



The Penn Stater
Hotel & Conference Center

BANQUET MENU

Catering to Complement Any Event



Morning Fuel



The Penn Stater
Hotel & Conference Center

814.863.5047

BREAKFAST BUFFETS

All Breakfast Buffets include Freshly Brewed Regular & Decaffeinated Coffee, Fresh Orange Juice, and Assorted Hot Teas

THE PENN STATER

Fresh Cut Fruit
Cold Cereals / Milk
Greek Yogurts / Granola
Assorted Pastries & Muffins
Assorted Breads / Butter / Fruit Preserves
Scrambled Eggs with Cheddar Cheese (GF) (V)
Bacon and Penn Stater Style Sausage (GF) (DF)
Home Fried Potatoes (GF) (DF)

\$23

THE HEALTHY START

Fresh Cut Fruit
Greek Yogurts / Granola
Avocado Toast Bites with Hard-Boiled Egg Slices (DF)
Assorted Breads / Butter / Fruit Preserves
Roasted Tomato Florentine Frittata (GF) (V)
Scrambled Eggs (GF) (V)
Baked Oatmeal with Dried Fruit & Nuts (V)
Turkey Sausage (GF) (DF)

\$25

EARLY RISER

Fresh Cut Fruit
Cold Cereals / Milk
Greek Yogurts / Granola
Assorted Pastries & Muffins
Assorted Breads / Butter / Fruit Preserves
Scrambled Eggs (GF) (V)
Bacon (GF) (DF)
Corned Beef Hash (GF)

\$24



All Breakfast Buffets must meet a minimum of 30 guests & are priced for 1.5 hours of service.

Added to all menu pricing will be an 21% service charge and 6% tax
(V) = Vegetarian | (VG) = Vegan | (GF) = Gluten Free | (DF) = Dairy Free

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BREAKFAST BUFFET ENHANCEMENTS

Add Any of the Items Below to Your Selected
Breakfast Menu at a Per-Person Additional Charge

FRITTATAS

- Mushroom / Kale / Gouda (GF) | \$5
- Southwest (GF) | \$5
- Avocado / Bacon / Cheddar (GF) | \$6
- Roasted Red Peppers and Boursin (GF) | \$5
- Ham and Swiss (GF) | \$5

SWEET ADDITIONS

- Baked Oatmeal (VG) | \$5
- Buttermilk Pancakes (V) | \$4
- Vanilla French Toast (V) | \$6
- Blueberry Pancakes (V) | \$5
- Bananas Foster French Toast (V) | \$6
- Cheese Blintzes with Fruit Compote (V) | \$6

SAVORY ADDITIONS

- Biscuits and Sausage Gravy | \$4
- Cheddar Grits (GF) (V) | \$4

CHEF ATTENDED OMELET STATION

One Attendant per 50 Guests at \$125 each

- Whipped Eggs / Tomato / Onion / Peppers / Mushroom Spinach
- Cheddar / Feta / Bacon / Ham

\$11

WAFFLE STATION

- Fresh Belgium Waffles (V)
- Whipped Cream / Maple Syrup / Butter / Fruit Compote

\$8



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30 guests & are priced for 1.5 hours of service.

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Afternoon Selections



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LUNCH BUFFETS

All Lunch Buffets include Chef-Selected Desserts, Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea, and Assorted Hot Teas

SOUP, SALAD, AND SANDWICH

Soup, Salad, and Sandwich Buffet is available for up to 200 guests.

House-Made Soup Du Jour
Salad of Mixed Baby Greens
Cucumber / Tomato / Red Onion / Olives
Roasted Red Peppers / Bleu Cheese
Chef's Choice of Two Dressings

Marinated Grilled Chicken Breasts (GF) (DF)
Sliced Roast Beef (GF) (DF)
Tuna Salad (GF) (DF)
Ciabatta / Whole Wheat Bread
Sliced Tomato / Leaf Lettuce / Sliced Cheeses
Mayonnaise / Horseradish Cream / Honey Mustard

Dessert Buffet Included

Upgrade to Served or Preset Dessert | +\$3 pp

\$24

THE COOKOUT

Tossed Garden Salad with a selection of Two Dressings
Coleslaw (GF)
Fresh Cut Fruit

