

A photograph of a wedding ceremony taking place in a park. Large, ancient-looking trees with thick trunks and dense canopies of yellow and orange autumn leaves surround the area. In the foreground, a group of people are gathered on a green lawn. On the left, several guests are seated at white folding chairs, facing away from the camera. A woman in a dark purple dress stands near them, holding a bouquet of flowers. In the center, a bride in a white dress and a groom in a dark suit are standing. To their right, a man in a brown coat and a top hat stands with his back to the camera. Further right, another man in a light-colored shirt and vest is looking at a book or tablet. A small hay bale sits on the grass near the trees. The overall atmosphere is romantic and serene, with soft lighting filtering through the trees.

"Love is a promise,
love is a souvenir,
once given never forgotten,
never let it disappear."

- John Lennon



Photo courtesy of Laura Ann Bailey.

Weddings at Shawnee

All Wedding Packages include:

- * Selection of hot and cold hors d'oeuvres; butlered and displayed
- * White glove service during cocktail hour
- * Choice of table cloth and napkin decor
- * Champagne with seasonal fruit upon arrival
- * Champagne Toast
- * Complimentary room for the bride and groom with a bottle of champagne for the night of your wedding

Something Traditional

Plated dinner includes cocktail hour of 5 passed hors d'oeuvres and one stationary hors d'oeuvre display, an appetizer, soup or salad, warm dinner rolls with butter, choice of 3 entrées, seasonal vegetable medley, choice of starch, 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 | Add \$5.00 per guest

Entrées (Select 3 Choices)

Grilled New York strip with caramelized onion jus | \$79.95 per guest

Grilled filet mignon with wild mushroom ragout | \$89.95 per guest

Chicken Caprese with pesto cream | \$69.95 per guest

Chicken saltimbocca | \$69.95 per guest

Herb crusted tilapia with limoncello butter sauce | \$69.95 per guest

Cedar roasted salmon with three-mustard Maple vinaigrette | \$79.95 per guest

Grilled Chilean sea bass with roasted red pepper nage | \$79.95 per guest

Grilled boneless pork chop with apple mushroom Marsala sauce | \$79.95 per guest

Vegetable wellington with basil pesto and roasted red pepper aioli | \$79.95 per guest

Fried eggplant lasagne with aged provolone and marinara sauce | \$79.95 per guest

Land and Sea: Roasted chicken breast with herb seared salmon | \$89.95 per guest

Land and Sea: Grilled filet mignon and Chilean sea bass | \$94.95 per guest

Starch (Choose 1)

Mashed potatoes (plain or roasted garlic) | herb roasted red potatoes | gingered sweet potato mash | potato gratin | wild rice pilaf | chef's seasonal selection

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

Something New

Buffet dinner to include a selection of 5 butlered hors d'oeuvres for cocktail hour, choice of 2 salads, warm dinner rolls, 4 entrées, 2 accompaniments, coffee, tea, iced tea, and soft drinks. | \$68.95 per guest



Dinner Selections

Salads

Tossed garden salad | Caesar salad | baby arugula salad with bleu cheese, candied walnuts, pickled red onions, apples, and dried cranberries | tomato, basil, and mozzarella salad | antipasto salad | Mediterranean salad with roasted red peppers, olives, artichokes, tomatoes, cucumbers, feta cheese, and pine nuts | seasonal fruit salad | baby spinach salad with strawberries, goat cheese, spiced almonds, crispy prosciutto, cucumbers, and carrots

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 | Chef's seasonal selection

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 | chicken and crab picatta with sun-dried tomatoes and capers | Chef's seasonal selection

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 | Chef's seasonal selection

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 | Chef's seasonal selection

VEGETABLE: Marinated portabello mushrooms with arugula, tomato, provolone cheese, and balsamic reduction | eggplant Parmesan | vegetable lasagne | mushroom ravioli with butternut squash sauce, pomegranate reduction, and sage | Chef's seasonal selection

Accompaniments

Mashed potatoes (plain or roasted garlic) | herb roasted red potatoes | gingered sweet potato mash | potato gratin | wild rice pilaf | stuffing | seasonal vegetable medley (roasted or steamed) | Italian vegetable gratin | green beans almondine | Chef's seasonal selection

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

Something Borrowed

Buffet dinner to include a selection of 5 butlered hors d'oeuvres and 1 stationary hors d'oeuvre for cocktail hour, choice of 2 salads, warm dinner rolls, 4 entrées, 1 live station, 2 accompaniments, coffee, tea, iced tea, and soft drinks. | \$79.95 per guest

