





















What we have to offer....

Grand Ballroom —Party all night long in our grand ballroom featuring ceiling draping and LED lighting, hardwood floors, a majestic bar, white club style lounge couches and lots of windows. Your guests won't miss a beat as they relax outside on the adjacent patio featuring comfy patio furniture and a gazebo. Whether you are planning a rustic chic wedding, a formal black tie wedding or something in between Harmony Hall Estate offers endless possibilities for your dream wedding. Harmony Hall Estate is situated on 18+ acres with beautiful landscaped grounds surrounded by a natural wooded setting that can easily accommodate your indoor/outdoor ceremony and reception. The ballroom's clean palate of warm neutral tones, hardwood floors and gabled windows allows you to create the wedding of your dreams.







Farm House and bridal Suite - Our newly restored 1700's farm house features southern plantation style main steps and a double-decker porch. Our new bridal suite has been designed with you and your bridal party in mind! It features a hair and makeup salon with professional salon chairs, full wall mirror, 12' of counter, bridal dining area, a spacious dressing area with a full wall of mirrors, plenty of shelves, bridal gown and bridesmaid dress hanging rod, comfy couches and a chase lounge. The first floor is the perfect place for the gentleman to hang out or for the bridal party to gather after the ceremony. The first floor of the farm house is also available to rent for rehearsal dinners and showers.







Ceremony Sites- Harmony Hall Estate offers a wide variety of ceremony site locations for your dream wedding from the rustic appeal of the wooded area to the formal grand stair case of the stone house. Our beautifully landscaped lawns are surrounded by a natural wooded setting with endless photo opportunities. Our serene pond with a waterfall is one of our more popular sites as well as the blooming row of roses. Our newly added stone foundation ceremony site offers picturesque stone walls as your ceremony backdrop. An additional hour is added to your wedding day to allow time for your ceremony at Harmony Hall Estate. Set up and tear down of white padded resin ceremony chairs are also included. One hour complimentary ceremony rehearsal is also included and will be scheduled as per our availability.







18+Acres of Manicured Lawn, Outdoor Lounge & Patio- The perfect place for an outdoor bar, chatting with your friends and family or just relaxing while you enjoy the beautiful grounds both day and night. Lawn games are permitted!



Tables and Chairs- To accommodate all your room design inspirations, we have a large inventory of round and rectangular tables in various sizes, as well as tall and short café tables. Our beautiful mahogany chairs with padded seats are comfy and add a nice touch to any tablescape.

Additional Services- We will provide you a wedding profile on Aisle Planner so that you can keep track of all your wedding day planning. Our fully equipped commercial kitchen is also available for rent when you use an outside licensed caterers. In house is catering available through Karen's Catering, LLC. Recycling and trash dumpster on site. On site day of event concierge service with off premise catering. Full bar services provided by Karen's Catering, LLC - never a need to lug cases and cases of alcohol and purchase liability insurance!!!

For more great photos go www.harmonyhallestate.com/gallery/

At Harmony Hall Estate- We only LOOK EXPENSIVE!

Use Our Caterer Karen's Catering, Inc or Bring Your Own!

Harmony Hall Estate What's Included

One Event Per Day

Interest Free Payment Plans

Climate Controlled Grand Ballroom & Farm House Venue Host - Stays All Night

Pre Wedding Coordination & Day of Wedding Coordinator
Onsite Catering Provided by Karen's Catering, Inc

Full Bar Services Available - Fully Licensed & Insured with RAMP Certified Bartenders Bring Your Own Caterer- Must be Licensed & Insured

Round Trip Shuttle Service – Free provided by Holiday Inn & Indigo
Vendor Partners Offering Discounts
WIFI- Free in Ballroom & Farm House
Event Insurance- Not Required
Discounted Honeymoon Packages

Bridal Suite & Grooms Room to get ready - Farm House 7:00am-Closes at end of Cocktail Hour Place to Gather Following Ceremony- Farm House -Closes at end of Cocktail Hour

Venue Access: 7:00am-11:00pm
Event Time-Ceremony & Reception- 6 Hours
Event Time- Reception Only – 5 Hours
Event Must End: 10:00pm
Lights Out 11:00pm

Ceremony Sites-Select from our 10 Beautiful Ceremony Site Locations!

White Padded Resin Ceremony Chairs

Rain Back Up Location for Ceremony- 3 Options

Ceremony Chair Set Up & Tear Down

Ceremony Rehearsal- 1 Hour/ Day Before

Ceremony Decor - arbors, signs, pillars, gates etc.

Reception Tables & Chairs
Reception Layout Design
Reception Table & Chair Set Up
Reception Decor-Centerpieces, Led Lights, Easels, Signs, Table Numbers, Charger Plates, Mirrors, Vases, Etc

Patio/Pavilion/Lawn Areas
Outdoor Tables & Seating - Patio, Pavilion & Pond
Endless Photo Opportunities
Use of Harmony Hall Estate for Engagement Photos

Grand Ballroom Ceiling Draping
Grand Ballroom Door Draping with Fairy Lights
Large Bar Area

Free Online Wedding/Event Planning Program & Wedding/Event Website RSVP Tracker & Budget Tracker-Wedding Day Timeline Template Ceremony & Reception Décor Template-Room Layout Designer

VENUE RENTAL PRICING 2024

JANUARY & FEBRUARY 2024

Use Karen's Catering Inc with 100 or More Adult Meals Friday, Saturday or Sunday \$1500

Use Any Licensed Caterer \$5000 Friday & Saturday \$4500 Sunday

MARCH, APRIL & DECEMBER 2024

Use Karen's Catering Inc with 100 + Adult Meals \$2500 Friday & Saturday \$2000 Sunday

Use Any Licensed Caterer \$5500 Friday & Saturday \$5000 Sunday

MAY, JUNE, JULY, AUGUST & NOVEMBER 2024

Use Karen's Catering Inc with 100 + Adult Meals \$3500 Friday & Saturday \$3000 Sunday

Use Any Licensed Caterer \$6500 Friday & Saturday \$6000 Sunday

SEPTEMBER & OCTOBER 2024

Use Karen's Catering Inc with 100 + Adult Meals \$4000 Friday & Saturday \$3500 Sunday

Use Any Licensed Caterer \$7000 Friday & Saturday \$6500 Sunday

MONDAY -THURSDAY ALL MONTHS 2024

Use Karen's Catering Inc with 100 + Adult Meals \$2000

Use Any Licensed Caterer \$3000

NEW YEAR'S EVE 2024 Event must end by 2:00am

Use Karen's Catering Inc with 100 + Adult Meals \$6000

Use Any Licensed Caterer \$9000

VENUE RENTAL PRICING 2025

JANUARY & FEBRUARY 2025

Use Karen's Catering Inc with 100 or More Adult Meals Friday, Saturday or Sunday \$2000

Use Karen's Catering Inc with 50-99 Adult Meals Friday, Saturday or Sunday \$2500

Use Any Licensed Caterer \$5000 Friday & Saturday \$4500 Sunday

MARCH, APRIL & DECEMBER 2025

Use Karen's Catering Inc with 100 + Adult Meals \$3000 Friday & Saturday \$2500 Sunday

Use Karen's Catering Inc with 50-99 Adult Meals \$4000 Friday & Saturday \$3500 Sunday

Use Any Licensed Caterer \$6000 Friday & Saturday \$5500 Sunday

MAY, JUNE, JULY, AUGUST & NOVEMBER 2025

Use Karen's Catering Inc with 100 + Adult Meals \$4000 Friday & Saturday \$3500 Sunday

Use Karen's Catering Inc with 50-99 Adult Meals \$5000 Friday & Saturday \$4500 Sunday

Use Any Licensed Caterer \$7000 Friday & Saturday \$6500 Sunday

SEPTEMBER & OCTOBER 2025

Use Karen's Catering Inc with 100 + Adult Meals \$4500 Friday & Saturday \$4000 Sunday

Use Karen's Catering Inc with 50-99 Adult Meals \$5500 Friday & Saturday \$5000 Sunday

Use Any Licensed Caterer \$7500 Friday & Saturday \$7000 Sunday

MONDAY -THURSDAY ALL MONTHS 2025

Use Karen's Catering Inc with 100 + Adult Meals \$2000

Use Karen's Catering Inc with 50-99 Adult Meals \$3000

Use Any Licensed Caterer \$3000

NEW YEAR'S EVE 2025 Event must end by 2:00am

Use Karen's Catering Inc with 100 + Adult Meals \$6000

Use Any Licensed Caterer \$9000

Easter, Memorial Day, July 4th, Labor Day and Thanksgiving Holiday Sunday and Monday's will be charged at the Saturday Venue Rental Rate.

