



WEDDING CATERING

2024

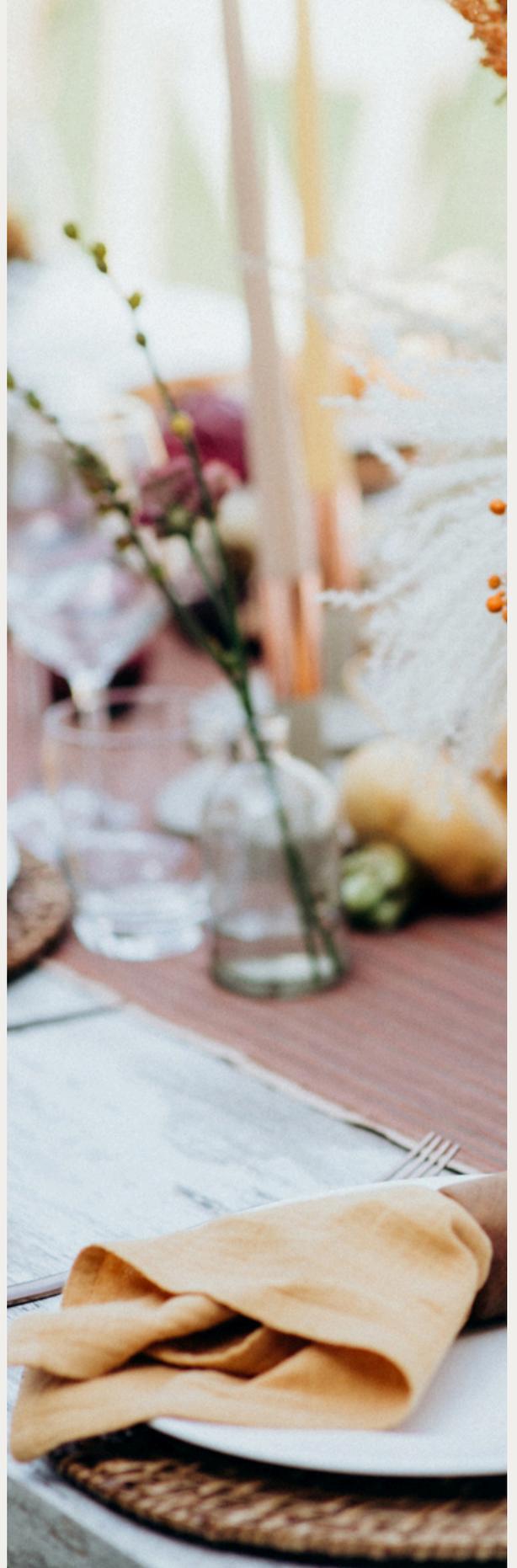
Loxley's
*& catering
special events*





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Welcome.



Welcome to Heritage Hotel Lancaster and Loxley's Restaurant and Patio Bar – your ultimate wedding destination! Since 2009, we have been a cornerstone of Lancaster's vibrant dining scene, offering a unique experience that blends the best of both worlds – a warm, welcoming atmosphere paired with exceptional food and service.



At Heritage Hotel Lancaster and Loxley's Restaurant, we go beyond being just a vendor – we're your one-stop shop for lodging, catering, rehearsal dinners, and stunning venues for intimate ceremonies. Our commitment to excellence ensures a seamless and memorable wedding experience. From the ceremony to accommodations and exquisite catering, Loxley's is where extraordinary weddings come to life. Welcome to the beginning of a beautiful journey with us!

Discover the charm.....

Our Team.

Loxley's is more than a restaurant; it's a haven of hospitality. Our team is dedicated to ensuring that each guest feels right at home.



Jenn

Jennifer Markle, Director of Sales

The heart of our bookings, Jennifer ensures a seamless and stress-free experience, guiding you with warm expertise to make every event a resounding success

Cassandra Shive, Social Sales Manager

With a guest-focused approach, Cayce's keen eye for detail curates each event to perfection, making your celebrations truly unforgettable..



Cayce

Great place to host your special event. The whole experience was phenomenal and will not hesitate to use their venue again!! The service staff was second to none for a great time

ROBERT H.
A FIVE STAR GOOGLE REVIEW, 2024



The Space.