Grilled Hamburgers and Hot Dogs (GF) (DF)
Roasted Ranch Potato Wedges
Grilled Vegetables (GF) (DF)

Kaiser Rolls and Hot Dog Buns / Sliced Tomato
Leaf Lettuce / Sliced Red Onion
Sliced Cheddar / Sliced American Cheese / Pickles / Relish
Ketchup / Mustard / Mayonnaise

Dessert Buffet Included

Upgrade to Served or Preset Dessert | +\$3 pp

\$25



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Afternoon Pick-Me-Ups



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LUNCH BUFFETS

All Lunch Buffets include Chef-Selected Desserts,
Freshly Brewed Regular & Decaffeinated Coffee,
Iced Tea, and Assorted Hot Teas

HAPPY VALLEY

Tossed Garden Salad with a selection of Two Dressings
Macaroni Salad or Pasta Salad
Fresh Fruit (GF) (VG)
Rolls and Butter

Chicken Pot Pie
Pierogies with Caramelized Onions / Kielbasa
Chef's Selection of Seasonal Seafood
Sour Cream and Onion Mashed Red Potatoes (GF)
Seasonal Vegetables (GF) (DF) (VG)

Dessert Buffet Included
Upgrade to Served or Preset Dessert | +\$3 pp

\$25

DELICATESSEN

Pre-Made Sandwiches.

Delicatessen Buffet is available for up to 150 guests.

Tossed Garden Salad with a selection of Two Dressings
Two Composed Salads Du Jour
Fresh Fruit

Turkey and Provolone / Lettuce / Tomato / Kaiser Roll
Tuna Salad Wrap / Lettuce / Tomato (DF)
Roast Beef and Cheddar / Lettuce / Tomato / Kaiser Roll

Dessert Buffet Included
Upgrade to Served or Preset Dessert | +\$3 pp

\$24



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Afternoon Pick-Me-Ups

LUNCH BUFFETS

All Lunch Buffets include Chef-Selected Desserts, Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea, and Assorted Hot Teas

CHEF'S CHOICE

Seasonal Chef selected offerings are ideal for groups seeking a variety of creative food options and are designed to please every palate.

Tossed Garden Salad with a selection of Two Dressings

Two Composed Salads Du Jour

Fresh Fruit

Rolls and Butter

Chef Selected Beef or Pork

Chef Selected Poultry

Chef Selected Seafood

Chef Selected Starch

Chef Selected Vegetable

Dessert Buffet Included

Upgrade to Served or Preset Dessert | +\$3 pp

\$23

SERVED DESSERT

Vanilla Cheesecake

Chocolate Cake

Carrot Cake

Apple Pie

Add a Scoop of Penn State Berkey Creamery Ice Cream | + \$4pp



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Grab and Go Eats



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BOXED LUNCHES

Your Boxed Lunch includes a choice of up to Three Sandwiches (with One Vegetarian Option), Mayo & Mustard, Bagged Potato Chips, Whole Fresh Fruit, Cookies or Brownies, and Assorted Sodas or Bottled Water

Available for up to 250 guests.

Chef's Salad - Greens / Ham / Turkey / Bacon / Hard Boiled Egg / Cheddar

Roast Beef and Cheddar / Lettuce / Tomato / Kaiser Roll

Ham and Swiss / Lettuce / Tomato / Kaiser Roll

Turkey and Provolone / Lettuce / Tomato / Kaiser Roll

Chicken Salad Wrap / Lettuce / Tomato

Italian Meats and Provolone / Lettuce / Tomato / Sub Roll

Tomato Caprese / Fresh Mozzarella / Pesto / Balsamic / Ciabatta (V)

Tomato / Cucumber / Kale / Chickpeas / Onion / Pita / Lemon Olive Oil (VG)

\$24



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Optimize Your Meeting Time

CULINARY EXPRESS MENU

Your Food & Beverage Items are Delivered to the Meeting Room to allow for a Productive Working Lunch
Vegetarian Options are Available Upon Request



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BREAKFAST SELECTIONS

Fresh Cut Fruit
Cold Cereals / Milk
Assorted Pastries & Muffins

Scrambled Eggs with Cheddar Cheese (GF) (DF)
Bacon (GF) (DF)
Home Fried Potatoes (GF) (DF)

Orange Juice
Decaffeinated & Regular Coffee

\$20



LUNCH SELECTIONS

Tossed Garden Salad with a selection of Two Dressings
Potato Salad (GF)
Pasta Salad
Fresh Fruit

Three Chef-Selected Cold Prepared Sandwiches

Cookies and Brownies

Bottled Water and Assorted Sodas

\$23



Pricing is based on 1.5 hours of service
for 15 -30 guests.

