

# Events at The Lodges





# *Historic Charm & Rustic Elegance*

## **Lodge Information**

The Lodges at Gettysburg is an elegant 63 acre private retreat nestled on one of the highest and most beautiful ridge lines in Gettysburg. The Lodges overlooks the hallowed ground where Union and Confederate soldiers fought and died in the most historic defining battle of America's Civil War. The Lodges presents an ideal atmosphere for a meeting, retreat or charming social gathering.

## **Guest Accommodations**

28 Private, Designer Appointed Lodges  
17 Additional Guest Rooms  
Kitchenettes with Microwave, Refrigerator, Coffee Pots  
Complimentary Wi-Fi Service  
Complimentary Daily Newspaper  
Fitness Center

Gloryridge Tavern  
Flat Screen Televisions  
Electric Fireplaces  
Charging stations for devices  
Hiking Trails & Stocked Lake  
Business Center

## **Meeting Room Features**

The Lodges offers both indoor and outdoor meeting areas for the most discerning of meeting planners. State of the art audio visual technologies, wi-fi and DSL services. Our facilities can accommodate groups from 2 people to 200. Customized menus for breakfast, lunch, dinner, breaks, Hors D'Oeuvre receptions and more.

## **Location**

The Lodges is conveniently located ten minutes from downtown Gettysburg and Interstate 15 providing easy access to Harrisburg, Baltimore, Washington DC and Philadelphia. Our location provides a wonderful private atmosphere away from the hustle and bustle of a busy hotel environment.

## **Air Transportation**

Carroll County Regional Airport (35 min)  
Harrisburg International Airport (45 min)  
Dulles International Airport (90 min)

Baltimore Washington International Airport (75 min)  
Reagan National Airport (90 min)



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**Versatile meeting space to suit all your needs!**





*The Lodges has created two great meeting options to help you with planning the perfect retreat. We will customize any meeting to suit your needs and theme.*

## *Corporal's Meeting Package*

**(Half - Day Retreat Package )**

*Includes:*

- Meeting/Technology Room Use for 4 hours (Room to be determined based on group size)
- Basic Meeting Set Up - U, Conference or Banquet style with comfortable task chairs, pads/pens, iced water.
- Coffee & Hot Herbal Tea throughout your meeting.
- Audio Visual Services including drop down 12' screen, projector, surround sound and laser pointer.
- Wi-Fi Internet Connections, as well as hardwired connections for more secure transmissions.
- Flip Chart or White Board & Markers
- "Wake Me Up" Continental Breakfast
- A Mid morning Snack Break
- Applicable food service charges

Starting at \$55 per guest\*

## *General's Meeting Package*

**(Full - Day Retreat Package )**

*Includes:*

- Meeting/Technology Room Use for 8 hours (Room to be determined based on group size)
- Use of our scenic Terrace Room and/or patio for meals
- Basic Meeting Set Up - U, Conference or Banquet style with comfortable task chairs, pads/pens, iced water.
- Coffee & Hot Herbal Tea service throughout your meeting.
- Audio Visual Services includes drop down 12' screen, projector, surround sound and laser pointer.
- Flip Chart or White Board & Markers
- "Wake Me Up" Continental Breakfast
- Your choice of one of our Themed Breaks
- Your selection of a plated Luncheon meal or Luncheon Buffet
- Applicable food service charges

Starting at \$84 per guest\*

*Add a one hour "Meeting Wind-Down" at the conclusion of your event. A delicious assortment of fruit, cheese, butlered Hors D'Oeuvres and cash bar. \*Enhance your retreat experience with overnight lodging for your guests.*

**\*Add \$15.00 per person extra for meetings under 20 people.**

# Breakfast Selections

## Buffet

(15 Person minimum for Breakfast Buffets)

### Wake Me Up

Fresh Seasonal Fruit, Choice of freshly baked Pastries, Muffins or Bagels, Hard Boiled Eggs, Yogurt, Granola, Peanut Butter, Orange Juice  
Fresh Brewed Coffee and Herbal Teas

*Included in Meeting Package*

### Hot & Hearty

Scrambled Eggs, Home Fried Potatoes and Choice of two: Bacon, Sausage or Ham and our "Wake Me Up" Breakfast

*Plus \$6.00 per person*

### Sweet Sunrise

Chef Bob's Famous French Toast, Sausage or Bacon, Fluffy Scrambled Eggs, Assorted Cereal w/Milk, Fresh Seasonal Fruit, Orange Juice, Fresh Brewed Coffee and Herbal Teas

*Plus \$7.00 per person*

### Breakfast Enhancements

#### **Omelet Station**

Chef prepared Omelets and Eggs made to order  
\$14.95 per person

#### **Crepes**

Bavarian Cream, whipped cream, fresh seasonal fruit compote  
\$10.95 per person

#### **Bagels & Lox**

\$11.95 per person

**\*\*Egg whites available upon request**

All pricing subject to 6% PA Sales Tax and 20% Service Charge

Menu pricing is subject to change due to market fluctuation and will not be guaranteed more than 1 month from your event

NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





# Breakfast Selections

## Served

### Rise and Shine

Fluffy Scrambled Eggs, Choice of Bacon, Ham or Sausage, Home Fried Potatoes, Buttery Croissant with Butter & Jelly and a Fresh Fruit garnish.

