



Hor's D'Oeuvres

Hot Hors D'Oeuvres

(priced per dozen, minimum 4 dozen per unless otherwise indicated)

Meatballs	Served in Marinara, a sweet chili sauce, or Swedish-style	.95
P Stuffed Mushrooms	Button mushroom caps filled with herbed dressing. (Vegan)	.95
	Filled with sausage stuffing	1.05
	Filled with crab stuffing	Mkt
P Bacon Wrapped Shrimp	With hot honey barbecue sauce (Gluten-free)	3.35
P Crab Cakes	A one-ounce bite-size version of our Maryland style lump and claw cakes (Gluten-free)	Mkt
P Coconut Shrimp	Fried battered shrimp rolled in coconut cakes and breadcrumbs with a coconut milk drizzle (contains some rum)	2.85
Pierogies	Three cheese and potato filled perogies fried or sautéed with your choice of hot, mild, garlic Parmesan, spicy ranch, sriracha, BBQ, or mustard sauce (vegetarian)	1.05
P Spanakopita	Light filo dough triangle filled with cream cheese and spinach	1.85
Cocktail Franks in Puff Pastry	Mini cocktail franks wrapped in a puff pastry and served with ketchup and a spicy mustard dipping sauce	1.45



***Wild Mushroom & Truffle Pastry** Blend of wild mushrooms accented with black truffle oil and paired with a creamy Parmesan and herb risotto, rolled in panko bread crumbs and fried (vegetarian) 2.60

P Goat Cheese & Honey Phyllo Triangle Creamy blend of goat cheese, accented with honey, wrapped in phyllo dough and topped with brown sugar crumble (vegetarian) 2.85

P Crispy Asiago Asparagus Fresh asparagus spear and Asiago cheese wrapped in crisp phyllo dough and finished with a light dusting of Asiago (vegetarian) 3.00

P Petite Beef Wellington A savory piece of beef tenderloin paired with a wild mushroom sauce wrapped in buttery pastry 3.35



Cold Hors D'Oeuvres

(minimum 4 dozen pieces per item unless otherwise noted)

Tortilla Chip Display (Gluten-free)

Tortilla chips. House-made guacamole and salsa

For 25 guests	85.00
For 50 guests	155.00
For 100 guests	310.00

Artisan Cheese Display

Chef's selection of domestic and imported cheeses with crackers, crostini, toasted naan, olives, pickles, fruit garnish, and house-made jam

For 25 guests	174.00
For 50 guests	298.00
For 100 guests	541.00

Bruschetta Display (Vegan, Vegetarian, Gluten-free)

Crostini served with tomatoes marinated in basil, balsamic vinegar, and garlic

For 25 guests	50.00
For 50 guests	100.00

Jumbo Shrimp Cocktail per piece (size 16-20 shrimp/pound (Gluten-free). You may select to be served as passed or displayed 3.35

Display of Mini Sandwiches (minimum 20 pieces)

Ham, ham salad, chicken salad, egg salad, turkey, or tuna salad 3.35



Charcuterie Platter (Available as Gluten-free)

Chef's selection of artisan means with may include kielbasa, hard salami, pepperoni, or prosciutto, crostini, crackers, mustard, selection of cheeses

For 25 guests	163.00
For 50 guests	271.00
For 100 guests	514.00

Fresh Fruit Display (Vegan, Vegetarian, Gluten-free)

Selection of fresh seasonal fruit

Small (30 guests)	93.00
Large (75 guests)	196.00

Fresh Vegetable Display (Vegan, Vegetarian, Gluten-free)

Selection of fresh vegetables and house-made dip

Small (30 guests)	88.00
Large (75 guests)	186.00

Roasted Vegetable Display (Vegan, Vegetarian, Gluten-free)

Selection of roasted vegetables and house-made chips

Small (30 guests)	109.00
Large (75 guests)	186.00

Hummus Display (Vegan, Vegetarian, Gluten-free)

Garlic hummus served with pita bread

Small (30 guests)	88.00
Large (75 guests)	186.00



Desserts

(Minimum 4 dozen pieces per item unless otherwise indicated; can be passed or served as a display)

Brownies (2 dozen)	38.00
With peanut butter frosting	62.00
With peppermint filling and chocolate glaze	62.00
With chocolate truffle frosting	50.00
Lemon bars (2 dozen)	56.00
With berry mousse	68.00
Mini cheesecakes (per piece)	3.85
Mousse shooters (per piece)	3.15
Vanilla or chocolate	
Assorted truffles (one dozen minimum per flavor)	15.00/dozen
Chocolate, strawberry, peanut butter, crispy peanut butter kalua, german chocolate, and coconut	
Assorted cookies (one dozen minimum per flavor)	8.00/dozen
Chocolate chip, peanut butter,, sugar, and oatmeal raisin	



Plated Entrées

Minimum 20 guests, Please pre-select one, two, or three entrées. Those choosing two entrée selections will be charged the higher priced entrée for both selections. Those choosing three entrée selections will be charged the higher price of the three selections with an additional 110.00 selection fee.

