



CATERING MENUS



BREAKFAST BUFFETS

25 GUESTS MINIMUM

- CONTINENTAL BREAKFAST 18 per person

assorted breakfast pastries, seasonal hand cut fruit display, assorted orange, apple, & cranberry juices, freshly brewed regular and decaffeinated coffees, assortment of black and herbal teas
- CAMELBACK BREAKFAST 24 per person

assorted breakfast pastries, seasonal hand cut fruit display, farm fresh scrambled eggs, applewood smoked bacon, breakfast potatoes, assorted orange, apple, and cranberry juices, freshly brewed regular and decaffeinated coffees, assortment of black & herbal teas and juices
- CAMELBACK DELUXE BREAKFAST 28 per person

assorted breakfast pastries, seasonal hand cut fruit display, farm fresh scrambled eggs, applewood smoked bacon, pork or chicken sausage, breakfast potatoes, choice of buttermilk pancakes or brioche french toast, maple syrup, honey, butter, assorted orange, apple, and cranberry juices, freshly brewed regular and decaffeinated coffees, and assortment of black and herbal teas

BREAKFAST BUFFET ENHANCEMENTS

- YOGURT PARFAITS +7 per person

build your own from a selection of vanilla, greek & berry yogurt, assorted toppings

- ASSORTED BREAKFAST SANDWICHES +9 per person

croissant, scrambled farm eggs, ham, cheddar cheese, english muffin, scrambled eggs, applewood smoked bacon, caramelized onion, pepper jack cheese
- BUILD YOUR OWN OMELET STATION +14 per person

farm fresh eggs, egg whites and eggbeaters, prepared to order with a selection of toppings: red onions, mushrooms, tomatoes, sweet peppers, sausage, bacon, ham, local cheeses
- ASSORTED BAGELS +36 per dozen

herb, low fat cream cheeses, homemade jams, jellies
- STEEL CUT OATMEAL +7 per person

toasted almonds, assorted wild berries, golden raisins, cranberries, cinnamon dust
- BUTTERMILK PANCAKES OR BRIOCHE FRENCH TOAST +8 per person

maple syrup, honey, butter
- SMOKED SALMON DISPLAY +14 per person

thin sliced red onions, capers, cherry tomatoes, herb, lemon zest cream cheese
- FARM FRESH SCRAMBLED EGGS +5 per person

ASSORTED DONUTS +36 per dozen

CINNAMON ROLLS +48 per dozen

GLUTEN FREE BREAKFAST PASTRIES +48 per dozen

BACON OR PORK OR CHICKEN SAUSAGE +5 per person

PLATED BREAKFASTS

- All served with a preset first course of a seasonal fresh fruit salad. All plated breakfasts include orange, apple or cranberry juice, freshly brewed regular or decaffeinated coffee and assortment of black or herbal tea
- CLASSIC 22 per person

farm fresh scrambled eggs, breakfast potatoes, choice of applewood smoked bacon, pork or chicken sausage
- CLASSIC and MORE 24 per person

farm fresh scrambled eggs, breakfast potatoes, choice of applewood smoked bacon, pork or chicken sausage, short stack buttermilk pancakes
- STEAK and EGGS 24 per person

6oz NY strip steak, farm fresh scrambled eggs, breakfast potatoes, herb butter, sauce hollandaise

- PLATED BREAKFAST ENHANCEMENTS
- ASSORTED MINI DONUTS +4 per person

BREAKFAST BAKERIES +5 per person

GREEK YOGURT PARFAIT +7 per person

SMOKED SALMON CANAPES +8 per person

STEAL CUT OATMEAL +7 per person

BIG POCONO
BRUNCH BUFFET

55 PER PERSON
25 GUESTS MINIMUM

THEMED BREAKS

MINIMUM OF 25 GUESTS, BASED ON 1-HOUR OF SERVICE
BREAKS ARE BASED ON A PER PERSON PRICING

BREAKFAST SELECTION

seasonal hand cut fruit display, assorted breakfast bakeries, farm fresh scrambled eggs, applewood smoked bacon, pork or chicken sausage, breakfast potatoes, buttermilk pancakes, brioche french toast, butter, maple syrup and honey

PETITE GREEN SALADS AND APPETIZERS

mixed field greens, watermelon radish, local organic heirloom tomatoes, english cucumber, balsamic vinaigrette, lemon, herb vinaigrette

CHARCUTERIE AND LOCAL CHEESE DISPLAY

assortment of local cured meats, salami, local cheeses, assorted grilled vegetables, jams, artisan bread selection

CHICKEN BREAST SCALLOPINI FRANCESE

lemon caper butter sauce, parsley

PAN SEARED ATLANTIC SALMON

wild rice, lemon beurre blanc

CARVED TO ORDER

(select one)
maple glazed pork ham
herb, spice roasted NY strip loin

SIDE SELECTIONS

roasted sweet potatoes, lemon roasted broccolini, wilted baby spinach, sautéed wild mushrooms

ASSORTED MINI DESSERTS

assorted juices, freshly brewed regular and decaffeinated coffees, assortment of black and herbal teas is served with the big pocono brunch.