Dinner Selections

Salads

Tossed garden salad | Caesar salad | baby arugula salad with bleu cheese, candied walnuts, pickled red onions, apples and dried cranberries | tomato, basil, and mozzarella salad | antipasto salad | Mediterranean salad with roasted red peppers, olives, artichokes, tomatoes, cucumbers, feta cheese, and pine nuts | seasonal fruit salad | baby spinach salad with strawberries, goat cheese, spiced almonds, crispy prosciutto, cucumbers, and carrots

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 | Chef's seasonal selection

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 | chicken and crab picatta with sun-dried tomatoes and capers | Chef's seasonal selection

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 | Chef's seasonal selection

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 | Chef's seasonal selection

VEGETABLE: Marinated portabello mushrooms with arugula, tomato, provolone cheese, and balsamic reduction | eggplant Parmesan | vegetable lasagne | mushroom ravioli with butternut squash sauce, pomegranate reduction, and sage | Chef's seasonal selection

Accompaniments

Mashed potatoes (plain or roasted garlic) | herb roasted red potatoes | gingered sweet potato mash | potato gratin | wild rice pilaf | stuffing | seasonal vegetable medley (roasted or steamed) | Italian vegetable gratin | green beans almondine | Chef's seasonal selection

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



Live Action Station Add-Ons

All stations will be executed in front of your guests by a member of our culinary team.

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

RISOTTO STATION: Arborio 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: 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: 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: 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
Available with Chicken, Beef, Pork, or Shrimp (Choose one)

Something Blue

Buffet dinner to include a selection of 5 butlered hors d'oeuvres, one stationary hors d'oeuvre display, and 1 live action station for cocktail hour, choice of 2 salads, warm dinner rolls, 4 entrées, 2 accompaniments, 2 live action stations for dinner, coffee, tea, iced tea, and soft drinks. | \$109.95 per guest

Dinner Selections

Salads

Tossed garden salad | Caesar salad | baby arugula salad with bleu cheese, candied walnuts, pickled red onions, apples, and dried cranberries | tomato, basil, and mozzarella salad | antipasto salad | Mediterranean salad with roasted red peppers, olives, artichokes, tomatoes, cucumbers, feta cheese, and pine nuts | seasonal fruit salad | baby spinach salad with strawberries, goat cheese, spiced almonds, crispy prosciutto, cucumbers, and carrots

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 | Chef's seasonal selection

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 | chicken and crab picatta with sun-dried tomatoes and capers | Chef's seasonal selection

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 | Chef's seasonal selection

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 | Chef's seasonal selection

VEGETABLE: Marinated portabello mushrooms with arugula, tomato, provolone cheese, and balsamic reduction | eggplant Parmesan | vegetable lasagne | mushroom ravioli with butternut squash sauce, pomegranate reduction, and sage | Chef's seasonal selection

Accompaniments

Mashed potatoes (plain or roasted garlic) | herb roasted red potatoes | gingered sweet potato mash | potato gratin | wild rice pilaf | stuffing | seasonal vegetable medley (roasted or steamed) | Italian vegetable gratin | green beans almondine | Chef's seasonal selection

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



Live Action Station Add-Ons

All stations will be executed in front of your guests by a member of our culinary team.

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

RISOTTO STATION: Arborio 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: 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: 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: 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
Available with Chicken, Beef, Pork, or Shrimp (Choose one)

Something Brewed

Rehearsal dinner includes a selection of 5 butlered hors d'oeuvres and 1 stationary hors d'oeuvre, 4 hours of open bar; beer, wine, and soda featuring 3 ShawneeCraft® drafts and 2 Pennsylvania wines in the Tap Room, water, and soft drinks. | \$43 per guest

Rehearsal Dinner in the Tap Room

- Standard package includes 4 hours of open bar; beer, wine, and soda. Additional hours may be purchased for \$6 per person, per hour
- Cash bar and hybrid packages available
- Additional chef station may be added for \$5 per person

(minimum 40 people, maximum 60 people)



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

Hors d'oeuvres Selection

Hot Butlered Hors d' oeuvres

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 peppers | 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

Cold Butlered Hors d' oeuvres

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

Stationary Hors d' oeuvres Displays

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 dip 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 dip, Parmesan crab dip, 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

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

Bar Selection

A Touch of Class

Two-gallon minimum serves approximately 30 people.

Champagne Punch	\$40.00 per gallon
Mimosa	\$40.00 per gallon
Bloody Mary	\$30.00 per pitcher

A minimum guarantee of \$400 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 of \$75 per two hours or \$150 per four hours will be charged.

