



Banquet Menu



Lake Raystown Resort
an RVC Outdoor Destination

January 14, 2026



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Grand Display

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 **\$105.00**

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 **\$105.00**

Caprese Tray

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

Small (serves 25) **\$60.00**

Large (serves 50) **\$100.00**

Cowboy Caviar

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

(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 crostini

Small (serves 50) **\$160.00**

Large (serves 100) **\$300.00**

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**

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**

Crab Ball*

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

(serves 50) **Market Price**

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** Price Per Person- 30 person minimum





Hors D'Oeuvres and A La Carte

Hors D'Oeuvres

	per 50 pieces
Bacon wrapped scallops	Market Price
Mini crab cakes with Dijon remoulade*	Market Price
Lemon ice shrimp with cocktail sauce*	Market Price
Coconut shrimp with mango sauce*	Market Price
Crab stuffed mushrooms*	Market Price
Hot Buffalo wings*	Market Price
Crab pretzel canapes w/ Hollandaise sauce..	Market Price
Italian beef Arancini	\$113.00
Shrimp wontons	\$99.00
BBQ brisket sausage bites	\$99.00
Tuna Tataki	\$99.00
Fried chicken & biscuit sliders w/ country gravy*	\$124.00
Bacon wrapped potato bites	\$129.00
Cocktail franks en croute	\$75.00
Boneless Buffalo wings*	\$119.00
Spanakopita	\$146.00
Chicken satey skewers*	\$146.00
Vegetable spring rolls	\$114.00
Assorted finger sandwiches	\$99.00
Fresh fruit kabobs	\$129.00
Asparagus wrapped in Prosciutto*	\$139.00
Mozzarella and tomato skewers	\$99.00
Beef sliders*	\$129.00
Pepperoni bread	\$99.00
Mac & cheese spoons*	\$84.00
Bruschetta	\$84.00
Grilled cheese with tomato soup shooters	\$124.00
Asian sweet and spicy mini meatballs*	\$119.00
Sausage stuffed mushroom caps*	\$114.00
Vegetable crudité shooters	\$99.00
Pommes Frites shooters	\$79.00
Charcuterie skewers	\$119.00
Vegan BBQ Meatballs	\$99.00

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
Snack mix	\$13.95 per pound
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	\$2.25 each
Assorted protein bars	\$4.25 each
Assorted candy bars	\$2.00 each
Whole fresh fruit	\$3.00 each
Yogurt	\$2.25 each
Sliced fresh fruit	\$4.50 each

Bakery Assortments

Fresh baked scones	\$34.95 per dozen
Jumbo cookies	\$28.50 per dozen
Danishes	\$27.00 per dozen
Assorted jumbo muffins	\$27.95 per dozen
Bagels with cream cheese	\$26.50 per dozen
Fresh donuts	\$29.95 per dozen (Two dozen minimum)

Beverages

Fresh coffee and hot tea	\$4.50 per person
Hot chocolate	\$18.75 per gallon
Iced tea	\$50.00 per 1/2 cambro \$95.00 per full cambro
Lemonade or fruit punch	\$55.00 per 1/2 cambro \$105.00 per full cambro
Milk	\$3.00 per serving
Soft drinks	\$2.95 each
Bottled water	\$2.95 each

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Break Selections

Night Owl.....\$9.95

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

Mega Muncher.....\$10.95

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

Back To Nature.....\$11.95

Choice of three:

- ❖ Salted peanuts
- ❖ Vegetable crudité with garden herb ranch dip
- ❖ Granola bars
- ❖ Sliced fresh fruit
- ❖ Freshly brewed coffee, decaffeinated coffee and hot tea
- ❖ Assorted soft drinks
- ❖ Bottled waters
- ❖ Yogurt cups with granola
- ❖ Hummus platter served with pita chips

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 two:

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

Half Time.....\$16.95

Choice of three:

- ❖ Salted peanuts
- ❖ Cocktail franks en croute
- ❖ Hot soft pretzels served with mustard or cheese sauce
- ❖ Boneless Buffalo wings served with celery and bleu cheese dressing*
- ❖ Beef sliders with condiments*

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Breakfast Buffet and Plated Selections

—All breakfast selections include—

Freshly brewed coffee, decaffeinated coffee, hot tea & iced water

Buffet Selections

Starboard Express.....\$19.95

- ❖ Chef's choice of chilled fruit juice
- ❖ Scrambled eggs* (Frittata upgrade - add \$2.00)
- ❖ O'Brian style breakfast potatoes

Choice of one:

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

Choice of one:

