



SAVOR...

Catering Menu

**Pennsylvania Farm Show
Complex and Expo Center**

● BREAKFAST ● BREAKS ● LUNCH & DINNER ● BUFFETS ● RECEPTIONS ● BEVERAGES ● CATERING INFORMATION ●



Breakfast

All Breakfast Selections include Chilled Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea.

All Hot Breakfast Selections require a 25 person minimum. Under 25 people may be subject to a surcharge.

CONTINENTAL

Sunrise Continental 10.00
Assorted Baked Goods to include Buttery Croissants, Pennsylvania Hard Rolls, Bagels, and "Shoo-Fly" Breakfast Cake. Accompanied by Jelly, Peanut Butter, Flavored Cream Cheese, PA Dutch Farm Butter, Apple Butter and "Church Spread"

Deluxe Continental 12.00
Assorted Baked Goods to include Buttery Croissants, Pennsylvania Hard Rolls, Bagels, and "Shoo-Fly" Breakfast Cake, Fruit Yogurts, Assorted Boxed Cereal with Milk, Fresh Cut Seasonal Fruit & Berries. Accompanied by Jelly, Peanut Butter, Flavored Cream Cheese, PA Dutch Farm Butter, Apple Butter and "Church Spread"

Heart Healthy 15.00
Carrot-Almond, Blueberry and Oatmeal Muffins, Vanilla Yogurt with Granola, Fresh Cut Seasonal Fruit & Berries, Fruit Preserves and Low Fat Cream Cheese

BREAKFAST BUFFET

Pennsylvania Dutch Breakfast	18.00
PA Bakery Basket, Fresh Fruit Salad, Sauder's Farm Fresh Scrambled Eggs, Grilled Breakfast Potatoes with Onion & Pepper, Smoked Sausage & Bacon	
Chicken & Waffles	20.00
Fresh Cut Fruit & Berries, Dutch Style Waffles, Pulled & Stewed Chicken, Country Gravy, and Sauder's Farm Fresh Eggs	
Thick Cut French Toast	18.00
Cinnamon Sugar French Toast with Warm Maple Syrup & Whipped PA Dutch Farm Butter, Sauder's Farm Fresh Scrambled Eggs, Smoked Sausage or Bacon	
Scrapple & Eggs	18.00
Pan-Seared House-Made Scrapple, Sauder's Farm Fresh Scrambled Eggs with Cheese, Breakfast Potatoes & Buttermilk Biscuits with Butter & Preserves	

ACTION STATION ACCOMPANIMENTS

One Chef Attendant per 50 Guests recommended at \$100 per Attendant

Harrisburg Eggs Benedict	8.00
Thomas' English Muffins, Sauder's Poached Eggs, Local Canadian Bacon, Sautéed Spinach and Slow Roasted Tomato Hollandaise Sauce	
Amish Potato Cakes	6.00
Served with Whipped PA Dutch Butter & Fresh Berry Syrup	
Waffle Scrapple	7.00
Fresh Baked Dutch Waffles with Farm Scrapple & Strite's Orchard Apple Compote	
Omelet	10.00
Omelets Made-to-Order with a Selection of Bacon, Ham, Grilled Onions, Peppers, Cheeses and Farm Fresh Vegetables	

PLATED

All Plated Meals Include Assorted PA Breakfast Pastries with Butter & Preserves

Three Cheese Omelet 18.00

Monterrey, Cheddar & Fontina with Choice of Smoked Sausage or Bacon and Root Vegetable Hash

Cinnamon-Brie French Toast Sandwich 18.00

Warm Maple Syrup, Thick Cut Smoked Bacon and Breakfast Potatoes

The Farmer's Breakfast Pizza 20.00

Flat Bread Baked with Applewood Smoked Pork Loin, Spinach, Onions and Whole Eggs with White Cheddar Cheese and Seasoned Potatoes

Quiche Lorraine 22.00

Ham, Onion and Gruyere Cheese Tart, Slow Roasted Tomato and Fried Potato Wedges with Rosemary

Chicken Fried Steak Breakfast 24.00

Flaky Buttermilk Biscuit Topped with Chicken Fried Steak, Scrambled Eggs, Country Sausage Gravy and Home Fries

BREAKFAST ENHANCEMENTS

Per dozen

Assorted Breakfast Breads 30.00

Bagels with Cream Cheese, Butter & Preserves 36.00

Fresh Fruit Danish 38.00

Assorted Muffins 38.00

Assorted Pastries 38.00

(Danish, Muffins & Croissants)

