

## *Welcome to Penn State Hospitality Services*

*One of the many distinct pleasures offered at The Nittany Lion Inn and The Penn Stater Conference Center Hotel is the enjoyment of superb cuisine prepared and served with “Penn State Pride” and a tradition of excellence.*

Our commitment to quality, value, and variety can be seen throughout our kitchens, restaurants, banquet rooms, and meeting rooms. From a simple continental breakfast, to the most elaborate dinner party – at Hospitality Services, the possibilities are endless!

*We have compiled an extensive selection of breakfast, luncheon, reception, and dinner menus for your consideration. These menu options were designed and created for some of our most successful events throughout the years, and we are enthusiastic about sharing them with you.*

We gladly provide entrees for our guests with dietary requirements. Vegetarian options, heart-healthy options, and any other special requests are accommodated. We also take pride in “tailoring” menus to suit any occasion.

*Thank you for selecting Hospitality Services – we know you will find our menus appetizing and appealing! As always, our warm and friendly staff looks forward to making your event with us a memorable and delightful experience.*

*Updated August 5, 2009*

## **BREAKFAST BUFFETS**

**(Minimum 30 people)**

### **THE CAMPUS CONTINENTAL**

**(Minimum of 30 Guests)**

Assorted Bagels, Pastries, and Muffins

Fresh Fruit

Orange Juice and Cranberry Juice

Coffee, Hot Tea, Decaffeinated Coffee

\$8.95 per person

### **THE HEALTHY START**

**(Minimum of 30 Guests)**

Fresh Seasonal Fruit Display

Bran Muffins

University Creamery Yogurt and Granola Parfaits

Scrambled Egg Beaters

Turkey Sausages

Cold Cereals with Skim Milk and 2% Milk

Fresh Bagels with Cream Cheese

Hot Oatmeal

Orange Juice and Cranberry Juice

Coffee, Hot Tea, Decaffeinated Coffee

\$11.95 per person

### **THE NITTANY LION BREAKFAST BUFFET**

**(Minimum of 30 Guests)**

Fresh Fruit Display

Assorted Penn State Bakery Pastries and Muffins

Bagels with Cream Cheese

Cold Cereal Selection with Skim Milk and 2% Milk Scrambled Eggs with University

Cheddar Cheese

Sausage Links and Fresh Smoked Bacon

Home Fried Potatoes

Orange Juice and Cranberry Juice

Coffee, Hot Tea, Decaffeinated Coffee

\$11.95 per person

**Add an Omelet Station to any Breakfast Buffet for an additional \$4.00 Per Person**

# CHEF'S PANCAKE BUFFET

(Minimum of 30 Guests)

## OLD FASHIONED BUTTERMILK PANCAKES

Fresh Fruit Display with Yogurt Dip

Fresh Bagels, Muffins, and Danish Pastries with Whipped Cream Cheese, Butter, and Fruit Preserves

Pork Sausage Links

Homemade Deep Dish Breakfast Quiche

Blueberry Pancakes

French Crepes with Sautéed Apples

Orange Juice or Cranberry Juice

Coffee, Hot Tea, Decaffeinated Coffee

\$12.95 per person

## BREAKFAST BUFFET ADD-ONS

Priced per person

Bagels with Lox.....	\$2.75
French Toast.....	\$1.95
Hot Oatmeal.....	\$1.25
Pancakes.....	\$1.50
Baskets of Penn State Bakery Pastries and Muffins.....	\$1.95
Breakfast Quiche with onions, peppers, bacon, sausage and cheddar cheese.....	\$3.25
Eggs.....	\$2.25
Omelet Station.....	\$4.00

## BREAKFAST ENTREES

All Breakfast Entrees include a choice of Orange Juice or Cranberry Juice, Fresh Fruit with Yogurt and Granola Topping, and Beverage Service

Scrambled Eggs with Home Fried Potatoes

Your choice of Sausage Links or Bacon

\$10.95

Country French Toast with Sautéed Apples, Cinnamon, and

Pure Maple Syrup

Your choice of Sausage Links or Bacon

\$10.95

Vegetable Quiche with Mini Potato Pancakes

\$10.95

Scrambled Egg Beaters with Turkey Sausage and Broiled Tomatoes

\$11.95

Please add 6% sales tax and 18% gratuity to all breakfast prices

# **THE CLASSIC PENN STATE BRUNCH**

**(Minimum 40 people)**

Sunday Brunch is a “ritual” at Penn State. If a late morning meal suits your schedule, our Classic Brunch is the right choice for you. This popular Sunday meal service can be yours on any day of the week.

## **STARTERS**

Mixed Garden Green Salad with Assorted Dressing

A Medley of Gourmet Prepared Salads

University Creamery Cheese Board with Mustard, Crackers, and a Bread Display

Peel and Eat Shrimp with Cocktail Sauce

Smoked Danish Salmon with Bagels, Cream Cheese, and Toppings

Fresh Muffins and Croissants with Butter Bowls and Jellies

## **MORNING STATION**

Omelets Prepared to Order

Ham, Red & Green Peppers, Onions, Mushrooms, Cheddar Cheese

Country Sausages

Home Fried Potatoes

Scrambled Eggs with Cheddar and Onions

Fresh Juice Assortment

## **BRUNCH ENTREE STATION**

Sliced Honey Bourbon Glazed Ham\*

Chef's Choice of a Chicken Entrée of the Day

Chef Choice of a Vegetarian Pasta Entree

Seasonal Vegetable Medley

\*May be Chef Caved for an additional \$3 per person

**DESSERT STATION**

Chef's Choice of Assorted Cakes, Pies, and Chocolate Desserts  
Seasonal Fresh Fruit Tray with Flavored Yogurt Dip  
Coffee Service

**\$21.95 per person**

Please add 6% sales tax and 18% gratuity

**BRUNCH EYE-OPENER BAR**

These unique beverage offerings make the perfect enhancement to your Brunch

Tall Bloody Mary Cocktails

Mimosa Cocktails

Fuzzy Navels

Screwdrivers

White Wine with Chambord

Apricot Brandy & Champagne

All beverage are priced on consumption at \$4.75 per drink

## **LUNCHEON BUFFETS**

**(Minimum 30 people)**

### **SOUP, SALAD, & SANDWICH BUFFET**

**(Minimum 30 people)**

Homemade Soup du Jour

Special requests for soup are invited... an additional charge may be added

Fancy Greens – Romaine, Radicchio, Baby Spinach, Frisee Lettuce mixed with Fresh Vegetables and tossed with Vinaigrette Dressing

Salad Toppings Bar to include croutons, olives, cherry tomatoes, cucumbers, and Shredded Cheddar Cheese

Artisan Hearth Breads and Rolls

Sandwiches of Ham and Cheese on Sourdough, Fresh Roasted Turkey on Whole Wheat, and Grilled Vegetables on Foccaccia

