,  
Pineapple, Nuts, Sprinkles, Whipped Topping  
and Cherries

## Bananas Foster Station\*

Bananas with Rum Caramel Sauce, Ice Cream,  
Whipped Cream and Candied Pecans

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Prices are subject to change. Minimum guarantee of (35) guests required.*

# Enhancements

Hors D' Oeuvres are priced on a per person basis.

## Cold Hors D'Oeuvres

Tomato Bruschetta with Balsamic Glaze  
Fresh Mozzarella, Tomato and Pesto Skewers  
Cucumber Cups with Boursin Cheese and Crisp Bacon

Gulf Shrimp Canape with Dill Creme Fraiche,  
Smoked Salmon Triangles with Caper Cream Cheese,  
Ahi Tuna Wonton Chips with Wasabi Soy Glaze

## Hot Hors D'Oeuvres

Battered Asparagus Spears with Garlic Aioli,  
Breaded Portobello Mushroom Spear with Pesto Aioli,  
Fried Mozzarella Triangle with Marinara Sauce,  
Bacon Wrapped Water Chestnuts, Crab Cakes  
with Citrus Remoulade, Chicken Pot Stickers with  
Szechuan Glaze

Chicken Quesadilla Cornucopia  
Teriyaki Glazed Chicken Skewers  
Bacon Wrapped Sea Scallops  
Mini Beef Wellington

## Reception Displays

**Fresh Vegetable Crudite**  
Blue Cheese and Ranch Dips

**Assorted Domestic Cheese**  
Grapes, Berries and Gourmet Crackers

**Fresh Sliced Seasonal Fruit**  
Honey Yogurt Dip

**Whole Wheel Of Baked Brie**  
Seasonal Berries, Melba Sauce and Crostini  
(Serves 20-25 People)

**Spinach And Artichoke Dip**  
Pumpnickel Bread

**Jumbo Gulf Shrimp On Ice**  
Cocktail Sauce and Lemon Wedges

## Carving Stations

Chefs Provided for Carving Stations

**Roasted Whole Turkey Breast**  
Cranberry Relish, Pan Gravy  
(Serves 25-30 Guests)

**Calypso Glazed Pork Loin**  
Grain Mustard, Hawaiian Barbecue  
(Serves 20-25 Guests)

**Brown Sugar Glazed Bone-In Ham**  
Apricot Chutney, Honey Dijon Mustard  
(Serves 50 Guests)

**Rosemary Garlic Crusted Prime Rib**  
Creamy Horseradish and Au Jus  
(Serves 40 Guests)

**Beef Tenderloin**  
Cabernet Demi-Glace, Wild Mushroom Ragoût  
(Serves 25 Guests)

# Bar Options

## Premium Brand Selections

Grey Goose · Captain Morgan · Bombay · Johnny Walker Black  
1800 Silver · Crown Royal · Jack Daniels · Malibu

\*\*Choice of four beers

## Resort Brand Selections

Absolut · Bacardi · Tanqueray · Dewars  
Jose Cuervo Gold · Seagrams 7 · Jim Beam

\*\*Choice of three beers

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## Beer Selections

### **Domestic Beer**

\*\* Yuengling · Miller Lite · Coors Lite · Bud · Bud Light  
Sam Adams · Corona · Heinekin · Goose Island IPA

### **Imported Beer**

## House Wines

*-By the Glass-*

### **Domestic & Import Selection**

**Option 1\***  
Cash Bar

**Option 2**  
Open Bar  
(1 or 2 hours)

**Option 3\***  
Open Bar  
(Consumption)

*Bar Service is subject to a 6% tax on a 21% service charge. Selection subject to change.*

*A minimum guarantee \$300 in bar sales is required. Bartender fee: first 2 hours: \$100. Then, \$500 each additional hour.*



# Catering Policies

## Food And Beverage Provisions

The resort must provide all food and beverage items, unless otherwise agreed upon or pre-arranged with your Sales Manager. Additional menu selections and customized proposals are available through your Sales Manager. We will be glad to custom design your menu and special order any food and beverage item that is not currently on our printed menus.

