

MEETING STARTERS & BREAKS

CONTINENTAL BREAKFAST

Choice of Chilled Juice or Fruit Sections; Assorted Danish and Muffins; Coffee, Flavored Teas, Decaf A

MANHATTAN STYLE BREAKFAST

Choice of Chilled Juice or Fruit Sections; Manhattan Style Bagels and Oversized Muffins Cream Cheese, Coffee, Decaf, Flavored Teas B

Coffee, Flavored Teas, Brewed Decaf & Muffins C

Coffee, Flavored Teas, Brewed Decaf & Manhattan Style Bagels and Oversized Muffins D

Coffee, Tea (Regular & Herbal), Brewed

Decaf, Instant Hot Chocolate and

Assorted Soft Drinks E

Assorted Sodas F

THEME BREAKS

Health Kicks: Fruit Sections with Yogurt Dip, Assorted Cubed Cheeses, Assorted Raw Vegetables with Poppy Seed Dressing, Granola Bars, Assorted Chilled Juices & Bottled Water G

Hot Pretzel Break: Hot Soft Pretzels, Mustard and Cheese Dip and Assorted Chilled Sodas H

Oversized Muffins \$1.75/person

Fresh Baked Cookies \$1.50/person

Popcorn, Snack Mix, Pretzels & Chips \$1.95/person

Raw Vegetables or Fruit Sections with Dip \$2.95/person

Prices are subject to 20% Service Charge and 6% State sales Tax. Prices are subject to change with prior notice. For groups fewer than 15 persons, please add \$15.00 set-up fee. 1/08



BREAKFAST & BRUNCH

ENTRÉE CHOICES

- Scrambled Eggs A
- Western Style Eggs B
- Pancakes With Whipped Butter & Syrup C

Breakfast Entrées are served with: Choice of Chilled Juice; Assorted Breakfast Breads (Served in a Basket); Home Fried Potatoes; Choice of Ham or Bacon or Sausage; Coffee, Brewed Decaf & Select Teas

BREAKFAST BUFFET

(25 person Minimum)

- Assorted Juices; Assorted Cold Cereals; Scrambled Eggs; Ham, Bacon or Sausage; Home Fried Potatoes; Assorted Breakfast Breads Butter & Jelly; Coffee, Tea, brewed Decaf D
- Add Pancakes or French Toast to Buffet E

BRUNCH

- Chilled Juices; Pastry Assortment; Scrambled Eggs; Sliced Fruit or Fruit Salad or Pasta Salad; Quiche or Crepes; Pancakes or French Toast; Ham, Bacon or Sausage; Choice of Chicken Amandine, Beef Stir Fry, Turkey Divan, Seafood Newburg, Stuffed Shells or Baked Fish F
- Add Waffle Station G
- Add Omelet Station H

Prices are subject to 20% service charge and 6% state sales tax. 1/07



HORS D'OEUVRES

COLD HORS D'OEUVRES AND CANAPÉS

	PIECES	
	50	100
Vegetable Tray with Dip	\$30	\$50
Ham & Cream Cheese Sticks	40	75
Cheese & Fruit Kabobs	35	65
Assorted Finger Sandwiches	39	75
Sherwood Deviled Eggs	30	50
Cubed Bologna & Cheese	30	50
Iced Shrimp Cocktail	85	160
Assorted Cold Canapés	60	115
Clams on the Half Shell	45	85
Crab & Cucumber Rondelet	40	75
Deluxe Cheese Tray	30	50
Fruit Tray Mix/ In Season	30	50

SPECIALTY ITEMS

Chip bowl (pound) with Dip	\$10.00
Pretzels (pound)	\$10.00
Tortilla Chips & Salsa (20ppl)	\$10.00
Peanuts (pound)	\$6.50
Mixed Nuts (pound)	\$9.00
Sherwood Snack Mix (pound)	\$4.00
Hot Cheese Spread & Crackers	\$20.00
Pumpnickel Loaf w/ Spinach Dip	\$20.00
Hot Crab Dip with Crackers	\$40.00
Baked Brie with Almonds	\$40.00
Nacho Bar (serves 15)	\$65.00
6 Foot Long Sub (serves 15)	\$75.00
Mashed Potato Martini Bar	\$3.25/person

HOT HORS D'OEUVRES

	PIECES	
	50	100
Pineapple Wrapped in Bacon	\$35	\$60
Mini Quiche	40	75
Franks in a Blanket	40	65
Mushroom Caps Stuffed with Crab	50	95
Swedish or Italian Meatballs	35	60
Clams Casino	40	75
Chicken Wing Dings	35	60
Mini Egg Roll	40	75
Scallops Wrapped in Bacon	45	85
Chicken Fingers	40	75
Crab Balls	40	75
Jalapeno Poppers	40	75
Mini Pizza Bites	40	75
Sweet & Sour Sausage Tidbits	35	60