Penn State Cookies and Brownies

Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

\$10.95 per person

### **LUNCHEON TAILGATE BUFFET**

**(Minimum of 30 Guests)**

Homemade Chili

Deli Tray including sliced Roast Beef, Turkey Breast, and Baked Ham with Cheeses, Sliced Onion, Tomatoes, Pickles, Shredded Lettuce, Mustard and Mayonnaise

Artisan Hearth Baked Breads and Rolls

Nittany Lion Inn Famous Broccoli Salad

Fresh Cole Slaw

Colorful Pasta Salad

Fresh Fruit Salad

Hard Pretzels and Potato Chips

Penn State Cookies and Brownies

Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

\$13.25 per person

Add \$3 for Pick and Peel Shrimp with Cocktail Sauce

## **TO YOUR HEALTH LUNCHEON** **(Minimum of 30 Guests)**

Vegetable Minestrone Soup  
Bowls of Crisp Romaine and Spinach Salad with Marinated Mushrooms, Tomatoes,  
Cucumbers, and Onions with Light Italian Dressing  
Fresh Seasonal Fruit Display  
Grilled Chilled Marinated Vegetables  
Grilled Lemon Chicken Jus lie  
Hot Vegetable du Jour  
Artisan Hearth Breads and Whole Wheat Rolls  
Strawberry and Vanilla Yogurt Trifle  
Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea  
\$13.95 per person

## **THE POWER LUNCH** **(Minimum of 30 Guests)**

*Our pre-set menu is ready the instant you are!*

Sandwich Assortment  
Turkey Breast and Cranberry Wraps  
Roast Beef, Boursin Cheese, Lettuce & Tomato on a Sour Dough Roll  
Grilled Vegetables on Foccacia  
Fresh Vegetable Crudités  
Bowls of Lo Mein and Vegetable Salad  
Freshly sliced Pineapple and Ripe Strawberries  
Fresh Baked Cookies and Double Fudge Brownies  
Pitchers of Iced Tea on the Tables  
Thermals of Coffee and Decaffeinated Coffee on the Tables, Iced Tea  
\$14.95 per person

## **THE SOUTHWEST FAJITA BUFFET** **(Minimum of 30 Guests)**

Housemade Cornbread  
Tossed Green Salad with Assorted Toppings and Dressings  
Corn and Flour Tortillas  
Barbecued Pulled Pork  
Grilled Southwest Chicken  
Sautéed Peppers and Onions  
Salsa, Guacamole, Grated Monterey Jack Cheese, Sour Cream,  
Black Olives, Shaved Lettuce

Chopped Onions and Diced Tomatoes  
Rice Pilaf  
Housemade Chili  
Tortilla Chips  
Tropical Key Lime Pie  
Cinnamon Cookies  
Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea  
\$14.95 per person

**ITALIAN LUNCHEON BUFFET**  
**(Minimum of 30 Guests)**

Crostini topped with Pan-Fried Peppers (served at each table)  
“Chop” Salad with Crumbled Maytag Bleu Cheese  
Chicken Cutlet Milanese – Spinach, Virgin Olive Oil, and Roasted Potatoes  
Fresh Pasta al Pesto  
Baby Carrots Vichy with Broccoli  
Chocolate Profiteroles  
Coffee, Decaffeinated Coffee, Hot Tea  
\$13.95 per person

**THE CHEF’S HOSPITALITY BUFFET**

*Our Chefs will prepare an array of their favorite recipes that feature seasonal foods. This buffet works great for all groups – large or small – looking for variety and creative food selections. Our double-sided buffets will feed your group in a very timely fashion.*

**(Minimum of 30 Guests)**

**BUFFET TO INCLUDE**

Our Homemade Soup of the Day  
The Chef’s Selection of a Beef or Pork Entrée, a Poultry Entrée, a Fish Entrée,  
Vegetable Accompaniment, and a Potato of the Day  
Tossed Salad with a Choice of Three Dressings  
Three Assorted Gourmet Prepared Salads  
Fresh Seasonal Fruit Display  
Artisan Hearth Baked Breads and Rolls  
Deli Platter – Roast Beef, Turkey Breast, Baked Ham, Assorted Cheeses with all the  
Condiments  
A Pre-set Served Dessert at each Place Setting  
Thermals of Coffee, Decaffeinated Coffee, Ice Tea  
\$15.95 per person  
Add \$3 for Pick and Peel Shrimp with Cocktail Sauce

Please add 6% sales tax and 18% gratuity to all luncheon buffets

## **SERVED LUNCHEONS**

*Your choice of a First Course, followed by your choice of our tempting Entrée Selections, finished by your choice of Dessert and Coffee Service*

### **FIRST COURSE**

*Please Select One*

Soup du Jour

Fresh Fruit Mélange

Fresh Garden Salad with Choice of Dressing:

Ranch, Bleu Cheese, Low Fat Italian, Honey Dijon, White Balsamic Vinaigrette

Add \$1 per person for bowls of preset dressing

### **ENTRÉE SELECTIONS**

*Please Select One*

*All selections include chef-selected seasonal accompaniments*

#### **HOT ENTREES**

Cheese Ravioli with Tomato Ragout

\$10.95

Sautéed Boneless Breast of Chicken in Herb Veloute

\$12.95

Boneless Breast of Chicken in White Wine, Lemon, Artichokes and Roasted Peppers

\$13.95

Chicken Milanese with Fresh Tomato

\$14.95

Marinated Loin of Pork Jus lie

\$13.95

Homemade Pot Roast with Savory Gravy

\$14.95

Roasted Salmon with Saffron and Champagne Vinaigrette

\$14.95

London Broil with Mushroom Bordelaise

\$15.95

## COLD ENTRÉE SALADS & SANDWICHES

Turkey Club Wrap with Bacon, Lettuce, and Mayonnaise

\$11.95

Stuffed Ginger Soy Vegetable Wrap

\$11.95

Ham & Cheddar Cheese Sandwich on a Sourdough Roll

\$11.95

Chicken Caesar Sandwich on a Kaiser Roll

With Boursin Cheese, Romaine Lettuce, Tomato, Pickle, and Pasta Salad

\$12.95

Nicoise Salad

Baby Green Beans, Marinated Red Potatoes, Tomatoes, Red Onions, Olives, and Grilled Fresh Tuna on a bed of Mixed Greens served with a Mustard Vinaigrette

\$12.95

Chicken Cobb Salad

Served with a choice of Bleu Cheese Dressing or Vinaigrette Dressing

\$12.95

Caesar Salad topped with Sliced Grilled Chicken

\$12.95

## **DESSERTS**

*Please Select One*

Double Crusted Apple Pie

New York Style Cheese Cake with Strawberry Puree

Peach Cobbler with Slightly Whipped Cream

Chocolate Chunk Bread Pudding with Caramel Sauce

University Creamery Bittersweet Mint Ice Cream with Cookie

Chocolate Mousse topped with Fresh Whipped Cream

Old Fashioned Chocolate Layer Cake

Homemade Carrot Cake

Black Forrest Cake

Homemade Apple Crisp

Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea Included

Please add 6% sales tax and 18% gratuity to all served luncheons

## SOUP & SALAD/SANDWICH COMBINATIONS

### SOUP AND SANDWICH

**-1-**

Homemade Soup of the Day  
Chicken Caesar Sandwich on a Kaiser Roll with Boursin Cheese and Romaine Leaves  
Served with a pasta salad  
Peach Cobbler with Slightly Whipped Cream  
\$11.95 per person

