

Picnic Menu

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Vegetable crudité with garden herb ranch dipping sauce, sliced seasonal fresh fruit, cubed domestic cheese served with Dijon mustard, and assorted crackers

(serves 50) \$460.00

Add assorted wedges of imported cheeses \$150.00

Vegetable Crudité

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

Small (serves 25) \$120.00 Large (serves 50) \$225.00

Fruit Display

Carved and sliced seasonal fresh fruit

Small (serves 25) \$105.00 Large (serves 50) \$205.00

Cheese Display

Domestic cheese cubes served with Dijon mustard, and assorted crackers

Small (serves 50) \$185.00 Large (serves 100) \$370.00

Add assorted wedges of imported cheeses \$150.00

Caprese Tray

Fresh Mozzarella and sliced Roma tomatoes topped with fresh basil and balsamic alaze

Small (serves 25) **\$60.00** Large (serves 50) **\$100.00**

Cowboy Caviar

A colorful combination of black bean, corn, roasted red peppers, tomato, cilantro served with tri-colored tortilla chips, and guacamole

(serves 50) \$90.00 Add guacamole \$50.00

Charcuterie Board Display

Assorted savory meats, marinated olives, pickled vegetables, honey comb, and assorted jams (serves 50) \$475.00

Hummus Display*

Fire roasted red pepper and garlic & herb hummus served with pita chips

Small (serves 50) \$160.00 Large (serves 100) \$300.00

Buffalo Chicken Dip*

Creamy, cheesy, zesty, Buffalo dip mixed with shredded chicken breast, served with tri-colored chips

Small (serves 50) \$175.00 Large (serves 100) \$335.00

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) Market Price Large (serves 100) Market Price

Spinach & Artichoke Dip

Creamy blend of spinach & tender artichokes with melted Asiago and Parmesan cheeses served with tri-colored & pita chips

Small (serves 50) \$165.00 Large (serves 100) \$320.00

Crab Ball*

Cream cheese whipped with jumbo lump crab meat, garlic and lemon juice, then dusted with Old Bay Seasoning and served with assorted crackers

(serves 50) Market Price

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.

Picnic Menu Is Not Permitted on Proud Mary Showboat.

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





Hors D'Oeuvres & Side Dishes

Hors D'Oeuvres

per	50 pieces
Italian beef Arancini	. \$113.00
Shrimp wontons	\$149.00
BBQ brisket sausage bites	\$99.00
Bacon wrapped potato bites	\$129.00
Cocktail franks en croute	\$75.00
Spanakopita	
Chicken satey skewers*	
Vegetable spring rolls	
Fresh fruit kabobs	
Asparagus wrapped in Prosciutto*	
Mozzarella and tomato skewers	
Beef sliders*	
Bruschetta	
Asian sweet and spicy mini meatballs*	-
Sausage stuffed mushroom caps*	
Prosciutto wrapped melon	
Fruit Kabobs	
Mozzerella and tomato skewers	•
Charcuterie skewers	
Vegan BBQ Meatballs	
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Side Dishes

	priced per serving
Corn on the cob with butter	\$3.95
Coleslaw	\$4.95
Baked macaroni and cheese	\$6.50
Baked ziti	\$5.50
Garlic bread	\$2.50
Pasta salad	\$3.95
Red Potato salad	\$3.95
Macaroni salad	\$3.95
BBQ baked beans	\$4.95
Green bean almandine	\$5.95
Grilled seasonal vegetables	\$5.95

Side Salads

Mixed Garden Greens

Small (serves 25) \$120.00 Large (serves 50) \$235.00

Broccoli Salad

Small (serves 25) \$120.00 Large (serves 50) \$235.00

Strawberry, Spinach & Feta Salad

Small (serves 25) \$170.00 Large (serves 50) \$325.00

Ambrosia Salad

Small (serves 25) \$120.00 Large (serves 50) \$235.00

Lemon Orzo Salad

Small (serves 25) \$170.00 Large (serves 50) \$325.00

Snacks

Pretzels	\$8.50 per pound \$10.85 per pound
Snack mix	
Honey roasted peanuts	\$22.95 per pound
Soft pretzels with cheese sauce	\$25.95 per dozen
Tortilla chips and salsa	\$2.50 per person
Hummus and pita chips	\$3.25 per person
Assorted bags of chips	\$2.25 each
Assorted granola bars	
Assorted protein bars	\$4.25 each
Assorted candy bars	
Whole fresh fruit	\$3.00 each
Yogurt	
Sliced fresh fruit	\$4.50 each

