



COFFEE BREAKS



Coffee and Assorted Teas | Call for Pricing

Basic Coffee Break | Call for Pricing

Coffee, assorted hot teas, assorted soft drinks, and bottled water with your choice of assorted breakfast pastries, donuts, or house baked assorted cookies

Continental Breakfast | Call for Pricing

Assorted chilled juices, coffee, decaf, hot teas and bottled water accompanied by muffins, Danish, croissants, breakfast pastries, seasonal fresh fruit platter, and granola bars

Afternoon Snack | Call for Pricing

Coffee, decaf, hot teas, assorted soft drinks, bottled water, cheese and fruit platter, and assorted crackers and nuts

The Sweet Tooth | Call for Pricing

Coffee, decaf, hot teas, assorted soft drinks, and bottled water served with assorted candy bars, house baked cookies, dessert bars, brownies, and chocolate covered strawberries

Energy Break | Call for Pricing

Coffee, decaf, assorted hot teas, assorted juices, and bottled water served with fresh whole fruits, assorted yogurts, granola bars, trail mix, hummus with fresh vegetables, and rice cakes with peanut butter



*Prices are subject to 6% Pennsylvania state tax and 18% gratuity.

BREAKFAST & LUNCH BUFFETS

All breakfast and lunch buffets include coffee, hot tea, iced tea, and assorted juices/soft drinks.

A minimum of 30 people are required or a surcharge will apply.

Basic Breakfast | [Call for Pricing](#)

Seasonal fresh fruit platter, assorted yogurts, scrambled eggs, home fries, bacon, sausage, toast station with butter, jams and jellies, assorted muffins, Danish, croissants, and pastries

Breakfast Enhancements:

Live action omelet station | [Call for Pricing](#)
(30 guest minimum or a surcharge and chef attendant fee for station)

French toast or pancakes | [Call for Pricing](#)

Bagels with cream cheese and lox | [Call for Pricing](#)

Smoked salmon display with appropriate garnishes | [Call for Pricing](#)

Water Gap Brunch | [Call for Pricing](#)

Assortment of breakfast pastries, muffins, Danish, seasonal fresh fruit platter, assorted yogurts with granola, scrambled eggs, bacon, sausage, home fries, choice of French toast or pancakes, toast station with jellies, jams and butter, and choice of one lunch entrée

Lunch Entrées:

Fried chicken with Shawnee Island Farm™ honey
Grilled ham steaks with Maple-three mustard sauce
Marinated flank steak with house made steak aioli

Brunch Enhancements:

Live action omelet station | [Call for Pricing](#)
(30 guest minimum or a surcharge and chef attendant fee for station)

Carving Station

Ham or turkey breast | [Call for Pricing](#)

Flank steak | [Call for Pricing](#)

Prime rib or New York strip | [Call for Pricing](#)

Beef tenderloin | [Call for Pricing](#)

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LUNCH ON THE GO

Box Lunch | Call for Pricing

Turkey, ham, and Cheddar with lettuce and tomato on a brioche bun with a bag of chips, an apple, house baked cookies, soft drink, napkin, and condiments served in a box ready to go

Picnic To Go | Call for Pricing

Two pieces of cold fried chicken, cole slaw, potato salad, brownie, an apple, and a soft drink served in a box ready to go

Halfway House Lunch | Call for Pricing

Choice of ¼ lb hot dog, hamburger, or deli sandwich with a bag of chips or pretzels, cookies, and a soda to be picked up at the halfway house as you pass by

**substitute a domestic beer for soda | Additional fee

***substitute a ShawneeCraft® beer for a soda | Additional fee



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SOUP & SANDWICH LUNCH BUFFETS

All lunch buffets include coffee, hot tea, iced tea, and soft drinks.

A minimum of 30 people are required or a surcharge will apply.



