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## Banquet Menus



**MOUNTAIN RESORT  
& CONFERENCE CENTER**

101 Doe Mountain Lane | Macungie, PA 18062

[bcmountainresort.com](http://bcmountainresort.com)

# BANQUET MENUS | amenities

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## Location

Located in the Lehigh Valley of Pennsylvania just an hour north of Philadelphia, 90 minutes from Wilmington, 2 hours from NYC, 3 hours from Baltimore and 3.5 hours from Washington, D.C.

## Accommodations

116 beautifully appointed guest accommodations ranging from standard rooms to two-story loft suites.

### Hotel Amenities Include:

- Indoor and outdoor pools and hot tubs
- Fitness Center
- Complimentary WiFi
- Business Center

## Meeting Facilities

- 26,000 square feet of flexible banquet and meeting space.
- Lodge** (Available April through November only): 9,675 square feet, accommodates up to 350 with various seating styles
  - Fireside Suite** (South Building): 558 square feet, accommodates up to 30 with various seating styles
  - White Oak Boardroom** (South Building): 437 square feet, conference table seats up to 14
  - Blue Spruce Boardroom** (South Building): 437 square feet, conference table seats up to 14
  - Mountain Ballroom** (North Building): 6,640 square feet, accommodates up to 450 with various seating styles
  - Woodland Ballroom** (South Building): 5,170 square feet, accommodates up to 400 with various seating styles
- Full-service mountain resort with panoramic views
  - Stone and wood décor
  - Comprehensive event-planning assistance and service from an experienced and capable staff
  - Modern audiovisual equipment
  - Well-equipped Business Center
  - Complimentary shuttle service to and from Lehigh Valley International Airport for guests staying at The Hotel
  - Complimentary parking
  - Slopeside decks attached to most banquet spaces

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

## Food & Beverage

### Catering:

- Breakfast from \$14 per person
- Lunch from \$22 per person
- Dinner from \$28 per person

### The Grille

A full service restaurant open evenings and weekends. Seasonal outdoor dining available.

### Trail's End Café

A casual poolside eatery, open daily at 7am.

## Resort Activities

- **Skiing/Snowboarding/Snowtubing:** On 21 trails: rental equipment is available
- **Hiking/Mountain Biking:** Available on 7 miles of intermediate single track trails
- **Kayaking/Paddleboats:** Non-motorized boating on our 5 acre lake
- **Tennis:** Two lighted courts and hitting wall
- **Disc Golf:** 18-hole course wraps around our resort
- **Volleyball/Badminton/Horseshoes**
- **Putting Green**
- **Bocce Ball/Darts/Ping Pong/Foosball**
- **Geocaching**
- **Nearby Golf:** Just minutes away

## The Spa

Our full service spa and salon offers a wide variety of treatments including massages, facials, wraps, body polishes, scrubs, nail and hair services.

# BANQUET MENUS | general information

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## Function Space

A room rental fee will apply for the use of function space. Function space is assigned based on group size. The Mountain and Woodland Ballrooms, Fireside and Executive Boardrooms are available year round. The Lodge is available April through November. Function space may be reserved for another group before or after your scheduled time. On the day of the event, functions that run over the allotted time as scheduled with your Sales Manager, will be charged on a per-hour fee. Wall hangings, confetti and smoke/fog machines are not permitted. Candles must be in containers.

## Food and Beverage Guarantees

A final guest count is required no later than 5 business days prior to your guests arrival and may not decrease after this time. Outside food or beverage is not permitted in function space. Payment: A non-refundable deposit is required along with the signed contract in order to guarantee the date, time and location of your event. Final payment method must be selected on the contract and the client will be billed accordingly.

## Hotel/other Information

Please contact your Sales Manager for a room block rate for 10 rooms or more. Discounts may not be offered during ski season. The Hotel at Bear Creek can be reached at 610-641-7101 or toll-free at 1-866-754-2822. After the cut-off date on the contract has passed, The Hotel at Bear Creek is no longer obligated to hold room blocks.

## Audio Visual Equipment

We require that arrangements are made in advance with your Sales Manager for use of all audio visual equipment rented from Bear Creek. We cannot guarantee A/V equipment ordered on the day of an event will be available. All A/V equipment added on to an event will be charged directly to the master bill. Outside A/V equipment is permitted.

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## Resort Map

- |   |   |  |
|---|---|--|
| <b>A</b> Bear Creek Lake  | <b>H</b> North Lobby<br>(Entrance and Hotel Check-in)<br>Indoor Pool & Hot Tub  | <b>L</b> Outdoor Pool                            |
| <b>B</b> Maintenance & Ski Patrol   | <b>I</b> The Hotel at Bear Creek: North Building  | <b>M</b> Outdoor Hot Tub                         |
| <b>C</b> Rentals  | <b>J</b> South Lobby (Entrance)<br>The Spa at Bear Creek  | <b>N</b> Mountain Courtyard<br>& Outdoor Hot Tub |
| <b>D</b> Lower Lodge, Guest<br>Services, Ski School &<br>Outdoor Ticket Windows | <b>K</b> The Hotel at Bear Creek: South Building<br>Woodland Ballroom, Boardrooms,<br>Fireside Suite, Trail's End Café &<br>The Spa at Bear Creek | <b>O</b> Rock Garden                             |
| <b>E</b> Lodge  |   | <b>P</b> Tennis Courts                           |
| <b>F</b> The Grille   |   | <b>Q</b> Woodland Courtyard                      |
| <b>G</b> Mountain Ballroom  |   |  |

101 Doe Mountain Lane | Macungie, PA | [bcmountainresort.com](http://bcmountainresort.com) | 866.754.2822

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

# BANQUET MENUS | continentals and more

All continentals include an Assortment of Breakfast Juices, Freshly Brewed Coffee and the Finest Hot Teas. Pricing based on two (2) hours of service. Breakfast items may not be held for morning breaks. All continentals require a minimum of ten (10) people, unless otherwise noted.

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*Bear Creek Continental* **\$14**  
 An Assortment of Freshly Baked Danish and Croissant Pastries  
 Fresh Bagels with Butter, Cream Cheese and Assorted Preserves  
 Fresh Fruit Salad

*A Bear Creek Morning* **\$16**  
 An Assortment of Freshly Baked Danish and Croissant Pastries  
 Wholesome Cereals with Cold Milk  
**(Skim Milk and Soy Milk available by request)**  
 Freshly Baked Muffins  
 Granola and Greek Yogurt with Wildflower Honey  
 Sliced Fresh Fruit and Berries

*Manhattan Morning* **\$18**  
 Fresh Bagels with Butter, Cream Cheese and Assorted Preserves  
 Smoked Salmon with Capers, Red Onion and Sliced Tomato  
 Assorted Scones  
 Granola and Greek Yogurt with Wildflower Honey  
 Fresh Fruit Salad

*Natures Best* **\$17**  
 Greek Yogurt with Strawberries, Blueberries and Granola  
 Flatbread Sandwiches with Egg White, Cheddar, Broccoli  
 and Tomato  
 Sliced Fresh Fruit and Berries  
 Raspberry Bear Claws and Chocolate Croissants  
 Warm Oatmeal with Brown Sugar, Cinnamon, Raisins and Dried  
 Cranberries

*Rise and Shine* **\$17**  
 Freshly Baked Muffins  
 Egg and Cheese Sandwiches with Sausage on English Muffin  
 Egg and Cheese Sandwiches with Bacon on English Muffin  
 Sliced Fresh Fruit and Berries  
 Granola and Greek Yogurt with Wildflower Honey

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

# BANQUET MENUS | hot breakfast buffets & brunch

All breakfast buffets include an Assortment of Breakfast Juices, Freshly Brewed Coffee and the Finest Hot Teas. Pricing based on two (2) hours of service. Breakfast items may not be held for morning breaks. All breakfast buffets require a minimum of twenty (20) people, unless otherwise noted.

