



Banquet Menu



Lake Raystown Resort
an RVC Outdoor Destination

Updated December 23, 2013



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Grand Display

Vegetable crudité with herb dip, seasonal fresh fruit, cubed domestic cheese and a wedge of imported artisan cheeses served with sliced breads and crackers

\$450.00 (serves 75)

Vegetable Crudité with Herb Dip

Fresh vegetables and relishes served with a garden herb ranch dipping sauce

Small (serves 25) **\$110.00**

Large (serves 50) **\$215.00**

Fruit Display

Carved and sliced seasonal fruit

Small (serves 25) **\$75.00**

Large (serves 50) **\$145.00**

Caprese Tray

Fresh mozzarella and sliced Roma tomatoes topped with fresh basil and balsamic glaze

Small (serves 25) **\$50.00**

Large (serves 50) **\$95.00**

Antipasto Display

Assorted savory meats, cheeses, marinated grilled vegetables and olives

Small (serves 25) **\$100.00**

Large (serves 50) **\$200.00**

Hot Philly Dip

A creamy blend of sirloin beef, onions, peppers, Monterey jack cheese and garlic served with fresh baked tri colored chips*

Small (serves 50) **\$165.00**

Large (serves 100) **\$325.00**

Cheese Display

Imported and domestic cheeses with gourmet crackers and fresh baguettes

Small (serves 50) **\$175.00**

Large (serves 100) **\$350.00**

Warm Maryland Style Blue Crab Dip

Tender jumbo lump crab with fire roasted red peppers, caramelized onions and chef's medley of herbs and spices served with warm grilled flat bread

Small (serves 50) **\$200.00**

Large (serves 100) **\$360.00**

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Hors D'Oeuvres and A La Carte

Hors D'Oeuvres

	per 25 pieces
Bacon wrapped scallops*	\$80.00
Mini beef wellingtons*	\$99.00
Mini crab cakes with dijon remoulade*	\$125.00
Bruschetta	\$40.00
	per 50 pieces
Cocktail Franks en Croute	\$60.00
Hot buffalo wings*	\$100.00
Boneless buffalo wings*	\$85.00
Crab stuffed mushrooms*	\$100.00
Spanakopita	\$142.00
Beef or chicken brochettes*	\$115.00
Chicken satey skewers*	\$95.00
Vegetable spring rolls*	\$120.00
Assorted finger sandwiches	\$60.00
Smoked salmon canapés*	\$70.00
Fresh fruit kabobs	\$125.00
Asparagus wrapped in prosciutto	\$125.00
Lemon ice shrimp* with cocktail sauce	\$135.00
Mozzarella and tomato skewers	\$95.00
Crab ball served with crackers	\$75.00
Pineapple salsa with fresh chips	\$80.00
Assortment of sliders*	\$130.00
Pepperoni bread*	\$95.00
Mini brie pastry with melba sauce	\$130.00
Coconut Shrimp with mango sauce*	\$175.00
Assorted breaded cheese cubes	\$95.00
Steamed mussels ala apple cider reduction*	\$135.00
Crispy lobster stuffed ravioli	\$95.00
Mac & cheese bites	\$65.00

Butler-style hors d'oeuvres.....\$35.00 per butler
One hour service time

Snacks

Pretzels	\$ 8.50 per pound
Potato Chips	\$10.85 per pound
Tortilla chips & salsa	\$19.99 per pound
Snack mix	\$13.50 per pound
Honey roasted peanuts	\$21.95 per pound
Soft pretzels with cheese sauce	\$16.95 per dozen
Assorted bags of chips	\$1.95 each
Assorted granola bars	\$1.95 each
Whole fresh fruit	\$2.50 each
Yogurt	\$1.75 each
Sliced fresh fruit	\$3.50 each

Bakery Assortments

Jumbo cookies	\$27.50 per dozen
Traditional cookies	\$17.50 per dozen
Danishes	\$27.00 per dozen
Assorted jumbo muffins	\$27.95 per dozen
Fresh baked scones	\$37.95 per dozen
Bagels with cream cheese	\$28.50 per dozen

