

OUR
APPROACH
TO

Healthy Cuisine

A HEALTHY HERITAGE!

Savor the best in York County with fresh made from scratch cooking when dining at Heritage Hospitality establishments! We're proud to offer the finest in locally grown produce and locally sourced dairy, meats and seafood when available. Our focus on healthy choices means we use only 100% canola oil, no peanut oils, zero trans-fat, and feature recipes made with low sodium, low sugar, real butter and cage-free, farm-fresh eggs.

ENJOY!



Catering



**HERITAGE
HOSPITALITY**

HeritageMeetings.com



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Breakfast

All prices are per person, unless otherwise noted. All breakfast offerings require a 20 person minimum. Prices based on a 60 minute food service.

Early Bird Continental \$11

- Fresh Pastries
- Fat Free Greek Yogurt and Granola
- Fresh Cut Seasonal Fruit
- Freshly Brewed Coffee, Assortment of Hot Teas and Fruit Juices

Executive Continental \$17

- Fresh Pastries with Fruit Preserves and Peanut Butter
- Assortment of Breakfast Cereals with 2% or Skim Milk
- Bagels and Croissants with Fat-Free or Regular Cream Cheese
- Fat Free Greek Yogurt with Granola and Fresh Seasonal Berries
- Choice of Bacon, Pork Sausage or Turkey Bacon
- Freshly Brewed Coffee, Assortment of Hot Teas and Fruit Juices

Breakfast Enhancements

- Fresh Oatmeal with Dried Fruits, Brown Sugar, Nuts and Milk \$4
- Bacon, Egg and Cheese Breakfast Sandwiches* \$5
- Sausage, Egg and Cheese Breakfast Sandwiches* \$5
- Ham, Egg and Cheese Breakfast Sandwiches* \$5
- *Available on Buttermilk Biscuits, English Muffins, Bagel or Croissants. Gluten Free bread also available for an additional charge.
- Smoked Salmon with Sliced Tomato, Shaved Red Onions and Cream Cheese on a Bagel \$6
- Vegetable Egg Bake \$3
- Sausage or Bacon Egg Bake \$4
- Bagels and Cream Cheese \$3

Breakfast Buffets

Hearty Oaks Breakfast \$15

- Scrambled Eggs
- Choice of Bacon, Sausage or Ham
- Home Fried Potatoes with Peppers and Onions
- Choice of French Toast or Pancakes
- Maple Syrup
- Fresh Pastries
- Fresh Cut Seasonal Fruit
- Toast Station with Wheat and Multigrain, Fruit Preserves and Peanut Butter
- Freshly Brewed Coffee, Assortment of Hot Teas and Fruit Juices

Healthy Breakfast \$13

- Fresh Cut Seasonal Fruit
- Whole Grain Cereal with Skim Milk
- Toast Station with Wheat and Multigrain, Fruit Preserves and Peanut Butter
- Healthy Muffins
- Scrambled Egg Whites
- Oatmeal with Honey and Brown Sugar
- Fat Free Greek Yogurt with Granola and Fresh Cut Seasonal Berries
- Freshly Brewed Coffee, Assortment of Hot Teas and Fruit Juices

Breakfast Action Stations

Add any of the following options to your breakfast or create your own menu by selecting two or more stations. **Each station must be served by a uniformed culinary attendant at \$75 per hour.**

Belgian Waffle Station \$6

- Fresh, Made-to-Order Belgian Waffles
- Fresh Seasonal Berries, Fruit Toppings, Whipped Cream, Sweet Butter and Maple Syrup

Buttermilk Pancake Station \$6

- Fresh, Made-to-Order Buttermilk Pancakes
- Fresh Seasonal Berries, Fruit and Confection Toppings, Whipped Cream, Sweet Butter and Maple Syrup

Omelet Station \$7

- Fresh, Made-to-Order Omelets Available with Farm Fresh Eggs, Egg Whites or Egg Beaters
- Your choice of Toppings: Mushrooms, Peppers, Onions, Tomatoes, Baby Spinach, Crumbled Bacon, Ham or Sausage, Shredded Cheddar Cheese or Feta Cheese

The Fruit Carvery \$7

- Fresh Cut Seasonal Fruit and Berries
- Sliced or Dipped in Chocolate or Caramel by Attendant
- Greek Yogurt with Granola



Breaks

All prices are per person, unless otherwise noted.
All Breaks are based on 30 minutes of service.

The Warm Wake Up ☒ \$3

- Freshly Brewed Coffee
- Assortment of Hot Teas

Wake Up & Go ☒ \$5

- Freshly Brewed Coffee
- Variety of Fruit Juices
- Assortment of Hot Teas
- Hot Cocoa with Whipped Cream

All Day Coffee Break ☒ \$7

- Freshly Brewed Coffee
- Assortment of Hot Teas

Health Nut Break ☒ \$9

- Fruit Kabobs with Yogurt Dip
- Create Your Own Trail Mix with Assorted Nuts, Dried Fruits, Sunflower Seeds and Pretzels
- Celery Sticks with Peanut Butter
- V-8, Assorted Gatorade flavors and Bottle Water

BALLYHOO Power-Up Break ☒ \$9

- Individual Low-Fat Fruit Yogurts
- Fresh Cut Seasonal Fruit
- Granola Bars and Energy Bars
- Celery Sticks with Peanut Butter
- V-8, Gatorade flavors and Bottled Water



Bake Sale \$7

- Assorted Brownies, Assorted Cookies
- Assorted Coke Products
- Bottled Water
- 2% or Skim Milk

AX Snack Shoppe Break \$8

- Hershey's Chocolate Bars, Reese's Peanut Butter Cups and Snickers Bars
- Crackers, Peanuts, Chips and Pretzels
- Assorted Pepsi Products and Bottled Water