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## Signature Breakfast Buffet

**\$20**

Farm-Fresh Scrambled Eggs  
Hash Brown Casserole  
Crisp Bacon  
An Assortment of Freshly Baked Danish and Croissant Pastries  
Fresh Bagels with Butter, Cream Cheese and Assorted Preserves  
Fresh Fruit Salad

## Sasquatch Breakfast Buffet

**\$22**

Farm-Fresh Scrambled Eggs  
Hash Brown Casserole  
Crisp Bacon  
Cinnamon Brioche French Toast with Maple Syrup  
Freshly Baked Muffins  
Fresh Bagels with Butter, Cream Cheese and Assorted Preserves  
Fresh Fruit Salad

## Lower East Side Breakfast Buffet

**\$25**

Fresh Bagels with Butter, Cream Cheese and Assorted Preserves  
Farm-Fresh Scrambled Eggs  
Hash Brown Casserole  
Crisp Bacon  
Smoked Salmon with Capers, Red Onion and Sliced Tomato  
An Assortment of Freshly Baked Danish and Croissant Pastries  
Greek Yogurt with Assorted Berries and Granola  
Fresh Fruit Salad

## Hilltop Brunch

**\$32**

An Assortment of Freshly Baked Danish and Croissant Pastries  
Fresh Bagels with Butter, Cream Cheese and Assorted Preserves  
Sliced Fresh Fruit and Berries  
Farm-Fresh Scrambled Eggs  
Hash Brown Casserole  
Crisp Bacon  
Waffles with Strawberries, Maple Syrup and Whipped Cream  
Chicken Marsala  
Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings  
Baked Three Cheese Penne Pasta with House Made Marinara  
Chef's Choice Dessert

## Bear Creek Brunch

**\$39**

*A minimum of thirty (30) guests required for this buffet.*

An Assortment of Freshly Baked Danish and Croissant Pastries  
Fresh Bagels with Butter, Cream Cheese and Assorted Preserves  
Smoked Salmon with Capers, Red Onion and Sliced Tomato  
Sliced Fresh Fruit and Berries  
Classic Eggs Benedict with a Poached Egg on an English Muffin, Canadian Bacon and Hollandaise  
Cinnamon Brioche French Toast with Maple Syrup  
Hash Brown Casserole  
Crisp Bacon  
Grilled Chicken Breast Bruschetta with Mozzarella Pearls and Balsamic Glaze  
Buttered Green Beans  
Chef's Choice Dessert

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

# BANQUET MENUS | ala carte breakfast add-ons

Each of the following are available as an add-on only to any of our breakfast selections. Items are priced per person, unless otherwise noted.

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## Hot Selections

Breakfast Burritos with Chorizo Sausage,  
Monterey Jack Cheese, Peppers and Onions **\$6**

Eggs Benedict with a Poached Egg on an  
English Muffin, Canadian Bacon and Hollandaise **\$7**

Farm-Fresh Scrambled Eggs **\$4**  
Add Cheddar Cheese to Eggs: **\$2 per person**  
Add Sautéed Peppers and Onions: **\$1 per person**

Hash Brown Casserole **\$4**

Warm Oatmeal with Brown Sugar, Cinnamon,  
Raisins and Dried Cranberries **\$3**

Crisp Bacon **\$4**

Breakfast Sausage **\$4**

Breakfast Sandwiches (**choose two**): **\$7**

- Bacon, Egg and Cheese on English Muffin
- Sausage, Egg and Cheese on English Muffin
- Ham, Egg and Cheese on English Muffin
- Egg White, Cheddar, Broccoli and Tomato Flatbread

## Action Stations

Made-To-Order Eggs and Omelets with Ham, Bell Peppers,  
Mushrooms, Onions, Asparagus, Tomatoes, Spinach and  
Cheddar Cheese **\$9**

Made-To-Order Golden Malted Waffles with Butter,  
Warm Maple Syrup, Strawberries, Bananas,  
Whipped Cream and Nutella **\$9**

## Cold Selections

Smoked Salmon with Fresh Bagels, Capers,  
Red Onion and Sliced Tomato **\$11**

Freshly Baked Muffins **\$30 per dozen**

Fresh Bagels with Butter, Cream Cheese  
and Assorted Preserves **\$40 per dozen**

Wholesome Cereals with Cold Milk **\$3**

Kashi Bars **\$3.50 per bar**

Individual Containers of Greek Yogurt **\$3 per container**

Crunchy Granola with Dried Fruit **\$3**

Fruit Salad **\$7**

## Beverages

Freshly Brewed Coffee  
(Regular and Decaffeinated)  
and the Finest Hot Teas **\$6 per person**

An Assortment of Breakfast Juices **\$4 per person**

Bottled Soda | Water | Juice **\$3 per bottle**

Whole Milk and Chocolate Milk **\$8 per carafe**

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

# BANQUET MENUS | breaks

All breaks include Freshly Brewed Coffee and the Finest Hot Teas. Pricing based on one and a half (1.5) hours of service.

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<p><i>Coffee Break</i></p> <p>Freshly Brewed Coffee (Regular and Decaffeinated) The Finest Hot Teas</p>	<p><b>\$6</b></p>	<p><i>Healthy Snack</i></p> <p>Whole Almonds Fresh Seasonal Whole Fruit Individual Containers of Greek Yogurt Kashi Bars</p>	<p><b>\$10</b></p>
<p><i>Happy Hour</i></p> <p>Vegetable Crudité Tray with Dips Bags of Pretzels Bags of Chips</p>	<p><b>\$8</b></p>	<p><i>Sweet and Salty</i></p> <p>Imported and Domestic Cheese Display Assorted Crackers Warm Assorted Freshly Baked Cookies</p>	<p><b>\$10</b></p>
<p><i>The Chick and the Pea</i></p> <p>Garlicky Hummus Sun-Dried Tomato and Basil Hummus Assorted Vegetables Crispy Pita Chips Olives Feta Cheese</p>	<p><b>\$9</b></p>	<p><i>Seventh Inning Stretch</i></p> <p>Hot Soft Pretzel Bites with Beer-Cheddar Dip and Mustard Bags of Potato Chips Miniature Franks with Ballpark Mustard Bags of Cracker Jacks</p>	<p><b>\$11</b></p>
<p><i>The Cookie Jar</i></p> <p>Warm Assorted Freshly Baked Cookies Whole Milk and Chocolate Milk Sliced Fresh Fruit and Berries</p>	<p><b>\$10</b></p>	<p><i>Siesta Break</i></p> <p>Crispy Tortilla Chips, Salsa, Guacamole and Warm Queso Dip</p>	<p><b>\$8</b></p>
<p><i>Snack Attack</i></p> <p>Rice Krispy Treats Assorted Miniature Chocolate Bars Goldfish Crackers Chex Mix</p>	<p><b>\$9</b></p>		

A 23% service charge and 6% sales tax will be applied to all food and beverage items.



# BANQUET MENUS | ala carte break items

All items are priced per piece, unless otherwise noted.

## Ala Carte Items

Individual Bags of Potato Chips and Pretzels	<b>\$2.50</b>
Individual Containers of Greek Yogurt	<b>\$3</b>
Kashi Bars	<b>\$3.50</b>
Vegetable Crudit� Tray with Dips (serves 10)	<b>\$60</b>
Cheese Tray with Crackers (serves 10)	<b>\$70</b>
Tray of Warm Assorted Freshly Baked Cookies	<b>\$30 per dozen</b>
Tray of Fudge Brownies	<b>\$30 per dozen</b>
Bottled Soda   Juice   Water	<b>\$3</b>
Lemonade   Iced Tea   Fruit Punch	<b>\$4 per person</b>

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A 23% service charge and 6% sales tax will be applied to all food and beverage items.

