

Harmony Hall Estate

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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.

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 catering available. Reception coordinating included with Karen's Catering, LLC packages. 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, LLC or Bring Your Own!

CORPORATE & SOCIAL EVENT MENU

All Non-Wedding Event Menu Pricing Includes

Ballroom- (300 max) Free Venue Rental with Minimum Guest Count-Minimums Vary

Call for Details- 4 hour venue use

Farm House- (60 max) \$200 Per Hour

Karen's Catering menu packages include house linens, table and chair set up, LED Up Lighting, White Lounge

Style Furniture in Ballroom included in menu packages.

Farm House is buffet style only, plated meals are not served.

Not included in price estimate is 20% service fee & 6% sales tax



Breakfast

\$16.00 Continental Breakfast

Assorted Breakfast Pastries & Bagels served with Jelly, cream cheese and butter

Orange juice and cranberry juice

Regular & decaf coffee, hot water, assorted teas, fresh brewed iced tea, lemon wedges, sugar, sweetener & creamer

Breakfast Sandwich * Minimum order 12 of each kind

\$5.00 Ham, egg & cheese on English muffin or Biscuit

\$5.00 Sausage, egg & cheese on English muffin or Biscuit

\$5.50 Bacon, egg & cheese on English muffin or Biscuit

\$4.00 Egg & cheese on English muffin or Biscuit

\$4.50 Egg Beaters & cheese on English muffin or Biscuit

On Bagel add \$1.00 On Croissant add \$1.00

Eggs *Minimum order 12

\$4.00 Cheese Strata

\$4.00 Ham and Cheese Strata

\$4.00 California Strata

\$3.00 Scrambles Eggs

\$4.00 Cheesy Scrambled Eggs

\$3.00 Pancakes with syrup (2 per person)

\$3.00 French Toast Sticks with syrup (2 per person)

\$3.00 Home Style French Toast with syrup (2 per person)

Breakfast Sides

* Minimum order 12

\$4.00 Whole Fresh Fruit Basket –Apples, Banana , Oranges, Grapes and Strawberries

\$4.00 Fresh Fruit Tray- Pineapple Chunks, Grapes, Strawberries, Melons when in Season

\$4.00 Fresh Fruit Salad- A Blend of chef's choice of fresh seasonal fruits cut into bit size chunks

\$4.00 Assorted Greek Yogurt with Granola

\$3.00 Mini Baked Oatmeal Bites

\$3.00 Baked Oatmeal with a side of 2% Milk

\$3.00 Sausage Links (2 per person)

\$3.00 Bacon Planks (2 per person)

\$2.00 Breakfast Potatoes

\$3.00 Hash Brown Rounds

Sandwiches, Wraps and Panini's Lunch Menu

Includes:

House made potato chips and House Garden or Caesar Salad

Assorted house made cookies

Regular & decaf coffee, hot water, assorted teas, fresh brewed iced tea, lemon wedges, sugar, sweetener & creamer

\$24.00 New York Style Deli Tray - Mesquite Turkey, Virginia Baked Ham, Roast Beef, Swiss Cheese, White and Yellow American cheese, assorted rolls and condiments

\$22.00 Assorted Prepared Sandwiches Select Two (2) Sandwiches on a variety of breads and appropriate condiments

Mesquite Turkey with lettuce and Swiss cheese

Sliced Turkey with lettuce and Swiss cheese

Virginia Baked Ham with lettuce and Swiss cheese

Roast Beef with lettuce and Swiss cheese

Chunky Chicken Salad with lettuce

Albacore Tuna with Lettuce

* add sliced tomatoes to any sandwich \$.50

\$20.00 Assorted Sandwich Wraps – Select Two (2) Wraps *chef's choice of flour tortillas

Vegetarian – Chef's choice of vegetables, shredded cheddar cheese with ranch dressing

Grilled Chicken Wrap- grilled chicken, shredded cheddar cheese, shredded lettuce and diced Tomatoes with ranch dressing

Grilled Chicken Caesar Sandwich- marinated grilled chicken breast, romaine lettuce, shredded parmesan cheese and finished with creamy Caesar dressing