Ye Olde Ice Cream Break \$7

- Variety of Frozen Novelties
 - Refreshing Italian Ice, proudly serving Louie G's
 - Warm Soft Pretzels with Choice of:
Cheddar Cheese Sauce, Whole Grain Mustard,
Honey Mustard or Yellow Mustard
- Assorted Pepsi Products and Bottled Water

SERENITY SPA AND SALON Garden Break ☕ \$8

- Vegetable Crudités
- Low Fat Ranch Dip
- Warm Soft Pretzels with Choice of: Cheddar Cheese Sauce, Whole Grain Mustard, Honey Mustard or Yellow Mustard
- Granola Bars
- Bottled Water, Assorted Gatorade flavors



Break Enhancements and Additions

All items below are priced per piece

- Hershey's Chocolate Bars \$1.5
- Reese's Peanut Butter Cups \$1.5
- Snickers Bars \$1.5
- Soft Pretzels 🌿 \$1.5
- Fresh Whole Seasonal Fruit 🌿 \$3
- Greek Yogurts 🌿 ☒ \$3
- Fruit Skewers 🌿 ☒ \$3
- Granola Bars 🌿 ☒ \$1.5
- Energy Bars \$2.5
- Ice Cream Novelties \$2.5
- Fresh Baked Cookies \$3

These items are priced per pound

- House-Made Potato Chips \$10
(Regular, BBQ or Ranch)
- Hard Pretzels 🌿 \$10
- Peanuts 🌿 \$10
- Chex Mix \$10

À la Carte Beverages

- Assorted Pepsi Products (12 oz) \$2.5 each
- Assorted Fruit Juices \$2.5 each
- Bottled Water \$2.5 each
- V-8 \$1.5 each
- Assorted Gatorade flavors \$3 each
- San Pellegrino Sparkling Water \$3 each
- Bottled Coffee Drinks \$3.5 each
- Coffee, Decaf, Tea Airpots \$10 each
- Iced Tea & Lemonade Pitchers \$5 each



Lunch

All prices are per person, unless otherwise noted.
Prices based on a 60 minute food service.
Lunch options available between 11am and 3pm.

HERITAGE *Putting Greens*

Served with Coffee, Assortment of Hot Teas and Iced Tea.

Heritage House Salad  \$7.5
Fresh Spring Mix with Tomatoes, Carrots, Cucumbers and Croutons with Choice of Dressing

Caesar Salad  \$7.5
Romaine Lettuce, Shredded Parmesan, Croutons and Caesar Dressing

Baby Spinach Salad  \$11.5
Fresh Baby Spinach with Sliced Strawberries, Roasted Pecans, Goat Cheese, Shaved Red Onion and a Raspberry Poppy Seed Vinaigrette

Iceberg Wedge  \$7.5
Wedge of Crisp Iceberg Lettuce with Tomatoes, Crumbled Bacon and Bleu Cheese Crumbles. Choice of Bleu Cheese, Ranch or Sweet Balsamic Vinaigrette

Lo Mein Salad \$9.5
Fresh Spring Mix with Lo Mein Noodles, Tomatoes, Water Chestnuts, Scallions, Baby Corn and Snow Peas Finished with Thai Peanut Vinaigrette

Nuts and Berries Salad \$15
Fresh Spring Mix Tossed with Candied Walnuts and Pecans, Sun-dried Cranberries, Shaved Red Onions and Goat Cheese, Finished with Balsamic Vinaigrette

Cobb Salad  \$12
Fresh Seasonal Greens with Tomatoes, Crumbled Bacon, Hard Boiled Egg, Bleu Cheese Crumbles, Red Onion, Cheddar Cheese, Avocado and Choice of Dressing

Add to Any Salad

Grilled Chicken \$5 **Shrimp** \$7
Salmon \$9 **Beef Tips** \$7
Ahi Tuna Steak \$12

Soups \$4 each

Cream of Broccoli • **Cream of Mushroom**
Chicken Corn • **Hearty Vegetable** 
Chili Con Carne  • **Cream of Crab**
Tomato Bisque  • **Minestrone**

*Additional Soups Available Upon Request



Lunch

All prices are per person, unless otherwise noted.
Prices based on a 60 minute food service.
Lunch options available between 11am and 3pm.

Hot Plated Lunches

Served with Chef's Choice of Seasonal Vegetables or House Salad. Coffee, Assortment of Hot Teas and Iced Tea.
Served 11am-3pm.

Chicken Parmesan* \$14

Parmesan and Herb Breaded Chicken topped with Marinara and Blend of Mozzarella and Parmesan Cheeses, Served over Fettuccine

*Also Available with Grilled Chicken

Vegetable Primavera with Penne \$12

Zucchini, Yellow Squash, Asparagus Tips, Mushrooms and Tomatoes in Marinara Sauce Tossed with Penne Pasta

☒ Also available with Spaghetti

Chicken Florentine \$14

Grilled Chicken Breast Topped with Sautéed Spinach, Artichoke Hearts and Roasted Peppers in a Garlic Cream Sauce Served over Fettuccine

Seared Pork Loin \$14

Tender Seared Pork Loin Topped with an Apple and Cranberry Compote Served over Boursin Whipped Potatoes, Finished with a Red Wine Glaze

Seared Salmon Filet 🍷 \$16

Lightly Seasoned and Seared Salmon Filet Served over Herb Basmati Risotto Finished with Lemon Beurre Blanc

Heritage Hills Signature Crab Cakes \$22

Our House Specialty Maryland Style Crab Cakes Served over Herb Basmati Risotto

Petite Beef Tenderloin Filet \$24

Grilled Filet of Beef Tenderloin Served over Garlic Mashed Potatoes and Finished with Red Wine Bordelaise



Tee Box Lunch \$12

All Tee Box Lunches are served with fresh cookies and locally made Martin's chips. Also includes Pepsi products or bottled water.

