

The Schenley Park Visitor Center

2020 Catering Menu

Breakfast

All breakfasts are served with Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas, Orange Juice, Cranberry Juice, and Apple Juice

Continental Breakfasts

The Flagstaff Hill Continental Breakfast **\$11/person**

*Freshly Baked Assorted Breakfast Pastries
Fresh Sliced Fruit Display
Yogurt and Granola*

The Panther Hollow Continental Breakfast **\$9/person**

*Freshly Baked Assorted Breakfast Pastries
Fresh Sliced Fruit Display*

Hot Breakfast Buffets

Minimum of 25 Guests; Subject to \$100.00 Service Charge for Groups Less Than 25

The Mary Schenley Buffet **\$25/person**

*Fresh Sliced Fruit Display
Greek Yogurt with Dried Fruit and Granola (Berries instead of dried Fruit??)
Freshly Baked Assorted Breakfast Pastries
House Made Bagels with Cream Cheese, Butter, and House Made Jam
Cage Free Scrambled Eggs
Applewood Smoked Bacon
Sausage Patties
Sourdough French Toast with Whipped Butter and Pennsylvania Maple Syrup*

The Panther Hollow Buffet **\$21/person**

*Fresh Sliced Fruit Display
Freshly Baked Assorted Breakfast Pastries
Greek Yogurt with Dried Fruit and Granola
Scramble- Daily Creation
Applewood Smoked Bacon
Sausage*

The Edward Bigelow Buffet **\$18/person**

Fresh Sliced Fruit Display
Freshly Baked Assorted Breakfast Pastries
Cage Free Scrambled Eggs
Applewood Smoked Bacon
Sausage Patties

Brunch

Prospect Hill Brunch **\$28/person**

Fresh Sliced Fruit Display
Freshly Baked Assorted Breakfast Pastries
Cage Free Scrambled Eggs
Applewood Smoked Bacon
Sausage
House Salad with House Made Dressing
Pan Roasted Chicken

The Meadow Brunch **\$32/person**

Fresh Sliced Fruit Display
House Salad with House Made Dressing
Greek Yogurt with Dried Fruit and Granola
Freshly Baked Assorted Breakfast Pastries
Cage Free Scrambled Eggs
Applewood Smoked Bacon
Sausage
Sourdough French Toast with Whipped Butter and Pennsylvania Maple Syrup
Shrimp and Grits OR Pan Roasted Chicken

Enhance your Brunch Experience with Specialty Cocktails- See all of our options with our bar packages

Lunch

All lunch buffets are served with Ice Tea, Lemonade, and Freshly Baked Cookies

Salad Buffet- Choice of (2) Salads **\$21/person**

With Your Choice of Fruit Salad, Pasta Salad, Potato Salad, or Potato Chips

Grilled Chicken Caesar Salad - Grilled Marinated Chicken Breast on Romaine Lettuce, Toasted Croutons, Parmesan Cheese, and Caesar Dressing

Apple Grilled Chicken Salad - Wild Greens with Grilled Chicken, Sliced Apple, Gorgonzola Cheese, Walnuts, Cucumbers, and Apple Cider Vinaigrette

Greek Salad – Romaine Lettuce with Kalamata Olives, Feta Cheese, Plum Tomatoes, Red Onions, Cucumbers, and Red Wine Vinaigrette

Arugula Salad – Baby Arugula with Radicchio, Roasted Beets, Marinated Tomatoes, Pickled Shallots, Bleu Cheese, and Balsamic Vinaigrette

Add an additional salad for \$3 per person

Upgrade your dessert for \$4 per person

Deli Sandwich Buffet- Choice of (2) Sandwiches **\$21/person**

Sandwiches Include Chef Created Specialty Condiments

With Your Choice of Fruit Salad, Pasta Salad, Potato Salad, Potato Chips, or Mixed Greens with Balsamic Dressing