# BANQUET MENUS | lunch buffets - groups under 20

All lunch buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

\*\* MAKE ANY LUNCH BUFFET A DINNER BUFFET FOR AN ADDITIONAL \$5 PER PERSON. \*\*  
 \*\* ADD A SOUP TO ANY BUFFET FOR AN ADDITIONAL \$3 PER PERSON. FOR SOUP SELECTIONS, PLEASE SEE PAGE 19. \*\*

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*Cascade* **\$23**  
 Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings  
 Field Greens Salad with Assorted Dressings  
 Chicken Piccata  
 Wild Rice Blend  
 Seasonal Vegetable Medley  
 Warm Baked Rolls with Butter  
 Assorted Freshly Baked Cookies and Brownies **OR** Chef's Choice

*Pizza Time* (150 Guests or less) **\$23**  
**Choose 3:** Four Cheese, Bacon, Pepperoni, Sausage, Margherita, Buffalo Chicken, BBQ Chicken Smoked Cheddar, Broccoli White, New England White Clam, Meatball, Taco  
 Additional Pizzas: **\$3 per person**  
 Includes:  
 Tossed Caesar Salad  
 Sriracha, Frank's Red Hot, Blue Cheese and Ranch Dressing  
 Assorted Freshly Baked Cookies and Brownies **OR** Chef's Choice

*The Salad Works* **\$26**  
 Chicken Noodle Soup with Saltines  
 Mixed Greens  
 Assorted Toppings  
 • Shredded Carrots, Grape Tomatoes, Cucumbers, Bacon, Cheddar Cheese, Chickpeas, Sliced Olives and Croutons  
 • Fresh Cubed Turkey Breast and Cubed Pit Ham  
 • Ranch, Thousand Island, French, Blue Cheese, Balsamic Vinaigrette and Italian Dressings  
 Assorted Freshly Baked Cookies and Brownies **OR** Chef's Choice

*The Sub Shoppe* **\$24**  
 Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings  
 American Cold Cut Sandwich with Roast Turkey, Ham and Salami with American Cheese, Lettuce, Tomato and Red Onion on an Amoroso Sub Roll  
 Chicken Salad Sandwich on a Croissant with Lettuce and Tomato  
 Mediterranean Roasted Vegetable Wrap  
 Deli Potato Salad  
 Creamy Cole Slaw  
 Assorted Potato Chips  
 Assorted Freshly Baked Cookies and Brownies **OR** Chef's Choice

*It's a Wrap* **\$24**  
**Choose 2:** Chicken Caesar, Turkey Club, Roast Beef and Provolone with Red Onion, Mediterranean Roasted Vegetable, Italian, Thai Chicken, Ham and Swiss  
 Additional Wraps: **\$3 per person**  
 Includes:  
 Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings  
 Assorted Potato Chips  
 Spicy Brown Mustard, Yellow Mustard, Mayonnaise, Sriracha, Red Pepper Relish  
 Assorted Freshly Baked Cookies and Brownies **OR** Chef's Choice

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

# BANQUET MENUS | lunch buffets - groups under 20 cont.

All lunch buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

**\*\* MAKE ANY LUNCH BUFFET A DINNER BUFFET FOR AN ADDITIONAL \$5 PER PERSON. \*\***  
**\*\* ADD A SOUP TO ANY BUFFET FOR AN ADDITIONAL \$3 PER PERSON. FOR SOUP SELECTIONS, PLEASE SEE PAGE 19. \*\***

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## Pronto

**\$25**

Family Style Salad with Iceberg Blend, Carrots, Tomatoes, Cucumbers, Red Onion, Olives, Pepperoncini and Croutons with Italian Dressing  
 Meatballs in Pomodoro Sauce  
 Penne alla Vodka  
 Pan Seared Chicken with White Wine, Lemon and Italian Parsley  
 Portobello Mushroom Ravioli with White Truffle Scented Parmesan Cream Sauce  
 Ciabatta Bread, Extra Virgin Olive Oil and Balsamic Vinegar  
 Miniature Cannoli  
 Cheesecake with Raspberry Drizzle and Fresh Raspberries

## The Sandwich Board

**\$25**

### Choose 1 Soup:

New England Clam Chowder with Oyster Crackers, Italian Wedding, Minestrone, Broccoli and Cheddar, Chicken Noodle with Saltines, Tomato Basil Bisque, Curried Lentil, Drunken Crab Bisque, Maryland Crab, Cilantro Lime Chicken, Red Pepper and Gouda Bisque, Chinese Chicken and Corn, Chef's Choice

Additional Soups: **\$3 per person**

### Choose 2 Sides:

Traditional Cole Slaw, Broccoli Ranch Slaw, Roasted Cauliflower Salad, Cucumber Salad with Chili and Lime, Country Potato Salad with Egg, Chicken Club Pasta Salad, Bowtie Antipasti Salad, Maryland Shrimp Salad

Additional Sides: **\$3 per person**

### Choose 3 Meats:

Turkey Breast, Ham, Salami, Hot Capicola, Mortadella, Roast Beef, Tuna Salad

Additional Meats: **\$2 per person**

### Includes:

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings  
 Assorted Breads and Cheese  
 Lettuce, Tomato, Onion, Mayonnaise, Red Pepper Relish and Horseradish Sauce  
 Assorted Freshly Baked Cookies and Brownies **OR** Chef's Choice

# BANQUET MENUS | lunch buffets

All lunch buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All lunch buffets require a minimum of 20 people, unless otherwise noted. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

**\*\* MAKE ANY LUNCH BUFFET A DINNER BUFFET FOR AN ADDITIONAL \$5 PER PERSON. \*\***

**\*\* ADD A SOUP TO ANY BUFFET FOR AN ADDITIONAL \$3 PER PERSON. FOR SOUP SELECTIONS, PLEASE SEE PAGE 19. \*\***

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## The Sandwich Board

**\$25**

### Choose 1 Soup:

New England Clam Chowder with Oyster Crackers, Italian Wedding, Minestrone, Broccoli and Cheddar, Chicken Noodle with Saltines, Tomato Basil Bisque, Curried Lentil, Drunken Crab Bisque, Maryland Crab, Cilantro Lime Chicken, Red Pepper and Gouda Bisque, Chinese Chicken and Corn, Chef's Choice

Additional Soups: **\$3 per person**

### Choose 2 Sides:

Traditional Cole Slaw, Broccoli Ranch Slaw, Roasted Cauliflower Salad, Cucumber Salad with Chili and Lime, Country Potato Salad with Egg, Chicken Club Pasta Salad, Bowtie Antipasti Salad, Maryland Shrimp Salad

Additional Sides: **\$3 per person**

### Choose 3 Meats:

Turkey Breast, Ham, Salami, Hot Capicola, Mortadella, Roast Beef, Tuna Salad

Additional Meats: **\$2 per person**

Includes:

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings  
 Assorted Breads and Cheese  
 Lettuce, Tomato, Onion, Mayonnaise, Red Pepper Relish and Horseradish Sauce  
 Assorted Freshly Baked Cookies and Brownies **OR** Chef's Choice

## Cascade

**\$23**

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings

Chicken Piccata

Wild Rice Blend

Seasonal Vegetable Medley

Warm Baked Rolls with Butter

Assorted Freshly Baked Cookies and Brownies **OR** Chef's Choice

## The Sub Shoppe

**\$24**

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings

American Cold Cut Sandwich with Roast Turkey, Ham and Salami with American Cheese, Lettuce, Tomato and Red Onion on an Amoroso Sub Roll

Chicken Salad Sandwich on a Croissant with Lettuce and Tomato

Mediterranean Roasted Vegetable Wrap

Deli Potato Salad

Creamy Cole Slaw

Assorted Potato Chips

Assorted Freshly Baked Cookies and Brownies **OR** Chef's Choice

## Tailgating

**\$26**

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings

All-Beef Hot Dogs with Beer Braised Sauerkraut

Grilled All-Beef Hamburger

Grilled California Marinated Chicken Breast

Sesame Seed Burger Buns

American Cheese, Lettuce, Tomato, Pickles, Sliced Red Onion, Diced White Onion, Ketchup, Yellow Mustard and Mayonnaise