Choice of Three:

Ham and Swiss • Turkey and Provolone 🌿

Roast Beef and Swiss • Chicken Caesar

Mediterranean Vegetable • Egg Salad

Tuna Salad • Chicken Salad

On Choice of One: Kaiser Roll, Flour Tortilla Wrap or Gluten Free Roll ☒

🌿 HEALTHY OPTIONS ☒ CAN BE GLUTEN-FREE 🍷 CHEF'S FAVORITE



Lunch Buffets

All prices are per person, unless otherwise noted.
Lunch options available between 11am and 3pm.
Prices based on a 60 minute food service.
20 Person Minimum Required.

Russell's Luncheon Buffet \$14

- Soup du Jour
- House Salad
- Baked Potato Bar with Bacon, Shredded Cheese, Sour Cream, Salsa and Broccoli
- Warm Rolls with Butter
- Freshly Baked Cookies, Brownies and Dessert Bars
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

Woody's Deli Buffet \$18

- Soup du Jour
- House Salad
- Fresh Cut Seasonal Fruit
- Red Skin Potato Salad
- **Choice of Three:** Ham, Turkey, Roast Beef, Egg Salad, Tuna Salad, Chicken Salad,
- **Choice of Two:** Swiss Cheese, Provolone, Cheddar Cheese, Pepper Jack Cheese, American Cheese
- Kaiser Rolls and Assorted Breads
- Pickles, Onions, Lettuce, Tomato Slices
- Freshly Baked Cookies, Brownies and Dessert Bars
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

Marty's Pasta Buffet \$17

- Caesar Salad
- **Choice of one Lasagna:** Cheese, Meat or Vegetable
- **Choice of one Pasta:** Tortellini, Penne or Fettuccine
- **Choice of one Sauce:** Marinara, Alfredo, Pesto, Tomato Vodka or Meat Sauce
- Fresh Grated Parmesan Cheese
- Warm Garlic Bread
- Freshly Baked Cookies, Brownies and Dessert Bars
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

Par-Tee Wrap Buffet \$16

- Soup Du Jour
- Assortment of Wraps* including Ham and Swiss, Turkey and Provolone, and Mediterranean Vegetable
- *Additional options available upon request.
- Mediterranean Pasta Salad with Tomatoes, Olives and Feta Cheese
- Fresh Cut Seasonal Fruit
- House Made Potato Chips (Regular, BBQ or Ranch)
- Freshly Baked Cookies, Brownies and Dessert Bars
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea



Lunch Buffets

All prices are per person, unless otherwise noted.
Lunch options available between 11am and 3pm.
Prices based on a 60 minute food service.
20 Person Minimum Required.

The Masters Lunch Buffet \$17

- Soup du Jour
- Caesar Salad
- Grilled Chicken Breasts
- Baked Potato Bar with Bacon, Shredded Cheese, Sour Cream, Salsa and Broccoli
- Warm Rolls and Butter
- Freshly Baked Cookies, Brownies and Dessert Bars
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

🍴 Sherwood Knoll Buffet \$22

- Soup du Jour
- House Salad
- **Choice of Two Entrees:** Chicken Marsala, Bacon Wrapped Meatloaf, Seared Pork Loin with Apple Cranberry Compote, Salmon with Lemon Herb Sauce, Vegetable Lasagna, or Beef Tips with Mushrooms and Bordelaise
- Chef's Selection of Vegetable*
- Chef's Selection Starch*
- Chef's Selection Dessert*
- *All selections will be determined to complement choice of entrees
- Warm Rolls and Butter
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

Edgemount Farm BBQ \$13

- Hot Dogs and Hamburgers
- Lettuce, Tomato, Onion, Cheese
- Baked Beans
- Cole Slaw, Potato Salad
- Freshly Baked Cookies, Brownies and Dessert Bars
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

🍴 Retro BBQ \$19

- Pulled Pork
- BBQ Chicken
- BBQ Baby Back Ribs
- Hot Dogs
- Cole Slaw
- Cucumber Tomato Salad
- Baked Beans
- Cornbread
- Caramel Apple Crumb Pie
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea



BBQ Add-ons

Hamburgers \$4 • BBQ Chicken \$4 • Grilled Chicken 🌿 \$4
Pulled Pork BBQ \$4 • Macaroni Salad \$2
Potato Salad \$2 • Cucumber Tomato Salad 🌿 \$2
Cole Slaw \$2

Reception

Hot Hors d'Oeuvres

All Items below priced per 50 pieces.
All items can be butlered or displayed.