Manor House



Wine Bar



Upstairs Patio

Explore the many spaces of Loxley's - where each event will find the perfect captivating dining space. Each room holds its own allure, beckoning guests to embark on a journey of indulgence and celebration. Whether you seek a grand ballroom for large affairs or an intimate private setting for cherished gatherings, we have thoughtfully designed spaces to suit every occasion.

Request the "Spaces" catalog to dig deeper into the venue offerings



The Shire



The Great Hall



The Outlaw Chamber

The Menu.



something for everyone

Our menu is designed to offer something for everyone. At Loxley's Restaurant and Patio Bar, we believe in catering to all tastes and occasions. Whether you prefer bountiful buffet packages, traditional plated meals, delectable platters, hors d'oeuvres, or personalized à la carte selections, we've got you covered. With a wide range of options, our culinary expertise ensures that every guest leaves with a smile and a full heart, making your event an unforgettable celebration of flavors.

7

Buffet

A convenient and plentiful selection of wedding dishes served buffet-style for a relaxed and enjoyable guest experience.

11

Plated

Elegantly presented individual wedding meals crafted to perfection and served to each guest.

17

Brunch

A delightful spread of morning favorites perfect for a celebratory wedding brunch gathering.

19

Reception Add-Ons

Personalize and enhance your cocktail hour with additional options for a tailored experience.

The Ceremony Dinner

SIGNATURE BUFFET

GRAZING TABLE

To include...

Grazing Table to include fresh seasonal fruits, seasonal veggies & dips, Domestic cheeses, and artisan breads

SALAD *select one*

Garden Salad

Field greens ripe grape tomatoes, hand sliced cucumbers and shredded carrots

Berry Salad +\$

Seasonal berries with goat cheese, and crushed candied walnuts over crisp baby spinach with a Raspberry vinaigrette

Caesar Salad

Romain lettuce tossed in a rich Caesar dressing with croutons and asiago cheese

Fig & Apricot Salad +\$

Fig and dried apricot with feta cheese on a bed of field greens sprinkled with crushed pecans with a Balsamic vinaigrette

ENTREE *select two*

+Upcharge for each entree selection after two

Seared Salmon

Pan seared filet of salmon with a citrus pan Asian glaze

Seared Local Pork Chop

with herbed Mornay sauce

Chicken Limoncello

Served with a rich cream sauce infused with limoncello

Bistro Tenderloin

Served with a sun-dried tomato demi-glaze

Vegetarian Stuffed Mushrooms

Tender marinated portobello stuffed with sautéed spinach, sun-dried tomatoes and wild rice drizzled with a balsamic glaze

Chicken Florentine

Herbed seared chicken breast with a sautéed spinach and smoked Provolone sauce

The Ceremony Dinner

SIGNATURE BUFFET CTD.

SIDES *select two*

Baby Carrots with Honey Glaze
Green Beans Almondine
Roasted Broccoli with Lemon Butter Sauce
Grilled Asparagus
Vegetable Medley
Herb Roasted Potatoes
Cheddar Mashed Potatoes
Rice Pilaf
Garlic Mashed Potatoes
Smoked Cheddar Mac & Cheese

ACCOMPANIED BY

Warm Rolls
served with butter

Beverage Station
Coffee, Decaf, Hot Tea, Iced Tea, Lemonade

The Ceremony Dinner

ELEGANCE BUFFET

GRAZING TABLE

To include...

Grazing Table to include fresh seasonal fruits, seasonal veggies & dips, Domestic cheeses, and artisan breads

BUTLERED HORS D'OEUVES *select one*

Chicken Cordon Bleu Bites
BBQ meatballs
Pork Pot Stickers
Vegetarian Spring Roll
Black Pepper Brussel Sprouts
Spanakopita
Bacon Wrapped Scallops

Bacon Wrapped Shrimp
Steak & Bleu Phyllo Cup
Vegetable Asiago Phyllo Cup
Blueberry Brie Phyllo Cup
Honey Goat Phyllo Cup
BBQ or Thai Chili Chicken Skewers
Shrimp Shooters

SALAD *select one*

Garden Salad
Field greens ripe grape tomatoes, hand sliced
cucumbers and shredded carrots

Berry Salad +\$
Seasonal berries with goat cheese, and
crushed candied walnuts over crisp baby
spinach with a Raspberry vinaigrette

Caesar Salad
Romain lettuce tossed in a rich Caesar
dressing with croutons and asiago cheese

Fig & Apricot Salad +\$
Fig and dried apricot with feta cheese on a
bed of field greens sprinkled with crushed
pecans with a Balsamic vinaigrette

The Ceremony Dinner

ELEGANCE BUFFET CTD.