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Evening Delights



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DINNER BUFFETS

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CHEF'S CHOICE

Seasonal Chef selected offerings are ideal for groups seeking a variety of creative food options and are designed to please every palate.

Tossed Garden Salad with a selection of Two Dressings
Two Composed Salads Du Jour
Rolls and Butter

Chef Selected Beef or Pork
Chef Selected Poultry
Chef Selected Seafood
Chef Selected Side
Chef Selected Vegetable

Dessert Buffet Included

Upgrade to Served Chef's Choice Dessert | +\$4 pp

\$32

PRIME RIB

Tossed Garden Salad with a selection of Two Dressings
Chopped Wedge Salad with Sweet Onion Dressing (GF)
Chilled Grilled Asparagus / Balsamic / Shaved Parmesan (GF) (V)
Rolls and Butter

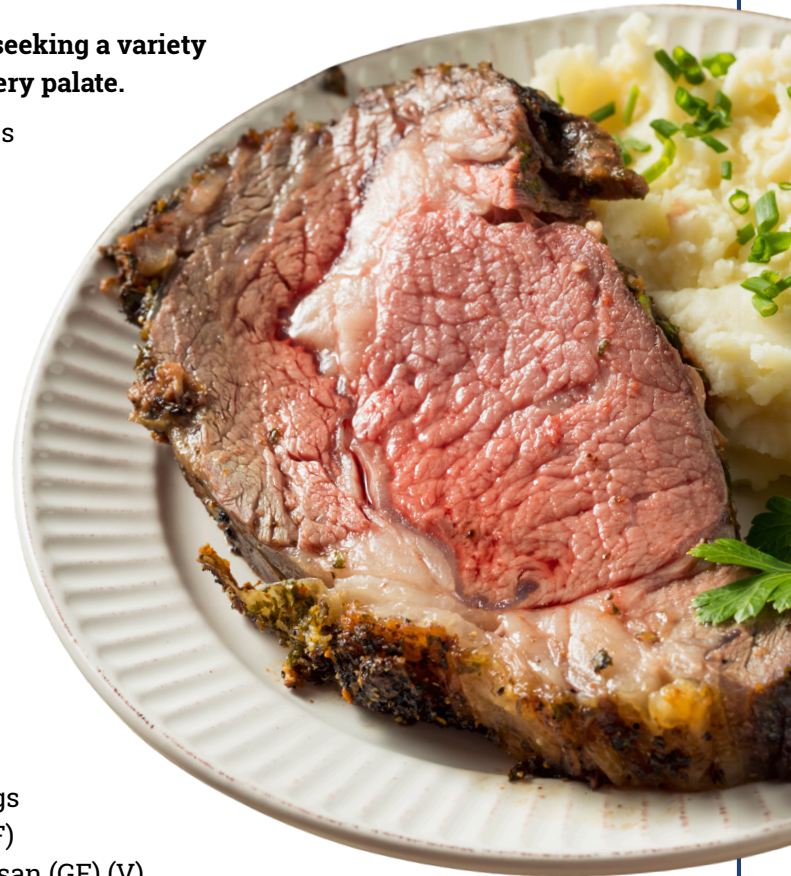
Slow Roasted Chef Carved Prime Rib / Au Jus / Horseradish Sauce (GF) (DF)
Chicken Au Poivre / Brandy Sauce (GF)
Broiled Salmon / Creamed Spinach (GF)

Baked Potato Bar with Sour Cream / Bacon / Cheddar / Scallions (GF) (DF)
Seasonal Vegetables (GF) (DF) (VG)

Dessert Buffet Included

Upgrade to Served Chef's Choice Dessert | +\$4 pp

\$52



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MEDITERRANEAN

Panzanella Salad (V)
Spicy Feta Dip / Pita (GF) (V)
Hummus Platter / Vegetables / Pita (GF) (VG)
Chilled Grilled Vegetable Display (GF) (VG)
Rolls and Butter