Beverages

Fresh coffee and hot tea	\$21.75 per gallon
Hot chocolate	\$18.75 per gallon
Iced tea with lemon wedges	\$45.00 per 1/2 cambro
	\$90.00 per full cambro
Lemonade or fruit punch	\$50.00 per 1/2 cambro
	\$99.00 per full cambro
Milk	\$2.50 per serving
Soft drinks	\$1.75 each
Bottled water	\$2.00 each

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Break Selections

Night Owl.....\$6.95

- ❖ Assortment of munchies
- ❖ Mixed nuts
- ❖ Cocktail franks en croute

Mega Muncher..... \$8.95

- ❖ Salted peanuts
- ❖ Potato chips and French onion dip
- ❖ Pretzels
- ❖ Assorted soft drinks

Back To Nature..... \$10.95

- ❖ Salted peanuts
- ❖ Vegetable crudité with garden herb ranch dip

Choice of Two:

- ❖ Assorted cheeses with crackers
- ❖ Granola bars
- ❖ Sliced fresh fruit

Choice of One:

- ❖ Freshly brewed coffee, decaffeinated coffee and hot tea
- ❖ Assorted fruit juices
- ❖ Assorted soft drinks
- ❖ Bottled waters

S'more Fun!..... \$12.95

Choice of One:

- ❖ Freshly brewed coffee, decaffeinated coffee and hot tea
- ❖ Hot chocolate
- ❖ Assorted soft drinks
- ❖ Bottled water

Choice of Three:

- ❖ Assortment of brownies
- ❖ Assorted candy bars
- ❖ Assortment of jumbo cookies
- ❖ Vanilla or chocolate ice cream with sundae toppings

Half Time..... \$14.95

- ❖ Salted peanuts
- ❖ Caramel corn
- ❖ Junior pretzel dogs with condiments*

Choice of Two:

- ❖ Hot soft pretzels served with mustard or cheese sauce
- ❖ Boneless buffalo wings served with celery and bleu cheese dressing*
- ❖ Assortment of sliders with condiments*
- ❖ Assorted soft drinks and bottled waters

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Breakfast and Brunch Selections

Cascades of Fruit, Cheese, Muffins & Scones.....\$9.95

A wide selection of Swiss, sharp Cheddar, Monterey jack and smoked Gouda cheese accented with red and green grapes, cantaloupe, honeydew melon, pineapple, oranges, mini fruit muffins and English scones

Omelet Station.....\$8.95**

Blend of eggs with fresh herbs made to order including choice of diced ham, sausage, bacon, cheese, mushrooms, tomato, spinach, peppers and red onion*

Petite Sandwiches and Croissants.....\$6.50*

A variety of turkey, ham, tuna and cucumber finger sandwiches served along with chicken salad on petite croissants*

Mini Virginia Ham Biscuits.....\$5.50**

Mini biscuits filled with ham, egg and cheese*

Grab & Go

Assorted breakfast sandwiches.....\$5.50**

Options may include ham, bacon or sausage
All selections include egg and biscuit or bun*

Canadian Style Bacon, Egg & Cheese Breakfast Wedge.....\$5.50**

Frittata style eggs blended with Fontina, smoked Gouda and mozzarella cheeses and Canadian style bacon in an Italian inspired crust topped with Asiago, Parmesan and Romano cheeses, onion, black pepper and parsley

Vegetable, Egg & Cheese Breakfast Wedge.....\$5.50**

Frittata style eggs blended with creamy Fontina, pepper jack, mozzarella and provolone cheeses. Includes a variety of savory garden vegetable medley portabella mushrooms, tomatoes, bell peppers, spinach, red onions and asparagus in a classic Italian style crust.