Deli Potato Salad

New England Baked Beans

Shoepg Corn

Assorted Freshly Baked Cookies and Brownies **OR** Chef's Choice  
 Black Bean Veggie Burgers **(upon request only with a \$2 upcharge)**

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

# BANQUET MENUS | lunch buffets continued

All lunch buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All lunch buffets require a minimum of 20 people, unless otherwise noted. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

\*\* MAKE ANY LUNCH BUFFET A DINNER BUFFET FOR AN ADDITIONAL \$5 PER PERSON. \*\*

\*\* ADD A SOUP TO ANY BUFFET FOR AN ADDITIONAL \$3 PER PERSON. FOR SOUP SELECTIONS, PLEASE SEE PAGE 19. \*\*

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## Pizza Time (150 Guests or less) \$23

**Choose 3:** Four Cheese, Bacon, Pepperoni, Sausage, Margherita, Buffalo Chicken, BBQ Chicken Smoked Cheddar, Broccoli White, New England White Clam, Meatball, Taco

Additional Pizzas: **\$3 per person**

Includes:

- Tossed Caesar Salad
- Sriracha, Frank's Red Hot, Blue Cheese and Ranch Dressing
- Assorted Freshly Baked Cookies and Brownies **OR** Chef's Choice

## The Salad Works \$26

Chicken Noodle Soup with Saltines

Mixed Greens

Assorted Toppings

- Shredded Carrots, Grape Tomatoes, Cucumbers, Bacon, Cheddar Cheese, Chickpeas, Sliced Olives and Croutons
- Fresh Cubed Turkey Breast and Cubed Pit Ham
- Ranch, Thousand Island, French, Blue Cheese, Balsamic Vinaigrette and Italian Dressings

Assorted Freshly Baked Cookies and Brownies **OR** Chef's Choice

## Charm City \$35

Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives

Crab Cake Sandwich

Hot Roast Beef Sandwich

Black Bean Veggie Burger

Waffle Fries

Creamy Cole Slaw

White Onion, Lettuce, Tomato, Pickle Chips and Tartar Sauce, Ketchup and Horseradish Sauce

Assorted Freshly Baked Cookies and Brownies **OR** Chef's Choice

## It's a Wrap \$24

**Choose 2:** Chicken Caesar, Turkey Club, Roast Beef and Provolone with Red Onion, Mediterranean Roasted Vegetable, Italian, Thai Chicken, Ham and Swiss

Additional Wraps: **\$3 per person**

Includes:

Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings

Assorted Potato Chips

Spicy Brown Mustard, Yellow Mustard, Mayonnaise, Sriracha, Red Pepper Relish

Assorted Freshly Baked Cookies and Brownies **OR** Chef's Choice

## To-Go meals \$16

A Variety of Wraps with a piece of Seasonal Fresh Whole Fruit, a Cookie, a Bag of Potato Chips and a Bottle of Water

# BANQUET MENUS | lunch buffets continued

All lunch buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All lunch buffets require a minimum of 20 people, unless otherwise noted. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

\*\* MAKE ANY LUNCH BUFFET A DINNER BUFFET FOR AN ADDITIONAL \$5 PER PERSON. \*\*

\*\* ADD A SOUP TO ANY BUFFET FOR AN ADDITIONAL \$3 PER PERSON. FOR SOUP SELECTIONS, PLEASE SEE PAGE 19. \*\*

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## The Athens

**\$28**

Avgolemeono – Greek Egg-Lemon Chicken Soup with Orzo Pasta  
 Field Greens Salad with Feta Cheese, Tomatoes, Cucumbers, Green Peppers, Red Onion, Pepperoncini and Olives with Greek Feta and Ranch Dressings  
 Roasted Garlic Hummus with Carrots, Celery and Crispy Pita Chips  
 Make-Your-Own Gyro:  
 • Seasoned Beef-Lamb Gyro Meat  
 • Grilled Lemon Chicken  
 • Lettuce, Tomato, Red Onion, Fresh Mint and Tzaziki Sauce  
 • Warm Flatbread  
 Walnut Baklava  
 Assorted Freshly Baked Cookies and Brownies **OR** Chef's Choice

## Mexican Fiesta

**\$26**

Black Bean and Roasted Corn Salad with Cilantro  
 Cilantro Lime Tortilla Soup  
 Beef and Chicken Tacos with Hard and Soft Shells  
 Shredded Lettuce, Cheddar Cheese, Tomatoes, Fire Roasted Salsa, Sour Cream and Guacamole  
 Santa Fe Rice  
 Refried Beans  
 Banana Layer Cake  
 Sugar Cookies

## Bamboo Garden

**\$26**

Chinese Chicken and Corn Soup  
 Szechuan Beef  
 Sweet and Sour Chicken with Peppers, Onions and Pineapple  
 Vegetable Fried Rice  
 Vegetable Egg Roll with Hot Mustard and Duck Sauce  
 Broccoli with Garlic Sauce  
 Fortune Cookies  
 Banana Layer Cake  
 Fresh Orange Wedges  
 Sriracha, Soy Sauce and Light Soy Sauce

## Pronto

**\$25**

Family Style Salad with Iceberg Blend, Carrots, Tomatoes, Cucumbers, Red Onion, Olives, Pepperoncini and Croutons with Italian Dressing  
 Meatballs in Pomodoro Sauce  
 Penne alla Vodka  
 Pan Seared Chicken with White Wine, Lemon and Italian Parsley  
 Portobello Mushroom Ravioli with White Truffle Scented Parmesan Cream Sauce  
 Ciabatta Bread, Extra Virgin Olive Oil and Balsamic Vinegar  
 Miniature Cannoli  
 Cheesecake with Raspberry Drizzle and Fresh Raspberries

# BANQUET MENUS | plated luncheon

The plated luncheon menu is recommended for groups of 20 or less. For groups over 20 that are interested in a plated luncheon, please ask your Sales Manager for options. The plated luncheon menu includes Chef's Choice of Dessert and Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. Actual entrée counts are due five (5) business days prior to event.

**\$30 per person**

## Choose 1

- Za'atar Hummus with Carrots, Celery, Olives, Feta Cheese and Crispy Pita Chips
- Fire Roasted Salsa, Guacamole and Warm Corn Tortilla Chips
- Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
- Tossed Caesar Salad with Shaved Parmesan and House Croutons
- Spinach Salad with Chopped Egg, Crisp Bacon, Mushrooms and Hot Bacon Dressing
- Kale Romaine Salad with Quinoa, Raisins, Almonds, Parmesan Cheese and Lemon Basil Vinaigrette  
**(\$2 per person upcharge)**
- Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives  
**(\$2 per person upcharge)**
- Vine Ripened Tomatoes with Fresh Mozzarella and Basil  
**(\$2 per person upcharge)**

## Choose 1

- Soup is self-served.*
- New England Clam Chowder with Oyster Crackers
  - Italian Wedding
  - Minestrone
  - Broccoli and Cheddar **GF**
  - Chicken Noodle with Saltines
  - Tomato Basil Bisque **GF**
  - Curried Lentil **GF**
  - Drunken Crab Bisque **GF**
  - Maryland Crab **GF**
  - Cilantro Lime Chicken
  - Red Pepper and Gouda Bisque
  - Chinese Chicken and Corn **GF**
  - Chef's Choice — can be made **GF**
- Soup Selections that are gluten free are noted with a **GF**.*

## Choose 2

- All sandwiches and wraps include a dill pickle spear and potato chips*
- American Cold Cut Sandwich with Roast Turkey, Ham and Salami with American Cheese, Lettuce, Tomato and Red Onion on an Amoroso Sub Roll
  - Chicken Salad Sandwich on a Croissant with Lettuce and Tomato
  - Vegetable Wrap with Hummus, Spinach, Roasted Red Pepper and Crispy Shallots on Lavash Bread
  - Roast Beef Sandwich with Thinly Sliced Onion, Lettuce, Tomato and Horseradish Crème Fraiche on a Sub Roll
  - Muffalata Sandwich with Salami, Ham, Mortadella, Sliced Mozzarella, Provolone, Giardiniera and Olive Relish on a Sesame Seed Amoroso Sub Roll
  - Albacore Tuna Salad Sandwich on a Croissant with Provolone, Lettuce and Tomato
  - Turkey Club Sandwich with Oven Roasted Turkey, Bacon, Lettuce, Tomato and Mayonnaise on Lightly Toasted Pullman White Bread
  - Mediterranean Roasted Vegetable Wrap
  - Thai Chicken Wrap
  - Ham and Swiss Wrap

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A 23% service charge and 6% sales tax will be applied to all food and beverage items.

