



**WYNDHAM GARDEN<sup>®</sup>**

State College



**MOUNTAIN VIEW**  
COUNTRY CLUB

*Awarded “Best Of” Nationally 2019–2023  
and Voted PA’s #1 Public Golf Course*

# *Banquet Menu*





Thank you for your interest in The Wyndham Garden State College at Mountain View Country Club. It's our pleasure to provide you with impeccable service and cuisine during your stay.

Our banquet and conference menus have been designed to provide you with a wide variety of options. Please see below for frequently asked questions and answers which we hope will provide direction as you plan your event. As always, please let us know how we can best serve you during your event. Thank you again **and we're thrilled to have this opportunity to partner with you.**

Q: Are there a minimum amount of guests required for a banquet event?

A: For all banquet events, a minimum number of guests are required. Our buffets require a minimum of 25 guests unless otherwise noted. Served meals require a minimum of 20 guests unless otherwise noted. Certain items may have minimum or maximum requirements as specified.

Q: How soon do I need to provide our menu selections and number of guests attending the event?

A: Menu selections are due 30 days prior to your event and final counts are due 4 business days in advance.

Q: What is the maximum service time for food and beverage?

A: All menu pricing reflects a maximum of 1.5 hours of service time, unless otherwise noted.

Q: Do you allow guests to bring in outside food and beverage?

A: All food and beverage must be purchased through our facility.

Q: Do you accommodate guests with food allergies?

A: We are happy to accommodate medically-required dietary needs when possible with advanced notice. Special selections are offered for lunch and dinner. Please note: Food prepared in our kitchens may include major food allergens.

Q: Are tax and service included?

A: Please note that all food and non-alcoholic beverages are subject to both a 6% sales tax, as well as a 20% service charge. Alcoholic beverages are only subject to a 20% service charge. If your group is exempt from tax, please provide us with the necessary documentation prior to the event so that we may process your bill accordingly.

Q: Can I have multiple served entrees?

A: Served entrees for events under 150 attendees may include two preselected choices with an additional option available at \$2.00 per person. Events with over 150 attendees are limited to one entrée selection.

Q: Where do my attendees park?

A: We are happy to provide parking throughout the property which is complimentary to all of our guests.



# *Refreshments*

## Beverages

Fresh-Brewed Coffee, Decaffeinated Coffee and Assorted Teas.....	\$3.99
<i>Service provided for 1.5 hours</i>	
<b>Additional 90 minute refresh</b> .....	\$1.99
<b>Coffee by the gallon</b> .....	\$42.00
<b>Assorted Fruit Juices</b> .....	\$4.49
<i>Unless otherwise requested will include Orange, Apple and Cranberry Juice</i>	
<i>Service provided for 1.5 hours</i>	
<b>Additional 90 minute refresh</b> .....	\$1.99
<b>Juice by the gallon</b> .....	\$45.00
Assorted Bottled Juices	
<i>Service provided for 1.5 hours</i>	
<b>On Consumption</b> .....	\$2.99
<b>Iced Tea</b> .....	\$2.79
<i>Service provided for 1.5 hours</i>	
<b>Additional 90 minute refresh</b> .....	\$1.49
<b>Iced Tea by the gallon</b> .....	\$39.00
Assorted Soft Drinks and Bottled Spring Water	
<i>Service provided for 1.5 hours</i>	
Per Person .....	\$3.99
<b>On Consumption</b> .....	\$3.00
Sparkling Water	
<b>On Consumption</b> .....	\$4.99

All Day Beverage Service.....	\$12.99
Coffee, Hot Tea, and Bottled Water for 8 Hours, Accompanied with Morning Fruit Juice Service for 4 Hours; Followed by Afternoon Soda & Iced Tea for 4 Hours.	
<b>Half Day Beverage Service</b> .....	\$7.99
Coffee, Hot Tea, and Bottled Water for 4 Hours, Accompanied with Fruit Juice in the Morning or Sodas and Iced Tea in the Afternoon.	

## a La Carte

Assorted Muffins.....	\$26.99/doz.
Assorted Danish.....	\$27.99/doz.
Assorted Bagels with Cream Cheese.....	\$25.99/doz.
<b>Breakfast Sandwiches.....</b>	<b>\$5.99/each</b>
<i>Biscuit with Egg, Cheese and Bacon OR Bagel with Egg, Cheese, and Sausage</i>	
Mini Croissants.....	\$27.99/doz.
<b>Warm Cinnamon Buns with Icing.....</b>	<b>\$39.99/doz.</b>
Fresh Baked Scones.....	\$23.99/doz.
Salted Caramel Brownies with Pretzel Topping.....	\$39.99/doz.
Fresh Baked Cookies.....	\$19.99/doz.
Assorted Brownies.....	\$24.99/doz.

## Snacks

Potato Chips with Ranch.....	\$20.00/lb.	Pretzels with Honey Mustard..	\$20.00/lb.
Tortilla Chips & Salsa.....	\$20.00/lb.	Popcorn.....	\$20.00/lb.
Pretzel Bites w/Cheese & Mustard.....	\$4.99/person	<b>Cajun Snack Mix.....</b>	<b>\$20.00/lb.</b>
Vegetable Crudité Tray.....	\$3.99/person	Sliced Melon Tray.....	\$4.29/person

**All Day Break.....\$19.99/person**

*Minimum 25 Persons. Food Items Available for 1 ½ Hours in the Morning and Afternoon.*

*Pre-Meeting Break: Includes Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Teas, Assorted Fruit Juices. Soft Drinks and Bottled Water. Plus Your Choice of 3 from the Following:*

<i>Assorted Muffins</i>	<i>Assorted Danish</i>
<i>Assorted Bagels with Cream Cheese</i>	<i>Blueberry Oatmeal Bites</i>
<i>Yogurt Parfaits with Granola, Berries, &amp; Honey</i>	<i>Fresh Sliced Melons &amp; Berries</i>
<i>Whole Fruit Bowl</i>	<i>Assorted Scones</i>
<i>Assorted Granola Bars</i>	<i>English Muffins with Butter and Jellies</i>
<i>Oatmeal with Topping</i>	

*Mid-Morning Refresh: All Beverages are Refreshed.*

*Afternoon Break: Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Teas, Fresh Brewed Unsweetened Iced Tea, Assorted Soft Drinks and Bottled Water. Plus Your Choice of 2 of the Following:*

<i>Fresh Baked Cookies</i>	<i>Sliced Melons &amp; Berries</i>
<i>Caramel Brownies with Salted Pretzel Topping</i>	<i>Mini Soft Pretzel Bites with Mustard</i>
<i>Double Chocolate Brownies</i>	<i>Pita Chips and Hummus</i>
<i>Assorted Candy Bars</i>	<i>Whole Fruit Bowl</i>
<i>Potato Chips with Ranch Dip</i>	<i>Hard Pretzel with Honey Mustard Dip</i>
<i>Tortilla Chips with Guacamole and Salsa</i>	<i>Fresh Vegetable Crudite</i>

*1/2 Day Option Available \$12.99/person*

## Themed Breaks

Cost Shown is Per Person. Minimum 25 Persons.  
Break Menus Cannot be Substituted for Meals and/or Receptions.  
*All Themed Breaks have 1.5 hours service time.*

Continental.....\$10.49  
Assorted Muffins, Danish Pastries, Assorted Bagels, Mini-Croissants and \*Whole Fruit.  
Accompanied with Flavored Butters, Cream Cheese, Peanut Butter and Preserves. Includes  
Assorted Fruit Juices and Coffee & Tea Station.

\*Substitute Sliced Fruit.....\$1.59

Executive Continental.....\$12.99  
Assorted Individual Yogurt Cups, Assorted Cold Cereals and Milk, Whole Fruits, Assorted  
Muffins, Danish Pasties, and Assorted Breakfast Breads served with Flavored Butters, Cream  
Cheese, Peanut Butter, and Preserves. Accompanied with Assorted Fruit Juices and Coffee  
& Tea Station.

