



HORS D'OEUVRES

PASSED OR DISPLAY

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

Meatballs Served in marinara, a sweet chili sauce, or Swedish-style	11.40
Stuffed Mushrooms Button mushroom caps filled with herbed stuffing (Vegan)	11.40
Filled with sausage stuffing	12.60
Filled with crab stuffing	mkt
Bacon Wrapped Shrimp With hot honey barbeque sauce (Gluten-free)	40.20
Crab Cakes A one-ounce bite-size version of our Maryland style lump and claw cakes (Gluten-free)	mkt
Coconut Shrimp Fried battered shrimp rolled in coconut flakes and breadcrumbs with a coconut milk drizzle (contains some rum)	35.40
Spanakopita Light filo dough triangle filled with cream cheese and spinach	
Must order in quantities of 20 pieces	37 per 20 pieces
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
Goat Cheese & Honey Phyllo Triangle Creamy blend of goat cheese, accented with honey, wrapped in phyllo pastry and topped with brown sugar (vegetarian)	
Must order in quantities of 20 pieces	57 per 20 pieces
Petite Beef Wellington A savory piece of beef tenderloin paired with a wild mushroom sauce wrapped in a buttery puff pastry	40.20
Pot Stickers Pan fried dumpling filled with pork, chicken, or edamame (vegetarian)	
Pork or chicken	22.20
Edamame	12.60
Spring Rolls Assorted vegetables in a crispy pastry served with sweet chili sauce	24.00
Jumbo Shrimp Cocktail (size 16-20 shrimp/pound) (Gluten-free)	34.20
Pierogies Three cheese and potato filled pierogies fried or sautéed with your choice of hot, mild, garlic Parmesan, spicy ranch, siracha, BBQ, or mustard BBQ sauce (vegetarian)	12.60
Sausage in Puff Pastry Quality Italian sausage in puff pastry served with grain mustard	18.00

STATIONARY DISPLAYS

Tortilla Chip Display (Gluten-free)

Tortilla chips, guacamole and salsa

For 30 guests	105.00
For 50 guests	160.00
For 75 guests	230.00

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 30 guests	195.00
For 50 guests	315.00
For 75 guests	450.00

Bruschetta Display (Vegan, Vegetarian, Gluten-free)

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

For 30 guests	60.00
For 50 Guests	95.00
For 75 Guests	140.00

Display of Mini Sandwiches (minimum 12 pieces each type)

Ham, Ham Salad, Chicken Salad, Egg Salad, Turkey, or Tuna Salad on Ciabatta. Vegan Wraps.

4.25

Charcuterie Board (Available as Gluten-free)

Chef's selection of artisan meats, cheeses, olives, crostini, crackers, mustards, and garnishes

For 30 Guests	210.00
For 50 Guests	300.00
For 75 Guests	460.00

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

Selection of fresh seasonal fruit

Small (30 guests)	130.00
Large (75 guests)	300.00

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

Selection of fresh vegetables and house-made dip

Small (30 guests)	95.00
Large (75 guests)	225.00

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

Selection of roasted vegetables seasoned with garlic oil. Served at room temperature

Small (30 guests)	105.00
Large (75 guests)	240.00

Hummus Display (Vegan, Vegetarian, Gluten-free)

Garlic hummus served with pita bread, cucumber slices, and carrots

Small (30 guests)	98.00
Large (75 guests)	230.00

Baked Brie en Croute (serves 20-30 guests (vegetarian))

Wheel of Brie baked in a puff pastry and served warm with crackers and berry jam

75.00

DESSERT DISPLAYS

(Priced per dozen; minimum 4 dozen pieces per item unless otherwise indicated)

Brownies	19.00
with Peanut Butter Frosting	31.00
with Peppermint Filling and Chocolate Glaze	31.00
with Chocolate Truffle Frosting	25.00
Lemon Bars	28.00
with Berry Mousse	34.00
Mini Cheesecakes	46.20
assorted flavors	
Assorted Cookies (one dozen minimum per flavor)	10.00
Chocolate Chip, Peanut Butter, Sugar, and Oatmeal Raisin	
Warm Fruit Cobbler (serves 20)	50.00
Peach, Mixed Berry, Blueberry, or Apple	
Vegan	+10.00
Add Vanilla ice cream serving station	30.00
Warm Bread Pudding (serves 20)	50.00
Cake Pops (40 pops)	80.00
Chocolate, vanilla, lemon	
Cupcake Display (1 dozen minimum)	24.00
Chocolate or Vanilla cupcakes with whipped topping	

PLATED ENTREES

Minimum 20 guests.