*Plus \$3.00 per person*

### Start it off Right

Cheese Omelet, Fresh Fruit, Home Fried Potatoes, Choice of Bacon, Ham or Sausage and Buttery Croissant with Butter & Jelly

*Plus \$5.00 per person*

### Morning Delight

Breakfast Sandwich with Egg, Cheese with your choice of Bacon or Sausage on a flaky Croissant with Fresh Fruit

*Included in Meeting Package*

### Toast to the Day

Rustic French Toast, Two Scrambled Eggs with Choice of Bacon, Ham or Sausage and a Fresh Fruit garnish.

*Plus \$4.00 per person*

***\*All Served Breakfast includes  
Orange Juice, Coffee and Tea Service***

### Breakfast Enhancements

#### **Omelet Station**

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\$14.95 per person

#### **Crepes**

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fresh seasonal fruit compote  
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# Themed & Beverage Breaks

## **Sweet Spot**

Homemade Cookie Assortment, Brownies, Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda  
*(Included in Meeting Package)*

## **Must(ard) Have It!**

Franks en Croute and Pretzels with Mustard Dipping Sauce, Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda  
*(Included in Meeting Package)*

## **The International**

Domestic & Imported Cheese with Crackers and Crudités with Dip Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda  
*(Included in Meeting Package)*

## **Beverage Breaks**

Fresh Brewed Coffee, Water and Herbal Tea  
*(Included in Meeting Package)*



## **Nature Lover's**

Whole Fruit and Assorted Granola Bars, Trail Mix Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda  
*(Included in Meeting Package)*

## **Game Day**

Cracker Jacks, Popcorn, Peanuts and Candy Bars Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda  
*(Included in Meeting Package)*

## **Break Me in Right**

Seasonal Fruit Display w/ Homemade Cookies Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda  
*(Included in Meeting Package)*

## **Beverage Breaks**

ADD Assorted Soda, Bottled Water to included beverage break  
+\$4.00 per person

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# Luncheon Selections

## Buffet

15 person minimum for buffet Luncheons

### Barbeque Bonanza

*Chef manned grilling*

Sirloin Burgers and Hot Dogs with the Fixings, Cole Slaw or Potato Salad, Garden Salad with Assorted Dressing, Choice of Baked Beans or Macaroni & Cheese, Potato chips and pickles.

**Included in Meeting Package**

Add Boneless Chicken Breast - **\$5.00 per person**

### Sandwich Mania

Assorted Gourmet Sandwiches and Wraps, Choice of two (Homemade Pasta Salad, Potato Salad or Garden Salad Bowl with Assorted Dressings), Fresh Vegetables and Dip or Fresh Fruit, Chips & Pickles

**Included in Meeting Package**

Add a **KETTLE OF HOMEMADE SOUP** -

Tomato Florentine, Beef Vegetable, Cream of Broccoli, Chicken Noodle, Baked Potato w/Cheddar, Ham & Bean, Beef Barley  
**\$6.95 per person**

Cream of Crab, New England Clam Chowder, Maryland Crab  
**\$8.95 per person**

### Sensational Salads

Your choice of 2 salads - Garden, Caesar, Spinach or Greek with Focaccia Bread. Garden Salad with fresh greens, cucumbers, tomato, and carrots. Classic Caesar Salad - Fresh Romaine, parmesan, croutons, Spinach Salad - Fresh spinach, hard boiled eggs, red onion, bits of crispy bacon and hot bacon dressing. Greek Salad - Feta cheese, tomato, cucumber, onion, olives and house made Greek dressing.