The Deli Board | Call for Pricing

Chef's soup du jour, tossed garden salad with assorted dressings, choice of two deli salads from list below, chips, ham, turkey, roast beef, salami, American, Cheddar, Swiss, provolone, assorted breads, lettuce, tomato, onion, pickles, assorted condiments, cookies, and brownies

The Light Lunch | Call for Pricing

Chef's soup du jour, chicken salad, tuna salad, and egg salad with assorted mini rolls, fresh seasonal fruit display, tossed garden salad with assorted dressings, yogurt, granola, and berry parfait

Wrap Assortment | Call for Pricing

Chef's soup du jour, tossed garden salad with assorted dressings, assortment of wraps to include chicken Caesar, turkey, ham, roast beef, and roasted vegetable accompanied by seasonal fresh fruit display, choice of one deli salad from the list below, assorted bags of chips, cookies, and brownies

Party Sub Display

Three foot sub | Call for Pricing

Serves 15–20 people

Party sized sub with sections of turkey, ham, roast beef, and Italian served with assorted bags of chips, choice of two deli salads from the list below, cookies, and brownies

Deli Salads: potato salad, cole slaw, macaroni salad, pasta salad, broccoli salad, fruit salad, roasted vegetable quinoa salad, three bean salad

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CUSTOM LUNCH BUFFET

All lunch buffets include coffee, hot tea, iced tea, and soft drinks.

A minimum of 30 people are required or a surcharge will apply.



Custom Lunch Buffet | Call for Pricing

Choose 1 Salad:

Tossed garden, Caesar, or chef's seasonal

Choose 2 Entrees:

Blackberry BBQ pork loin, Italian braised pork loin with cacciatore sauce, Parmesan encrusted salmon with pesto, stuffed sole with lemon butter sauce, grilled teriyaki chicken with pineapple salsa, chicken Marsala, glazed meatloaf with mushroom gravy, marinated flank steak with steak sauce aioli, eggplant Parmesan, pasta primavera, chef's seasonal entrée selection

Add a third entrée choice | Additional fee

Choose 2 Accompaniments:

Mashed potatoes, herb roasted red potatoes, gingered sweet potato mash, potato gratin, wild rice pilaf, stuffing, seasonal vegetable medley (roasted or steamed), Italian vegetable gratin, chef's seasonal vegetable

Choose 1 Dessert:

Triple chocolate cake, carrot cake, apple crumb pie, pecan pie, strawberry shortcake, apple crisp, bananas foster crisp, white chocolate and cherry bread pudding, almond joy bread pudding



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THEMED LUNCH BUFFETS

All lunch buffets include coffee, hot tea, iced tea, and soft drinks.
A minimum of 30 people are required or a surcharge will apply.

Italian Lunch Buffet | Call for Pricing

Caesar salad, garlic breadsticks,
spaghetti with meatballs and Italian sausage,
chicken Parmesan, fettuccine Alfredo,
roasted vegetable medley with pesto, tiramisu

Pan Asian Lunch Buffet | Call for Pricing

Asian salad with almonds, Mandarin oranges, pickled red onions, cucumbers, and
ginger soy vinaigrette, beef and broccoli with potatoes, sweet and sour chicken
with steamed white rice, vegetable lo mein, stir fried vegetable medley with
toasted sesame seeds and Sriracha cream sauce, coconut cake

South of the Border Lunch Buffet | Call for Pricing

Tossed garden salad with assorted dressings,
chicken and beef taco meat, warm tortilla shells,
shredded lettuce, diced tomatoes, red onions,
shredded Cheddar Jack cheese, sour cream, guacamole,
salsa and house fried seasoned tortilla chips, fiesta rice, refried beans,
churros with assorted dessert sauces and whipped cream

Taste of the South Lunch Buffet | Call for Pricing

Tossed garden salad with assorted dressings, corn bread, pulled pork with
house made BBQ sauce, fried chicken with Shawnee Island Farm™ honey,
macaroni and cheese, southern vegetable succotash, banana pudding

All American Cookout Buffet | Call for Pricing

Tossed garden salad with assorted dressings,
hamburgers with condiment bar, hot dogs with condiment bar,
macaroni salad, potato salad, baked beans, assorted cookies, and brownies



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PLATED LUNCHEON

All plated luncheons include service of coffee, tea, iced tea, soft drinks, and warm dinner rolls.