Smokey Bourbon Chicken Skewers \$80

🌿 Chicken Satay with Thai Peanut Sauce ☒ 🍴 \$80

Potato Latkes with Sour Cream \$70

Meatballs Tossed in Jack Daniels BBQ or Marinara \$80

Mozzarella Sticks Served with Marinara Sauce \$85

Pork Pot Stickers with Ginger Soy Dipping Sauce \$85

Egg Rolls Served with Sweet Thai Chili Sauce \$85

Vegetable Spring Rolls Served
with Sweet Thai Chili Sauce \$70

Pigs in a Blanket with Spicy Brown Mustard \$70

Assorted Mini Quiche \$100

🌿 Coconut Chicken with
Orange Marmalade Dipping Sauce \$100

Sausage and Mozzarella Stuffed Mushrooms ☒ \$125

Puff Pastry Cups with Boursin Cream Cheese \$100

Reuben Poppers with Bistro Sauce ☒ \$125

Lager Battered Shrimp with Cocktail Sauce \$100

Spanakopita - Spinach and Feta Wrapped in Phyllo \$100

🌿 Beef Wellington Purses \$100

Bacon Wrapped Scallops ☒ \$130

Spicy Tenderloin Tip Skewers ☒ \$130

🌿 Coconut Shrimp with
Orange Marmalade Dipping Sauce 🍴 \$135

BBQ Bacon Wrapped Shrimp ☒ \$135

Artichoke and Goat Cheese Poppers \$135

Jumbo Lump Crab Stuffed Mushroom \$175

Mini Maryland Style Crab Cakes (Broiled or Fried)
Served with Tartar Sauce \$175

Phyllo Wrapped Asparagus \$125



Reception

Cold Hors d'Oeuvres

All Items below priced per 50 pieces.
All items can be butlered or displayed.

- Spicy Deviled Eggs with Sriracha ☒ \$70
- 🌿 Tortilla Cups with Cilantro, Black Beans and Corn Salsa \$70
- 🌿 Gazpacho and Rock Shrimp Shooters ☒ \$90
- Cherry Tomatoes Stuffed with Prosciutto and Parmesan ☒ 🍴 \$80
- Asparagus Wrapped with Prosciutto ☒ \$110
- Melon Wrapped with Prosciutto ☒ \$110
- Smoked Salmon Mousse in Cucumber Cups ☒ \$125
- Shrimp and Avocado in Phyllo Cups \$125
- Asparagus Wrapped with Smoked Salmon ☒ \$125
- Tenderloin Crostini with Horseradish Mayo \$125
- Jumbo Shrimp Cocktail with Cocktail Sauce ☒ \$150
- Gazpacho and Jumbo Lump Crab Shooters ☒ \$175
- Tuna Tataki with Wasabi Mayo in Cucumber Cups ☒ 🍴 \$150
- Tuna Tartar with Macadamias and Sriracha Served on Sushi Spoons ☒ \$150
- Lobster and Avocado Salad in Phyllo Cups \$150
- Poached Lobster Crostini with Tomato and Arugula \$175
- Phyllo Cups with Goat Cheese, Bacon and Orange Marmalade \$125



Carving Stations

All stations must be served by a uniformed culinary attendant at \$75 per hour. Prices based on a 60 minute food service.

- 🌿 **Orange and Herb Marinated Oven Roasted Turkey** ☒ 🍴 \$8
Served with Rolls, Turkey Gravy or Herb Mayo
- Maple Ginger Glazed Ham** ☒ \$8
Served with Rolls and Dijonaise, Whole Grain Mustard or Pineapple Sauce
- 🌿 **Pepper and Herb Crusted Pork Tenderloin** ☒ \$9
Served with Rolls and Dijonaise or Demi-Glace
- Roasted New York Strip Loin** ☒ \$12
Served with Rolls, Horseradish and Bordelaise or Horseradish Mayo
- 🍴 **Salmon En Crouete** \$12
Stuffed with Spinach, Kalamata Olives, Roasted Peppers and Feta Cheese Served with a Roasted Pepper Tomato Sauce
- Slow Roasted Prime Rib** ☒ \$14
Served with Rolls, Au Jus and Horseradish
- 🌿 **Pepper Dusted Roasted Beef Tenderloin** ☒ \$16
Served with Rolls, Demi-Glace and Horseradish



Reception

Display Stations

Prices are per person.

Assorted Miniature Wraps \$5.75

Italian Cold Cut, Roast Beef and Swiss Cheese, Chicken Caesar, Turkey and Provolone Cheese Wrapped in Flour Tortillas with Lettuce and Tomato.

*Onion Available Upon Request.

🍴 Build Your Own Nacho Display ☒ \$5.75

Tortilla Chips with Fresh Salsa, Guacamole, Black Bean Dip, Black Olives, Red Onions, Sour Cream, Shredded Cheddar and Nacho Cheese Sauce
Add Grilled Chicken or Taco Beef for an additional \$3 per person

🌿 Mediterranean Display \$8

Marinated Kalamata Olive and Feta Salad, Two Olive Tapenade and Lemon Garlic Hummus Served with Grilled Focaccia Bread

Mashed Potato Martini Bar ☒

Your choice of Yukon Gold or Sweet Potatoes \$6
Both Potatoes \$8

Yukon Gold Potato Mashed Served with: Shredded Cheddar Cheese, Bacon Bits, Steamed Broccoli, Salsa and Sour Cream

Sweet Potato Mashed Served with: Cinnamon, Honey, Brown Sugar, Candied Pecans/Walnuts and Marshmallows

🌿 Lettuce Wrap Station 🍴 ☒ \$6

Bibb Lettuce Served with Grilled Chicken, Carrots, Cucumbers, Sprouts, Fried Won Tons and Sesame Ginger Vinaigrette

Slider Station \$9

Assorted Sliders include: Hamburger Sliders, BBQ Chicken Sliders, and Pork BBQ Sliders
Served with platters of Assorted Cheeses, Lettuce, Tomato and Onion

*Substitute Any of the Above with:

- Grilled Portabella with Herb Aioli \$10
- Maryland Crab Cakes with Lemon Aioli \$14

Cheesecake Station \$6

Minimum of 25 people. Must be served by a uniformed culinary attendant at \$75 per hour.

Plain Cheesecake with Toppings Including Assorted Seasonal Berries, Crumbled Oreos, Caramel Sauce, Chocolate Sauce, Strawberry Sauce and Whipped Cream.

Prices based on a 60 minute food service.