- ❖ Crisp bacon*
- ❖ Country smoked sausage*

Cascades of Fruit, Cheese, Muffins & Scones.....\$13.95

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

Healthy Start \$9.95

Add cold cereal station (Chef's choice of 2) \$3.95

- ❖ Hot Oatmeal Station
- ❖ Parfait Station
- ❖ Chef's selection of whole fresh fruit

Classic Continental..... \$12.95

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

Plated Selections

Morning Star..... \$14.95

- ❖ Chef's choice of chilled fruit juice
- ❖ Scrambled eggs*
- ❖ O'Brian style breakfast potatoes
- ❖ Country smoked sausage*

Fresh Start.....\$15.95

- ❖ Chef's choice of chilled fruit juice
- ❖ O'Brian style breakfast potatoes

Choice of one:

- ❖ Croissant breakfast sandwich with egg, bacon and Cheddar cheese*
- ❖ French toast with maple syrup & country smoked sausage*

Carpe Diem..... \$17.95

- ❖ Chef's choice of chilled fruit juice
- ❖ O'Brian style breakfast potatoes
- ❖ Country smoked sausage*
- ❖ Chef's choice of fruit

Choice of one:

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

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Additional Breakfast & Brunch Selections

Petite Sandwiches and Croissants*\$9.95*

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

Grab & Go

Assorted breakfast sandwiches*\$11.95**

Options may include ham, bacon or sausage. All selections include egg and cheese, served on a biscuit or English muffin.

Chef's assortment of fresh donuts (Two dozen minimum).....\$29.95

The Mayflower.....\$29.95**

- ❖ Freshly brewed coffee, decaffeinated coffee, hot tea and iced tea
- ❖ Chef's choice of chilled fruit juice
- ❖ Scrambled eggs*
- ❖ Cheese blintzes with sour cream, fruit sauce, butter and assorted jams

Choice of two:

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

Choice of one:

- ❖ Country smoked sausage*
- ❖ Crisp bacon*

Choice of one:

- ❖ Sliced top round of beef with Au jus*
- ❖ Sliced oven roasted turkey with gravy*
- ❖ Brown sugar glazed ham*
- ❖ Burgundy mushroom tenderloin beef tips*

Choice of one:

- ❖ Yukon mashed potatoes with gravy
- ❖ Traditional stuffing
- ❖ O'Brian style breakfast potatoes
- ❖ Chef's choice of vegetable
- ❖ Sliced seasonal fresh fruit

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Casual Lunch Selections

Afternoon Watch..... \$16.95 Sailor's Delight..... \$18.95

- ❖ Iced tea or lemonade
- ❖ Standard sandwich set of lettuce, tomato, onion and pickles
- ❖ Potato chips
- ❖ Coleslaw
- ❖ Iced Water

Choice of one:

- ❖ Turkey Croissant Sandwich*
Thinly sliced turkey, bacon and Swiss cheese served on a flakey croissant
- ❖ Roast Beef Sandwich*
Thinly sliced roast beef and Cheddar cheese served on a deli roll
- ❖ Ham and Cheese Sandwich*
Thinly sliced Virginia baked ham and Swiss cheese served on a deli roll
- ❖ Veggie Wrap
Fresh seasonal vegetables drizzled with balsamic glaze, wrapped in a garlic and herbed tortilla
- ❖ Chicken Caesar Wrap*
Tender hearts of romaine, sliced chicken breast, creamy Caesar dressing and fresh Parmesan in a sun-dried tomato wrap

- ❖ Iced tea or lemonade
- ❖ Potato chips
- ❖ Coleslaw
- ❖ Pickle spear
- ❖ Iced Water

Choice of one:

- ❖ Barbecue Pulled Pork*
Slow cooked barbeque pulled pork served on a deli roll
- ❖ Chicken Boca*
Grilled chicken, ham, lettuce, tomato, onion and provolone, served with garlic mayo & drizzled balsamic glaze on freshly baked ciabatta bread
- ❖ Grilled Motzi
Mozzarella cheese topped with a Roma tomato slice, fresh basil, finished with a balsamic glaze grilled on sour dough bread

Boxed Lunch On The Go..... \$17.95

- ❖ Assorted Pepsi products (one per person)
- ❖ Deli meat sandwich with lettuce, tomato, onion and pickles
- ❖ Individual bag of potato chips
- ❖ Fresh baked cookie

May We Suggest:

- ❖ Tomato basil bisque..... \$5.50
- ❖ Coleslaw..... \$3.95
- ❖ Potato salad..... \$3.95
- ❖ Mixed garden greens\$4.95
served with select dressings
- ❖ Pasta salad..... \$3.95
- ❖ Jumbo cookies (per dozen)..... \$28.50

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Lunch Buffet Selections

—All lunch buffet selections include—

Chef's choice of dessert
Choice of iced tea or lemonade
Iced water

Ski Boat.....\$24.95

- ❖ Includes freshly baked rolls and butter
- ❖ Chef's choice of seasonal vegetables

Choice of one:

- ❖ Tomato basil bisque
- ❖ Fresh Mozzarella and tomato with balsamic glaze
- ❖ Mixed garden greens with select dressings

Choice of two:

- ❖ Chicken Parmesan*
- ❖ Meatballs in marinara sauce*
- ❖ Herb roasted chicken breast*
- ❖ Roast beef with Au jus*
- ❖ Sliced oven roasted turkey breast with gravy*
- ❖ Brown sugar glazed ham*

Choice of one:

- ❖ Pasta served with marinara sauce
- ❖ Yukon mashed potatoes with gravy
- ❖ Traditional stuffing
- ❖ Baked macaroni and cheese

Soup & Salad Bar.....\$15.95

- ❖ Selection of fresh field greens, tomatoes, onions, cucumbers, hard boiled eggs, shredded cheese, and croutons, with Chef's choice of select dressings*

Choice of one:

- ❖ Chicken noodle soup*
- ❖ Tomato basil bisque
- ❖ Broccoli Cheddar soup
- ❖ Vegetable soup

Cruiser.....\$19.95

Add traditional stuffing \$2.00

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

Choice of one:

- ❖ Sliced oven roasted turkey breast*
- ❖ Brown sugar glazed ham*

Pontoon.....\$17.95

- ❖ Selection of ham, turkey, assorted cheeses, lettuce, tomato, onion, pickles, mustard and mayonnaise served on a deli roll*

Choice of two:

- ❖ Tomato basil bisque
- ❖ Mixed garden greens with select dressings
- ❖ Pasta salad
- ❖ Potato salad
- ❖ Coleslaw

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Lunch Plated Selections

—All lunch plated selections include—

Freshly baked rolls and butter
Choice of lemonade or iced tea
Iced water

All Hands on Deck.....\$24.95

- ❖ Mixed garden greens with select dressings
- ❖ Chef's choice of seasonal vegetables
- ❖ Chef's choice of dessert

Choice of one:

- ❖ Chicken Cordon Bleu*
- ❖ Chicken Marsala*
- ❖ Roast beef Au Jus*
- ❖ Mahi Mahi with lemon herb cream*
- ❖ Filet of Atlantic salmon in a honey whole grain glaze or a Teriyaki Glaze (Choose one)
- ❖ 6 oz. New York strip steak* (add \$4.00 per person)
- ❖ Vegan Shepard's pie
- ❖ Napoleon vegetable stack served with tomato caper puttanesca
- ❖ Paneer Curry

Choice of one:

- ❖ Roasted red potatoes
- ❖ Mushroom Risotto
- ❖ Yukon mashed potatoes with gravy

Upper Deck.....\$19.95

- ❖ Mixed garden greens with select dressings
- ❖ Chef's choice of seasonal vegetables
- ❖ Chef's choice of dessert

Choice of one:

- ❖ Burgundy mushroom tenderloin beef tips* (add \$2.00 per person)
- ❖ Herb roasted chicken breast *
- ❖ Sliced oven roasted turkey breast*
- ❖ Napoleon vegetable stack served with tomato caper puttanesca
- ❖ Paneer Curry

Choice of one:

- ❖ Yukon mashed potatoes with gravy
- ❖ Roasted red potatoes
- ❖ Traditional stuffing
- ❖ Garlic herb egg noodles

Main Deck.....\$16.95

Choice of one:

- ❖ 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
- ❖ Chicken Salad*
House made chicken salad served over a bed of fresh garden greens with tomato, cucumber and onion, served with pita toast points and choice of dressing
- ❖ Tuna Salad*
House made tuna salad served over a bed of fresh garden greens with tomato, cucumber and onion, served with pita toast points and choice of dressing

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Dinner Plated Selections

—Dinner plated selections include—

- Mixed garden greens with select dressings or
- Iceberg wedge salad with bleu cheese, caramelized walnuts and cherry tomatoes (add \$2.50)
- Chef's choice of seasonal vegetables
- Chef's choice of starch
- Freshly baked rolls and butter
- Chef's choice of dessert
- Freshly brewed coffee, decaffeinated coffee, hot tea and iced water
- Choice of lemonade or iced tea