Smoked Turkey – Swiss Cheese, Lettuce, Tomato, and Onion on House Made Bread

Roast Beef – Smoked Cheddar, Lettuce, Tomato, and Onion on House Made Bread

Baked Ham – Swiss Cheese, Lettuce, Tomato, and Onion on House Made Bread

Veggie – Mixed Vegetables on House Made Bread

Tuna Salad- House Made Tuna Salad, Lettuce and Tomato on House Made Bread

Add an additional sandwich for \$3 per person

Upgrade your dessert for \$4 per person

Desserts

New York Style Cheese Cake

Carrot Cake

Mascarpone Tiramisu

Biscotti

Chocolate Cake

Strawberry Short Cake

*If you would like to ADD one of these desserts to the cookies included in the buffet-
\$7 per person*

A La Carte Options

Non Alcoholic Beverage Package- 5 Hour Service	\$8/person
<i>Regular Coffee, Decaffeinated Coffee, Hot Teas, Assorted Sodas, Ice Tea, Lemonade</i>	
Assorted Freshly Baked Mini Danish	\$24/dozen
Assorted House Made Bagels with Cream Cheese	\$30/dozen
Yogurt and Granola	\$4/person
Whole Fresh Fruit	\$19/dozen
Chocolate Brownies	\$26/dozen
Assorted Breakfast Sandwiches	\$5/person
Assorted Flavors of Potato Chips	\$2/person
Ice Tea and Lemonade	\$3/person
Assorted Soft Drinks	\$3/person
Bottled Water	\$2/person
Assorted Fruit Juices	\$3/person

Dinner

Dinner buffet includes Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas, Ice Tea, and Lemonade. Cookies and Biscotti for Dessert

Priced per Entrée. Should you choose more than one entrée, the price per person will be based on the higher priced entrée. – (2) Meat Options and (1) Vegetarian option Maximum

Dinner Buffet

*House Salad- Mixed Greens, Tomato, Cucumber, Carrots, and Balsamic Dressing
Freshly Baked Dinner Rolls*

<i>Smoked Pork Loin</i>	<i>\$38/person</i>
<i>Fired Roasted Chicken Breast</i>	<i>\$40/person</i>
<i>Pan Seared Salmon</i>	<i>\$48/person</i>
<i>Herb Crusted Beef Tenderloin</i>	<i>\$48/person</i>
<i>Roasted Prime Rib</i>	<i>\$52/person</i>
<i>Chef's Selection of Vegetarian Option</i>	<i>\$28/person</i>

Starches (choose one)

*Herb Roasted Yukon Potatoes
Garlic Parmesan Polenta
Truffle Mashed Potato
Rice Pilaf
Braised Lentils*

Vegetables (Choose one)

*Roasted Green Beans
Foraged Mushrooms
Grilled Asparagus
Broccolini
Mixed Roasted Vegetables*

Enhanced Dinner Buffet Items

Salads **\$5/person**

Spinach Salad

Strawberries, Bleu Cheese, Candied Pecans, and Citrus Vinaigrette

Harvest Salad

Roasted Vegetables, Fresh Goat Cheese, and Honey Dijon Vinaigrette

Classic Caesar Salad

Parmesan and Her Ciabatta Croutons

Arugula Salad

Radicchio, Roasted Beets, Marinated Tomatoes, Pickled Shallots, Bleu Cheese, Balsamic Vinaigrette

Desserts- Add one of these desserts to the cookies included with buffet **\$7/person**

New York Style Cheese Cake

Carrot Cake

Mascarpone Tiramisu

Biscotti

Chocolate Cake

Strawberry Short Cake

All Food and Beverage is subject to 20% Service Charge. All buffets are intended for a 90 minute service