Braised Beef / Gnocchi
Seared Chicken Marsala (GF)
Shrimp Penne / Sundried Tomato Cream
Risotto Milanese (GF) (V)
Roasted Zucchini / Peppers / Tomatoes (GF) (VG)

Dessert Buffet Included
Upgrade to Served Chef's Choice Dessert | +\$4 pp

\$38



SOUTHWEST

Tex-Mex Salad
Black Beans / Corn / Tomato / Red Onion / Chipotle-Ranch (GF)

Guacamole and Salsa Dip / Tortilla Chips (V)
Street Corn Platter (GF) (V)
Rolls and Butter

Cumin Smoked Flank Steak / Roasted Jalapeno Demi (DF)
Chipotle-Lime Grilled Chicken (GF) (DF)
Chili Dusted Shrimp / Roasted Tomato / Chimichurri (GF) (DF)
Spanish Style Rice Pilaf (GF) (VG)
Hot Honey Roasted Carrots (GF) (V)

Dessert Buffet Included
Upgrade to Served Chef's Choice Dessert | +\$4 pp

\$34



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TAILGATE

Tossed Garden Salad with a selection of Two Dressings

Pasta Salad

Coleslaw (GF)

Fresh Cut Fruit

Grilled Hamburgers and Hot Dogs (GF) (DF)

Barbecue Chicken Breasts (GF) (DF)

Roasted Ranch Potato Wedges (V)

Baked Beans (GF) (VG)

Corn on the Cob (GF)

Kaiser Rolls and Hotdog Buns / Sliced Tomato / Leaf Lettuce

Sliced Red Onion / Sliced Cheddar / Sliced American / Pickles

Relish Ketchup / Mustard / Mayonnaise

Dessert Buffet Included

Upgrade to Served Chef's Choice Dessert | +\$4 pp

\$34

THE PIT

Tossed Garden Salad with a selection of Two Dressings

Potato Salad (GF)

Macaroni Salad

Cornbread with Honey Butter

Smoked Brisket / Pickled Red Onion (GF) (DF)

Pulled Pork / Slider Buns (GF) (DF)

Barbecue Bone-In Chicken (GF) (DF)

Mac N' Cheese

Baked Beans (GF) (VG)

Braised Greens (GF)

Dessert Buffet Included

Upgrade to Served Chef's Choice Dessert | +\$4 pp

\$38



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COMFORTS OF HOME

Tossed Garden Salad with a selection of Two Dressings

Broccoli and Bacon Salad (GF)

Macaroni Salad

Rolls and Butter

Bacon Wrapped Meatloaf / Pan Gravy (DF)

Fried Chicken

Broiled Cod / Mustard Cream Sauce (GF)

Mashed Potatoes (GF)

Garlicy Green Beans (GF)

Dessert Buffet Included

Upgrade to Served Chef's Choice Dessert | +\$4 pp

\$36



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DINNER BUFFET ENHANCEMENTS

Add any of the following items to Your Selected Menu at a Per-Person Additional Charge with a Minimum of 30 Guests

CARVING STATION

One Attendant per 125 Guests at \$125 each

Prime Rib (GF) (DF) / Au Jus / Horseradish Sauce (GF) | \$23

Roasted Sirloin (GF) (DF) / Au Jus / Horseradish Sauce (GF) | \$14

Turkey Breast (GF) (DF) / Pan Gravy (DF) | \$12

Glazed Ham (GF) (DF) / Apricot Gastrique (GF) (DF) | \$12

PASTA STATION

Choice of Self-Serve or Attended

One Attendant per 75 Guests at \$125 each

Choice of Two: Penne / Farfalle / Fettuccini / Cheese Tortellini

Choice of Two: Marinara / A la Vodka / Pesto Cream / Alfredo / Bolognese

Choice of Two: Italian Sausage / Grilled Chicken / Meatballs / Sauteed Shrimp

Olives / Spinach / Broccoli / Banana Peppers / Roasted Red Peppers Shaved

Parmesan / Shredded Mozzarella / Crushed Red Pepper

\$18

VEGAN & VEGETARIAN BUFFET OPTIONS

Mushroom and English Pea Risotto (V) (GF)