ENTREE *select two*

+\$5 for each entree selection after two

Chicken Saltimbocca

Pan-seared, Frenched chicken breast wrapped in prosciutto and a creamy sage sauce

Pan Asian Salmon

North Atlantic Salmon seasoned and seared glazed with a soy ginger chili glaze

Maple-Bacon Prime Pork Chop

Hand cut, herb-marinated and braised in butter with maple bacon glaze

Pepper-Crusted Sirloin Filet

Seared black pepper crusted sirloin finished with a brandy dijon cream sauce

Chicken Parmesan

Hand-breaded boneless chicken breast, topped with a rustic marinara, mozzarella, provolone and asiago

Stuffed Flounder Florentine

Stuffed with brioche, spinach and muenster cheese and served with Mornay sauce

Citrus Cod

North Atlantic cod baked with panko crust, fresh citrus zest and lemon lime cream sauce

Braised Beef tips and Mushrooms

Seared and braised with Avondale mushrooms, pearl onions, sun dried tomatoes and port wine infused demi-glace

Sliced Bistro Tenderloin

Served with a rich beef demi-glace

Vegan Mushroom Ragout

Local mushroom stew with penne made from yellow peas

SIDES *select two*

Starch:

Parmesan Risotto

Herb Roasted Potatoes

Cheddar Mashed Potatoes

Roasted Garlic Mash

Yukon Mashed Potatoes

Wild Rice Pilaf

Baby Carrots

with Honey Glaze

Hari Coverts

Roasted Broccoli

Grilled Asparagus

Seasonal Medley

Smoked Mac & Cheese

ACCOMPANIED BY

Warm Rolls
served with butter

Beverage Station
Coffee, Decaf, Hot Tea, Iced Tea, Lemonade

The Ceremony Dinner

TRADITIONAL PLATED

GRAZING TABLE

To include...

Grazing Table to include fresh seasonal fruits, seasonal veggies & dips, Domestic cheeses, and artisan breads

SALAD *select one*

Garden Salad

Field greens ripe grape tomatoes, hand sliced cucumbers and shredded carrots

Berry Salad +\$

Seasonal berries with goat cheese, and crushed candied walnuts over crisp baby spinach with a Raspberry vinaigrette

Caesar Salad

Romain lettuce tossed in a rich Caesar dressing with croutons and asiago cheese

Fig & Apricot Salad +\$

Fig and dried apricot with feta cheese on a bed of field greens sprinkled with crushed pecans with a Balsamic vinaigrette

ENTREE *select two*

+Upcharge for each entree selection after two

Sirloin of Beef

Seared choice sirloin of beef, served with a rich demi-glace

Seared Chicken Milanese

Herb marinated pan seared chicken breast topped with a rich plum tomato marinara and fresh basil

Roasted Pork Chop Vin Blanc

Fire roasted marinated boneless local pork loin chop with a rich wine infused cream sauce

Maple Glazed Salmon

Seared filet of North Atlantic salmon with a sweet buttery maple and hickory bacon glaze

Creamy Chicken Marsala

Tender boneless chicken breasts pan seared and topped with a rich local mushroom marsala wine sauce

Vegan Stuffed Squash

Roasted seasonal squash stuffed with a blend of tender grains and fresh herbs

The Ceremony Dinner

TRADITIONAL PLATED CTD.

SIDES *select two*

Baby Carrots with Honey Glaze
Green Beans Almondine
Roasted Broccoli with Lemon Butter Sauce
Grilled Asparagus
Vegetable Medley
Herb Roasted Potatoes
Cheddar Mashed Potatoes
Rice Pilaf
Garlic Mash
Smoked Cheddar Mac & Cheese

ACCOMPANIED BY

Warm Rolls
served with butter

Beverage Station
Coffee, Decaf, Hot Tea, Iced Tea, Lemonade

The Ceremony Dinner

PLATINUM PLATED

GRAZING TABLE

To include...