Chunky Chicken Salad with shredded lettuce and shredded cheddar cheese

Albacore Tuna with shredded lettuce and shredded cheddar cheese

\$23.00 Panini's and Grilled Sandwiches- Select Two(2) Sandwiches

Home Style Grilled Cheese- farmers bread with American Cheese

Grilled Ham & Cheese- farmers bread with American Cheese and Black Forest Ham

Caprisi Panini – roasted peppers, grilled portobello mushroom with pesto alio on Ciabatta bread

Grilled Chicken Spinach and Artichoke Panini- Grilled chicken with baby spinach, artichoke hearts, mozzarella cheese with a garlic alio

Italian Panini- Capicola ham, pepperoni, mozzarella cheese & marinara sauce

Pizza Panini- Mozzarella cheese and marinara sauce

Mesquite Turkey & Swiss Panini- Thinly sliced mesquite turkey, Swiss cheese and honey mustard

Grilled Chicken, Bacon Ranch Panini- Grilled chicken with bacon strips, Swiss cheese and ranch dressing

½ & ½ * price varies based on selections- call for pricing

Half Sandwich, Wrap or Panini & Soup Half Sandwich, Wrap or Panini & Salad

****Additional sandwich, wraps & panini selections available - ask for details****

\$25.00 Salad Buffet Lunch Menu

Includes:

Assorted breads and rolls with whipped butter

Marinated grilled chicken strip and albacore tuna salad

Assorted house made cookies

Regular & decaf coffee, hot water, assorted teas, fresh brewed iced tea, lemon wedges, sugar, sweetener & creamer

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

Select One (1) Additional Salad

House Caesar Salad - romaine lettuce, shredded parmesan, croutons and Caesar dressing

June Salad - tender baby 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

Cranraisin 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

SIDES

\$4.00 Mug of soup *Call for additional selections

Cheesy Broccoli New England Clam Chowder Manhattan Clam Chowder Vegetarian Chili

Beef Chili Chicken Noodle Chicken Corn Chowder Beef Vegetable Zesty Tomato

\$3.00 per selection

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

Cous cous salad- cous cous with lemon honey vinaigrette, raisins and toasted almonds

Pasta salad- tri color pasta with Italian vinaigrette, black olives, cheeses and tomatoes

Amish macaroni salad- macaroni's with egg dressing, celery, onions and carrots

Dutch potato salad- diced potatoes with egg dressing, dice celery, onions

Marinated potato salad- red skinned potatoes in Italian vinaigrette dressing with parmesan cheese and parsley

Quinoa salad- quinoa with lime vinaigrette with tomatoes, cilantro and onions

Baked macaroni and cheese- macaroni with a cheesy cream sauce

Hearty 5 Bean Baked Beans- blend of 5 beans in our house made sauce with ground hamburger and Bacon 4

Endless Possibilities Dinner Package \$55 (without cocktail hour \$50)

Cocktail Hour

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

Select (1) Swiss cheese torta OR bacon cheddar ranch dip OR spinach dip with bread bites

Select (1) Warm artichoke pate with Karen's gourmet pasta dippers OR Maryland Crab Dip with bread bites + \$2 per person

Served Dinner- Select up to 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

Dinner Entrées – Select Three (3)

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 Sirloin Medallions - tender sirloin medallion with red wine demi glaze scented with a balsamic reduction and sundried tomatoes

Black & Bleu Sirloin Medallion- tender sirloin medallion with gorgonzola cream sauce and gorgonzola crumbles

Sweet n' Smoky Wrapped Sirloin Medallion- tender sirloin medallion 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 +\$3 pp

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

Beverages -4 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water

Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Assorted Cookies

Dream Dinner Package \$50 (without cocktail hour \$45)

Cocktail Hour

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

Select (1) Swiss cheese torta OR bacon cheddar ranch dip OR spinach dip with bread bites

Select (1) Warm artichoke pate with Karen's gourmet pasta dippers OR Maryland Crab Dip with bread bites + \$2 per person

Served Dinner - Select up to 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

Dinner Entrées – Select Three (3)

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 medallion with a 7 pepper crust and butter drizzle

Bacon Wrapped Tender Beef Medallions - tender beef medallion 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 tofu then topped with a plum tomato roulade

