



Reception Enhancements

Deluxe Raw Bar

Fresh assortment of seafood including: Jumbo Gulf Shrimp, Crab Claws, Top Neck Clams and assorted Seasonal Oysters on the Half Shell presented in an Ice Carving with homemade Cocktail Sauce and other Traditional Sauces

\$13.95 per person

(Minimum of 30 people)

Pasta Station

Chef's toppings to be included, along with Fresh Grated Cheese and Garlic Breadsticks

Select Two:

Penne
Tri-Colored Tortellini
Angel Hair

Prepared with two:

Tomato Basil
Rosa Romano Tomato Crème
Alfredo

\$11.95 per person

(Minimum of 30 people)

\$75.00 attendant fee per station requested

Recommend (1) attendant per 100 guests

Carving Stations

Choose from the following: Honey Roasted Lancaster Ham, Turkey Breast, Stuffed Royal Loin of Pork or Top Round of Beef. Served with Club Rolls.

\$11.95 per person

(Minimum of 30 people)

Fajita Station

Marinated Chicken Tenders & Flank Steak tossed with Peppers and Onions in a Fajita Lime Sauce, served with a Flour Tortilla, Sour Cream and Salsa.

\$11.95 per person

(Minimum of 30 people)

Caesar Salad Station

Served with Fresh Romaine, Grated Parmesan Cheese, Anchovies and Homemade Dressing.
Tossed to order by your chef and served with Garlic Breadsticks.

\$8.95 per person

(Minimum of 30 people)

Gourmet Desserts & Pastry Table

Assorted Miniature Pastries and Tarts along with elegantly prepared Dessert Cakes with Fresh Fruit Garnishes.

\$6.50 per person

Chocolate Fountain

Chocolate Fountain with Chef's Choice of Accompaniments which may include: Sliced Fruit, Oreo Cookies, Pretzels, Pound Cake & Peanut Butter Spoons

\$3.50 per person

(additional \$200.00 Rental Fee)

\$75.00 attendant fee per station requested

Recommend (1) attendant per 100 guests



Cocktail Receptions Packages

The Galen Hall Reception

(Food Duration: 2 hours / Room time: 3 hours)

Minimum of 25 guests

Fresh Vegetable Crudités with Herb Dip
Domestic and Imported Cheese with Fresh Fruit Garnish and Crackers
Seasonal Fresh Fruit with a Yogurt Dipped Sauce
Chef's Choice of Hot Butlered Hors'doeuvres
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$20.00 per person

Premium Open Bar

Includes Premium Mixed Drinks, a selection of Domestic & Imported Beers, Wine, Soda and Iced Tea

\$21.00 per person (3 hours)

(\$85.00 Bartender Fee)

Recommend (1) attendant per 100 guests

The Grand Reception

(Food Duration: 2 hours / Room time: 3 hours)

Minimum of 40 guests

Domestic and Imported Cheese with Fresh Fruit Garnish and Crackers
Seasonal Fresh Fruit with a Yogurt Dipped Sauce
Chef's Choice of Hot Butlered Hors'doeuvres

Caesar Salad Station

Served with Fresh Romaine, Grated Parmesan Cheese, Anchovies and Homemade Dressing.
Tossed to order by your chef and served with Garlic Breadsticks.

(\$75.00 Attendant Fee per Station)

Pasta Station

Chef's toppings to be included, along with Fresh Grated Cheese and Garlic Breadsticks

Select Two:

Penne
Tri-Colored Tortellini
Angel Hair

Prepared with two:

Tomato Basil
Rosa Romano Tomato Crème
Alfredo

(\$75.00 Attendant Fee per Station)

Carving Stations

Select One: Honey Roasted Lancaster Ham, Turkey Breast, Stuffed Royal Loin of Pork, Top Round of Beef. Served with Club Rolls.

(\$75.00 Attendant Fee per Station)

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$40.00 per person

Premium Open Bar

Includes Premium Mixed Drinks, a selection of Domestic & Imported Beers, Wine, Soda and Iced Tea

\$20.50 per person (2 hours)

(\$85.00 Bartender Fee) Recommend (1) attendant per 100 guests



Sponsored Beverage Reception

Premium & Top Shelf Open Bars come with House Wine & Two Domestic Beers & Two Imported Beers

Premium Brands

Absolut * Stolichnaya * Bacardi * Captain Morgan * Beefeater * Dewars * Seagram's 7 * Seagram's VO
Southern Comfort * Jim Bean * Old Grand Dad * Jose Cuervo Gold * Christian Brothers * Amaretto Kahlua *
Sweet and Dry Vermouth * Peach Tree Schnapps * Sour Apple Dekuyper * Triple Sec

\$14.00 per person for first hour for Premium Bar

\$4.00 per person for each additional hour for Premium Bar

Top Shelf Brands

Absolut Citron * Absolut * Kettle One * Bacardi * Captain Morgan * Parrot Bay * Makers Mark Johnny
Walker Black * Jack Daniels * Southern Comfort * Crown Royal * Jim Bean
Jose Cuervo Gold * Christian Brothers * Amaretto * Bailey's Irish Cream

Sweet and Dry Vermouth * Peach Tree Schnapps * Sour Apple Dekuyper * Kahlua * Triple Sec

\$16.00 per person for first hour for Top Shelf

\$5.00 per person for each additional hour for Top Shelf

\$3.50 Champagne Toast

\$2.00 Sparkling Cider

Open Bar with House Wine and Two Domestic and Two Imported Beers

\$12.00 per person for the first hour

\$3.00 per person for each additional hour

Host or Cash Bar

Beverage Service on Per Drink Basis

Mixed Drink	\$5.50	Domestic Beer	\$4.00
Wine	\$6.00	Imported Beer	\$4.50
Up / Martini	\$8.00	Soda / Juice	\$2.00

Table Wine Service

Served throughout Dinner Service

Continuous Wine Pour

\$7.00 per person

Displayed Bottle of Wine

\$25.00 per bottle

Party Punch

Fresh Fruit Punch

\$25.00 per gallon

Whiskey Sour * Margaritas * Champagne * Mimosas * Bloody Marys * Screwdrivers

\$50.00 per gallon

\$85.00 setup fee for each Bar and Bartender requested

Recommend (1) bartender per 75 guests