

SERVED DINNER SELECTIONS

All entrées include a salad and potato of your choice, accompaniments, and a dessert.

Beef

- Prime Rib of Beef** \$22.99
Slow roasted and served with au jus.
- Roast Beef Tenderloin** 19.99
Sliced, served medium to medium rare with bordelaise sauce.
- Filet Mignon** 22.99
8 oz. filet wrapped in bacon
- Delmonico** 21.99
12 ounce cut served medium

Poultry

- Chicken Marsala** \$18.99
Chicken breasts sautéed with mushrooms in a Marsala wine sauce.
- Chicken Cordon Bleu** 18.99
Chicken breast stuffed with prosciutto and Swiss cheese, topped with hollandaise sauce.
- Stuffed Chicken Breast** 15.99
Chicken breast filled w/ a seasoned bread stuffing; served with a light chicken gravy.
- Chicken Parmigiana** 16.99
Chicken breast coated with seasoned bread crumbs and topped with provolone cheese and our own marinara sauce.
- Chicken Kiev** 17.99
Rolled chicken breast seasoned with herb garlic butter.
- Chicken Almandine** 16.99
Chicken breasts lightly breaded and topped with an almond cream sauce.

Vegetarian

- Vegetable Sit Fry** 11.99
- Three Cheese Lasagna** 12.99

Seafood

- Baked Salmon Fillet** \$17.99
Served w/ a creamy dill sauce.
- Fresh Broiled Scallops** 18.99
Sautéed in white wine and butter.
- Crab Stuffed Shrimp** 21.99
Jumbo shrimp stuffed and finished with white wine and butter.
- Stuffed Flounder** 21.99
Stuffed with our own crabmeat dressing .

Pork

- Grilled Pork Chops** 16.99
Served with sautéed onions.
- Ham Steak** 13.99
Served w/ a cranberry glaze.

Salad (choose one)

- Garden Fresh Salad Caesar Salad
- Potato** (choose one)
- New Red Potatoes: butter & parsley, roasted rosemary or smashed
- Baked Potato Twice Baked Potato

Accompaniments

- Chef's Choice of Vegetable Rolls with Butter
- Coffee, Decaffeinated Coffee, Hot & Iced Tea

Dessert (choose one)

- Petite Brownie Sundae Crème de Menthe Parfait
- Vanilla Crème Brûlée Assorted Cake

APPETIZER BUFFET

- Choice of 3:** Meatballs, Wings, Brochette, Mini Egg Rolls or Teriyaki Chicken Skewers– 50 pieces each.
- Choice of 2:** Bull Dip, Mexican Dip, Vegetable Platter or Cheese Board w/ Crackers.
- Includes Beverage Station, Chips, Pretzels and a Dessert platter** \$11.99 per person

BUFFET DINNER SELECTIONS

Our grand buffets allow you to custom design a menu of your preference. Each carved entrée includes one choice from each category and all of the listed accompaniments.

Carved Entrées

- Top Inside Round of Beef** \$18.99
Served with brown gravy or au jus.
- Baked Glazed Ham** 16.99
- Roast Beef Tenderloin** 21.99
Served with bordelaise sauce.
- Fresh Whole Roasted Turkey** 16.99
- Roasted Pork Tenderloin** 17.99

Chicken or Fish (choice of one)

- Chicken Amandine** **Chicken Romano**
- Barbecue Chicken Breast**
- Fresh-cut Salmon Fillet**
- Icelandic Haddock Fillet:**
- Broiled, Breaded or Lemon-Pepper**

Italian (choice of one)

- Pasta Alfredo** **Baked Ziti Parmigiana**
- Three Cheese Lasagna** **Manicotti**

Potato (choice of one)

- New Red Potatoes: Roasted Rosemary, Butter and Parsley or Smashed, Scalloped Potatoes**
- Potatoes Au Gratin** **Mashed Potatoes**
- Baked Potato** **Stuffing** **Rice**

Accompaniments

- Chef's Choice of Vegetable**
- Garden Fresh Salad** **Rolls with Butter**
- Beverage Station**
- Dessert Table**

PARKVIEW HORS D'OEUVRES

Priced per 50 pieces

Brochette	\$42.99
Shrimp Brochette	68.99
Swedish or Italian Meatballs	23.99
Sweet and Sour Meatballs	23.99
Scallops Wrapped in Bacon	65.99
Chilled Jumbo Shrimp	68.99
Mushroom Caps with Cheese	51.99
Mushroom Caps with Crabmeat	68.99
Buffalo Wings and Bleu Cheese	28.99
Mini Egg Rolls	43.99
BBQ Bacon Wrapped Shrimp	68.99
Teriyaki Chicken Skewers	42.99

Serves 40—50 Guests

Cheese Board and Crackers	53.99
Fresh Fruit Presentation	63.99
Garden Vegetables and Dip	44.99
Warm Baked Seafood Spread	54.99
Bull Dip w/ Garlic Pitas	54.99
Smoked Salmon Display	Market Price
Mexican Taco Dip w/Tortilla Chips	34.99

Priced per pound

Chips and Pretzels	3.99
Assorted Nuts	7.59

BEVERAGE ARRANGEMENTS

Cash Bar—guests purchase own drinks

Open Bar—host pays per drink consumed

from our experienced bartenders providing drinks from our fully stocked bar of premium brand liquors, wines, beers and sodas.

Open Soft Bar is stocked with wines, beers and sodas.

Sodas may be added to the beverage station at a cost of \$1.00 per glass.

PLEASE NOTE: a \$25 fee will be charged if beverage sales do not exceed \$150.

GENERAL INFORMATION

We are happy to customize a menu to suit your needs.

Guest Count Policy

Final guest counts must be guaranteed five (5) business days prior to the date of your function. No reductions will be accepted after this time. The number charged is based on the function guarantee or actual number in attendance, whichever is greater. If no final count is given, you will be billed for your highest estimated count.

Service Charge and Tax

A 15% service charge, a 10% gratuity and 6% sales tax will be added to your final invoice. If your organization is tax exempt, please provide us with a copy of your exemption certificate to keep with our records.

Room Requirements

We have room accommodations for 5 to 115 guests.

Off-Premise Catering

We would be delighted to serve your guests at the site of your choice. Off-premise charges or full service vary according to location, type of facility, and guest count of function.

Pricing

Prices are subject to change unless confirmed in writing. Dinners for children under ten years old are half price.

License Policy

Parkview Catering is fully licensed and insured for your protection. As such, no food or beverage may be brought onto our premise by the customer.

Deposit

A non-refundable \$100 deposit is required at the time of booking to hold your date.

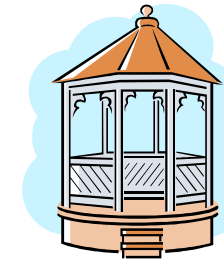
Room Fees

No room fee is required if a full meal is being purchased. However, there is a \$150 room fee if no food is served in the Parkview Room, a \$100 room fee if only appetizers or desserts are purchased (except for the Appetizer Buffet) There is a \$50 room fee for the South Room without a meal.

Puirseil's Irish Pub can be rented Sunday-Tuesday all day and any morning or afternoon for a \$50 fee if no food is purchased. . There is no fee if a full meal is purchased.

BANQUET DINNER MENUS

Parkview Catering



Across from the gazebo in Huffnagle Park in the heart of historic Lewisburg, PA.

**Banquet Facilities Available
Off Premise Catering
17 South Sixth Street
Lewisburg, PA 17837**

www.parkviewcaterers.com

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