



# 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

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## 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

## 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.*

# THEMED BREAKS

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

## 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 water  
assorted soft drinks  
red bull  
granola bars  
individual yogurts  
chips, pretzels  
candy bar  
popcorn machine  
danishes, cinnamon rolls, croissants, muffins  
donuts  
coffee 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

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### 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*

# 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

### CRISPY 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

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# 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-glaze  
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

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# 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

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# 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

## CLASSIC SELECTIONS

Vodka

Gin

Rum

Tequila

Bourbon

Scotch Whiskey

Brandy & Cordials

Sparkling Wine

White & Red Wine

Domestic Beers

Soft Drinks & Juices

Mineral Waters

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## DELUXE SELECTIONS

Tito's Handmade Vodka

Tanqueray Gin

Dewar's Scotch

Jack Daniel's

Bacardi Rum

Malibu

Jose Cuervo Tequila

Courvoisier VS

Carolans Irish Cream

Kahlua

Upgraded Wines

Sparkling Wine

Domestic & Imported Beer

Soft Drinks & Juices

Mineral Water

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## PREMIUM BRANDS

Grey Goose Vodka

Hendrick's Gin

Myers's Rum

Malibu

Patron Silver Tequila

Knob Creek Whiskey

Johnnie Walker Black

Godiva Chocolate Liqueur

Amaretto Disaronno

Signature Wines

Sparkling Wine

Domestic & Imported Beer

Soft Drinks & Juices

Mineral Water

# BANQUET BEVERAGE PACKAGES

## 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

Drinks 12

Wines 12

Beers 10

### DELUXE

Drinks 14

Wines 14

Beers 10

### PREMIUM

Drinks 18

Wines 16

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)

## 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.



# CAMELBACK RESORT BANQUET AND CATERING POLICIES (continued)

## 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.