Includes your choice of Salmon prepared in Fresh Lemon Butter, Citrus Temaki or Blackened and Chicken Breast  
**Plus \$4.00 per person**

Add Sautéed Shrimp - **\$8.95 per person**

Substitute for Sautéed Shrimp - **\$6.95 per person**

### La Fiesta

Taco & Tostado Bar: Seasoned Ground Beef, Salsa, Guacamole, Sour Cream, Shredded Lettuce, Tomatoes, Olives, Pepper Jack Cheese Pan Seared Chicken Strips w/Lime, Cilantro Sauce, Mexican Rice, Refried Beans, Churros Cupcakes  
**Included in Meeting Package**

**All buffets include Lemonade, Sweet Tea and our Chef's selection of Mini-Confections for dessert**

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# Luncheon Selections

## Buffet

15 person minimum for buffet Luncheons

### Pasta ... Pasta

Garden Salad with Assorted Dressing or Caesar Salad Bowl  
Chicken Florentine; Chicken over sautéed fresh Spinach in a  
Parmesan Mushroom Cream sauce over Penne and  
Eggplant Parmesan with a Marinara Sauce served over  
Angel Hair Pasta. Includes fresh Rolls and Butter,  
**Included in Meeting Package**

### Hot & Delicious

Garden Salad Bowl with Assorted Dressing or Caesar Salad  
Bowl. Teriyaki Glazed broiled fresh Salmon filets served  
over Rice Pilaf AND slow roasted Top Round of Beef with  
Bordeaux sauce served with Garlic Mashed Potatoes and  
Green Beans. Includes fresh Rolls and Butter,  
**Plus \$5.00 per person**

### Winner Winner Chicken ...

Garden Salad Bowl with Assorted Dressings. Chicken  
Cordon Bleu, Roast Beef Roulade stuffed with  
Spinach, Parmesan & Provolone Cheeses, Au Gratin  
Potatoes, Sautéed Fresh Vegetable Medley  
**Plus \$5.00 per person**

### Sauté Me

Hawaiian Chicken, Pesto  
Marinated Vegetable & Beef Sauté  
(Shrimp available +\$6)  
Rice Pilaf, Vegetable Stir Fry  
Garden or Caesar Salad  
**Included in Meeting Package**

### Green & Brown

#### (Salad & Loaded Potato Bar)

Variety of Salad Greens, Carrots, Tomatoes, Cucum-  
bers, Onions, Green Peppers, Hard Boiled Eggs,  
Cheddar Cheese, Bacon Bits, Homemade Croutons,  
Assorted Dressings, Sour Cream & Chives, Fresh Baked  
Russet Potatoes,  
**Included in Meeting Package**

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Chef's selection of Mini-Confections for dessert***

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# Luncheon Selections

## Plated

### Jumbo Lump Crab Cake\*

Served on a Bed of Greens with Fresh Steamed Vegetables and Seasoned Red Potatoes  
Market Price

### Saute' Me\*

Hawaiian Chicken, Pesto  
Marinated Vegetable & Beef Skewers  
(Shrimp available +\$6), Rice Pilaf, Vegetable Stir Fry  
***Included in Meeting Package***

### Crab Cake Sandwich

Jumbo Lump Crab Cake served on a roll with Tartar Sauce and seasoned French fries.  
Market Price

### Citrus Teriyaki Salmon\*

Served with Chef's Potato and Vegetable du Jour  
***Included in Meeting Package***

### Chicken Cordon Bleu\*

Chicken Cordon Bleu with Chef's choice of Vegetable du Jour and Potato  
***Included in Meeting Package***

### Roast Beef Roulade\*

Stuffed with Spinach, Parmesan and Provolone cheeses. Served with Chef's choice of Vegetable and Potato  
***Included in Meeting Package***

### Gloryridge Fresh Mountain Burgers

Your choice of Hawaiian, Southwestern, Tuscany, Greek Portabella, Grilled Ham & Swiss, Classic Bacon and Cheese, Farm Burger OR Simply plain. Served with Seasoned Fries.  
***Included in Meeting Package***

**\* Entrees include a Fresh Garden Salad**

**All plated meals include your choice of Lemonade or Sweet Tea**

Add chef's choice of Mini Confections for dessert - \$5.95 per person

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# Luncheon Selections

## A stroll through Gloryridge Garden

### Fresh Garden Salad

Garden Salad with fresh greens, cucumbers, tomato, onion and carrots  
*Included in Meeting Package*

### Classic Caesar Salad

Fresh Romaine, shredded Parmesan, Croutons  
*Included in Meeting Package*

### General's Greek Salad

Feta Cheese, Tomato, cucumber, onion, olives and house made Greek dressing.  
*Included in Meeting Package*

### Sergeant's Spinach Salad

Fresh spinach, hard boiled eggs, red onion, bits of crispy bacon and hot bacon dressing.  
*Included in Meeting Package*

### Salad Enhancements

Topped with Grilled Chicken  
Topped with Salmon Filet  
Topped with Sautéed Shrimp

*(Included in Meeting Package)*

### Chicken Taco Salad

Fresh greens served in a house made Tortilla bowl topped with seasoned chicken, Cheddar and Monterey jack Cheeses, Salsa, Sour Cream and Guacamole  
*Included in Meeting Package*

**All Salads served with Fresh Fruit Garnish, Focaccia Bread, Sweet or Unsweet Iced Tea**

***~ Please ask about our Homemade Dessert selections " starting at \$5.95***

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# Stationed Appetizers

(Priced per guest for 1 hour of service)

## Cascade of Domestic & International Cheeses, Fresh Fruit & Vegetables

served with dipping sauces and gourmet crackers.