**Baker's Basket**.....\$13.99  
An Assortment of Muffins, Danish Pastries, Mini Croissants, Bagels, and Scones with  
Flavored Butters, Cream Cheese, Peanut Butter, and Preserves. Accompanied with  
Assorted Fruit Juices and Coffee & Tea Station.

Afternoon Munchies.....\$7.99  
Chips with Ranch Dip and Pretzels with Honey Mustard Dip, Freshly Baked Cookies  
and Assorted Soft Drinks and Bottled Water.

Sweet Tooth.....\$11.49  
Assorted Brownies, Dessert Bars and Bite Sized Cheesecake Assortment with Assorted  
Sodas, and Coffee & Raspberry Iced Tea Station.

Ball Park Break.....\$12.99  
Nacho Bar with Warm Tortilla Chips, Salsa, Warm Cheese Sauce, Sour Cream and  
Guacamole. Paired with Bite-Sized Franks in Pastry and Pretzel Bites with Mustard Dip.  
Includes Assorted Sodas, Bottled Water, and Coffee and Fresh Brewed Unsweetened Iced  
Tea Station.

Heart Healthy.....\$12.99  
Sliced Melon and Berry Display, Fresh Vegetable Crudité with Ranch Dip and Red  
Pepper Hummus, Assorted Granola Bars and Whole Fruit. Includes Assorted Sodas, Bottled  
Water, and Coffee and Fresh Brewed Unsweetened Iced Tea Station.

Day Meeting Package (DMP)  
\$60 Per Person Plus Applicable Taxes  
\$52 Per Person for Half Day with Lunch

Includes:

- **Morning: Chef's Selection of Two Pastry Items and Sliced Melons**
- **Afternoon: Chef's Selection of Sweets and Treats**
- Continuous Beverage Service – AM Selections to Include Assorted Fruit Juices. Coffee, Decaf, Bottled Water and Sodas Available All Day.
- Meeting Room Rental
- Bountiful Hot Luncheon Buffet Featuring Soup, Salad, Three Hot Entrees (one vegetarian), Vegetable, Potato or Rice, Bread Service, Assorted Desserts and Coffee, Decaf and Iced Tea
- Audio-Visual Equipment (General Session Room)
  - LCD Projector
  - Projection Screen
  - Presentation Remote
  - High Speed Internet Access (WiFi)
  - Flipchart with Markers
  - Wireless Hand-Held or Lapel Microphone
- Banquet Service Charge is Included in Pricing
- Full Day and Half Day Options Available
- Menu Items Vary Daily
- Minimum of 25 Guests





# *Breakfast*

## Buffets

Minimum 25 Persons for Buffets.

Breakfast Parfait Bar.....\$15.99

*Minimum 15 Persons*

Vanilla, Strawberry, and Blueberry Yogurts; Bananas, Strawberries, Blueberries, Brown Sugar, Honey, and Granola; Assorted Muffins and Bagels with Flavored Butters, Preserves, and Peanut Butter. Accompanied with Fruit Juices, Coffee, Tea, and Decaf.

Grab and Go.....\$13.99

*Minimum 15 Persons*

Assorted Warm Breakfast Sandwiches, Assorted Yogurt Cups, Fresh Whole Fruit, and Granola Bars. Accompanied with Coffee and Hot Tea Station.

Happy Valley Buffet.....\$17.99

Assorted Breakfast Pastries, Traditional Scrambled Eggs, Diced Breakfast Potatoes, Choice of Bacon, Sausage Links, Corned Beef Hash, OR Ham; Choice of Buttermilk Pancakes OR Thick Cut French Toast with Warm Maple Syrup, and Whole Fruit. Accompanied with Fruit Juices, Coffee, Tea, and Decaf.

Add Additional Breakfast Meat.....\$1.99

Substitute Blueberry or Chocolate Chip Pancakes.....\$1.99

Add Omelet Station to any Buffet (Maximum 100 Guests).....\$7.99

## Served Selections

Minimum 20 Persons for One Entree.

Yogurt-Granola Parfait.....\$13.99

Strawberry Yogurt Layered with Crunchy Granola and Topped with Honey and Fresh Berries. Accompanied with a Blueberry Muffin, and Orange Juice, Coffee, Tea, and Decaf.

All-American Breakfast.....\$13.99

Two Fluffy Scrambled Eggs, Home-Fried Potatoes, Choice of Bacon OR Sausage, and Toast. Accompanied with Orange Juice, Coffee, Tea, and Decaf.

Sweet and Savory.....\$16.99

Choice of Sugar-dusted French Toast OR Buttermilk Pancakes with Butter and Warm Maple Syrup, Choice of Bacon OR Sausage Links, and Diced Breakfast Potatoes. Accompanied with Orange Juice, Coffee, Tea, or Decaf.

Substitute Blueberry Pancakes.....\$1.99



# *Brunch*

## Buffets

Minimum 25 Persons for Buffets.

Happy Valley Brunch.....\$25.99

Mixed Greens Salad with Garden Vegetables and Assorted Dressings

**Chef's Pasta Salad**

Sliced Fruit

Fresh Baked Rolls

Traditional Scrambled Eggs

Bacon and Sausage Links

Thick Cut French Toast OR Waffles

Accompanied with Warm Maple Syrup, Strawberries, Pecans, Whipped Cream, Chocolate Chips, Blueberries, and Powdered Sugar

Herb Baked Boneless-Skinless Chicken Breast OR Chicken Fiesta

Greek Spaghetti with White Wine Butter Sauce

Herb Roasted Red Skin Potatoes

Fresh Vegetable du Jour

Assorted Muffins and Danish Pastries

**Chef's Dessert Station with Pies and Cakes**

Assorted Fruit Juice Station, Coffee, Tea, and Decaffeinated Coffee

Mt. Nittany Brunch.....\$30.99

Mixed Greens Salad with Garden Vegetables and Assorted Dressings

Caesar Salad

**Chef's Pasta Salad OR Macaroni Salad**

Fresh Baked Rolls

Smoked Salmon Display with Flatbreads, Crackers, Cucumbers, Capers and Boursin

Fresh Sliced Melons and Berries

Assorted Cheese Board with Crackers and Honey Mustard

Scrambled Eggs

Bacon and Sausage Links

Herb Roasted New Potatoes

Wild Rice Blend

Grilled Fillet of Salmon with Honey-Lime Glaze

Vegetable Lasagna with Cream Sauce

Chicken Cordon Bleu OR Chicken Colombo

**Chef's Vegetable Medley**

Breakfast Pastry Station with Assorted Muffins, Danish Pastries,

Croissants and Bagels Accompanied with Flavored Butters and Cream Cheese

**Chef's Dessert Display of Pies and Cakes**

Assorted Fruit Juices, Coffee, Tea and Decaffeinated Coffee

Add an Omelet Station (Maximum 100 Guests).....\$7.99

May we suggest a Carving Station from the Enhancers listed on Page 31



# *Lunch*

*Luncheon Selections Available Until 2pm*

## Luncheon Entrees

(luncheon entrée accompaniments listed on page 16)

### Poultry

Stuffed Chicken Breast.....	\$19.99
Boneless Breast of Chicken filled with Apple-Cranberry Stuffing and finished with Sauce Supreme.	
Herb Roasted Breast of Turkey.....	\$19.99
With Country Dressing and Pan Gravy.	
Chicken Patron.....	\$19.99
Patron Margarita Marinated Chicken Breast finished with our Signature Pico de Gallo.	
Chicken Colombo.....	\$19.99
Colombo Seasoned and Red Wine Braised Chicken Leg Quarters.	
Chicken Cordon Bleu.....	\$19.99
Lightly Breaded and filled with Sliced Ham and Swiss Cheese with Sauce Supreme.	