Choose 1 Soup or Salad:

Tomato bisque, cream of mushroom, chicken noodle, minestrone, beef vegetable soup, tossed garden salad, Caesar salad

Choose 1 Dessert:

triple chocolate cake, carrot cake, red velvet cake, pecan pie, apple crumb pie, coconut cream pie, chocolate cream pie

Choose 1 Entrée:

Baby spinach salad with bleu cheese, pickled red onions, cherry tomatoes, carrots, dried cranberries, spiced pecans, and marinated chicken with pomegranate vinaigrette | [Call for Pricing](#)

Chopped romaine salad with marinated cucumbers, cherry tomatoes, grilled red onions, roasted red peppers, black olives, feta cheese, and marinated flank steak with balsamic vinaigrette | [Call for Pricing](#)

Baby greens salad with asparagus, orange segments, pickled red onions, tomatoes, pine nuts, Parmesan cheese and grilled salmon with basil vinaigrette | [Call for Pricing](#)

Chef's seasonal salad selection | [Call for Pricing](#)

Chicken Marsala with chef's choice of accompaniments | [Call for Pricing](#)

Pesto grilled chicken with bruschetta topping and balsamic reduction with chef's choice of accompaniments | [Call for Pricing](#)

French onion sirloin with aged provolone and onion Madeira sauce with chef's choice of accompaniments | [Call for Pricing](#)

Espresso-rubbed Manhattan filet with ShawneeCraft® Session Porter demi-glace and chef's choice of accompaniments | [Call for Pricing](#)

Parmesan encrusted salmon with basil and sun-dried tomato pesto with chef's choice of accompaniments | [Call for Pricing](#)

Grilled mahi-mahi with roasted red pepper nage and chef's choice of accompaniments | [Call for Pricing](#)

Vegetable cannelloni with Alfredo sauce, chef's choice of accompaniments | [Call for Pricing](#)

Rigatoni with Italian sausage, broccoli, peppers, and onions in a spicy marinara sauce | [Call for Pricing](#)

(Gluten-free and vegetarian options available upon request)

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DINNER BUFFETS

All dinner buffets include coffee, hot tea, iced tea, and soft drinks.

A minimum of 30 people are required or a surcharge will apply.

Custom Tiered Dinner Buffets

Tier 1: Choice of 1 soup or salad, warm dinner rolls, 2 entrées, 2 accompaniments, 1 dessert | [Call for Pricing](#)

Tier 2: Soup, choice of 1 salad, warm dinner rolls, 3 entrées, 2 accompaniments, 1 dessert | [Call for Pricing](#)

Tier 3: Soup, Choice of 2 salads, warm dinner rolls, 4 entrées, 2 accompaniments, 1 live carving station and 2 desserts | [Call for Pricing](#)

Tiered Buffet Menu Item Choices

Soups

Tomato bisque, cream of mushroom, chicken noodle, minestrone, beef vegetable soup, clam chowder (New England or Manhattan), chicken corn chowder, soup du jour, butternut squash bisque

Salads

Tossed garden salad | Caesar salad | spinach salad with bleu cheese, candied walnuts, pickled red onions, apples, and dried cranberries | tomato basil and mozzarella salad | antipasto salad

Accompaniments

Mashed potatoes, herb roasted red potatoes, gingered sweet potato mash, potato gratin, wild rice pilaf, stuffing, seasonal vegetable medley (roasted or steamed), Italian vegetable gratin, chef's seasonal vegetable

Desserts

Triple chocolate cake, carrot cake, apple crumb pie, pecan pie, strawberry shortcake, apple crisp, banana foster crisp, white chocolate and cherry bread pudding, almond joy bread pudding, chef's choice of seasonal dessert

Carving Stations

Herb roasted turkey breast | honey glazed ham | roast beef

Premium Carving Stations | Additional fee
Prime rib | New York strip | beef tenderloin

(Entrée selections on next page)

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DINNER BUFFETS (CONTINUED)

All dinner buffets include coffee, hot tea, iced tea, and soft drinks.

A minimum of 30 people are required or a surcharge will apply.