Station Attendant.....\$80.00

Based on serving time of 1.5 hours and applicable to 3% amusement tax
*per attendant

 Attendant Required

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Breakfast Buffet and Plated Selections

—All breakfast selections include—

Freshly brewed coffee, decaffeinated coffee and hot tea

Buffet Selections

Starboard Express..... \$17.95

- ❖ Chef's choice of two chilled fruit juices
- ❖ Scrambled eggs*
- ❖ Breakfast potatoes
- ❖ Choice of two breads/pastries
- ❖ Butter, assorted jams and marmalade

Choice of one:

- ❖ Pancakes with warm maple syrup
- ❖ French toast with warm maple syrup
- ❖ Sausage gravy and buttermilk biscuits*
- ❖ Creamed chipped beef gravy and buttermilk biscuits*

Choice of one:

- ❖ Crisp bacon*
- ❖ Country smoked sausage*

Classic Continental..... \$9.50

- ❖ Chef's choice of chilled fruit juice
- ❖ Bagels and cream cheese
- ❖ Assorted mini muffins
- ❖ Toasted English muffins
- ❖ Butter, assorted jams and marmalade

Executive Continental..... \$11.95

- ❖ Chef's choice of two chilled fruit juices
- ❖ Choice of two breads/pastries
- ❖ Fresh sliced seasonal fruit
- ❖ Butter, assorted jams and marmalade

—Bread and Pastry Options—

- ❖ Breakfast bread
- ❖ Muffins
- ❖ Donuts
- ❖ Danishes
- ❖ Croissants
- ❖ Biscuits
- ❖ English muffins
- ❖ Fresh baked scones (Add \$2.00 per person)

Plated Selections

Carpe Diem..... \$16.95

- ❖ Chef's choice of chilled fruit juice
- ❖ Hash browns
- ❖ Toasted wheat and rye breads
- ❖ Butter, assorted jams and marmalade

Choice of one:

- ❖ Traditional Eggs Benedict*
- ❖ Three cheese omelet*

Choice of one:

- ❖ Country smoked sausage*
- ❖ Crisp bacon*

Fresh Start..... \$13.95

- ❖ Chef's choice of chilled fruit juice
- ❖ Hash browns

Choice of one:

- ❖ Croissant breakfast sandwich with egg, bacon and cheddar cheese*
- ❖ French toast with warm maple syrup

Choice of one:

- ❖ Country smoked sausage*
- ❖ Crisp bacon*

Morning Star..... \$12.95

- ❖ Chef's choice of chilled fruit juice
- ❖ Scrambled eggs*
- ❖ Hash browns
- ❖ Toasted wheat and rye breads
- ❖ Butter, assorted jams and marmalade

Choice of one:

- ❖ Country smoked sausage*
- ❖ Crisp bacon*

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Brunch Buffet



—All brunch selections include—

Freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

The Bounty.....\$29.95**

- ❖ Chef's choice of two chilled fruit juices
- ❖ Traditional Eggs Benedict*
- ❖ Made-to-order omelet station
(No attendant fee)
- ❖ Butter, assorted jams and marmalade

Choice of one:

- ❖ Country sausage*
- ❖ Crisp bacon*

Choice of two:

- ❖ Sliced seasonal fresh fruit
- ❖ Waldorf salad
- ❖ Fresh mozzarella and tomato with balsamic glaze
- ❖ Classic Caesar salad

Choice of two:

- ❖ Breakfast bread
- ❖ Muffins
- ❖ Donuts
- ❖ Danishes
- ❖ Croissants
- ❖ Biscuits
- ❖ English muffins

Choice of one:

- ❖ Grilled chicken breast in apricot glaze*
- ❖ Brown sugar glazed ham*
- ❖ Sliced top round of beef with Au Jus*

Choice of two:

- ❖ Twice baked potato
- ❖ Traditional stuffing
- ❖ Seasonal fresh vegetables
- ❖ Breakfast potatoes

The Mayflower.....\$23.95**

- ❖ Chef's choice of two chilled fruit juices
- ❖ Scrambled eggs*
- ❖ Cheese blintzes with sour cream and fruit sauce
- ❖ Breakfast potatoes
- ❖ Butter, assorted jams and marmalade

Choice of two:

- ❖ Breakfast bread
- ❖ Muffins
- ❖ Donuts
- ❖ Danishes
- ❖ Croissants
- ❖ Biscuits
- ❖ English muffins

Choice of one:

- ❖ Country sausage*
- ❖ Crisp bacon*

Choice of one:

- ❖ Sliced top round of beef*
- ❖ Sliced oven roasted turkey*
- ❖ Brown sugar glazed ham*
- ❖ Beef tips in burgundy sauce*

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Lunch Sandwich, Soup and Salad Selections