THE HEALTHY TRAIL 12

create your own trail mix, homemade granola, mixed dried fruit, mixed nuts, chocolate chips, fresh fruits, berries

THE CHEESE TRAIL 15

local and domestic cheese selection, assorted spreads, fresh artisan breads, crostini

GARDEN “SERENDIPITY” 10

bread bowl dips, spinach, roasted garlic, sweet vidalia onion (bacon optional), farmers selection of heirloom vegetables, toasted pita chips

THE TAIL GATE 14

smoked buffalo dry rub chicken bites, heirloom carrots, celery, point reyes bleu cheese, buttermilk ranch dips, nacho con queso, cilantro crema

CARNIVAL FARE 12

funnel cakes, mini cotton candy, corndogs, sloppy joe sliders

SWEET TREAT 13

assorted warm cookies, nut free brownies, lemon bars, angel food cake, strawberry, vanilla and chocolate milk

SUNDAE BAR 16

selection of vanilla, strawberry, and chocolate ice cream, graffiti’s assorted toppings in a cone or cup: gummy bears, chocolate covered pretzel, heath crumble, peanut butter chocolate crumble, skittles

COFFEE BREAK 52 per gallon

sold by the gallon (2 gallons minimum)
freshly brewed regular and decaffeinated coffees, assortment of black and herbal teas

A LA CARTE SNACKS sold by the dozen

orange juice
grapefruit, tomato, cranberry, apple juice
bottled watter
assorted soft drinks
red bull
granola bars
individual yogurts
chips, pretzels
candy bar
popcorn machine
danishes, cinnamon rolls, croissants, muffins
donuts
coffe cake- sliced
pound cake-sliced
miniature cupcakes
cannoli’s
brownies
blondies
assorted macaroons
freshly baked cookies

LUNCH BUFFET

25 GUEST MINIMUM
BUFFETS ARE BASED ON A PER PERSON PRICING

CAMELBACK MOUNTAIN DELI 26

SOUP AND SALAD (select two)

ROASTED TOMATO BISQUE
fresh basil

TRADITIONAL CHICKEN NOODLE SOUP
local vegetables

SPLIT PEA SOUP
ham, crème fraiche

HOMEMADE POTATO SALAD
bacon, celery, eggs

CAVATAPPI PASTA SALAD
vegetables, cherry tomatoes, italian vinaigrette

TOMATO SALAD
fresh basil, red onion and balsamic vinaigrette

GREEK SALAD
local feta, cucumbers and peppers

WRAPS AND SANDWICHES (select three)

ROASTED VEGETABLES
sprouts, hummus wrap

GRILLED CHICKEN
bacon, tomato, local mixed greens wrap

SHAVED STEAK
horseradish, arugula, cheddar cheese wrap

HAM
cheddar, dijon mustard on baguette

GRILLED BBQ CHICKEN
local gouda, charred onions on a brioche bun

ROAST BEEF
horseradish on a kummelweck roll

SEASONAL GRILLED VEGETABLE SANDWICH
fresh mozzarella on baguette

DESSERT
chef's selection

*all lunch buffets include rolls and butter,
homemade vegetable chips, assorted soft drinks,
water, freshly brewed regular and decaffeinated
coffees and assortment of black and herbal teas*

LUNCH BUFFET (continued)

25 GUEST MINIMUM
BUFFETS ARE BASED ON A PER PERSON PRICING

POCONO MOUNTAIN QUICK LUNCH 28

SALAD (select one)

HOUSE SALAD
mixed greens, tomatoes, cucumbers,
balsamic vinaigrette dressing

CLASSIC CAESAR SALAD
hearts of romaine, croutons, parmesan cheese

MAIN COURSES (select one)

GOLDEN CRISPY CHICKEN
hot sauce, ranch dressing

CHICKEN PENNE ALFREDO

MILD ITALIAN SAUSAGE
roasted red peppers

OVEN ROASTED PORK LOIN
chunky apple glaze

BEER BATTERED CRISPY COD FILLET
tartar sauce, lemon

SIDE DISHES (select two)

TRADITIONAL MACARONI CHEESE
OVEN ROASTED POTATO WEDGES
COLLARD GREENS, BACON ONIONS
SEASONAL VEGETABLE

DESSERT
chef's selection

*all lunch buffets include rolls and butter,
homemade vegetable chips, assorted soft drinks,
water, freshly brewed regular and decaffeinated
coffees, and assortment of black and herbal teas*

LUNCH BUFFET

25 GUEST MINIMUM
BUFFETS ARE BASED ON A PER PERSON PRICING

SEVEN PINES MOUNTAIN 38

SALADS (select two)

LEMON HERB PASTA SALAD
pepperoncini, salami, kalamata olives

WATERMELON AND TOMATO SALAD
feta cheese, light balsamic vinaigrette

ICEBERG LETTUCE
tomato wedges, creamy balsamic
vinaigrette dressing

MAIN COURSES (select two)