Pecan Sticky Rolls 40.00

Croissant or Biscuit Sandwiches 57.00

Filled with Scrambled Eggs & Cheddar Cheese. Add your choice of: Country Ham, Applewood Smoked Bacon, Turkey Bacon or Sausage. 2 dozen minimum per type

Breakfast Panini 66.00

You're Choice of: Ham, Cheese and Egg or Asparagus, White Cheddar and Egg or Italian Sausage, Egg, Fontina Cheese and Peppers



Breaks

*Break Packages are designed for a minimum of 25 people.
One hour maximum service*

Artisanal Cheese Break 12.00

Assortment of Local Artisan Cheeses Served with Crusty Breads and Crackers, Dried Fruit, Roasted Nuts, Assorted Soft Drinks and Bottled Water

Chocoholic 10.00

Assorted Mini Hershey's Chocolate Bars, Chocolate Dipped Pretzels, Chocolate Chip Cookies and Whoopie Pies with Harrisburg Dairies' Chocolate and Regular Milk

Health Nut 12.00

Yogurt Fruit Smoothies, Granola Bars, Fruit Kabobs, Yogurt Covered Raisins and Almonds, UTZ's Pretzel Rods, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Sweet and Salty 10.00

UTZ Potato Chips with French Onion Dip, Caramel Popcorn, Party Mix & Sourdough Pretzel Bites, Hershey Kisses and Soft Drinks

The PA State Fair 16.00

Mini Corn Dogs, Funnel Cake Fries, Seasonal Fruit on a Stick, Mini Cupcake Pops, Ice Cream Bars, Iced Tea and Lemonade

ANYTIME SNACKS

Fruit Yogurts	3.50 Each
Dry Cereal & Milk	4.00 Each
Granola Bars	32.00 per Dozen
Seasonal Whole Fruit	36.00 per Dozen
Seasonal Sliced Fruit	72.00
Serves approximately 12 Guests	
Fresh Baked Cookies	32.00 per Dozen
Assorted Dessert Bars	39.00 per Dozen
Chocolate Fudge Brownies	36.00 per Dozen
Chocolate Dipped Strawberries	36.00 per Dozen
Candy Bars	3.00 Each
Hershey Ice Cream Bars	3.00 Each
Assorted Bags of UTZ Chips	2.50 Each

UTZ SNACKS

Serves approximately 12 people

Potato Chips & Onion Dip	22.00 per Pound
Sourdough Pretzels & Onion Dip	20.00 per Pound
Party Mix	17.00 per Pound
Poker Mix	25.00 per Pound
Pub Mix	18.00 per Pound

BEVERAGES

By the Gallon (1 gallon minimum required)

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea with Lemon	30.00
<small>ADD Assorted Flavored Syrups, Chocolate Shavings, Cinnamon Sticks and Fresh Whipped Cream. 5.00 per person</small>	
Orange, Grapefruit, Cranberry and Apple Juice	35.00
Freshly Brewed Iced Tea	30.00
Fruit Punch	25.00
Lemonade	35.00
Strite's Orchard Warm Apple Cider	50.00
Hot Chocolate	45.00

A LA CARTE

Assorted Bottle Juices	3.50
Bottle Water	3.00
Bottled Sparkling Water	4.00
Energy Drinks	5.00
Assorted Soft Drinks	3.50
Milk	2.00
Purified Water Service	80.00
<small>Includes 1 Five Gallon Bottle. Additional Five Gallon Bottles 30.00 each</small>	
Infused Three Gallon Dispenser	150.00
<small>Available in Lemon-Lime, Pineapple-Orange, Mixed Berry and Cucumber-Mint</small>	
One Liter Glass Bottle	8.00



Lunch & Dinner

BOXED SANDWICHES AND SALADS

All Box Lunches include Chips, Whole Fruit, a Cookie, Bottled Water or Canned Soda. Minimum of 25 per type

Greek Salad 16.00

Tomatoes, Cucumbers, Artichokes, Olives, Banana Peppers, Feta and Chickpeas tossed with Scallions and Oregano Vinaigrette with Crispy Pita Chips

Southwest Grilled Chicken Salad 16.00

Baby Greens, Charred Corn, Black Beans, Red & Yellow Pear Tomatoes, Cheddar Cheese with Cilantro-Citrus Vinaigrette

