

Fine Dining ✦ Boutique Hotel ✦ Banquet Facilities

Events Menus



The
INN
at **HERR**
RIDGE

900 Chambersburg Road Gettysburg PA

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(800) 362-9849

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Event Information

- All food and beverage prices are subject to a 20% service charge and a 6% Pennsylvania Sales Tax.
- Menu items are priced per person, unless otherwise noted.
- The Inn at Herr Ridge agrees to provide service or accommodations of 5% over minimum guarantee.
- Coffee Break and Continental Breakfast prices represent food and beverage for a one hour time period, and require a ten person minimum.
- Per Person Food Stations and Buffets represent food for a maximum of two hours and cannot be broken down for any part under two hours
- All Buffets require a minimum of 25 guests unless otherwise noted
- All Plated Events require a minimum of 20 guests unless otherwise noted.
- All prices are subject to change
- All Buffets and Plated Dinners include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Ice Tea with Lemon.

Alcohol Service

Cash bar, Consumption Bar or Open Bar.
Open Bar Options: \$20/person per hour (Well)
\$25/person per hour (Premium)

Meal Hours

- Breakfast 6:30 a.m. until 11:00 a.m. daily
- Lunch 11:00 a.m. until 4:00 p.m. daily
- Dinner 5:00 p.m. until 9:00 p.m. daily

Cake Cutting Service

A charge of \$1.50 per person will apply for all cakes and desserts brought into event functions from outside vendors, this excludes professional wedding cakes for on-site weddings. This service includes the cake table, linens, dessert plates, silverware and the cake cutting service.

Payment and Guarantees

- Patron agrees to advise The Inn at Herr Ridge 72 hours (three business days) prior to the function of definite number in attendance, representing guaranteed attendees.
- Total charges are due and payable the day of your event based on the guarantees provided



Premier Breakfast Buffets

The Traditional Herr Ridge Breakfast Buffet

Assorted Juices – Orange, Apple, Cranberry

Freshly Sliced Fruits

Assorted Greek Yogurts

House Made Granola

Scrambled Eggs

Buttermilk Pancakes OR French Toast with Warm Maple Syrup

Smoked Bacon and Turkey Sausage

Breakfast Potatoes

A Selection of Freshly Baked Muffins and Cinnamon Buns

Freshly Brewed Coffees, Hot Chocolate, and
Hot Tea Selections

\$18



Continental Breakfast Buffets

The All-American Continental

Assorted Juices - Orange, Apple, Cranberry

A Selection of Freshly Baked Danish, Muffins, Cinnamon Buns

A Selection of Freshly Sliced Fruits

Freshly Brewed Coffees, Hot Chocolate, and Hot Tea Selections

\$11

Additions to Any Continental Breakfast or Breakfast Buffet

(Pricing Per Person)

Raspberry Granola Parfaits.....	\$7
A Selection of Individual Yogurts.....	\$4
Smoked Salmon, Traditional Accompaniments....	\$12
Assorted Bagels, Cream Cheese.....	\$5
Fresh Berries, Whipped Cream.....	\$4

**** A Minimum of 25 Guests are REQUIRED for Buffet Presentations****



Plated “Select” Breakfast

*All Breakfasts are Accompanied with a Fresh Juice Selection.
Assorted Pastries
Freshly Brewed Coffees, Hot Chocolate, and Hot Tea Selections*

Local Weikert’s Scrambled Eggs, Crispy Bacon, Local Sausage,
Potatoes, Roasted Tomato

\$12

Local Weikert’s Poached Eggs, Grilled Canadian Bacon,
English Muffin, Hollandaise Sauce

\$14

Crème Brulee French Toast,
Butter, Local Maple Syrup

\$14

Carmelized Bream’s Apple, Brie Cheese
Weikert’s Egg Omlette, Grilled Rettland Farms Sausage

\$15

****A Minimum of 25 Guests Required for Plated Breakfast****



Brunch Buffet

The Willoughby Run

Scrambled Eggs with Onions, Peppers, and Cheddar Cheese
Crispy Hardwood Smoked Bacon
Turkey Sausage Links
Homestyle Potatoes
Pancakes with Warm Maple Syrup
Assorted Breads

Choice of Entree (1):

- Grilled Chicken with Roasted Garlic Cream Sauce
- Seared Salmon with Lemon Butter

Wild Rice Pilaf
Rosemary Roasted Potatoes
Sautéed Seasonal Vegetables
Chocolate Chip Cookies
Assorted Dessert Platter