Displays below serve 50 people (unless otherwise noted).

Grilled Vegetable Display ☒ \$125

Grilled, Marinated Zucchini, Yellow Squash, Red Onions, Roma Tomatoes and Asparagus with Roasted Red Pepper Ranch Dressing

Crudités Display ☒ \$125

Broccoli, Cauliflower, Baby Carrots, Celery Sticks, Cherry Tomatoes and Bell Peppers

Choice of Dressing:

Fat Free Ranch, Bleu Cheese, Sweet Balsamic, Fat Free Italian, Caesar, Low Fat Raspberry Vinaigrette, Low Fat Raspberry Yogurt Dip and Low Fat Ranch Dip

🌿 Fruit Display ☒ \$135

Sliced Seasonal Fresh Fruit to include Pineapple, Cantaloupe, Honeydew Melon, Grapes and Berries with Low Fat Raspberry Yogurt Dip

🍴 Cold Slider Displays

Display includes 60 sliders. Please no substitutions.

Served on Brioche Slider Rolls with Lettuce and Tomato Tuna Salad, Curried Chicken Salad, Egg Salad with Olives \$125 (Includes 20 of Each Variety)

Seared Tuna BLT, Lobster Roll, Tarragon Shrimp Salad \$175 (Includes 20 of Each Variety)

Smoked Salmon Display ☒ \$175

Norwegian Smoked Salmon with Capers, Red Onion, Hard Boiled Egg, Sliced Tomato, Cream Cheese and Mini Bagels

Antipasto Display ☒ \$175

Prosciutto, Genoa Salami, Roasted Red Peppers, Giardiniera, Pepperoncini, Fresh Mozzarella, Roma Tomatoes, Asparagus Spears and Olives, Drizzled with Balsamic Reduction

Heritage Hills Cheese Display \$175

Assortment of Cheeses including Cheddar, Aged Swiss, Smoked Gouda and Pepper Jack served with Assorted Crackers and Crostini

🌿 Fresh Fruit Kabob Display ☒ \$180

Skewers of Fresh Fruit including Watermelon, Cantaloupe, Honeydew and Strawberries, served with Low Fat Raspberry Yogurt Dip.

Fromage Display \$300

Herb Crusted Goat Cheese, Manchego, Reggiano, Smoked Cheddar, Brie and Gorgonzola Served with French Bread

Crab Dip Display \$125

Our Famous Maryland Crab Dip Served with Crostini

🍴 Baked Brie in Puff Pastry \$100

(Serves 25) Wheel of Brie Cheese with Raspberry Melba Wrapped in Puff Pastry and Baked to Golden Brown Served with French Bread



Reception

All stations must be served by a uniformed culinary attendant at \$75 per hour.

Prices based on a 60 minute food service.

For a Stations Event, we recommend 2-4 stations for lunch and 3-5 stations for dinner.

Action Stations

All prices are per person, unless otherwise noted.

Minimum of 20 people.

Pasta Station \$7

Choice of Two Pastas:

Tortellini, Penne, Angel Hair, Fusilli or Fettuccine

Choice of Two Sauces:

Marinara, Tomato Vodka, Garlic Cream, Parmesan Cream or Pesto

Add-ons Available:

- Rock Shrimp \$3
- Bay Scallops \$3
- Meatballs \$2
- Italian Sausage \$2
- Fresh Vegetables \$2

☒ Substitute Gluten-Free Spaghetti or Whole Wheat Penne or Spaghetti for an additional \$1 per person.

☛ Mini Cheese Steak Station \$8

- Includes House Made Potato Chips
- Beef and Chicken Cheese Steak Meat
- Amoroso Rolls
- Sliced American Cheese and Cheddar Cheese Sauce
- Sautéed Onions and Bell Peppers

☒ Asian Stir Fry \$10

Seasoned Beef and Chicken in a Sesame Stir Fry Sauce

- Oriental Vegetables
- Choice of Lo Mein Noodles or Fried Rice
- Egg Rolls
- Fortune Cookies
- Add Shrimp \$3

☒ Mediterranean Mussels \$10

Sautéed Mussels with Fresh Basil Tomatoes and Garlic in a White Wine Butter Sauce or Marinara Sauce over Linguini Pasta with Grilled Focaccia Bread

Crab Cake Station \$15

Our Famous Maryland Style Crab Cakes Served with Remoulade, Roasted Red Pepper Aioli and Sweet Corn Salsa

Fondue Sweets Station \$7

Chocolate and Caramel Dipping Sauces Served with Skewered Strawberries, Marshmallows, Sliced Apples, Rice Krispy Treats and Pretzel Rods



Dinner Buffets

All prices are per person, unless otherwise noted. Minimum of 25 people.
Prices based on a 60 minute food service.

The Cork Country Buffet

\$26

House Salad

Choice of One Side Salad:

- Pasta Salad
- Potato Salad
- Fresh Fruit Salad
- Macaroni Salad

Choice of One Vegetable:

- Baby Carrots
- Sweet Corn
- Vegetable Medley

Choice of One Starch:

- Roasted Potatoes with Herbs
- Rice Pilaf
- Yukon Mashed Potatoes
- Mashed Sweet Potatoes
- Wild Rice Blend

Choice of Two Entrees:

- Baked Ham with Hawaiian Pineapple Glaze ☒
- Pepper Crusted Pork Loin with Whole Grain Mustard Bordelaise 🍴☒
- Roasted Turkey Breast with Turkey Veloute ☒
- Seared Chicken with Lemon Caper Sauce 🌿
- Seared Tilapia with Lemon Beurre Blanc ☒
- Meat or Vegetable Lasagna
- Grilled Marinated Flank Steak with Bordelaise ☒

Served with Warm Rolls and Butter, Chef's Choice of Dessert, Coffee, Assortment of Hot Teas and Iced Tea.