SLOW SIMMERED BEEF CASSEROLE
cipollini onions, red peppers

PAN SEARED PORK CHOPS
artichoke hearts, roasted tomato,
lemon cream sauce

GRILLED SNAPPER FILLET
lemon, julienne vegetables, chardonnay reduction

CHICKEN PICCATA
capers, minced garlic, white wine

SIDE DISHES

RICE PILAF
RIGATONI PASTA, MELTED BUTTER, PARMESAN CHEESE
ROASTED ZUCCHINI, THYME, GARLIC, RED ONIONS
SAUTÉED TRI-COLORED BELL PEPPERS
HOME-STYLE MASHED POTATOES

DESSERT

chef’s selection

*all lunch buffets include rolls and butter,
homemade vegetable chips, assorted soft drinks,
water, freshly brewed regular and decaffeinated
coffees, assortment of black and herbal teas*

All menus are priced by either per person or item, subject to tax and service charge

LUNCH BUFFET (continued)

25 GUEST MINIMUM
BUFFETS ARE BASED ON A PER PERSON PRICING

DEER MOUNTAIN BBQ 48

SALADS (select two)

HOMEMADE POTATO SALAD
with bacon, celery, eggs

TRADITIONAL COLESLAW

SMOKED CHICKEN SALAD
roasted corn

MARKET SALAD
with crumbled gorgonzola, candied walnuts,
cherry tomatoes balsamic vinaigrette

MAIN COURSES (select two)

OVEN ROASTED PULLED PORK
tangy bbq sauce

ST. LOUIS STYLE SMOKED BABY BACK RIBS

SLOW SMOKED BEEF BRISKET

SMOKED CHICKEN THIGHS

PAN SEARED SALMON
white wine reduction

SIDE DISHES (select three)

BAKED BEANS, APPLEWOOD BACON, ONIONS, PEPPERS
BUTTER GLAZED CORN ON THE COB
HOMEMADE CORNBREAD
SAUTÉED GREEN BEANS, BACON, RED ONION
CREAMY SHALLOT-MASHED POTATOES
OVEN ROASTED FINGERLING POTATOES

DESSERT

chef’s selection

*all lunch buffets include rolls and butter,
homemade vegetable chips, assorted soft drinks,
water, freshly brewed regular and decaffeinated
coffees, assortment of black and herbal teas*

All menus are priced by either per person or item, subject to tax and service charge

PLATED LUNCH À LA CARTE SELECTION

25 GUEST MINIMUM

create your own menu by combining the components below, multiple main course selections can be accommodated by providing advanced guaranteed counts.
all plated lunch selections include assorted soft drinks and water, freshly brewed regular and decaffeinated coffees, assortment of black and herbal teas.

CHOICE OF SOUP OR SALAD

CLASSIC MINISTRONE
slow simmered tomato broth, carrot, zucchini, kidney beans, shell pasta

ROASTED TOMATO BASIL
creamy tomato soup, fresh basil

POTATO-BACON-CHEDDAR
roasted potato cream soup, bacon bits, melted cheddar cheese

HOUSE SALAD
local greens, shaved fennel, baby tomatoes, cucumbers, red onions, roasted pecans, balsamic vinaigrette

CLASSIC CAESAR SALAD
romaine lettuce, rosemary ciabatta croutons, shaved parmesan cheese, traditional caesar dressing

BABY SPINACH SALAD
baby spinach, red onion, bacon lardon, hard-boiled eggs, balsamic vinaigrette

MAIN COURSES

OVEN ROASTED FRENCH CHICKEN BREAST 24
baby carrots, fine herb mashed potatoes, mushroom cream sauce

CHICKEN FRANCESE 28
four cheese polenta, broccolini, sautéed seasonal squash, lemon caper butter sauce

GRILLED PORK CHOP 28
sautéed vegetables, linguine pasta, thyme reduction

GRILLED 6 OZ. FILET MIGNON 42
roasted fingerling potatoes, medley of locally grown vegetables, maître d’hôtel butter

OVEN ROASTED TOP SIRLOIN 32
thin sliced roasted sirloin with fine herb mashed potatoes, mushroom demi-glace, seasonal vegetables

PAN SEARED ATLANTIC SALMON 32
tomato fennel ragout, basmati rice, lemon beurre blanc

CRSIPY ROASTED BASS FILLET 28
oven roasted bass filet, baby spinach, wild rice, tarragon cream sauce

VEGETABLE RISOTTO (V) 22
creamy risotto, market fresh vegetables, micro greens, fresh basil

EGGPLANT PARMESAN (V) 24
slices of breaded eggplant, mozzarella cheese, marinara sauce, fresh basil

WILD MUSHROOM RAVIOLI (V) 22
pan seared mushroom raviolis, fresh herbs, brown butter

DESSERTS 6 per person

FLOURLESS CHOCOLATE CAKE
vanilla sauce, whipped cream, fresh berries

WARM APPLE PIE
vanilla bean ice cream

NEW YORK STYLE CHEESECAKE
whipped cream, chocolate shavings, fresh strawberries

BOX LUNCHEONS

22 PER PERSON

our box lunches include: one bottle of water, chef’s choice of potato or pasta salad, potato chips, cookie, whole fruit and condiments