\$7.95

## Crudité Display

with Dipping sauce \$3.95

## Fresh Seasonal Fruit Display

with Dipping sauce \$5.25

## Crudité and Fresh Seasonal Fruit Display

\$6.50

## Charcuterie Board

Cured meats, domestic and imported cheeses, dried fruit,  
nuts, crackers & more

\$10.95

## Creamy Baked Hot Crab Dip

with homemade Tortillas and fresh baked Baguettes

\$9.25

## Nacho's Grande

Homemade Tortilla chips, seasoned ground beef,  
guacamole, shredded cheddar and jack cheeses, sour cream,  
salsa, lettuce, tomato

\$9.95

Add Seasoned Shredded Chicken - add \$3.50

Substitute Beef for Chicken - add \$1.25

## Rustic Mashed Potato Bar

Your choice of two:

Garlic Roasted, Whipped Sweet, Gorgonzola Yukon

Served with all the appropriate toppings!

\$9.25

## Wonton Station

**Chef Manned\*** -Vegetable, Pork and Seafood served with  
Sweet & Sour and Hot Mustard.

\$14.95

## Oyster Station

Clams Casino, (Best of Ocean's Harvest) Oyster Imperial and  
Oyster Rockefeller \$19.95\*

OR Raw Oysters and Clams on the Half Shell \$16.00\*

Add Jumbo Shrimp Cocktail \$12.00\*

\*Subject to change based on market price

## Seared Scallops and Ahi Tuna

Sesame seared with Dipping Sauces;

Wasabi, Dijon, Lemon Dill Aioli and Samurai Orange.

\$14.95

## Display of Smoked Salmon

Fresh Atlantic Salmon smoked to perfection. Garnished with  
course Mustard, grated Bermuda Onions, and Caper Aioli.

\$9.95

## Mac & Cheese Bar

Homemade Pasta. Pick 6 toppings - Toasted Breadcrumbs,  
crispy Bacon, seasoned Ground Beef, Tomato, Pepperoni,  
Broccoli, Mushroom, Olives, fresh Basil, Pico de Gallo, Roasted  
Shallots, Jalapenos, Gorgonzola, Gouda

\$8.95

## Mediterranean Station

Assorted olives and cheeses, Pepperoncini Peppers, and  
artichokes served with fresh Artisan Breads

\$8.95

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# Passed Appetizers

(Appetizers are butlered and are priced per piece\*)

## Filet Crostini

Grilled Beef Tenderloin chilled and served on a crisp flat  
Crouton with house made Caper Aioli and Fresh Tomato.  
\$3.25

## Jumbo Shrimp Cocktail

Steamed Jumbo Prawns served chilled with  
cocktail sauce.  
\$3.25

## Oysters Rockefeller

A shucked Best of Ocean's Harvest Oyster baked in  
Seasoned Cream and Fresh Baby Spinach.  
\$3.95

## Caribbean Pork Skewers

Caribbean style Pork Loin with Ginger Pear  
\$2.95

## Mini Crab Cakes

petite in size with a dab of our house made tartar atop.  
Market Price

## Portabella Tenderloin Skewer

Beef Tenderloin marinated in  
Teriyaki Ginger  
\$3.25

## Imperial Stuffed Mushrooms or Artichoke Hearts

Stuffed with Crab Imperial and baked to perfection  
\$2.95

## Jumbo Bacon Shrimp or Scallops

Your choice of Jumbo Shrimp or Scallops wrapped in Bacon  
and drizzled with Barbeque Sauce  
\$3.95