### Pork and Beef

<b>Pork Medallions.....</b>	\$21.99
Center Cut Citrus Marinated Pork Loin with Sauteed Apples and Brown Sugar.	
London Broil.....	\$21.99
Seared Medium-Rare and accompanied with a Mushroom Demi.	
Filet Mignon.....	Market Price
Six-Ounce Filet with Red Wine Demi Glace.	

### Seafood

Crab Cake.....	Market Price
One 6-Ounce Cake House Made with Lump Crab Meat. Served with Spicy Remoulade.	
Cod Shakshuka.....	\$19.99
Fresh Baked Cod Filet finished with Moroccan Tomato and Red Bell Pepper Sauce.	
Oven Roasted Salmon.....	\$23.99
Fillet of Salmon with Lemon Dill Cream.	
<b>Baked Halibut.....</b>	Market Price
6-Ounce Fillet with Sauce Sofrito.	

## Luncheon Entrees

### Pastas

Cheese Tortellini.....\$18.99  
Topped with Herbed Marinara Sauce Or Vodka Sauce and Shredded Parmesan Cheese.

Lasagna.....\$19.99  
Choice of Meat Lasagna with Red Sauce or Vegetable Lasagna filled with Creamy Alfredo and Vegetable Medley.

Chicken OR Eggplant Parmesan.....\$20.99  
Hearty Eggplant Breaded and Fried OR Panko-Breaded Chicken Cutlet atop Spaghetti and smothered with rich Marinara Sauce and Creamy Mozzarella Cheese.

Lobster Ravioli.....*Market Price*  
Filled with Cold Water Lobster and Herbed Cheese; topped with Lobster Cream Sauce



### Vegetarian/Vegan Entrees



Chopped Salad.....\$17.99  
Crisp Lettuce, Onion, Fresh Mushroom, Green Peppers, Black Olives, Sweet Corn, Crunchy Broccoli, and Walnuts dressed with a Bleu Cheese-Balsamic Vinaigrette.



Vegan Stir Fry.....\$19.99  
Fresh Vegetable Medley including Sugar Snap Peas with Asian Stir Fry and Wild Rice.



Stuffed Portobello Cap.....\$19.99  
Grilled Portobello Cap Stuffed with Baby Spinach, Garbanzo Beans, Shallots, and La Rouge Fire Roasted Peppers.



Pumpkin & Butternut Ravioli.....\$19.99  
Fresh Pumpkin and Butternut Squash Ravioli finished with Nutmeg Béchamel.



Vegan Zucchini Pasta.....\$19.99  
Served with Wilted Spinach, Mushrooms and Garlic-Wine Sauce.



### Gluten Free Entrees

*(Includes Gluten-Free Dessert)*



Roasted Veggie Quinoa Bowl.....\$21.99  
Roasted Mushrooms, Brussels Sprouts, Chickpeas, Arugula and Quinoa Finished with our Signature Cilantro Tahini Dressing.

Venetian Shrimp with Polenta.....\$26.99  
Garlic and White Wine Venetian-Style Gulf Shrimp Served over Creamy Polenta.

## Luncheon Accompaniments

All luncheon entrees, excluding pastas, include choice of one of each accompaniment listed below, bread service, coffee, decaf, tea, and iced tea. Pasta selections include salad, bread service, dessert selection, and beverage service.

### Salads

Fresh Diced Fruit Medley 

Caesar Salad

Tossed Greens Salad 

Spinach Salad with Dried Cranberries, Onions, Chopped Egg and Bacon Vinaigrette

### Sides

Wild Rice Pilaf

Baked Potato

Mashed Red Skin Potatoes with Garlic

Baked Sweet Potato

Herb Roasted Red Potatoes

### Vegetables

Green Beans with Garlic Butter

Fresh Steamed Broccoli Florets

Broiled Cauliflower with Basil Pesto and Tahini Sauce

Honey Tarragon Carrots

Sweet Corn Kernels with Butter

**Chef's Vegetable Medley**

### Desserts

Chocolate Cake

Red Velvet Cake

Apple Walnut Crumb Cake

Chocolate Peanut Butter Cake

Vanilla Ice Cream with Chocolate Sauce

Cheesecake with Blueberry Topping

Raspberry Swirl Cheesecake

Carrot Cake

Lemon Layer Cake

Black Forest Cake

Apple, Cherry, or Blueberry Pie

Chocolate Mousse

Tiramisu

Deluxe selections (add \$3.50 per person)

Peanut Butter Pie

Blueberry Cheesecake

Strawberry Shortcake Cake

Lemon Berry Cream Cake

Pecan Bourbon Pie

Apple Caramel Pie

Key Lime Pie

Lemon Raspberry Cheesecake



## Sandwiches, Wraps, and Entrée Salads

Fresh Fruit Salad.....\$15.99  
 Fresh Sliced Melons and Berries with Cottage Cheese.

Roasted Vegetable Wrap.....\$15.99  
 Oven Roasted Tomato, Portabella Mushroom, Carrots and Zucchini served chilled with crisp Romaine and Red Pepper Hummus in a Spinach Tortilla.

Chef Salad.....\$15.99  
 Crisp Tossed Greens and Garden Vegetables topped with Julienne Turkey and Ham, feathered Cheddar and Jack Cheeses, and Hard Cooked Egg.

Chicken Caesar Salad or Wrap .....\$15.99  
 Classic Caesar Salad topped off with Sliced Grilled Breast of Chicken. Make it a Wrap with Breaded Chicken Tenders, Crisp Romaine, and Caesar Dressing in a soft Honey-Wheat Tortilla.

Grilled Chicken Salad or Sandwich.....\$15.99  
 Crisp Lettuce Medley with Fresh Garden Vegetables and topped off with Sliced Grilled Breast of Chicken. Make it a Sandwich with Boneless Breast of Chicken, Baby Spinach, Heirloom Tomato Blend, Feta Cheese and Balsamic Vinaigrette served on a Kaiser Roll.

Turkey Cobb Salad.....\$16.99  
 Romaine Lettuce, Tomato, Bacon, Avocado, Hard Cooked Egg, Chives, Bleu Cheese Crumbles with House-Made Peach Vinaigrette Topped with Cubed Turkey.

Ham and Cheese Wrap.....\$15.99  
 Sliced Ham with Shredded Cheddar and Jack Cheeses, Lettuce and Spicy Mustard in a soft Tortilla Wrap.

Grilled Steak Salad.....\$19.99  
 Crisp Tossed Greens, Slivered Onions, Carrots, Mushrooms, Baby Corn, Tomato Broccoli, and American Cheese topped with Grilled Flat Iron Steak.

Charbroiled Burger.....\$17.99  
 Half Pound Beef Patty on a Kaiser Roll with Lettuce, Tomato, Sliced Onion and Sliced Cheese.

*All sandwiches and wraps are served with potato chips and pickle spear. All salads are accompanied with bread service. Sandwiches, wraps, and salads are accompanied with fresh-brewed coffee, decaffeinated coffee, tea and iced tea.*

Add Pre-Set Cookies or Brownies.....\$1.99  
 Add Pre-Set Dessert.....\$3.49

Lunches To Go.....\$14.99

*Includes your choice of up to 3 options for groups over 25 persons.*

*Includes your choice of up to 2 options for groups under 25 persons.*

- **Ham & Cheese Wrap** – Sliced Ham with Shredded Cheddar Cheese in a Whole Wheat Tortilla Wrap
- **Roasted Veggie Wrap** – Oven Roasted Tomato, Portabella Mushroom, Carrots and Zucchini served chilled with Crisp Romaine and Red Pepper Hummus in a Spinach Tortilla.
- **Italian Hoagie** – Capicola Ham, Hard Salami, Pepperoni, Provolone Cheese, Lettuce, Banana Peppers, Tomato and Red Onion.
- **Turkey Hoagie** – Sliced Breast of Turkey with Lettuce, Tomato, Onion, and Swiss Cheese.
- **Roast Beef Sandwich** – Sliced Beef on a Kaiser Roll with Pepper-Jack Cheese, Lettuce, Tomato and Onion.
- **Spinach & Chicken Wrap** – Sliced Chicken Breast, Baby Spinach, Heirloom Tomato Blend, Feta Cheese and Balsamic Vinaigrette in a Tortilla Wrap



*All boxed lunches include potato chips, chocolate chip cookies, cold beverage, mayo, mustard, Italian dressing, and a napkin.*



Gluten-Free Bread Available for an Additional \$2



## Luncheon Buffets

Minimum 25 Persons for Buffets.