Grilled Eggplant Caponata / Penne (VG)

Sundried Tomato Florentine / Farfalle (V)

Baked Ziti (V)

Roasted Vegetables / Thai Coconut Curry Pineapple Rice (VG) (GF)

Tofu Stir Fry / Sticky Rice (VG)

\$6



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DINNER BUFFET ENHANCEMENTS

Add any of the following items to Your Selected Menu at a Per-Person Additional Charge with a Minimum of 30 Guests

SOUP STATION

- Chef's Seasonal Soup | \$3
- Lobster Bisque | \$6
- Traditional Beef Chili (GF) (DF) | \$5
- Tomato Bisque (GF) (V) | \$4
- Broccoli Cheddar (V) | \$4
- New England Clam Chowder | \$5
- Tuscan Sausage and White Bean (GF) | \$5

BAKED POTATO BAR

- Idaho Potatoes (GF) (DF)
- Sweet Potatoes (GF) (DF)
- Crumbled Bacon / Scallions / Cheddar Cheese / Sour Cream
Butter / Cinnamon Sugar / Maple Syrup

\$9

MAC N' CHEESE BAR

Classic Golden Mac N' Cheese

Toppings to Include:

- Marinated Shrimp / Grilled Chicken / Bacon / Parmesan / Feta
Bleu Cheese / Green Peas / Broccoli / Black Olives / Fresh Herb
Mix / Crushed Red Pepper / Basil Pesto / Chipotle Aioli
Roasted Garlic Sauce

\$11



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DINNER BUFFET ENHANCEMENTS

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ICE CREAM

Penn State Berkey Creamery Ice Cream

Vanilla / Chocolate / Flavor Du Jour

Chocolate Sauce / Caramel Sauce / Whipped Cream / Crushed Oreos
Reese's Peanut Butter Cup Pieces / M&M's / Sprinkles / Cherries

\$15

WARM DESSERTS

Selection of One

Apple Crisp

Mixed Berry Crisp

Peach Cobbler

Add a Scoop of Penn State Berkey Creamery Ice Cream | +\$4 pp

\$9

PREMIUM DESSERT BUFFET

Assorted Macarons / Petits Fours / Cheesecake / Raspberry
Almond Bars / Deluxe Chocolate Cake / Layered Berry Cake

\$7

COFFEE AND HOT COCOA

Fresh Brewed Coffee / Decaf / Hot Cocoa

Chocolate Sauce / Caramel Sauce / Whipped Cream / Mini

Marshmallows Sprinkles / Cocoa Powder / Rock Candy Stirrers

Peppermint Sticks

\$5



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Plated Menus



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SALADS

Choice of One Preset or Served Salad Course

Garden Salad

Mixed Baby Greens / Tomato / Cucumber / Carrot
White Balsamic Vinaigrette (VG) (GF) (DF)

Spinach Salad

Roasted Red Pepper / Red Onion / Bleu Cheese
Champagne-Dijon Vinaigrette (V) (GF)

Mediterranean

Romaine / Tomato / Cucumber / Olive / Feta
Lemon-Herb Vinaigrette (GF) (V)

ENTREES

Choice of Two Proteins and One Vegetarian Option Served with Chef's Choice of Side Starch & Vegetable

- 7oz Grilled Filet Mignon | \$68
- 10oz Grilled NY Strip | \$62
- 12oz Slow Roasted Prime Rib | \$62
- 8oz Carved Sirloin | \$46
- 12oz Bone-In Grilled Pork Chop | \$56

Suggested Sauces

Marsala (GF), Bordelaise (DF), Roasted Garlic Demi (DF),
Bourbon Mustard Demi (DF), Brandy Cream Demi

-
- 7oz Broiled Salmon | \$46
 - Five Marinated Shrimp | \$44
 - Two 3oz Crab Cakes | \$54
 - 8oz Grilled Mahi Mahi | \$44

Suggested Sauces

Saffron Cream (GF), Piccata (GF), Bruschetta (VG) (GF),
Chimichurri (VG) (GF), Pineapple Salsa (VG) (GF),
Roasted Red Pepper Coulis (VG) (GF)



ALSO AVAILABLE FOR LUNCH.
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Plated Menus