Grazing Table to include fresh seasonal fruits, seasonal veggies & dips, Domestic cheeses, and artisan breads

BUTLERED HORS D'OEUVES *select two*

Chicken Cordon Bleu Bites
BBQ Meatballs
Pork Pot Stickers
Vegetarian Spring Roll
Black Pepper Brussel Sprouts
Spanakopita
Bacon Wrapped Scallops

Bacon Wrapped Shrimp
Steak & Bleu Phyllo Cup
Vegetable Asiago Phyllo Cup
Blueberry Brie Phyllo Cup
Honey Goat Phyllo Cup
BBQ or Thai Chili Chicken Skewers
Shrimp Shooters

SALAD *select one*

Garden Salad

Field greens ripe grape tomatoes, hand sliced cucumbers and shredded carrots

Berry Salad +\$

Seasonal berries with goat cheese, and crushed candied walnuts over crisp baby spinach with a Raspberry vinaigrette

Caesar Salad

Romain lettuce tossed in a rich Caesar dressing with croutons and asiago cheese

Fig & Apricot Salad +\$

Fig and dried apricot with feta cheese on a bed of field greens sprinkled with crushed pecans with a Balsamic vinaigrette

The Ceremony Dinner

PLATINUM PLATED CTD.

ENTREE *select two*

Braised Beef Short Ribs

Served with red wine demi-glace

Blackened New York Strip Loin

Served with bleu cheese crumbles

Chicken Saltimbocca

Served with prosciutto, fontina cheese, and sage, topped with a mushroom marsala sauce

Pecan Crusted Salmon

Grilled Mahi-Mahi with pineapple salsa

Grilled Marinated Eggplant Tower

Served with wilted spinach, goat cheese, and roasted peppers over parmesan risotto

Bone in Pork Normandy

Tender hand cut pork loin topped with a sautéed apple and brandy cream sauce

Stuffed Chicken Florentine

Maple Glazed Chicken

Seared marinated chicken breast topped with a sweet maple pear glaze

SIDES *select two*

Baby Carrots with Honey Glaze

Green Beans Almondine

Roasted Broccolini with Lemon

Butter Sauce

Grilled Asparagus

Roasted Broccoli in Garlic Butter

Seasonal Vegetable Medley

Whipped Garlic Yukon Potatoes

Smoked Cheddar Mac & Cheese

Smoked Cheddar and Gouda

Gratin

Wild Rice Pilaf

Whipped Yams

Parmesan Risotto

Herb Roasted Potatoes

Cheddar Mashed Potatoes

ACCOMPANIED BY

Warm Rolls
served with butter

Beverage Station
Coffee, Decaf, Hot Tea, Iced Tea, Lemonade

The Ceremony Dinner

DIAMOND PLATED

GRAZING TABLE

To include...

Grazing Table to include fresh seasonal fruits, seasonal veggies & dips, assorted meats & cheeses, and artisan breads

BUTLERED HORS D'OEUVES *select four*

Chicken Cordon Bleu Bites
BBQ Meatballs
Pork Pot Stickers
Vegetarian Spring Roll
Black Pepper Brussel Sprouts
Spanakopita
Bacon Wrapped Scallops
Blackened Tuna with Wasabi
Caprese Crostini
Goat Cheese, Fig Walnut & Apricot
Crostini
Philly Cheesesteak Eggroll
Mini Crab Cakes
Sliced Tenderloin & Bleu on Crostini

Bacon Wrapped Shrimp
Steak & Bleu Phyllo Cup
Vegetable Asiago Phyllo Cup
Blueberry Brie Phyllo Cup
Honey Goat Phyllo Cup
BBQ or Thai Chili Chicken Skewers
Shrimp Shooters
Phyllo Wrapped Asparagus
Prosciutto Wrapped Asparagus
Honey Goat Phyllo Cup
Boursin Stuffed Cherry Tomato
Mini Wellingtons
Brie & Raspberry Encroute
Creamy Crab Phyllo Cup

SALAD *select one*

Garden Salad
Field greens ripe grape tomatoes, hand sliced
cucumbers and shredded carrots

Berry Salad +\$
Seasonal berries with goat cheese, and
crushed candied walnuts over crisp baby
spinach with a Raspberry vinaigrette

Caesar Salad
Romain lettuce tossed in a rich Caesar
dressing with croutons and asiago cheese

Fig & Apricot Salad +\$
Fig and dried apricot with feta cheese on a
bed of field greens sprinkled with crushed
pecans with a Balsamic vinaigrette

The Ceremony Dinner

DIAMOND PLATED CTD.