Entrées

BEEF: Marinated flank steak with steak sauce aioli | whole roasted New York strip loin pizzaiola | filet mignon tips with mushrooms, caramelized onions, bleu cheese, and port wine jus | espresso-rubbed petite sirloin steak with wild mushroom ShawneeCraft® Session Porter jus

CHICKEN: Herb roasted bone-in chicken with lemon aioli | Tuscan chicken with prosciutto, artichoke and roasted red pepper cream sauce | chicken Marsala | pesto grilled chicken with bruschetta topping and balsamic reduction

PORK: Herb roasted pork loin with mushroom, ham, and caramelized onion velouté | ShawneeCraft® beer-brined boneless pork chops with Maple mustard jus | braised pork loin with apple cider gravy and roasted garlic aioli | pretzel encrusted pork medallions with three mustard-ShawneeCraft® ale sauce

SEAFOOD: Cedar roasted BBQ rubbed salmon with bacon, Maple, and mustard vinaigrette | crab imperial-stuffed flounder with lemon herb beurre blanc | Mediterranean spiced mahi-mahi with roasted red pepper nage | herb dusted tilapia filet with citrus aioli

VEGETARIAN: Marinated portabello mushrooms with arugula, tomato, provolone cheese, and balsamic reduction | eggplant Parmesan | vegetable lasagne



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THEMED DINNER BUFFETS

All dinner buffets include coffee, hot tea, iced tea, and soft drinks.

A minimum of 30 people are required or a surcharge will apply.



Italian Dinner Buffet | [Call for Pricing](#)

Minestrone soup, Caesar salad, garlic breadsticks, lasagne (meat or vegetable), chicken Marsala, steak pizzaoila, pasta bar to include marinara, Alfredo, Parmesan, and red chili flakes, Italian vegetable gratin, tiramisu, and cannolis

American Classic Comfort Food Buffet | [Call for Pricing](#)

Chicken noodle soup, tossed salad with assorted dressings, warm dinner rolls, glazed meatloaf with mushroom gravy, fried chicken with Shawnee Island Farm™ honey, boneless pork chops with bourbon apple jus and stuffing, mashed potatoes, steamed green beans, chocolate cake, and apple pie

Tex Mex Dinner Buffet | [Call for Pricing](#)

Chicken tortilla soup, tossed salad with assorted dressings, tortilla chips with salsa, chicken and cheese enchiladas with salsa verde, beef fajitas, pork carnitas, condiment bar to include warm tortillas, sour cream, salsa, guacamole, onions, tomatoes, lettuce, and shredded Cheddar Jack, Spanish rice, refried beans, très leche cake, and churros with assorted dessert sauces and whipped cream

Southern BBQ Dinner Buffet | [Call for Pricing](#)

Brunswick stew, tossed salad with assorted dressings, jalapeño Cheddar corn bread, baby back ribs with ShawneeCraft® Session Porter BBQ sauce, smoked beef brisket with Carolina vinegar BBQ sauce, grilled chicken breast with golden ShawneeCraft® Apiarius BBQ sauce, cole slaw, macaroni and cheese, braised green beans with ham and onions, pecan pie, and red velvet cake

Asian Dinner Buffet | [Call for Pricing](#)

Tossed salad with assorted dressings, warm dinner rolls, vegetable spring rolls, teriyaki glazed salmon, marinated flank steak with peppers, onions, mushrooms, and ginger, soy wasabi aioli, chicken stir fry, fried rice, vegetable lo mein, coconut cake, and pear bread pudding

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SHAWNEE COOKOUT

All cookouts include iced tea and soft drinks.
A minimum of 30 people are required or a surcharge will apply.

Classic Cookout | Call for Pricing

Hamburgers, hot dogs, marinated chicken breasts with condiment bar and rolls,
Choice of 2 Salad, 1 Sides, and 1 Dessert

Southern BBQ | Call for Pricing

ShawneeCraft® Session Porter BBQ baby back ribs, golden ShawneeCraft® Apiarius BBQ chicken breast and BBQ Spiced Salmon, **Choice of 2 Salads, 2 Sides, 1 Dessert, and a Sliced Watermelon Display**