All dinner entrées are served with roll, mixed greens salad with house-made balsamic dressing, coffee, hot tea, and choice of dessert.

Pork Tenderloin (Available as Gluten-free)

30.00

Seasoned with coarse-ground black peppercorn, grilled, and finished with a tart cherry glaze, served with mashed potatoes and seasonal vegetable

Broiled Haddock (Available as Gluten-free)

30.00

Flaky filets broiled in white wine and butter, served with lemon, rice, and seasonal vegetable

Stuffed Chicken Breast

27.00

Oven-roasted with traditional savory stuffing, served with gravy, mashed potatoes and seasonal vegetable

Chicken Marsala

27.00

Pan-seared and plated with a Marsala wine and wild mushroom sauce, served with mashed potatoes and seasonal vegetable

Crab Cakes (Available as Gluten-free)

Mkt

Maryland-style, blend of claw and lump meat, served with lemon caper aioli, rice, and seasonal vegetable

Bruschetta Chicken (Available as Gluten-free)

27.00

Grilled chicken topped with tomatoes, olive oil, basil, fresh Mozzarella, and balsamic glaze



Prime Rib (Minimum 15 orders, 14 ounces each)	51.00
Choice grade Angus ribeye, crusted with herbs ad salt, slow-roasted for hours, served medium rare with au jus, mashed potatoes, and seasonal vegetable	
Citrus Salmon	36.00
Grilled salmon topped with a lemon and dill sauce, served with rice and seasonal vegetable	
Bruschetta Pasta (Available as Vegan, Vegetarian, or Gluten-free)	24.00
Fresh Bruschetta and marinara sauces tossed with spaghetti and served with garlic bread	
Filet Mignon (Available as Gluten-Free)	52.00
Eight-ounce char-grilled voice beef filet, served medium-rare to medium, with truffle butter and demi-glaze, mashed potatoes, and seasonal vegetable	
Mixed Grill (Available as Gluten-free)	47.00
The perfect combination of an eight ounce filet-style sirloin served medium-rare to medium and 3 ounce grilled chicken breast with mashed potatoes and seasonal vegetable	



Buffet Service

(Minimum 30 guests)

Mary Wells Buffet 30 per person

Roasted turkey, chef-carved ham, Mashed potatoes with gravy, traditional herbed stuffing, sautéed green beans, cranberry sauce, dessert table with choice of one dessert

1869 Buffet 31 per person

Chef-carved pork loin with apple cider glaze, stuffed chicken breast with gravy, mashed potatoes, corn pudding, sautéed green beans, dessert table with choice of one dessert

Main Street Buffet 33 per person

Chef-carved roast beef with au jus, chicken marsala, mashed potatoes, roasted sweet potatoes with garlic sage, sautéed green beans, dessert table with choice of one dessert

Italian Buffet 34 per person

Plated Caesar salad, garlic bread, penne pasta with meatballs and sauce, chicken parmesan, lasagne (meat or vegetable), ratatouille, seasonal vegetable, tiramisu

BBQ Dinner Buffet 34 per person

Pulled pork, Huli Huli chicken, penne pasta salad, baked beans, macaroni and cheese, corn pudding, cole slaw, seasonal fruit cobbler

Mexican Table Buffet 34 per person

Grilled chicken and seasoned ground beef, sautéed peppers, onions with spices, Mexican lasagna, cheese quesadillas, Spanish-style rice, black beans, onions, tomatoes, shredded lettuce, Cheddar cheese, sour cream, salsa, guacamole, warm tortillas, Tres Leches cake

Surf & Turf Buffet 55 per person

Chef-carved beef tenderloin, broiled haddock, chipotle seafood pasta bake, peel & eat shrimp, baked potatoes, seasonal vegetable, dessert table with choice of one dessert

Newport Buffet 52 per person

Chef-carved prime rib, lobster ravioli in cream sauce, chicken piccata, herb roasted potatoes, wild rice, seasonal vegetable, dessert table with choice of one dessert



Dinner Buffet Enhancements

Priced per person unless otherwise noted. Cannot be added to an A La Carte Buffet