ENTREE *select two*

Ribeye Delmonico Steak

Served with au jus

Surf and Turf

Seared bistro tenderloin paired with a Maryland style crab cake

Blackened New York Strip Loin and Shrimp

Hand-cut New York strip seared with blackened seasoning and topped with a skewer of garlic marinated shrimp

Seared Duck breast

Crispy skin duck breast served medium with a sweet grand mariner glaze

Maryland Style Crab Cakes

Two premium jumbo lump crab cakes topped with a sweet and spicy cajun remoulade

Seafood Manicotti

Delicate Crepes filled with a rich seafood mouse topped with a slow cooked spicy arrabbiata sauce

Pork Osso Bucco

Slow Roasted bone in pork shank served with a rich port infused pan gravy

SIDES *select two*

Baby Carrots with Honey Glaze

Green Beans Almondine

Roasted Broccolini with Lemon

Butter Sauce

Grilled Asparagus

Roasted Broccoli in Garlic Butter

Seasonal Vegetable Medley

Whipped Garlic Yukon Potatoes

Smoked Cheddar Mac & Cheese

Smoked Cheddar and Gouda

Gratin

Wild Rice Pilaf

Whipped Yams

Parmesan Risotto

Herb Roasted Potatoes

Cheddar Mashed Potatoes

ACCOMPANIED BY

Warm Rolls
served with butter

Beverage Station
Coffee, Decaf, Hot Tea, Iced Tea, Lemonade

The Ceremony Dinner

BLISSFUL BRUNCH BUFFET

GRAZING TABLE

To include...

Grazing Table to include fresh seasonal fruits, seasonal veggies & dips, assorted meats & cheeses, and artisan breads

EGG FRITTATA STATION

Select 3 Ingredients

Sun Dried Tomatoes

Spinach

Feta Cheese

Mushroom

Ham

Onion

Swiss Cheese

Bacon

Diced Roma Tomatoes

FRENCH TOAST BAR

Flavored Cream Cheeses

Fruit Topping

Powdered Sugar

Chocolate Chips

Whipped Cream

Sweet Cream Butter

STARCH *select two*

Biscuits & Gravy

Cheesy Grits

Potato & Onion Hash

Hash Browned Potatoes

Mashed Potatoes

Roasted Red Potatoes

MEATS *select two*

Applewood Smoked Bacon

Maple Sausage Links

Pork Roll

Seared Ham

Country Scrapple

The Ceremony Dinner

BLISSFUL BRUNCH CTD.

ENTREE *select two*

Chicken & Waffles
Glazed Salmon
Sliced Bistro Tenderloin

Roast Pork Loin
with stout onion gravy
Chicken Marsala

ADD-ONS

Eggs Benedict +\$

Shrimp Cocktail +\$

ACCOMPANIED BY

Assorted Danish, Croissants and
Breads
served with butter & syrup

Beverage Station
Coffee, Decaf, Hot Tea
Iced Tea and OJ

RECEPTION ADD-ONS

CHEF STATIONS

Select 3 or 4

Pasta Station

Build your own pasta station includes:

Pasta: Penne Pasta and Mezzi Rigatoni pasta,

Proteins: Italian sweet sausage, meatballs, grilled chicken - *add shrimp +\$*

Vegetables: Broccoli, roasted red peppers, caramelized onions, roasted vegetables,

Cheeses: Asiago, parmesan cheese and basil pesto,

Sauces: Alfredo and marinara

Designer Mac and Cheese

Tender durham wheat cavatappi pasta in a three-cheese sauce with a host of toppings:

Bacon, Grilled Chicken, Pulled Pork, Sautéed onions, roasted red peppers, spinach, gorgonzola, shaved smoked gouda, shaved smoked cheddar and fresh herbs

Add Shrimp +\$ or crab +\$

Build-Your-Own Nachos

Fried corn tortilla chips accompanied with:

Seasoned beef, shredded chicken, pulled pork, pickled jalapeños, black olives, sour cream, shredded cheese, queso cheese sauce, shredded lettuce, diced red onion, diced tomatoes and fresh pico de gallo

Mashtini Bar

Yukon mashed potatoes and sweet mashed potatoes with toppings:

Bacon, shredded cheddar, asiago, Swiss, sour cream, roasted garlic, horseradish, scallions, whipped butter, sautéed local mushrooms, gorgonzola, country gravy

Add shrimp +\$, Crab +\$ or Lobster +\$

Grilled Vegetables

Marinated and fire grilled fresh Zucchini, Yellow squash, Portobello mushrooms, red pepper, sweet red onion, asparagus and carrots

RECEPTION ADD-ONS CTD.