(select one sandwich)

TURKEY CLUB SANDWICH
on seven grain bread, herb mayo

TUNA SALAD
on hoagie roll

ROASTED VEGETABLE WRAP
garlic pepper aioli

ROAST BEEF
havarti, mustard, mayonnaise

HAM AND CHEDDAR CHEESE
dijon mustard on ciabatta bread

GRILLED BBQ CHICKEN
local gouda, charred onions on a brioche bun

SEASONAL GRILLED VEGETABLE SANDWICH
fresh mozzarella on baguette

HORS D'OEUVRES SELECTION

2 DOZEN MINIMUM | 42 per dozen

COLD

- Spanish torta, crabmeat, asparagus salad
- Caprese crostini, basil, baby heirloom tomato
- Sweet pea, goat cheese mousse, radish
- Smoked duck salad, orange jam
- Goat cheese, blackberry jam phyllo cup
- Ahi tuna spicy seaweed, wasabi crème
- Smoked salmon canapés, dill cream
- Individual crudités, ranch dip
- Beef tartare, lavash, grain mustard cream
- Goat cheese, roasted beet crostini
- Gulf shrimp, caper, cocktail sauce
- Pepper crusted ahi tuna bruschetta, wasabi aioli
- Crab, avocado salad, mini phyllo cup

HOT

- Virginia ham croque monsieur
- Bourbon bacon wrapped chicken skewer
- Wild mushroom phyllo purse
- Coconut shrimp, chili dipping sauce
- Balsamic vinaigrette fig, goat cheese flat bread
- Lamb chops grilled, mint yogurt
- Crispy vegetable spring roll, soy sauce
- Tandoori chicken skewer, thai peanut sauce
- Prosciutto wrapped asparagus, aged balsamic
- Vinaigrette, parmesan
- Mini crab cake, cajun aioli
- Arancini, chianti braised beef, peas
- Voodoo shrimp, spicy aioli
- Mini beef wellington, black truffle demi-glace
- Vegetable pot stickers, cilantro crema
- Philly cheese steak wontons
- Buffalo chicken pot stickers
- Asparagus, crispy asiago
- Beef satay, teriyaki glaze

STATIONS & DISPLAYS

25 GUEST MINIMUM

STATIONS, DISPLAYS

25 guests minimum
stations are based on a per person pricing
chef fee 125 per hour

CRUDITÉ DISPLAY 8

market selection of fresh vegetables, caramelized onion, bleu cheese, peppercorn ranch dips

ARTISAN CHEESE DISPLAY 14

imported and domestic cheeses, roasted nuts, dry fruits, grilled sourdough, assorted crackers

ANTIPASTO DISPLAY 16

assorted grilled vegetables, marinated mushrooms, mozzarella, provolone cheese, marinated artichokes, assorted olive salad, cured italian meats, grilled ciabatta bread

BRUSCHETTA DISPLAY 10

vine ripened tomatoes, basil, balsamic vinaigrette, green tomatillo, cannellini white bean bruschetta, roasted garlic basil oil, olive tapenade, grilled breads, garlic crostini

SHRIMP COCKTAIL DISPLAY 22

chilled jumbo shrimp, cocktail sauce, white horseradish crema, lemon wedges

SEAFOOD DISPLAY (market price)

gulf shrimp, oysters on the half shell, little neck clams, crab claws, lobster tails, lemons, hot sauce, caper cocktail sauce, horseradish, mignonette, remoulade sauce

STREET TACO STATION 24

hard and soft shells
bbq pork, shredded chicken, seasoned ground beef, assorted salsas, lettuce, tomato, shredded cheddar

PASTA STATION 19

chef fee 125 per hour
cheese tortellini, penne rigate, fusilli pasta, marinara, alfredo or vodka sauce, warm garlic bread sticks, hot chili flakes, parmesan reggiano cheese
add chicken +8 • add shrimp +10

MASHED POTATO BAR 20

white creamer potato, sweet potato, purple peruvian mashed potatoes, whipped butter, crispy onions, shredded cheddar cheese, sour cream, crispy bacon, chopped scallions

MACARONI AND CHEESE BAR 20

mac and cheese, buttery bread pieces, buffalo chicken, pulled pork, bacon, peas, bleu cheese, parmesan cheese

SLIDER STATION 22

angus beef cheeseburger, pickle, secret sauce, philly cheesesteak, salmon slider, pickled red onion, remoulade sauce

CHINA TOWN STATION 28

chef fee 125 per hour
steamed white rice, boneless chicken bites, spicy orange sesame sauce, pan-fried pork pot stickers, soy dipping sauce, shrimp, vegetable spring roll, peanut sauce, sautéed broccoli, teriyaki style sauce
served in take-out boxes, chop sticks, fortune cookies

CARVING STATIONS

CARVING STATIONS

chef fee 125 per hour

Black angus prime rib 495 (serves 20)

Beef tenderloin 565 (serves 20)

Old fashioned ham 305 (serves 40)