*All Luncheon Buffets have 1.5 hours of service time.*

Deli Buffet.....\$17.99

*Minimum 20 Persons; Guarantees of 12-19 Persons are Available for a \$2 per Person Surcharge*

Tossed Greens Salad with Assorted Accompaniments  
Choice of Two: Soup du Jour, Potato Salad, Pasta Salad OR Fresh Fruit Bowl  
Deli Platter with Roast Beef, Turkey, and Ham  
Choice of Tuna Salad OR Chicken Salad Sandwich Spread  
Assorted Rolls and Breads  
Crisp Lettuce, Tomato, Onion, and Sliced Cheeses  
Potato Chips and Tortilla Chips with Salsa  
**Chef's Dessert Display**  
Coffee, Tea, Decaffeinated Coffee, Iced Tea

Tailgate Buffet.....\$19.99

*Minimum 25 Persons*

Tossed Greens Salad with Assorted Dressings  
Pasta Salad and Macaroni Salad  
Fresh Sliced Seasonal Fruits and Melons  
Charbroiled Half-Pound Hamburgers and Hot Dogs  
BBQ Breast of Chicken  
Assorted Sandwich Rolls  
Lettuce, Tomato, Onion, and Sliced Cheeses  
**Chef's Dessert Display**  
Coffee, Tea, Decaffeinated Coffee, Iced Tea

The Market Grill Buffet.....\$20.99

*Minimum 25 Persons*

Tossed Greens Salad and Caesar Salad  
Potato Salad  
Choice of Beef, Turkey OR Vegan Chili  
Italian Sausage Links  
Italian-Marinaded Grilled Chicken Breast  
Meatballs with Marinara  
Sautéed Peppers, Onions and Mushrooms  
Shredded Pepper-Jack and Cheddar-Jack Cheeses  
Assorted Sandwich Rolls  
Corn Tortilla Chips with Salsa and Potato Chips  
**Chef's Dessert Display**  
Coffee, Tea, Decaffeinated Coffee, Iced Tea

Taste of Italy Buffet.....\$20.99

Minimum 25 Persons

- Minestrone Soup
- Caesar Salad
- Cucumber-Tomato Salad
- Antipasto Tray with Cubed Meats, Cheeses and Chilled, Grilled Vegetables
- Garlic Bread
- Choice of Traditional Lasagna OR Cheese Manicotti with Red Sauce
- Vegan Zucchini Pasta
- Chicken Parmigiana
- Broiled Cauliflower with Basil Pesto and Tahini Sauce
- Chef's Dessert Display**
- Coffee, Tea, Decaffeinated Coffee, Iced Tea

The Southwest Buffet.....\$20.99

Minimum 25 Persons

- Tossed Greens Salad with Assorted Accompaniments
- Choice of Spicy Beef OR Vegan Chili
- Cole Slaw
- Build Your Own Taco Bar with:
- Ground Beef, Pulled Chicken, Pulled BBQ Pork
- Sour Cream, Salsa, Shredded Lettuce,
- Shredded Cheeses, Onion, and Tomato
- Soft and Hard Taco Shells and Sandwich Rolls
- Tortilla Chips with Warm Cheese Sauce
- Spanish Rice
- Southwest Corn Medley
- Chef's Dessert Display**
- Coffee, Tea, Decaffeinated Coffee, Iced Tea

Hawaiian Buffet.....\$20.99

Minimum 25 Persons

- Tossed Greens Salad with Assorted Dressings
- Hawaiian Coleslaw
- Bacon-Wrapped Pineapple
- Hawaiian Sweet Rolls
- Your Choice of Two Entrées:
- Sticky Orange-Pineapple Chicken
- Roast Pork with Pineapple-Papaya Salsa
- Pulled Pork
- Green Tea Pasta with Vegetables
- Red Curry Coconut-Lime Chicken
- Grilled Chicken Breast with Glazed Pineapple
- Rice & Red Beans
- Pearl City Cabbage
- Chef's Dessert Display**
- Coffee, Tea, Decaffeinated Coffee, Iced Tea

Happy Valley Buffet  
Minimum 25 Persons

Starters  
(choice of three)

- |                                   |                                      |
|-----------------------------------|--------------------------------------|
| Tossed Greens Salad               | Caesar Salad                         |
| Fresh Cut Fruit Salad             | Soup Du Jour                         |
| Potato Salad                      | Macaroni Salad                       |
| Asian Pasta Salad                 | Mizuna Greens                        |
| Assorted Cheese and Cracker Board | Fresh Sliced Melon and Berry Display |

Entrées

- |  |  |
|--|--|
| London Broil with Mushroom Demi                                      | Baked Cod with Sauce Sofrito                 |
| Stuffed Portobella Cap   | Beef Tips with Mushroom Gravy                |
| Vegan Zucchini Pasta   | Chicken Fiesta                               |
| Chicken Patron   | Traditional Meat Lasagna                     |
| Chicken Colombo  | Vegetarian Lasagna                           |
| Chicken Cordon Bleu  | Sliced Beef Sirloin with Roasted Garlic Demi |
| Herb Roasted Breast of Turkey with Pan Gravy                         |  |
| Honey-Rosemary Glazed Sliced Pork Loin with Apple-Cranberry Stuffing |  |

Accompaniments  
(choice of two)

- |   |                                |
|---|--------------------------------|
| Wild Rice Pilaf                                       | Roasted Red Skin Potatoes      |
| <b>Chef's Vegetable Medley</b>                        | Sweet Corn Kernels with Butter |
| Steamed Broccoli                                      | Honey Tarragon Carrots         |
| Roasted Brussels Sprouts                              | Macaroni & Cheese              |
| Broiled Cauliflower with Basil Pesto and Tahini Sauce | Mashed Red Skin Potatoes       |

Assorted Bread Service

**Chef's Dessert Display**

Coffee, Tea, Decaffeinated Coffee, Iced Tea

Two Entrees.....	\$22.99
Three Entrees.....	\$24.99



# *Dinner*

## Dinner Entrees

(dinner accompaniments listed on page 26)

### Beef and Pork

London Broil.....\$29.99  
Served with Mushroom Demi.

Sliced Sirloin of Beef.....\$28.99  
Slow Roasted and served with Bourbon Demi Glace.

Stuffed Pork Chop.....\$27.99  
Filled with Apple-Cranberry Stuffing.

Pork Medallion.....\$28.99  
Center Cut Citrus Marinated Pork Loin with Sauteed Apples and Brown Sugar.

Prime Rib of Beef.....\$39.99  
Slow Roasted and served with Au Jus.

New York Strip Steak.....\$36.99  
12-Ounce Grilled Steak with Lemon Chive Compound Butter.

Filet Mignon.....*Market Price*  
8-Ounce Bacon Wrapped Center Cut Filet with Roasted Garlic Demi Glace.

### Poultry

Chicken Cordon Bleu.....\$27.99  
Breaded Breast of Chicken Filled with Ham and Swiss Cheese.