Chopped Salad 16.00

Hearts of Romaine Lettuce and Radicchio, Diced Cucumbers, Tomatoes, Bacon, Egg, Bleu Cheese with Honey Dijon Dressing

Grilled Vegetable Wrap 16.00

Baby Greens, Ribbons of Zucchini, Carrots, Red & Yellow Peppers, Portobello Mushrooms with Herbed Goat Cheese

Turkey and Bacon Sandwich	16.00
Roasted Turkey Breast, Crisp Bacon, Tomatoes, Lettuce and Mayonnaise on Country Hearth Whole Wheat Bread	
Roasted Turkey Sandwich	16.00
Brie Cheese, Apple Chutney and Arugula on Multi-Grain Bread	
Grilled Chicken Sandwich	16.00
Sundried Tomato-Basil Pesto, Romaine Lettuce, Provolone Cheese and Caramelized Onions on Rosemary Focaccia	
Black Forest Ham & Gruyere Cheese Sandwich	16.00
Orange-Horseradish Chutney and Watercress on French Baguette	
Thinly Sliced Slow Roasted Beef Wrap	16.00
Cole Slaw, Fried Onions, Jack Cheese, Roasted Tomatoes with Scallion Spread	

CHILLED SALAD ENTRÉES

Entrée selections require a 25 person minimum. Under 25 people may be subject to a surcharge.

All Salad Entrées Include Fresh Baked Bread with Butter, your choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Grilled Chicken Caesar Salad	18.00
Herb Rubbed Grilled Chicken, Crispy Hearts of Romaine Lettuce, Roasted Red Peppers, Black Olives, Croutons and Creamy Caesar Dressing	
Traditional Cobb Salad	20.00
Smoked Turkey, Mixed Baby Greens Peppered Bacon, Eggs, Cucumbers, Tomatoes, Cheddar & Bleu Cheeses and Peppercorn Buttermilk Ranch	
Blackened Trout Salad	22.00
Baby Greens, Marinated Cucumbers, Red & Yellow Pear Tomatoes, Asparagus, Crispy Potatoes and Whole Grain Mustard Vinaigrette	
Grilled Steak Salad	23.00
Mixed Field Greens, Roasted Tomatoes, Fried Shoe String Onions, Marinated Fingerling Potatoes, Crumbled Gorgonzola Cheese and Red Wine Vinaigrette	

HOT ENTRÉES

*Entrées Include Your Choice of Salad & Dessert,
Fresh Baked Bread with Butter, Freshly Brewed Coffee,
Decaffeinated Coffee, Hot and Iced Tea*

SALADS

Sweet Dandelion

Seasonal Dandelion & Watercress Greens with
Dried Apple Chips, Warm Balsamic & Bacon Drizzle

Dutch Potato Salad

Pennsylvania Dutch Warm Potato Salad with
Local Greens & Strite's Orchard Apples

Red Beet Eggs

Chopped Romaine, Cherry Tomatoes, Cucumber Curls
and slices of Dutch Red Beet Eggs served with
Apple Cider Vinaigrette

Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, Herbed Croutons,
Kalamata Olives and Classic Caesar Dressing

Artichoke & Pear Tomato Salad

Crumbled Gorgonzola Cheese on top of Mixed Greens
and Red Wine Vinaigrette

Grilled Pear Salad

Add \$1.50 per person

Organic Mixed Greens, Frisée, Grilled Pear, Shaved Fennel,
Walnuts, Crumbled Maytag Bleu Cheese, Pear Vinaigrette

ENTRÉES

Lemon-Thyme Brined Chicken Breast **28.00**

PA Preferred Chicken Breast with Fresh Lemon & Thyme
served with Black Slat Roasted Fingerling Potatoes and
Grilled Farm Fresh Squash & Heirloom Tomatoes

Pork Tenderloin **28.00**

Blue Rooster Farms Tenderloin of Pork Grilled with
Fresh Rosemary and served atop Brown-Butter PA Dutch Egg
Noodle Cake, Farm Fresh Seasonal Vegetable and drizzled with
an Apple & Stoneground Mustard Demi-Glace

Artic Char **32.00**

Pan-Seared Artic Char with Steamed New Harvest Potatoes,
Grilled Jumbo Asparagus & Baby Root Carrots topped with
a Citrus & Garlic infused Crème Fraiche' and Chili-Oil Drizzle