Susquehanna Valley Buffet

\$32

House Salad or Caesar Salad

Choice of Two Sides:

- Fresh Fruit Salad with Raspberry Yogurt Dip
- Grilled Vegetables
- Mediterranean Pasta Salad with Fusilli Pasta and Artichokes.
- Potato Salad
- Sweet Corn and Black Bean Salad with Cilantro

Choice of One Vegetable:

- Green Beans Almondine
- Steamed Cauliflower
- Steamed Broccoli with Lemon Butter
- Vegetable Medley
- Fire Roasted Corn with Peppers and Onions

Choice of One Starch:

- Boursin and Leek Scalloped Potatoes
- Wild Rice Blend
- Cheddar Mashed Potatoes
- Mashed Sweet Potatoes
- Macaroni and Cheese
- Roasted Red Potatoes with Herbs

Choice of Three Entrees:

- Baked Ham with Hawaiian Pineapple Glaze ☒
- Stuffed Chicken Breast with Chicken Jus
- Seared Tilapia with Lemon Beurre Blanc ☒
- Meat or Vegetable Lasagna
- Baked Ziti with Cheese or Italian Sausage
- Seared Salmon with Pineapple Mango Salsa 🌿🍴☒
- Sliced Bistro Tenderloin with Bordelaise ☒
- Chicken Marsala

Served with Warm Rolls and Butter, Chef's Choice of Dessert, Coffee, Assortment of Hot Teas and Iced Tea.

HERITAGE Grand Buffet

\$38

Choice of Three:

- House Salad
- Caesar Salad
- Spinach Salad with Candied Walnuts, Goat Cheese and Strawberries
- Grilled Vegetables
- Mediterranean Pasta Salad with Fusilli Pasta and Artichokes.
- Fresh Fruit Salad with Raspberry Yogurt Dip

Choice of One Vegetable:

- Steamed Broccolini with Lemon Butter Sauce
- Steamed Asparagus with Lemon Butter Sauce
- Roasted Root Vegetables
- Steamed Haricot Verts
- Cauliflower Au Gratin

Choice of One Starch:

- Boursin Potato Gratin
- Cheddar Yukon Gold Whipped Potatoes
- Mashed Sweet Potatoes
- Roasted Fingerling Potatoes with Herbs
- Wild Rice Pilaf

Choice of Three Entrees:

- Sliced Tenderloin of Beef with Bordelaise Sauce ☒
- Grilled Maple Ginger Glazed Salmon 🍴☒
- Chicken Florentine with Spinach, Artichokes and Roasted Peppers
- Roasted Pork Tenderloin with Apple Cranberry Compote ☒
- Grilled Chicken with Fresh Mozzarella and Bruschetta ☒
- Sliced Sirloin of Beef with Roasted Garlic Demi-Glace ☒
- Penne Pasta Primavera with a Tomato Vodka Sauce

Served with Warm Rolls and Butter, Chef's Choice of Dessert, Coffee, Assortment of Hot Teas and Iced Tea.



Plated Dinners

All Dinners Include Choice of One Vegetable & One Starch, Choice of House or Caesar Salad, Warm Rolls and Butter, Coffee, Assortment of Hot Teas and Iced Tea. All prices are per person, unless otherwise noted. Prices based on a 60 minute food service. Add \$3 for more than two entree choices. *Vegetarian meal is available upon request.* Dessert options available on page 14.

Chicken and Poultry

Chicken Parmesan with Fettuccini Marinara ^

Also Available Grilled \$18

Chicken Florentine with Artichokes, Spinach and Roasted Peppers \$19

Potato Crusted Chicken with Lemon Thyme Jus \$20

Chicken Marsala \$20

Chicken Saltimbocca with Prosciutto, Fontina Cheese and Sage Topped with Marsala Demi-Glace ☒ \$22

Fig and Apricot Stuffed Chicken with Demi-Glace \$22

Prosciutto Wrapped Chicken with Fresh Tomato Bruschetta ☒ \$22

Crab Stuffed Chicken with Lemon Beurre Blanc \$26

Sliced Roasted Turkey with Sage Gravy ☒ \$18

Roasted Turkey with Cornbread Stuffing and Creole Demi ^ \$19

Grilled Duck Breast with Berry Compote ☒ \$29

French Country Chicken with Mushrooms and Whole Grain Mustard Sauce \$22

Fish and Seafood

Maple Ginger Glazed Salmon \$25

Seared Salmon Topped with Shrimp Risotto ^ ☒ \$27

Crab Topped Tilapia with Lemon Beurre Blanc \$23

Grilled Shrimp Skewers with Lemon Beurre Blanc ☒ \$22

Maryland Style Crab Cakes \$33

Prosciutto Wrapped Salmon with Fresh Tomato Bruschetta ☒ \$22

Crab Imperial \$33

Miso Marinated Sea Bass ☒ \$33

Macadamia Crusted Grouper with Vanilla Beurre Blanc ☒ \$30

Blackened Salmon with Pineapple Mango Salsa ☒ \$26



Choice of One Vegetable^:

- Baby Carrots with Honey Glaze
- Sweet Corn with Butter Sauce
- Vegetable Medley
- Green Beans Almondine
- Fire Roasted Corn with Peppers and Onions
- Steamed Broccoli with Lemon Butter Sauce
- Steamed Cauliflower
- Steamed Asparagus with Lemon Butter Sauce
- Steamed Haricot Verts
- Roasted Mushrooms
- Grilled Asparagus

^Indicates dish includes starch. Please select one vegetable.