**-2-**

Homemade Soup of the Day  
Turkey Club Sandwich  
Served with Cole Slaw and Potato Chips  
Double Crusted Apple Pie  
\$11.95 per person

**-3-**

Homemade Soup of the Day  
Stuffed Vegetarian Pita Sandwich  
Served with Vegetable Chips and Potato Salad  
Cheesecake with Strawberry Puree  
\$11.95 per person

**-4-**

Homemade Soup of the Day  
Grilled Classic Ham and Cheese Sandwich on Sourdough Roll with Mustard  
Served with a Fresh Seasonal Vegetable Medley  
Carrot Cake  
\$11.95 per person

## SOUP AND SALAD

**-1-**

Homemade Soup of the Day  
Chef's Salad – Lettuce Mix topped with Swiss cheese, Roast Beef, Turkey and Salami, and  
Tomato with Choice of Dressings  
Double Crusted Apple Pie  
\$11.95 per person

**-2-**

Homemade Soup of the Day  
Spinach Salad with Fresh Sliced Mushrooms, Red Onion, and Bacon Pieces  
Choice of Dressings  
Peach Cobbler with Slightly Whipped Cream  
\$11.95 per person

**-3-**

Homemade Soup of the Day  
Nicoise Salad – Baby Green Beans, Steamed Red Potatoes, Tomatoes, Red Onions, Olives  
and Grilled Tuna on a bed of Mixed Greens served with a Mustard Vinaigrette  
Cheesecake with Strawberry Puree  
\$12.95 per person

**-4-**

Homemade Soup of the Day  
Cobb Salad with Choice of Dressings  
Carrot Cake  
\$12.95 per person

**-5-**

Homemade Soup of the Day  
Caesar Salad topped with Fresh Sliced Chicken Breast  
Black Forrest Cake  
\$12.95 per person

Coffee Service Included in all Soup and Sandwich/Salad Combinations

Please add 6% Sales Tax and 18% gratuity to all Combinations

## **BOX LUNCHES**

*Select any three sandwiches from the following list  
Let us know how many of each sandwich you'd like us to prepare*

### **SELECTIONS (CHOICE OF 3)**

Smoked Ham and Swiss Cheese  
3 Cheese – Cheddar, Swiss, & Provolone  
Vegetarian  
Traditional Italian Hoogie  
Turkey & Cheddar  
Roast Beef with Boursin Cheese  
Fresh Tuna Salad with Lettuce and Tomato in a Pita

All Box Luncheons Include:

Salad du jour  
Whole Fruit  
Penn State Cookie  
Assorted Sodas and Bottled Waters

\$9.95 per person

## **CULINARY EXPRESS MENUS**

*Assortment of sodas and bottled water included for all menus*

### **THE SOUTHWESTERN EXPRESS**

**(Minimum of 10 Guests)**

Three Bean Texas Style Chili

Roasted Breast of Turkey with Jalapeno Jelly (on the side) Rolled in a Flour Tortilla  
Pulled Pork with Red Onion, Lettuce and Cheddar Cheese with Spicy BBQ Sauce, Chipolte  
Tortilla

Julienne of Grilled Vegetables with Hummus Rolled in a  
Spinach Tortilla

Nachos with Salsa and Guacamole

Mexican Cole Slaw

Tossed Salad

Fruit Salad

An assortment of Penn State Cookies

\$12.95 per person

### **THE PENNSYLVANIA EXPRESS**

**(Minimum of 10 Guests)**

Soup du Jour

Smoked Ham and Cheddar Cheese on a Pretzel Roll  
with Herlockers Mustard

Roasted Breast of Turkey with Stuffing  
and Cranberry Sauce on White Bread

Chow Chow

Amish Macaroni Salad

Whole Fruit and Hard Pretzels

Brownies and Penn State Cookies

\$10.95 per person

### **THE "MAINE" COURSE**

**(Minimum of 10 Guests)**

Clam Chowder

Traditional Maine Lobster Roll

New England Sliced Broiled Beef with Lettuce, Tomato and Horseradish Slaw  
Cucumber and Tomato Salad

Platter of Cubed Fruit

Tossed Salad

Potato Chips

Whoopie Pies and Cookies

\$16.95 per person

**THE LITTLE ITALY EXPRESS**  
**(Minimum of 10 Guests)**

Soup du Jour  
Antipasto Salad with Extra Virgin Olive Oil, Balsamic Vinegar  
and Garlic Bread Sticks  
Sliced and Stuffed Italian Hoagie on Crusty Bread  
Roasted Breast of Chicken with Roasted Pepper, Tomato and Mozzarella on Focaccia  
Fresh Fruit Salad  
Tortellini Salad  
Italian Style Cannolis and Cookies  
11.95 per person

**THE NEW YORK DELI EXPRESS**  
**(Minimum of 10 Guests)**

Chicken Noodle Soup  
Deli Platter to include: Pastrami, Roast Beef, Smoked Ham, Turkey,  
Swiss and Cheddar Cheese  
Tuna Salad  
Shredded Lettuce, Sliced Tomato, Sliced Onion, Pickles  
Deli Style Sliced Breads and Deli Mustard  
Red Skinned Potato Salad  
Fresh Seasonal Hand Fruit  
Kettle Chips  
Miniature New York Style Cheesecakes and Cookies  
12.95 per person

*\*Please add sales tax & 18% gratuity*

## CULINARY EXPRESS DINNER MENUS

Assortment of sodas included for all menus

\*Please add sales tax & 18% gratuity\*

### **THE SIRLOIN EXPRESS**

**(Minimum of 10 Guests)**

Vegetarian Vegetable Barley Soup  
Grilled Sirloin on Baguette with Boursin  
New England Style Lobster Roll  
Condiments – Mayonnaise, Mustard & Horseradish Sauce  
Crudités  
Roasted Potato Salad  
Tossed Salad  
Sliced Fruit  
NY Style Cheesecake  
\$22.50 per person\*

### **CHEF'S CHOICE EXPRESS**

**(Minimum of 10 Guests)**

Soup du Jour  
Roasted Breast of Chicken, Herb Jus Lie  
Roasted Beef & Cheddar on Sour Dough Roll  
Grilled Portabella & Hummus on Focaccia  
Tuna Pita  
Condiment Platter to include- Tomato, Lettuce & Pickles, Mayonnaise & Mustard  
Tossed Salad with Assorted Dressings  
Fruit Salad  
Old Fashioned Chocolate Cake  
\$24.00 per person\*