Beverages -4 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water

Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Assorted Cookies

Enchanted Dinner Package \$45 (without cocktail hour \$40)

Cocktail Hour

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

Select (1) Swiss cheese torta OR bacon cheddar ranch dip OR spinach dip with bread bites

Select (1) Warm artichoke pate with Karen's gourmet pasta dippers OR Maryland Crab Dip with bread bites + \$2 per person

Served Dinner - Select up to 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

Dinner Entrées 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

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 - tender beef medallions topped with red wine demi glaze

Tender Beef Medallions - tender beef medallions topped with compound butter

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

Parmesan Encrusted Tilapia- tilapia filet encrusted with parmesan panko bread crumbs, parmesan cheese topped with parmesan cheese

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

Beverages -4 Hours Unlimited Service

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

Dessert

Assorted Cookies

Simply Elegant Dinner Package \$40 (without cocktail hour \$35)

Cocktail Hour

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

Select (1) Swiss cheese torta OR bacon cheddar ranch dip OR spinach dip with bread bites

Select (1) Warm artichoke pate with Karen's gourmet pasta dippers OR Maryland Crab Dip with bread bites + \$2 per person

Served Dinner - Select up to Two (2) 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

Dinner Entrées Select Two (2)

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

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 - tender beef medallions topped with red wine demi glaze

Tender Beef Medallions - tender beef medallions topped with compound butter

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

Parmesan Encrusted Tilapia- tilapia filet encrusted with parmesan panko bread crumbs, parmesan cheese topped with parmesan cheese

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

Beverages -4 Hours Unlimited Service

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

Dessert

Assorted Cookies

Simply Beautiful Dinner Package \$35 (without cocktail hour \$30)

Cocktail Hour

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

Select (1) Swiss cheese torta OR bacon cheddar ranch dip OR spinach dip with bread bites

Select (1) Warm artichoke pate with Karen's gourmet pasta dippers OR Maryland Crab Dip with bread bites + \$2
per person

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

Dinner Entrées Select One (1)

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

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 – 4 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water

Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Assorted Cookies

Double Your Pleasure Dinner Package \$45 (without cocktail hour \$40)

Cocktail Hour

Cascading Hors d' Oeuvres- grapes, assorted crackers, 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

Served Dinner - Select Two (2) Entrée Pairing for ALL Guests

*** *Select Three Entrée Pairings for only + \$5 per person* ***

All served dinners include assorted dinner rolls and whipped butter

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

Dinner Entrée Pairings- Select One (1)

Pairing 1- Chicken n' Seafood - Italiano Chicken-tender chicken filet marinated and basted with our house Italian or balsamic vinaigrette topped with warm tomato bruschetta **OR Balsamic Chicken** – tender chicken filet marinated and basted with a balsamic vinaigrette and topped with warm tomato bruschetta **& Parmesan Encrusted Tilapia-** tilapia filet encrusted with parmesan panko bread crumbs, parmesan cheese topped with parmesan cheese served with quartered red roasted potatoes with olive oil and butter and green beans with julienne carrots
** Select one (1) chicken entrée*

Pairing 2 - Chicken n' Beef- Italiano Chicken-tender chicken filet marinated and basted with our house Italian topped with warm tomato bruschetta **OR Balsamic Chicken** – tender chicken filet marinated and basted with a balsamic vinaigrette and topped with warm tomato bruschetta **& Tender Beef Medallions** - tender beef medallions topped with red wine demi glaze **OR Tender Beef Medallions** - tender beef medallions topped with compound butter served with Yukon Gold Mashed potatoes with roasted garlic and green beans with julienne carrots
** Select one(1) beef entrée and (1) chicken entrée*

Pairing 3- Chicken n' Pasta Nest- Italiano Chicken-tender chicken filet marinated and basted with our house Italian topped with warm tomato bruschetta **OR Balsamic Chicken** – tender chicken filet marinated and basted with a balsamic vinaigrette and topped with warm tomato bruschetta **& Pasta Nest** - chef's choice of pasta topped with grilled marinated vegetables-(carrots, red onion, zucchini, yellow squash, and peppers) drizzled with an alio sauce (olive oil & butter), topped with parmesan cheese
** Select one (1) chicken entrée*