Please pre-select a choice of two entrees. Add an additional entrée choice for a \$100.00 selection fee
(1 vegetarian/vegan option excluded from additional fee)

All Plated Entrees are served with roll, mixed green salad with house-made balsamic dressing,
freshly brewed coffee, hot tea, and choice of one plated dessert.

SIGNATURE PLATED ENTREES \$51.00 PER PERSON

Roasted Prime Rib of Beef (15 person minimum)

Served medium-rare to medium, with au jus and cream horseradish sauce, served with mashed potatoes and chef's choice of vegetable

Maryland Lump Crab Cakes

Maryland style lump crab cakes with lemon dill aioli, served with wild rice and chef's choice of vegetable

Salmon Oscar

Pan-seared salmon topped with lump crab meat, tender asparagus, and rich béarnaise sauce, served with wild rice

Filet Mignon

6-ounce char-grilled beef filet served medium-rare to medium, with truffle butter and demi-glace, served with mashed potatoes and chef's choice of vegetable

Chicken Saltimbocca

Sauteed chicken breast with lemon, white wine, fresh sage, and prosciutto ham, served with mushroom risotto and chef's choice of vegetable

The Mixed Grill

Filet-style sirloin served medium-rare to medium, grilled shrimp with butter sauce, and marinated boneless chicken thigh, served with mashed potatoes and chef's choice of vegetable

Pasta Primavera (Vegetarian)

Assorted sauteed fresh vegetables with a white wine sauce, grated parmesan cheese, and tossed with penne pasta, served with garlic bread

Mediterranean Ravioli (Vegan, Dairy Free)

Tender ravioli filled with a medley of roasted vegetables, topped with a rustic sauce of diced tomatoes, garlic, peppers, and onions

Plated Desserts

New York Style Cheesecake
Tiramisu Cheesecake
Flourless Chocolate Torte (Gluten Free)
Lemon Leches Cake
Chocolate Peanut Butter Blondie
Seasonal Cheesecake

CLASSIC PLATED ENTREES \$36.00 PER PERSON

Pork Rib Eye

Grilled 8-ounce pork rib eye served with a honey garlic glaze, served with mashed potatoes and chef's choice of vegetable

Broiled Haddock

Broiled with a butter and white wine sauce and served with fresh lemon, tartar sauce, wild rice, and chef's choice of vegetable

Stuffed Chicken Breast

Oven roasted chicken breast stuffed with seasoned bread stuffing and chicken gravy, served with mashed potatoes and chef's choice of vegetable

Chicken Marsala

Chicken breast sauteed with a Marsala wine and mushroom sauce, served over mashed potatoes with chef's choice of vegetable

Tender Beef Bistro

Seared bistro filet medallions topped with bacon, mushrooms, and sun-dried tomatoes, in a balsamic-ginger sauce, served with mashed potatoes and chef's choice of vegetable

Cheese Ravioli (Vegetarian)

Traditional ravioli stuffed with an Italian cheese blend and served with Marinara sauce and garlic bread

Pasta Pomodoro (Vegetarian, Vegan upon request)

Fresh tomatoes, olive oil, basil, and fresh mozzarella tossed with penne pasta and marinara, topped with a balsamic glaze, served with garlic bread

Plated Desserts

New York Style Cheesecake

Tiramisu Cheesecake

Flourless Chocolate Torte (Gluten Free)

Lemon Leches Cake

Chocolate Peanut Butter Pie

Seasonal Cheesecake

BUFFET SERVICE

Minimum 30 guests.

All Buffets include freshly brewed coffee and hot tea.

\$55 carving fee for chef carved items. A second dessert option may be added for an additional \$4 per person.