ENTREES

**Choice of Two Proteins and One Vegetarian Option
Served with Chef's Choice of Side Starch & Vegetable**

10oz Seared French Cut Chicken Breast (GF) (DF) | \$44
Chicken Roulade filled with Boursin and Spinach | \$46
6oz Seared Chicken Breast (GF) (DF) | \$38

Suggested Sauces

Marsala (GF), Piccata (GF), Roasted Red Pepper Coulis (GF) (VG),
Boursin Cream (GF), Bruschetta (GF) (DF), Brandy Cream Demi

Roasted Lamb Rack | \$70
Roasted Duck Breast | \$72

Suggested Sauces

Roasted Garlic Demi (DF), Port-Cherry Demi (DF),
Bourbon Mustard Demi (DF)

Vegetarian/Vegan Options

Cheese Ravioli
Smoked Mushrooms/ Herb Cream Sauce (V) | \$28

Stuffed Eggplant
Kale / Sundried Tomato / Parmesan / Mozzarella (V)(GF) | \$28

Indian Curry
Tofu / Roasted Vegetable / Rice / Chickpeas (VG) (GF) | \$26

SERVED DESSERT

Vanilla Cheesecake
Chocolate Cake
Carrot Cake
Apple Pie

Add a Scoop of Penn State Berkey Creamery Ice Cream | + \$4pp



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ENHANCEMENTS

ADD TO ANY ENTREE

Three Broiled Shrimp | \$10

4oz Salmon Filet | \$10

3oz Broiled Crab Cake | \$12

PREMIUM DESSERTS UPGRADE

Selection of One

Caramel Apple Custard Cake

Salted Caramel Crunch Cake

Limoncello Cheesecake

Bourbon Pecan Pie

Chocolate Peanut Butter Mousse Cake

Tiramisu

\$4

IMPORTED CORDIAL BAR

Amaretto DiSaronno

B&B

Bailey's Irish Cream

Courvoisier VS

Drambuie

Grand Marnier

Kahlua

Sambuca Romana

\$12

PREMIUM COFFEE BAR

Freshly Brewed Coffee and Decaffeinated Coffee

Accompanied by Rock Candy Stirrers, Whipped Cream, Chocolate

Covered Espresso Beans, and Chocolate Shavings

\$14



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Hors d'oeuvres

DISPLAYED



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Cheese Board (V) | \$8

Assortment of Four Cheeses / Fruit Compotes / Crostini

Artisanal Cheese Board (V) | \$12

Small Batch Made Cheeses / Fruit Compotes / Crostini

Charcuterie Board (GF) | \$16

Cured Meats / Artisanal Cheeses / Fruit Compotes / Crostini

Crudités (GF) (V) | \$8

Assorted Raw Vegetables / Ranch Dipping Sauce

Chilled Grilled Vegetables (GF) (VG) | \$8

Assorted Grilled Marinated Vegetables / Basil / Balsamic

Hummus Display (VG) | \$6

Grilled Pita / Fresh Vegetables / Olive oil

Antipasto Display (GF) | \$12

Cured Italian Meats / Mozzarella / Pickled Vegetables / Olives

Assorted Grilled Marinated Vegetables / Balsamic

Pretzel Board | \$10

Array of Sweet and Savory Pretzels / Mustards and Dips

Spinach Artichoke Dip | \$11

Savory Creamy Dip / Crostini / Grilled Pita

Buffalo Chicken Dip | \$11

Spicy Creamy Dip / Crostini / Grilled Pita

Chilled Poached Salmon Side (GF) (DF) | Feeds 50 | \$200 EA

Lemon Aioli

Cocktail Shrimp (GF) (DF) | \$14

Poached Shrimp / Cocktail Sauce / Lemon



All hors d'oeuvres are a \$15 per person minimum order. Priced for 1.5 hours.