# BANQUET MENUS | dinner buffets

All dinner buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All dinner buffets require a minimum of thirty (30) people, unless otherwise noted. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

\*\* ADD A SOUP TO ANY BUFFET FOR AN ADDITIONAL \$3 PER PERSON. FOR SOUP SELECTIONS, PLEASE SEE PAGE 19. \*\*

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## Memphis

**\$37**

Mesclun Salad with Cucumber, Carrots, Tomatoes,  
Croutons and Assorted Dressings  
Smoked Barbecue Beef Brisket  
Memphis Style Baby Back Ribs in a Sweet and  
Tangy Barbecue Sauce  
Crispy Southern Style Catfish with Tartar Sauce  
Macaroni and Cheese  
Herb Roasted Red Bliss Potatoes  
Buttered Green Beans  
Creamy Cole Slaw  
Buttermilk Cornbread with Honey Butter  
Chocolate Creme Cake  
Warm Assorted Freshly Baked Cookies

## The Hamptons

**\$39**

Warm Dinner Rolls  
Mesclun Salad with Cucumber, Carrots, Tomatoes,  
Croutons and Assorted Dressings  
Carved Marinated Flank Steak with Roasted Mushrooms and  
Shallots in a Red Wine Sauce  
Rosemary Roasted Pork Loin with Dried Fruit Compote and  
Natural Jus  
Roasted Salmon Filet  
Whipped Mashed Potatoes  
Buttered Green Beans  
Shoepeg Corn  
Warm Assorted Freshly Baked Cookies  
Chocolate Creme Cake

## Turin

**\$39**

Warm Dinner Rolls  
Italian Wedding Soup  
Antipasti Salad with Salami, Mozzarella, Pepperoni, Olives,  
Pepperoncini, Chickpeas, Tomatoes, Cucumbers, Croutons  
and Field Greens with Red Wine Vinaigrette  
Tuscan Pot Roast with Porcini Mushrooms and Red Wine  
Romano Crusted Chicken with Lemon  
Rigatoni Bolognese and Parmesan Reggiano  
Stewed Zucchini in Tomato Sauce with Root Vegetables and Basil  
Tiramisu  
Miniature Cannoli

## Surf & Turf

**\$42**

Warm Dinner Rolls  
Chopped Salad with Chopped Romaine and Iceberg Lettuce,  
Tomato, Cucumber, Hearts of Palm, Red Onion and Old Bay  
Deviled Egg with Red Wine Vinaigrette  
Crispy Fried Shrimp with Cocktail and Tartar Sauce  
Beef Filet Tips Au Poivre with Roasted Pearl Onions  
Brussel Sprouts  
Roasted Garlic Mashed Potatoes  
Shoepeg Corn  
Chef's Choice Dessert



# BANQUET MENUS | dinner buffets continued

All dinner buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All dinner buffets require a minimum of thirty (30) people, unless otherwise noted. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

\*\* ADD A SOUP TO ANY BUFFET FOR AN ADDITIONAL \$3 PER PERSON. FOR SOUP SELECTIONS, PLEASE SEE PAGE 19. \*\*

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## Lancaster **\$34**

Mesclun Salad with Cucumber, Carrots, Tomatoes,  
Croutons and Assorted Dressings  
Chow Chow Relish  
Amish Chicken Noodle Soup with Corn and Saffron  
Creamy Potato Soup  
Beef Pot Roast with Onions and Carrots  
Mashed Potatoes with Gravy  
Buttered Green Beans  
Apple Cinnamon Crisp with Whipped Cream  
Chocolate Creme Cake

## Summertime Barbecue **\$36**

Mesclun Salad with Cucumber, Carrots, Tomatoes,  
Croutons and Assorted Dressings  
Pulled Pork BBQ  
Backyard Burgers with Lettuce, Tomato, Red Onion,  
Brioche Rolls, Cheddar Cheese, Swiss Cheese, Ketchup,  
Mustard and Mayonnaise  
Barbecue Salmon  
Buttered Shoepeg Corn  
Buttered Green Beans  
Country Potato Salad with Mustard and Hard-Boiled Egg  
Fresh Cubed Watermelon  
Chocolate Crème Cake  
Warm Assorted Freshly Baked Cookies

## Little Lehigh **\$33**

Warm Dinner Rolls  
Mesclun Salad with Cucumber, Carrots, Tomatoes,  
Croutons and Assorted Dressings  
Herb Roasted Chicken Breast  
Grilled Salmon with Chesapeake Spice Aioli  
Fettuccini, Fresh Tomatoes, Mushrooms, Peas and  
Parmesan Cream Sauce  
Steamed Asparagus  
Roasted Red Potatoes  
Cheesecake with Raspberry Drizzle and Fresh Raspberries

## West Coast Barbeque **\$45**

Romaine and Iceberg Salad with Green Goddess Dressing  
Fire and Ice Cucumber, Tomato and Red Onion Salad  
Chipotle Marinated Grilled Tri Tip Steak with Chimichurri and  
Anaheim Tomato Relish  
Cedar Planked Salmon with Artichoke and Toasted Garlic  
Grilled Herb Marinated Chicken  
Horseradish Mashed Yukon Gold Potatoes  
Vegetable Medley  
Sourdough Bread and Butter  
Fresh Cubed Watermelon  
Carrot Cake

# BANQUET MENUS | dinner buffets continued

All dinner buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. All dinner buffets require a minimum of thirty (30) people, unless otherwise noted. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

\*\* ADD A SOUP TO ANY BUFFET FOR AN ADDITIONAL \$3 PER PERSON. FOR SOUP SELECTIONS, PLEASE SEE PAGE 19. \*\*

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## Big Easy

**\$37**

Warm Dinner Rolls  
 Creole Salad with Mixed Baby Greens, Ruby Port Cranberries,  
 Cinnamon Candied Almonds and Crumbled Stilton Blue  
 Cheese  
 BBQ Shrimp with Cheesy Grits  
 Cajun Chicken Alfredo  
 Dirty Rice  
 Buttered Green Beans  
 Chorizo and Chard Gumbo  
 Jalapeño Cheddar Cornbread  
 Chef's Choice Dessert

## Great Lakes

**\$35**

Warm Baked Rolls with Butter  
 Michigan Salad with Spring Greens, Dried Cherries,  
 Granny Smith Apples, Goat Cheese and Candied Pecans  
 with Creamy Maple Vinaigrette  
 Stewed Beef and Mushrooms with Red Wine and  
 Wide Egg Noodles  
 Roasted Amish Chicken Breast with Dijon Mustard and Natural Jus  
 Garlic Mashed Potatoes  
 Braised Brussel Sprouts, Onions and Bacon  
 Chocolate Crème Cake

## Mountain Top

**\$35**

Warm Dinner Rolls  
 Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and  
 Assorted Dressings  
 Red Wine Braised Roast of Beef  
 Grilled Tarragon Mustard Chicken  
 Roasted New Potatoes and Carrots with Parsley and Thyme  
 Rice Pilaf  
 Buttered Green Beans  
 Chef's Choice Dessert

