



pennsylvania

FARM SHOW COMPLEX
AND EXPO CENTER



Centerplate
Craveable Experiences. Raveable Results.™

2014
Catering Menu Guide

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Pennsylvania offers the highest quality agricultural products available, including: local produce, dairy, agriculture, meats, nursery products and hardwood goods. With some of the richest farmland in the country, Pennsylvania produces some of the best food and agricultural products in the world.

Buying local is not just a trend or fad. When you purchase a product grown or made in Pennsylvania, you are directly supporting the state's economy. By purchasing local products, you are also encouraging and allowing Pennsylvania business to do what they do best- to continue growing and creating great products.

At the Pennsylvania Farm Show Complex and Expo Center, we are committed to providing you with PA Preferred products to ensure fresh and better tasting food.



Breakfast



2014 Catering Menu • *Breakfast Buffet Selections*

The Continental

Assorted Pastries, Muffins and Danish

Fruit Preserves and Sweet Butter

Assorted Chilled Juices and Milks

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$8.95

The Executive Continental

Sliced Seasonal Fresh Fruit Display

Assorted Pastries, Muffins, Danish and Bear Claws

Fruit Preserves and Sweet Butter

Assorted Chilled Juices and Milks

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$10.95

Executive Express Breakfast Buffet

Assorted Pastries to include Danish, Muffins and Bagels

Fruit Salad

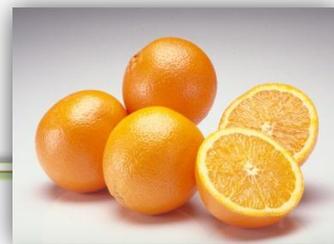
Fluffy Scrambled Eggs

Assorted Chilled Juices and Milks

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$12.95

Breakfast



2014 Catering Menu • *Breakfast Buffet Selections*

The Sunrise Breakfast Buffet

Assorted Chilled Juices and Milk

Sliced Seasonal Fresh Fruit Display

Assorted Pastries, Muffins, Danish and Bagels

Fruit Preserves and Sweet Butter

Fluffy Scrambled Eggs and Breakfast Potatoes

PA Preferred • Bacon and Sausage Links

French Toast with Maple Syrup

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$16.95

Grand Pennsylvania Brunch

Fresh Orange Juice and Milk

Tossed Salad

Antipasto Tray and Fresh Fruit Tray

Smoked Salmon Display

Assorted Breakfast Breads, Sweet Butter and Preserves

Choice of One: Roasted Red Potatoes • Wild Rice • Roasted Garlic Mashed Potatoes

Choice of Two: Applewood Smoked Bacon • Sausage Links • Sliced Breakfast Ham

Chef's Choice: Pasta Du jour • Chicken Du jour • Vegetable Du jour

Eggs Benedict

Stuffed French Toast

Chef Attended Prime Rib Carving Station

Assorted Pies and Cakes

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$26.95

Breakfast



2014 Catering Menu • *Breakfast Enhancements*

Eggs Benedict

English Muffin, topped with Canadian Bacon,
Poached Egg and Hollandaise Sauce

\$6.00 • *Add Smoked Salmon \$2.00 additional*

Breakfast Sandwich

Scrambled Eggs with Ham and Cheese

Croissant or Kaiser Roll

\$5.50



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A La Carte



2014 Catering Menu • A La Carte

Beverages

Fresh Columbian Coffee, Decaffeinated Coffee (gal)	\$23.00
Assorted Fruit Juices and Milk (gal)	\$25.00
Bottled Water or Assorted Soft Drink	\$2.00
Individual Bottled Fruit Juices	\$2.75

From the Bakery

Assorted Fresh Baked Cookies or Brownies (doz)	\$18.50
Fresh Muffins, Danish or Donuts (doz)	\$18.50
Bagels with Cream Cheese and Sweet Butter (doz)	\$25.50

From the Pantry

All Natural Real Fruit Smoothie	\$3.25
Sliced Fresh Fruit Tray (Serves 50 People)	\$185.00
Assorted Fruit Yogurt Parfaits	\$3.25
Granola Bars or Candy Bars	\$2.25
Soft Jumbo Pretzels with Spicy Mustard	\$2.75
Assorted Ice Cream Novelties	\$3.00
Mini Pretzel Bites with Honey Mustard or Spicy Mustard	\$2.00