Afternoon Watch.....\$14.95

(Served as boxed lunch add \$2.00)

- ❖ Standard sandwich set of lettuce, tomato, onion and pickles
- ❖ Potato chips
- ❖ Creamy coleslaw
- ❖ Freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

Choice of one:

- ❖ **Turkey Croissant Sandwich**
Thinly sliced smoked turkey, bacon and Swiss cheese served on a flaky croissant*
- ❖ **Roast Beef Sandwich**
Thinly sliced smoked roast beef and cheddar cheese served on a kaiser roll*
- ❖ **Ham and Cheese Sandwich**
Thinly sliced Virginia baked ham and Swiss cheese served on a whole wheat roll*
- ❖ **Veggie Wrap**
Fresh spring mix, sprouts, tomatoes, cucumbers and onions served with a Dijon vinaigrette and wrapped in a garlic herb tortilla wrap
- ❖ **Chicken Caesar Wrap**
Tender hearts of romaine, sliced chicken breast, creamy Caesar dressing and fresh Parmesan in a sun dried tomato wrap

May We Suggest:

- ❖ Tomato basil bisque..... **\$5.50**
- ❖ New England clam chowder*..... **\$4.50**
- ❖ Crab bisque* **\$5.50**
- ❖ Lobster bisque* **\$5.50**
- ❖ Soup du jour..... **\$3.50**
- ❖ Cole slaw..... **\$2.50**
- ❖ Potato salad..... **\$2.95**
- ❖ Tossed garden salad..... **\$3.25**
- ❖ Pasta salad..... **\$2.50**
- ❖ Jumbo cookies (per dozen)..... **\$27.50**

Sailor's Delight.....\$19.50

(Served as boxed lunch add \$2.00)

- ❖ Freshly brewed coffee, decaffeinated coffee hot tea and iced tea.
- ❖ Chef's choice of assorted traditional desserts

Choice of one:

- ❖ **Pulled Pork**
Pulled pork served on a freshly baked roll*
- ❖ **Chicken Boca**
Grilled chicken, ham, lettuce, tomato, onion and provolone, served with garlic mayo & drizzled balsamic vinaigrette on freshly baked foccacia bread*
- ❖ **Philly Cheese Steak**
Sliced beef sirloin, fried onions & peppers, lettuce, onions, tomatoes and provolone cheese served on a freshly baked Italian roll*
- ❖ **Grilled Motzi**
Mozzarella cheese topped with a roma tomato slice and finished with a balsamic glaze grilled on sour dough bread

Choice of one:

- ❖ Potato chips and pretzels
- ❖ Creamy coleslaw
- ❖ Pasta salad

Salad.....\$12.95

- ❖ **Chef Salad**
Mixed seasonal greens with ham, turkey, cheddar, Swiss cheeses, boiled egg, tomato and red onion with choice of dressing
- ❖ **Chicken Caesar Salad**
Romaine lettuce, sliced chicken breast, Parmesan cheese and croutons with classic Caesar dressing*
- ❖ **Cobb Salad**
Romaine lettuce, turkey, avocado, onion, bacon, tomato, bleu cheese crumbles and hard boiled egg with choice of dressing

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Lunch Buffet

—All lunch buffet selections include—

Freshly brewed coffee, decaffeinated coffee, hot tea and iced tea
Chef's choice of assorted traditional desserts

Ski Boat.....\$22.95

- ❖ Includes freshly baked rolls and butter

Choice of two:

- ❖ Tomato basil bisque
- ❖ Classic Caesar salad
- ❖ Fresh mozzarella and tomato with balsamic glaze
- ❖ Tossed garden salad

Choice of two:

- ❖ Chicken Parmesan*
- ❖ Meatballs in marinara sauce*
- ❖ Roasted chicken breast*
- ❖ Golden fried chicken* (Add \$2.00 per person)
- ❖ Roast beef with Au Jus*
- ❖ Roasted turkey with gravy*
- ❖ Brown sugar glazed ham*

Choice of two:

- ❖ Chefs choice of seasonal vegetables
- ❖ Cheese tortellini with roasted red pepper pesto
- ❖ Pasta served with marinara sauce
- ❖ Green beans almandine
- ❖ Mashed Yukon potatoes
- ❖ Traditional stuffing
- ❖ Baked Macaroni & Cheese

Cruiser.....\$16.95

- ❖ Creamy coleslaw
- ❖ Yukon mashed potatoes with gravy
- ❖ Fresh baked corn
- ❖ Home-style biscuits with butter

Choice of one:

- ❖ Roasted turkey with gravy
- ❖ Golden fried chicken* (Add \$2.00 per person)

Pontoon.....\$14.95

- ❖ Selection of ham, turkey, assorted cheeses, lettuce, tomato, onion, pickles, mustard and mayonnaise served on assorted sandwich breads

Choice of two:

- ❖ Tomato basil bisque
- ❖ Broccoli and cheddar soup served with grated cheese
- ❖ Mixed garden greens with select dressings
- ❖ Pasta Salad
- ❖ Potato Salad
- ❖ Cole Slaw

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Lunch Plated Selections



—All lunch plated selections include—

- Fresh mixed garden greens with choice of ranch or Italian dressing
- Freshly baked rolls and butter
- Chef's choice of traditional desserts
- Freshly brewed coffee, decaffeinated coffee, tea and iced tea

All Hands on Deck.....\$23.95

- ❖ Chef's choice of seasonal vegetables

Choice of one:

- ❖ Chicken Picatta*
- ❖ Chicken Marsala*
- ❖ Yankee pot roast*
- ❖ Citrus glazed Mahi Mahi*

Choice of one:

- ❖ Vegetable rice pilaf
- ❖ Roasted red potatoes
- ❖ Mashed potatoes

Upper Deck.....\$19.50

- ❖ Chef's choice of seasonal vegetables

Choice of one:

- ❖ Tender beef tips and onions slowly simmered in green peppercorn and cognac sauce*
- ❖ Grilled chicken breast with a honey BBQ Glaze*

Choice of one:

- ❖ Mashed potatoes
- ❖ Roasted red potatoes
- ❖ Egg noodles

Main Deck.....\$14.95

Choice of one:

- ❖ Chicken Salad
Chicken salad blend over a bed of fresh garden greens*
- ❖ Tuna Salad
A tuna salad blend over a bed of fresh garden greens*

Note: Main Deck selection does not include side garden salad

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Dinner Plated Selections

—Dinner plated selections include—

Fresh mixed garden greens with choice of ranch or Italian dressing (or)
Iceberg wedge salad with bleu cheese, caramelized walnuts and cherry tomatoes (Add \$2.50)
Caesar wedge salad (Add \$ 2.50)
Chef's choice of seasonal vegetables
Choice of potato/ starch from list below
Freshly baked rolls and butter
Choice of dessert from our traditional dessert list (see page 14)
Freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

Total Eclipse.....\$43.95

Choice of one:

- ❖ Trio of 3 oz. filet medallions with a red wine demi-glace*
- ❖ 6 oz. filet of beef and 4 oz. broiled lump crab cake served with Dijon remoulade*
- ❖ 10 oz. NY strip steak paired with butter poached langostinos*

Full Moon.....\$38.95

Choice of one:

- ❖ 10 oz. herb roasted breast of chicken with raspberry Champagne sauce
- ❖ 6 oz. filet of beef paired with a salmon filet served in white wine cream sauce*
- ❖ 4 oz. filet of beef paired with a 4 oz. breast of chicken with raspberry Champagne sauce

Half Moon.....\$31.95

Choice of one:

- ❖ Brown sugar glazed pork loin*
- ❖ Sautéed chicken breast wrapped in prosciutto ham and smoked provolone*
- ❖ Chicken breast stuffed with wild mushroom risotto and port wine demi-glace*

Crescent Moon.....\$24.95

- ❖ One half roasted chicken with fresh herbs*

Little Moon...(10 & under).....\$7.50

Choice of one:

- ❖ Chicken tenders
- ❖ Hot dog*

May we suggest:

- ❖ Cheese tortellini (per person)..... **\$3.00**
- ❖ Shrimp skewer* (per person)..... **Market Price**
- ❖ Lobster bisque* (per person)..... **\$6.75**
- ❖ Italian wedding soup (per person)..... **\$3.50**
- ❖ Bruschetta platter (per table)..... **\$19.50**
- ❖ Mozzarella and tomato platter (per table)..... **\$19.50**

New Moon..... \$34.95

Choice of one:

- ❖ Two broiled lump crab cakes with a Dijon remoulade*
- ❖ 6 oz. filet of beef topped with bleu cheese crumbles*
- ❖ 8 oz. New York strip with red wine demi-glace*

Harvest Moon..... \$21.95

Choice of one:

- ❖ Pasta Primavera with Alfredo sauce
- ❖ Eggplant Parmesan baked with a marinara sauce and served over pasta
- ❖ Tri colored cheese tortellini tossed in a Vodka blush sauce

Vegan Options..... \$21.95

Choice of one:

- ❖ Veggie kabobs marinated and roasted with fresh seasonal vegetables
- ❖ Gnocchi served with roasted red pepper pesto

Gluten-Free Options

- ❖ 8 oz. NY strip steak **\$31.95**
- ❖ Grilled chicken breast..... **\$24.95**
- ❖ Pasta primavera with olive oil and garlic..... **\$21.95**

Note: Vegan & Gluten-Free selections are only inclusive of a fresh garden salad with oil and vinegar dressing, seasonal vegetables and a baked potato.

Potato/Starch Options:

- ❖ Twice baked potato
- ❖ Herb roasted potatoes
- ❖ Yukon mashed potatoes
- ❖ Garlic mashed potatoes
- ❖ Tri colored couscous
- ❖ Steamed basmati rice
- ❖ Rice pilaf
- ❖ Mushroom risotto

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Dinner Buffet Selections

Full Sail.....\$39.95

Entrees {choice of two}

- ❖ Peppercorn crusted sliced pork loin*
- ❖ Marinated sliced beef top round*
- ❖ Brown sugar glazed ham*
- ❖ Chicken picatta*
- ❖ Herb roasted turkey with gravy*
- ❖ Fettuccine Alfredo with chicken
- ❖ Roast beef with Au Jus*
- ❖ Eggplant Parmesan baked with a marinara sauce and served over pasta

Sunset Feast.....\$34.95

Entrees {choice of two}

- ❖ One half roasted chicken with fresh herbs*
- ❖ Herb roasted turkey with gravy*
- ❖ Burgundy mushroom beef tips*
- ❖ Golden fried chicken* (Add \$2.00 per person)
- ❖ 6 oz. Tempura haddock*
- ❖ Pasta Primavera tossed in Alfredo sauce
- ❖ Chicken Parmesan*

—Full Sail and Sunset Feast buffet selections include—

Chef's choice of seasonal vegetables
 Chef's choice of assorted traditional desserts
 Freshly baked rolls and butter
 Freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

Salads / Soup {choice of one included}

Additional selections \$2.50

- ❖ Mixed garden greens
- ❖ Classic Caesar salad
- ❖ Waldorf salad
- ❖ Pasta salad
- ❖ Tomato basil bisque

Sides {choice of two}

- ❖ Shiitake wild rice medley
- ❖ Garlic herb egg noodles
- ❖ Vegetable risotto
- ❖ Herb roasted potatoes
- ❖ Cheese tortellini with roasted red pepper pesto
- ❖ Linguini served with marinara sauce
- ❖ Green bean almandine
- ❖ Mashed Yukon potatoes
- ❖ Traditional stuffing
- ❖ Baked Macaroni & Cheese

Under The Tuscan Sun.....\$21.95

- ❖ Classic Caesar salad
- ❖ Garlic bread
- ❖ Freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

Entrees {choice of two}

- ❖ Fettuccine Alfredo
- ❖ Tri colored tortellini served with roasted red pepper pesto
- ❖ Penne tossed in Vodka blush sauce
- ❖ Linguine with red or white clam sauce

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** Price Per Person- 30 person minimum



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All Inclusive Dinner Buffet Selections