VENUE RENTAL PRICING 2026

JANUARY & FEBRUARY 2026

Use Karen's Catering Inc with 100 or More Adult Meals Friday, Saturday or Sunday \$2500

Use Karen's Catering Inc with 50-99 Adult Meals Friday, Saturday or Sunday \$3000

Use Any Licensed Caterer \$5500 Friday & Saturday \$4500 Sunday

MARCH, APRIL & DECEMBER 2026

Use Karen's Catering Inc with 100 + Adult Meals \$3500 Friday & Saturday

Use Karen's Catering Inc with 50-99 Adult Meals \$4500 Friday & Saturday

\$4000 Sunday

\$5500 Sunday

Use Any Licensed Caterer \$6000 Friday & Saturday

MAY, JUNE, JULY, AUGUST & NOVEMBER 2026

Use Karen's Catering Inc with 100 + Adult Meals \$4500 Friday & Saturday \$4000 Sunday

Use Karen's Catering Inc with 50-99 Adult Meals \$5500 Friday & Saturday \$5000 Sunday

Use Any Licensed Caterer \$7500 Friday & Saturday \$7000 Sunday

SEPTEMBER & OCTOBER 2026

Use Karen's Catering Inc with 100 + Adult Meals \$5000 Friday & Saturday \$4500 Sunday

Use Karen's Catering Inc with 50-99 Adult Meals \$6000 Friday & Saturday \$5500 Sunday

Use Any Licensed Caterer \$8000 Friday & Saturday \$7500 Sunday

MONDAY - THURSDAY ALL MONTHS 2026

Use Karen's Catering Inc with 100 + Adult Meals \$2500

Use Karen's Catering Inc with 50-99 Adult Meals \$3500

Use Any Licensed Caterer \$3500

NEW YEAR'S EVE 2026 Event must end by 2:00am

Use Karen's Catering Inc with 100 + Adult Meals \$6500

Use Any Licensed Caterer \$9500

Easter, Memorial Day, July 4th, Labor Day and Thanksgiving Holiday Sunday and Monday's will be charged at the Saturday Venue Rental Rate.

Farm House Non - Wedding Events 2024 & 2025 & 2026

Use Any Caterer or Bring Your Own Food!

First Floor Farm House Rental – Perfect for bridal showers, rehearsal dinners, baby showers, birthday parties etc. Since we are primarily a wedding venue we reserve the rental of the farm house for weddings. Use of farm house, on your event date, is included in the venue rental fee. Rental of the farm house will be released for rental for non wedding related events if not booked three months prior to event date.

\$400 per hour First floor only- minimum rental fee \$1600 Four (4) consecutive hours of use of the first floor Use any caterer, bring in your own food Outside alcohol is NOT permitted

Alcohol Service Policy

- All alcoholic beverages and bartending services provided by Karen's Catering.
- Never a need to lug cases and cases of alcohol and purchase liquor liability insurance!
- Karen's Catering offers a wide variety of bar packages and cash bar options to fit your budget!!
- All staff RAMP certified

Venue Capacity

- Grand Ballroom capacity up to 300 for plated meals
- Outdoor capacity varies per event
- Farm House capacity 60+ first floor

Security/Damage Deposit Policy

- No security deposit required with use of Karen's Catering, LLC
- \$500 or Credit Card File

Payment Methods

- Cash, personal check, business checks
- Checks should be made payable to Karen's Catering, LLC 1400 Fulling Mill Road Middletown, PA 17057
- VENMO @ Karen-Bollman-1
- Credit Card- Website Only-3% Technology fee applied

Payment Schedule

- Event date will be forfeited if the first payment is not received within 3 days of receipt of contract
- \$1000 is due to reserve date with executed contract
- Final payment shall be 1 month prior to wedding date

Interest FREE Payment Plans Available All payments due 1st of each month



Catering, Inc

Karen's Catering Wedding Packages...What's Included

ALL CATERING PACKAGES INCLUDE THE FOLLOWING....

Cocktail Hour Menu
Cocktail Hour for All Guests - Select Four (4)

Dinner- See Packages for Menu Options
Plated & Buffet Meal Options
Vegetarian/Gluten Free Options
Custom Menu Options

Dessert

Hershey's Novelty Ice Cream Station Wedding Cake Cutting with Plates, Forks & Napkins

Self Service Beverage Station- Does NOT Close During Dinner Coffee, Hot Tea, Iced Tea, Water Soda – Coke, Diet Coke, Sprite, Ginger Ale & Ice

Accessories

Linens for Food & Beverage Tables
House Lines with Matching Linen Napkins for Head & Guest Tables
House Linens for all Accessory Tables-Cake, DJ, Gift, Memory, Guest Book, Tall Café
Real China and Stainless Steel Flatware
Glassware for Bridal Party- Disposables at Bar

Day of Wedding Staff Included in All Wedding Catering Packages

Catering Event Manager & Service Staff

Designated Bride & Groom Server

All Staff to Arrive 2 Hours Before Guest Arrival..All Staff Stays to End of Event

Services Included in All Wedding Catering Packages
Timeline Assistance
House Linen Selection Assistance
Place Linens on All Tables

Place Napkins, Utensils, Glassware, Salt & Pepper Shakers Etc. on Head & Guests Tables
Set Up Food & Beverage Stations

Service Staff Busses Tables, Cleans Up Spills. Etc Service Staff Empties Trash-Restocks Bathrooms Service Staff Sweeps Ballroom & Bathroom Floors Client Event Insurance Not Required

Additional Services Available
Wedding Decor Setup/Teardown Packages
Full Service Bar-Does not close during dinner Bar Options-Cash, Host, Custom
Signature Drinks, Frozen Drinks
RAMP Certified Bartenders-Fully Licensed & Insured

Karen's Catering Wedding Packages...What's Included

Day of Event Staff

- Day of Catering Event Manager & Wedding Coordinator
- Bride and Groom designated server
- Service Staff- trained in wedding service for 5 hour reception * additional hours available- charges shall apply
- Kitchen staff- chef with chef's assistant and dishwashers
- Bartenders- RAMP certified
- Karen's Catering, Inc shall provide staff from guest arrival time to conclusion of event

Set Up/Tear Down

- Ballroom shall be set up with tables and chairs based on a pre-approved layout
- Tables placed outside shall incur additional set up and clean up fees.
- All guest, food, beverage, cake, gift, DJ, photo booth, memory and/or tall café tables shall be covered with a single layer house linen
- Coordinated dinner napkins will be provide for dinner service
- All guest tables shall be set based on the menu package selected.
- All food and beverage tables shall be set based on menu package selected

Wedding Planning Services

- Free online wedding planner available only to professional wedding planner clientele
- Emails and phone consultations with our professional wedding planners
- Wedding day timeline planning to help you plan the perfect wedding ceremony & reception
- Digital ballroom layout & digital seating chart
- Linen Selection and Décor Review

ADDITIONAL SERVICES THAT WILL MAKE YOUR DAY LESS STRESSFUL!

Reception Set Up & Tear Down Package \$500

- **Decorations & More** Cake risers, cupcake stands, cookies table risers, gift card boxes, cake cutter, mirrors, square vases, cylinder vases, glass gems, 6 LED lights, Mr & Mrs signs, floor easels, table top easels & more
- Set up and tear down items you bring for the reception
- Early drop off of all wedding décor elements, favors, place cards, signs etc.
- Review of items to be dropped off to ensure you didn't forget anything
- Set up decorations-photos, place cards, favors, table numbers, gift table, cake table, memory table, guest book table
- Tear down- box up all wedding décor elements, favors, place cards, champagne flutes, cake cutters, guest book etc.