Pairing 4- Beef n' Seafood- Tender Beef Medallions - tender beef medallions topped with red wine demi glaze **OR Tender Beef Medallions** - tender beef medallions topped with compound butter **& Parmesan Encrusted Tilapia-** tilapia filet encrusted with parmesan panko bread crumbs, parmesan cheese topped with parmesan cheese served with Yukon Gold Mashed potatoes with roasted garlic and green beans with julienne carrots
** Select one(1) beef entrée*

Beverages -4 Hours Unlimited Service

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

Dessert

Assorted Cookies

Grand Buffet Station Dinner Package \$55 (without cocktail hour \$50)

Cocktail Hour

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

Select (1) Swiss cheese torta OR bacon cheddar ranch dip OR spinach dip with bread bites

Select (1) Warm artichoke pate with Karen's gourmet pasta dippers OR Maryland Crab Dip with bread bites + \$2 per person

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

Station One

Assorted dinner rolls and whipped butter

Select One (1) entrée

Select one (1) chicken **OR** one (1) seafood entrée from the Enchanted Wedding Package

Vegetable and Starch

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

Station Two - Carver station * Professional chef carver included

Assorted dinner rolls and whipped butter

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 rosemary

Vegetable and Starch

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

Station Three- Pasta Station

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

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

Select two (2) sauces

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

Beverages -4 Hours Unlimited Service

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

Dessert

Assorted Cookies

Additional entrees may be added to each station... ask for entrée pricing Add a second vegetable, starch or stuffing to any station for only \$2 dollars per person each

Simply Splendid Station Dinner Package \$50 (without cocktail hour \$45)

Cocktail Hour

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

Select (1) Swiss cheese torta OR bacon cheddar ranch dip OR spinach dip with bread bites

Select (1) Warm artichoke pate with Karen's gourmet pasta dippers OR Maryland Crab Dip with bread bites + \$2 per person

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

Station One (1)

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

Select One (1) entrée

Select one (1) chicken **OR** one (1) seafood entrée from the Enchanted Wedding Package

Vegetable and Starch

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

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

Assorted dinner rolls and whipped butter

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 rosemary

Vegetable and Starch

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

Beverages -4 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water

Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Assorted Cookies

Additional entrees may be added to each station... ask for entrée pricing

Add a second vegetable, starch or stuffing to any station for only \$2 dollars per person each

My Dream Dinner Station Package \$45 (without cocktail hour \$40)

Cocktail Hour

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

Select (1) Swiss cheese torta OR bacon cheddar ranch dip OR spinach dip with bread bites

Select (1) Warm artichoke pate with Karen's gourmet pasta dippers OR Maryland Crab Dip with bread bites + \$2 per person

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

Station One (1)

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

Select One (1) entrée

Select one (1) chicken **OR** one (1) seafood entrée from the Enchanted Dinner Package

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

Same vegetable and starch to be placed on each station

Station Two (2) – Professionally PRE-CARVED

Assorted dinner rolls and whipped butter

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 rosemary

Additional entrees may be added to each station... ask for entrée pricing

Add a second vegetable, starch or stuffing to any station for only **\$2** dollars per person each

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

Same vegetable and starch to be placed on each station

Beverages -4 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water

Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Assorted Cookies

Additional entrees may be added to each station... ask for entrée pricing

*Add a second vegetable, starch or stuffing to any station for only **\$2** dollars per person each*

Simply Superb Station Dinner Package \$40 (without cocktail hour \$35)

Cocktail Hour

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

Select (1) Swiss cheese torta OR bacon cheddar ranch dip OR spinach dip with bread bites

Select (1) Warm artichoke pate with Karen's gourmet pasta dippers OR Maryland Crab Dip with bread bites + \$2 per person

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

Station One (1)

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

Select One (1) entrée

Select one (1) chicken **OR** one (1) seafood entrée from the Enchanted Dinner Package

Vegetable and Starch

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

Station Two (2)- Pasta Station n' Meatballs

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

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

Select two (1) sauces- 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

Meatballs with or without marinara sauce

Beverages -4 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water

Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Assorted Cookies

Additional entrees may be added to each station... ask for entrée pricing

Add a second vegetable, starch or stuffing to any station for only \$2 dollars per person each