Short Ribs **34.00**

4-Hour Braised Blue Rooster Farms Beef Short Ribs with
Roasted Root Vegetables, Garlic & Fennel Mashed Potato
with a Horseradish Drizzle

Stuffed Chicken Breast **34.00**

Prosciutto, Rosemary and Artichokes with Wild Mushroom
Risotto and Seasonal Squash Medley

Ginger Marinated Roasted Halibut **36.00**

Jalapeño Grilled Pineapple Relish with Cilantro Rice,
Baby Snap Peas, Bok Choy and Carrots

Herb Rubbed Hangar Steak **42.00**

Rosemary Salt and Pepper Rubbed Hangar Steak
served with Sautéed Spinach, Green and Yellow Wax Beans,
Slow Roasted Tomato and Potato Onion Gratin

Grilled Filet of Beef **60.00**

Grilled Grass-fed Filet of Beef, Wild Mushroom Ragout, Sauteed
Seasonal Vegetables and Thyme Scented Potato Puree.

DESSERTS

Strawberry Angel Food Cake

Apple Dumpling

Shoofly Pie

Tuxedo Truffle Mousse Cake

White Chocolate Raspberry Cake

Carrot Cake

Lemon Cream Shortcake

Crème Brulee Cheesecake

Salty Caramel Cheesecake

Add 1.00 per person

Mini Pineapple Upside Down Cake

Add 1.00 per person





Buffets

Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

There will be an additional charge for dinner portions. Lunch selections require a 25 person minimum. Under 25 people may be subject to a surcharge

SOUP & SALAD BAR 20.00

Choice of (2) Dutch Country Soups:

Smoked Ham & Apple-Cabbage, Chicken Corn & Dumpling, Split Pea & Smoked Ham and Amish Pretzel

Red Skin Potato Salad, House-made Slaw

Fresh Seasonal Fruit Salad

Mixed Greens with Assorted Dressings

Salad Toppings of: Tomatoes, Cheddar Cheese, Crumbled Bleu Cheese, Croutons, Chopped Egg, Pecan, Cucumbers and Applewood Smoked Bacon Bits

Egg Salad, Chicken Salad

Assorted Artisanal Rolls

Gourmet Dessert Bars

Traditional Deli 22.00

Red Skin Potato Salad
Pasta Salad with Kalamata Olives, Julienne Vegetables
& Pesto Aioli
A selection of assorted PA Preferred Deli Meats including:
Lebanon Bologna, Shaved Honey Ham, Smoked Turkey,
Roast Beef & Albacore Tuna Salad
Sliced Swiss, Cheddar & Pepper Jack Cheeses
Condiments of: Mayonnaise, Dijon Mustard, Creamy
Horseradish, Lettuce, Sliced Red Onion & Tomatoes
UTZ Potato Chips, Dill Pickle Spears
Marble Rye, Baguettes & Country Hearth Multi Grain Breads
Fresh Baked Cookies and Whoopie Pies

Picnic Basket 26.00

Arugula Pesto Pasta Salad with Julienne Vegetables
Apple Cider Vinaigrette Cole Slaw
Seasonal Fruit Salad with Vanilla Cream
All Beef PA Preferred Hamburgers and Hot Dogs served with
Red Onions, Lettuce, Sliced Tomatoes, Pickles, Mayonnaise,
Mustard, Relish & Ketchup
UTZ Potato Chips with Onion Dip
Chocolate Cake

Dutch Hospitality 34.00

Mixed Greens with Dried Cherries, Spiced Pecans, Tomatoes,
Bleu Cheese and White Balsamic Vinaigrette
Cannellini Bean Salad with Roasted Corn, Red Onions, Peppers,
Applewood Smoked Bacon and Scallion Vinaigrette
Buttermilk Fried Chicken with Cream Gravy
Ginger Glazed Pork Loin with Pepper Cabbage
Red Skin-Chive Mashed Potatoes
Seasonal Squash Casserole
Cheddar Cheese Biscuits and Fresh Baked Rolls with
Honey Butter
Apple Dumplings with Hershey's Vanilla Ice Cream

Field & Stream 38.00

Field Spring Greens with Grilled Vegetables, Cucumbers
and Homemade Buttermilk Ranch Dressing
Wild Rice Salad with Toasted Almonds, Apples and Herbs
Spiced York Pot Roast with Caramelized Mire Poix
served with Pickled Vegetables and BBQ Sauce
Broiled Trout with Baked Root Vegetables & Lemon-Wine Sauce
Roasted Sweet Potatoes
Harvest Corn Succotash
Slow Baked Beans
Cheddar Cornbread Muffins and Fresh Baked Rolls
with Honey Butter
Warm Apple Cobbler