Ceremony Set Up, Tear Down & Wedding Ceremony Day of Coordinator \$500

- Decorations & More tree pillars, white pillars, white resin arbor, wooden arbors, directional signs & more
- *Inventory Subject to Change
- Wedding ceremony coordinators are primarily focused on the WEDDING CEREMONY
- Coordinate wedding ceremony rehearsal with venue- review ceremony timeline with bridal party
- Directs bridal party during wedding ceremony rehearsal- how to line up, how to walk, how to seat guests, etc
- Directs bridal party during wedding ceremony- when to seat guest, ceremony music, processional lineup, etc.
- Assist vendors with ceremony set up- musicians, DJ's, florist etc.
- Assist officiate as needed at wedding ceremony rehearsal and day of wedding
- Assists vendors with moving any décor elements needed to be moved to reception area
- Collects brides personal items

Select One (1) -\$500

Select Both & Save \$200- Only \$800

Outside Catering Packages Available.. Call for Details & Pricing

*Decorations & More Inventory Subject to Change

Endless Possibilities Wedding Package \$75

Cocktail Hour

Select Four (4) from our Cocktail Hour Appetizer List

Served Dinner- Select Three (3) Entrees

All served dinners include assorted dinner rolls and whipped butter Choice of one (1) vegetable and one (1) starch

Salad - Select One (1)

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing **House Caesar Salad** - romaine lettuce, shredded parmesan, croutons and Caesar dressing

Select Three (3) Entrée's

Chicken en Croute - chicken filet encased in puff pastry with broccoli, carrots, and creamy dill-havarti cheese

Maryland Chicken - chicken filet topped with lump crab meat and topped with a creamy white wine sauce

Parmesan & Artichoke Chicken- baked tender chicken filet dusted with parmesan cheese and diced artichokes and drizzled with a lemon parmesan and artichoke white wine sauce

Tuscan Marinated Tender Beef Medallions - tender sirloin medallions with red wine demi glaze scented with a balsamic reduction and sundried tomatoes

Black & Bleu Tender Beef Medallions- tender sirloin medallions with gorgonzola cream sauce and gorgonzola crumbles

Sweet n' Smoky Wrapped Tender Beef Medallions- tender sirloin medallions wrapped with maple wood smoked bacon and basted with a brown sugar BBQ glaze

Almond Encrusted Pork Tenderloin- pork tenderloin encrusted with crusted almonds and drizzled with apple raisin glaze

Blackened Mahi Mahi – blackened filet of mahi mahi, baked to perfection and drizzled with butter

Seared Scallops- succulent scallops seared and drizzled with a cilantro lime oil

Rainbow Ravioli- - grilled marinated vegetables-(carrots, red onion, zucchini, yellow squash, and peppers) tossed with an alio sauce (olive oil & butter), parmesan cheese curls, on a bed of cheese filled ravioli

Roasted Italian Tofu- thick slices of tofu seasoned with Italian seasoning and roasted to a golden brown

Beverages -5 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Dream Wedding Package \$70

Cocktail Hour

Select Four (4) from our Cocktail Hour Appetizer List

Served Dinner - Select Three (3) Entrées

All served dinners include assorted dinner rolls and whipped butter Choice of one (1) vegetable and one (1) starch

Salad - Select One (1)

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing **House Caesar Salad** - romaine lettuce, shredded parmesan, croutons and Caesar dressing

Select Three (3) Entrée's

Chicken Marsala - herb marinated chicken breast topped with a Marsala wine and mushroom sauce

Chicken with White Wine and Mushroom Sauce - garlic and herb marinated chicken, breast with a creamy white wine sauce, with or without mushrooms

Chicken Cordon Bleu - lightly breaded chicken filet stuffed with ham and Swiss cheese and topped with a white wine honey mustard sauce

Montreal Steak Tender Beef Medallions - tender beef medallions seasoned basted with butter and seasoned with Montreal Steak seasoning

Seven Pepper Tender Beef Medallions – tender beef medallions with a 7 pepper crust and butter drizzle

Bacon Wrapped Tender Beef Medallions - tender beef medallions wrapped with bacon

Asian Glazed Barbecue Salmon - salmon filets glazed with an Asian inspired barbeque glaze

Pesto Encrusted Salmon - salmon filet encrusted in savory pesto

Teriyaki Glazed Grilled Shrimp - eight grilled shrimp basted with a teriyaki honey glaze

Teriyaki Glazed Bacon Wrapped Pork Loin - tender pork loin wrapped with bacon and basted with a honey teriyaki glaze

Tortellini Alio Primavera - grilled marinated vegetables-(carrots, red onion, zucchini, yellow squash, and peppers) tossed with an alio sauce (olive oil & butter), parmesan cheese curls, on a bed of cheese filled tortellini

Stuffed Portabella- portabella mushroom cap stuffed with marinated and grilled to fu then topped with a plum tomato roulade

Roasted Italian Tofu- thick slices of tofu seasoned with Italian seasoning and roasted to a golden brown

Beverages -5 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Enchanted Wedding Package \$65

Cocktail Hour

Select Four (4) from our Cocktail Hour Appetizer List

Served Dinner - Select Three (3) Entrée's

All served dinners include assorted dinner rolls and whipped butter Choice of one (1) vegetable and one (1) starch

Salad Select One (1)

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing **House Caesar Salad** - romaine lettuce, shredded parmesan, croutons and Caesar dressing

Select Three (3) Entrée's

Italiano Chicken - tender chicken filet marinated and basted with our house Italian vinaigrette topped with warm tomato bruschetta

Balsamic Chicken – tender chicken filet marinated and basted with a balsamic vinaigrette and topped with warm tomato bruschetta

Ranch Chicken-tender chicken filet marinated and basted dusted with Ranch style seasonings

Teriyaki Glazed Chicken – tender chicken filet basted with a honey teriyaki glaze

Honey Mustard Glazed Chicken – tender chicken filet basted with honey mustard glaze

Chicken ala Orange- tender chicken filet basted with a savory Asian inspired orange sauce

Parmesan Encrusted Chicken- tender chicken filet encrusted with parmesan panko bread crumbs, topped with a parmesan cream sauce and parmesan cheese

Tender Beef Medallions with Red Wine Demi Glazed - tender beef medallions with red wine demi glaze* add sauteed mushrooms \$2 per person

Tender Beef Medallions with Brown Sauce - tender beef medallions with a rich beef base brown sauce * add sauteed mushrooms \$2 per person

Tender Beef Medallions with Compound Butter - tender beef medallions drizzled with melted compound butter

Rosemary and Garlic Pork Tenderloin - tender pork tenderloin studded with garlic and fresh rosemary

Teriyaki BBQ glazed pork tenderloin - tender pork tenderloin with a sweet and savory teriyaki BBQ sauce

Sweet Baby Rays BBQ Pork Tenderloin - tender pork tenderloin basted with Sweet Baby Rays BBQ Sauce

Parmesan Encrusted White Fish - white fish filet encrusted with parmesan panko bread crumbs, parmesan cheese topped with parmesan cheese

Simply White Fish- flakey fish filet and based with lemon butter and sprinkled with a dash of paprika

Herbed Baked White Fish- flakey fish filet dusted with herbed parmesan panko bread crumbs and drizzled with lemon butter

Pasta Nest (Vegetarian/Vegan) - chef's choice of pasta with roasted vegetables-(carrots, red onion, zucchini, yellow squash, and peppers) drizzled with an infused olive oil and topped with parmesan cheese

Roasted Italian Tofu- thick slices of tofu seasoned with Italian seasoning and roasted to a golden brown

Beverages -5 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Simply Elegant Wedding Package \$60

Cocktail Hour

Select Four(4) from our Cocktail Hour Appetizer List

Served Dinner Select Three (3) Entrée's

All served dinners include assorted dinner rolls and whipped butter Choice of one (1) vegetable and one (1) starch