- All buffets are served for one and half hours
- A minimum of (40) guests are required for breakfast buffets or a fee will apply
- A minimum of (40) guests are required for lunch and dinner buffets or a fee will apply
- A minimum of (20) guests are required for all plated menus or a fee will apply

## Confirmation Of Space And Deposit Schedule

All dates are considered definite upon receipt of deposit and signed agreement. The estimated final balance for your event, based on your actual food and beverage selections and all related costs is due (10) business days prior to your event in the form of cash, credit card or cashier check, unless Direct Bill has been established for your organization or company. Personal checks will not be accepted for final payments after 21 days prior to event.

## Guarantee Agreement

The catering department must be notified of the exact number of guests attending a function (14) business days prior to event. This will be considered a guarantee, for which you will be charged, even if fewer guests attend the event. In the event additional guests attend, your Sales Manager will charge accordingly.

## Room Setup

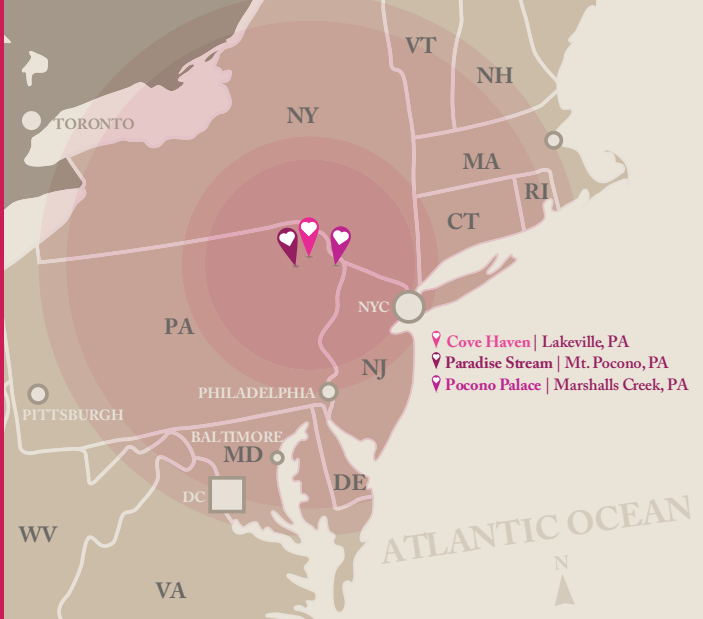
Any outside vendors hired for your function are fully responsible for the set up and breakdown of items ordered for your event. Pocono Palace Resort does not assume responsibility for damages to or loss of any items including decoration/gifts/ apparel, etc. prior to or following your function. Each banquet room is set according to details outlined on the banquet event orders with the Sales Manager. Any changes to the setup that take place the week of the event will result in a reset fee. The room will be available ONE HOUR before your event for setup. Any additional time will be requested by the vendor/client to the Sales Manager at least 30 days before the event and will be based on availability.

- No open flamed candles are permitted in any space of the resort. A high cylinder with an open flame will be permitted. No votives, tea lights or taper candles allowed.
- No confetti decorations.

## Attendant Station/ Beverage Service

Any food stations that require a chef attendant will be charged a fee. One bartender per 100 people. For both host and cash bars a minimum of (2) hours is required.

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Located only a few hours from Philadelphia, New York and Washington DC, our resorts are a quick drive away! Each property features unique accommodations and popular packages – hosting your group with us means you'll be experiencing the picturesque Pocono Mountains at your resort destination of choice.

Spacious and romantic are just two words to describe our unique suites. Choose from 16 different room styles that are bound to make your stay in the Pocono Mountains memorable. Enjoy suites with log-burning fireplaces, heart-shaped hot tubs, in-suite pools and saunas and round king sized beds underneath a celestial ceiling. No matter the suite you choose, the focus always stays on romance at Cove Pocono Resorts.



# Cove Pocono Resorts

Cove Haven · Paradise Stream · Pocono Palace