## Scenic View

**\$28**

Warm Dinner Rolls  
 Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and  
 Assorted Dressings  
 Grilled Citrus Chicken  
 Sautéed Zucchini and Yellow Squash  
 Green Peppercorn Marinated Flank Steak with Balsamic Roasted  
 Cipollini Onions  
 Roasted Garlic Mashed Potatoes  
 Green Beans Almondine with Lemon  
 Chef's Choice Dessert

## To-Go Meals

**\$18**

.....  
 A Variety of Wraps with a piece of Seasonal Fresh  
 Whole Fruit, a Cookie, a Bag of Potato Chips and a  
 Bottle of Water

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

# BANQUET MENUS | create-your-own buffet

All create-your-own buffets include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. Either course includes warm baked rolls with butter and chef's choice of dessert. All create-your-own buffets require a minimum of twenty (20) people, unless otherwise noted. Children's buffet pricing is 50% of the adult buffet pricing for children between the ages of three (3) and twelve (12). All children under the age of three (3) eat free. Pricing is based on two (2) hours of service. Due to health and safety regulations, and for the safety of our guests, food not consumed during the event, may not be taken from catered events.

**Three Course: 1 Salad, 2 Entrées, 2 Starches and 1 Vegetable \$37**

**Four Course: 1 Soup, 1 Salad, 2 Entrées, 2 Starches and 2 Vegetables \$42**

*To add an additional entree, please ask your Sales Manager for pricing.*

## Salad Selections (Choose 1)

- Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
- Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives **(\$2 per person upcharge)**
- Greek Salad with Field Greens, Tomatoes, Cucumbers, Green Peppers, Red Onion, Pepperoncini, Kalamata Olives and Feta Cheese with Greek Dressing
- Kale Romaine Salad with Quinoa, Raisins, Almonds, Parmesan Cheese and Lemon Basil Vinaigrette **(\$1 per person upcharge)**

## Soup Selections (Choose 1, if ordering the Four Course)

- New England Clam Chowder with Oyster Crackers
- Italian Wedding
- Minestrone
- Broccoli and Cheddar **GF**
- Chicken Noodle with Saltines
- Tomato Basil Bisque **GF**
- Curried Lentil **GF**
- Drunken Crab Bisque **GF**
- Maryland Crab **GF**
- Cilantro Lime Chicken
- Red Pepper and Gouda Bisque
- Chinese Chicken and Corn **GF**
- Chef's Choice — can be made **GF**

*Soup Selections that are gluten free are noted with a **GF**.*

## Entrée Selections (Choose 2)

- Memphis Style Barbecue Baby Back Ribs in a Sweet and Tangy Barbecue Sauce
- Pot Roast with Potatoes, Carrots and Horseradish Sauce
- Rosemary Roasted Pork Loin with Dried Fruit Compote and Natural Jus
- Carved Flank Steak Au Poivre
- Roasted Amish Chicken with Natural Jus and Mustard-Rosemary Butter
- Romano Crusted Chicken Breast with Lemon
- Chesapeake Crab Cakes with Remoulade Sauce
- Crispy Fried Haddock with Tartar Sauce and Lemon
- Shrimp Penne Pasta with Brandied Shrimp Cream Sauce, Tomatoes and Chives
- Rigatoni Bolognese and Parmesan Reggiano
- Vegan Kung Pao Spaghetti with Tofu, Peppers, Onions, Bean Sprouts and Peanuts
- Portobello Mushroom Ravioli with White Truffle Scented Parmesan Cream Sauce
- Grilled London Broil with Green Peppercorn Sauce **(\$8 per person upcharge)**

## Pairing options for the Create-Your-Own Buffet:

### Starches

- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Horseradish Yukon Gold Potatoes
- Wild Rice Blend
- Potato Gratin with Gruyere Cheese
- Fresh Herb Risotto
- Macaroni and Cheese

### Vegetables

- Honey Glazed Carrots
- Shoeppeg Corn
- Broccoli
- Buttered Green Beans
- Steamed Asparagus
- Seasonal Vegetable Medley

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# BANQUET MENUS | plated dinner

All plated dinners include Iced Tea, Lemonade, Freshly Brewed Coffee and the Finest Hot Teas. Each entrée includes warm baked rolls with butter and chef's choice of dessert. Actual entrée counts are due five (5) business days prior to event.

### Served Dinner Selections: 1 Appetizer and 2 Entrées

To offer additional entree choice, please ask your Sales Manager for pricing.

#### Appetizer Selections (Choose 1)

- Garden Salad with House Sherry Vinaigrette
- Baby Iceberg Wedge Salad with Stilton Blue Cheese Dressing, Crisp Bacon, Chopped Egg, Diced Tomatoes and Fresh Chives  
**(\$2 per person upcharge)**
- Fresh Mozzarella with Garden Fresh Tomatoes, Basil Oil, Roasted Tomato Drizzle and Sea Salt
- Tossed Caesar Salad with Shaved Parmesan and House Croutons
- Classic Shrimp Cocktail with Fresh Lemons and Cocktail Sauce  
**(Market Price upcharge)**

#### Dual Entrée Selections

- Petit Filet with Red Wine Sauce and Maryland Crab Cake with Remoulade Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$56**
- Herbed Chicken Breast and Grilled Salmon with Romesco Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$36**

#### Plated Dinner for Children twelve (12) and under

- Chicken Fingers and French Fries **\$13**
- Chicken Fingers and Macaroni and Cheese **\$13**

#### Entrée Selections (Choose 2)

Gluten free entrées are available upon request.

- Grilled Amish Chicken Breast with Natural Jus, Mustard and Rosemary, Accompanied by Chef's Choice of Starch and Vegetable **\$33**
- Chicken Wellington with Brandied Mushroom Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$36**
- Chicken Florentine Stuffed with Spinach, Parmesan Cheese with a Roasted Garlic Cream Sauce **\$35**
- Maryland Crab Cake with Remoulade Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$40**
- Mezzi Rigatoni with Crab and Asparagus in a Parmesan Cream Sauce **\$33**
- Grilled Grouper Filet with Maître d' Butter, Accompanied by Chef's Choice of Starch and Vegetable **\$38**
- Cedar Plank Salmon with Artichoke and Toasted Garlic, Accompanied by Chef's Choice of Starch and Vegetable **\$37**
- Filet Mignon with Red Wine Sauce, 8 ounce, Accompanied by Chef's Choice of Starch and Vegetable **\$50**
- Grilled Sirloin Steak with Green Peppercorn Sauce, 10 ounce, Accompanied by Chef's Choice of Starch and Vegetable **\$39**
- Grilled Flatiron Steak with Red Wine Sauce, 8 ounce, Accompanied by Chef's Choice of Starch and Vegetable **\$32**
- Herb de Provence Roasted Pork Tenderloin with Sweet Garlic Sauce, Accompanied by Chef's Choice of Starch and Vegetable **\$40**
- Portobello Mushroom Ravioli with White Truffle Scented Parmesan Cream Sauce **\$30**
- Vegetable Lasagna with Assorted Vegetables and Cheeses **\$33**
- Rice Noodles, TVP, Shiitakes, Chinese Broccoli, Tomatoes, Thai Basil, Garlic, Red Chili and Dark Soy **\$30**

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

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# BANQUET MENUS | passed hors d'oeuvres

Passed Hors D' Oeuvres must order in groups of twenty-five (25).