Add one soup selection	5.25
Add additional carved turkey or carved pork loin	5.25
Add carved prime rib	12.50
Add carved beef tenderloin	15.50
Shrimp display (jumbo shrimp, 100 pieces)	260.00
Add Caprese salad	3.90
Add macaroni and cheese	4.65

Desserts

New York style cheesecake	
Add berry sauce or salted caramel sauce	1.05
Flourless chocolate torte	
Add tart cherry compote or berry sauce	1.05
Tres Leches cake	
Fruit cobbler (buffet only)	
Peach, mixed berry, blueberry, cranberry white chocolate	
Apple crisp (buffet only)	



A La Carte Buffet

Select your own buffet options to fit your event

Minimum 30 guests

Buffets include plated house salad, bread, and freshly brewed coffee or hot tea

Chef Attendants Required at \$55 per chef for Chef-carved selections

CHOOSE AT LEAST TWO PROTEINS:

Roasted turkey	8.25
Stuffed chicken	9.30
Salmon Oscar	12.40
Chef-carved prime rib	15.50
Chef-carved beef tenderloin	19.00
Chef-carved pork loin	9.30
Chef-carved ham	9.30

CHOOSE AT LEAST TWO STARCHES:

Scalloped potatoes	5.15
Roasted fingerling potatoes	4.15
Stuffing	3.10
Macaroni and cheese	5.15
Sweet potato banana bourbon casserole	4.15
Rice pilaf	3.10
Mashed potatoes	3.10
Corn pudding	3.10

CHOOSE AT LEAST ONE VEGETABLE:

Green beans	3.10
Roasted root vegetables	3.10
Broccoli au gratin	4.15
Broccoli	3.10
Glazed baby carrots	3.10



CHOOSE ONE DESSERT OPTION:

One traditional dessert	3.10
Two traditional desserts	6.20
Served ice tea	3.10



Lunch Salads & Sandwiches

Minimum of 20 guests available for service until 3:00 pm only. If desserts are not included, and one traditional dessert as plated or buffet from dessert options for \$7.35 per person. Add two dessert options for \$8.40 per person. Or choose from bite-sized desserts priced per piece. To select more than one option, please add \$1.05 per person.

All lunch salads & sandwiches are served with hot tea or coffee unless otherwise indicated

Boxed Lunch 20.00

Your choice of tarragon chicken salad on croissant, turkey wrap with lettuce, tomato, onion, mayonnaise, and Provolone cheese; ham wrap with lettuce, tomato, onion, mayonnaise, and Cheddar cheese; Tuscan turkey wrap with herbed cream cheese spread, lettuce, tomato, and onion; or hummus and vegetable wrap service with a side of cranberry apple couscous salad, house-made chips, whole fresh fruit, a cookie, and a bottle of water. Select an additional sandwich choice, add 1.05 per person.

Sandwich Plate 22.00

Your choice of Tarragon chicken salad on a croissant; turkey wrap with lettuce, tomato, onion, mayonnaise, and Provolone cheese; ham wrap with lettuce, tomato, onion, mayonnaise, and Cheddar cheese; Tuscan turkey wrap with herbed cream cheese spread, lettuce, tomato, and onion; or hummus and vegetable wrap served with a side of cranberry apple couscous salad, house-made potato chips, fresh fruit salad, and a cookie. Select an additional sandwich choice, add 1.05 per person

Penn Wells Signature Salad 19.00

Our signature salad of mixed greens topped with Feta cheese, dried cranberries, Granny Smith apple chunks, red grapes, and sugared pecans, with house-made balsamic vinaigrette, served with a roll. Add grilled chicken, 3.15 per person

Caesar Salad 19.00

Crisp Romaine lettuce, grilled chicken, seasoned croutons, and Romano cheese with house-made Caesar dressing, and served with roll. Add grilled chicken, 3.15 per person



Lunch Buffet Service

Minimum 30 guests, available until 3:00 pm only
All buffet lunches include freshly brewed coffee or hot tea

BBQ Buffet	24.00
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Pulled pork, Huli Huli chicken, baked beans, corn pudding, cole slaw, pasta salad, and assorted brownies

Soup, Salad, and Hot Sandwich Buffet	23.00
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Soup of the day (request a particular soup for 3.65 per person), garden salad with ranch and balsamic dressings, house-made chips with dip, cookies

Soup, Salad, & Sandwich Buffet (Available as Vegan)	21.00
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(Minimum of 20 guests for this buffet only)

Soup of the day (request a particular soup for 3.65 per person), garden salad with ranch and balsamic dressings, house-made chips with dip, cookies