Choice of One Starch*:

- Yukon Gold Mashed Potatoes
- Baked Sweet Potatoes
- Scalloped Potatoes
- Roasted Red Potatoes with Herbs
- Roasted Fingerling Potatoes with Herbs
- Baked Potatoes
- Boursin Potato Gratin
- Herb Basmati Rice
- Rice Pilaf
- Wild Rice Blend
- Saffron Basmati Rice (Add \$1 per person)
- Parmesan Risotto (Add \$1 per person)

*Indicates dish includes vegetable. Please select one starch.



Plated Dinners

All Dinners Include Choice of One Vegetable & One Starch, Choice of House or Caesar Salad, Warm Rolls and Butter, Coffee, Assortment of Hot Teas and Iced Tea. All prices are per person, unless otherwise noted. Prices based on a 60 minute food service. Add \$3 for more than three entree choices. Dessert options available on page 14.

Beef and Meat

Sliced Bistro Tenderloin with Bordelaise Sauce  \$26

Slow Roasted Prime Rib with Au Jus  \$30

Roasted Sirloin Filet with Demi-Glace  \$26

 Braised Beef Short Ribs with Red Wine Demi-Glace \$30

New York Strip Steak with Bleu Cheese Crumbles and Demi-Glace  \$32

Filet Mignon with Wild Mushrooms and Demi-Glace  \$33

Petit Filet and Crab Cake \$38

 Osso Bucco with Gremolata \$28

 Filet with Jumbo Lump Crab and Scampi Sauce \$38

Gorgonzola Crusted Beef Tenderloin with Garlic Demi-Glace  \$38

Sliced Roast Beef Tenderloin with Red Wine Bourdelaise \$32

Vegetarian

Vegetarian Dinners Include Vegetable and Starch.

 Grilled Marinated Eggplant Tower with Wilted Spinach, Goat Cheese and Roasted Peppers over Parmesan Risotto   \$21

Penne Pasta Primavera with Choice of Tomato Vodka, Pesto or Garlic Cream Sauce  \$16

Wild Mushroom Ravioli with Sautéed Asparagus Coins and Diced Tomato in Garlic Cream Sauce \$20

Eggplant Parmesan with Fettuccine Marinara \$16

 Wild Mushroom, Asparagus and Parmesan Risotto   \$16

 Vegetable Strudel with Roasted Pepper Tomato Sauce \$16

Eggplant Rolatini with Mozzarella and Marinara \$16

 Fettuccine Florentine with Artichokes, Spinach and Roasted Peppers in Garlic Cream Sauce \$20



Choice of One Vegetable^:

- Baby Carrots with Honey Glaze
- Sweet Corn with Butter Sauce
- Vegetable Medley
- Green Beans Almondine
- Fire Roasted Corn with Peppers and Onions
- Steamed Broccoli with Lemon Butter Sauce
- Steamed Cauliflower
- Steamed Asparagus with Lemon Butter Sauce
- Steamed Haricot Verts
- Roasted Mushrooms
- Grilled Asparagus

^Indicates dish includes starch. Please select one vegetable.

Choice of One Starch*:

- Yukon Gold Mashed Potatoes
- Baked Sweet Potatoes
- Scalloped Potatoes
- Roasted Red Potatoes with Herbs
- Roasted Fingerling Potatoes with Herbs
- Baked Potatoes
- Boursin Potato Gratin
- Herb Basmati Rice
- Rice Pilaf
- Wild Rice Blend
- Saffron Basmati Rice (Add \$1 per person)
- Parmesan Risotto (Add \$1 per person)

*Indicates dish includes vegetable. Please select one starch..



Desserts

Pricing is per person unless otherwise noted.

- Pecan Pie \$6
- Triple Chocolate Cake \$6
- NY Style Cheesecake with Raspberry Sauce \$6
- Key Lime Pie \$6
- Caramel Apple Crumb Pie \$6
- Peanut Butter Pie \$6

- Carrot Cake \$6
- Chocolate Peanut Butter Cake \$6
- Gluten-Free Chocolate Torte ☒ \$6
- Gluten-Free Cheesecake ☒ \$6
- Mixed Berries with Whipped Cream ☒ \$6
- Chocolate Covered Strawberries \$6
- Dark Chocolate Torte \$6
- Fresh Fruit Cup ☒ \$6
- Assorted Cookies, Brownies & Dessert Bars
\$200 per tray. Each tray serves 50 people ☒

Late Night Options

All Late Night Options must be served by 10pm.

Display Stations

Displays Serve 50 people.

Crudités Display ☒ \$125

Broccoli, Cauliflower, Baby Carrots, Celery Sticks, Cherry Tomatoes and Bell Peppers
Choice of Dressing: Fat Free Ranch, Bleu Cheese, Sweet Balsamic, Fat Free Italian, Caesar, Low Fat Raspberry Vinaigrette, Low Fat Raspberry Yogurt Dip and Low Fat Ranch Dip

Fruit Display ☒ \$135

Sliced Seasonal Fresh Fruit to include Pineapple, Cantaloupe, Honeydew Melon, Grapes and Berries with Low Fat Raspberry Yogurt Dip

Cold Salad Slider Displays

Display includes 60 sliders. Please no substitutions.
Served on Brioche Slider Rolls with Lettuce and Tomato Tuna Salad, Curried Chicken Salad, Egg Salad with Olives \$125 (Includes 20 of Each Variety)
Seared Tuna BLT, Lobster Roll, Tarragon Shrimp Salad \$175 (Includes 20 of Each Variety)

Assorted Miniature Wraps \$5.75

Italian Cold Cut, Roast Beef and Swiss Cheese, Chicken Caesar, Turkey and Provolone Cheese Wrapped in Flour Tortillas with Lettuce and Tomato
Onion Available Upon Request. Requires a minimum of 25 people.