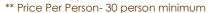
Bakery Assortments

	two dozen minimum
Fresh baked scones	\$29.95 per dozen
Jumbo cookies	
Danishes	\$27.00 per dozen
Assorted jumbo muffins	
Bagels with cream cheese	\$25.50 per dozen
Fresh donuts	\$29.95 per dozen
Brownies	\$24.95 per dozen

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Pícnic Packages

BBQ Favorites*	 \$33.95

Includes Chef's selection of dessert

Entrees (choice of one)

BBQ Ribs & Chicken

Tender 4 oz. chicken breast served with a quarter rack of BBQ ribs

Just Serve Me Ribs

Baby back pork ribs slow roasted with our very own home-style BBQ sauce

Flank Steak

Lime marinaded and grilled

Pulled Pork Sandwich

Includes rolls and house made BBQ sauce

BBQ Beef Brisket

Includes rolls and a mesquite sauce

Grilled Hot Sausage

Includes rolls and fire roasted peppers and onions

Assorted Wraps

Includes a selection of turkey, BLT, chicken Caesar and grilled vegetable wraps

Vegan & Vegetarian Options......\$17.95 Entrees (choice of one)

- Portobella "Philly Steak" Sandwich
- Napoleon Veggie Stack

Served with tomato caper Raghu

Grilled Vegetable Wrap

Served with Balsamic alaze

Vegan Maryland Style jackfruit cake

Served with vegenaise

The Lakesider* \$28.95

Includes Chef's selection of dessert

Entrees (choice of two)

1/2 Pound Old Fashioned Angus Burger

Includes rolls, American cheese, sliced tomatoes, lettuce, pickles, onions, ketchup and mustard

1/2 Pound All Beef Frank

Includes rolls, onions, relish, ketchup and mustard

Chicken Halves

Chicken halves prepared in your choice of BBQ sauce or our house marinade and grilled over an open flame

Stuffed Peppers

Roasted Bell peppers stuffed with sweet Italian sausage and rice, smothered in a hearty red sauce, and topped with a cheese blend

Duo of Kabobs* \$19.95

Includes (1) of each kabob per order & cornbread muffins with butter

Caribbean Beef

Marinated beef, fresh corn on the cob pieces and new potatoes

Asian Style Chicken

Marinated chicken, pineapple, bell peppers and scallions glazed in an Asian style BBQ sauce

Classic Picnic* \$15.95

Entrees (choice of one)

1/2 Pound Old Fashioned Angus Burger

Includes rolls, American cheese, sliced tomatoes, lettuce, pickles, onions, ketchup and mustard

1/2 Pound All Beef Frank

Includes rolls, onions, relish, ketchup and mustard

- Pecan & Chicken Salad Sandwich
- Tuna Salad Sandwich

-Picnic Package selections include -

Salads (choice of one)

- Mixed garden greens with select dressings
- Red potato salad
- Pasta salad
- Macaroni salad

Sides (choice of one)

- BBQ baked beans
- Baked macaroni and cheese
- Green bean almandine
- Corn on the cob

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Additional Selections

priced per person

Taco Bar \$11.95

Includes: Soft flour tortillas and hard corn tortilla shells, salsa, warm cheese sauce, sliced jalapenos, diced onions, shredded lettuce & sour cream

Choice of one:

- Seasoned shredded chicken
- ❖ Seasoned ground beef

Protein duo	\$6.95
Add guacamole	\$1.00

priced per person

Southern Pork Slider Station* \$13.50

Pulled pork slow cooked in house made Carolina Sauce. Served with Mustard BBQ, Balsamic honey and Yuengling BBQ sauces. Pickle chips and southern slaw served on the side