Home Style Traditions \$40 (without cocktail hour \$35)

Cocktail Hour

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

Select (1) Swiss cheese torta OR bacon cheddar ranch dip OR spinach dip with bread bites

Select (1) Warm artichoke pate with Karen's gourmet pasta dippers OR Maryland Crab Dip with bread bites + \$2
per person

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

Station One (1)

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

Select One (1) entrée

Roasted Tame Turkey- tender white and dark meat of turkey professionally precarved in au jus

Baked Ham- succulent ham professionally precarved in au jus

Select one(1) vegetable

Buttered corn, sweet peas or peas with julienne carrots

Home style mashed potatoes and Candied Yams

Home style stuffing with turkey gravy

Beverages -4 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water

Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

Assorted Cookies

Additional entrees may be added to each station... ask for entrée pricing

Add a second vegetable, starch or stuffing to any station for only \$2 dollars per person each

Southern Charm Station Dinner Package \$45 (without cocktail hour \$40)

Cocktail Hour

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

Select (1) Swiss cheese torta OR bacon cheddar ranch dip OR spinach dip with bread bites

Select (1) Warm artichoke pate with Karen's gourmet pasta dippers OR Maryland Crab Dip with bread bites + \$2 per person

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) Chicken Entrée

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

OR Fried chicken (breast, leg, thighs and wings) * Add \$2 per person

Yukon gold mashed potatoes

Sweet corn

Station Two (2)

Corn bread and potato rolls with whipped butter

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

Pulled pork with chef's choice of BBQ sauce- tender roast of pork baked slowly in apple brown sugar marinade then pulled into savory pieces

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

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

Fried Okra- bit size okra breaded in corn meal and fried to perfection or Buttered Corn

Beverages -4 Hours Unlimited Service

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

Dessert

Assorted Cookies

Additional entrees may be added to each station... ask for entrée pricing

Add a second vegetable, starch or stuffing to any station for only \$2 dollars per person each

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

Cranraisin 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 almandine
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 Sweet peas with julienne carrots
Grilled root vegetables Match stick vegetables
Wilted fresh spinach with sautéed onions Wilted fresh spinach with creamy wine sauce
Grilled brussel sprouts- with balsamic honey glaze
Grilled 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
Quartered red roasted parsley potatoes Quartered red roasted potatoes with olive oil and butter
Parmesan cheese encrusted quartered red roasted potatoes
Pearl potatoes roasted with olive oil and butter Parmesan encrusted pearl potatoes
Pasta-fettuccini, 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
Rice, sticky Asian white
Mashed sweet potatoes Candied sweet potatoes Home style stuffing Pineapple bread stuffing

Small Bites Party Menu \$35

Station One (1)

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

Select (1) Swiss cheese torta OR bacon cheddar ranch dip OR spinach dip with bread bites

Select (1) Warm artichoke pate with Karen's gourmet pasta dippers OR Maryland Crab Dip with bread bites + \$2
per person

Select One (1) Swedish or Sweet n' Sour meatballs

Station Two (2)

Slider Station & Tator Tot and Fry Station

Pulled pork sliders, cheese burger sliders and chicken sliders

Cole slaw, bacon crumbles, diced tomatoes, mustard, mayonnaise and ketchup.

Hand cut and spiral fries, cheese sauce, ketchup, salt, pepper and vinegar

Station Three (3)

Little Italy Station

Plum tomato bruschetta and roasted garlic crustini, artichoke pate and Karen's Pasta Dippers®

Italian cheese torta with crackers

Flat bread pizza bites (Select 2 cheese pizza, white pizza, pepperoni pizza and your choice of buffalo or ranch
chicken pizza) *additional selections available...ask for details

Dessert

Assorted Cookies

Beverages -4 Hours Unlimited Service

Regular & decaf coffee, hot tea, iced tea and iced water

Soda- Coke, Diet Coke, Sprite and Ginger Ale

Small Bites - \$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's- 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

Small Bites Themed Tables

WOW your guests- Add a themed table for cocktail hour or an End of Evening treat!