Airline turkey breast 325 (serves 40)

includes warm dinner rolls, appropriate sauces, condiments

À LA CARTE PLATED DINNER

25 GUEST MINIMUM

choice of one salad, and two main courses, one vegetarian option, served with seasonal vegetables and starch. dessert selection is additional. multiple main course selections can be accommodated by providing advanced guaranteed counts. includes warm dinner rolls, assorted soft drinks and water, freshly brewed regular and decaffeinated coffee, assortment of black and herbal teas

SALAD (select one)

HOUSE SALAD

local greens, shaved fennel, baby tomatoes, cucumbers, red onions, roasted pecans, creamy balsamic vinaigrette

CLASSIC CAESAR SALAD

romaine lettuce, rosemary ciabatta croutons, shaved parmesan cheese, traditional caesar dressing

BABY SPINACH SALAD

baby spinach, red onion, bacon lardon, hard-boiled egg, raspberry balsamic vinaigrette dressing

TRADITIONAL COBB SALAD

blend of boston bibb, romaine lettuce, bacon, avocado, tomato, egg, gorgonzola, chianti vinaigrette

LEMON HERB PASTA SALAD

cavatappi pasta, endives, pepperoncini, salami, kalamata olives, fine herb-champagne vinaigrette

WATERMELON AND TOMATO SALAD

feta cheese, rainbow micro greens, balsamic vinaigrette drizzle

MAIN COURSE (select two and one vegetarian)

CAST IRON CHICKEN 30 per person

herbed gnocchi, chorizo oil

OVEN ROASTED FRENCH CHICKEN BREAST 34

baby carrots, fine herb mashed potatoes, mushroom cream sauce

GRILLED PORK CHOP 34

sautéed seasonal vegetables, linguine pasta, thyme reduction

PAN SEARED ATLANTIC SALMON 36

tomato fennel ragout, basmati rice, lemon beurre blanc

SEA SCALLOPS 42

seared jumbo sea scallops, celery-truffle purée, medley of seasonal vegetables, orange reduction

PEPPER CRUSTED AHI TUNA 46

sweet potato purée, sautéed maitake mushrooms, glazed baby vegetables, asian bbq sauce

CRAB CAKES 42

seasonal vegetables, dauphinoise potatoes

GRILLED FLANK STEAK 34

roasted herb-potatoes, baby spinach, thyme reduction

8 OZ. FILET MIGNON 58

caramelized shallot mashed potatoes, butter glazed asparagus spears, red wine demi -glace

GRILLED 10 OZ. RIBEYE STEAK 56

roasted fingerling potatoes, local vegetables, sauce bordelaise

COLORADO RACK OF LAMB 62

pan seared polenta cake, sautéed green beans, thyme reduction, mint-pistachio pesto

VEGETABLE RISOTTO (V) 26

creamy risotto, market fresh vegetable, micro greens, fresh basil

EGGPLANT PARMESAN (V) 28

slices of breaded eggplant, mozzarella cheese, marinara sauce, fresh basil

HOMEMADE VEGETABLE LASAGNA (V) 32

layers of grilled vegetables, light tomato reduction and micro basil salad

GRILLED PORTOBELLO (V) 29

squash and zucchini salad, fresh herbs, tomato vinaigrette, fresh basil

DESSERT 10 each

NEW YORK CHEESECAKE

whipped cream, wild berry coulis, fresh mint

FLOURLESS CHOCOLATE CAKE

chantilly, candid walnuts

TRADITIONAL CRÈME BRULÉE

lightly caramelized, fresh berry topping

LEMON-RASPBERRY TARTE

pistachio ice cream, raspberry coulis

BAKED PINEAPPLE

sabayon baked pineapple, vanilla ice cream, caramel sauce

DINNER BUFFETS

25 GUEST MINIMUM
BUFFETS ARE BASED ON PER PERSON PRICING

THE BUSHKILL FALLS 52 per person

SALADS & APPETIZERS (select two)

CAMELBACK HOUSE SALAD
local greens, shaved fennel, baby tomatoes, cucumbers, red onions, roasted pecans, creamy balsamic vinaigrette

CRUDITÉ PLATTER
local vegetables, assorted dips

CLASSIC CAESAR SALAD
romaine lettuce, rosemary ciabatta croutons, shaved parmesan cheese, caesar dressing

FRUIT SALAD
select domestic seasonal fresh fruits, mango cream

MAIN COURSES(select two)

GRILLED FRENCH CHICKEN BREAST
snow peas, light tomato basil reduction

PAN SEARED SNAPPER FILLET
shaved saffron fennel, tarragon reduction

PASTA PRIMAVERA
farfalle pasta, cherry tomato, zucchini, shaved parmesan cheese

POTATO AND VEGETABLE ADDITIONS
(select two)

roasted rosemary potatoes
home-style mashed potatoes
roasted zucchini
sautéed tri-colored bell peppers
sautéed green beans

DESSERT
CHEF’S SELECTION OF MINI PASTRIES

THE HICKORY RUN 58 per person

SALADS AND APPETIZERS (select two)