The Taco Stand 32.00

Mixed Greens with Cucumbers, Tomatoes and Radish served with Pepper-Mango Vinaigrette

Jicama Vegetable Salad

Chicken Tortilla Soup

Crisp Tortilla Chips and Homemade Salsa

Make your own Taco Bar:

Cilantro-Lime Marinated Chicken

Ancho-Chili Cocoa Rubbed Beef

Baked Cod with Lemon

Cabbage Slaw, Queso Fresco, Pico de Gallo, Avocado Crema, Fresh Cilantro, Chopped Onions & Fresh Limes

Warm Corn and Flour Tortillas

Borracho Black Beans

Roasted Vegetable Poblano Rice

Tres Leches Cake

Italian Bistro Buffet 34.00

Arugula salad with Chickpeas, Roasted Peppers, Artichokes, Shaved Parmesan, Lemon Vinaigrette

Gemelli and Fresh Mozzarella Salad with Grape Tomatoes, Garlic, Chives and Balsamic Vinaigrette

Herb Rubbed Beef with Roasted Garlic Rosemary Au Jus

Chicken Saltimbocca

Gnocchi with Butternut Squash Truffle Cream Sauce

Italian Rapini with Roasted Sweet Peppers

Traditional Tiramisu

Asian Buffet 38.00

Seasonal Greens, Citrus, Water Chestnuts, Toasted Almonds, Hoisin Vinaigrette

Soba Noodle Salad with Shredded Vegetables, Ginger and Ponzu

Yellow Curry Chicken with Potato

Quick Fried Pork with Chili, Garlic and Green Onions

Sautéed Asian Vegetables with Ginger

Steamed Jasmine Rice

Mango Passion Fruit Cake



Receptions

HOR D' OEUVRES

Priced per piece, minimum order of 100 pieces

COLD

Gourmet Deviled Eggs **3.50**

Local Farm Fresh Eggs with Devilling Choice: Smoked Local Trout, Candied Pork Belly, Braised Beef Short Rib with Horseradish Root

Lebanon Bologna Skewers **3.00**

Seltzer's Original Lebanon Bologna & Seasonal Fresh Fruit Skewers

Pretzel Sliders **4.50**

Black Forest Honey Ham & Chow-chow with Alouette's Garlic & Herb Cheese Spread

Salami & Stone-ground Mustard with Alouette's Grilled-Tomato Cheese Spread

Sweet Bologna & Chipotle Mayo with Alouette's Spinach & Artichoke Cheese Spread

Crostinis	4.50
Smoked Trout, Seasonal Fruit, Crescenza Cheese	
Roasted Lamb, Goat Cheese, Fig Jam	
Braised Pork Belly, Pear Ginger Chutney, Radicchio	
Herb Crusted Beef, Roasted Peppers, Salsa Verde	
Witlof (Belgian Endive) Spear Trio	4.50
Smoked Bacon, Bleu Cheese Crumbles, Candied Walnuts & Balsamic Glaze	
Chicken Caesar, Parmesan Tuille	
Spicy Grilled Shrimp & Fennel Aioli	
Parmesan Crisp	4.25
Grilled Vegetables and Chives	
Roasted Vegetable Skewers	3.75
Zucchini, Onion, Mushroom, Peppers	
Mediterranean Skewer	4.00
Basil, Cherry Tomato, Baby Mozzarella, Kalamata Olive	

HOT	
Mini Quiche	3.50
Mushroom and Goat Cheese	
Asparagus and Sharp Cheddar	
Mozzarella, Tomato and Basil	
Dutch Kroketten	5.00
Bread Crumb Coated Blend of Mashed Potatoes, Ground Chicken, Cheese, Herbs & Spices	
Boerekaas Puffs	4.50
Choux Pastry Puff with Medium Aged Gouda Cheese	
Adobe Chicken	5.00
Yellow Rice, Diced Chicken, Andouille Sausage, Herbs and Spices in Shredded Phyllo	
Scrapple Sliders	4.50
Seared Scrapple, Local Honey & Shaved Apples on Pretzel Slider Rolls	
Mini Pierogies	3.00
Classic Cheddar Mini Pierogies, Braised Cabbage, Sour Cream	
Crispy Spring Rolls	4.00
Chicken, Shrimp or Vegetarian, Sweet and Sour, Hot Mustard and Soy Dipping Sauces	
Pot Stickers	4.00
Chinese Chicken and Vegetarian Dumplings served with Soy and Rice Wine Vinegar Dipping Sauce	
Wild Mushroom Beggars Purse	5.00
Savory Seasonings and Buttery Phyllo	