Additional Starch and Vegetable	\$3/person
Freshly Baked Dinner Rolls	\$2/person

A La Carte Reception Options

Displays

Seasonal Fresh Fruit Display	\$9/person
<i>Freshly cut seasonal fruits and berries and Chef's Selection of Dipping Sauce</i>	
Vegetable Crudités	\$7/person
<i>Seasonal, Fresh, Local Produce, and Chef's Selection of Dipping Sauce</i>	
Charcuterie Display	\$13/person
<i>Assorted Cured Meats, Pickled Vegetables, Mustards, and Crostini</i>	
Artisan Cheese Display	\$11/person
<i>Chef's Selection of Locally Sourced Cheeses with Breads, Fresh Fruit, and Fig Jam</i>	
Antipasti Display	\$10/person
<i>Roasted Garden Vegetables, Fresh Mozzarella, Olives, and Roasted Almonds</i>	
Combination Display	\$15/person
<i>Chef's Selection of Locally Sourced Cheeses, Assorted Cured Meats, Pickled Vegetables, Mustards, Fig Jam, and Crostini</i>	

Hors d'Oeuvres

Priced per Piece- Minimum of 25 Pieces

Pan Seared Miniature Crab Cakes	\$4/piece
Thai Chicken Satay with Peanut Sauce	\$2/piece
Seared Beef Tenderloin Crostini	\$3/piece
Spinach and Feta Tartlets	\$2/piece
Belgian Endive Cups with Gorgonzola and Apple Relish	\$2/piece
Confit Chicken Wings with Buffalo Sauce	\$3/piece
Hummus and Flatbread	\$2/piece
Crispy Fried Arincini	\$2/piece
Cast Iron Corn Bread with Honey Butter	\$2/piece
Goat Cheese and Chive Fritters	\$2/piece
Bacon Bruschetta Crostini	\$3/piece
Shrimp Cocktail	\$3/piece

Stations

Carving Station- carver fee of \$125	
<i>Pepper Crusted Beef Tenderloin, Horseradish Sauce (Serves 15)</i>	<i>\$300/each</i>
<i>Prime Rib, Au Jus (Serves 30)</i>	<i>\$450/each</i>
<i>Roasted Pork Loin, Garlic Herb Butter (Serves 20)</i>	<i>\$250/each</i>
<i>Smoked Turkey, Cranberry Walnut Chutney (Serves 15)</i>	<i>\$275/each</i>

Pasta Station

<i>Chef's Selection of (2) Premade Pastas selection- Chicken and Vegetarian</i>	<i>\$12/person</i>
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Slider Station- Order in increments of 25	\$5/piece
<i>Hamburger Sliders</i>	<i>Buffalo Chicken Slider</i>
<i>Pulled Pork Sliders</i>	<i>Meatball Slider</i>
<i>Caprese Slider</i>	

Bar Service

Bartender fee of \$125.00, per bartender will apply on all bars. (1) Bartender required per 100 guests.

Open Bar- Priced per drink, host pays for all items, based on consumption

Cash Bar- Priced per drink and paid by guests

Open Bar Package- Package Price, paid for by host

Premium Liquors	\$9/each
<i>Need to list brands here</i>	
House Liquors	\$8/each
<i>Need to list brands here</i>	
House Wines- Choose (2) Reds and (2) Whites	\$8/each
<i>Need to list brands here</i>	
Domestic and Import Beers- Choose (4) beers total	\$6/each
<i>Need to list brands here</i>	
Craft Beers- Choose (1) beer	\$7/each
<i>Need to list brands here</i>	
Assorted Soft Drinks	\$3/each
Bottled Water	\$2/each

Open Bar Packages- Minimum of (1) Hour, up to (5) hours of service

<u>Beer and Wine</u>	<u>Beer, Wine, House Cocktails</u>	<u>Beer, Wine, Premium Cocktails</u>
First Hour \$16/person	First Hour \$18/person	First Hour \$21/person
Each Addt'l Hour \$9/person	Each Addt'l Hour \$11/person	Each Addt'l Hour \$13/person
<i>Domestic, Import Beers, House Wine</i>	<i>Domestic, Import Beers, Craft Beers, House Wine, House Cocktails</i>	<i>Domestic, Import Beers, Craft Beers, House Wine, Premium Cocktails</i>

Brunch Specialty Cocktails- <i>Two gallons, serves 25 guests</i>	\$200/each
<i>Mimosa</i>	<i>Almost Arnie</i>
<i>Bloody Mary</i>	<i>Margarita</i>
<i>Pink Lemonade</i>	<i>Bellini</i>