Salad Select One (1)

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing **House Caesar Salad** - romaine lettuce, shredded parmesan, croutons and Caesar dressing

Select Three(3)

Italiano Chicken - tender chicken filet marinated and basted with our house Italian vinaigrette topped with warm tomato bruschetta

Balsamic Chicken – tender chicken filet marinated and basted with a balsamic vinaigrette and topped with warm tomato bruschetta

Ranch Chicken-tender chicken filet marinated and basted dusted with Ranch style seasonings

Teriyaki Glazed Chicken – tender chicken filet basted with a honey teriyaki glaze

Honey Mustard Glazed Chicken – tender chicken filet basted with honey mustard glaze

Chicken ala Orange- tender chicken filet basted with a savory Asian inspired orange sauce

Parmesan Encrusted Chicken- tender chicken filet encrusted with parmesan panko bread crumbs, topped with a parmesan cream sauce and parmesan cheese

Sweet Baby Rays BBO Pork Tenderloin - tender pork tenderloin basted with Sweet Baby Rays BBO Sauce

Honey Mustard Glazed Pork Tenderloin- tender pork tenderloin basted with honey mustard glaze

Parmesan Encrusted White Fish - white fish filet encrusted with parmesan panko bread crumbs, parmesan cream cheese topped with parmesan cheese

Simply White Fish- flakey fish filet and based with lemon butter and sprinkled with a dash of paprika

Herbed Baked White Fish- flakey fish filet dusted with herbed parmesan panko bread crumbs and drizzled with lemon butter

Pasta Nest (vegetarian)- chef's choice of pasta with roasted vegetables-(carrots, red onion, zucchini, yellow squash, and peppers) drizzled with drizzled with an alio sauce (olive oil & butter) and topped with parmesan cheese

Roasted Italian Tofu- thick slices of tofu seasoned with Italian seasoning and roasted to a golden brown

Beverages -5 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water Soda-Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Simply Beautiful Wedding Package \$55

Cocktail Hour

Select Four(4) from our Cocktail Hour Appetizer List

Served Dinner - Select One (1) Entrée

All served dinners include assorted dinner rolls and whipped butter Choice of one (1) vegetable and one (1) starch

Salad Select One (1)

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing **House Caesar Salad** - romaine lettuce, shredded parmesan, croutons and Caesar dressing

Select One (1) Entrée

Italiano Chicken - tender chicken filet marinated and basted with our house Italian vinaigrette topped with warm tomato bruschetta

Balsamic Chicken – tender chicken filet marinated and basted with a balsamic vinaigrette and topped with warm tomato bruschetta

Ranch Chicken-tender chicken filet marinated and basted dusted with Ranch style seasonings

Teriyaki Glazed Chicken – tender chicken filet basted with a honey teriyaki glaze

Honey Mustard Glazed Chicken – tender chicken filet basted with honey mustard glaze

Chicken ala Orange- tender chicken filet basted with a savory Asian inspired orange sauce

Parmesan Encrusted Chicken- tender chicken filet encrusted with parmesan panko bread crumbs, topped with a parmesan cream sauce and parmesan cheese

Beverages -5 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Grand Buffet Station Wedding Package \$75

Cocktail Hour

Select Four(4) from our Cocktail Hour Appetizer List

Salad Plated & Placed on Guest Table Select One (1) Salad

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing House Caesar Salad - romaine lettuce, shredded parmesan, croutons and Caesar dressing

Dinner Service- All stations manned by professional staff for one (1) hour

Station One (1) Select One (1) entrée

Italiano Chicken - tender chicken filet marinated and basted with our house Italian vinaigrette topped with warm tomato bruschetta

Balsamic Chicken – tender chicken filet marinated and basted with a balsamic vinaigrette and topped with warm tomato bruschetta **Ranch Chicken**-tender chicken filet marinated and basted dusted with Ranch style seasonings

Terivaki Glazed Chicken – tender chicken filet basted with a honey terivaki glaze

Honey Mustard Glazed Chicken – tender chicken filet basted with honey mustard glaze

Chicken ala Orange- tender chicken filet basted with a savory Asian inspired orange sauce

Parmesan Encrusted Chicken- tender chicken filet encrusted with parmesan panko bread crumbs, topped with a parmesan cream sauce and parmesan cheese

Parmesan Encrusted White Fish - white fish filet encrusted with parmesan panko bread crumbs, parmesan cheese topped with parmesan cheese

Simply White Fish- flakey fish filet and based with lemon butter and sprinkled with a dash of paprika

Herbed Baked White Fish- flakey fish filet dusted with herbed parmesan panko bread crumbs and drizzled with lemon butter

Vegetable and Starch

Select one (1) vegetable & Select one (1) starch

Station Two (2) - Carver station * Professional chef carver included

Select One (1) Entrée to be carved

- *Top round of roast beef slow roast top round of beef with au jus, red onions and horseradish sauce
- *Virginia baked ham with pineapple glaze slow roasted Virginia ham based with pineapple glaze
- *Roasted turkey with gravy oven roasted turkey with home style turkey gravy
- * Rosemary and garlic pork tenderloin tender pork tenderloin studded with garlic and fresh
- * Teriyaki BBQ glazed pork tenderloin tender pork tenderloin with a sweet and savory teriyaki BBQ sauce
- *Sweet Baby Rays BBQ Pork Tenderloin tender pork tenderloin basted with Sweet Baby Rays BBQ Sauce
- *Honey Mustard Glazed Pork Tenderloin- tender pork tenderloin basted with honey mustard glaze

Vegetable and Starch

Select one (1) vegetable & Select one (1) starch

Station Three (3) -Pasta Station

Assorted dinner rolls, infused olive oil, whipped butter, parmesan cheese and pepper grinder

Select One (1) Pasta

Pasta with Sauce- chef's choice of pasta with your choice of two sauces-alio sauce (olive oil & butter), marinara sauce, pink vodka sauce, blush sauce, pesto blush sauce, alfredo sauce or pepper jack alfredo

Select One(1)- meatballs marinara, naked meatballs or grilled chicken strips

5 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Simply Splendid Station Wedding Package \$70

Cocktail Hour

Select Four (4) from our Cocktail Hour Appetizer List

Dinner Rolls & Salad Plated & Placed on Guest Table

Assorted dinner rolls and whipped butter

Select One (1) Salad

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing House Caesar Salad - romaine lettuce, shredded parmesan, croutons and Caesar dressing

Dinner Service- All stations manned by professional staff for one (1) hour

Station One (1) Select One (1) entrée

Italiano Chicken - tender chicken filet marinated and basted with our house Italian vinaigrette topped with warm tomato bruschetta

Balsamic Chicken – tender chicken filet marinated and basted with a balsamic vinaigrette and topped with warm tomato bruschetta

Ranch Chicken-tender chicken filet marinated and basted dusted with Ranch style seasonings

Teriyaki Glazed Chicken - tender chicken filet basted with a honey teriyaki glaze

Honey Mustard Glazed Chicken – tender chicken filet basted with honey mustard glaze

Chicken ala Orange- tender chicken filet basted with a savory Asian inspired orange sauce

Parmesan Encrusted Chicken- tender chicken filet encrusted with parmesan panko bread crumbs, topped with a parmesan cream sauce and parmesan cheese

Parmesan Encrusted White Fish - white fish filet encrusted with parmesan panko bread crumbs, parmesan cheese topped with parmesan cheese

Simply White Fish- flakey fish filet and based with lemon butter and sprinkled with a dash of paprika

Herbed Baked White Fish- flakey fish filet dusted with herbed parmesan panko bread crumbs and drizzled with lemon butter