Theme Breaks



2014 Catering Menu • *Theme Breaks*

Healthy Start

Assorted Whole Fresh Fruit

Granola Bars

Assorted Yogurt with Toppings

Assorted Juices, Milk and Spring Water

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$8.95

Cookies and Milk

Fresh Baked Cookies

(Oatmeal Raisin, Chocolate Chunk, Peanut Butter, White Chocolate Macadamia Nut and Super Fudge Chunk)

Whole and Skim Milk

Assorted Soft Drinks

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$8.95

Salads



2014 Catering Menu • *Plated Salads*

Grilled Chicken Caesar Salad

Sliced Grilled Chicken Breast on a Bed of Crisp Romaine Lettuce

Garnished with Herb Croutons and Parmesan Cheese Crisps

Served with Rolls and Sweet Butter

Chef's Choice of Dessert

Freshly Brewed Iced Tea

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$9.25

Vineyard Salad

Field Greens with Apple Pieces, Craisens,

Diced Chicken and Grape Tomatoes

Raspberry Vinaigrette

Chef's Choice of Dessert

Freshly Brewed Iced Tea

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$9.25



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Sandwiches



2014 Catering Menu • Sandwiches

Croissant Sandwich Plate

Choice of One:

- Ham and Swiss Cheese
- Turkey and Swiss Cheese
- Solid White Albacore Tuna Salad
- Homemade Chunky Chicken Salad

Served with Chef's Choice of Salad and Assorted Condiments

Chef's Choice of Dessert

Freshly Brewed Iced Tea

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$13.95

Roasted Turkey Sandwich Plate

Thinly Sliced and Piled High on Marble Rye Bread

Topped with Lettuce, Tomatoes and Provolone Cheese

Served with Red Bliss Potato Salad

Chef's Choice of Dessert

Freshly Brewed Iced Tea

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$14.95

Grab n' Go



2014 Catering Menu • *Grab n' Go*

Boxed Lunch

Choice of One:

- Roasted Turkey Sandwich
- Baked Ham Sandwich
- Solid White Albacore Tuna Salad

Served with Bag of Potato Chips, Whole Fresh Fruit and Chocolate Chip Cookie
Assorted Condiments

\$10.25 (without beverage)

\$11.25 (with 8oz. Soda or Water)

Lunch



2014 Catering Menu • *Plated Lunches*

Starters

Choice of One:

- Fruit Cup
- Roasted Chicken Corn Chowder
- Soup Du jour
- Mixed Green Salad with Choice of Dressing
- Caesar Salad

Entrees

- **Apricot Chicken** • Sautéed Chicken Breast with a Light Apricot and White Wine Veloute • **\$13.95**
- **Italian Meat Lasagna** • Layers of Fresh Ground Beef, Ricotta Cheese, Cottage Cheese, Parmesan Cheese and Tender Pasta Sheets, Baked together and topped with a Garlic Neapolitan Sauce • **\$12.95**
- **Tenderloin Au Poivre** • Pan Seared Peppercorn Encrusted Tenderloin with Dijon Cognac Cream Sauce • **\$19.95**
- **PA Preferred • Chicken Desumma** • Chicken Sautéed with Garlic, Mushrooms and Sun Dried Tomatoes in a Garlic White Wine Sauce • **\$13.95**
- **PA Preferred • Herb Roasted Pork Loin** • Slow Roasted Pork Loin marinated in Garlic and Herbs, served with a Marsala Demi Glaze • **\$16.95**

*All entrees include Chef's Choice of Starch, Vegetable and Dessert
Accompanied by Basket of Breads and Butter, Freshly Brewed Iced Tea,
Columbian Coffee, Decaffeinated Coffee and Hot Tea*