AND

Wrap Display

Assorted turkey, hame, and vegetable wraps with flour tortillas

OR

Mini Sandwich Display

Assorted mini-sandwiches on rolls, ham, turkey, chicken salad, egg salad, ham salad, or tuna salad (select 2)



Signature Stations

Lunch events (before 4:00 pm) require a minimum of two stations or \$24 per person

Dinner events (after 4:00 pm) require a minimum of three stations or \$35.50 per person

Minimums exclude beverages and desserts

Chef Attendant required at \$55.00 per chef station needing attendant. Number of chefs required will be determined by the final guest count

Pasta Station

12/person

Chef Attendant Required

Penne and tortelle pastas hand tossed with marinara or alfredo sauces. Served with shaved Parmesan cheese

Add meatballs 3.35 per person

Add chipotle seafood sauce 4.40 per person

Carving Station (Gluten-free)

Served with mini yeast rolls

Chef Attendant Required

Beef tenderloin with horseradish 27/person

Ham and dijon mustard 14/person

Pork loin with apple cider glaze 15/person

Salad Station

15/person

Spring mix, Romaine, cucumbers, carrots, onion, tomatoes, hard-boiled egg, croutons, Cheddar cheese, Parmesan cheese, Caesar, Ranch, and Bleu Cheese dressings, quinoa salad, roasted potatoes, peas, tomato/cucumber/dill salad, and artichoke pasta salad

Macaroni and Cheese Station

17/person

House-made macaroni and cheese with selection of toppings including crumbled bacon, taco-seasoned ground beef, shredded chicken, hot sauce, ranch dressing, stewed tomatoes, sautéed onions, and sour cream



Paella Station(Gluten-free)

31/person

Minimum 50 people
Chef Attendant Required

Traditional Spanish recipe with rice, mussels, shrimp, clams, chorizo sausage, and chicken, all sautéed together

Baked Potato Station (Gluten-free)

15/person

Baked potatoes with selection of toppings including chili, bacon, Cheddar cheese shredded chicken, sautéed onions, and sour cream

Cheesecake Station

9/person

Slices of New York style cheesecake with topping selections including fresh berries, strawberries with sauce, caramel, candied pecans, chocolate sauce, whipped cream, and stewed apples with cinnamon



Breakfast

Priced per person

Breakfast Pastry Tray (minimum 10 guests) Chef's choice of assorted breakfast pastries	6.50/person
Continental Breakfast (Minimum 10 guests) Assorted breakfast pastries, yogurt, house-made granola, fresh fruit, juice, coffee, and tea	13/person
Breakfast Buffet (minimum 30 guests) Pancakes with strawberries and whipped cream, scrambled eggs, sausage, home fries, sliced fresh fruit, assorted pastries, Starbucks coffee and Tazo Tea service, orange juice, and cranberry juice	23/person
Add chef made-to-order omelet station	55 + 5.50/person
Mimosa Station (serves approximately 20 people) Make your own mimosa station stocked with champagne, orange juice, cranberry juice, and orange garnish. Includes 3 bottles of champagne	129
Each additional bottle of champagne	35/bottle
Optional bartender/attendant	25/hour



Beverage Service & Snacks

(Minimum 10 guests unless otherwise noted)

Coffee Station (for 1 to 4 hours)	4.15/person
Each additional hour	1.55/person
Starbucks coffee, Tazo teas, ice water, sweeteners, and milk	
Full Beverage Service (for 1 to 4 hours)	5.20/person
Each additional hour	1.55/person
Starbucks coffee, Tazo teas, assorted canned sodas, bottled water, sweeteners, and milk	
Afternoon Cookies (Minimum order 4 dozen cookies)	8.25/dozen
Chocolate chip, peanut butter, sugar, and oatmeal raisin	
Sally Snack Break	6.25/person
Popcorn, pretzels, and house-made chips	
Add Iced tea/Fountain drink service to any event without an open bar	\$3.10/person

Applicable service charge depending on size, type, and location plus 6% sales tax will be included in your final charges. The final guaranteed number of guests and selections are required three (3) working days in advance (seven (7) days for weddings). All charges will be based on the guaranteed or the actual number of persons served, whichever is greater. If a guaranteed number is not provided, the expected number shall serve as the guarantee. Events that occur when Hotel lobby or Hotel kitchen operations are usually closed will be subject to an additional labor fee of \$80 per hour. This varies seasonally and will be determined by your event coordinator. Additional delivery, set up, and staffing charges for off-site events will apply. Due to Pennsylvania Department of Health regulations concerning food service and safety, no outside food or beverage may be brought into any rooms rented from the Penn Wells Hotel or Arcadia Theatre.