

BON
APPÉTIT!



**MOUNTAIN LAUREL
RESORT & SPA**

CATERING MENU

BEVERAGE PACKAGES

Laurel Wine & Beer

Package - \$17.00

Merlot, Chardonnay, Cabernet Sauvignon, Pinot Grigio, White Zinfandel,

Beer: Coors Light, Miller Lite, Yuengling, Corona, Sam Adams, Peroni & Odouls

Soft Drinks & Bottled Water

Well Bar - \$35.00

Vodka, Gin, Rum, Tequila, Whiskey, Blended Whiskey, Triple Sec, Peach Schnapps, Watermelon, Schnapps, Sour Apple Pucker, Sweet & Dry Vermouth, Blue Curaco

Wines: Merlot, Chardonnay, Cabernet Sauvignon, Pinot Grigio, White Zinfandel,

Beer: Coors Light, Miller Lite, Yuengling, Corona, Sam Adams, Peroni & Odouls

Soft Drinks & Bottled Water

Classic Open Bar - \$42.00

Smirnoff Vodka

Bacardi

Beefeater

Capitan Morgan

Jose Cuervo

Seagrams 7

Jack Daniels

Johnny Walker Red

Triple Sec, Peach Schnapps, Watermelon, Schnapps, Sour Apple Pucker, Sweet & Dry Vermouth,

Blue Curaco

Foxhorn Merlot, Foxhorn Chardonnay, Foxhorn Cabernet Sauvignon, Avia Pinot Grigio, Foxhorn White Zinfandel

Coors Light, Miller Lite, Yuengling, Budweiser, Bud Light, Corona, Sam Adams, Peroni & Odouls

Soft Drinks & Bottled Water

Premium Bar - \$48.00

Grey Goose

Capitan Morgan

Bacardi

Patron Silver

Crown Royal

Jack Daniels

Jim Beam

Courvoiser

Johnny Walker Black

Amaretto DiSaronno

Triple Sec, Peach Schnapps, Watermelon, Schnapps, Sour Apple Pucker, Sweet & Dry Vermouth,

Blue Curaco

Foxhorn Merlot, Foxhorn Chardonnay, Foxhorn Cabernet Sauvignon, Avia Pinot Grigio, Foxhorn White Zinfandel

Beer: Coors Light, Miller Lite, Yuengling, Budweiser, Bud Light, Michelob Ultra, Sam Adams, Seasonal,

Corona, Sam Adams, Peroni & Odouls

Soft Drinks & Bottled Water

Cordial Station – \$9.00

(add to any package)

(Cognacs, Brandies, Cordials, Ports and Sherries)

Kaluha

Baileys

Sambuca Black

Sambuca Clear

Contreau

Grand Mariner

Drambuie

Frangelico

Chambord

BEVERAGE PACKAGES

Host Sponsored Open Bar

Unlimited quantities served within the hours specified with billing on a per person basis in accordance with guaranteed attendance. Pricing does not include 21% service charge and is subject to change without notice. Minimum billing is \$150.00 per bar.

	First Hour	Additional Hours
Well Brands	\$8.00	\$6.00
Name Brands	\$10.00	\$8.00
Premium Brands	\$12.00	\$10.00

Host Sponsored Consumption Bar

Amount billed is on a per drink basis for the actual amount of beverage consumed. Pricing does not include 21% service charge and is subject to change without notice. Minimum billing is \$150.00 per bar.

	Name Brands	Call	Premium
Per Drink	\$8.00	\$10.00	\$12.00

Cash Bar

Per drink amount is collected from individual guest as each drink is ordered and served. Prices are subject to change without notice. **Minimum sales of \$150.00 per bar.**

	Well Brand	Name Brands	Premium Brands
Per Drink	\$6.00	\$8.00	\$12.00



ALL PRICING SUBJECT TO A 21% SERVICE CHARGE PLUS 6% TAX. PRICING IS PER PERSON UNLESS OTHERWISE NOTED

BREAKFAST | BUFFET



All Buffet Breakfast choices are served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Chilled Fruit Juices.