Childrens Menu (ages 10 & under)

priced per person

Children Favorites* \$14.95

Served with French fries and applesauce

Entrees (choice of one, per group)

- Hot doa
- Hamburger
- Chicken fingers

Ala Cart Items

❖ Boneless Chicken Wings*

Hot, mild, Yuengling BBQ, garlic Parmesan or honey mustard

50 pieces	\$119.00
Choice of one sauce	•
100 pieces	\$235.00
Choice of two sauces	

Chicken Fingers*

Includes two assorted dipping sauces: Choice of Yuengling BBQ, ranch, ketchup or honey mustard

50 pieces	\$140.00
100 pieces	\$275.00

Summertime Treats

price	d per serving
Cherry or apple pie	\$5.95
Traditional fruit salad	\$3.50

	priced pe	er cake
Layered cake		\$99.50

(each cake serves approximately 48 quests)

- Vanilla bean crème cake
- Strawberry crème cake
- Lemon crème cake

priced per serving

Fireside S'mores \$7.95

(50% of guest count required)

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

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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 packages include:

- Freshly baked rolls with butter
- Mixed garden salad with select dressings
- Chef's choice of seasonal vegetable

Firecrack	er		\$49.95**
		Choice of 3 entrees	
Fireside			\$39.95**
		Choice of 2 entrees	
Firefly		• • • • • • • • • • • • • • • • • • • •	.\$29.95**
- 7		Choice of 1 entree	

Entrees

- ❖ Lemon zest chicken*
- ❖ Marinated flank steak*
- Grilled Salmon with honey Dijon glaze*
- Haddock Puttanesca*
- Pasta Pomodoro

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

<u>Displays</u> (choice of one) Additional selections \$4.50

- Bruschetta platter
- Sliced seasonal fresh fruit display
- Vegetable crudité display with herb dip
- Cowboy caviar salsa served with tortilla chips
- Domestic cheese display

<u>Sides</u> (choice of one) Additional Selections \$3.95

- Parsley potatoes
- Mashed sweet potatoes
- Herb roasted potatoes
- Yukon mashed potatoes

Additional Display Enhancements

Charcuterie Board Display: Assorted savory meats, marinated olives, pickled vegetables, honey comb and assorted jams (serves 50)\$475.00

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*Substitutions may be necessary due to product availability.

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** Price Per Person- 30 person minimum





Beverages, Guidelines & Bar Options

Beverages

*	Regular or decaffeinated coffee
	Full cambro \$ 95.00
	approximately 60-80 servings
	1/2 cambro\$ 50.00
	approximately 30-40 servings
	Air pot
	approximately 10-12 servings
**	Crystal Light iced tea
	Full cambro
	approximately 60-80 servings
	1/2 cambro\$ 50.00
	approximately 30-40 servings
*	Lemonade or fruit punch
	Full cambro
	approximately 60-80 servings
	1/2 cambro\$ 55.00
	approximately 30-40 servings
*	Pepsi products\$ 2.50

Please note: All lemonade, iced tea, ice water, coffee and fruit punch are set up buffet style in pourable containers. All Pepsi products are served in cans. If beverages are purchased from Lake Raystown Resort, plastic cups and ice will be provided.

*priced per serving

Serving Guidelines

Picnic catering is available for 30 to 1,000 guests. For every 50 guests, one server will be assigned to your picnic. 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.

Customized Picnic Menus

For a customized picnic menu for your group, please contact our sales department at (814) 658-3500 ext. 166 or email us at sales@raystownresort.com.

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. 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.

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: \$5.00 per bottle opened

Boxed wine corkage fee: \$15.00 per box opened

Tap fee for keg beer:

\$150.00 per keg

Case beer fee:

\$10.00 per case

lemons and limes

Bartender and corkage fees are subject to 3% amusement tax

Mixers are billable on a consumption basis and include: Pepsi, Diet Pepsi, Starry, Mountain Dew, ginger ale, root beer, tonic water, club soda, sour mix, orange juice, cranberry juice, pineapple juice,

Additional garnishes are available per request with 10 days advanced notice

Rustic Bar Rental available for outdoor events with advanced notice