CAMELBACK HOUSE SALAD
local greens, shaved fennel, baby tomatoes, cucumbers, red onions, roasted pecans, creamy balsamic vinaigrette

CLASSIC CAESAR SALAD
romaine lettuce, rosemary ciabatta croutons, shaved parmesan cheese, caesar dressing

CHEESE DISPLAY
local cheese selection, artisan breads, honey dijon mustard

CHARCUTERIE PLATTERS
cured meats and salami, olive tapenade and roasted peppers

MAIN COURSE (select three)

GRILLED FRENCH CHICKEN BREAST
snow peas, light tomato basil reduction

PAN SEARED SNAPPER FILLET
shaved saffron fennel, tarragon reduction

PASTA PRIMAVERA
farfalle pasta, cherry tomato, zucchini, shaved parmesan cheese

GRILLED FLANK STEAK
cipollini onion, scallions, cherry demi-glace

CHICKEN-PENNE ALFREDO
penne pasta, grilled chicken breast, garlic parmesan sauce

DINNER BUFFETS

POTATO AND VEGETABLE ADDITIONS (select two)

roasted rosemary potatoes
home-style mashed potatoes
fingerling potatoes
roasted zucchini
sautéed tri-colored bell peppers
sautéed green beans

DESSERT
chef’s selection

THE SULLIVAN TRAIL 65 per person

SALADS AND APPETIZERS (select three)

TRADITIONAL COBB SALAD
blend of boston bibb and romaine, bacon, avocado, tomato, egg, gorgonzola, chianti vinaigrette

LEMON HERB PASTA SALAD
cavatappi pasta, endives, pepperoncini, salami, kalamata olives, fine herb-champagne vinaigrette

WATERMELON AND TOMATO SALAD
feta cheese, rainbow micro greens, balsamic vinaigrette drizzle

CHEESE DISPLAY
local selections of cheeses, artisan breads, honey dijon mustard

CHARCUTERIE PLATTERS
cured meats, salami, olive tapenade, roasted peppers

MAIN COURSE (select three)

PAN SEARED SCALLOPS
sage butter

SHRIMP SCAMPI
thin sliced garlic, lemon, cherry tomatoes, extra virgin olive oil

TRADITIONAL MACARONI and CHEESE
local three cheese sauce, smoked cheddar

GRILLED FRENCH CHICKEN BREAST
snow peas, light tomato basil reduction

PAN SEARED SNAPPER FILLET
shaved saffron fennel, tarragon reduction

PASTA PRIMAVERA
farfalle pasta, cherry tomato, zucchini, shaved parmesan cheese

GRILLED FLANK STEAK
cipollini onion, scallions, cherry demi-glace

DINNER BUFFETS

CARVING STATION (select one)

chef fee 125 per hour.
second selection at an additional charge per person, per item.

OVEN ROASTED TURKEY BREAST
pan gravy, cranberry compote

DRY AGED PRIME RIB
au jus, horseradish cream

HERB CRUSTED NEW YORK STRIP LOIN
bordelaise sauce

HONEY PINEAPPLE GLAZED HAM
maple thyme reduction

ROASTED LEG OF LAMB
rosemary demi-glace, mint jelly

CRAB MEAT STUFFED SALMON
chardonnay cream

POTATO AND VEGETABLE ADDITIONS (select three)

roasted rosemary potatoes
home-style mashed potatoes
fingerling potatoes
roasted zucchini
sautéed tri-colored bell peppers
sautéed green beans
glazed asparagus spears
glazed heirloom carrots

DESSERT

chef's selection of mini pastries

VEGAN AND VEGETARIAN

ROASTED CAULIFLOWER STEAK (vegan)
red pepper romesco, arugula, crisp shallots,
pine nuts

ROASTED EGGPLANT (vegan)
mint herb tabbouleh, coconut cilantro curry

VEGETABLE RAVIOLI (vegan)
seasonal presentation

VEGETABLE RISOTTO (Vegetarian)
creamy risotto, market fresh vegetables,
micro greens, fresh basil

EGGPLANT PARMESAN (Vegetarian)
slices of breaded eggplant, mozzarella cheese,
marinara sauce, fresh basil

WILD MUSHROOM RAVIOLI (Vegetarian)
pan seared mushroom raviolis, fresh herbs,
brown butter

HOMEMADE VEGETABLE LASAGNA
(Vegetarian)
layers of grilled vegetables, light tomato
reduction, micro basil salad

GRILLED PORTOBELLO MUSHROOM
(Vegetarian)
squash, zucchini salad, fresh herbs,
tomato vinaigrette, fresh basil

DINNER BUFFETS

KIDS MENU (Plated)

kids meal 25 per person,
kids 12 years and under

STARTER

fresh fruit cup
mixed garden greens, ranch dressing

MAIN COURSE

GRILLED SALMON
with seasonal sauteed vegetables

CHICKEN FINGERS
ranch dipping sauce

CHEESEBURGER

GRILLED CHEESE SANDWICH

PEPPERONI PIZZA
french fries

DESSERT

giant chocolate chip cookie
brownie

BANQUET BEVERAGE PACKAGES

BANQUET BEVERAGE PACKAGES

CLASSIC SELECTIONS

Vodka	Sparkling Wine
Gin	White & Red Wine
Rum	Domestic Beers
Tequila	Soft Drinks & Juices
Bourbon	Mineral Waters
Scotch Whiskey	
Brandy & Cordials	