Vegetable and Starch

Select one (1) vegetable & Select one (1) starch

Station Two (2) - Carver station * Professional chef carver included

Select One (1) Entrée to be carved

- *Top round of roast beef slow roast top round of beef with au jus, red onions and horseradish sauce
- *Virginia baked ham with pineapple glaze slow roasted Virginia ham based with pineapple glaze
- *Roasted turkey with gravy oven roasted turkey with home style turkey gravy
- * Rosemary and garlic pork tenderloin tender pork tenderloin studded with garlic and fresh
- * Teriyaki BBQ glazed pork tenderloin tender pork tenderloin with a sweet and savory teriyaki BBQ sauce
- *Sweet Baby Rays BBQ Pork Tenderloin tender pork tenderloin basted with Sweet Baby Rays BBQ Sauce
- *Honey Mustard Glazed Pork Tenderloin- tender pork tenderloin basted with honey mustard glaze

Vegetable and Starch

Select one (1) vegetable & Select one (1) starch

Beverages -5 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Southern Charm Station \$70

Cocktail Hour

Select Four(4) from our Cocktail Hour Appetizer List

Dinner Service- All stations manned by professional staff for one (1) hour

Station One (1)

Corn bread and potato rolls with whipped butter House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing

Select One (1) entrée

Home style bake chicken- baked bone in white and dark meat dusted with our house seasonings

Home style BBQ chicken- bone in white and dark meat glazed with a savory BBQ sauce

Chicken tenders - breaded white chicken tender strips with your selection of dipping sauces- select two (2) BBQ sauce, ranch, honey mustard or buffalo sauce

Yukon gold mashed potatoes

Sweet corn

Station Two (2)

Corn bread and potato rolls with whipped butter
Pulled pork with chef's choice of BBQ sauce- tender roast of pork slow roasted in apple juice, brown sugar marinade then pulled into savory pieces

Creamy coleslaw- blend of cabbage and carrots in a sweet n' tangy mayonnaise dressing

Five bean baked beans – a blend of 5 beans, sautéed beef and bacon crumbles in a sweet n' tangy sauce

Mac n' Cheese- pasta with a creamy cheese sauce

Green beans

Add BBQ Spare Ribs- tender pork spare ribs glazed with a savory BBQ sauce for only \$4 per person

Add Country fried steak with a side of saw mill gravy- beef patty, breaded and fried to a crispy golden brown for only \$3 per person

Beverages -5 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Simply Superb Station Wedding Package \$65

Cocktail Hour

Select Four(4) from our Cocktail Hour Appetizer List

Salad Plated & Placed on Guest Table

Assorted dinner rolls and whipped butter Select One (1) Salad

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing House Caesar Salad - romaine lettuce, shredded parmesan, croutons and Caesar dressing

Dinner Service- All stations manned by professional staff for one (1) hour

Station One (1) Select One (1) entrée

Italiano Chicken - tender chicken filet marinated and basted with our house Italian vinaigrette topped with warm tomato bruschetta

Balsamic Chicken – tender chicken filet marinated and basted with a balsamic vinaigrette and topped with warm tomato bruschetta

Ranch Chicken-tender chicken filet marinated and basted dusted with Ranch style seasonings

Teriyaki Glazed Chicken – tender chicken filet basted with a honey teriyaki glaze

Honey Mustard Glazed Chicken – tender chicken filet basted with honey mustard glaze

Chicken ala Orange- tender chicken filet basted with a savory Asian inspired orange sauce

Parmesan Encrusted Chicken- tender chicken filet encrusted with parmesan panko bread crumbs, topped with a parmesan cream sauce and parmesan cheese

Parmesan Encrusted White Fish - white fish filet encrusted with parmesan panko bread crumbs, parmesan cheese topped with parmesan cheese

Simply White Fish- flakey fish filet and based with lemon butter and sprinkled with a dash of paprika

Herbed Baked White Fish- flakey fish filet dusted with herbed parmesan panko bread crumbs and drizzled with lemon butter

Vegetable and Starch

Select one (1) vegetable & Select one (1) starch

Station Two (2)- Pasta Station

Assorted dinner rolls, infused olive oil, whipped butter, parmesan cheese and pepper grinder

Select One (1) Pasta

Pasta with Sauce- chef's choice of pasta with your choice of two sauces-alio sauce (olive oil & butter), marinara sauce, pink vodka sauce, blush sauce, pesto blush sauce, alfredo sauce or pepper jack alfredo

Select One (1)- meatballs marinara, naked meatballs or grilled chicken strips

Beverages -5 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Small Bites Menu \$60

Station One (1)

Cascading Hors d' Oeuvres- grapes, garden vegetable crudités with herbed buttermilk dip

Select One (1)

Swiss cheese torta with assorted cracker OR bacon cheddar ranch dip with assorted OR spinach dip with bread bites OR Warm artichoke pate with Karen's gourmet pasta dippers OR buffalo chicken dip with tortilla chips +\$1per person OR Maryland Crab Dip with bread bites + \$2 per person

Select One (1)

Swedish meatballs OR Sweet n' Sour meatballs OR Meatballs marinara OR Sweet n' sour smokies OR BBQ smokies

Station Two (2)

Slider Station & Fry Station - Select One(1) Slider

Pulled pork sliders OR

Cheese burger sliders, mustard and ketchup. Hand cut fries, cheddar cheese sauce, ketchup, salt, pepper and vinegar

Station Three (3)

Flatbread Pizza Station-Select Two (2) Pizza's

Flatbread pizza cut into bite size slices: Select from cheese, cheese & mushroom, cheese & pepperoni, cheese, pepperoni & mushroom, cheese & diced meatballs marinara, cheese & buffalo chicken, cheese, diced ham & pineapple, ranch & cheese, white sauce, cheese & mushrooms, white sauce, cheese, spinach & tomatoes, ranch, cheese & chicken, *additional selections available...ask for details

Station Four (4)

Macaroni & Cheese Station

Chef's choice of pasta in a creamy cheese sauce with chili, salsa, diced ham, peas, ketchup and hot sauce

Beverages -5 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Specialty Salads

June Salad - tender field greens with sliced strawberries and our house strawberry balsamic vinaigrette

Fall Harvest Salad - tender field greens with diced apples, gorgonzola cheese, candied nuts dressed with our house apple cider vinaigrette

Cran Raisin Salad - tender field greens with candied walnuts, cran-raisins, gorgonzola cheese and our house balsamic vinaigrette

Oriental Salad - tender field greens with mandarin oranges and crispy oriental noodles drizzled with a fat free sesame dressing

Greek Salad - crisp romaine lettuce with feta cheese crumbles, black olives and Caesar dressing

Touch of Italy - crisp romaine lettuce, shredded parmesan cheese, shredded mozzarella cheese, croutons, zesty banana peppers, grape tomatoes and creamy peppercorn parmesan cheese dressing

Fresh Fruit - served in a martini glass drizzled with Verde and topped with a fresh mint leaf

Add \$2 per person to any package for a Specialty Salad selection

Vegetable Selections

* All vegetables are al dente and drizzled with lemon butter unless otherwise requested

Broccoli, cauliflower and carrots medley

Steamed carrots Sweet glazed carrots Beer glazed carrots

Green beans Green beans almondine

Green beans with red pepper snips

Green beans with julienne carrots

Green bean in a lite ginger sauce and tossed w/ toasted sesame seeds

Squash medley-(zucchini, yellow squash and red onions)

Squash medley with carrots(carrots, zucchini, yellow squash and red onions)

Sweet peas with julienne carrots

Grilled root vegetables Matchstick vegetables

Wilted fresh spinach with sautéed onions Wilted fresh spinach with creamy wine sauce

Grilled brussel sprouts- with balsamic honey glaze

Roasted marinated vegetables-(carrots, red onion, zucchini, yellow squash, and peppers)

Fried okra Sweet corn Asparagus *add 2 dollars per person*

Starch Selections

Idaho potato wedge, oven roasted with herbs and butter

Red Skinned Mashed potatoes (with skin) Red Skinned Mashed potatoes (with skin) with parsley

Red Skinned Mashed potatoes (with skin) with rosemary

Red Skinned Mashed potatoes (with skin) with roasted garlic

Yukon Gold Mashed potatoes with parsley Yukon Gold Mashed potatoes with rosemary

Yukon Gold Mashed potatoes with roasted garlic

Parmesan cheese encrusted quartered red roasted potatoes

Pearl potatoes roasted with olive oil and butter Parmesan encrusted pearl potatoes