Land and Sea Cookout | Call for Pricing

Marinated petite sirloins with steak sauce aioli, lemon and herb marinated mahi-mahi with tomato basil vinaigrette, Shawnee Island Farm™ honey-glazed, beer-brined bone-in chicken, baked potato bar to include butter, cheese, scallions, bacon and sour cream,
Choice of 2 Salads, 1 Side, 1 Desserts, and Fresh Seasonal Fruit Display

New England Clam Bake | Call for Pricing

Petite New York strip steaks, BBQ chicken drumsticks, mixture of clams, mussels, smoked sausage, and shrimp-steamed in ShawneeCraft® beer with garlic, lemons, and herbs, steamed red potatoes, corn on the cob, **Choice of 2 Salads, 1 Side, and 1 Dessert**

Salads

Tossed garden salad | Caesar salad | spinach salad with bleu cheese, candied walnuts, pickled red onions, apples, and dried cranberries | tomato, basil, and mozzarella salad | antipasto salad | potato salad | cole slaw | macaroni salad | pasta salad | broccoli salad | fruit salad | roasted vegetable quinoa salad | three-bean salad

Sides

Mashed potatoes | herb roasted red potatoes | gingered sweet potato mash | potato gratin | mac and cheese | wild rice pilaf | stuffing | seasonal vegetable medley (roasted or steamed) | Italian vegetable gratin | chef's seasonal vegetable | corn on the cob | baked beans

Desserts

Triple chocolate cake | carrot cake | apple crumb pie | pecan pie | strawberry shortcake | apple crisp | bananas foster crisp | white chocolate and cherry bread pudding | almond joy bread pudding | assorted cookies and brownies | chef's choice of seasonal dessert

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LIVE STATION ADD-ONS

The stations below are only sold as add-ons to another purchased menu. All stations will be executed in front of your guests by a member of our culinary team to enhance your dining experience.

Carving Station | Call for Pricing

- Golden turkey breast
- Herb roasted pork loin
- Honey glazed ham
- New York strip
- Prime rib
- Marinated flank steak
- Beef tenderloin

(All served with appropriate carver's condiments)



Pasta Station | Call for Pricing

Penne, linguine, Alfredo sauce, marinara sauce, garlic and olive oil, pesto, tomatoes, broccoli, spinach, olives, red onions, peppers, mushrooms, ham and sausage with Parmesan cheese, and chili flakes to garnish



Risotto Station | Call for Pricing

Aborio rice with Parmesan cheese and herbs with your choice of:
Sausage and roasted red peppers
Wild mushrooms
Corn, shrimp, and caramelized onion
Crab and asparagus

Shellfish Station | Call for Pricing

Your choice of clams and/or mussels with spicy marinara or garlic, Old Bay, and beer sauce, served with a basket of crostini to sop up the juice!



Clambake Station | Call for Pricing

Clams, shrimp, red potatoes, corn on the cob, and smoked sausage cooked in beer, garlic, lemon, Old Bay, and fresh herbs served with Old Bay Cheddar biscuits

Stir Fry Station | Call for Pricing

Your choice of meat with an assortment of seasonal fresh vegetables, steamed white rice, and garnishes such as toasted sesame seeds, Sriracha, creamy stir fry sauce, and scallions

Chicken or Pork | additional fee
Beef or Shrimp | additional fee
Combo of any 2 | additional fee

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STATIONARY HORS D'OEUVRES

S=Small Display L=Large Display | [Call for Pricing](#)

Hot Beer Cheese Fondue Display

Our own ShawneeCraft® Double Pale Ale cheese sauce served hot and accompanied by soft and hard pretzels, crispy and soft bread, and tortilla chips

Vegetable Crudité

An assortment of fresh vegetables to include carrots, celery, cucumbers, cherry tomatoes, radishes, zucchini, squash, broccoli, and cauliflower, accompanied by pickled, grilled, and marinated vegetables, served with a creamy ranch dip

Hot Brie Display

Hot and bubbly Brie cheese topped with your choice of salted caramel pecans or roasted garlic-apple compote, served with crostini and crackers to dip

Antipasto Display

A selection of thinly sliced Italian meats, cheeses, pickled and marinated vegetables, displayed with crostini

Smoked Salmon Display

Thin sliced smoked salmon with red onion, capers, lemon, parsley, and sour cream, served with crostini