The Solstice.....\$64.95

Includes Cake Cutting and Service Fee

Entrees {choice of two}

- ❖ Chateau Briand with demi-glace*
- ❖ Herb roasted breast of chicken with champagne sauce*
- ❖ Herb roasted loin of pork with smoked bourbon apricot glaze*
- ❖ Prime rib with Au Jus*
- ❖ 6 oz. Mahi Mahi served with citrus glaze*
- ❖ 6 oz. Filet of Atlantic salmon in a herb butter sauce*

Shooting Star.....\$54.95

Includes Cake Cutting and Service Fee

Entrees {choice of two}

- ❖ Chicken breast stuffed with wild mushroom risotto and port wine demi-glace*
- ❖ Herb crusted sliced topped round of beef with a merlot demi-glace*
- ❖ Brown sugar glazed ham*
- ❖ Broiled Salmon with fresh herbs finished with a white wine cream sauce*
- ❖ Tri colored tortellini served with roasted red pepper pesto

Starry Night.....\$44.95

Includes Cake Cutting and Service Fee

Entrees {choice of two}

- ❖ Seared breast of chicken with an apricot glaze*
- ❖ One half roasted chicken with fresh herbs*
- ❖ Beef stroganoff *
- ❖ Roast turkey with Au Jus*
- ❖ Penne tossed with a Vodka blush sauce

—All buffet selections include—

Chef's selection of (2) two starches
 Medley of fresh seasonal vegetables
 Freshly baked rolls and butter
 Freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

Displays {choice of two}

- ❖ Domestic cheese display with assorted crackers
- ❖ Fresh sliced fruit display
- ❖ Antipasto display
- ❖ Vegetable crudité with herb dip
- ❖ Bruschetta platter

Soup {choice of one}

- ❖ Tomato basil bisque
- ❖ Italian wedding soup
- ❖ Lobster bisque (Add \$3.95 per person)

Appetizers {choice of two}

Butlered at no additional fee

- ❖ Crab stuffed mushrooms*
- ❖ Asparagus wrapped in prosciutto*
- ❖ Chicken satey skewers*
- ❖ Fresh mozzarella and tomato skewers
- ❖ Crab ball served with assorted crackers
- ❖ Chicken brochettes*
- ❖ Cocktail franks en croute

Salad {choice of one}

- ❖ Caesar salad with Parmesan and croutons
- ❖ Mixed garden greens with choice of select dressings

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Stations

Pasta Station.....\$9.95 🍷

Assorted pastas sautéed to order with garlic, mushrooms, capers, roasted red peppers, olives, Parmesan cheese and chicken (add shrimp \$4.00)*

Served with choice of two:

- ❖ Alfredo sauce
- ❖ Pesto sauce
- ❖ Tomato Vodka blush sauce

Mashtini Station.....\$8.95

Yukon gold mashed potatoes, served in martini glasses
Toppings include: bacon, scallions, cheddar cheese, sour cream and butter

Contemporary Station.....\$14.50

Choice of three:

- ❖ Assortment of beef and chicken sliders*
- ❖ Macaroni and cheese bites
- ❖ Sweet potato fries
- ❖ Loaded french fries
- ❖ Pepperoni bread*
- ❖ Assortment of petite grilled cheese sandwiches
- ❖ Tomato soup
- ❖ Cocktail franks en croute

Raw Bar.....Market Price

An assortment of cocktail shrimp, raw oysters in half shell, sushi and stone crab claws*

Sushi Station.....\$9.95

Classic tuna rolls, California rolls, cream cheese and smoked salmon, veggie rolls and spicy salmon*

Asian Station.....\$13.95

Choice of two:

- ❖ Stir fry vegetables
- ❖ Pork fried rice*
- ❖ Sweet and sour chicken*
- ❖ Broccoli and beef*
- ❖ Chicken lo mein*
- ❖ General Tso's chicken*

Carving Stations

All carved meat served with freshly baked rolls, butter and condiments.