Chicken Patron.....\$27.99  
Patron Margarita Marinated Chicken Breast finished with our Signature Pico de Gallo.

Stuffed Chicken Breast.....\$27.99  
Filled with Apple-Cranberry Stuffing and accompanied with Sauce Supreme.

Chicken Colombo.....\$27.99  
Colombo Seasoned and Red Wine Braised Chicken Leg Quarters.

### Mixed Grill

Surf & Turf.....*Market Price*  
6 oz. Filet Mignon and a 4 oz. Crab Cake OR Succulent Shrimp.

## Dinner Entrees

### Seafood

Parmesan Crusted Cod.....\$28.99  
Parmesan Crusted Cod Filet finished with our In-House Heirloom Tomato Hollandaise.

Grilled Fillet of Salmon.....\$30.99  
Served on a Bed of Sautéed Spinach with Lemon Dill Sauce.

Mahi-Mahi.....\$30.99  
Topped with Warm Fruit Salsa.

Baked Halibut..... *Market Price*  
8-Ounce Fillet with Banana-Jalapeno Sauce.

Crab Cakes..... *Market Price*  
Two of the “Best-in-Town” Cakes Served with Spicy Remoulade.

### Pastas

Ravioli.....\$23.99  
Filled with Spinach, Garlic and Cheese. Topped with Tomato-Basil Cream Sauce.

Lasagna.....\$23.99  
Choice of Meat Lasagna with Red Sauce OR Vegetable Lasagna with Cream Sauce.

Open Faced Chicken Ravioli.....\$25.99  
Cheese Ravioli and Grilled Chicken with Sundried Tomato and Pesto Cream Sauce.

Shrimp Scampi.....\$29.99  
Linguini Pasta and Sautéed Shrimp with Traditional Garlic Butter Sauce.

Lobster Ravioli..... *Market Price*  
Filled with Cold Water Lobster and Herbed Cheese; topped with Lobster Cream Sauce

*Gluten Free Pasta Available for Additional \$2.00 per person*



## Dinner Entrees



### Vegetarian/Vegan Entrees



Chopped Salad.....\$22.99

Crisp Lettuce, Onion, Fresh Mushroom, Green Peppers, Black Olives, Sweet Corn, Crunchy Broccoli, and Walnuts dressed with a Bleu Cheese-Balsamic Vinaigrette.



Vegan Stir Fry.....\$23.99

Fresh Vegetable Medley including Sugar Snap Peas with Asian Stir Fry and Wild Rice.



Stuffed Portobello Cap.....\$27.99

Grilled Portobello Cap Stuffed with Baby Spinach, Garbanzo Beans, Shallots, and La Rouge Fire Roasted Peppers.



Pumpkin & Butternut Ravioli.....\$27.99

Fresh Pumpkin and Butternut Squash Ravioli finished with Nutmeg Béchamel.



Vegan Zucchini Pasta.....\$27.99

Served with Wilted Spinach, Mushrooms and Garlic-Wine Sauce.



### Gluten Free Entrees

*(Includes Gluten-Free Dessert)*



Roasted Veggie Quinoa Bowl.....\$24.99

Roasted Mushrooms, Brussels Sprouts, Chickpeas, Arugula and Quinoa Finished with our Signature Cilantro Tahini Dressing.

Venetian Shrimp with Polenta.....\$29.99



Garlic and White Wine Venetian-Style Gulf Shrimp Served over Creamy Polenta.

## Dinner Accompaniments

All dinner entrees excluding pastas, include choice of one of each accompaniment listed below, bread service, coffee, decaf, tea, and iced tea. Pasta selections include choice of starter, bread service, dessert selection, and beverage service.

(Add Chef's Soup du Jour +\$3/person)

### Starters

- Tossed Greens Salad with Assorted Dressings 
- Caesar Salad
- Bruschetta with Tomato, Mozzarella and Basil
- Fresh Fruit Mélange 
- Spinach Salad with Dried Cranberries, Onions, Chopped Egg and Bacon Vinaigrette
- The View Salad with Radish, Tomatoes, Crouton, and Garlic Mint Vinaigrette

### Sides

- Wild Rice Pilaf
- Mashed Red Skin Potatoes with Gravy
- Baked Sweet Potato
- Potatoes Au Gratin *(contains gluten)*
- Baked Potato
- Coconut Rice
- Herb Roasted Red Potatoes
- Lemon & Herb Orzo *(contains gluten)*

### Vegetables

- Green Beans with Garlic Butter
- Steamed Broccoli Florets
- Honey Tarragon Carrots
- Sweet Corn Kernels with Butter
- Greek Spaghetti with White Wine Butter Sauce
- Chef's Vegetable Medley**
- Broiled Pesto Cauliflower with Tahini

### Desserts

- Chocolate Cake
- Carrot Cake
- Red Velvet Cake
- Lemon Layer Cake
- Apple Walnut Crumb Cake
- Black Forest Cake
- Tiramisu
- Chocolate Mousse
- Vanilla Ice Cream with Chocolate Sauce
- Cheesecake with Blueberry Topping
- Raspberry Swirl Cheesecake
- Chocolate Peanut Butter Cake
- Apple, Cherry, or Blueberry Pie

### Deluxe selections (add \$3.50 per person)

- Peanut Butter Pie
- Pecan Bourbon Pie
- Blueberry Cheesecake
- Apple Caramel Pie
- Strawberry Shortcake Cake
- Key Lime Pie
- Lemon Berry Cream Cake
- Lemon Raspberry Cheesecake

## Dinner Buffets

Minimum 25 Persons for Buffets.

*All Dinner Buffets have 1.5 hours of service time.*

All-Season Picnic.....\$25.99

*Minimum 25 Persons*

Tossed Green Salad  
Potato Salad  
Pasta Salad  
Sliced Fruit Display  
BBQ Chicken OR Herb Roasted Chicken  
Chargrilled Hamburgers  
Hot Dogs  
Roasted Red Skin Potatoes  
Baked Beans  
Fresh Vegetable Medley OR Corn on the Cob (Seasonal Availability)  
Assorted Sandwich Rolls and Accompaniments  
**Chef's Dessert Display**  
Coffee, Tea, Decaffeinated Coffee, Iced Tea and Lemonade

Add Country Style BBQ Spare Ribs.....\$6.99

Add BBQ Pulled Pork.....\$4.99

Pasta Buffet.....\$29.99

*Minimum 25 Persons*

Tossed Green Salad and Caesar Salad  
Garlic Bread and Assorted Rolls  
Penne, Linguini and Fettuccini Pastas  
Marinara, Meat Sauce and Creamy Alfredo Sauce  
Choice of Chicken Marsala OR Chicken Colombo  
Your Choice of One:  
Traditional Meat Lasagna, Vegetarian Lasagna with Cream Sauce  
OR Cheese Tortellini with Vodka Sauce  
Fresh Vegetable Medley  
**Chef's Dessert Display**  
Coffee, Tea, Decaffeinated Coffee, Iced Tea

Happy Valley Harvest.....\$30.99

*Minimum 25 Persons*

Tossed Green Salad  
Potato Salad and Pasta Salad  
Assorted Rolls and Butter

Choice of Two:

London Broil with Mushroom Demi  
Sliced Beef Sirloin with Roasted Garlic Demi  
Herb Roasted Breast of Turkey with Pan Gravy  
Cod Shakshuka  
Chicken Patron  
Meat Lasagna  
Cheese Tortellini with Vodka Sauce  
Greek Spaghetti with White Wine Butter Sauce  
Sliced Pork Loin with Country Apple-Cranberry Dressing

Herb Roasted Red Skin Potatoes OR Rice Pilaf  
Fresh Vegetable Medley  
**Chef's Dessert Display**  
Coffee, Tea, Decaffeinated Coffee, Iced Tea