Total Eclipse* Market Price Crescent Moon.....\$29.95

Choice of one:

- ❖ 6 oz. filet of beef and 4 oz. broiled lump crab cake served with Dijon remoulade
- ❖ 6 oz. filet of beef paired with a 4 oz. salmon filet served in honey whole grain glaze
- ❖ 6 oz. filet of beef paired with a breast of chicken with raspberry Champagne sauce
- ❖ 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 Bordeaux demi-glaze

- ❖ One half roasted chicken with fresh herbs*
- ❖ Vegan Shepard's Pie
- ❖ Veggie kabobs marinated and roasted with fresh seasonal vegetables
- ❖ Eggplant Parmesan baked with a marinara sauce and served over pasta

New Moon*\$39.95

Choice of one:

- ❖ Chicken Cordon Bleu
- ❖ Sliced brown sugar glazed ham
- ❖ Sautéed chicken breast wrapped in Prosciutto ham and provolone crème sauce
- ❖ Chicken breast stuffed with wild mushroom risotto and Bordeaux demi-glaze
- ❖ Peach Tea Chicken with Frangelico Beurre Blanc
- ❖ 10 oz. chicken breast floured & pan seared, topped with raspberry Champagne sauce
- ❖ 8 oz. grilled salmon with honey whole grain glaze
- ❖ Chicken Marsala
- ❖ Pork tenderloin topped with apple, raisin & pecan chutney
- ❖ Mahi Mahi with lemon herb cream

Harvest Moon.....\$26.95

*Pasta choices do not include additional starch & vegetable selections

Choice of one:

- ❖ Napoleon vegetable stack served with tomato caper puttanesca
- ❖ Pasta Primavera with Alfredo sauce
- ❖ Tri-colored cheese tortellini tossed in a Vodka blush sauce
- ❖ Gnocchi served with roasted red pepper pesto
- ❖ Vegan Maryland Style jackfruit cake served with vegenaïse
- ❖ Paneer curry

Little Moon (10 & under).....\$18.95

Choice of one:

- ❖ Chicken fingers, French fries and applesauce*
- ❖ Hot dog, French fries and applesauce*
- ❖ Personal cheese pizza and apple sauce

May we suggest:

- ❖ Cheese tortellini (per person)..... \$3.00
- ❖ Italian wedding soup (per person)..... \$4.50
- ❖ Bruschetta platter (per table).....\$19.50
- ❖ Caprese platter (per table)..... \$19.50

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Dinner Buffet Selections

Full Sail*.....\$41.95

Entrees (choice of two)

- ❖ Pork tenderloin topped with apple, raisin & pecan chutney
- ❖ Brown sugar glazed ham
- ❖ Chicken Marsala
- ❖ Mahi Mahi with lemon herb cream
- ❖ Peach Tea Chicken with Frangelico Beurre Blanc
- ❖ Fettuccine Alfredo with chicken
- ❖ Roast beef with Au jus
- ❖ Flounder Cioppino
- ❖ Eggplant Parmesan baked with a marinara sauce and served over pasta

Sunset Feast.....\$36.95

Entrees (choice of two)

- ❖ Sliced oven roasted turkey breast*
- ❖ Burgundy mushroom beef tips*
- ❖ Pasta Primavera tossed in Alfredo sauce
- ❖ Chicken Parmesan*
- ❖ One half roasted chicken with fresh herbs*
- ❖ Paneer curry

—Full Sail and Sunset Feast buffet selections include—

- Chef's choice of seasonal vegetables
- Chef's choice of dessert
- Freshly baked rolls and butter
- Freshly brewed coffee, decaffeinated coffee, hot tea, and iced water
- Choice of lemonade or iced tea

Salads / Soup (choice of one included)

Additional selections \$4.50

- ❖ Mixed garden greens with select dressings
- ❖ Waldorf salad
- ❖ Pasta salad*
- ❖ Tomato basil bisque
- ❖ Caesar salad

Sides (choice of one included)

Additional selections \$3.95

- ❖ Garlic herb egg noodles*
- ❖ Herb roasted potatoes
- ❖ Cheese tortellini*
- ❖ Linguini served with marinara sauce*
- ❖ Yukon mashed potatoes with gravy
- ❖ Traditional stuffing
- ❖ Baked macaroni and cheese*
- ❖ Mushroom Risotto

Under The Tuscan Sun.....\$24.95

- ❖ Classic Caesar salad
- ❖ Garlic bread
- ❖ Iced tea or lemonade
- ❖ Iced water

Entrees* (choice of two)

- ❖ Fettuccine Alfredo (add sliced chicken breast \$4.95)
- ❖ Tri-colored tortellini served with roasted red pepper pesto
- ❖ Penne tossed in Vodka blush sauce
- ❖ Cheese lasagna

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BANQUETS

 Stations

- Stations are priced per person and must be ordered for entire guest count -

Mashtini Station*.....\$11.50

Yukon gold & sweet potatoes mashed and served in martini glasses. Toppings include bacon, scallions, cheddar cheese, sour cream and butter. Plus marshmallows, and sweet cinnamon butter!