DELUXE SELECTIONS

Tito's Handmade Vodka	Carolans Irish Cream
Tanqueray Gin	Kahlua
Dewar's Scotch	Upgraded Wines
Jack Daniel's	Sparkling Wine
Bacardi Rum	Domestic & Imported Beer
Malibu	Soft Drinks & Juices
Jose Cuervo Tequila	Mineral Water
Courvoisier VS	

PREMIUM BRANDS

Grey Goose Vodka	Godiva Chocolate Liqueur
Hendrick's Gin	Amaretto Disaronno
Myers's Rum	Signature Wines
Malibu	Sparkling Wine
Patron Silver Tequila	Domestic & Imported Beer
Knob Creek Whiskey	Soft Drinks & Juices
Johnnie Walker Black	Mineral Water

WINE

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

BEER

Miller Lite, Stella Artois, Blue Moon Belgian Wheat Ale & Yuengling Lager

BY THE HOUR :	PREMIUM BRANDS	DELUXE BRANDS	CLASSIC SPIRITS
One Hour	46 per person	32 per person	23 per person
Two Hours	60 per person	44 per person	33 per person
Three Hours	70 per person	54 per person	42 per person
Four Hours	79 per person	63 per person	50 per person
Five Hours	88 per person	71 per person	57 per person

By the hour is charged per person, on consumption is per drink and subject to tax and service charge

ON CONSUMPTION:

CLASSIC	DELUXE	PREMIUM
Drinks 12	Drinks 14	Drinks 18
Wines 12	Wines 14	Wines 16
Beers 10	Beers 10	Beers 10

CAMELBACK RESORT BANQUET AND CATERING POLICIES

Welcome to Camelback Resort! With any special gathering, we understand that it is the unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a small intimate wedding or a grand affair, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. To anticipate your event planning needs, we have created the following guide for your review.

FOOD AND BEVERAGE SERVICES

Camelback Resort is the only authorized licensee to sell and serve food and beverage (including alcohol) on the premises. Therefore, all food and beverage must be supplied by the Hotel. This includes hospitality suites and food amenity deliveries.

TAXES AND SERVICE CHARGES

The hotel will add a 22% service charge and 6% state sales tax on food and beverage. Alcoholic beverages are not subject to sales tax in the state of Pennsylvania. Function room rental is subject to 22% service charge and 6% sales tax. Such taxes and service charges are subject to change without notice. Where noted that an Action Station* is included in the menu, a Chef Attendant is required at a fee of 125 per 75 guests. For all bars, there is a fee of 150 per bartender, per 75 guests unless included in your open bar package.

MENU SELECTION

To ensure that every detail is handled in a timely manner, the hotel requests that the menu selections and event details be finalized eight (8) weeks prior to the function. In the event the menu selections are not received four (4) weeks prior to the function, the hotel will select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEOs) to which additions or deletions can be made. BEOs must be signed and returned to the Conference or Catering Manager at least ten (10) business days prior to the first event. BEOs serve as the food and beverage contract for the event. Our team of Conference and Catering professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten-free and low carb-high protein items.

CAMELBACK RESORT BANQUET AND CATERING POLICIES (continued)

GUARANTEE

We need your assistance in making all your events a success. Camelback Resort requests that clients notify their Conference or Catering Manager with the minimum number of guests attending each function by 12:00pm (noon), thirty (30) days prior to the first function. Once given, this figure may not be decreased. Final attendance figures are required fourteen (14) days prior to the first function. If fewer than the guaranteed number of guests attend the function, the client will be charged for the original guaranteed number. Additionally, if the Hotel serves more than the guaranteed number, the client will be charged the actual number of people in attendance.

AUDIO VISUAL

The Hotel is equipped with a full line of audio visual services. In the event your group wishes to contract with an outside audio/visual vendor or provide your own audio/visual equipment, you must receive approval from the Conference or Catering Manager. Any outside vendor must provide proof of insurance.

WEATHER CALL

The Hotel reserves the right to make the final decision regarding outdoor functions based on prevailing weather conditions and the local forecast. For outdoor wedding ceremonies, a weather call is required by 10:00am the day prior.

DESTINATION MANAGEMENT

Camelback Resort's destination services, production and team building preferred partners are available to assist you with any entertainment and decor needs to create just the right atmosphere for all event types. Please contact your Conference or Catering Manager directly for information.

EXHIBITORS

To guarantee a flawless hotel arrival experience for all guests, we kindly request that all exhibitors please load in through the designated service entrances of the hotel and check-in with security. For load-in, exhibitors must be completely self contained and be prepared to transport their own materials, packages, and equipment. The hotel requests that all shipping needs be provided by the exhibitor's show decorator or primary point of contact. However, should shipping be processed by the hotel, the hotel will charge shipping and handling fees in advance prior to the hotel's shipping and receiving agent releasing items. Please note that the hotel's operating departments are not staffed nor prepared to handle exhibitor demands.