## Coconut Shrimp

with Raspberry Thai Sauce  
\$2.95

## Grilled Cheese and Tomato Soup Shooter

with Fresh Basil Tomato Soup  
\$3.25

## Asparagus Prosciutto

Prosciutto tightly wrapped around fresh Asparagus.  
Served chilled.  
\$2.95

## Tomato Focaccia

with Shrimp and Fresh Grated Parmesan.  
\$2.95

## Vegetarian Shooters

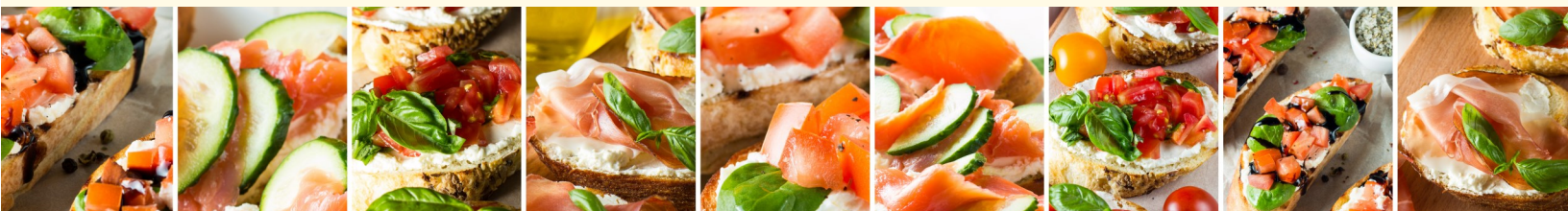
Your choice of chilled melon Shooters in season, spicy  
Gazpacho or Butternut Squash  
\$3.25

## Fried Macaroni & Cheese Bites

Your childhood favorite fried into bit sized morsels!  
\$2.95

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# Passed Appetizers

*(Appetizers are butlered and are priced per piece\*)*

## **Brie en Phyllo**

*Many varieties available. Delicate Brie Cheese in flaky Phyllo. Ask us about our brie selections to coordinate with your seasonal event.*  
\$2.95

## **Chicken Quesadillas**

*Seasoned Chicken, Cheddar and Monterey Jack Cheeses, finely diced Tomatoes, and Red Onions, served with Salsa, Guacamole, and Sour Cream*  
\$2.95

## **Candied Bacon Lollipops**

*Smoked Bacon, Brown Sugar and Honey on a Skewer*  
\$2.95

## **Chicken Satay**

*with an Asian Peanut Sauce*  
\$2.25

## **Spinach and Cheese Stuffed Mushrooms**

*Stuffed with smoked Gouda cheese. Topped with fresh grated Parmesan.*  
\$2.25

## **Meatballs with your choice of sauce**

*Tuscany, Hawaiian, Raspberry Chipotle, Carolina, Swedish, and Greek.*  
\$1.95

## **Tomato and Fresh Basil Focaccia**

\$1.95

## **Loaded Potato Bites**

*Baby Bakers stuffed with Sour Cream, Cheese, Bacon & Chives*  
\$1.95

## **Toasted Ravioli**

*with Marinara Dipping Sauce*  
\$1.95

## **Franks en Croute**

*All beef franks rolled into a flaky phyllo dough and sesame. Honey Mustard dipping sauces.*  
\$1.95

## **Tomato and Mozzarella Skewers**

*Fresh Pearl Mozzarella and Grape Tomatoes.*  
\$1.95

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# *Served Dinners*

*Served with your choice of Fresh Garden or Caesar Salad, Focaccia, and choice of vegetable and starch (where applicable). Includes Sweet or Unsweet Tea*

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## **Lodges Filet Oscar**

*5oz center cut Filet on a bed of fresh Asparagus with Jumbo Lump Crabmeat and Béarnaise Sauce.*

Market Price

## **Beef Wellington**

*Beef tenderloin wrapped in Puff Pastry with a Wild Mushroom and Leek Stuffing.*

## **Savory Rack of Lamb**

*Your choice of sauce - Rosemary Garlic, mint infused crème fraiche, or a Merlot Demi glace.*

## **Citrus Sea Bass**

*Chilean Sea Bass topped with Tomato and Mango marinated with orange, pineapple, onion and celery.*

Market Price

*Your choice of entrée above—\$58.95*

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## **Sea Scallops**

*The Filet Mignon of the Sea! Large dry pack Scallops seared to perfection and served over fresh Garden Risotto.*

## **Louisiana Shrimp & Grits**

*Large succulent Prawns lightly seasoned to perfection over Asiago Parmesan Grits.*

## **Pork Tenderloin**

*with Chipotle Tomato Confit. Tender petite medallions of Pork with a special twist.*

*Your choice of entrée above—\$45.95*

## **Sergeant's Stuffed Shrimp**

*Jumbo Shrimp stuffed with our house made Crab Imperial*

## **Petite Filet**

*A five ounce filet served on a grilled Portabella cap with a Merlot Demi glace.*

## **Captain's Crab Cakes**

*served with our house made tartar sauce.*

Market Price

## **Pecan Rockfish**

*Fresh Rockfish rolled in crushed Pecans and panko bread crumbs. Seared to perfection.*

## **Chicken Chesapeake**

*Breast of Chicken topped with Jumbo Lump Crab Imperial finished with a béarnaise sauce*

## **Salmon Oscar**

*A five ounce salmon fillet atop a bed of fresh Asparagus with Jumbo Lump Crabmeat and Béarnaise Sauce.*

## **Chicken Portabella Greek Style**

*A grilled chicken breast atop jumbo grilled stuffed Portabella cap drizzled with a Greek marinade.*