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## Passed Hors d'Oeuvres

**\$3 per piece**

- Crispy Asparagus and Fontina Risotto Ball with Basil Aioli
  - Tomato Mozzarella Bruschetta
  - Four Cheese Garlic Puff
  - Swiss Cheese and Spinach Crescent
  - Warm Artichoke and Cheese Beignet
  - Miniature Maryland Crab Cake with Mustard Aioli
  - Bacon Wrapped Scallop with Apricot Horseradish Chutney **GF**
  - Coconut Chicken Skewer with Sweet Chili Sauce
  - Smoked Chicken and Pepper Quesadilla
  - Miniature Beef Wellington with Maytag Blue Cheese
  - Cocktail Frank Wrapped in Puff Pastry with Stone Ground Mustard
  - Spicy Korean Meatball
  - French Onion Soup Boule
  - Miniature Pork Tamale with Red Chili Sauce
  - Maple Bacon Wrapped Shrimp
  - Raspberry and Brie Phyllo
  - Miniature Vegetable Spring Roll with Sweet Chili Sauce
  - Mediterranean Bruschetta with Feta Cheese
  - Iced Shrimp Cocktail with Red Chili Cocktail Sauce **GF**
- (\$0.50 per piece upcharge)**

*Passed Hors D' Oeuvres that are gluten free are noted with a **GF**.*

# BANQUET MENUS | stationary displays & stations

Stationary displays and attended stations are only available as an add-on to cocktail hour or your meal service. All items are priced per person, unless otherwise noted. Pricing is based on up to two (2) hours of service.

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## Stationary Displays

Fresh Garden Vegetable Crudité with Ranch and Red Pepper Dips	<b>\$6</b>
Imported and Domestic Cheese Display with Assorted Crackers	<b>\$7</b>
Sliced Fresh Fruit Display with an Assortment of Fresh Fruit	<b>\$7</b>
Hummus Trio	<b>\$8</b>
<ul style="list-style-type: none"> <li>• Za'Atar</li> <li>• Pine Nut Parsley and Lemon</li> <li>• Sun-dried Tomato and Basil with Assorted Vegetables, Pita Chips, Olives and Feta Cheese</li> </ul>	
Warm Spinach Artichoke Dip with Crispy Pita Chips	<b>\$9</b>
Antipasti Display with Sliced Cured Meats, Artisan Assorted Cheeses, Olives, Pepperoncini, Marinated Vegetables and Crostini	<b>\$10.50</b>
Grand Sushi Platter 80 Pieces of Assorted Sushi Rolls, California Rolls, Spicy Tuna, Salmon California, Spicy Crab, Shrimp Tempura, Avocado Cucumber Burdock Rolls, Pickled Ginger and Wasabi	<b>\$260</b>
Sensation Sushi Platter 100 Pieces of an Assortment of Rainbow Rolls, California Rolls, Spicy Tuna, Salmon California, Spicy Crab, Shrimp Tempura and Avocado Cucumber Burdock Rolls	
40 Pieces of an Assortment of Nigiri Sushi, Tuna, Salmon, Eel, Shrimp, Pickled Ginger and Wasabi	<b>\$400</b>

## Stations

Salad Station with a Greens Blend, Diced Tomatoes, Sliced Cucumbers, Carrot Julienne, Red Onion, Cheddar Cheese and Croutons, Accompanied by Ranch, Balsamic Vinaigrette and Caesar Dressings	<b>\$7</b>
Add Grilled Chicken: <b>\$3 per person</b>	
Add Shrimp: <b>\$3.50 per person</b>	
Add Albacore Tuna Salad: <b>\$3 per person</b>	
French Fry Bar with Waffle, Curly and Sweet Potato Fries, Ketchup, Malt Vinegar, Old Bay, Warm Cheese Sauce, Sriracha Mayonnaise and Jalapeno Ranch Dip	<b>\$8</b>
Beef Cheesesteak Station with Cheese Sauce, Red Sauce, Onion, Sliced Mushrooms and Bell Peppers	<b>\$9</b>
Add Chicken: <b>\$2 per person</b>	
Beef Slider Bar with Chipotle Mayonnaise, Roasted Garlic Aioli, Brown Mustard, Pickles, Grilled Red Onion, Ketchup and Crisp Bacon	<b>\$3 per piece</b>
Add Turkey: <b>\$2 per piece</b>	
Mashed Potato Martini Bar with Garlic Mashed Potatoes, Mashed Sweet Potatoes, Green Onions, Caramelized Onions, Crisp Bacon, Cheddar Cheese, Blue Cheese Crumbles, Sour Cream, Brown Sugar, Miniature Marshmallows and Butter Balls	<b>\$9</b>
Mexican Bar with Warm Tortilla Chips, Hard and Soft Shells with Seasoned Ground Beef, Diced Chicken, Salsa, Guacamole, Sour Cream, Green Onion, Red Onion, Cheese Sauce, Jalapenos, Tomato and Shredded Lettuce	<b>\$10.50</b>
Tater Tot Station with Crispy Tater Tots, Warm Cheddar Cheese Sauce, Fresh Bacon Bits, Green Onions, Caramelized Onions, Chili, Sour Cream and Ketchup	<b>\$9</b>
Hot Dog Station with Hot Dogs, Corn Dogs, Chopped Bacon, Sport Peppers, Pickled Jalapeños, Sweet Relish, Dill Pickle Spears, Diced Spanish Onions, Sauerkraut, Chili, Cheese Sauce, Ball Park Mustard, Sriracha and Ketchup	<b>\$9</b>

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

# BANQUET MENUS | chef-attended action & carving stations

Chef-attended action stations and chef-attended carving stations are only available as an add-on to cocktail hour or your meal service. A \$100 chef attendant fee applies. All chef-attended action stations are priced per person. All chef-attended carving stations are priced per piece. Pricing is based on up to two (2) hours of service.

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## Chef-Attended Action Stations

Pasta Station with Penne Pasta, Chicken and Sundried Tomatoes in a Basil Pesto Sauce; Cheese Tortellini with Tomato Basil Sauce; Shrimp and Scallops Cavatappi in a Garlic Cream Sauce; Crushed Red Pepper, Pecorino Romano Cheese, Granulated Garlic and Warm Breadsticks	<b>\$13</b>
Crab Cake Station with Sauteed Maryland Crab Cakes, Mustard Aioli, Corn Relish and Savoy Cabbage Slaw	<b>\$17.50</b>
Stir Fry Station with Chicken, Shrimp <b>or</b> Tofu with Assorted Vegetables and Noodles in a Spicy Kung Pao Sauce	<b>\$12.50</b>

## Chef-Attended Carving Stations

Herb Roasted Beef Tenderloin with Red Wine Sauce (serves approximately 15 guests)	<b>\$420 per piece</b>
Slow Roasted Prime Rib of Beef with Au Jus and Horseradish Sauce (serves approximately 25 guests)	<b>\$375 per piece</b>
Rosemary Roasted Top Round of Beef with Mushroom Sauce (serves approximately 50 guests)	<b>\$300 per piece</b>
Brown Sugar Baked Ham with Maple Glaze (serves approximately 50 guests)	<b>\$225 per piece</b>
Herbed Slow Roasted Turkey Breast with Home Style Gravy and Cranberry Orange Relish (serves approximately 15 guests)	<b>\$200 per piece</b>
Herb Roasted Pork Loin with Rosemary and Garlic Sauce (serves approximately 40 guests)	<b>\$180 per piece</b>
Roasted Whole Pig	<b>Market Price</b>

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

# BANQUET MENUS | dessert stations

Dessert stations are available as an add-on to your meal service. All dessert stations are priced per person, unless otherwise noted. Pricing based on one and a half (1.5) hours of service.