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Lunch



2014 Catering Menu • *Luncheon Buffets*

The Family Barbeque

Creamy Coleslaw

PA Preferred • Slow Roasted Pulled Pork

Baked Beans

Kaiser Rolls

Freshly Baked Cookies and Brownies

Freshly Brewed Iced Tea or Lemonade

\$13.95

Veranda

Caesar Salad

Chicken Marsala and Potato Encrusted Cod

Roasted Garlic and Herb Pasta Primavera

Fresh Seasonal Vegetables

Roasted Red Bliss Potatoes

Assorted Rolls and Sweet Butter

Chef's Dessert Table

Freshly Brewed Iced Tea

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$17.95



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Lunch



2014 Catering Menu • Luncheon Buffets

Lite Luncheon Buffet

Soup Du Jour

Pasta Salad

Assorted Wraps and Sandwiches

Fresh Baked Cookies and Brownies

Freshly Brewed Iced Tea or Lemonade

\$14.95

Club Pavillion

Mixed Green Salad with Choice of Dressing

London Broil with Mushroom Demi Glace

Roast Turkey with Cranberry Sauce

Home Style Stuffing

Mashed Potatoes with Gravy

Fresh Seasonal Vegetables

Assorted Rolls and Sweet Butter

Chef's Dessert Table

Freshly Brewed Iced Tea

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$15.95

Lunch



2014 Catering Menu • Luncheon Buffets

Picnic at the Farm Show

Soup Du Jour

Mixed Green Salad with Choice of Dressing

Potato Salad

Fruit Salad

PA Preferred • Assorted Breads and Deli Rolls

PA Preferred • Sliced Deli Meats to include Turkey, Ham, Roast Beef and Salami

PA Preferred • Sliced Cheeses to include Swiss, Cheddar and American

Relish Tray

Fresh Baked Cookies and Brownies

Freshly Brewed Iced Tea or Lemonade

\$16.95



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Receptions



2014 Catering Menu • Reception Items

Prices per 100 pieces.

Hot Hors D'oeuvres

Mini Crab Cakes	\$165.00
Stuffed Mushrooms (Italian Sausage or Crab)	\$145.00
Asparagus wrapped in Phyllo	\$145.00
Mini Cordon Blues	\$165.00
Spinach and Artichoke Dip	\$125.00
Mediterranean Beef or Chicken Brochettes	\$185.00
Assorted Quiche	\$150.00
Mini Chicken Parmesan on Pretzel Rolls	\$165.00

Cold Hors D'oeuvres

Hummus with Pita Points	\$125.00
Fresh Fruit Kabobs	\$160.00
Bruschetta	\$160.00
Shrimp Cocktail	\$175.00
Prosciutto wrapped Melon	\$160.00
Assorted Finger Sandwiches on Pretzel Rolls	\$125.00

Reception Displays

PA Preferred • International Cheese Display	\$200.00
Seasonal Fresh Fruit Display	\$185.00
Garden Fresh Crudité's with Dipping Sauces	\$155.00
Antipasto Display	\$175.00

Carving/Themes



2014 Catering Menu • *Carving and Theme Stations*

Carving Stations

Slow Roasted Prime Rib

Market Price

Pepper Encrusted Tenderloin of Beef

Market Price

Herb Roasted Breast of Turkey

Market Price

Whole Sugar Cured Ham

Market Price

PA Preferred • Roast Pork Loin

Market Price

Theme Stations

Pasta Station

Choice of Two: Bow Tie • Penne Rigatte • Fettuccini • Tri-Color Tortellini

Choice of Two: Tomato Basil • Roasted Garlic Alfredo • Bolognese • Vodka Cream

Served with Crushed Red Pepper Flakes and Parmesan Cheese

\$10.95

Bananas Foster

Bananas sautéed in a Rich Caramel Sauce with Spiced Rum, Banana Liqueur and a splash of Citrus Juice. Served with Vanilla Ice Cream.