Grilled Vegetable Display ☒ \$125

Grilled, Marinated Zucchini, Yellow Squash, Red Onions, Roma Tomatoes and Asparagus With Roasted Red Pepper Ranch Dressing

Crab Dip Display \$125

Our Famous Maryland Crab Dip Served with Crostini

Hors d'Oeuvres

All Items below priced per 50 pieces.
All items can be butlered or displayed.

Meatballs Tossed in Jack Daniels BBQ or Marinara \$80

Egg Rolls Served with Sweet Thai Chili Sauce \$85

Vegetable Spring Rolls Served
with Sweet Thai Chili Sauce \$70

Assorted Mini Quiche \$100

Lager Battered Shrimp with Cocktail Sauce \$100

Spanakopita - Spinach and Feta Wrapped in Phyllo \$100

Bacon Wrapped Scallops ☒ \$130

Asparagus Wrapped with Prosciutto ☒ \$110

Jumbo Shrimp Cocktail with Cocktail Sauce ☒ \$150

Pigs in a Blanket with Spicy Brown Mustard \$70

Tator Tots with Queso Cheese Sauce \$70

Mozzarella Sticks Served with Marinara Sauce \$85

Mini Tacos with a Ranchero Sauce \$40

Hot Wings with Celery and Bleu Cheese \$75

Jalapeño Poppers with Queso Cheese Sauce \$60



Banquet Beverages

Limited Bar Package

Includes Choice of Domestic Draft Beer, House Wine and Soda

Limited Wine

Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot

Bottled Beer

Miller Lite, Yuengling Lager, Heineken, Corona

Draft Beer (Choice of One)

Yuengling Lager, Miller Lite

\$9 for the First Hour

\$6 each Additional Hour

Select Bar Package

House Liquor, House Wine, Bottled Beer, Domestic Draft

Select Liquor

Vodka, Gin, Rum, Whiskey, Bourbon, Christian Brothers Brandy, Tequila, Peach Schnapps, Triple Sec, Amaretto, Kahlua, Raspberry Schnapps, Sweet Vermouth, Dry Vermouth

Select Wine

Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot

Bottled Beer

Miller Lite, Yuengling Lager, Heineken, Corona

Draft Beer (Choice of One)

Yuengling Lager, Miller Lite, or Coors Light

\$11 for the First Hour

\$7 each Additional Hour

Premium Bar Package*

Premium Liquor

Absolut, Smirnoff Orange Vodka, Tanqueray, Bacardi Silver, Captain Morgan, Jose Cuervo, Jack Daniels, Seagrams 7, Seagrams VO, Malibu, Dewars White, Peach Schnapps, Triple Sec, Amaretto, Kahlua, Southern Comfort, Sweet Vermouth, Dry Vermouth

Premium Wine

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon and Merlot

Bottled Beer

Choice of One Domestic & One Import

Miller Lite, Yuengling Lager, Coors Light, Budweiser, Bud Light
Import: Heineken, Corona, Sam Adams Boston Lager, Blue Moon, Michelob Ultra

Draft Beer (Choice of One)

Miller Lite, Coors Light, or Yuengling Lager

\$12 for the First Hour

\$8 each Additional Hour

Ultra Premium Bar Package*

Ultra Premium Liquor

Grey Goose, Smirnoff, Bacardi, Myers Dark Rum, Captain Morgan, Bombay Sapphire, Glenlivet Scotch, Crown Royal, Jameson Irish Whiskey, Johnnie Walker Red Label, Maker's Mark, Jose Cuervo, Frangelico, Baileys Irish Cream, Kahlua Coffee Liqueur, Dekyper Melon Schnapps, Disaronno Amaretto, Peach Schnapps, Chambord, Sweet Vermouth, Dry Vermouth

Ultra Premium Wine

Chardonnay, Pinot Grigio, White Zinfandel, Moscato, Riesling, Pinot Noir, Cabernet Sauvignon and Merlot

Bottled Beer

Choice of Three Domestic & One Import

Miller Lite, Coors Light, Bud Light, Budweiser, Heineken, Corona, Sam Adams Boston Lager, Angry Orchard, Stella Artois, Amstel Light

Draft Beer (Choice of One)

Miller Lite, Coors Light, Yuengling Lager, Blue Moon

\$15 for the First Hour

\$9 each Additional Hour



A La Carte Beverages

Wines

Wine by the Glass \$6 per glass
Carafe of Wine \$24 each

Beers

Domestic Keg \$275 each
Imported Keg
Price varies based on selection
Domestic Beer \$3.5 per bottle
Imported Beer \$4.5 per bottle

Spirits

Ultra Premium \$7 per drink
Premium Brands \$6 per drink
Select Brands \$5 per drink

*Branded liqueurs are also included.
Substitutions can be made for domestic bottled beer to suit your taste.
Draft beer availability based on location of event.

Water, Juices & Sodas

Assorted Pepsi Products (12 oz) \$2.5 each
Assorted Fruit Juices \$2.5 each
Bottled Water \$2.5 each
V-8 \$1.5 each
Gatorade \$2.5 each
San Pellegrino Sparkling Water \$3 each
Bottled Coffee Drinks \$3.5 each
Coffee, Decaf, Tea Airpots \$10 each
Iced Tea & Lemonade Pitchers \$5 each
Champagne Punch \$75 per gallon

Additional Fees

Bar Set Up Fee \$60
Bartender Fee \$25 per hour
Cocktail Server \$15 per hour





**HERITAGE
HOSPITALITY**