The Tuscan Buffet.....\$32.99

*Minimum 25 Persons*

Tossed Green Salad  
Caesar Salad  
Marinated Mushroom and Artichoke Salad with Dijon Vinaigrette OR Tuscan Bean Soup  
Antipasto Displays with Assorted Cured Meats, Cubed Cheeses and Chilled Vegetables  
Garlic Bread and Assorted Rolls  
Herb-Roasted Sliced Beef Sirloin with Roasted Garlic and Mushroom Jus  
Flounder Mediterranean with Roasted Tomatoes, Capers and Spinach  
Braised Chicken Capone with Garlic Almond Cream Sauce  
Broccoli Rabe  
Herb Roasted Red Skin Potatoes  
**Chef's Dessert Display**  
Coffee, Tea, Decaffeinated Coffee, Iced Tea

## Create Your Own Buffet

*Minimum 25 Persons*

### Starters

*(choice of three)*

Tossed Green Salad

Caesar Salad

Pasta Salad

Tomato Roquefort

Marinated Mushroom, Asparagus & Tomatoes

Mizuna Greens

Asian Pasta Salad

Fresh Sliced Melon Displays

Fresh Fruit Salad

**Chef's Soup Du Jour**

### Entrees

Herb Roasted Turkey Breast with Pan Gravy

Grilled Fillet of Salmon with Lemon Dill Sauce

Chicken Fiesta

Cheese Tortellini with Vodka Sauce

Chicken Cordon Bleu with Sauce Supreme

Beef Tips Bourguignon

Sliced Sirloin of Beef with Roasted Garlic Demi

Honey-Rosemary Glazed Sliced Pork Loin with Apple-Cranberry Stuffing

Stuffed Chicken Breast with Apple-Cranberry Stuffing and Sauce Supreme

Baked Cod with Sauce Sofrito

London Broil with Mushroom Demi

Stuffed Portobello Cap

Vegetable Lasagna with White Sauce

Chicken Colombo

Chicken Patron

### Accompaniments

*(choice of three)*

Rice Pilaf

Macaroni & Cheese

Baked Potato with Butter & Sour Cream

Herb Roasted Red Potatoes

Mashed Red Skin Potatoes with Gravy

Broiled Cauliflower with Basil Pesto & Tahini Sauce

Green Beans with Garlic Butter

Honey Tarragon Carrots

Fresh Steamed Broccoli

Sweet Corn Kernels with Butter

Fresh Vegetable Medley

Potatoes Au Gratin

### **Chef's Dessert Display**

Coffee, Tea, Decaffeinated Coffee, Iced Tea

Two entrees.....\$30.99

Three entrees.....\$33.99

Prime Rib Buffet.....\$49.99

*Minimum 25 Persons*

Chef Carved Slow Roasted Prime Rib of Beef with Horseradish and Garlic Jus.

### Starters

*(choice of three)*

Tossed Green Salad

Caesar Salad

Asian Pasta Salad

New England Clam Chowder

Fresh Sliced Melon Displays

Grilled Prosciutto Melon Satay

Crab Bisque

**Chef's Soup Du Jour**

Tomato Roquefort

Marinated Mushroom, Asparagus & Tomatoes

Fresh Fruit Salad

### Entrees

*(choice of two)*

Chicken Cordon Bleu with Sauce Supreme

Grilled Salmon with Honey Lime Glaze

Cod Shakshuka

Pumpkin & Butternut Ravioli

Stuffed Chicken Breast with Apple-Cranberry Stuffing and Sauce Supreme

Stuffed Portabella Cap

Traditional Meat Lasagna

Chicken Patron

Cheese Tortellini with Vodka Sauce

### Accompaniments

*(choice of three)*

Rice Pilaf

Potatoes Au Gratin

Baked Potato with Butter & Sour Cream

Herb Roasted Red Potatoes

Mashed Red Skin Potatoes with Gravy

Broiled Cauliflower with Basil Pesto and Tahini Sauce

Green Beans with Garlic Butter

Honey Tarragon Carrots

Fresh Steamed Broccoli

Sweet Corn Kernels with Butter

Fresh Vegetable Medley

Greek Spaghetti with White Wine Butter Sauce

### **Chef's Dessert Display**

Coffee, Tea, Decaffeinated Coffee, Iced Tea

## Buffet and Reception Enhancers

*Prices Per Person*

### **Chef's Carving Station** (minimum 40 guests)

Prime Rib of Beef with Garlic Jus and Horseradish.....	\$13.99
Peppered New York Strip Loin with Dijon-Black Pepper Sauce.....	\$11.99
Top Round of Beef with Garlic Jus and Horseradish.....	\$10.99
Tenderloin of Beef with Bourbon Demi Glace.....	\$15.99
Herb Roasted Breast of Turkey with Pan Gravy.....	\$8.99
Baked Ham with Bourbon & Brown Sugar Glaze.....	\$8.99
Baked Salmon en Crouete.....	\$8.49
(Whole Fillet of Salmon with Scallop Mousseline and Baked in a Pastry Shell)	

Pasta Bar ( <b>minimum 40 guests</b> ).....	\$8.99
Staff Attended Station with Selections from the Following and Accompanied with Garlic Bread.	

#### Pastas (choice of two)

Penne, Linguini, Fettucini, Cheese Tortellini, Bucatini, Fusilli, Bow Tie

#### Sauces (choice of three)

Marinara, Bolognese, Vodka, Alfredo, Basil Pesto, Herbed Garlic & Wine

Mashed Potato Bar (minimum 40 guests).....	\$7.99
Mashed Red Skin Potatoes Accompanied with Chives, Chopped Bacon, Whipped Butter, Sour Cream, Cheddar-Jack Cheese and Gravy	

Macaroni & Cheese Bar (minimum 40 guests).....	\$8.99
Creamy Mac-n-Cheese Accompanied with Bacon Bits, Broccoli, Peas, Scallions, Mini Meatballs, Sundried Tomatoes, and Salsa	

Slider Bar (minimum 40 guests).....	\$13.99
Turkey, Vegan, Certified Angus, and Chicken Sliders Accompanied with Assorted Cheeses, Bacon, Sauteed Mushrooms, Onions, Crumbled Bleu Cheese, and Pickles	



*Hors*  
*d' Oeuvres*



## Hors d' Oeuvres Station Platters

Approximately 50 Guests Per Tray

Fresh Vegetable Crudité.....	\$140.00
Served with Ranch and Hummus Dips.	
Domestic Cheese Display.....	\$170.00
Served with Honey Mustard Dip and Cracker Display.	
Cheese Dip.....	\$150.00
Creamy Cheese, Bacon, and Corn Dip with Crisp Baguettes for Dipping.	
Spinach Dip.....	\$150.00
Creamy Spinach Dip with Pita Chips and Crisp Baguettes for Dipping.	
Buffalo Chicken Dip.....	\$160.00
Pulled Chicken with Spiced Cheese Blend served with Celery Ribs and Tortilla Chips.	
Fresh Fruit and Melon Display.....	\$195.00
Served with Yogurt Dip and Berries.	
Artisan Cheese Display.....	\$210.00
Assorted Imported and Artisanal Cheeses with Crackers, Flatbreads and Dips.	
Antipasto Display.....	\$225.00
Assorted Cured Meats, Cubed Cheeses and Chilled, Grilled Vegetables.	
Charcuterie Board.....	\$240.00
An Assortment of Smoked and Cured Meats and Pickled Vegetables accompanied with Spicy Mustard and Flatbreads.	
Churchill Downs Platter.....	\$395.00
An Assortment of Thin-Sliced "Peppered" Tenderloin of Beef, Mojo Pork Loin and Grilled Portabella, with Assorted Sandwich Spreads and Mini Rolls.	