## Dessert Stations

Chocolate Fountain with Warm Chocolate, Seasonal Fresh Fruit, Marshmallows, Rice Krispy Treats, Pretzel Rods, Oreo Cookies and Pound Cake (per fountain for up to 150 people) \$2 per person over 150 people	<b>\$800</b>	Waffle Bar with Made-To-Order Malted Waffles with Vanilla Ice Cream, Fresh Strawberries, Chocolate Sauce, Caramel Sauce, Whipped Cream, Wet Walnuts and Maraschino Cherries with a \$100 Chef Attendant Fee	<b>\$10</b>
Bananas Foster Flambé with Bananas Flambéed in Rum, Brown Sugar, Cinnamon and Banana Liquor, Served with Vanilla Ice Cream with a \$100 Chef Attendant Fee	<b>\$9</b>	Assorted Miniature Desserts	<b>\$10</b>
Ice Cream Sundae Bar with Vanilla Ice Cream with Assorted Sundae Toppings with a \$100 Chef Attendant Fee Add Warm Apple Cinnamon Crisp: <b>\$2.50 per person</b>	<b>\$7</b>	S'mores Bar <i>Includes Miniature Fire Stations for Roasting Marshmallows</i> Graham Crackers, Milk Chocolate, Marshmallows and Peanut Butter Cups	<b>\$8</b>

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A 23% service charge and 6% sales tax will be applied to all food and beverage items.



# BANQUET MENUS | alcoholic beverage selections

One bar is suggested for every 100 guests. No shots are permitted.

### Bar Options

**Open Bar** (priced per hour, per person) | **Cash Bar** (guests pay for drink)  
**Hosted Bar** (billed per drink; based on either one liquor drink or martinis/manhattans)

### Hosted and Cash Bar

A \$100 bartender fee applies for each bar.

### Standard Brand Liquors

Smirnoff Vodka, Vanilla Vodka, Raspberry Vodka, Citrus Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, J & B Scotch, Hornito's Reposado Tequila, Peach Schnapps, Amaretto, Triple Sec, Kimora Coffee Liqueur, Sweet and Dry Vermouth

**Hosted: \$5.75**  
**Cash: \$6.25**  
**Martinis and Manhattans – Hosted: \$8.50 | Cash: \$9**

### Premium Brand Liquors (includes standard liquors)

Grey Goose Vodka, Bombay Sapphire Gin, Meyers Dark Rum, Knob Creek Bourbon, Chivas Regal Scotch, Crown Royal Whiskey, Grand Marnier, Chambord, Amaretto Di Saronno, Kahlua, Sambuca, Baileys

**Hosted: \$7.75**  
**Cash: \$8.25**  
**Martinis and Manhattans – Hosted: \$10.50 | Cash: \$11**

### Domestic Bottled Beers

Miller Lite, Yuengling Lager, Coors Light, Budweiser, Bud Light, Miller Genuine Draft  
 Two (2) domestic bottled beers from the above listings will be on each bar.

**Hosted: \$4.50 | Cash: \$4.75**

### Premium Bottled Beers

Heineken, Stella Artois, Corona, Sam Adams Seasonal  
 One (1) premium bottled beer from the above listings will be on each bar.

**Hosted: \$5.50 | Cash: \$5.75**

### House Wine

Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

**Hosted: \$6.75 | Cash: \$7**

### Wine Service

Wine Service is charged based on consumption per bottle. One bottle serves approximately four (4) guests. Wine may be placed on each guest table or passed by servers during dinner. Please specify to your Sales Manager which you prefer. Upgraded wines or special requests are based on availability and priced accordingly.

**Bottle of House Wine \$35**

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

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# BANQUET MENUS | alcoholic beverage selections

One bar is suggested for every 100 guests. No shots are permitted.

## Open Bar Options

Upgraded beer and/or wine selections are available upon request and priced accordingly.

### Beer and Wine Open Bar

**Beer:** A variety of domestic bottled beers will be on each bar.  
**House Wine:** Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

### Standard Brand Open Bar

**Liquor:** Smirnoff Vodka, Vanilla Vodka, Raspberry Vodka, Citrus Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, J & B Scotch, Hornito's Reposado Tequila, Peach Schnapps, Amaretto, Triple Sec, Kimora Coffee Liqueur, Sweet and Dry Vermouth  
**Beer:** A variety of domestic bottled beers will be on each bar.  
**House Wine:** Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

### Premium Brand Open Bar (includes standard liquors)

**Liquor:** Grey Goose Vodka, Bombay Sapphire Gin, Meyers Dark Rum, Knob Creek Bourbon, Chivas Regal Scotch, Crown Royal Whiskey, Grand Marnier, Chambord, Amaretto Di Sarrono, Kahlua, Sambuca, Baileys  
**Beer:** A variety of domestic and premium bottled beers will be on each bar.  
**House Wine:** Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

## Open Bar Pricing

	One Hour	Two Hours	Three Hours	Four Hours
<b>Beer &amp; Wine Only</b>	\$11	\$19	\$26	\$32
<b>Standard Brand</b>	\$12	\$20	\$27	\$33
<b>Premium Brand</b>	\$14	\$22	\$29	\$35

## Additional Hosted Bar Options

These items are billed based on consumption per drink. A \$50 station fee applies for each station.

### Bloody Mary Station

**Create your own Bloody Mary!** Includes: Vodka, House Bloody Mary Mix, Tomato Juice, Worcestershire Sauce, Hot Sauce, Lime Juice, Black Pepper, Olives, Celery, Lime, Lemon, Garlic Salt, Celery Salt and Old Bay

**\$5.75 per drink**

### Mimosa Station

**Create your own Mimosa!** Includes: Champagne, Orange Juice, Cranberry Juice, Peach Juice, Lemonade and Seasonal Fruit Garnishes

**\$5.75 per drink**

### Champagne Toast

**\$4 per glass**

A 23% service charge and 6% sales tax will be applied to all food and beverage items.

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# BANQUET MENUS | audio visual equipment

All equipment listed below is owned and operated by Bear Creek Mountain Resort. This allows us to respond quickly in the event of problems or additions. All equipment is priced per day.

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## LCD Projector Packages

Includes projector, screen, power strip, power cord and VGA cable

LCD projector Available in the Woodland Ballroom, Mountain Ballroom, Blue Spruce Boardroom, White Oak Boardroom, Willow, Hemlock, Winterberry, Spring Creek and the Lodge	<b>\$200</b>
Portable LCD tabletop projector (XGA 1024 x 768)	<b>\$170</b>
LCD set-up package	<b>\$75</b>
80" Flat Screen TV in Fireside Suite (includes VGA or HDMI Connectors)	<b>\$100</b>
Built-in Screen Sizes:*	
Mountain Ballroom (1 Built-in screen & projector) 73" Height x 130"Width (6.1ft. x 10.8ft)	<b>150" Diagonal</b>
Woodland (4 Built-in screens, 3 projectors)	
White Oak Boardroom and Blue Spruce Boardroom 65"Height x 116"Width (5.4ft x 9.6ft)	<b>133" Diagonal</b>
Lodge (1 Built-in screen & projector) 62"Height x 110"Width (5.2ft x 9.1ft)	<b>126" Diagonal</b>
Portable Screen Sizes:*	
Smaller Pull-up Screens (2) 59" Height x 78"Width (4.9ft x 6.5ft)	<b>97.5" Diagonal</b>
Large Buildable Screens (2) 76"Height x 120"Width (6.3ft x 10ft)	<b>150" Diagonal</b>

\*area of image on screen not total size

Fender System	<b>\$50</b>
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## Microphone

A maximum of 2 microphones in the Lodge, 3 microphones in the Mountain Ballroom and 6 microphones in Woodland Ballroom can be used simultaneously.

Wireless Handheld Microphone	<b>\$95 each</b>
Wireless Lavalier Microphone	<b>\$95 each</b>

## Audio Visual Equipment

Wireless Speaker Phone	<b>\$30</b>
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## Presentation Accessories

Power Strips	<b>\$5</b>
Power Cords	<b>\$5</b>
Cable Fee	<b>\$10</b>
Slide Advancer with Laser Pointer	<b>\$15</b>
Whiteboard w/ 2 Markers and Eraser (27" x 34")	<b>\$35</b>
Hardback Flip Chart with Pad and 2 Markers	<b>\$45</b>
Pipe & Drape (16' high)	<b>\$15 per foot</b>
Stage Rental	<b>\$500</b>

A 23% service charge and 6% sales tax will be applied to all food and beverage items.