MARY WELLS BUFFET

\$33 per person

Plated House Salad & Dinner Roll
Roasted Turkey
Chef-Carved Ham
Mashed Potatoes
Traditional Herbed Stuffing
Sautéed Green Beans
Cranberry Sauce
Warm Apple Cobbler

ITALIAN BUFFET

\$36 per person

Plated Caesar Salad
Garlic Bread
Penne Pasta with
Meatballs and Italian Sausage
Chicken Parmesan
Vegetable Lasagna
Ratatouille
Tiramisu

MAIN STREET BUFFET

\$37 per person

Plated House Salad & Dinner Roll
Chef-Carved Roast Beef with Au Jus
Chicken Marsala
Mashed Potatoes
Roasted Root Vegetables
Sautéed Green Beans
Seasonal Cheesecake

MEXICAN TABLE BUFFET

\$34 per person

Seasoned Sliced Grilled Chicken
Mexican Ground Beef
Sautéed Peppers and Onions
Mexican Lasagna
Cheese Quesadillas
Black Beans
Seasoned Rice
Warm Flour Tortillas
Shredded Lettuce
Cheddar Cheese
Guacamole and Salsa
Tortilla Chips
Tres Leches Cake

BBQ DINNER BUFFET

\$34 per person

Plated House Salad & Corn Muffin
Pulled Pork
Huli Huli Chicken
Slider Rolls
Penne Pasta Salad
Baked Beans
Macaroni and Cheese
Cole Slaw
Warm Peach Cobbler

PLATED LUNCH OPTIONS

Minimum of 20 guests.

Available for service until 3 p.m. only. If desserts are not included, add one traditional dessert as plated or buffet from dessert options for \$8.00 per person. Or chose from desserts displays priced per dozen.

One selection per group. Add \$2 per person for additional selection.

All plated lunch options include freshly brewed coffee and hot tea, unless otherwise indicated.

Boxed Lunch

22.00

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, ham cheddar spread wrap with lettuce, tomato, and onion, or hummus and vegetable wrap served with house made-made chips, whole fresh fruit, a cookie, and bottle of water. Select an additional sandwich choice, add \$1 per person.

Sandwich Plate (Available as Vegan)

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, and cookie. Select an additional sandwich choice, add \$1 per person.

Penn Wells Signature Salad

19.00

Our signature salad of mixed greens topped with feta cheese, dried cranberries, Granny Smith apple, red grapes and sugared pecans, with house-made balsamic vinaigrette served with a roll. Add grilled chicken for an additional \$5.00.

Caesar Salad

19.00

Crisp Romaine lettuce, grilled chicken, seasoned croutons, and Romano cheese with house-made Caesar dressing, served with roll. Add grilled chicken for an additional \$5.00.

LUNCH BUFFETS

Minimum 20 guests.
Available until 3 p.m. only.

All buffet lunches include freshly brewed coffee and hot tea.

SOUP, SALAD, & SANDWICH BUFFET

24.00 per person

Soup of Choice*

Garden Salad with Ranch and Balsamic Dressings

Selection of assorted sandwiches on ciabatta roll with condiments

Chicken Salad

Roasted Turkey and Cheese

Baked Ham and Cheese

Hummus and Vegetables

House made chips

Assorted Cookies

SOUP, SALAD, & HOT SANDWICH BUFFET

25.00 per person

Soup of Choice*

Garden Salad with Ranch and Balsamic Dressings

Choice of 2 hot sandwiches. A third option is available for \$5 per person (50 people minimum or \$250)

Pulled Pork BBQ and Cole Slaw

Philly Cheese Steak with Peppers and Onions

Italian Sausage with Peppers and Onions

Sloppy Joes

Hot Turkey and Gravy

Marinated Grilled Portabella

House made chips

Assorted Cookies

*Soup Options: Cheddar Broccoli, Chicken Noodle, Creamy Turkey and Rice, Ham and Potato Chowder.

Vegan available upon request

**Clam Chowder available for an additional \$1 per person

BREAKFAST

Price per person.

Breakfast Pastry Tray (minimum 10 guests) Chef's choice of assorted breakfast pastries	10.00
Continental Breakfast (minimum 10 guests) Assorted breakfast pastries, yogurt, granola, fresh fruit, juice, coffee, and tea	15.00
Breakfast Buffet (minimum 30 guests) Pancakes with syrup, scrambled eggs, sausage, home fries, sliced fresh fruit, assorted pastries, Starbucks Coffee and Teavana Tea Service, orange juice, and cranberry juice Add chef made to order omelet station \$75 plus 6.00 per person	24.00
Brunch (minimum 30 guests) Pancakes with strawberries and whipped cream, scrambled eggs, sausage, Home fries, fresh fruit, mini bagels and lox station, croissants and jam, yogurt parfaits, and choice of trifle, fruit cobbler, or truffle brownies, Starbucks Coffee and Teavana Tea service, orange juice, and cranberry juice Add chef made to order omelet station \$75 plus 6.00 per person	29.00
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. Each additional bottle \$35. Optional bartender/attendant for \$25 per hour	125.00