CHEF STATIONS

Stir Fry Station

Fluffy white rice accompanied by:

Vegetables: Snow peas, shaved carrot, baby corn, celery, red peppers and onions

Proteins: Shrimp, general Tso chicken and seared ribbons of beef

Sauces: General Tso, teriyaki, sweet Thai chili

Metropolitan table

Assorted miniature desserts including colored macaroons, assortment of Petits Fours and eclairs, Triple chocolate brownies and mousse shooters



carving stations

Herb Marinated Oven Roasted Turkey

Turkey Gravy or Herb Mayo

Maple Ginger Glazed Ham

Whole Grain Mustard, or Pineapple Sauce

Roasted New York Strip Loin

Horseradish and Bordelaise

Slow Roasted Prime Rib +\$

Au Jus, & Horseradish

Pepper Dusted Roasted Beef Tenderloin +\$

Demi-Glace, and Horseradish



BAR OPTIONS

BAR PACKAGES

All beverages are subject to 20% service charge and additional fees for staffing will be applied

Cash Bar

Beer, Wine, Soda & Spirits
based on consumption

Wines:

House wines
Premium wines

Bottled Beer:

Domestic

Import

Spirits:

Select
Premium

Ultra Premium

Loxley's Limited Bar

Beer, Wine & Soda

Wines:

Chardonnay, White Zinfandel, Cabernet
Sauvignon, Merlot

**Bottled Beer - select one domestic & one
import:**

Miller Lite, Yuengling Lager, Heineken,
Corona

***Draft Beer - select one:**

75 or more guests only

Yuengling Lager, Miller Lite, Coors Lite

Select Bar

House Spirits, Wine & Beer

Spirits:

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

Wines:

Chardonnay, White Zinfandel, Cabernet
Sauvignon, Merlot

**Bottled Beer - select one domestic & one
import:**

Miller Lite, Yuengling Lager, Heineken,
Corona

***Draft Beer - select one:**

75 or more guests only

Yuengling Lager, Miller Lite, Coors Lite

Premium Bar

Premium Spirits, Wine & Beer

Spirits:

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

Wines:

Canyon Road Chardonnay, White Zinfandel, Cabernet
Sauvignon, Pinot Grigio, Merlot

Bottled Beer:

Choice of One Domestic & One Import:

Miller Lite, Yuengling Lager, Heineken, Corona

Ultra-Premium Bar

Premium Spirits, Wine & Beer

Spirits:

Grey Goose, Tito's, Bacardi Silver, Captain Morgan, Bombay
Sapphire, Johnny Walker Black, Scotch, Crown Royal,
Jameson Irish Whiskey, Jack Daniels, Makers Mark, Jose
Cuervo, Courvoisier, American Honey, Bailey's Irish Cream,
Kahlua, Disaronno Amaretto, Peach Schnapps, Triple Sec
Sweet & Dry Vermouth

Wines:

Story Point Chardonnay, Canyon Road White Zinfandel,
Santa Emma Sauvignon Blanc, Bodega Norton Moscato,
Monte Class Cabernet Sauvignon, Noblissima Pinot Grigio,
Columbia Merlot

Bottled Beer:

Choice of Two Domestic & One Import:

Miller Lite, Yuengling Lager, Coors Light, Bud Light,
Heineken, Corona, Corona Light, Sam Adams



your invitation awaits.

Loxley's Restaurant and Patio Bar warmly welcomes you to embark on a culinary journey unlike any other. Join us for an unforgettable experience, where casual upscale dining meets the magic of heartfelt hospitality. Whether you're a long-time friend or a first-time visitor, we look forward to serving you with a smile and sharing moments of joy, laughter, and delectable delights.

Contact us.



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