Beer by the Keg or Sixtel

1/4 Keg Domestic	\$100.00
1/2 Keg Domestic	\$190.00
1/4 Keg Import/Micro	\$130.00
1/2 Keg Import/Micro	\$240.00
Sixtel ShawneeCraft®	\$150.00

Host (Open) Bar

Top Shelf	\$7.00	Domestic Beer (bottle)	\$4.00
Premium Brands	\$6.00	ShawneeCraft® Beer (draft)	\$5.50
Call Brands	\$5.00	Beer (bottle)	\$5.00
House Brands	\$5.00	House Wine	\$7.00
Cordials	\$7.00	House Champagne	\$7.00
Cognac, Armagnac	\$7.00	Soft Drinks, Juices or Water	\$2.00

Host (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 \$2.00 per person.
- A Margarita Bar may be added for an additional \$3.00 per person.

	Premium	Call Brands	House Brands	Beer/Wine/Soda
1 hr	\$17.00 pp	\$14.00 pp	\$11.50 pp	\$9.50 pp
2 hrs	\$20.50 pp	\$17.50 pp	\$15.00 pp	\$12.50 pp
3 hrs	\$24.50 pp	\$21.50 pp	\$18.50 pp	\$15.50 pp
4 hrs	\$28.50 pp	\$25.50 pp	\$22.00 pp	\$18.50 pp

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

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

Bar Selection

A Touch of Class

Two-gallon minimum serves approximately 30 people.

Champagne Punch	\$40.00 per gallon
Mimosa	\$40.00 per gallon
Bloody Mary	\$30.00 per pitcher

A minimum guarantee of \$400 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 of \$75 per two hours or \$150 per four hours will be charged.

Beer by the Keg or Sixtel

1/4 Keg Domestic	\$100.00
1/2 Keg Domestic	\$190.00
1/4 Keg Import/Micro	\$130.00
1/2 Keg Import/Micro	\$240.00
Sixtel ShawneeCraft®	\$150.00

Host (Open) Bar

Top Shelf	\$7.00	Domestic Beer (bottle)	\$4.00
Premium Brands	\$6.00	ShawneeCraft® Beer (draft)	\$5.50
Call Brands	\$5.00	Beer (bottle)	\$5.00
House Brands	\$5.00	House Wine	\$7.00
Cordials	\$7.00	House Champagne	\$7.00
Cognac, Armagnac	\$7.00	Soft Drinks, Juices or Water	\$2.00

Host (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 \$2.00 per person.
- A Margarita Bar may be added for an additional \$3.00 per person.

	Premium	Call Brands	House Brands	Beer/Wine/Soda
1 hr	\$17.00 pp	\$14.00 pp	\$11.50 pp	\$9.50 pp
2 hrs	\$20.50 pp	\$17.50 pp	\$15.00 pp	\$12.50 pp
3 hrs	\$24.50 pp	\$21.50 pp	\$18.50 pp	\$15.50 pp
4 hrs	\$28.50 pp	\$25.50 pp	\$22.00 pp	\$18.50 pp

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

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

Hors d'oeuvres Selection

Hot Butlered Hors d'oeuvres

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 peppers | 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

Cold Butlered Hors d'oeuvres

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

Stationary Hors d'oeuvres Displays

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 dip 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 dip, Parmesan crab dip, 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

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

Hors d'oeuvres Selection

Hot Butlered Hors d'oeuvres

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 peppers | 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

Cold Butlered Hors d'oeuvres

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

Stationary Hors d'oeuvres Displays

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 dip 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 dip, Parmesan crab dip, 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

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

Hors d'oeuvres Selection

Hot Butlered Hors d' oeuvres

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 peppers | 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

Cold Butlered Hors d' oeuvres

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

Stationary Hors d' oeuvres Displays

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 dip 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 dip, Parmesan crab dip, 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

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

Bridal Sampling



You're cordially invited
to attend a

Bridal Sampling

at The Historic
Shawnee Inn and Golf Resort

Sunday, March 20, 2016

12:00 noon-3:00pm

Reservations are required.

R.S.V.P.

Our Wedding Coordinator:

Weddings@ShawneeInn.com

570-424-4050 x1407

Complimentary for bride and groom
\$30.00 each additional guest

If you ever dreamed of a destination wedding,
it may have looked like this: a century-old
Inn overlooking a majestic body of water.
Intimate enough, that everyone knows your name.