Pasta-fettuccine, penne, linguini or cheese tortellini with one sauce selection Mac n' cheese

Rice-long grain and wild rice Rice-long grain and wild rice with an Asian flair

Pineapple bread stuffing

Cocktail Hour Appetizer List.... Select Four (4)

- Veggie biscuit square
- Bruschetta with crostini
- Spinach dip with bread bites
- Swiss cheese torta with assorted crackers
- Bacon cheddar ranch dip with assorted crackers
- Popcorn cart with assorted shaker toppings
- Soft pretzel cart with honey and American Mustard
- Warm artichoke pate with Karen's gourmet pasta dippers
- Con Queso Dip with tortilla chips
- Meatballs marinara
- Sweet n' sour meatballs
- BBQ smokies
- Sweet n' sour smokies
- Ham & cheese biscuits
- Mac n' cheese bites
- Fried cheese curds with ranch dip
- Buffalo chicken dip with tortilla chips +\$1 per person
- Maryland Crab Dip with bread bites + \$2 per person

Small Bites – Great Addons for Cocktail Hour \$5 per person per selection

Domestic Cheeses-chef's choice of domestic cheese, assorted crackers, honey and American mustard

Bacon Cheddar Ranch Dip- bacon, cheddar cheese and ranch seasonings blended with cream cheese w/ assorted crackers

Artichoke Pate- artichokes, garlic, parmesan cheese blended with cream cheese w/ assorted crackers

Spinach Dip- spinach blended with our house seasoning blend, sour cream with bread bites

Crudités Shots- shot glass with chef's choice of veggies and ranch dip

Fruits Skewers- seasonal fruit with a Verde drizzle skewered

Fresh Fruit Tray- chef's choice of seasonal fruits cut into bite size pieces

Plum Tomato-Balsamic Bruschetta - with garlic toasted crustini

Caprese Skewers- grape tomatoes, fresh basil and fresh mozzarella drizzled with balsamic vinaigrette

Mushroom Stuffed Mushrooms- mushroom caps filled with minced sautéed mushrooms, onions and parmesan cheese

Gorgonzola Stuffed Mushrooms- mushroom caps filled with minced sautéed mushrooms, onions and gorgonzola cheese

Spring Rolls- Chinese vegetables wrapped in wonton wrapper with chef's choice of dipping sauce

Baby Potato Skins -loaded with bacon, cheddar cheese and sour cream

Brie and Raspberry Bites - creamy brie cheese topped with a sweet seedless raspberry jam in a phyllo cup

Italian Sausage Biscuits - flakey biscuits blended with sausage and parmesan cheese

Bacon & Cheddar Biscuits- flakey biscuits blended with bacon crumbles and cheddar cheese

Ham & Cheese Biscuits- flakey biscuits blended with ham and cheddar cheese

Marinated Beef Bites - teriyaki marinated beef morsels served with a Bloody Mary dipping sauce

Beef Filet Medallions - tender slivers of beef on French bread medallions with horseradish sauce and red onion

Beef Satay - savory beef satay morsels with Chef's choice of dipping sauce

Cheeseburger Sliders-mini cheese burgers with pickles, American cheese and ketchup

Mini BLT- toasted bread, mayo with bacon, lettuce and tomatoes

Pulled Pork Sliders- mini pulled pork sandwiches w/ house BBQ sauce

Gingered Pork Balls - a blend of pork, pineapple, and ginger with chef's choice of dipping sauce

Asian Glazed Chicken- bite sized pieces of chicken glazed with an Asian inspired BBQ sauce

Sweet and Sour Meatballs -meatballs smothered in sweet and sour sauce

Swedish Meatballs-meatballs smothered in a creamy sour cream sauce

Sesame Chicken - tender chicken morsels breaded to perfection and sprinkled with sesame seeds with teriyaki dipping sauce

Chicken Satay - savory chicken satay morsels with Tai peanut dipping sauce

Grape and Walnut Chicken Salad tender chicken blended with mayonnaise, seedless red grapes and nuts in flakey phyllo cup

Plantation Chicken Salad tender chicken blended with mayonnaise, curry, pecans and dried apricots in flakey phyllo cup

Chicken Quesadillas - grilled chicken layered in flour tortilla and cheddar cheese topped with tomato-cilantro salsa and sour cream

Shrimp Salad shrimp blended with mayonnaise, diced onion, celery and a dash of old bay seasoning diced in flakey phyllo cup

Smoked Salmon Canapé - smoked salmon blended with cream cheese on French bread rounds topped with a dill sprig

Crab Biscuits - flakey biscuits blended with sweet crab and cheddar cheese

Maryland Crab Dip- sweet Maryland crab blended with cream cheese, cheddar cheese and a touch of Old Bay w/ bread bites

Asian Glazed BBQ Shrimp- peeled and deveined grilled shrimp glazed with an Asian inspired BBQ sauce

Chilled Shrimp Cocktail - chilled shrimp with zesty cocktail sauce

Shrimp Shooters - chilled shrimp with bloody Mary dipping sauce in a shot glass

Asian Nachos – crisp wonton wedges served a with shrimp, black bean and corn salsa

BBQ Asian Glazed Salmon - bite sized pieces of salmon glazed with an Asian inspired BBQ sauce

Mac n' Cheese Bites - savory morsels of macaroni & cheese, breaded and deep fried

Tortellini Skewers - tortellini, hard salami and tomato marinated drizzles with a balsamic marinade

Flatbread Pizza Bites- select one (1) Cheese pizza, White pizza, Buffalo chicken pizza, Pepperoni pizza, Chicken ranch pizza

**Scallops wrapped w/ Bacon-sweet scallops wrapped w/ savory bacon \$7 **Petite Maryland Crab Cake-sweet Maryland crab blended with may and seasonings \$7

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Small Bites Themed Tables- Great End of Evening Snacks! WOW your guests- Add a themed table for cocktail hour

Cascading Hors d' Oeuvres- grapes, garden vegetable crudités with herbed buttermilk dip Select (1) Swiss cheese torta OR bacon cheddar ranch dip OR spinach dip with bread bites Warm artichoke pate with Karen's gourmet pasta dippers and assorted crackers \$8

Premade Sliders & French Fry Station- Select (1) mini burgers w/ American cheese & pickles, mini chicken patties w/ pickles and mayo, mini pulled pork w/ Sweet Baby Rays BBQ sauce, Boardwalk style fries, ketchup, salt, pepper and vinegar **\$8**

Baked or Mashed Potato Bar - with assorted toppings including bacon, sour cream, cheeses, and fresh scallions for guests to enjoy and have fun \$7

Creamy Macaroni and Cheese Bar -Chef's choice of pasta in a creamy cheese sauce with chili, salsa, diced ham, peas, ketchup and hot sauce \$10

Dipping Station - house made potato chips available in (naked- no seasoning, salted, BBQ, ranch, Old Bay seasonings) with French onion and chipotle dip, flour and corn tortilla chips with a variety of tomato cilantro salsas and tomato bruschetta with garlic crostini **\$6**

Chinatown Station - with mini spring rolls with duck sauce, chicken satay tidbits with chef's choice of dipping sauce, Asian nachos with wasabi horseradish dip and lo mein in an oriental take out box with chopsticks \$8

Little Italy Station - with plum tomato bruschetta with roasted garlic crostini, artichoke pate and Karen's Pasta Dippers, Italian cheese torta with crackers and Italian sausage biscuits, \$8

Quesadilla Station - build your own beef or chicken quesadilla, station includes pepper jack cheese, salsa, guacamole, sour cream and flour tortillas \$8 *staffed for 1 hour

Flatbread Pizza Station -Flat bread pizza bites (Select 3) cheese, cheese and mushroom, pepperoni, pepperoni and mushroom, cheese and diced meatballs marinara, buffalo chicken, diced ham and pineapple, white ranch, white pizza and mushrooms, white, white with spinach and tomatoes, bacon chicken ranch \$8 *additional selections available...ask for details