*Your choice of entrée above—\$48.95*

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## Served Dinners

*Served with your choice of Fresh Garden or Caesar Salad, Focaccia, and choice of vegetable and starch (where applicable). Includes sweet or unsweet tea*

### Chicken Raphael

*Seared chicken breast with zesty Italian Artichoke Hearts and flame roasted grape tomatoes.*

### Chicken or Tilapia el Durante

*An Apricot Chambord Reduction finished with sprinkles of crushed Pistachios.*

### Admiral's Citrus Salmon

*Fresh Salmon fillet marinated in an orange infused teriyaki sauce and grilled to perfection.*

### Pork Loin or Steak Roulade

*Stuffed with fresh spinach, Asiago cheese, fresh garlic, sundried tomatoes and roasted shallots.*

### Marinated Flank Steak

*Fresh and flavorful marinated Angus Beef seared to perfection.*

*Your choice of entrée above—\$43.95*

### Chicken Parmesan

*over Penne Pasta with seasonal vegetables and fresh baked Garlic Bread. Also available in Alfredo Sauce.*

### Roasted Chicken

*One Half fresh Bone-in Chicken. Prepared Barbeque, Hawaiian, Caribbean Jerk, Rotisserie, or Cajun Style.*

### Traditional Turkey Dinner

*Topped with Homemade Gravy and a side of Cranberry Sauce*

### Broiled Flounder

*Cajun with Pineapple Salsa, Almond Cranberry Butter OR Broiled with Leek Cream Sauce*

*Your choice of entrée above—\$36.95*



### Tuscany Chicken

*Fresh chicken breast stuffed with fresh Basil, Spinach, Garlic, Shallots, Sundried Tomatoes, and grated Asiago cheese.  
Finished with a Chicken Velouté*

### General's Chicken

*Parmesan crust breast of chicken topped with a fresh tomato Bruschetta.  
Substitute for a bone-in Pork Chop—Add \$6.95*

### Chicken Cordon Bleu

*A traditional favorite finished with a fresh Gorgonzola Sauce*

### New York Strip

*A fresh cut seven (7) ounce Strip seared to perfection and finished with a Portabella Demi Glace*

### Chicken Florentine

*Chicken Breast, Swiss, Provolone & Parmesan Cheeses, Baby Spinach, Garlic and sautéed Onions topped with White Wine Velouté*

*Your choice of entrée above—\$39.95*

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## *Served Dinners*

*Served with your choice of Fresh Garden or Caesar Salad, Focaccia, Includes sweet or unsweet tea*

### **Pasta Primavera**

*Bowtie pasta with our Chef's favorite selection of fresh vegetables in a garlic white wine cream sauce. Served with fresh baked Garlic Bread.*

### **Vegetable Lasagna**

*Tender al dente Lasagna noodles layered with spinach, marinara and Mozzarella cheese. Served with fresh baked Garlic Bread*

### **Tortellini a la Vodka**

*Tender tortellini sautéed in a pink Tito's Vodka Sauce  
Served with fresh baked Garlic Bread*

### **Portobello Sauté**

*Sliced Petite mushrooms sautéed with in white wine and olive oil with spinach, sun dried tomato and red pepper.  
Served with fresh baked Garlic Bread*

*Your choice of entrée above—\$32.95*

## *Duet Plates*

*Served with your choice of a Fresh Garden or Caesar Salad, Focaccia, and your choice of vegetable and starch.  
Includes Sweet or Unsweet Tea*

### **Beef Tenderloin & Jumbo Lump Crab Cake**

*Tornados of Beef Tenderloin with a Black Truffle  
Shiraz reduction accompanied by  
our finest Jumbo Lump Crab Cake.*

**Market Price**

*Ask about our homemade dessert selections starting  
at \$7.50 with freshly brewed coffee*

### **Beef & Reef**

*A five ounce New York Strip Steak seared to  
perfection accompanied by a Diver  
Scallop and Prawn  
\$49.95*

## **KIDS MEALS ~ \$19.95**

*Children are considered 11 years old and under*

**Chicken Tenders** with Mac & Cheese and Fresh Fruit

**Pasta Marinara** with Garlic Bread and Fresh Fruit

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# Buffet Celebration

## Dinner Buffet

20 Person minimum for Buffet Dinners

### The Buffet Celebration includes the following:

#### Fresh Pre-Carved

Choose 1

*Ham, Oven Roasted Turkey or  
Top Round of Beef  
Marinated Flank Steak*

#### Chaffered Entrée

(Choose 1)

