

Outdoor Wedding & Rehearsal Dinner Buffet Packages

This menu can only be used at the Marina Tent & Picnic Pavilion locations.

—Buffet packages are priced per person—

Beverages, cups and ice to be provided by Group.
All buffet selections include:

Choice of 1 display, 1 starch & freshly baked rolls with butter, Mixed garden salad with select dressings & chef's choice of seasonal vegetable.

Firecracker.....\$49.95**

Choice of 3 entrées

Fireside.....\$39.95**

Choice of 2 entrées

Firefly.....\$29.95**

Choice of 1 entrée

Entree selections

- Balsamic chicken*
- Lemon zest chicken*
- Honey mint glazed chicken*
- Lime marinated flank steak*
- Salmon with fresh strawberry salsa*
- Lime & cilantro haddock*
- Pasta Pomodoro

- Baked macaroni & cheese
- ❖ Italian Marinated chicken*
- Yankee pot roast*
- ❖ Marinated grilled London broil*
- Stuffed chicken Florentine *
- Cheese tortellini pasta salad (served cold)

Displays selections

- Bruschetta platter
- Sliced seasonal fresh fruit display
- Vegetable crudité display with herb dip
- Antipasto platter—assorted savory meats, cheeses, marinated grilled vegetables and olives*
- Domestic cheese display

Starch selections

- Parsley potatoes
- Baby sweet potatoes
- Fingerling potatoes

See reverse side for Enhancements...

Please Note: Prices are subject to 19% gratuity and 6% sales Tax Prices are subject to change and can not be guaranteed more than 6 months in advance.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.

^{**} Price Per Person- 30 person minimum

Enhancements...

Appetizers per 50 pieces

Prosciutto wrapped melon	\$125.00
Fruit Kabobs	\$125.00
Caprese skewers	\$95.00
Antipasto skewer	\$110.00
Caprese skewers	\$95.00

Additional appetizers priced per person

Sweet corn salsa & tortilla chips	\$5.50
Hummus & pita chips	\$4.50

Station priced per person

AfterGlow priced per person

Offer your guests a late night snack during your fabulous celebration

- Braised short rib sliders*
- Assortment of chicken & beef sliders*
- Mac & cheese bites
- Cocktail franks en croute
- Boneless Buffalo wings served with celery & bleu cheese dressing*
- ❖ Bavarian pretzel sticks served with honey mustard dipping sauce

Desserts priced per person & Beverage

Fireside S'mores	.\$6.95
(50% of guest count required)	
S'mores station includes firewood, roasting sticks,	
marshmallows, Hershey chocolate bars,	
and graham crackers to make real S'mores!	
We even kindle your fire for the evening!	

Lemonade per 1/2 cambro serves 30-40	\$50.00
per full cambro serves 60-80	\$100.00

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Alcohol and Beverage Policy

Lake Raystown Resort does 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 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.

Please note: If you opt to use kegs for your event and are overnight guests they must be 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.

Serving Guidelines

Outside wedding catering is available for 30 to 1,000 guests. For every 50 guests, one server will be assigned to your event. Service time is 1.5 hours per every one hundred guests. Service time will be confirmed 30 days prior to your event. Additional time and service personnel can also be coordinated in advance at a rate of \$10.00 per hour per server.

Please be advised that catered food provided by Lake Raystown Resort, in accordance with Pennsylvania State Food Code, must remain in Resort provided containers and will be removed upon completion of designated service times by Resort personnel. Personal food containers, coolers, and/or "doggie bags" may not be used to remove food or beverages from catered event. Certain foods that do not require temperature control may be left at the event at the discretion of Resort management.



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