Contemporary Station.....\$12.50

Choice of two:

- ❖ Bavarian pretzel sticks served with honey mustard dipping sauce
- ❖ Assortment of chicken & beef sliders*
- ❖ Pepperoni bread with marinara sauce
- ❖ Grilled cheese & tomato shooters
- ❖ Cocktail franks en croute
- ❖ Boneless Buffalo wings served with celery and bleu cheese dressing*
- ❖ Macaroni and cheese bites

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.

Pasta Station*.....13.95 🍷

Penne pasta sautéed to order with garlic, tomatoes, onions, mushrooms, roasted red peppers, Parmesan cheese and chicken

Add baby shrimp ... **Market Price**

Served with choice of two:

- ❖ Alfredo sauce
- ❖ Red pepper pesto sauce
- ❖ Tomato Vodka blush sauce
- ❖ Olive oil and garlic sauce

Station Attendant.....\$80.00

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

*per attendant

🍷 Attendant Required

Asian Station.....\$16.95

Includes white rice

Choice of two:

- ❖ Stir fry vegetables
- ❖ Teriyaki chicken or beef*
- ❖ Sweet and sour chicken*
- ❖ Broccoli and beef*
- ❖ Chicken Lo Mein*
- ❖ General Tso's chicken*
- ❖ Korean bbq chicken or beef*

Sushi Station..... Market Price

Classic tuna rolls, California rolls, veggie rolls and spicy salmon rolls*

Bacon Station*\$16.95

Multi tiered table display including a cast iron griddle

Choice of four:

- ❖ Bacon wrapped scallops
- ❖ Bacon wrapped smokies
- ❖ Peppered bacon
- ❖ Candied brown sugar glazed bacon
- ❖ Bacon & maple syrup shooters
- ❖ Prosciutto wrapped asparagus
- ❖ Bacon dipped in chocolate
- ❖ Hickory smoked thick cut bacon

Carving Stations*.....Market Price 🍷

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

- ❖ Roast tenderloin of beef served with Au jus and creamy horseradish
- ❖ Roasted turkey served with gravy
- ❖ Brown sugar glazed ham served with Dijon mustard spread

Nacho Bar\$14.50

Includes: Tri-colored tortilla chips, salsa, warm cheese sauce, slices jalapenos, diced onions, shredded lettuce & sour cream

Choice of one:

- ❖ Seasoned shredded chicken
- ❖ Seasoned ground beef

Add guacamole.....\$1.00

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.

* Substitutions may be necessary due to product availability.

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

** Price Per Person- 30 person minimum



Lake Raystown Resort
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Desserts

- Dessert selections are priced per person and must be ordered for entire guest count -

Viennese Table.....\$7.95

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

Traditional Desserts.....\$5.95

(Choice of two desserts, one serving per person)

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

Delectable Desserts.....\$8.95

(one serving per person)

- ❖ Crème brulee
- ❖ Tiramisu
- ❖ New York style cheesecake drizzled with chocolate ganache
- ❖ Dutch apple pie
- ❖ Carrot cake topped with cream cheese icing

Make-Your-Own Sundae.....\$7.50

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.....\$7.95

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!

Note: Vegan and Gluten-Free dessert selections are available per request with 14 days advanced notice at an additional fee.

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* Substitutions may be necessary due to product availability.

Fireside S'mores are not available aboard the Proud Mary Showboat.
Chocolate Fountain is not available aboard the Proud Mary Showboat or outside venues.

** Price Per Person- 30 person minimum



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Bar Options & Serving Guidelines

Alcohol and Beverage Policy:

Lake Raystown Resort, an RVC Outdoor Destination 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 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.

Serving Guidelines

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.

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
\$150.00 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, Starry, ginger ale, tonic water, club soda, sour mix, orange juice, cranberry juice, pineapple juice, lemons and limes

Additional garnishes are available per request with 14 days advanced notice

Ice and glassware provided by facility

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