Continental Breakfast Break

Sliced Seasonal Fruit Display
Assorted Danish Pastries and Breakfast Muffins

Healthy Beginning's

Sliced Seasonal Fruit Display
Assorted Danish Pastries and Breakfast Muffins
Fresh Yoghurt parfaits served with granola toppings

The Great Start

Sliced Seasonal Fruit Kobob Display
Assorted Breakfast Breads
French toast served with butter and syrup
Scrambled eggs
Bacon
Sausage patties
Breakfast Potatoes

The New Yorker

Sliced Seasonal Fruit Kobob Display
Assorted Breakfast Breads
French toast served with butter and syrup
Scrambled eggs
Smoked Salmon
Bacon
Sausage patties
Breakfast Potatoes

Add on Options (priced per person, per item)

Pancakes
Scrambled Eggs
Bacon
Sausage patties
Omelet Station

LUNCH | BUFFET



All Lunch Buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.

Lite Fare Buffet

Garden Salad with choice of two Dressings

Choice of Two Soups

(Chicken Noodle, NE Clam Chowder, Vegetable, Broccoli and Cheddar)

Assorted Deli Meats and Cheeses

Chef's Choice – Dessert

Classic Comfort Buffet

Tossed Salad with Assorted Dressings

Cold Salad selections: Pasta, Potato, Cole Slaw

Entrees: (Choice of Two)

Herb Roasted Chicken

Roasted Turkey Breast served with Stuffing and Gravy

Beer Battered Fish and chips with tartar Sauce

Baked Cod with lemon butter

Mountain Laurel Pot Roast with vegetables

Homestyle Meat Loaf with gravy

Chef's choice of Fresh Vegetables & Starches

Rolls and whipped butter

Chef's choice of dessert

Southwest Buffet

Micro Greens with Chili Lime Dressing

Fire Roasted Corn Salsa

Entrees: (Choice of Two)

Roast Stuffed Pork Loin with Pablanos

Slow Roasted Shredded Beef with spices

Chili Lime Tilapia

Braised Chipotle Chicken

Mexican Style Rice

Fire Roasted Vegetables

Rolls and Whipped Butter

Chef's choice of dessert

LUNCH | BUFFET

All Lunch Buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.

Italian Buffet

Caesar Salad Station

Caprese Salad

Entrees: (Choice of Two)

Chicken Parmesan

Chicken Marsala

Gemelli Bolognese

Salsiccia Ragu con Penne

Vegetable Lasagna

Farfalle Pasta Benedetto

Chef's choice of Vegetables and Starch

Rolls and whipped butter

Chef's choice of dessert

Mediterranean Buffet

Classic Greek Salad

Hummus, Tabbouleh with Pita

Entrees: (Choice of Two)

Chicken, Feta and Spinach over Pasta

Stuffed Pork Chops with Olives

Tuna with Lemon, Capers, Santé Olio

Spiced Lamb with Tzatziki Sauce

Chef's choice of Vegetables and Starch

Rolls and whipped butter

Chef's choice of dessert

DINNER | BUFFET

On all Buffet menu's there is a 35 person minimum

All Dinner Buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.

Mountain Laurel Buffet

Starter

Salad Bar Set up

Select Two Entrées

Herb Roasted Chicken Breast

BBQ Chicken Bone in

Beef Pot Roast

Homestyle Meatloaf

Stuffed Pork Chops

Roasted Pork Loin

Seared Salmon with White Wine Sauce

Herb Tilapia

Chef's choice of Vegetables and Starch

Warm Rolls and Creamy Whipped Butter

Chef's Choice Dessert

Or

Tour of Italy

Starter

Caesar Salad Bar Set up

Select Two Entrées

Chicken Parmesan Neapolitan

Stuffed Chicken with basil and fresh mozzarella

Stuffed Pork Loin with Sage Butter

Beef Braciola

Italian Style Roast Beef

Baked Cod Italian Style

Salmon with Capers and Lemon

Chef's choice of Vegetables and Starch

Warm Rolls and Creamy Whipped Butter

Chef's Choice Dessert

Additional Selections ~ Surcharge Applies

NY Strip Steak

BBQ Baby Back Ribs

Clam Bake



DINNER

UPGRADED DINNER BUFFET

On all Buffet menu's there is a 35 person minimum

All Dinner Buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.