Shrimp Cocktail Display

Jumbo shrimp steamed in Old Bay, chilled and served with cocktail sauce and lemon wedges

Gourmet Dip Station

House made French onion with kettle chips, salsa with fresh fried tortilla chips, and hummus with pita chips

Cheese and Fruit Display

An assortment of cheeses, fresh fruit, and gourmet crackers

Hot Dip Station

Your choice of spinach and artichoke, Parmesan crab, or Buffalo chicken dip, served with an assortment of crispy breads and chips

Raw Bar

Shrimp cocktail, oysters on the half shell, clams on the half shell, and crab claws served with lemon wedges and cocktail sauce

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BUTLERED HOT HORS D'OEUVRES

Hot Hors d'oeuvres (All pricing is per 100 pieces.) | [Call for Pricing](#)

Fried ravioli with marinara sauce
Tempura fried mushroom with ranch
Chicken cordon bleu bites with honey mustard
Buffalo chicken and bleu cheese mini pierogies with ranch
Sesame chicken skewers with ginger soy sauce
Swedish meatballs
Teriyaki meatballs
Coconut shrimp with sweet and sour sauce
Tempura fried green bean with Sriracha honey mayo
Pigs in a blanket with "secret sauce"
Pork pot sticker with teriyaki sauce
Potato and Cheddar mini pierogies with green onion sour cream
Chicken pot stickers with honey soy
Vegetable kabobs with pesto
Vegetable spring rolls with sweet and sour sauce
BBQ meatballs
Meatballs marinara
Goat cheese and herb stuffed mushroom
Mini chicken kabobs with BBQ sauce
Sausage stuffed mushrooms with provolone cheese and roasted red pepper
Maple-glazed bacon wrapped scallops
Pepperoni pizza pinwheels
Pulled pork and Cheddar pinwheels
Chicken quesadilla rolls with southwestern ranch
Crab rangoons
Spinach and artichoke filo cups
Assorted mini quiche
Asparagus and bleu cheese en croute with balsamic reduction
Spanakopita
Truffle potato croquettes with garlic aioli
Beef empanada with salsa verde
Ham and Gruyere crescent with honey mustard
Mini beef kabobs with teriyaki
Mini cheesesteak stromboli with marinara sauce
Olive and goat cheese tartlet
French onion soup bite
Crab stuffed mushrooms with lemon aioli
Creamy crab and Parmesan filo cups
Mini crab cakes with roasted red pepper tartar
Raspberry Brie en croute
Shrimp and crab spring roll with sweet and sour sauce

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BUTLERED COLD HORS D'OEUVRES

Cold Hors d'oeuvres | Call for Pricing
(All pricing is per 100 pieces.)

- Deviled eggs
- Open-faced mini BLT with cracked pepper mayo
- Olive tapenade canape
- Curried chicken salad in filo cup with grapes and almonds
- Ham and asparagus roll ups with cream cheese
- Fruit kabobs
- Tomato mozzarella bruschetta
- Smoked salmon on rye crostini with lemon dill sour cream and capers
- Beef tenderloin on bleu cheese crostini with horseradish cream
- Arugula and pickled red onions
- Cucumber boursin canape with roasted red pepper

Dessert Hors d'oeuvres | Call for Pricing
(All pricing is per 100 pieces.)

- Chocolate covered strawberries
- Assorted dessert bars
- Italian cookies
- Mini cheesecake bites
- Cannolis (chocolate and plain)
- Chocolate petite fours
- Assorted Italian mini pastries



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COCKTAIL PARTY RECEPTION

A minimum of 30 people are required or a surcharge will apply.

Heavy Hors d'oeuvres | Call for Pricing

Choice of 2 stationary hors d'oeuvres,
and 5 butler passed standard hors d'oeuvres,
Additional fee for raw bar or shrimp cocktail hors d'oeuvres

Dine Around | Call for Pricing

Choice of 3 stationary hors d'oeuvres,
5 butler passed standard hors d'oeuvres,
1 standard carving station, and 1 live station
Additional fee for raw bar or shrimp cocktail hors d'oeuvres

Ultimate Indulgence | Call for Pricing

Choice of any 2 stationary hors d'oeuvres,
any 7 butler passed hors d'oeuvres, and any 2 live stations
Additional fee for raw bar or shrimp cocktail hors d'oeuvres



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PLATED DINNER

Includes appetizer, soup or salad, warm dinner rolls with butter, choice of 3 entrées, seasonal vegetable medley, herb roasted red potatoes, dessert, coffee, tea, iced tea, and soft drinks.