FOOD PREPARATION

Our culinary team can satisfy all your dietary restrictions and/or allergies. Please kindly communicate any details to your Conference or Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. To ensure the quality and safe handling of products serviced by the hotel, we request that no food and beverage be transferred or re-plated. Additionally, food and beverage may not be removed from any function by the client or any of the invitees.

CAMELBACK RESORT BANQUET
AND CATERING POLICIES (continued)

CAMELBACK RESORT BANQUET
AND CATERING POLICIES (continued)

FOOD SERVICE

Based on your selections, all menu items are priced per person unless indicated otherwise and are served for the following durations (additional cost may be incurred for any service time extensions):

Breakfast: [1] Hour
Brunch: [1.5] Hours
Morning and Afternoon Breaks: [1] Hour
Lunch and Dinner: [1.5] Hours
Receptions [2] Hours

Catered food prices are subject to 22% service charge and 6% state sales tax. Alcoholic beverages are subject to 22% service charge only. The state of Pennsylvania does not require tax on alcoholic beverages.

KOSHER MEALS

Should you require kosher meals, the hotel can accommodate upon advance notice of fourteen (14) business days from your event. Meal types and components are subject to change based on the vendor’s availability. The hotel will source all kosher meals from a preferred vendor with pricing relative to the current Banquet menu.

EVENT SPACE

The hotel kindly asks that all events conclude at the contracted time. Requests to extend a function beyond the contracted time may result in additional hourly fees. Such fees will vary based on the size and scope of the event. Please note: All music events must conclude by 12:00am (midnight).

MEETING ROOM KEYS

The hotel can accommodate personal meeting room keys, should you require keys for offices and/or storage areas where you want to restrict access. Please note that function or storage rooms being held on a 24-hour basis are available at a fee per lock change and for each additional key requested. Requests for lock changes must be provided to the Hotel a minimum of two [2] weeks prior to set-up. On-site requests will be charged per lock change.

RESTAURANT MEAL VOUCHERS

For the convenience of your group, meal vouchers are available for the hotel’s primary restaurant(s). Vouchers may be purchased for a pre-determined value (inclusive of service charge and city/state sales tax) and charges will be assessed for the number of vouchers issued. Vouchers are not applied to a food and beverage minimum.

SECURITY

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. Additionally, depending upon the nature of your event, the hotel reserves the right based on its reasonable judgment to require the group to retain security personnel to safeguard guests or property in the hotel. The hotel’s prior approval is required for all outside licensed security companies and must meet the minimum standards established by the hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance hotel approval.

DECORATION AND DECOR

The Hotel kindly requests the group refrain from the use of confetti or loose sand in the function space. Additionally, any items meant to be tossed as part of an outdoor ceremony or celebration must be biodegradable. Real flame candles are permitted if the flame is inside a hurricane vase or votive holder is higher than the flame. Camelback Resort reserves the right to decline the use of real flame candles on the day of your event if it is deemed unsafe. Please consider using battery operated candles as a safe alternative.

SIGNAGE, DISPLAYS AND DAMAGES

The hotel kindly requests that all signage be professionally printed (nothing hand-written), conform to city/state fire code regulations and placed only in registration areas or immediately outside function/meeting rooms. The hotel requests that any additional locations requesting signage or displays—including the hotel’s lobby be approved in advance by your Conference or Catering Manager. To protect the hotel from damage and repair costs to the group, the hotel cannot allow the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any adhesive substance. Should you require assistance, banners that need to be hung on the wall may be done by the hotel engineering department (fees may apply). Please be advised that the hotel is not responsible for the retention or removal of any signs, banners, decorations, audio-visual or other equipment used on site.

SHIPPING AND RECEIVING

For your convenience, parcel shipping and handling services are available at the hotel. Packages for meetings or events may be delivered to the hotel three (3) business days prior to your arrival. Box handling fees are 5 per box and 75 per pallet. For additional information regarding package shipping instructions, please contact your Conference or Catering Manager.

SMOKING POLICY

We kindly ask that smoking not occur in any areas of the hotel to include guest rooms, suites, public areas, restaurants, outdoor terraces and meeting/function rooms. Otherwise, a cleaning fee may be assessed.

OUTSIDE CONTRACTORS

Please be advised that there are guidelines to follow to conduct business within the hotel. As such, any outside contractor is expected to adhere to all mandatory guidelines required of our in-house providers and team. All outside companies doing business in the hotel must provide a license to do business in the city that the hotel is located in (30) days prior to the event.

A certificate of insurance evidencing general liability coverage is required from the outside company. The client agrees to protect, indemnify, and hold harmless the hotel, it’s owners, management and employees from any and all claims arising out of the client’s use of an outside company. The certificate of insurance, in form and substance satisfactory to hotel and evidencing the required coverages, shall be provided to the hotel prior to the commencement of services. Each vendor shall, at its own cost and expense, obtain and maintain and cause any sub-contracted party to obtain and maintain insurance.