\$26

**** A Minimum of 25 Guests are REQUIRED for Buffet Presentations.****

Breakfast and Brunch Stations and Enhancements

(All Stations Must be Combined with a Package)

(Minimum of 30 Guests)

Chef Attended Omelet Station

Ham, Bacon, Breakfast Sausage, Onions, Peppers,
Tomatoes, Spinach and Assorted Cheeses

\$7/person

Chef Attended Waffle & Pancake Station

Includes Assorted Toppings
and Fresh Fruit

\$7/person

Smoked Salmon Display

Capers, Fine Red Onion, Crème Cheese, Hard Boiled Eggs and Toast Points

\$12/person

****All Stations Have a \$75 Chef Attendant Fee****



Coffee and Beverage Break

Coffee Break 1

Freshly Brewed Coffee

Selection of Hot Tea

Hot Chocolate

\$4.00

Coffee Break 2

Inn at Herr Ridge Water Bottle

Assorted Soft Drinks

Freshly Brewed Coffee, Selection of Hot Tea

Hot Chocolate

\$5.50



Plated "Select" Luncheon Menu

(Minimum of 25 Guests)

\$25/Guest

Choice of ONE Soup OR Salad, Choice of ONE Entrée, Choice of ONE Dessert

Starters

(Choice of One Soup or Salad)

Salads

Classic Caesar Salad, Romaine Hearts,
Parmesan Cheese, Croutons

Mixed Baby Greens, Raspberry Vinaigrette,
Cherry Tomatoes, Candied Walnuts

Sliced Tomatoes, Mozzarella, Fresh Basil,
Sherry Vinegar, Extra Virgin Olive oil

Baby Spinach, Local Mushrooms, Egg, Bacon,
Pickled Red Onion Vinaigrette

Soups

Cream of Crab and Corn Chowder

Roasted Red Pepper
and Smoked Gouda Puree

Cream of Four Onion Puree
and Brie Crouton

Entrees

(Choice of One)

Herb Crusted Chicken Breast, Boursin
Whipped Potatoes, Wilted Spinach, Chicken Jus

Grilled Angus Flat Iron Steak, Whipped Potatoes,
Asparagus, Red Wine Reduction

Three Cheese Ravioli, Spinach, Caramelized Red Onion,
Hot House Tomato Sauce

Char-Crusted Pork Tenderloin,
Apple Compote, Parmesan Risotto

Desserts

(Choice of One)

Crème Brulee Cheesecake
with Strawberry Topping

Chocolate Truffle Torte
with Raspberry Puree



Plated Lunch

“Soup, Salad, and Sandwich”

Soups & Greens

Choice of One

Mixed Baby Greens, Candied Walnuts, Tomatoes, Raspberry Vinaigrette

Soup of the Day

Caesar Side Salad, Hearts of Romaine, Cucumbers, Parmesan Cheese, Caesar Dressing

Sandwiches

Choice of One

(Served with Sweet Maui Onion Potato Chips)

“Traditional Tuna Salad”

with Lettuce & Tomato on a Croissant

“Signature Reuben”

Thinly Sliced Pastrami on Seeded Rye Bread

and Topped with Sauerkraut, Swiss Cheese and Thousand Island Dressing

“Chicken Pesto Panini”

Grilled & Sliced Chicken Breast tossed in our House Made Pesto, with Provolone & Tomato

“Wisconsin Dip”

Sliced Roast beef warmed in au jus & topped with Caramelized Onion & Wisconsin Cheddar

Freshly Brewed Coffee, Selection of Hot Teas,

Iced Tea with Lemon

\$19

****A Minimum of 25 Guests Required for Plated Service****



Lunch Buffets

(Minimum of 25 Guests)

Frederick's Deli Buffet

"Build Your Own Sandwich Buffet"

Chef's Selection of Soup of the Day

add \$2 for Cream of Crab

Selection of Deli Meats

Sliced Roast Beef, Turkey, and Ham

Selection of Cheeses

Sliced Swiss, Provolone, and Cheddar

Selection of Toppings

Local Boston Bibb Lettuce, Local Sliced Tomatoes,
Sliced Red Onion, Pickles, Mayonnaise, Dijon Mustard,

Selection of Bread

Brioche Rolls, Wheat Bread,
White Bread, Seedless Rye

Selection of Sides

House Made Pasta Salad OR Potato Salad
Sweet Maui Onion Potato Chips
Chocolate Chip Cookies

Freshly Brewed Coffee, Hot Tea, Iced Tea with Lemon

\$20

Adams County's Finest

"Build Your Own Salad Buffet"