- ❖ Prime Rib*.....Market Price 🍷
served with Au Jus and creamy horseradish
- ❖ Roast tenderloin of beef*.....Market Price 🍷
served with Au Jus and creamy horseradish
- ❖ Roasted turkey.*.....Market Price 🍷
Served with gravy
- ❖ Brown sugar glazed ham*.....Market Price 🍷
served with Dijon mustard spread

Station Attendant.....\$80.00

Based on serving time of 1.5 hours and applicable to 3% amusement tax
*per attendant

🍷 Attendant Required

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Desserts

Deluxe Viennese Table.....\$14.95 (100 person minimum)

Assortment of cake bites, Italian cookies, miniature French and Italian pastries and individual mousse cups. Deluxe Viennese table includes a chocolate fountain served with strawberries, pound cake, marshmallows, cookies and pretzel rods for dipping

Viennese Table.....\$7.95

Assortment of cake bites, Italian cookies and miniature French and Italian pastries

Delectable Desserts.....\$8.95 (one serving per person)

- ❖ Crème brulee
- ❖ Tiramisu
- ❖ New York style cheesecake drizzled with chocolate ganache
- ❖ Dutch apple pie
- ❖ Pineapple upside down cake topped with rum caramel sauce
- ❖ White chocolate mousse served with fresh fruit
- ❖ Carrot cake topped with cream cheese icing

Traditional Desserts.....\$5.95 (one serving per person)

- ❖ Classic cheesecake served with raspberry sauce
- ❖ Warm cherry, peach or apple cobbler a la mode
- ❖ Triple layer chocolate cake
- ❖ Strawberry crème cake
- ❖ Raspberry crème cake
- ❖ Lemon crème cake
- ❖ Red velvet cake
- ❖ Orange layer cake
- ❖ Assorted mousse parfaits

Chocolate Fountain.....\$5.95 (100 person minimum)

Flowing milk chocolate served with strawberries, marshmallows, cookies, pound cake and pretzels rods for dipping

Make-Your-Own Sundae.....\$6.50

Vanilla ice cream scoops with all the toppings including sprinkles, nuts, cherries, hot fudge, caramel and whipped cream

Add chocolate ice cream \$1.00**

Fireside S'mores.....\$6.95 (50% of guest count required)

Spend time sitting by the fire on the Tree Tops Terrace.

S'mores station includes copper fire pit rental, firewood, roasting sticks, marshmallows, Hershey chocolate bars, and graham crackers to make real S'mores!

We even kindle your fire for the evening!

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Fireside S'mores are not available aboard the Proud Mary Showboat.

Chocolate Fountain is not available aboard the Proud Mary Showboat or outside venues.

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Beverage Bar Options

Alcohol and Beverage Policy:

Lake Raystown Resort, Lodge and Conference Center facilities do not sell alcoholic beverages, but we allow you to bring in your own alcohol. However, we require that you use our bartending staff. Lake Raystown Resort, Lodge & Conference Center can provide contact information for local Pennsylvania beer distributors that provide both delivery and pick-up services for cases and/or kegs. Beer distributors must be paid directly by the client via separate check, credit card or cash and the original Pennsylvania sales receipt must remain on file in our office during the scheduled event.

Per Pennsylvania alcohol regulations, if you are bringing any alcoholic beverages onto the property, you must give us your original Pennsylvania receipt to keep on file. Without an original Pennsylvania receipt, we will be unable to serve your alcohol. No out-of-state receipts and/or homemade alcohol will be accepted.

Overnight guests who bring kegs, will have them stored overnight at a designated Lake Raystown Resort storage facility. The kegs will be available to be picked up on the morning of your departure.

Beverage and Bar Options:

Alcohol provided by client

Bartender services are a required fee

One bartender per 100 guests at
\$30.00 per hour (minimum 2 hours)

Bottled wine, champagne and liquor corkage fee at
\$5.00 per bottle opened

Boxed wine corkage fee at
\$15.00 per box opened

Tap fee for keg beer at
\$50.00 per keg (maximum two different brands unless
additional taps and tubs are provided by client)

Case beer fee at
\$10.00 per case

Bartender and corkage fees are subject to 3%
amusement tax

Mixers are billable on a consumption basis
and include: Pepsi, Diet Pepsi, Mountain Dew, Sierra
Mist, Ginger Ale, Root Beer, Tonic Water, Club Soda,
Sour Mix, Orange Juice, Cranberry Juice, Pineapple
Juice, Lemons and Limes

Additional garnishes are available per request with
advanced notice

Ice and glassware provided by facility

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