Appetizer (Choose 1)

House made jumbo meatball topped with aged provolone cheese on a bed of marinara sauce, topped with basil pesto and balsamic reduction | mini crab cake with baby arugula with pickled red onion, and roasted red pepper tartar sauce | chicken and mushroom en croute with baby greens and truffle honey mustard-aioli | roasted vegetable pinwheel with hummus, red pepper coulis and herb salad

Side Salad or Soup (Choose 1)

Garden salad with mixed greens and choice of dressing | traditional Caesar salad | chef's seasonal salad selection | tomato bisque with pesto and Parmesan cheese | cream of wild mushroom with truffle oil | broccoli and Cheddar soup | chicken rice soup | beef vegetable soup | New England clam chowder

For soup and salad courses | Call for Pricing

Entrées (Select 3 Choices) | Call for Pricing

Grilled New York strip with caramelized onion jus
Grilled filet mignon with wild mushroom ragout
Chicken Caprese with pesto cream
Chicken saltimbocca
Herb crusted tilapia with limoncello butter sauce
Cedar roasted salmon with three-mustard Maple vinaigrette
Grilled Chilean sea bass with roasted red pepper nage
Grilled boneless pork chop with apple mushroom Marsala sauce
Vegetable wellington with basil pesto and roasted red pepper aioli
Fried eggplant lasagne with aged provolone and marinara sauce

Dessert (Choose 1)

Triple chocolate cake with toasted coconut whipped cream, caramel sauce and strawberries | carrot cake with mixed berries | coconut cream cake with chocolate sauce and toasted macadamia nuts | apple crumb pie with caramel sauce, whipped cream, and berries | lemon meringue pie with raspberry sauce, vanilla whipped cream, and berries | chocolate cream pie with bourbon dark chocolate ganache and strawberries

Please Note: Counts for each selection are due 3 days prior to event.

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BAR SELECTION

A Touch of Class

Two-gallon minimum serves approximately 30 people.

Champagne Punch	priced per gallon
Mimosa	priced per gallon
Bloody Mary	priced per pitcher

Call for Pricing

Beer by the Keg or Sixtel

1/4 Keg Domestic
1/2 Keg Domestic
1/4 Keg Import/Micro
1/2 Keg Import/Micro
Sixtel ShawneeCraft®

Call for Pricing

Host (Open) Bar/Cash Bar

Top Shelf
Premium Brands
Call Brands
House Brands
Cordials

Call for Pricing

Domestic Beer (bottle)
ShawneeCraft® Beer (draft)
Beer (bottle)--Import
House Wine
House Champagne
Soft Drinks, Juices or Water

A minimum guarantee in beverage revenue per bar is required for any package that includes alcoholic beverages. In the event that the minimum is not reached, a bartender's fee will be charged.

(Open) Bar Packages

Our open bar packages feature unlimited beverages, include full set ups, and offer many options to help you meet your budget. Packages are priced per person based on the guaranteed count or actual attendance, whichever is greater.

- All bar packages, except for the Premium Brand package, are sold with one ShawneeCraft® Beer and your choice of one domestic draft beer.
- The Premium Brands package includes one ShawneeCraft® Beer and your choice of one domestic draft beer and one import.
- Additional micro brewed or imported draft beer may be added to bar packages for an additional fee.

Call for Pricing

	Premium	Call Brands	House Brands	Beer/Wine/Soda
1 hr	----	----	----	----
2 hrs	----	----	----	----
3 hrs	----	----	----	----
4 hrs	----	----	----	----

Non-alcoholic beverages: sparkling cider, soda, and non-alcoholic beer are priced the same as beer/wine/soda.

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THE SHAWNEE INN
AND
GOLF RESORT

THE SHAWNEE INN AND GOLF RESORT

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