Selection of Greens

Mixed Baby Greens and Baby Spinach

Vegetable Selections

Sliced Red Onion, Cucumbers, Peppers,
Julienne Carrots, Red Cabbage, Broccoli Florets,
Grilled Mushrooms

Other Toppings

Chopped Egg, Kalamata Olives, Candied Walnuts,
Toasted Pumpkin Seeds

Meat and Seafood Topping Selection

Grilled Skirt Steak, Grilled Chicken Breast,
Blackened Shrimp, Julienne Ham,
Sliced Turkey Breast

Cheese Toppings

Cheddar, Parmesan, Blue Cheese, Goat Cheese

Dressing Selection

Raspberry Vinaigrette, Balsamic Vinaigrette,
Buttermilk Ranch, and Thousand Island

Selection of Desserts

Fresh Sliced Fruit and Assorted Cookies

Freshly Brewed Coffee, Hot Tea, Iced Tea with Lemon

\$25



Lunch Buffets (continued)

(Minimum of 25 Guests)

Taste of Italy**

Tossed Caesar Salad, Romaine Lettuce Hearts,
Parmesan Cheese, Rustic Croutons

Toasted Garlic Bread

Choice of Two Meats

Meatballs, Italian Sausage, Tuscan Chicken

Choice of Two Sauces

Marinara, House Made Alfredo, Pesto Cream Sauce

Choice of Two Pastas

Penne, Linguini, Fettuccine, Angel Hair

Tuscan Style Vegetables
Parmesan Cheese

Crispy Cannoli, Mascarpone Cheese, Chocolate Chips

\$23

Soup and Potato Bar

Baked Idaho & Local Kennebec Potatoes

Smoked Salt and Herb Butter

Sour Cream, Chopped Bacon, Green Onions
Shredded Cheddar and Parmesan Cheeses

Mixed Baby Green Salad with Balsamic
and Ranch Dressing

Roasted Red Pepper and Smoked Gouda Soup

Assorted House Made Cookies

\$16

Susquehanna Wrap Bar

Grilled Chicken Caesar Wrap

Garden Vegetable Wrap

Turkey Club Wrap

Bacon, Lettuce, Tomato, Onion, Mayonnaise

Sliced Fresh Fruit

Roasted Red Pepper and Smoked Gouda Soup

Assorted House Made Cookies

\$18

****Taste of Italy Lunch Buffet can be Upgraded
To a Dinner Buffet for an Extra \$5/guest.****



Passed Hors d'oeuvres

(Minimum of 25 Guests)

Tomato and Olive Tapenade Bruschetta (c)
Artichoke Antipasto Skewers, Balsamic Glaze, Basil Oil (c)
Brie Raspberry Phyllo, Sweet Raspberry Sauce (c)

Thai Marinated Chicken Breast Satay, Peanut Dipping Sauce (h)
Crispy Vegetarian Potsticker, Herbed Lebneh (h)
Southwest Chicken Eggroll, Chipotle Aioli (h)
Vegetable Eggroll, Sweet Thai Chili Sauce (h)

Asparagus Wrapped with Prosciutto, Red Pepper Aioli, Grilled Crouton (c)
Spinach and Feta Triangles, Tzatziki Sauce (h)
Marinated Cremini Mushroom Caps, Sausage (h)
Chicken Quesadilla Cornucopia, Housemade Salsa (h)

Asian Spiced Beef Satay, Duck Sauce (h)
Mini Pastrami Reuben, Rye Bread (h)
Mushroom Tart, Spinach Butter Sauce (h)

Mini Crab Cake, Maryland Style Remoulade, Cracker (h)
Seafood Stuffed Mushroom, Old Bay Aioli (h)

Crispy Battered Jumbo Shrimp, Asian Dipping Sauce (h)
Crab Avocado Tartlet, Honey Chili Lime Sauce (h)
Mini Beef Wellingtons, Mushroom Duxelle (h)
Scallop with Bacon, Lemon Butter Sauce (h)

Choose 6 Hors d'oeuvres

\$18/Guest

Less than 6 Hors d'oeuvres

\$3.50/Guest each

****prices subject to one hour****



Plated “Inn at Herr Ridge Classics” Dinner

*(Minimum 25 Guests)
(Includes Three Courses)*

Soups and Salads

(Choice of One)