*Ham, Oven Roasted Turkey, Top Round of Beef, Parmesan Encrusted Chicken with Bruschetta, Chicken Cordon Bleu, Chicken Florentine, Pork Loin with Brandied Apples or Broiled Flounder topped w/your choice of: Cajun style with Pineapple Salsa, Almond Cranberry Butter or Parmesan crusted topped with Leek Cream Sauce. Tuscany Sun Pork, Steak or Chicken.*

#### Italian Pasta Bar:

Standard includes:

*(Choose 1 Pasta) Penne, Ziti, Bowtie, Rotini, Tortellini or Linguini Pastas  
(Choose 2 Sauces) Marinara, Pesto, Vodka Pink, Carbonara, or Alfredo Sauces*

#### Vegetable Bar

*(Choose 1 Vegetable) Grilled Zucchini and Squash, Seasonal Medley, Dilled Baby Carrots, Sautéed Broccoli, Green Beans (Haricot Verts) or Corn with Roasted Red Pepper  
(see additional upgrades on next page)*

#### Potato Bar

*(Choose 1 Potato) Oven Roasted Red Bliss, Whipped Sweet, Garlic Mashed, or Baby Bakers with a Topping Bar to include Butter, Sour Cream, Cheddar Cheese, Bacon and Chives*

*Served with your choice of a Fresh Garden Salad, Focaccia, Sweet or Unsweetened iced tea  
\$48.95 per person*

All pricing subject to 6% PA Sales Tax and 20% Service Charge

Menu pricing is subject to change due to market fluctuation and will not be guaranteed more than 2 months from your event  
NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



# Buffet Station Upgrades

## Vegetable Stir Fry Station Upgrade

(Choose one of the following)

*A Display of fresh cut vegetables sautéed. Seasoned with an Asian Flare.  
\$6.00 per person*

*Add on a protein*

Marinated Grilled Chicken	\$6.95 per person
Stir fry beef or pork loin	\$7.95 per person
Seared Sea Scallops	\$13.95 per person
Jumbo Shrimp	\$10.95 per person
Lobster	Market Price



## Soup Bar Option Upgrades

*Hearty Beef Barley, Cream of Mushroom,  
Old Fashioned Ham and Bean, Baked  
Potato & Cheddar, Cream of Broccoli,  
Tomato Florentine, Beef Vegetable  
\$5.95 per person*

*New England Clam Chowder, Cream of  
Crab, Maryland Crab  
\$8.95 per person*

## Station Upgrades and Additions

Beef Tenderloin  
Rack of Lamb  
Leg of Lamb  
Steak or Pork Roulade  
Citrus or Dilled Hollandaise Salmon  
Parmesan Encrusted Chicken with Bruschetta  
Chicken Cordon Bleu  
Cajun Style Flounder with Pineapple Salsa  
Flounder El Durante

*Market Price*

# Picnic Time

Our Picnic Menus can be prepared as a plated/served dinner or buffet style  
**Buffets have a 20 person minimum**

## Classy Picnic

### Pick two Entrées:

Flame Broiled Delmonico Steak  
Hickory Smoked BBQ Chicken Breasts  
OR Flame Broiled Marinated Atlantic Salmon  
Au Gratin Potatoes, Buttered Corn on the Cob or Green Beans  
Includes a served Garden Salad

**Served Dinner: \$43.95 per person**

Your selections from above plus Fresh Fruit Salad, Garden Salad  
Bowl Fresh Baked Rolls with Butter

**Buffet Dinner ~ \$48.95**

Both include a Sweet Tea & Lemonade Station

## Traditional Picnic Buffet

Choice of two main entrees—Flame Broiled  
Hamburgers, Hot Dogs or  
Hickory Smoked Bone In Chicken with all the fixings  
Buttered Corn on the Cob or Homemade Baked Beans,  
Potato Chips  
Dilled Potato Salad  
Homemade Cookies & Fresh Watermelon Slices  
Sweet Tea and Lemonade

**\$32.95 per person**

**\$19.95 for Children 4-11 years (under 4 years is complimentary)**

Add on our  
delicious home  
made Bread  
Pudding!  
\$4.25 per person

## Roast a Pig Picnic

Pulled Roasted Pig with side Sauces  
AND Farm Roasted Chicken - Bone in  
Macaroni & Cheese OR Potato Salad,  
Buttered Corn on the Cob or Green Beans  
Includes a served Garden Salad