BEVERAGE SERVICE & SNACKS

Minimum 10 guests unless otherwise indicated

Coffee Station (for 1-4 hours)	4.50 per person
Each additional hour	1.50

Starbucks coffee, Teavana teas, ice water, sweeteners, and milk.

Bottled Water	3.00 - 2 per person
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Full Beverage Service (for 1-4 hours, per person)	5.25
Each additional hour	1.50

Starbucks coffee, Teavana teas, assorted canned sodas, bottled water, sweeteners, and milk

Afternoon Cookies (minimum order 4 dozen cookies)	10.00 per dozen
Chocolate chip, peanut butter, sugar cookie, and oatmeal raisin	

Salty Snack Break	8.00 per person
Popcorn, pretzels, and house made chips	

Add iced tea and fountain drink or lemonade	3.50 per person
service to any event without an open bar	

Add water pitchers and glasses without food or beverage service	1.50 per person
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Applicable service charge depending on size, type, and location of 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 \$75 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 Health Department regulations concerning food service and safety, no outside food or beverage may be brought into any rooms rented from the Penn Wells Hotel or the Arcadia Theatre .

BAR SERVICE

Price per person.

Bar service must be continuous.

Ending service for a dinner or other break requires resetting to first hour rates when bar reopens. Add \$5.25 per person for bar that switches to cash bar during event.

BEER AND WINE ONLY:

\$12.00 first hour; \$6 each additional hour

Includes choice of 4 house wines, Yuengling, Lite Beer Selection, Straub Amber, plus one Standard Bar beer selection

HOUSE FULL BAR:

\$15.00 first hour; \$6 each additional hour

House vodka, gin, rum, whiskey, scotch, bourbon, and mixers

STANDARD FULL BAR:

\$17.00 first hour; \$6.50 each additional hour

Absolut Vodka, Beefeater Gin, Malibu, Captain Morgan Original Spiced Rum, Jack Daniels Tennessee Whiskey, Dewar's White Label Blended Scotch Whiskey, Jim Beam Bourbon Whiskey, Sambuca, mixers, Yuengling, Lite Beer Selection, Straub Amber, your choice of 1 additional standard beer, and your choice of 4 house wines.

PREMIUM FULL BAR:

\$22.00 first hour; \$7 each additional hour

Grey Goose Vodka, Bombay Sapphire Gin, Malibu, Captain Morgan Original Spiced Rum, Crown Royal Blended Canadian Whiskey, Johnnie Walker Black Label Blended Scotch Whiskey, Maker's Mark Bourbon, Bailey's Irish Cream, Kahlua, Disaronno, mixers, Yuengling, Lite Beer Selection, Straub Amber, your choice of 1 premium beer, and your choice of 2 house wines and 2 premium wines.

House Wines: Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Riesling, White Zinfandel, or Red Cat

Premium Wines: Kendall Jackson Merlot, Kendall Jackson Chardonnay, Josh Cellars Pinot Noir, Nobile Pinot Grigio, Chateau St. Michelle Reisling

Standard Bar may add one of the following: Miller Lite, Coors Light, Budweiser, Bud Light, Labatt Blue, Labatt Blue Lite, Michelob Ultra, Yuengling, or Rolling Rock

Premium Bar may add one of the following: Stella Artois, Guinness Pub Cans, Corona, Angry Orchard Crisp Apple, Goose Island IPA, or Deschutes Fresh Squeezed IPA (cans), Truly Berry Variety, Newcastle Brown Ale, Heineken, Sierra Torpedo IPA (cans) or Founders Porter

On any bar, upgrade any two Standard beer choices to two Premium beer choices, addition \$1.25 per person to hourly rate

Mixers: Triple Sec, Sweet Vermouth, Extra Dry Vermouth, Peach Schnapps, Sour Apple Pucker Schnapps, Coke, Diet Coke, & Sprite, Cranberry, Orange, and Pineapple Juice, Club Soda, and Tonic Water