Assorted Kabobs	5.00
Chicken, Garlic, Ginger, Cilantro, Lime Juice	
Seasoned Beef, BBQ Sauce, Slaw	
Pork, Whole Grain Mustard and Orange Glaze	
Smoked Mozzarella Profiteroles	4.50
Cream Cheese, Fresh Herbs and Roasted Red Pepper Coulis	
Artichoke And Parmesan Fritters	4.25
Baby Artichoke Hearts, Parmesan Crust	
Lamb Lollipops	5.75
Lavender, Salt and Olives	
Panko Crusted Crab Cakes	6.00
Rémoulade Sauce	
Spicy Chicken Wings	4.50
Ranch Dressing and Celery Sticks	
Barbecued Baby Back Ribs	6.00
Spicy BBQ Sauce	
Beef Sliders	4.50
Mini Cheeseburgers with Condiments	
Beef Empanada, Cilantro Crème Fraiche	4.50
Beef Wellington	5.00
Crispy Wrapped Shrimp	4.00
Spanakopita Turnover	3.00

SAVORY STATIONS

Chef attendants available @ \$100 per attendant. One chef attendant per 50 guests is recommended

Two hour service maximum. All stations require a 25 person minimum

Artisan Cheese Board	12.00
Fine Selection of Local Cheeses, Toasted Breads & Crackers garnished with Grapes & Candied Nuts	
Charcuterie Display	14.00
Locally Cured & Smoked Meats, Pickled Vegetables, Cheese, Condiments & Toast Points Served with Traditional Buttermilk Vegetable Dip	
Smoked Trout Dip	6.00
PA Smoked Trout Dip, Pretzel Stix & Crunch Breads Served with Traditional Buttermilk Vegetable Dip	
Pierogies	6.00
Mrs. T's Classic Cheddar served with Sour Cream, Caramelized Onions & Braised Cabbage	
Crudite	6.00
Display of Fresh Cut Seasonal Vegetables and Lavash Served with Traditional Buttermilk Vegetable Dip	
Cheese	8.00
Domestic and International Cheese Selection served with Assorted Sliced Breads and Gourmet Crackers garnished with fresh and dried fruits & nuts	
Antipasto	12.00
Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Marinated Olives, Giardiniera, Cherry Peppers, Marinated Artichoke Hearts and Mushrooms	

Chilled Jumbo Shrimp **54.00 per Dozen**

With Bloody Mary Cocktail Sauce

Baked Potato Bar **12.00**

Baked Potato with Toppings of: Crumbled Bacon, Broccoli, Cheddar Cheese, Scallions, Sour Cream, Chili, Sautéed Mushrooms, Whipped Butter, Salt & Pepper

Pasta Amore! **14.00**

Gemelli Pasta & Cheese Tortellini

Roasted Tomato Sauce & Garlic Cream Sauce

Toppings include: Diced Chicken, Sautéed Mushrooms, Italian Sausage, Pesto, Roasted Red Peppers, Artichokes, Shredded Parmesan

Rosemary Rustic Ciabatta, Bread Sticks and Tomato Basil Focaccia

Backyard BBQ **16.00**

Slow Cooked Brisket, Spice Rubbed Baby Back Ribs, Pinto Beans, Cool and Creamy Cole Slaw, served with Spicy BBQ Sauce, Brioche Rolls

SWEET STATIONS

Mini Cupcake Bar **6.00 per Dozen**

Vanilla and Chocolate Cupcakes Topped with Your Choice of Vanilla and Chocolate Butter Cream Frosting, Assorted Sprinkles, Mini Chocolate Chips, Chopped Nuts and Flavored Sugar Crystals

*Specialty Cupcakes are available. For more details, please ask your catering specialist.