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Hors d'oeuvres

DISPLAYED

DIPS AND CHIPS

Chips and Salsa (VG) | \$3
Tortilla Chips / House-Made Salsa

Housemade Potato Chips (V) | \$3
Bleu Cheese and Balsamic Dip

Tzatziki (V) | \$4
Yogurt Cucumber Dip / Pita

Tapenade (VG) | \$5
Olive Spread / Crostini

Spicy Feta Dip (GF) (V) | \$5
Feta / Roasted Red Peppers / Pita

Charred Eggplant Caponata (VG) | \$4
Eggplant Spread / Olives / Capers / Crostini

PIZZAS

12 Slices Each

Cheese | \$31
Pepperoni | \$34
Veggie | \$34
White | \$31

FLATBREADS

Priced Per Person

Buffalo Chicken | \$7
Chicken / Ranch / Tomato / Cheese Blend / Buffalo Sauce

Mushroom and Kale (V) | \$7
Brie / Caramelized Onion

Grilled Chicken | \$7
Arugula / Smoked Cheddar / Truffle-Balsamic

Smoked Salmon | \$7
Spinach / Boursin / Lemon



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Hors d'oeuvres

DISPLAYED

SLIDERS

Mini Grilled Hamburgers | \$8

American Cheese / Lettuce / Tomato / Red Onion / Kaiser Roll

Chicken Salad (DF) | \$8

Honey-Cider Dressing / Lettuce / Tomato / Wheat Bread

Ham and Pear | \$8

Swiss / Pear Chutney / Pretzel Roll

Philly Cheese Steak | \$8

Peppers / Onion / Cheese Sauce / Mini Sub Roll

Italian Sausage | \$8

Peppers / Onions / Marinara / Mini Sub Roll

Hot Honey Chicken | \$8

Crispy Chicken / Swiss / Sweet N' Hot Sauce / Pickle / Kaiser Roll

Turkey Club | \$8

Bacon / Cheddar / Lettuce / Tomato / Mayo / Wheat Bread



The Penn Stater
Hotel & Conference Center

814.863.5047



All hors d'oeuvres are a \$15 per person minimum order. Priced for 1.5 hours.

Added to all menu pricing will be an 21% service charge and 6% tax
(V) = Vegetarian | (VG) = Vegan | (GF) = Gluten Free | (DF) = Dairy Free

Hors d'oeuvres

PASSED

HOT SELECTIONS

Stuffed Mushrooms (V) (GF) | \$5

Boursin / Spinach

Bacon Wrapped Scallops (GF) (DF) | \$7

Siracha-Maple Glaze

Pot Stickers (DF) | \$4

Choose from Pork or Edamame (V) / Asian Style Dip

Satay Chicken (GF) (DF) | \$4

Marinated Chicken Skewer / Spicy Peanut Dip

Asparagus and Asiago Phyllo (V) | \$4

Savory Filled Pastry

Falafel (V) | \$4

Chickpea Fritter / Spicy Yogurt Dip

Merguez Meatballs (DF) | \$5

Lamb Sausage / Cherry-Mustard Demi

Salmon En Croute | \$5

Salmon / Herb Cream Cheese / Puff Pastry

Upgrade to Plated Display of Hors d'oeuvres | +\$2pp



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COLD SELECTIONS

Smoked Trout Canapes | \$5

House Smoked Trout / Crostini

Roast Beef and Boursin | \$5

Shaved Roast Beef / Boursin / Roasted Red Peppers / Balsamic

Cucumber Cups (GF) (V) | \$4

Honeyed Goat Cheese / Blueberries / Almonds

Tomato Bruschetta (V) | \$4

Bruschetta / Mozzarella / Balsamic / Crostini

Tuna Crudo | \$5

Marinated Raw Tuna / Sticky Rice Cake

Bacon N' Eggs (DF) | \$5

Bacon Jam / Hard Boiled Egg / Bagel Chip

Poached Pear (V) | \$4

Blue Cheese Crème Fraiche / Walnut / Tartlet Shell

Upgrade to Plated Display of Hors d'oeuvres | +\$2pp



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Reception Packages



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BLUE PACKAGE

Cheese Board

Assortment of Four Cheeses / Fruit Compote / Crostini

Crudités

Assorted Raw Vegetables / Ranch Dipping Sauce

Tzatziki

Yogurt and Cucumber Dip / Pita

\$18pp

WHITE PACKAGE

Charcuterie

Cured Meats / Cheeses / Fruit Compotes / Crostini

Hummus Display

Grilled Pita / Fresh Vegetables / Olive Oil

Spicy Feta Dip

Feta / Roasted Red Peppers/ Pita

\$24pp





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**215 Innovation Blvd
State College, PA 16803
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