### **THE INN-STATER EXPRESS**

**(Minimum of 10 Guests)**

NLI Lobster Bisque  
Grilled Caesar Chicken Sandwich on Focaccia  
Pastrami & Swiss on Rye  
Condiments- Mustard, Mayonnaise, Italian & Ranch Dressings  
Crudités  
Tossed Salad  
Pasta Salad  
Sliced Fruit  
Apple Pie with Whipped Cream & Caramel Sauce  
18.50 per person\*

**Day Meeting Package**  
**Culinary Express Menus**  
(Minimum of 10 Guests)

**Express #1**

Turkey Breast & Roasted Peppers on a Kaiser Roll  
Tuna Salad in a Pita Pocket  
Sliced Pickles & Spicy Peppers  
Mustard, Mayonnaise and Horseradish Sauce  
Potato Chips, Tossed Salad and Fruit Salad  
An Assortment of Penn State Cookies

**Express #2**

Soup du Jour  
Pastrami, Marinated Cabbage & Swiss on Rye  
Turkey Hoagie on a Bakery Torpedo Roll  
Condiments to include  
Mustard  
Vegetable Salad  
Whole Fruit  
Potato Chips  
An assortment of Penn State Cookies

**Express #3**

Chili garnished with Cheddar Cheese & Green Onion  
Italian Hoagie  
Ginger & Soy Marinated Vegetable Roll-up in Flour Tortilla  
Condiments to include: Mayonnaise, Italian Dressing  
Sliced Pickles & Mild & Hot Peppers  
Tortilla Chips, Fruit Salad Cole Slaw  
Whoopie Pies & Cookies

Assortment of sodas included for all menus

These Express Menus Are designed solely for our In-House Day Meeting Package *Guests*  
*TPS and NLI* *Updated – 08/5/09*

## **RECEPTIONS**

### **THE BRONZE RECEPTION**

Cheese Board with an Assortment of Domestic Cheeses and served with Crackers and  
Whole Grain Mustard  
Pretzel and Potato Chips with Onion Dip  
Vegetable Crudités with Onion Dip  
\$6.95 per person

### **THE SILVER RECEPTION**

Cheese Board with Penn State Summer Sausage  
Made with an Assortment of Domestic Cheeses and Served with Crackers and Whole Grain Mustard  
Vegetable Crudités with Ranch Dipping Sauce  
Salsa and Nacho Chips  
Fresh Fruit Display  
\$7.95 per person

Add two Hors d' Oeuvres from the attached "silver selections" - \$10.95 per person, total  
reception price for the Silver Reception

### **THE GOLD RECEPTION**

International Cheese Display  
Made with Aged and Ripened Cheeses from Around the World  
Grilled and Roasted Vegetable Display  
Made with Seasonal Vegetables to include: Zucchini, Mushrooms, Peppers, Eggplant, and Squash  
Nine Layer Dip with Bagel Chips and Fried Flour and Corn Tortilla Chips  
\$8.95 per person

Add two Hors d' Oeuvres from the attached "gold selections" - \$12.95 per person, total  
reception price for the Gold Reception

### **THE PLATINUM RECEPTION**

International Cheese Display  
Made with Aged and Ripened Cheeses from Around the World  
Classic Antipasto  
Display of Gourmet Nuts to include: Jumbo Cashews, Pecans, Almonds, and Peanuts  
\$9.95 Per person

Add two Hors d' Oeuvres from the attached "Platinum selections" - \$13.95 per person, total  
reception price for the Platinum Reception

### SILVER SELECTIONS

Vegetable Quesadillas	Jalapeño Cheese Wraps
Potato Pancakes	Smoked Trout Bouches
Roma Tomato & Cucumber Bruschetta	Asian Pot Stickers
Mushroom Bouches	Suzy Wong's Egg Rolls
Coconut Chicken	Mini Pizza Baguettes
Buffalo Chicken Flatbreads	Black Bean Empanadas
Smoked Salmon Canapés	

### GOLD SELECTIONS

Onion Phyllo Triangles	Spinach Spanikopita
Mini Spring Rolls	Mushroom Cheddar in Phyllo
Shrimp Salad on Cucumber	Smoked Shrimp Canapés
Smoked Trout Bouches	Pulled Chicken on a Toasted Pita
Antipasto Kabobs	Mini Rueben Sandwiches
Chicken Brochettes	Scallops Wrapped in Bacon
Stuffed Mushrooms with Boursin and Spinach	
Cherry Tomatoes Stuffed with Guacamole	

### PLATINUM SELECTIONS

Stuffed Mushrooms with Crabmeat	Gorgonzola Walnut Basket
Panang Shrimp	Mini Beef Wellingtons
Parmesan and Artichoke Tarts	Basil Panini
Caramelized Onion Triangles	Mushroom Leek Crescents
Teriyaki Chicken on Wonton	Asiago Risotto Croquettes
Kalamata and Artichoke Tarts	

## ALA CARTE RECEPTION ITEMS

*Item*

*Per Person*

Domestic Cheeseboard with Crackers & Mustards.....	\$2.95
International Cheese Display with Crackers.....	\$3.95
Vegetable Crudités with Ranch Dipping Sauce.....	\$1.95
Fresh Sliced Seasonal Fruit Display with Yogurt Dipping Sauce.....	\$1.95
Penn State Summer Sausage and Cheese Display.....	\$3.95
Tenderloin Brochettes.....	\$3.95
Warm Spinach Dip with Croustades and Grilled Pita.....	\$2.95
Lobster and Spinach Dip with Croustades and Grilled Pita.....	\$3.95
Nine Layer Dip with Bagel Chips and Corn Tortillas.....	\$3.95
Crab Meat Cocktail French Style Cocktail Sauce with Absolut Vodka....	\$5.95
Mini Crabcakes with Remoulade Sauce.....	\$8.95
Seared Baby Lamb Chops with Minted Chutney.....	\$5.95
Spicy Buffalo Wings with Ranch Dressing and Celery.....	\$2.95
Hummus & Tapenade Display served with Grilled Pita & Sliced Baguettes	\$1.95
Fresh Salsa and Tortilla Chips.....	\$1.95
Antipasta Kabobs.....	\$4.50
Asiago Risotto Croquettes.....	\$3.40
Basil Panini.....	\$1.95
Black Bean Empanadas with Sour Cream.....	\$2.80
Buffalo Chicken Flatbreads.....	\$2.95
Caramelized Onion Triangles.....	\$2.70
California Rolls (Vegetable) with Wasabi.....	\$2.95
Cherry Tomatoes stuffed with Guacomole.....	\$2.95
Chicken Mousse Porfiteroles.....	\$2.95
Chicken Brochettes with Sherry Soy Dipping Sauce.....	\$3.95
Coconut Chicken with Orange Horseradish Dipping Sauce.....	\$3.95
Gorgonzola Walnut Baskets.....	\$2.75
Jalapeño Cheese Wraps.....	\$2.95
Kalamata & Artichoke Tart.....	\$2.75
Mini Rueben Sandwiches with Dijon Mustard.....	\$3.95
Mini Spring Rolls with Duck Sauce.....	\$3.95
Mini Pizza Baguettes.....	\$2.95
Mini Beef Wellingtons.....	\$4.25
Mushroom Bouches.....	\$2.95
Mushrooms stuffed with Boursin Cheese and Spinach.....	\$3.95
Mushrooms stuffed with Crabmeat.....	\$5.95
Mushroom Leek Crescents.....	\$3.95
Mushroom Cheddar Phyllo Triangles.....	\$3.95
Onion Phyllo Triangles.....	\$3.95