\$6.25

All Stations Require an Attendant • Attendant Fee \$75.00

Dinner



2014 Catering Menu • *Plated Dinners*

Starters

Choice of One:

- Mixed Green Salad with Ranch Dressing
- Wedge Salad: Iceberg Lettuce with Tomatoes, Bacon and Blue Cheese
- Caesar Salad
- Spinach and Mushroom Salad with Hot Bacon Dressing (Additional \$1.00)

Entrees

Chicken Marsala Forestier • Sautéed Boneless Breast of Chicken, topped with a Wild Mushroom Marsala Sauce • **\$21.95**

Braised Short Ribs • Tender Braised Short Ribs, served on a Citrus Barbeque Sauce • **\$22.95**

Roasted Garlic and Herb Pasta Primavera • Tri-Color Rotini Pasta with Flame Roasted Vegetables, tossed in a Garlic Herb Sauce • **\$18.95**

Prime Rib Beef • Roasted Prime Rib with Au Jus and Horseradish Cream • **\$28.95**

Crab Cakes • Two 4oz Jumbo Lump Cakes with Rémoulade Sauce • **\$26.95**

Land and Sea • 6oz Filet with Mushroom Caponata and 4oz Crab Cake with Cucumber Rémoulade Sauce • **\$28.95**

Surf and Turf • 6oz Filet and 6oz Lobster • **Market Price**

*All entrees include Chef's Choice of Starch, Vegetable and Dessert
Accompanied by Basket of Breads and Butter, Freshly Brewed Iced Tea,
Columbian Coffee, Decaffeinated Coffee and Hot Tea*

Dinner



2014 Catering Menu • *Dinner Buffets*

Tour the Caribbean

Gourmet Greens

Jerk Chicken

Tortilla Encrusted Tilapia

PA Preferred • Mojo Pork Loin

Black Beans and Yellow Rice

Fresh Seasonal Vegetables

Assorted Rolls and Sweet Butter

Chef's Choice of Pies and Cakes

\$24.95

Dinner in the Gardens

Romaine and Spinach Salad with Feta Herb Vinaigrette

Carved Prime Rib of Beef with Au Jus and Horseradish Crème

Baked Cod with Lemon Butter

Chicken Balsamico

Fresh Seasonal Vegetables

Pasta with Classic Pesto and Grilled Vegetables

Assorted Rolls and Sweet Butter

Chef's Choice of Pies and Cakes

\$31.95

Dinner



2014 Catering Menu • *Dinner Buffets*

Hall of Fame

Choice of Gourmet Greens or Caesar Salad
Grilled Chicken Bruschetta
London Broil with Wild Mushroom Demi Glace
Garlic Herb Pasta Primavera
Fresh Seasonal Vegetables
Roasted Red Potatoes
Assorted Rolls and Sweet Butter
Chef's Choice of Pies and Cakes

\$26.95

That's Italian

Caesar Salad
Insalata Caprese
Chicken Cacciatore
Baked Lasagna
London Broil with Bretonne Sauce
Vegetable Du Jour
Italian Garlic Bread
Assorted Mini Pastries to include Eclairs, Cream Puffs and Cheesecakes

\$29.95

Dessert



2014 Catering Menu • *Dessert Enhancements*

Viennese Desserts

Assorted Mini Pastries, Tarts, Cream Puffs and Eclairs

Served with Freshly Brewed Colombian Coffee and Decaffeinated Coffee

\$6.25



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Bars/Liquor



2014 Catering Menu • Beverage Selections

Hosted Open Bar – Premium Brand Liquors

One Hour (<i>per guest</i>)	\$14.95
Two Hours (<i>per guest</i>)	\$18.95
Three Hours (<i>per guest</i>)	\$22.95
Four Hours (<i>per guest</i>)	\$26.95

Hosted Open Bar – Beer, Wine and Soft Drinks

One Hour (<i>per guest</i>)	\$10.95
Two Hours (<i>per guest</i>)	\$14.95
Three Hours (<i>per guest</i>)	\$18.95
Four Hours (<i>per guest</i>)	\$22.95

Individual Drinks

	Hosted	Cash
Premium Liquor (<i>per guest</i>)	\$5.25	\$6.00
Domestic Beer (<i>per guest</i>)	\$5.00	\$6.00
Imported Beer (<i>per guest</i>)	\$5.00	\$6.00
Wine (<i>per guest</i>)	\$5.00	\$6.00
Soft Drinks and Juices (<i>per guest</i>)	\$2.00	\$2.00
Bottled Water (<i>per guest</i>)	\$2.00	\$2.00
Cordials (<i>per guest</i>)	\$5.25	\$7.00