Perfectly Parfait **16.00**

Chocolate Pudding, Vanilla Pudding, Lemon Yogurt Butter Pound Cake, Chocolate Buttermilk Cake, Vanilla Meringue Cookies
Seasonal Berries, Granola, Assorted Nuts, Mini Chocolate Chips, Oreo Pieces and Toasted Coconut Flakes

Strawberry Shortcake **16.00**

Fresh strawberries and Grand Marnier Marinated Strawberries,
Homemade Angel Food Cake
Served with Heavy Whipped Cream, Orange Zest, Powdered Sugar and Chocolate Shavings

Fabulous Fondue **16.00**

Dark or Milk Chocolate Fondue
Served with Strawberries, Bananas, Pineapple, Marshmallows, Pound Cake, Lady Fingers and Pretzel Sticks

Cheesecake Lollipops **24.00 per Dozen**

White & Dark Chocolate Dipped Cheesecake Lollipops with your choice of: Assorted Chopped Nuts, Sprinkles, and Toasted Coconut

CARVINGS

All Carving Stations will be served with Fresh Baked Tiny Rolls.

Carvers available at \$100 per Attendant. One Carver per 50 guests is recommended, two hour service maximum. All Carvings require a 25 person minimum.

Roasted Turkey Breast With Baked Apple & Cinnamon Chutney (Serves 25)	150.00
Pineapple Glazed Ham With Honey Mustard Sauce (Serves 30)	195.00
Slow Cooked BBQ Brisket Dry Rub served with Stu's BBQ Sauce (Serves 25)	200.00
New York Strip With Red Wine Peppercorn Sauce (Serves 25)	225.00
Herb Rubbed Prime Rib With Au Jus & Horseradish Cream Sauce (Serves 30)	285.00
Black Peppercorn Crusted Beef Tenderloin With Horseradish Cream Sauce (Serves 50)	575.00





Beverages

BEVERAGE PACKAGES

All Bars are subject to a \$150 Bartender Fee per Bartender for (4) hours of service. (1) Bartender Fee will be waived for every \$700 in Cash or Hosted sales. 1 Bartender per 100 guests is required

HOSTED CONSUMPTION OR CASH BAR

Soda	2.50
Bottled Water	2.50
Premium Beer Budweiser, Bud Light, Miller Lite, Coors Light, Yuengling Lager	6.00
Specialty Beer Heineken, Corona, Troeggs Perpetual, Stella Artois, Molson Canadian	7.00
House Wine by the Glass Canyon Road Winery	6.00
Premium Cocktail Svedka Vodka, Tanqueray Gin, Cruzan Rum, Sauza Tequila, Jim Beam Whiskey, Dewar's Scotch	6.00
Platinum Cocktail Ketel One Vodka, Bombay Sapphire Gin, 1800 Tequila, Captain Morgan Rum, Maker's Mark Whiskey, Johnnie Walker Black Scotch	8.00

Platinum Package

Soda, Bottled Water, Premium & Specialty Beer, Premium Wine, Platinum Cocktails

First (2) hours of service 22.50

Each additional hour of service 7.00

Premium Package

Soda, Bottled Water, Premium & Specialty Beer, House Wine, Premium Cocktails

First (2) hours of service 19.50

Each additional hour of service 5.00

Beer & Wine Package

Soda, Bottled Water, Premium & Specialty Beer, House Wine

First (2) hours of service 15.50

Each additional hour of service 5.00

International Coffee Bar

Coffee, Decaffeinated Coffee, Kahlua, Grand Mariner, Bailey's Irish Cream, Sambuca, Flavored Syrups, Chocolate Shavings, Cinnamon Sticks & Fresh Whipped Cream

Up to (2) hours of service 9.75

WINE BY THE BOTTLE

WHITES

Nissley Vineyards Vidal Blanc 35.00

A dry, white wine with a lively finish and a touch of oak, Estate bottled

Canyon Road Chardonnay 28.00

Medium-bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice

Canyon Road Sauvignon Blanc 28.00

Light to medium-bodied wine with hints of ripe citrus, melon, and a refreshing crisp finish

Canyon Road Pinot Grigio 28.00

Medium-bodied wine has hints of green apple, citrus, white peach and floral blossom

Mark West Pinot Grigio 40.00

Crisp and clean, this wine features honeydew, stone fruit, and citrus with a subtle, clean, lingering finish

Mark West Chardonnay 40.00

Citrus and pear aromas followed by lush peach, melon, green apple, and mineral flavors with a toasty oak finish

Dreaming Tree Chardonnay 45.00

Medium-bodied, baked pear & peach flavors, toasty & rich up front, finish crisp & elegant

Dreaming Tree Sauvignon Blanc 45.00

Tropical aromas of passion fruit & kiwi, finishing with hints of grapefruit & zesty lime

BLUSH

Nissley Vineyards Fantasy 35.00

A sweet, yummy wine. Pretty rosé color and grapey aroma, Pennsylvania grown.