Panini Station- chef's choice of breads, meats, cheeses and condiments and a professionally staffed Panini press for one hour \$11 *staffed for 1 hour

Soft Pretzel Station- salted and unsalted pretzels, honey mustard and American yellow mustard \$5 Add dipping Sauce: creamy cheddar cheese, beer & cheddar cheese, nacho cheese \$2 Add dipping sauce: carmel, salted caramel or Maryland Crab Dip \$4

Sampler Fry Station- Select (3) boardwalk style French fries, spicy spiral fries, tator tots, mozzarella sticks, onion rings, breaded mushrooms, jalapeño poppers, mac n' cheese bites, breaded zucchini, sweet corn fritters, chicken cordon bleu bites, with chef's choice of condiments based on selection (creamy cheddar cheese sauce, marinara sauce, salt, pepper, vinegar, ranch dressing and ketchup) \$6 Add Chicken Tenders w/ two dipping sauces (Ranch, hot sauce, honey mustard, sweet n' sour sauce) \$2

Grilled Cheese Station- white bread with American cheese, white bread with American cheese & ham, white bread with mozzarella cheese and marinara sauce grilled to a golden brown \$6

Popcorn Station- freshly popped buttered popcorn with ranch & cheddar cheese seasoning and popcorn bags \$4

Nacho Station- corn tortilla chips, cheddar cheese sauce, jalapeño peppers and salsa \$5 Add sour cream \$1

Breakfast Sandwiches and Tater Tots- egg n' cheese and sausage egg n' cheese on biscuit and tater tots with salt, pepper and ketchup \$6

Children Served Meal \$30

Apple sauce and fries

Select one (1) entrée for all children ages 3-11

Three (3) chicken tenders with ketchup and BBQ sauce
Hamburger
Cheese burger
Macaroni and Cheese

Children Buffet Station \$30

Children eat off adult buffet stations

Custom children's buffet menu packages available... ask for details

Soft Beverages

5 Hour Beverage Service Included in ALL Wedding Packages – Soda (coke, diet coke, sprite and ginger ale) Coffee (regular and decaf), hot water and assorted tea box, iced tea, iced water, sugar, sweetener, half and half and lemon wedges

*Water carafes shall be placed on bridal party and parents tables

Additional One (1) Hour Self Service Beverage Station Regular & decaf coffee, hot tea, iced tea and iced water \$2

5 Hour Unlimited Soda Included in ALL Wedding Packages - coke, diet coke, sprite, ginger ale, ice, glass stemware-bartenders required

Additional One (1) Hour Soda Service \$2 Coke, Diet Coke, Sprite and Ginger Ale

Bartenders / Beverage Attendants are required when NO alcohol and NO bartenders are needed

\$540 for two (2) soda service attendants for a 5 hour reception (101+ guests)

\$270 for one (1) soda service attendants for 5 hour reception (100- guests)

\$810 for three (3) soda service attendants for 5 hour reception (175+ guests)

Coffee Station Upgrade - chef's choice of two flavored syrups, whipped cream, chocolate shavings, cinnamon and flavored stirrers added to our self service beverage station **\$3**

Bottled Water - bottled water \$2... perfect for your ceremony guests!

Soda-Coke, Diet Coke, Sprite, Ginger Ale \$2 per can

Lemonade Station – sweet n' tangy lemonade \$2

Hot Chocolate Station-creamy rich hot chocolate with whipped topping and chocolate shavings \$4

Hot Mulled Cider - our favorite orchard's cider, mulled and warmed \$4

Signature non-alcoholic drinks and punches price varies depending on selection

We will gladly customize a beverage for your event... ask for details

Bridal Suite Ice in cooler, scoop w/ 10 disposable cups * cooler are NOT permitted on hardwood floors * \$15

Sweet Endings

Hershey's Novelty Ice Cream Station Included in ALL Wedding Packages

Cupcake Fillings- raspberry cream, strawberry cream, lemon cream, caramel lava, mint chocolate chip, chocolate chip, cookies n' cream, peanut butter, chocolate peanut butter, apple, apple caramel **\$2 per cupcake**

Outside baker/cake cutting fee included \$0 You may bring your own TRAYED cookies

Assorted Home Style Cookies - chocolate chip, peanut butter, sugar and oatmeal raisin \$3

Assorted Home Style Cookies and Bar Cookies - chocolate chip, peanut butter, sugar, oatmeal raisin, lemon bar cookie, tasty cake bar cookie, butter nut crunch bar cookie \$4

Assorted Specialty Cookies - raspberry filled sugar cookies with and without drizzle, chocolate macaroons, chocolate chip with white and dark chocolate drizzles, peanut butter with chocolate drizzles, , sugar cookies with chocolate and raspberry drizzle, mini cannoli's \$7

Assorted Specialty Cookies and Petite Pastries - raspberry filled sugar cookies with and without drizzle, chocolate macaroons, chocolate chip with white and dark chocolate drizzles, peanut butter with chocolate drizzles, sugar cookies with chocolate and raspberry drizzle, mini cannoli's, chocolate covered éclairs, assorted petite cheese cakes, petite chocolate cups with chocolate and raspberry mousse, phyllo cups with cherry filling topped with whipped cream \$9

Assorted Home Style Cakes - carrot, touch of strawberry, chocolate cream, banana walnut, black forest and white coconut, triple chocolate, yellow jacket \$5

Assorted Gourmet Cakes- selection of specialty cakes \$9

Assorted Homestyle Pies - apple, apple caramel, apple crumb, cherry, cherry crumb and peanut butter fudge \$6

Assorted Gourmet Pies- selection of specialty pies \$9

Assorted Home Style Cakes and Pies - chef's choice of home style cakes and pies \$7

Assorted Gourmet Cake and Pies- selection of specialty cakes and pies \$9

Chocolate Fondue Stations - with white, dark and milk chocolate, strawberries, marshmallows, pineapples, pretzel rods, cream puffs \$4

Sundae Bar Freezer – select three ice cream flavors, Hershey's syrup, maraschino cherries, chopped nuts, sprinkles, cookies n' cream crumbles, M & M crumbles and whipped topping \$7

* additional topping available call for details

Sorbet Bar - select three flavors of sorbet \$7

Novelty Ice Cream Freezer- wide variety of Hershey's novelty ice creams \$4 +

Inside Smore' Station- Hershey's chocolate, marshmallows, graham crackers \$3+

Candy Bar price varies based on selected candies- variety of candies for your guest's sweet tooth, to go boxes provided

selection may vary due to season and availability

Bar Packages

Most popular bar package -Pre Paid tab for a 5 hour open bar! Pay for only guests 21+ that will be drinking!

Bar Terms

Host Bars -you pay Cash Bars- your guests pay

Pre Paid Tab Bars-you decide how much you want to spend, what you want to serve and pre pay per drinks for guest 21+ that will be drinking alcohol- a tab is run to track consumption, you may add to your tab throughout the evening if you wish or you may go to a cash bar if you hit your pre paid tab amount *NO refunds will be issued for prepaid amounts not used*

Consumption Bars-you pay per drink at conclusion of event **Any combination** – we will gladly customize a package to fit your needs and budget

All tabs must be paid in CASH at the conclusion of your event- no credit cards or checks will be accepted

5 Hour Host Bar Packages-*Unlimited, No Tab is Run

Call for pricing – 5 hour beer and wine only open bar package with Verde toast for bridal party

Call for pricing - 5 hour open bar package - allows your guest to choose any drink \$6 or less from our extensive bar inventory with Verde toast for bridal party

Toasting Spirits- toasting pour Verde, Raspberry Verde or House Champagne \$3 per person

Specialty IPA Bottled Beer/Beer by the keg- prices vary depending on beer selected House Wine per Bottle- Chardonnay, Merlot, Muscato and White Zinfadel \$15 per bottle Additional Wine Selection Available per Bottle- prices vary depending on wine selected