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 **\$7**

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 - with assorted toppings including bacon, chili, and stewed tomatoes for guests to enjoy and have fun **\$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 crustini **\$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 chop stix **\$8**

Little Italy Station - with plum tomato bruschetta with roasted garlic crustini, 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**

Flat Bread Pizza Station - with cheese pizza, white pizza, pepperoni pizza and your choice of buffalo or ranch chicken pizza **\$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, American yellow mustard and your choice of two (2) dipping sauces- salted caramel, caramel, white wine honey mustard, creamy cheddar cheese, beer & cheddar cheese, nacho cheese **\$5**

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)

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 Tator Tots- egg n' cheese and sausage egg n' cheese on biscuit and tator tots with salt, pepper and ketchup **\$6**

We will gladly create a signature menu for your dream wedding...ask for detailsA minimum of 50% of guest count required

Children Served Meal \$20

Apple sauce and fries

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

Three (3) chicken tenders with ketchup and BBQ sauce

One (1) hamburger

One (1) cheese burger

Macaroni and Cheese

Children Buffet Station \$20

Children eat off adult buffet stations

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

Soft Beverages

\$4 Unlimited Self Service Beverage Station - Coffee (regular and decaf), hot water and assorted tea box, iced tea, iced water, sugar, sweetener, creamer and lemon wedges

\$2.00 Soda- Canned Coke, Diet Coke, Sprite, Ginger Ale with Ice

Soda Service Attendants are required when NO alcohol and NO bartenders are needed for social events

\$270 for two (2) soda service attendants for a 5 hour reception (101+ guests)

\$150 for one (1) soda service attendants for 5 hour reception (100- guests)

\$540 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 **\$2**

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

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

\$2.00 Milk (skim or 2%)

\$3.00 Infused Water Blueberry Lemon Berry Blend Cucumber Kiwi Strawberry

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

Sweet Endings

Cupcakes: Chocolate and vanilla \$2

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 Home Style 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 \$15 per person pre paid tab 5 hour open bar!

Pay for only guests 21+ that will be drinking!

Allow your guest to choose from any drink \$5 or less from our extensive inventory!!

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 though out 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- pay for ALL guests 21 + ***Unlimited, No Tab is Run**

\$20 per person – 5 hour beer and wine only open bar package with Verde toast for bridal party

\$30 per person- 5 hour open bar package - allows your guest to choose any drink \$5 or less from our extensive bar inventory with Verde toast for bridal party

Toasting Spirits– toasting pour Verde, Raspberry Verde or House Champagne **\$2 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 Cacao Crème de Menthe Crown Royal Dkyp Peach Schnapps Di'saronna Amaretto Dewars E&J Fireball Franjelica Goldenschlager Gray Goose Gray Goose Orange Hendricks Gin Hennessy 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 \$2.00/glass
House Brands starting at \$4.00/drink
Premium Brands starting at \$6.00/drink
Beer, Imported starting at \$4.00/bottle
Cordials starting at \$5.00/glass

House Wine starting at \$4 per glass
Call Brands starting at \$5.00/ drink
Ultra Premium starting at \$7.00/drink
Beer, Domestic starting at \$3.00/bottle
Verde or Champagne \$4/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 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

Additional Services

Single Layer House Linens w/ Linen Napkin Included in ALL Wedding Packages

White, ivory, black, platinum stripe, gold satin stripe, charcoal and burgundy

Linen Napkins included in ALL Wedding Packages

White, ivory, black, platinum stripe, gold satin stripe charcoal and burgundy

Additional selections available....additional charges shall apply

Custom Linen Rentals \$ varies ...