*TPS and NLI*

*Updated – 08/5/09*

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Panang Shrimp.....	\$4.95
Parmesan & Artichoke Tarts.....	\$3.95
Potato Pancakes with Housemade Applesauce.....	\$1.95
Tomato and Cucumber Bruschetta.....	\$2.25
Asian Pot Stickers with Soy Sauce.....	\$2.95
Pulled Chicken on a Toasted Pita.....	\$2.95
Seared Ahi Tuna on Sticky Rice.....	\$2.95
Shrimp Salad Profiteroles.....	\$3.95
Scallops Wrapped in Bacon.....	\$3.95
Shrimp Salad on Cucumber.....	\$2.95
Smoked Shrimp Canapés.....	\$3.95
Smoked Trout Bouches.....	\$2.95
Spinach Spanikopita.....	\$2.95
Suzy Wong's Egg Rolls with Duck Sauce.....	\$2.95
Sweet and Sour Meatballs.....	\$2.95
Teriyaki Chicken on Wonton.....	\$2.95
Vegetable Quesadillas.....	\$3.95

Please add a 6% Sales Tax and 18% gratuity

## **RECRUITING RECEPTIONS**

### **THE NITTANY LION**

Bowls of Warm Popcorn  
Freshly Baked Chocolate Chip Cookies  
Beverage Table: Chilled Sodas, Flavored Waters, and Coffee Service  
\$6.95 per person

### **THE SMOKER**

Sliced Turkey Breast Cocktail Sandwiches  
Chex Party Mix  
Assorted Penn State Bakery Fresh Cookies  
Beverage Table: Chilled Sodas, Flavored Waters, and Coffee Service  
\$8.95 per person

### **THE PIZZA PARTY**

Homemade Pizza  
Display of Vegetable Crudités with Ranch Dipping Sauce  
Freshly Baked Chocolate Chip Cookies  
Beverage Table: Chilled Sodas, Flavored Waters, and Coffee Service  
\$9.95 per person

### **THE ICE CREAM SOCIAL**

University Creamery Vanilla, Chocolate, and Peachy Paterno Ice Cream  
All the Ice Cream Syrups and Toppings  
Assorted Penn State Bakery Fresh Cookies  
Chilled Fruit Punch with Sliced Oranges, Lemons, and Limes  
\$8.95

Please add 6% Sales Tax and 18% gratuity to all Recruiting Receptions

## **...ADD A STATION**

### **SHRIMP GALORE**

#### ***CHOICE OF:***

Jumbo Shrimp Cocktail Display  
\$7.95 per person

Colossal Shrimp Cocktail Display  
\$9.95 per person

### **THE RAW BAR**

Clams on the Half Shell  
Oysters on the Half Shell  
Seared Marinated Scallops  
Colossal Shrimp Cocktail  
Garnished with Lemon and Cocktail Sauce  
\$14.95 per person

### **THE OLIVE BAR**

#### ***Varieties to include:***

Kalamata, Green, Dry Cured, and Stuffed Ripe Olives  
Tapanades  
Toasted Baguettes and Breads  
\$6.50 per person

### **OUR FAMOUS MASHED POTATO BAR**

*Mashed Potatoes may be substituted with Mashed Cauliflower*

#### ***Choose 4 Toppings:***

Cheddar Cheese, Bacon Bits, Broccoli, Sour Cream, Brown Gravy, Butter  
\$4.50 per person

### **THE PASTA BAR**

*Choose 2 Pastas:*

Rotini, Penne, Fettuccini, Linguine, Ravioli, Tortellini, Gnocchi, Whole Wheat Fettuccini  
Choose 3 Sauces:

Marinara, Alfredo, Pesto, Chicken Bolognese, Roasted Vegetable, Lobster, Scampi, Pesto  
Cream

\$5.50 per person

### **CARVING STATIONS**

*All Roasts are served with sliced rolls, lettuce, tomato, onions, and accompaniments  
Unless noted carving stations have a minimum of 50 people*

Prime Rib with Roasted Garlic Au Jus

\$7.50 per person

Top Round of Beef with Au Jus

\$5.95 per person

Top Sirloin of Beef – Dry Rubbed and Mesquite Roasted with Au Jus or Jack Daniels  
Barbecue

\$6.25 per person

Minimum 25 people

New York Strip Loin Au Poive with Cognac Mustard Demi

\$8.75 per person

Roast Tenderloin of Beef with Bordelaise or Béarnaise Sauce

\$14.00 per person

Minimum 25 people

Steamship Round of Beef with Au Jus

\$4.50 per person

Minimum 150 people

Traditional Smoked Ham with Pineapple and Dried Cherry Sauce

\$4.50 per person

Marinated Grilled Loin of Pork

\$4.50 per person

Roast Turkey Breast with Home Style Gravy and Cranberry Sauce

\$4.95 per person

### **LITTLE LION STATION**

*Please select 3 items*

Franks in a Blanket

Fried Mozzarella Sticks with Marinara Sauce  
Mini Assorted Pizzas  
Chicken Bites with Honey Mustard Dipping Sauce  
Mini Eggrolls with Duck Sauce  
Macaroni and Cheese  
\$5.95 per person

### **UNIVERSITY CREAMERY ICE CREAM STATION**

*Please select 3 flavors of ice cream:*

Vanilla, Chocolate, Strawberry, Innberry Swirl, Peachy Paterno, Bittersweet Mint  
Ask about the Creamery Flavors of the Month!

