

BANQUET PLATED MENU

3/17/10

(Served to a minimum of 25 adult guests)

Event Date: _____

Event Name: _____

APPETIZERS

Standard Package Included

Fruit Punch in fountain, Cheese Dip & Crackers, Pretzels, Mints and Peanuts.

Hors d'oeuvres Packages

Package 1— 2.49 per person

(Fresh Fruit Tray, Cut Veggies with Dip, Assorted Cheese & Crackers and Assorted Pastries.)

Package 2— 3.49 per person

(Popcorn Shrimp, Meatballs in Marinara Sauce, Egg Rolls, Mini Quiche, Stuffed Mushrooms & Chicken Wings.)

Package 3— 4.49 per person

(Combination of Packages 1 & 2)

Cold Baked Salmon Market Price

(Uncooked Weight Approx. 8-16 lbs.)

Chocolate Fountain 1.99 per person

Includes chocolate and the following 6 items for dipping: Strawberries, Pineapples, Pretzel Rods, Marshmallows, Rice Crispy Squares, and Coconut Macarons.

Chocolate Preference

Dark Milk White

Fruit Trees 2 ft. (serves 150) \$149

(A festive selection of fruit) **3 ft. (serves 250) \$249**

Carved Ice Block Filled with Jumbo Shrimp on Illuminated Tray Market Price

Ice Sculptures \$199.00

Special Selections (with dinner purchase)

- Assorted Cheese Tray with Crackers 1.20 per person
- (with Grapes) 1.70 per person
- Chicken Wings 1.00 per person
- Egg Rolls 1.00 per person
- Fresh Cut Vegetable Tray with Dip 1.00 per person
- Fresh Fruit Tray 1.50 per person
- Fruit Punch .60 per person
- Fruit Punch, Cheese & Crackers 1.60 per person
- Meatballs 1.00 per person
- Pastries 1.20 per person
- Popcorn Shrimp 1.00 per person
- Pretzels or Potato Chips with Dip .75 per person
- Quiche 1.00 per person
- Salted or Unsalted Mixed Nuts 7.95 per pound
- Shrimp Salad or Crab Salad 8.95 per pound
- Stuffed Mushrooms 1.00 per person

BEVERAGES

Beverages Included

Water, Coffee, Hot Tea and Fresh Brewed Iced Tea

Soda \$1.00 per serving

Sparkling Juice \$1.50 per person

ENTRÉES

Budget Entrées (Not available Saturday) \$17.99

- Baked Chicken
- Boneless Turkey Thigh
- Broasted Chicken
- Meatloaf with gravy
- Pork Sausage
- Roast Beef with gravy
- Stuffed Peppers

Standard Entrées

Monday—Friday \$18.99 ~ Saturday \$20.99

- Slow Roasted Tender Beef
- Herb Crusted Baked Chicken Breast
- Stuffed Chicken Breast with gravy
- Ham Balls
- Ham Loaf
- Hickory Smoked Ham with gravy
- Marinated Center Cut Pork Chops
- Roast Fresh Pork
- Smoked Center Cut Pork Chops
- Stuffed Pork Chops with gravy
- Roast Turkey
- Baked Fish Fillet
(Cod, Haddock, Flounder or Tilapia)
- Baked Salmon
- Baked Stuffed Flounder
- Fried Oysters
- Fried Shrimp
- Shrimp Scampi (medium shrimp)
- Steamed Shrimp (medium in shell)
- Three Cheese Baked Ziti
 - Vegetarian With Meat

Deluxe Entrées

Monday—Friday \$23.99 ~ Saturday \$25.99

- Baked Orange Roughy
- Buttered Scallops
- Filet Mignon (Black Angus)
- Prime Rib (Black Angus)
- Prime Rib Tips
- Shrimp Scampi (jumbo shrimp)
- Steamed Clams
- Steamed Jumbo Shrimp in shell (hot or cold)

BANQUET PLATED MENU

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The following items are included with Plated Menu:

Frosted Fruit Cup, Fresh Garden Salad, Dinner Rolls, Butter, Jam, Pie and/or Cake, Ice Cream & Beverages.

SIDES

Vegetables (choice of 2)

- Au Gratin Potatoes
- Baked Potatoes
- Candied Sweet Potatoes
- Mashed Potatoes
- Parsley Buttered Potatoes
- Scalloped Potatoes

- Baked Lima Beans
- Buttered Noodles
- Rice Pilaf
- Shady Maple Famous Filling

- Dried Corn
- Scalloped Baked Corn
- Sweet White Corn
- Succotash
- Yellow Corn

- Country Green Beans
- Green Bean Almandine

- Carrot-Bean Blend
- Glazed Carrots
- Peas and Carrots

- Broccoli

- Harvard Beets
- Stewed Tomatoes

Specialty Salads (choice of 1)

- Applesauce
- Cole Slaw
- Cranberry Salad
- Cucumber Salad
- Macaroni Salad
- Marinated Three Bean Salad
- Pasta Salad
- Potato Salad

Salad Dressings (choice of 2)

- Ranch
- Italian
- Thousand Island
- French
- Hot Bacon
- Raspberry Vinaigrette
- Blue Cheese
- Honey Mustard

DESSERTS

A Decorated Cake & Ice Cream

(Special Order. Appointment necessary to choose decorating details and cake flavor)

Contact Pat from our Bakery. #717-354-4981 ext. 642

Customer Choice of two Desserts (See options below)

Cakes

- Andes Mint Chocolate
- Angel Food (Plain)
- Carrot Cake with Cream Cheese Icing
- Chocolate*
- Coconut Walnut with Cream Cheese Icing
- German Chocolate
- Marble*
- Pina Colada
- Pineapple Upside Down
- Red Velvet
- Lemon Short Cake
- Orange Short Cake
- Strawberry Short Cake
- Turtle (Caramel & Chocolate)
- Caramel Cheesecake

*** Choose Icing Flavor**

- Chocolate
- Peanut Butter
- Vanilla
- White

Pies

- Apple Crumb
- Blueberry Crumb
- Caramel Walnut Apple
- Cherry Crumb
- Chocolate Cream
- Coconut Cream
- Cream Cheese Pecan
- Coconut Custard
- French Apple
- Lemon Meringue
- Peach Crumb
- Peanut Butter Meringue
- Peanut Butter Oreo Fluff
- Pecan
- Pumpkin
- Shoofly
- Strawberry
- Strawberry Rhubarb

Ice Cream (choice of 1 or 2)

- Chocolate
- Raspberry
- Vanilla

Children 4-10 are 30% off, Children 3 and under are free

Vegetarian and special request menus are available.

All prices and menu options subject to change

6% Sales Tax is not included in prices