Canyon Road White Zinfandel 28.00

Light-bodied with hints of strawberry, cherry, and watermelon flavors and a smooth crisp finish

BUBBLES

Cooks Sparkling 25.00

Citrus, summer fruits, semi-dry and slightly sweet

Dom Chandon Blanc De Noir 45.00

Strawberry, currant, delicate aromas, medium bodied

Taittinger Francaise Champagne 75.00

Yellow fruits, toasted nuts, rich feel, elegant finish

Dom Perignon Brut 275.00

REDS

Nissley Vineyards Chamborcin 35.00

A dry red wine with light tannin, a hint of oak and a crisp finish, Estate bottled

Canyon Road Cabernet 28.00

Medium- bodied wine with rich and flavorful hints of ripe raspberry and a velvety smooth finish

Canyon Road Merlot 28.00

Deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice

Canyon Road Pinot Noir 28.00

Rich, fruit forward cherry flavors, soft tannins, a medium body and a smooth velvety finish

Mark West Pinot Noir 40.00

Medium-bodied with black cherry, cola, strawberry, plum, and soft tannins

Dreaming Tree Crush 45.00

Raspberry Jam & vanilla oak characters on the nose, mixed berry flavors and full-but-soft approachable tannins

Dreaming Tree Cabernet Sauvignon 45.00

Classic aromas of blackberry, cherry & cassis wrapped in toasted caramel & soft tannins

Dreaming Tree Pinot Noir 45.00

Flavors of black cherry, strawberry, toasty caramel, generous fruit & supple tannins

Catering Information

SAVOR... Pennsylvania is the exclusive food and beverage provider for the PA Farm Show Complex and Expo Center. No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to certified agencies feeding the underprivileged.

MENUS

Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Our culinary team is happy to customize the perfect menu for your event.

PRICING

Prices quoted do not include 18% Administrative Fees or 6% Sales Tax unless otherwise noted. An 18% Administrative Fee will apply to all food, beverage and labor charges. Current state and local taxes will apply to all food, beverage, labor and equipment rentals. Customers claiming tax exempt status must provide satisfactory evidence of such exemption for the state of Pennsylvania. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.



LINEN

SAVOR... provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

GUARANTEES

A guaranteed number of attendees/quantities of food is required no less than five (5) business days prior to the event. This guarantee must be submitted by noon Monday through Friday, excluding holidays. If the guarantee is not received, SAVOR...Pennsylvania reserves the right to charge for the most recent number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 5 business days prior to event. Attendance higher than the guarantee will be charged the actual event attendance. Increases greater than 20% will be subject to 20% additional fee based on the menu price (F&B).

Guaranteed greater than or equal to 2,000:

1. Initial guarantee due 30 days prior to event
2. Final guarantee due 10 days prior to event
3. Increase greater than 20% will be subject to 20% additional fee based on the menu price (F&B)

OVERSET POLICY

SAVOR... Pennsylvania will be prepared to provide service staff and have seats available for 5% over-set up to a maximum over-set of 20 guests for plated meals and buffet meals with complete table setups only. There will be an additional charge for each over-set of 20 guests above 5%.

SERVICE STAFF

Guest to server ratio is 1 server per 30 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of (10). Rounds of less than (10) guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on holidays.

EVENT TIMELINE

All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled.

BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and service are regulated by the Pennsylvania Liquor Control Commission. As licensee, SAVOR... Pennsylvania is responsible for the administration of these regulations:

No alcoholic beverages may be brought onto the premise from outside sources

We reserve the right to refuse alcohol service to intoxicated or underage persons or for any reason as deemed appropriate by SAVOR management.

Alcoholic beverages may not be removed from the premises.

All Bars are subject to a \$150 Bartender Fee per Bartender for (4) hours of service. (1) Bartender fee will be waived for every \$700 in cash or hosted sales. One (1) bartender per 100 guests is required. All bars close half hour before end of event.

CONTRACTS

A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the Client and SAVOR... Pennsylvania. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and confirmed by both parties.

CANCELLATIONS

Any event cancelled less than 5 business days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis.

PAYMENT/DEPOSIT

An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the guarantee, is payable 30 days prior to the event. Payment can be made in cash or certified check. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.