Toppings to Include:

Chocolate Sauce, Caramel Sauce, Whipped Cream, Reeses's Peanut Butter Cups, Oreo  
Cookie Crumbs, Jimmies  
\$6.95 per person

### **CHOCOLATE FONDUE STATION**

Two types of chocolate for dipping

Fondue foods include:

Pretzel Rods, Large Marshmallows, Pineapple Chunks, Pound Cake, Whole Strawberries,  
and Sliced Bananas  
\$4.95 per person

Impress your guests with a flowing chocolate fountain, ask for availability and pricing

### **CHEFS SWEET TOOTH STATION**

Minimum 50 people

Our chef will provide 6 luscious desserts from the Penn State Bakery, including an  
assortment of cakes, pies, tortes, pastries, and cookies  
\$7.95 per person

### **“PICK UP” DESSERT STATION**

Minimum 20 people

Fresh Fruit Tarts, Mini Cheesecakes, Profiteroles, Pecan Diamonds, Lemon Squares, and a  
Finger Pastry du Jour  
\$9.95 per person

**ADD A COFFEE STATION TO YOUR DESSERT STATION**

**\$2.50 PER PERSON**

### **DINNER BUFFETS**

## **THE PENNSYLVANIA SAMPLER**

Fresh Salad Greens with Condiments and Dressings

Amish Macaroni Salad

Chow Chow

Marinated Mushrooms

Fresh Seasonal Fruit Salad

Braised Round of Beef with Potato Pancakes

Tender Pork Loin with Kennet Square Mushrooms Madeira

Pretzel Chicken with Honey Mustard Sauce

Seasonal Vegetable Medley

Rissole Potatoes with Rosemary

Assorted Breads and Butter

Pennsylvania Dutch Apple Pie – served

With University Creamery Vanilla Ice Cream – add \$1.50

Coffee Service

\$25.00 per person

For an additional \$3.00 per person you can have the Tender Pork Loin chef carved.

## **ALL AMERICAN COOK OUT BUFFET**

Potato Salad

Mixed Green Salad with Onions and Green Peppers served with Assorted Dressings

Char Broiled Top Sirloin Steaks

Barbecued Chicken Breasts

Barbecued Pulled Pork Texas Style

Boston Baked Beans

Corn on the Cob with Drawn Butter

(Buttered Corn off the cob also available)

Breads, Rolls, and Butter Bowls

Sliced Watermelon Wedges

Chocolate Brownies, PSU Cookies

Chef Selected Fruit Pie

Coffee Service

\$29.00 per person

## **THE ITALIAN DINNER BUFFET**

Display with Italian Cheeses and Fresh Breads, including Garlic Focaccia

Assorted Fresh Fruit Bowls with a dash of Amaretto

Italian Pizza Salad with Pepperoni in White Balsamic Vinaigrette  
Roasted Breast of Chicken with Pesto  
Beef Braciola – Stuffed with Spinach, Tomato Ragout, Mushroom, and Cheese  
Shrimp Scampi – Sauteed in Garlic Butter over Rice  
Rigatoni Pasta with Roasted Eggplant and Peppers with Olive Oil  
Zucchini Trifolati  
Antipasto  
Traditional Tiramisu  
Coffee Service  
\$29.00 per person

### **THE HEART-HEALTHY DINNER BUFFET**

Fresh Sliced Fruit Display with Flavored Yogurt  
Chilled Grilled Marinated Vegetables  
Grilled Chicken Breast Marinated in Fresh Oregano and Sweet Garlic  
Grilled Salmon with Fresh Dill  
Whole Wheat Pasta with Fresh Vegetables Aglio Olio  
Oven Roasted Red Bliss Potatoes  
Seasonal Fresh Vegetable Medley  
Mixed Garden Greens with Shallots – Herb Vinaigrette and Roasted Sunflower Seeds  
Assorted Breads and Butter  
Lemon Sponge Cake with Raspberry Puree – served  
Coffee Service  
\$29.00 per person

### **THE CLASSIC TAILGATE BUFFET**

Coleslaw  
Cucumber and Tomato Salad  
Fresh Crudités of Vegetables with Ranch Dip  
Fresh Sliced Fruit Tray  
Grilled Hamburgers with Potato Rolls  
With all the Toppings – Sliced Tomatoes, Pickles, Lettuce, Onions and Condiments  
Frankfurters with Chopped Onions, Relish, and Condiments with Hot Dog Rolls  
Barbecued Chicken  
Grilled Vegetable Brochettes  
Boston Baked Beans  
Apple Pie and PSU Cookies  
Coffee Service  
\$24.00 per person  
add \$3.00 per person for a Grilling Station

### **THE CONFEREE DINNER BUFFET**

**This buffet is designed especially for our Conferee Guests.**  
**Our Chefs will select seasonal offerings that will appease every flavor and taste.**  
**The Buffet will include:**

Tossed Garden Salad with Two dressings  
Three Assorted Gourmet Marinated Salads  
Three Hot Entrée Items  
(Beef or Pork, Poultry, Fish)  
(Potato, Rice, or Pasta will accompany Entrée Selection as well as a vegetable selection)  
Assorted Breads and Rolls with Butter Bowls  
A Wide Variety of Home Baked PSU Desserts  
Coffee Service  
\$24.00 per person

### **THE PRIME RIB DINNER BUFFET**

Fresh Garden Salad to include Spinach, Mixed Greens, Tomato, Cucumber, Mushrooms,  
Broccoli Florets, Parmesan Cheese, Croutons, Red Onions, and Assorted Dressings  
Bread Display to Include Sweet Butter, Roasted Pepper Hummus, and Olive Tapenade  
Asian Lo Mein Salad  
Roasted New Potato Salad  
Cajun Salad with Andouille Sausage and Blackened Chicken  
Peel and Eat Shrimp  
Chef Carved Slow Mesquite Roasted Prime Rib of Beef with Horseradish Sauce  
Smashed Potatoes with Sour Cream, Bacon Bits, and Cheddar Cheese  
Drunken Jerk Chicken  
Grilled Fillet of Salmon  
Barbecued Pulled Pork  
Seasonal Vegetable Medley  
Apple & Dried Cherry Crisp with University Creamery Vanilla Ice Cream  
Assorted Pastries  
Fresh Fruit Display  
Coffee Service  
\$36.00 per person

Please add a 6% Sales Tax and 18% gratuity to all Dinner Buffets

### **SERVED DINNERS**

## **FIRST COURSE**

Choice of One:

Mélange of Fresh Fruit

Vegetable Bisque

Wild Mushroom and Brie Soup

Chef Folse's Sweet Potato Soup

Chop Salad with Tomato, Red Onion, Olives, Broccoli, Cauliflower, Mushrooms, and Romano Cheese in a White Balsamic Vinaigrette

Spinach Salad with Crumbled Stilton Cheese in a Sweet and Sour Dressing

Caesar Salad

Mixed Garden Salad with Fresh Vegetables in a Herb Vinaigrette

Ala Carte Choice of One

Our Famous Lobster Bisque - \$3

Rosettes of Proscuitto with Melon - \$3

Smoked Salmon and Gouda Cheesecake - \$4

Mushroom Vol Au Vent - \$4

Seasonal Ravioli (Pumpkin, Mushroom, etc.) - \$4

Shrimp Cocktail - \$8

Crabmeat Martini Cocktail - \$8

The Nittany Lion Inn Famous Crab cake Appetizer with Remoulade Sauce - \$8

The Penn Stater's Legendary Corn and Crab Cakes - \$8

Greek Salad with Red Leaf Lettuce, Feta Cheese, Kalamata Olives, Green Peppers, Red Onions and Artichoke Hearts Vinaigrette - \$3