HAND CARVED SANDWICH BAR

Choice of One...	
Carved Fuzzy Navel Ham	
Carved Peppercorn Turkey	
Carved Smokehouse BBQ Pork Loin	
Carved Teriyaki London Broil	
(includes sandwich condiment bar)	
Enhance your Hors d'oeuvres selection	\$4.50/ person
Sandwich Bar Stands Alone	\$7.95/ person

Hors d'Oeuvres are served Buffet Style or Butler Style

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DINNER

APPETIZERS

(Choice of One)

- Chilled Fruit Medley
- Soup du Jour
- Baked French Onion Soup (add .50)
- Melon Balls in Champagne (add \$1.00)
- Seafood Sampler (add \$3.75)
- Shrimp Cocktail (add \$4.75)

SALADS

(Choice of One)

- Tossed Garden Salad
- Spinach & Mushroom Salad
With Hot Bacon Dressing (add .50)
- Caesar Salad
- Hearts of Lettuce with Egg & Tomato Wedge
- Mandarin Walnut Salad with Raspberry
Vinaigrette (add .50)

ENTREÉS

- Raspberry Walnut Chicken**
Boneless chicken breast with Raspberry Walnut Glaze...A
- Filet of Flounder Stuffed with Shrimp,
Scallops & Crabmeat**..... B
- Roast Turkey & Filling**
Served with pan gravy & cranberry sauce C
- Teriyaki Chicken with Roasted Vegetables**
Marinated chicken breast, grilled and topped with
delicious oven seared vegetablesD
- Roast Prime Rib of Beef Au Jus**
Slow roasted & tender E
- West Coast Chicken**
Tender chicken breast sautéed with cream sherry,
grapes, almonds & heavy cream F
- Baked Sugar Cured Ham**
With fruit sauce or whole grain honey mustard G
- Filet Mignon**
6oz or 8oz Charbroiled & served atop a bed
of wild mushrooms..... H

- Champagne Chicken**
Pan seared chicken finished in a creamy
champagne sauce with grapes..... I
- Stuffed Boneless Breast of Chicken Supreme**..... J
- Orange Roughy**
With fresh pineapple salsa K
- Land & Sea**
Half-pound NY Strip Steak with 3 oz lump
crab cake, served with cocktail sauce..... L
- Mediterranean Chicken**
Sliced boneless chicken breast in balsamic
marinade, roasted tomatoes & Mozzarella Cheese... M
- St. Louis Sliced Steak**
Marinated lean flank steak with a tangy
glaze & mushroom ragout N
- Chicken Cordon Bleu**
Lightly breaded & finished with a chicken supreme sauce .. O
- Pork Loin**
Slow roasted & sliced, over apple walnut filling with
cranberry relish P

Dinners Include Potato, Vegetable, Rolls & Butter, Coffee, Hot or Iced Tea, Brewed Decaf and Dessert.
Please add \$1.00 per person if you want to offer 2 entrees.

DESSERTS

- Warm Deep Dish Apple Pie
- Carrot Cake
- Chocolate Chambord Mousse
- Triple Chocolate Cake
- N.Y. Style Cheese Cake, Plain or
Fruit Topping (.50 Additional)
- Snicker's Blitz Pie (add .75)
- Fruit Pie
- Ice Cream Sundaes
- Ice Cream or Sherbet
- Self Serve Decadent Dessert Martini Bar
(add \$3.95 or \$7.50 Stand Alone)

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BUFFET

Mixed Fruit Bowl

Tossed Garden Salad with two dressings

Hot Potato & Vegetable

Chef's Assortment of Cakes & Pies

Rolls & Butter

Coffee, Hot or Iced Tea, Brewed Decaf

Choice of Three (3) cold salads:

Pasta Salad, Macaroni Salad, Potato Salad, Broccoli Salad, Tomato & Cucumber Vinaigrette, Cole Slaw

CHOICE OF TWO ENTREES: (A)

Baked Stuffed Boneless Breast of Chicken Supreme

Beef Burgundy or Stroganoff (both served w/ Noodles)

Baked Ham with Bourbon Glaze

Cheese Manicotti

Honey Baked Chicken

Baked Filet of Flounder w/ Lemon Butter

Beef Stir Fry with Rice

Chicken Marsala with Rice

Sliced Pork Loin in Natural Sauce

Meat or Vegetable Lasagna

Chicken Parmesan

Chicken Amandine with Rice

PREMIUM ENTREES: (B)

Baked Filet of Flounder with Crab Meat

Chicken Cordon Bleu

Honey Smoked Salmon

Seafood Newburg w/ Rice

London Broil Béarnaise

Charbroiled Swordfish with Herb Butter

Carved Top Sirloin of Beef

Carved Roast Pork Loin

Carved Prime Rib of Beef au Jus (\$3.00 surcharge)

BUFFET PRICES

A - Two Entrees.....\$22.95

B - Two Entrees.....\$24.95

A & B - One Entrée from each.....\$23.95

Each additional entrée from:

A - \$1.50 surcharge **B** - \$2.50 surcharge

Buffet minimum - 25 persons

*Prices are subject to 6% PA Sales Tax and 20% service charge. Service Charge is subject to 6% PA occupancy tax.
Menu prices are subject to change with prior notice.1/08*



BEVERAGE SERVICE

ALL BARS

\$50.00 Service Fee with bar total over \$150.00

\$95.00 Service Fee with bar total under \$150.00

CASH BARS OR OPEN BARS (per drink rate)

House Brand Drinks \$4.00

Call Brand Drinks \$4.25

Top Shelf \$5.00

Premium \$5.50

American Beer \$3.50

Premium Import Beer \$4.00

House Wine \$4.00

Self Serve Soda (per can) \$1.95

OPEN BAR, PER PERSON

Unlimited Open Bar for One Hour
(House Brands) \$7.25

Each Consecutive Hour \$5.50

Unlimited Open Bar for One Hour
(Top Shelf Brands) \$9.95

Each Consecutive Hour \$7.00

(Each consecutive hour only applies
if the bar is run continuously.)

SPECIALTY ITEMS

¼ Keg American Beer \$125.00

½ Keg American Beer \$195.00

¼ Keg Imported Beer Market Price

½ Keg Imported Beer Market Price

Alcohol-Spiked Punches, per gallon \$45.00

Choose from: Whiskey Sour Punch, Vodka
Spiked Punch, Fuzzy Navel Punch, Strawberry
Daiquiri Punch, Pina Colada Punch, Wine Spritzer
Punch, Champagne Punch

Wine Toast (per glass) \$3.00

Champagne Toast (per glass) \$2.50

Sparkling Cider Toast (per glass) \$1.25

Carafe (liter) of Wine (Chablis, Rose, Burgundy) .. \$16.50

Carafe (liter) of Wine (White Zinfandel,
Chardonnay, Merlot) \$18.25

Sparkling Fruit Punch (gallon) \$18.00

Please inquire for a complete selection of fine wines for your guests' enjoyment. All Pennsylvania state laws apply.

Prices are subject to 20% service charge and 6% state tax on the service charge. Prices are subject to change with prior notice.

Heritage Hotel Lancaster has an ongoing training program with staff and management in. Responsible beverage
service practices and certified staff under the internationally known "TIPS" Training Program.4/07



PRICES / TERMS & CONDITIONS

MEETING STARTERS & BREAKS

A	\$5.25
B.....	\$6.50
C	\$4.95
D	\$5.95
E.....	\$3.95
F.....	\$1.95
G	\$7.50
H	\$4.95

BREAKFAST & BRUNCH

A	\$7.95
B	\$7.95
C	\$7.95
D	\$8.95
E	\$9.95
F	\$14.95
G	\$2.95
H	\$3.95

LUNCHEON

A	\$11.95
B.....	\$15.95
C	\$11.95
D	\$11.95
E.....	\$10.95
F.....	\$15.25
G	\$11.95
H	\$12.95
I	\$10.95
J.....	\$11.95
K.....	\$12.50
L.....	\$11.25
M.....	\$11.50
N.....	\$12.50
O.....	\$13.95

HORS D'OEUVRES

See enclosed Hors D'Oeuvres Menu

DINNER

A	\$18.25
B.....	\$21.50
C	\$17.50
D.....	\$17.95
E	Market Price
F	\$17.95
G.....	\$17.50
H.....	Market Price
I	\$17.95
J.....	\$17.50
K.....	\$19.95
L.....	Market Price
M.....	\$17.95
N	\$18.95
O	\$18.25
P.....	\$18.50

BUFFET

See enclosed Buffet Menu

BEVERAGE SERVICE

See enclosed Beverage Service Menu

DEPOSITS

For functions that require our entire Ballroom space, a \$750 deposit is required to hold space for your event's date and time. For cancellations, the deposit will be refunded only if the banquet space can be resold with a comparable banquet.

GUARANTEES

In order to be fully prepared for your function, the Banquet Sales Department must be notified of your final attendance count 72 hours in advance of function date. This final count is the minimum number for which we will prepare and for which you will be charged.

MINIMUMS

Fewer than 25 persons served in a private banquet room, an additional fee will be charged.

PRICES

Prices listed are quoted per person and are subject to a 6% PA Sales Tax (except Liquor) and a 20% service charge. Prices are subject to change with prior notice. Please keep in mind that room rental is subject to 20% service charge.

LIABILITY

The customer or organization contracting for Banquet or Meeting Functions is responsible for replacement or cost to any damaged, stolen or lost hotel equipment.

BEVERAGE SERVICE

In Pennsylvania, persons under the age of 21 may not consume Alcoholic Beverages. Management is obligated by law to request proper identification from anyone thought to be under the minimum age. 1/07

Prices are subject to 20% service charge and 6% PA state sales tax. Prices are subject to change with prior notice. 1/07