Prices start at **\$15.00 per House Linen** and **\$1.00 per house linen napkin**

House Runners starting at \$7 per runner

Also available- chair covers, chair sashes and table runners starting at **\$7.00 per chair**
*** price include installation**

Linen rentals must be supplied Karen's Catering unless otherwise agreed upon

We use a number of linen vendors to accommodate your color palate, style and budget

Additional set-up and tear down charges will apply for clients supplying their own linens
* charges vary depending on the amount of hours and staff needed to set up and tear down
base rate is \$25 per hour per staff

\$400 Wedding Ceremony Coordinator –for your ceremony \$100 per hour/4 hour minimum

\$500 Additional Hour- add an additional hour to your reception- includes ALL service and back of house staff and use of the ballroom and grounds * alcoholic and soft beverages NOT included

Lighting \$ varies

The stars light up the night.... Add star lights to accent the ceiling

Monograms- your monogram on the walls or ceiling

Color wash the ceiling- add a splash of color to the ceiling or walls

Outdoor flood lights for patio or trees

**** Additional lighting packages available...ask for details**

Rentals

****Most commonly asked for Rental Items ** Additional décor elements available****

\$1 Charger plates- silver, gold and red... additional colors available, pricing may vary

\$Varies-custom linen rentals- starting at \$15 per linen \$1 per linen napkin

\$7 Chair covers w/sashes- includes installations and tear down- varies depending on style, fabric & color

\$9 Chivari chairs- varies depending on color and pad selected per chair * a \$2 per person fee will be added for removing and resetting our chairs and to check every chair to make sure the bottoms do not damage our hard wood floors

\$ 1.50 each Votives six (6) hour burn votives available in a variety of colors

\$50.00 White Arbor-white resin arbor

\$75 Gated Arbor- gated black rod iron arbor with floral boxes flanking both arbor sides

\$30.00 Pillars- pair of white pillars **\$50.00 “Church” Candelabra-** gold church style candelabra

\$75 Cabana- indoor tented cabana with up lighting

\$2.00 Mirrors- 12” round or square table mirrors

\$Varies- Tents- a variety of tent sizes and styles available

\$50 Flat Screen TV ** additional AV equipment available...ask for details

\$Varies-Draping-price varies depending on fabric, number of spokes and location of installation

LED up lighting... included in venue rental – additional lighting elements available.. ask for details

White club style lounge seating... included in venue rental

Additional items available...

Please ask before you purchase items for your event... we may already have the items you are seeking!!!

20% service fee and 6% PA sales tax not included

House Vendor List

Harmony Hall Estate

Karen Taylor

Owner of Harmony Hall and Karen's Catering, LLC

www.harmonyhallestate.com

717-985-9300

Karen Taylor karen@harmonyhallestate.com

General Manager Jill Patry jill@harmonyhallestate.com

Sales & Marketing info@harmonyhallestate.com

Executive Chef Ashley Mitterlehner ashley@harmonyhallestate.com

Plenty of Petals

Elyse and Devon Alleman

Specializing in bridal flowers, ceremony and reception, anniversary, birthday parties and all your floral needs

www.plentyofpetalspa.com

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

Ryan Miller

Wedding & event DJ, photo booth and accent lighting

www.ryanmillerent.com

717.805.2738

ryanmillerent@gmail.com

Molly Rahe Music

Molly Rahe-Randall

Ceremony Music/Cocktail Hour Music

www.mollyrahemusic.com

717.586.8039

mollyrahemusic@gmail.com

Kyrsten's Sweet Designs

www.kyrstenssweetdesigns.com/

Kyrsten Willits

717. 745.8580

kyrstenssweetdesigns@gmail.com

House Vendor List (continued)

Nathan Grumbine Photography

Wedding and event photographer

www.nathangrumbinephoto.com

717. 489.2068

Nathan@grumbinephoto.com

Revelation Photography

Wedding and event photographer

www.revelationphotostudio.com

717.249.9374

revelationphoto@comcast.net

Spinning Harts Studio

Bachelorette parties, private dance lessons and exercise studio

www.spinningharts.com

717.421.0202

spinninghartsstudio@gmail.com

Wedding Dayz

Officiant

Dave Di Raddo

www.weddingdayz.net

717.636.1744

info@weddingdayz.net

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 -Free shuttle to and from hotel to HHE