Sliced Beef Steak Tomatoes with Fresh Mozzarella and Basil - \$4

Bibb Lettuce Salad with Cherry Tomatoes, Black and Green Olives, and Artichoke Hearts in an Herbed Vinaigrette Dressing - \$5

## **ENTREES**

Choice of One:

## **VEGETARIAN**

- Grilled Vegetarian Lasagna - \$21  
Vegetable Stir Fry Topped with Cashew Egg Rolls- \$23  
Assorted Stuffed Peppers with Tuscan White Beans, Wild Rice & Orzo Risotto - \$24  
Portabella Napoleon with Roasted Eggplant and Hummus - \$24  
Roasted Stuffed Eggplant served with Saffron Cous Cous and Tomato Coulis - \$25

## **CHICKEN**

- Roasted European Pesto Chicken Breast with Cheddar Orzo Risotto Jus Lie - \$24  
European Breast of Chicken Stuffed with Pennsylvania Apple and Dried Cherry Dressing -  
\$24  
Seared Boneless Breast of Chicken Napa Valley with Mushrooms and Grapes in a Red Wine  
Sauce - \$24  
Boneless Roasted Breast of Chicken with Tri-Colored Peppers and Sun Dried Tomatoes -  
\$24  
Boneless Roasted Breast of Chicken with Herbs of Provence - \$24

## **BEEF**

- Filet Mignon with Demi Glace - \$37  
Filet Mignon with Mushroom Duxelle over Bordelaise Sauce - \$39  
New York Strip Steak with Herb and Horseradish Butter - \$38  
Roasted Prime Rib of Beef – Garlic Jus Lie - \$31  
Fork-Tender Pot Roast with Savory Pan Gravy - \$26  
Slow Roasted Sirloin of Beef with Wild Mushroom Bread Pudding - \$28

## **PORK & LAMB**

- Double Cut Stuffed Pork Chop with Cornbread Andouille and Applejack Gastric - \$25  
Smoked Tenderloin of Pork with a Mango Papaya Barbecue Sauce - \$25  
Sesame Crusted Rack of Lamb with Plum Sauce - \$35

## **FISH AND SEAFOOD**

- Fresh Broiled Fillet of Salmon with Fruit Relish - \$26

Almond Crusted Tilapia with Honey Wine Vinaigrette - \$27  
Baked Cod in Lemon and Herbs - \$25  
Herb Crusted Red Snapper with Champagne Vinaigrette - \$29  
The Nittany Lion Inn Famous Crab Cakes with Remoulade Sauce - \$32  
The Penn Stater's Legendary Corn & Crab Cakes - \$32

### **CLASSIC COMBINATIONS**

Grilled Marinated Chicken Breast with Whiskey Chive Sauce and Jumbo Shrimp with a  
Fresh Mango Sauce - \$35  
Filet Mignon and Broiled Lobster Tail - \$49  
Filet Mignon and Broiled Shrimp Scampi - \$42  
Filet Mignon and Broiled Sea Scallops - \$42  
Filet Mignon Bordelaise and Salmon Fillet with Herbed Butter - \$40  
Filet Mignon with Mushroom Demi Glace and Crabcake - \$42  
Chicken Breast Stuffed with Fresh Basil, Proscuitto, and Parmesan Cheese and Broiled  
Shrimp Scampi - \$35  
Veal Filet Mignon and Crabmeat Gateau - \$39

**Please add 6% sales tax and 18% gratuity to all Served Dinners**

### **DESSERTS**

**CHOCOLATE MOUSSE**

Carrot Cake

Chocolate Chambord Cake

Double Crusted Apple Pie

Old Fashioned Chocolate Cake

New York Style Cheesecake with Strawberry Puree

Key Lime Pie

Marble Cheesecake

Lemon Sponge Cake with Spiced Fresh Fruit (Heart Healthy)

Bourbon Pecan Pie

University Creamery Ice Cream – Vanilla, Chocolate, Strawberry, Bittersweet Mint, Peachy Paterno, WPSX Coffee Break

**OR SELECT:**

Classic Individual Baked Alaska - \$5

Raspberry and White Chocolate Cheesecake with Coronets of Seasonal Berries - \$5

Loire Valley Fresh Fruit Tart with Almond Custard and Zinfandel Vanilla Bean Sauce - \$4

“Not Your Mother’s Brownie” – Dutch Chocolate Brownie with Peanut Butter Mousse, Whipped Cream, Reese’s Cup Candies, & Bourbon Fudge Sauce - \$5

Orange Crepes (Heart Healthy) - \$4

Flourless Chocolate Cake - \$3

## **BEVERAGE SERVICE**

*As a courtesy to our guests, Hospitality Services provides a three-tiered Beverage Offering - featuring quality Call Brand Wines & Spirits, Premium Brand Wines and Spirits, and Ultra Premium Wine and Spirits.*

*Both Offerings may be used on an Open Bar or Cash Bar basis.*

*For Open Bar, all pricing is based on group consumption. Accurate inventories are assessed after the closing of the bar, and appropriate charges are applied. For Call Brands, drinks are charged at \$4.75 per 1 ¼ oz. For Premium Brands, drinks are charged at \$5.25 per 1 ¼ oz. For Ultra Premium Brands, drinks are charged at \$6.00 per 1 ¼ oz. Beer is charged at \$3.50 for Pennsylvania and other American beers and \$4.25 for International selections. All soft drinks are charged at \$2.00 each.*

***Groups of 40 people or less are charged a \$50.00 labor fee per bartender.***

## CALL BRAND BEVERAGE SERVICE

### LIQUORS

\$4.75

<b>Whiskey/Bourbon</b>	<b>Tequila</b>	<b>Scotch</b>
Jim Beam	Margaritaville	Cutty Sark
<b>Gin</b>	<b>Vodka</b>	<b>Rum</b>
Seagram's Extra Dry	Smirnoff	Bacardi Select Captain Morgan Spiced
<b>Vermouth</b>	<b>Schnapps</b>	
Martini & Rossi Sweet Martini & Rossi Dry	DeKuyper Peach	

### WINE SELECTIONS

Sutter Home White Zinfandel  
Cavit Pinot Grigio  
Coastal Vintners Chardonnay  
Vendange Merlot  
Stonehaven Shiraz  
Woodbridge Cabernet Sauvignon

\$4.25

### BEER SELECTIONS

<b>Choose 3</b>	<b>Choose 3</b>	
Yuengling Lager	Heineken	Guinness
Coors Light	Amstel Light	
Rolling Rock	Labatts Blue	
Budweiser	Corona	
Michelob Ultra	Becks	
O'Douls	Molson	
Samuel Adams	Molson Excalibur N/A	
Rolling Rock Dark		
<b>\$3.50 per bottle</b>	<b>\$4.25 per bottle</b>	<b>\$5.25 per bottle</b>