Bar Inventory

Absolute Barcardi Rum Bailey Blue Caraco Bombay Sapphire Gin Buttershots Captain Morgan Rum Chambord Clan McGregor Crème de Cocao Crème de Menthe Crown Royal Dekuyper Peach Schnapps Disaronno Amaretto Dewars E&J Fireball Franjelica Goldenschlager Gray Goose Gray Goose Orange Hendricks Gin Hennessey Jack Daniels Jack Daniels Honey Jacquine Amaretto Jacquins Gin Jacquins Grenadine Jacquins Rum Jacquins Sloe Gin Jacquins Vodka Jagermister Jameson Jim Bean Johnny Walker Black Johnny Walker Red Jose Cuervo Kalua Kamora Makers Mark Malibu Rum M&R Dry Vermouth M&R Sweet Vermouth Monte Mezcal Tequila Pama Patron Pininacle Vanilla Vodka Seagrams Gin Seagrams Seven Seagrams VO Stoli Orange Smirnoff Vodka Tanqueray Gin Triple Sec Wild Turkey Honey and Yukon Jack

Beer on tap- Miller Lite and Yuengling Lager

Wine & Champagne- Chardonnay, Merlot, Muscato and White Zinfadel, Verdi, Verdi Raspberry, Andre Champagne

Mixers- Coke, Diet Coke, Sprite, Ginger Ale, Red Bull, Rose's lime juice, club soda, tonic water, sour mix, orange and cranberry juice, half & half, cherries, limes, lemons, olives & oranges

Signature drink prices vary depending on selection -we will gladly customize a specialty drink for your wedding day... ask for details

Bar Inventory is subject to change without notice

Cash Bar & Pre Paid Consumption Drink Pricing

Draft Beer starting at \$5.00/glass House Brands starting at \$6.00/drink Premium Brands starting at \$8.00/drink Beer, Imported starting at \$5.00/bottle Cordials starting at \$6.00/glass House Wine starting at \$5.00/ glass Call Brands starting at \$7.00/ drink Ultra Premium starting at \$9.00/drink Beer, Domestic starting at \$5.00/bottle Verde or Champagne \$5.00/glass

Bartenders and additional bar charges

\$540 for two (2) bartenders for a 5 hour reception (101+ guests)

\$270 for one (1) bartender for 5 hour reception (100- guests)

\$810 for three (3) bartenders for 5 hour reception (175+ guests)

\$2 Second Bar may be set up outside at the lounge area, patio, farm house or in ballroom

Additional Bar Services and Policies

All PLCB Laws and Regulations are strictly enforced!!!!!!

All guests must show proof of the legal age of 21 to consume alcoholic beverages. We will card your guests

One (1) drink will be served per guest until all guests have been carded

Karen's Catering LLC has the right to deny any person service and will NOT serve any individuals they suspect to be intoxicated

Additional selections of beer, wine and spirits are available... ask for details

All costs are estimated costs and subject to change without notice. List of alcohol provided is an anticipated list and is subject to change without notice

Alcoholic beverages purchased from Karen's Catering, LLC are not permitted to leave the premise

All our bartenders and service staff are RAMP Certified

Liquor Liability Insurance carried by Karen's Catering, LLC

All tabs must be paid in CASH at the conclusion of your event- no credit cards or checks will be accepted

Please do NOT bring alcohol onto our property- we are fully licensed by the PLCB No BYOB is permitted

A 20 % service fee shall be added to all bar services. Additional set-up fees may apply if more than one bar is needed

House Vendor List

Karen's Catering, LLC

Karen Bollman Owner of Harmony Hall and Karen's Catering, LLC www.harmonyhallestate.com 717-985-9300

Plenty of Petals

Elyse and Devon Alleman
Specializing in bridal flowers, ceremony and reception, anniversary, birthday parties and all your floral needs
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717-608.1401 Elyse's cell or 717.379.3248 Devon's cell

717-608.1401 Elyse's cell or 717.379.3248 Devon's cell plentyofpetals@hotmail.com

Neil M. Films

Neil Muro Cinematographer www.facebook.com/neilmfilms 717.433.4576 neilmfilms@gmail.com

Ryan Miller Entertainment Red Tie Entertainment

Ryan Miller Travis Ney

Wedding & event DJ, photo booth and accent lighting

<u>www.ryanmillerent.com</u> <u>Red Tie Entertainment</u>

717.805.2738 561-376-9134

Nathan Grumbine Photography

Nathan Grumbine

Nathan Grumbine Photography
717-489-2068

Revelations Photography

Cindty Strupp
Revelation Photography
(717) 249-9374

Holiday Inn & Suites

Guest accommodations- FREE shuttle to and from hotel to HHE Ask to speak to someone in the sales office 717.939.1600 Holidayinn.com/Harrisburg

Hotel Indigo

Guest accommodations
Ask to speak with Sales Office
717.558.7676 Ihg.com/hotelindigo

HOW MUCH WILL MY EVENT COST?

HOW MOUNT WILL MI EVENT COST.
Food (A) # of adult guests y \$ Wedding Package Price = \$
of adult guests x \$ Wedding Package Price = \$
of children (ages 3-11) x \$30.00 Children Meals Price =\$
(A) Total \$
Bar (B) 5 hour bar – Bar does not close!
Pre Paid Tab/Consumption Option * MOST POPULAR OPTION
Total Number of GuestsMinus Number of Guests Under 21Minus Number of Adult 21+ NONE Drinkers Total Drinkers x \$ per person * You Can make this any number you want to fit your budget! (B) Total \$
(C)Bartenders +\$540.00 2 Bartenders for 100+ guests or +\$270 1 Bartender for less than 100 guest (C)Total \$
(A Total)+(B Total)+ (C Total)= \$
+ 20% Service Fee =\$
+ 6% PA Sales Tax= \$
Total Catering Estimate Food + Bar \$
+ Venue Rental - see page 4 for pricing *+Add \$1000 to venue rental for guest counts with less than 100 Adult Meals *
<i>Grand Total \$</i>
First Payment to Reserve Your Date - \$1000.00
Balance Due \$
MONTHLY PAYMENT- INTEREST FREE Balance Due/ number of months to wedding day= monthly payment

Monthly Payment \$_____



https://harmonytravelpa.com 717-756-50

Prices Ranging from \$895 -\$1795 per person per week *Airfare not included in price*

Luxury All Inclusive Resort Experience

Lifestyles Holiday Resort- Confresi Beach -Puerto Plata, Dominican Republic

Perfect for Honeymoons, Destination Weddings, Friends & Family Vacations







1000+ Hotel Rooms





200+ Private Villas







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717-756-5006

Prices Ranging from \$895 -\$1795 per person per week

Airfare not included in price

Luxury All Inclusive Resort Experience

Lifestyles Holiday Resort- Confresi Beach -Puerto Plata, Dominican Republic

Perfect for Honeymoons, Destination Weddings, Friends & Family Vacations

ALL PRICES INCLUDE

Access to ALL Real Estate Owner Resort Amenities -All Guests Regardless of where you stay!!!

- 7 Nights/8 Days Unlimited Food & Alcohol
- CHOOSE YOUR ACCOMMODATIONS... SELECT FROM 200+ PRIVATE VILLAS...1000+ HOTEL ROOMS
- Free Round-Trip Transportation from POP to Resort
- Free Ocean World Tickets- One per person
- 18 Restaurants
- 4 International Buffets
- 10 Beach Cafes
- 25 Bars
- 6 Beaches with Cabanas and Soaking Pools –Beach Towels Provided
- 13+ Pools Including Adult Only & Exclusive Kid's Pool Areas
- 2 Entertainment Centers
- Casino-Sports Bar
- Tennis Courts, Basketball Court, Beach Volleyball Court, Pickle Ball Court & Extreme Zone
- Non-Motorized Water-Sports: Snorkeling Equipment, Boogie Boards, Kayak
- 3 Spas including 2 BeachFront Treatment Center
- 2 Gyms with Exercise Equipment
- Shopping Areas- Including Hand-Crafted BeachFront Local Stores & on resort Duty Free Shop
- Medical Clinic with Pharmacy on Site
- Golf Carts & 24/7 Resort Shuttle
- Daily Contact with Personal Concierge via WhatsApp

Call Karen for details.... 717-756-5006