## Cold Trays Hors d' Oeuvres

50 Pieces Per Tray

*May We Suggest Butler Service for One Hour (\$50 Fee Applies Per Attendant)*

Chilled Shrimp.....	Market Price
Served with Lemon and Tangy Cocktail Sauce.	
Assorted Finger Sandwiches.....	\$95.00
Assortment of Traditional and Honey Wheat Tortilla Pinwheels.	
Watermelon & Feta Mint with Balsamic Reduction.....	Market Price
Rainbow Fruit and Cheese Satay.....	Market Price
Served with Chambord Yogurt.	
Caprese Satay.....	\$95.00

## Hot Hors d' Oeuvres

50 pieces Per Tray

*May We Suggest Butler Service for One Hour (\$50 Fee Applies Per Attendant)*

Coconut Battered Shrimp with Mango Dip.....	\$160.00
Beef or Chicken Satay with Thai Garlic Dipping Sauce.....	\$145.00
Bacon Wrapped Scallops.....	\$185.00
Mini Egg Rolls with Duck Sauce.....	\$110.00
Coconut Chicken with Mango Dip.....	\$145.00
Pastry Wrapped Cocktail Franks.....	\$100.00
Mini Quiche.....	\$110.00
Buffalo Style Chicken Wings with Bleu Cheese, Ranch, Celery and Carrots.....	\$145.00
Mini Beef Wellington.....	\$190.00
Mini Crab Cakes with Spicy Remoulade.....	<i>Market Price</i>
Spanikopita.....	\$110.00
Mini Chicken Cordon Bleu.....	\$105.00
Mushrooms Stuffed with Crab Meat.....	\$135.00
Goat Cheese Fritters.....	\$100.00
Baked Mac & Cheese Bites with Chipotle Aioli.....	\$100.00
Our Signature Baked Mac & Cheese Beer-Battered and Fried Golden Brown	
Beef Tenderloin Brochette.....	\$140.00
Bruschetta.....	\$110.00
Mini Sliders (Beef, Buffalo Chicken, OR Turkey).....	\$140.00
Beef Patty, Cheddar Cheese, 1000 Island Dressing, Pickle / Buffalo Chicken Patty, Bleu Cheese, Ranch, Pickle / Turkey Patty, Swiss Cheese, Tomato Chutney, Pickle	
Ham, Potato & Cheddar Croquettes with Honey Mustard.....	\$105.00
Smoked Ham Hocks, White Cooper Sharp Cheese and Mashed Yukon Gold Potatoes with Panko Bread Crumb Fried Golden Brown	
Tomato, Basil and Parmesan Shooters.....	\$140.00
Angels on Horseback with Sweet Thai Aioli Sauce.....	\$165.00
Fresh Gulf Shrimp and Sugar Snap Peas Wrapped in Applewood Smoked Bacon then finished with Sweet Thai Aioli Sauce	

## Cocktail Reception

\$27.99 per Person

*Minimum 40 Persons • One Hour Service Time • \$50 Attendant Fee Applies*

Fresh Vegetable Crudités  
International Cheese Displays  
Fresh Sliced Fruits and Berries  
Creamy Spinach Dip with Pita Chips  
Tortilla Chips and Salsa

### Choice of Two **Butlered Hors d' Oeuvres:**

Mini Egg Rolls with Duck Sauce	Chicken Satay with Thai Peanut Dip
Beef Satay with Thai Garlic Dipping Sauce	Bacon Wrapped Scallops
Mini Crab Cakes with Spicy Remoulade	Mini Chicken Cordon Bleu
Mini Slider (Beef, Buffalo Chicken, OR Turkey)	Mini Beef Wellington

Fresh-brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

## Snack Food

Potato Chips with Ranch.....\$20.00/lb.	Cajun Snack Mix.....\$20.00/lb.
Tortilla Chips & Salsa.....\$20.00/lb.	Popcorn.....\$20.00/lb.
Pretzels with Honey Mustard Dip.....\$20.00/lb.	



## Hearth Baked Pizzas

*Baked Fresh To Order From Our Hearth Oven*

Meat Lovers.....16" Large \$16  
Herbed Red Sauce, Ham, Sausage, Pepperoni, and Provolone-Mozzarella Blend.

Veggie Pizza.....16" Large \$16  
Mushrooms, Olives, Peppers, Onions, Red Sauce and Cheese.

Create Your Own Pizza.....16" Large \$14  
Herbed Red Sauce and Blended Cheeses with your Choice of Toppings: Pepperoni, Ham, Sausage, Bacon, Salami, Broccoli, Jalapeno, Roasted Peppers, Onions, Tomatoes, Olives, Mushrooms, Banana Peppers, Extra Cheese. *Add \$1 per Topping.*



*Gluten-Free Pizza Crust Add \$3*



# *Receptions*

## Social Reception

\$45.99 per Person

*Minimum 40 Persons • Maximum 90 minutes of service time*

Fresh Vegetable Crudités  
International Cheese Displays  
Fresh Sliced Fruits and Berries

Choice of Two **Butlered Hors d' Oeuvres:** *(one hour service time)*

Steamed and Chilled Shrimp with Cocktail Sauce	Chicken Satay with Thai Garlic Dip
Beef Satay with Thai Garlic Dip	Bacon Wrapped Scallops
Mini Crab Cakes with Spicy Remoulade	Mini Chicken Cordon Bleu
Mini Slider (Beef, Buffalo Chicken, OR Turkey)	Mini Beef Wellington

Choice of Two **Hot Hors d' Oeuvres Station:**

Coconut Battered Shrimp with Mango Dip	Mini Egg Rolls with Duck Sauce
Cocktail Meatballs (Swedish OR Sweet & Sour)	Red Curry Beef Tenderloin Brochette
Coconut Battered Chicken with Mango Dip	Potato Skins with Cheese, Bacon, and Sour Cream
Pastry Wrapped Cocktail Franks	

Choice of One Carving Station:

Baked Ham with Bourbon & Brown Sugar Glaze  
New York Strip Loin of Beef with Dijon Black Pepper Sauce  
Herb Roasted Breast of Turkey with Pan Gravy  
Accompanied with Assorted Rolls and Spreads

Choice of One Bar:

Pasta Bar: A Selection of Fettuccini, Penne and Linguini Pasta with Choice of Three Sauces:  
Marinara, Vodka, Red Clam, Alfredo, Herbed Garlic-Wine Sauce

Macaroni & Cheese Bar: Creamy Mac-n-Cheese Accompanied with Bacon Bits, Broccoli, Peas, Scallions, Mini Meatballs, Sundried Tomatoes, and Salsa

Slider Bar: Turkey, Vegan, Certified Angus, and Chicken Sliders Accompanied with Assorted Cheeses, Bacon, Sautéed Mushrooms, Onions, Crumbled Bleu Cheese, and Pickles

### **Chef's Dessert Display**

Beverage Station:

Fresh-brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

*May we suggest an additional Carving Station or Bar Choice  
from the Enhancers listed on Page 31*

## The Ice Cream Social

\$13.99 per Person

Minimum 25 Guests



*\*Requires 3 day advance notice \*Flavors subject to availability*

### Make Your Own Sundae Bar

Your Choice of Two Berkey Creamery Ice Creams:

Vanilla	Chocolate	Strawberry	Bittersweet Mint
Peachy Paterno	Alumni Swirl	Butter Pecan	Death by Chocolate
WPSU Coffee Break	Coconut Chip	Peanut Butter Swirl	
Cookie N Cream	Chocolate Chip	Cookie Dough	Keeny Beany
	Bananas		
	Nuts		
	Cherries		
	Candy Sprinkles		
	Strawberry Topping		
	Hot Fudge and Hot Caramel Sauce		
	Whipped Cream		
	Coffee & Iced Tea Station		



## The Shortcake Reception

\$10.99 per Person

Minimum 25 Guests

### Make Your Own Shortcake Bar

- Angel Food Cake
- Pound Cake
- Shortcake
- Fresh Blueberries
- Fresh Strawberries
- Fresh Peaches
- Chocolate Sauce
- Caramel Sauce
- Whipped Cream
- Vanilla Ice Cream
- Coffee & Iced Tea Station