## PREMIUM BRAND BEVERAGE SERVICE

### LIQUORS

\$5.25

Whiskey/Bourbon	Tequila	Scotch
Old Grand Dad	Jose Cuervo Classic	Dewars
Jack Daniel's Black		
Canadian Club		
Gin	Vodka	Rum
Bombay	Stolichnaya	Mt. Gay
	Ketel One	Captain Morgan Private Stock
Vermouth	Schnapps	
Martini & Rossi Sweet	DeKuyper Peach	
Martini & Rossi Dry		

### WINE SELECTIONS

Robert Mondavi Woodbridge White Zinfandel  
 Vendange Pinot Grigio  
 Salmon Creek Chardonnay  
 Beringer Stone Cellars Merlot  
 Forestville Cabernet Sauvignon

\$5.25

### BEER SELECTIONS

Choose 3	Choose 3	
Yuengling Lager	Heineken	Guinness
Coors Light	Amstel Light	
Rolling Rock	Labatts Blue	
Budweiser	Corona	
Michelob Ultra	Becks	
O'Douls	Molson	
Samuel Adams	Molson Excalibur N/A	
Rolling Rock Dark		
\$3.50 per bottle	\$4.25 per bottle	\$5.25 per bottle

## ULTRA PREMIUM BRAND BEVERAGE SERVICE

### LIQUORS

\$6.00

Whiskey/Bourbon	Tequila	Scotch
Knob Creek	Jose Cuervo Tradicional	Glenlivet
Crown Royal		
Gin	Vodka	Rum
Bombay Sapphire	Grey Goose	Brinley Gold Vanilla
	Level One	Bacardi 8
	Belvedere Citrus	
Vermouth	Schnapps	
Martini & Rossi Sweet	DeKuyper Peach	
Martini & Rossi Dry		

### WINE SELECTIONS

Beringer's Private Vineyard Selection White Zinfandel  
 Banfi San Angelo Pinot Grigio  
 Clos du Bois Sonoma Chardonnay  
 Kenwood Russian River Pinot Noir  
 Blackstone Winery Sonoma Merlot  
 Sterling Vineyards Cabernet Sauvignon

\$6.00

### BEER SELECTIONS

Choose 3	Choose 3	
Yuengling Lager	Heineken	Guinness
Coors Light	Amstel Light	
Rolling Rock	Labatts Blue	
Budweiser	Corona	
Michelob Ultra	Becks	
O'Douls	Molson	
Samuel Adams	Molson Excalibur N/A	
Rolling Rock Dark		
<b>\$3.50 per bottle</b>	<b>\$4.25 per bottle</b>	<b>\$5.25 per bottle</b>

## SIGNATURE COFFEE & CORDIAL BAR

*A Warm and Gracious Way to End Your Evening...*

*Cordials are charged at \$6.50 per 2 oz.*

*Your choice of 4 Brands for your Bar*

### IMPORTED CORDIALS

Amaretto di Saronno

Frangelico

B&B

Grand Marnier

Bailey's Irish Cream

Kahlua

Chambord

Cointreau

Courvoisier Cognac

Drambuie

Sambuca Romana

# BANQUET WINE LIST

## WHITE ZINFANDEL

*Aromas and Flavors of Cherries, Raspberries with a Smokey Essence.  
Light to Medium Body, Medium to High Acidity*

Beringer Private Vineyard Select .....	\$22
Woodbridge, California .....	\$19

## RIESLING

*Aromas and Flavors of Apricots, Peaches, Citrus, and Flowers  
Light Body, Moderate to High Acidity*

Chateau St. Michelle, Washington .....	\$20
Schmitt Soehne Riesling, Germany .....	\$19

## SAUVIGNON BLANC / FUME BLANC

*Aromas and Flavors of Cut Grass, Herbs and Lemon  
Light to Medium Body*

Ferrari-Carano Fume Blank, California .....	\$29
Stone Cellars Sauvignon Blanc.....	\$19

## PINOT GRIGIO

*Aromas and Flavors of Minerals, Pine and Orange Rind  
Light Body, Medium to High Acidity*

Banfi San Angelo, Italy .....	\$28
Sartori, Italy .....	\$18

## CHARDONNAY

*Aroma's and Flavors vary but include: Vanilla, Tropical Fruits, Toast, and Nuts  
Light to Full Body, Medium to High Acidity*

Silverado, Napa Valley.....	\$38
Clos du Bois, Sonoma Valley.....	\$30
Geyser Peak, Sonoma Valley .....	\$23
Georges DuBoeuf, France .....	\$21
Jacob's Creek, Australia.....	\$20

## CHAMPAGNE AND SPARKLING WINES

GH Mumm, Cordon Trouge-Brut.....	\$49
Korbel, Extra Dry .....	\$27
Martini & Rossi, Asti Spumante.....	\$25
Freixenet, Cordon Negro-Brut .....	\$22

## PINOT NOIR

*Aroma's and Flavors of Cherries, Raspberries with a Smokey Essence.  
Light to Medium Body, Medium to High Acidity*

Willamette Valley, Oregon.....	\$36
Beaulieu Vineyards Select Pinot Noir, California .....	\$19

## MERLOT

*Aromas and Flavors of Plums, Blueberries, and Cherries  
Medium Body, Low Acidity*

Robert Mondavi, Napa Valley.....	\$38
Blackstone Winery, California.....	\$26
Penfold's Rawson's Retreat, Australia .....	\$18

## SANGIOVESE

*Aromas and Flavors of Cherries, Raisins, Earth and Violets  
Light to Medium Body, Medium to High Acidity*

Rocca Delle Macie Rubizzo, Italy ..... \$21

## ZINFANDEL

*Aroma's and Flavors of Blackberry Jam and Black Pepper  
Medium to Full Body, Low to Medium Acidity*

Rancho Zabaco, California ..... \$24

Fetzer Valley Oaks, California ..... \$19

## CABERNET SAUVIGNON

*Aroma's and Flavors of Prunes, Spices and Berries  
Medium Body, Low to Medium Acidity*

Sterling, Napa ..... \$34

Francis Coppola Diamond, Napa ..... \$30

Fetzer Five Rivers Ranch, California ..... \$24

Lindemans Bin 45, Australia ..... \$22

Beaulieu Vineyards Costal, California ..... \$19

# *Ice Carving Menu*

*Sculptor: Chef Rodney Campbell*

Select a beautiful ice creation from Chef Rodney Campbell for your event. His unique ice carvings will embellish your food presentations, and make a nice conversation piece as an added enhancement.

## SELECTIONS

Heart with Doves	Floral Basket
Floral Vase	Wishing Well
Candlesticks (Holiday)	Pagoda
Numbers (Birthday, Anniversary, etc.)	Cornucopia

**\$150.00**

Swans	The Nittany Lion	Seahorse
Angelfish	Standing Eagle	Goldfish
Swordfish	Angels or Cupids	Owl
Clamshell	Easter Bunny	Pelican
Reindeer	Sailboat	Frog
Mermaid	Harp	

**\$200.00**

Woman Holding a Vase	Flying Eagles
Lobster	Piano
Company Logos or Inserted Transparencies	

**\$325.00**