**Served Dinner ~ \$38.95 per person**

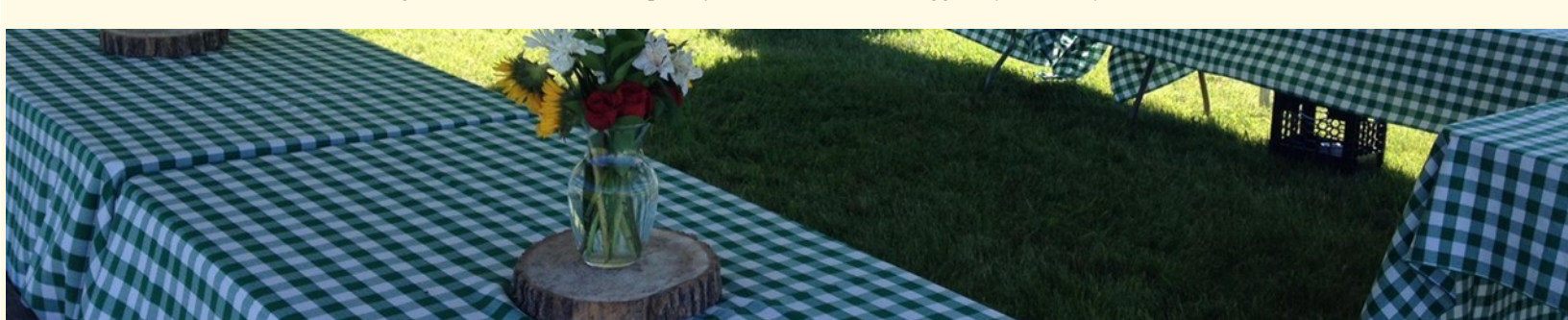
Your selections from above plus Baked Beans, Cole Slaw  
Fresh Fruit Salad, Garden Salad Bowl  
Fresh Baked Rolls with Butter

**Buffet Dinner ~ \$44.95 per person**

Both include a Sweet Tea & Lemonade Station

All pricing subject to 6% PA Sales Tax and 20% Service Charge

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# *Side Salad, Side Dishes & Soup*

## **Fresh Garden Salad**

Garden Salad with fresh greens,  
cucumbers, tomato, onion and carrots  
+\$3.95 per person

## **Classic Caesar Salad**

Fresh Romaine, shredded Parmesan, Croutons  
+\$4.95 per person

## **Sergeant's Spinach Salad**

Fresh spinach, hard boiled eggs, red onion, bits of  
crispy bacon and hot bacon dressing.  
+\$5.95 per person

## **Homemade Soup**

Tomato Florentine, Beef Vegetable, Cream of Broccoli,  
Chicken Noodle, Baked Potato w/Cheddar,  
Ham & Bean, Beef Barley  
+\$6.95 per person



Cream of Crab,  
New England  
Clam Chowder,  
Maryland Crab  
+\$8.95 per person

## **Side Dishes**

Corn with roasted Red Pepper  
Grilled Zucchini & Squash  
Green Beans (Haricot Verts)  
Sautéed Broccoli  
Seasonal Medley  
Whipped Sweet Potatoes  
Garlic Mashed Potatoes  
Roasted Baby Potatoes  
Rice Pilaf  
Vegetable Risotto  
Basmati Rice

## **Side Dish Upgrades**

Asparagus with Lemon  
Twice Baked Potatoes  
Scalloped Potatoes au Gratin  
Julienned Vegetable Medley  
Green Beans Almondine  
Mediterranean Cous Cous  
+\$1.75 per person



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# Beverage Options

## Beer, Wine and Soda Bar

Two Hour Bar: \$23.95 pp    Additional Hours: \$6.00 pp

Our house selection of wines, domestic and imported bottled beer, and assorted soft drinks

## Full Service Open Bar - Call Brands

Two Hour Open Bar: \$28.00 pp    Additional Hours: \$7.75 pp

Our house selection of wines, domestic and imported bottled beer, call brand liquor selection, and assorted soft drinks.

## Full Service Open Bar - Premium

Two Hour Open Bar: \$36.00 pp    Additional Hours: \$8.75 pp

Our house selection of wines, domestic and imported bottled beer, premium brand liquor selection, and assorted soft drinks.

## Consumption Bars or Cash Bars

You may elect to have a certain amount set aside for your bar. We can charge you per drink until we reach your budget and then convert your bar to a cash bar or you can elect to have a cash bar for your entire reception.

## Beverage Pricing

House Wine by the glass	\$7.00	Call brand mixed drinks	\$7.50
Domestic Beer by the bottle	\$4.25	Premium brand mixed drinks	\$8.75+
Import Beer by the bottle	\$5.75	Martini's	\$9.25+
Craft Beer/IPA by the bottle	\$7.00+	Cordial's	\$8.75+

***Bartender fees apply to consumption, cash, and beer/wine/soda bars, and open bars less than 75 people.***

*Prices are subject to change without notice. Our staff has been trained in proper serving techniques, how to identify minors and potentially intoxicated patrons. We have a responsibility to validate our patrons ages and will verify anyone under 30 years of age. We also have the right to refuse service to a guest that appears to be visibly intoxicated.*

Menu pricing is subject to change due to market fluctuation and cannot be guaranteed