Ask to speak with Sales Office

717.558.7676

lhg.com/hotelindigo

Harmony Hall Estate Staff Contacts

Karen Taylor

Owner Harmony Hall/Karen's Catering, LLC

Email : karen@harmonyhallestate.com

Office: 717.985.9300

Cell 717.756.5006

Jill Patry

General manager/executive event specialist

Email: jill@harmonyhallestate.com

Office: 717.985.9300

Cell 717.756.5007

Neil Muro

Assistant general manager/executive event specialist

Email: neil@harmonyhallestate.com

Office: 717.985.9300

Cell 717.433.4576

Ashley Mitterlehner

Executive chef

Email: Ashley@harmonyhallesate.com

Office: 717.985.9300

Cell 717.379.7413

Elyse Muro

Plenty of Petals

Email: plentyofpetals@hotmail.com

Office: 717.985.9300

Elyse's Cell: 717.608.1401 Devon's cell: 717.379.3248

Neil Muro

Cinematographer

Cell 717.433.4576

Office Hours

Tuesday-Saturday : hours vary depending on event schedule- call to schedule an appointment

Sunday & Monday- Closed

We will do our best to return your call and email within 24 hours.

Please be patient with us if you are contacting us on a Saturday as we frequently have weddings.

Thank you!

Outside Caterer Package - Use Any Caterer You Wish \$30

This package is designed for licensed caterers and restaurants that can provide you with food but do not have linens, china, service staff and wedding coordination services for your event.

Food to be provided by outside caterer

What's Included... Planning Services

FREE AISLE PLANNER PROFILE

Schedule of Events Review- review wedding day schedule of events and timing

Site Review-review the best wedding reception and ceremony layout

Floor Plan-computer generated floor plan of reception room set up

Pre Wedding Day Review- review of all wedding day details

Final Wedding Day Review-finalize all wedding day details- final payment due

Pre Wedding Day Delivery- drop off all your wedding day accessories prior to your wedding day

What's Included...Décor Elements

Linens-single layer formal length linens for ALL tables

Guest book, unity, guest, head, food, beverage, tall café, gift, cake, DJ, memory table, photo booth props

Your choice of white, ivory, black, burgundy, platinum or gold

Linen Napkins- coordinating linen napkins in your choice of white, ivory, black, burgundy, platinum and gold

Center Piece- square vase with glass gems and floating fresh flowers atop a mirror for ALL guest, appetizer and interior tall café tables

What's Included... What We Do For You

Unity Ceremony-set up unity ceremony table (salt, water, candle, rope etc)

Dress Tables- place linens on ALL tables

Set Tables-with house center pieces, napkins, utensils, table numbers, salt & pepper and champagne flutes

Place Favors-place your favors at each place setting

Place Cards- arrange place cards or seating chart and décor elements you provide

Cake Table-set cake cutter, server, linen napkin and forks

Guest Signing Table-set up guest book, thumb tree etc

End of Event Packing- hand wash and repack cake cutter, cake server and bride & groom champagne flutes

Repack wedding day accessories, favors, flowers, décor elements, etc

End of Event Clean Up- we will sweep the ballroom floor, remove table linens, tidy up the outside, empty trash cans and tidy up the bathrooms

What's Included... Staffing

Day of Wedding Event Manager- to coordinate event set up, service and tear down

** Wedding Ceremony Coordinator available for \$100 per hour, four (4) hour minimum required**

Bridal Party Server- designated head table server

Service Staff- wedding trained in wedding service

Kitchen Staff- chef with chef's assistant and dishwashers

Self Service Beverage Station

Regular and Decaf Coffee

Hot water with assortment of teas

Iced tea and Iced water, sugar, sweetener, lemon wedges, creamer

Disposable coffee cups and disposable cups

Bar Service – No outside alcohol is permitted - See Bar Packages for our bar packages and pricing

Equipment Use Charges * Available for use by insured caterers only

\$200 Licensed caterer may use our dishwashing for 5 hour event

\$500 Licensed caterer may use our gas range and convection oven for 5 hour event

\$100 Licensed caterer may use our electric food warmers * perfect for plated meals

Ala Cart Staffing Services are available if your caterer does not offer full staffing for your event but has all the other services you need!

Wedding Coordinator- \$100 per hour, Four (4) hour minimum

Event staff \$500 per hour includes - staff needed for events 100-175 guests

Additional staff may be required for guest counts above 175

Event Manager	Head Server	Service Staff	Bartenders (2)
Kitchen Manager	Kitchen Assistants	Dishwashers	

Additional RENTAL items & SERVICES available.. Call for details