BBQ Nation Buffet

Starter

Salad Bar Set up

Select Two Entrées

Smoked Beef Brisket

Shredded BBQ Beef

BBQ Chicken Breast

Shredded BBQ Chicken

Alabama Style Pork

Texas Style Pork

Seafood Gumbo

Breaded Catfish

Chef's choice of Vegetables and Starch

Warm Rolls and Creamy Whipped Butter

Chef's Choice Dessert

New Englander

Starter

Salad Bar Set up

Select Two Entrées

Yankee Pot Roast

Carved Roast Beef au jus

Herb Roasted Half Chicken

Cranberry Glazed Turkey Breast

Stuffed Pork with Chestnuts

Honey Glazed Ham

Boston Style Cod

Salmon and Wild Rice

Chef's choice of Vegetables and Starch

Warm Rolls and Creamy Whipped Butter

Chef's Choice Dessert

DINNER | PLATED

On all Plated menu's there is a 50 person minimum



All Plated Dinners are served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.

Select One Soup or Salad

Soup

- Chicken Noodle
- Italian Wedding
- Beef Barely
- Vegetable

Salad

- Baby Field Greens with Garden Vegetables and a Citrus Herb Vinaigrette
- Caesar Salad with croutons and Classic Caesar Dressing
- Spinach Salad with Cremini Mushrooms, Red Onion and Warm Bacon Dressing

Select One Entrée

- Chicken Francaise with Garlic, Lemon Herb Butter served with Wild Rice and Seasonal Vegetable Medley
- Stuffed Herb Chicken Breast Stuffed with Boursin Cheese and Sun-dried Tomatoes. Roasted Fingerling Potatoes and seasonal Vegetable Medley
- Slow Roasted Top Round Beef served with Beef Au jus, Mashed Yukon Gold Potato and Seasonal Vegetable Medley
- 10 oz. N.Y. Strip Steak hand cut and served medium with Roasted Fingerling Potatoes and Seasonal Vegetable Medley
- 8 oz. Filet Mignon hand cut center Filet served medium with au jus, Yukon Gold Mashed Potatoes and Roasted Root Vegetables
- Pistachio Crusted Salmon with Dill served with Wild Rice and seasonal vegetable medley
- Cod Provencal topped with fennel, heirloom tomatoes and imported olives, Mashed Yukon Gold Potatoes and seasonal Vegetable medley.

Chef's choice of Vegetables and Starch

Warm Rolls and Creamy Whipped Butter

Chef's Choice Dessert

BREAKS



Beverages

Assorted Soft Drinks
Bottled Water
Coffee, Decaf Coffee and Assorted Hot Teas

Chocolate Kiss

Chocolate Chip Brownies
Chocolate Chip Cookies
Hershey Kisses
Chocolate Milk and 2% Milk

Philly Freedom

Fresh baked pretzels with stone ground mustard, Cheese sauce, cinnamon sugar and glaze.
Mini Cheesesteak sliders on brioche rolls

Hydration Station

Infused waters
Enhanced waters
Spring waters
Sparkling waters

WELCOME RECEPTION | PACKAGE

\$400 per 35 attendees + 6% tax & 21% Service charge

Domestic Cheese Display

Cheddar, Swiss, Pepper Jack and Smoked Gouda with Assorted Breads and Crackers and Red or White Grapes

Bruschetta Display

Crisp Toasted Crostini and Pita Chips with Assorted Toppings including Classic Tomato Basil Bruschetta, Olive Tapenade and Roasted Garlic Hummus

Seasonal Fresh Fruit Display

Sliced Seasonal Melons and Pineapples with Seasonal Berries and Grapes

Garden Vegetable Crudité's Display

Celery, Carrots, Zucchini, Summer Squash, Red Peppers Cauliflower and Broccoli Florets served with two Dipping Sauces

Choice of One Display and One Hour Open Beer and Wine Bar for 35 attendees at \$400.00 +6% tax + 21% service charge