# Beverages

*All wine and liquor must be provided by the property. An on-site contact person must be designated for the event. This person should be authorized to act, in all instances, on behalf of the entire organization or group holding the event. Alcoholic beverage service may not be provided for more than six hours throughout the course of any single event. Take-out alcohol of any kind will not be permitted. We reserve the right to refuse alcoholic beverages to anyone under the influence, without proper ID, or to anyone not being of legal age. Guests under the age of 21 consuming or attempting to purchase alcoholic beverages will be prosecuted, and all function-related bars will be closed and removed. Staff will card any guest ordering alcohol that they deem to appear under the age of 30 in accordance with Pennsylvania law. Patrons are required to show their valid ID. Acceptable forms of ID in Pennsylvania are a valid photo driver's license or state ID card, a valid photo armed forces ID, and a valid photo passport or travel visa. Any unauthorized alcoholic beverages will be confiscated. In the event of unauthorized alcoholic beverages, management may choose to terminate the event and bill the group for the full guaranteed number of guests as agreed in advance of the function.*

## Banquet Beverage Service

A bartender fee of \$35.00 per hour will be added to all bars under \$500.00 in sales.  
Two hour minimum / Four hour maximum with 25 persons required for all bars.

### Hosted Bar Pricing (per hour, per person)

	House Brands	Call Brands	Premium Brands
1 <sup>st</sup> Hour	\$13.00	\$14.00	\$15.00
2 <sup>nd</sup> Hour	\$9.00	\$11.00	\$12.00
Each Additional Hour	\$7.00	\$8.00	\$10.00

### Hosted and Cash Bar Pricing

We offer three tiers of cash and hosted bars. Hosted bars are calculated and billed to the client upon consumption, by the drink. Upon the closing of the bar we will base invoices on accurate inventories with pricing listed as follows for 1.25 ounce mixed cocktails. Each tier will also be stocked with brands from the previous level so that your guests will have an adequate selection.

#### House Brands \$8.00 Per Mixed Drink

House Brand Liquors are chosen by our Beverage Manager and will include the following, plus domestic bottled beers and wines:

Bourbon, Whiskey, Scotch, Vodka, Gin, Rum, Tequila and a variety of Cordials and Mixers

#### Call Brands \$9.00 Per Mixed Drink

Call brand bars will be stocked with our current selections of the following, plus domestic and imported bottled beers and wines:

Bourbon	Whiskeys	Scotch
Jim Beam	Seagram's 7	Cutty Sark
Old Gran Dad	Seagram's VO	Tequila
	Canadian Club	Cuervo Gold
Vodka	Rum	Gin
Smirnoff	Bacardi Silver	Beefeater
	Captain Morgan	



## Premium Brands \$11.00 Per Mixed Drink

Premium bars will be stocked with the following items as well as those from the previous selections, domestic and imported bottled beers, and wine:

Bourbons  
Makers Mark  
Jack Daniels

Whiskeys  
Jameson  
Crown Royal

Scotch  
Dewar's  
J&B  
Johnnie Walker Red

Vodka  
Absolut  
Stolichnaya  
Tito's

Gin  
Tanqueray  
  
Cordials & Liqueurs  
Southern Comfort  
Kahlua  
Amaretto Di Sorrona  
Jägermeister

Rum  
Meyers Dark  
Malibu

## Beer and Wine

Bottled Beer Selections  
Domestic Beers \$5.50:  
Coors Light, Miller Light, Yuengling Lager  
Import & Craft Beers \$7.00:  
Corona, Founders All Day IPA, Tröegs,  
Strongbow Cider

Wine Selections by the Glass \$8.00  
Appropriate Varietals Chosen  
by our Beverage Manager to include:  
Chardonnay, Pinot Grigio,  
White Zinfandel, Cabernet and Merlot

Keg Beer Selection  
Coors Light \$425.00  
Miller Light \$425.00  
Yuengling Lager \$425.00  
Budweiser or Bud Light \$425.00  
Import and Craft Beer Keg Pricing Available Upon Request.

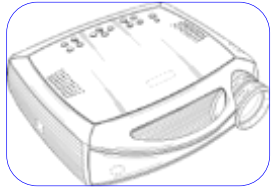
Punch  
Champagne Punch \$60.00/gallon  
Non-Alcoholic Punch \$20.00/gallon  
Sangria \$60.00/gallon  
Lemonade \$20.00/gallon

*Kegs Do Not Apply Toward Minimum Bar Sales Requirements.  
An Attendant Fee of \$35.00 per Hour will be Applied to Stand-alone Kegs.*

## Beverage Cart Service (Golf Course Only)

An attendant fee of \$200.00 will be applied to cart service under \$500.00 in sales.

Domestic Canned Beer \$5.00 Imported and Craft Canned Beer \$7.00  
Assorted Powerades \$3.00 Assorted Canned Sodas & Bottled Water \$3.00  
Snacks (Candy Bars, Chips, Crackers, Etc.) \$3.00



## Audio Visual



Podium Microphone.....	\$20.00
Wireless Lapel Microphone.....	\$45.00
Wireless Hand-Held Microphone.....	\$35.00
Presentation Remote.....	\$15.00
Projection Screen.....	\$20.00
Speaker Phone.....	\$35.00
Dry Erase Board w/Markers.....	\$25.00
Flipchart w/Markers.....	\$15.00
LCD Projector.....	\$150.00
Laser Pointer.....	\$15.00
Audio-visual Technician, Per Hour.....	\$45.00
Laptop Computer.....	\$75.00
Dance Floor under 18X18.....	\$75.00
<b>Dance Floor over 18X18.....</b>	<b>\$150.00</b>
Exhibit Table with Skirting.....	\$10.00
Exhibit Table with Skirting and Electric.....	\$15.00

# Linen Color Selections

## Table Linens

White Damask
Burgundy Damask
Forest Green Damask
Sandalwood Damask
Black Damask <i>Overlay</i>

## Napkins

Black
Burgundy
Gold
Forest Green
Navy Blue
Red
Sandalwood
Lavender
Turquoise
White
Yellow
Eggplant
Pink
Gray
Baby Blue

## Table Skirting

Burgundy
Forest Green
Navy Blue
Sandalwood
White

\* Due to monitor and printer settings, we cannot guarantee that the color you see is an exact color of the product. All colors are approximations of actual colors. Based on demand, requested linen colors cannot be guaranteed.



## Meeting & Catering Policies

- Meeting room rental is based upon food & beverage functions, overnight commitments and time of the year.
- Negotiated rates are available for ten or more guest room nights.
- All food & beverage must be purchased through the hotel or country club.
- Events may require minimum food & beverage purchases (i.e. purchase of dinner for all guests.)
- Music in the Garden Ballroom must conclude by 10pm.
- Meetings held at the hotel during the week from 8am-5pm require minimum overnight commitments, otherwise they cannot be booked until 60 days prior to the event.
- Deposits and pre-payment may be required.
- Final guarantees are due 96 hours prior to the event date.
- A hotel diagram is provided in the sales packet that includes seating capacities.

## Golf Outing Policies

- Golf Outings require a deposit.
- Confirmed number of players is due 2 weeks prior the event date.
- Final player lists are due 5 days prior to event date.
- Golf Course dress code will be enforced.

*Have more questions? We're just a click or a call away!*

sales@mtviewcountryclub.com      (814)466-2255





**WYNDHAM GARDEN<sup>®</sup>**

State College



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**MOUNTAIN VIEW**  
COUNTRY CLUB



310 Elks Club Road

Boalsburg, PA 16827

[www.wyngardenstatecollege.com](http://www.wyngardenstatecollege.com)

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