Mixed Baby Greens, Tomatoes, Cucumbers, Raspberry Vinaigrette
Tossed Caesar Salad, Romaine Lettuce Hearts, Parmesan Cheese, Rustic Croutons
Sliced Tomatoes, Mozzarella, Fresh Basil, Sherry Vinegar, Extra Virgin Olive Oil
Cream of Crab and Corn Chowder, Sherry
Chef’s Selection Soup of the Day

Entrees

(Choice of one to three)

Roasted Herb and Butter Basted Chicken Breast, Pan Jus, Horseradish Mashed Potatoes
Grilled Atlantic Salmon, Honey Mustard Glaze, Wild Rice Pilaf
Dry Rubbed New York Strip, Port Wine Reduction, Twice Baked Potato
Three Cheese Ravioli, Spinach, Caramelized Red Onion, Hot House Tomato Sauce

Pecan Crusted Pork Rib Chop, Caramelized Apple Jus, Herb Scented White Rice
Roasted Midwestern Prime Rib, Natural Pan Jus, Red Skinned Mashed Potatoes

Lobster Mac N’ Cheese, Grilled Tomatoes, Crispy Onions
Grilled 6oz “Choice” Filet, Port Wine Demi-Glace, Twice Baked Potato
New Zealand Lamb Chops, Honey Rosemary Balsamic Reduction, Mushroom Risotto
Maryland Style Crab Cake, Maryland Style Remoulade, Toasted Barley Pilaf
Grilled Lemon-Herb Swordfish, Sun-Dried Tomato Sauce, Linguine Pasta (Seasonal)

Desserts

(Choice of One)

Crème Brulee Cheesecake with Blueberry Topping
Chocolate Truffle Torte, Raspberry Puree
Apple Dumpling, Salted Caramel Sauce

One to Two Entrée Selection: \$35

Three Entrée Selection: \$40



Dinner Buffets

"Select" Dinner Buffet

(Minimum of 25 Guests)

Salads

(Choice of One)

Mixed Baby Greens, Tomatoes, Cucumbers, Raspberry Vinaigrette
Tossed Caesar Salad, Romaine Lettuce Hearts, Parmesan Cheese, Rustic Croutons

Entrees

Roasted Herb and Butter Basted Chicken Breast, Pan Jus
Grilled Atlantic Salmon, Honey Mustard Glaze
Dry Rubbed New York Strip, Port Wine Reduction
Three Cheese Ravioli, Spinach, Caramelized Red Onion

Pecan Crusted Pork Rib Chop, Caramelized Apple Jus
Roasted Midwestern Prime Rib, Natural Pan Jus

Desserts

(Choice of One)

Crème Brulee Cheesecake with Blueberry Topping
Chocolate Truffle Torte, Raspberry Puree
Apple Dumpling, Salted Caramel Sauce

with

Artisan Bread Rolls

Seasonal Selection of Vegetables

Choice of: Roasted Herbed Red Skinned Potatoes, Garlic Mashed Potatoes,
Wild Rice Pilaf OR Herb Scented White Rice

\$32 with Two Entrée Selections

\$38 with Three Entrée Selections



Dinner Buffets (continued)

(Minimum of 25 Guests)

The Appalachian Trail

Mixed Baby Greens, Cucumbers, Cherry Tomatoes, Raspberry Vinaigrette

Artisan Dinner Rolls

Grilled Pork Tenderloin, Sweet Apple Relish

Brined Chicken Breast, Julienned Vegetables,

Penne Pasta

Cheddar, Bacon and Corn Bake

Herb Roasted Red Potatoes

Apple Dumplings, Salted Caramel Sauce

\$33

The Mason Dixon

Mixed Baby Greens, Cucumbers, Cherry Tomatoes, Raspberry Vinaigrette

Artisan Dinner Rolls

Blue Cheese Crusted Top Sirloin, Mushroom Demi-Glace

Grilled Chicken Breast, Roasted Garlic Cream Sauce

Seasonal Vegetables

Roasted Garlic Mashed Potatoes

Crème Brulee Cheesecake, Strawberry Topping

\$36



Dinner Buffets (continued)

(Minimum of 25 Guests)

Taste of Italy

Tossed Caesar Salad, Romaine Lettuce Hearts,
Parmesan Cheese, Rustic Croutons

Toasted Garlic Bread

Choice of Two Meats

Meatballs, Italian Sausage, Tuscan Chicken

Choice of Two Sauces

Marinara, House Made Alfredo, Pesto Cream Sauce

Choice of Two Pastas

Penne, Linguini, Fettuccine, Angel Hair

Tuscan Style Vegetables

Parmesan Cheese

Crispy Cannoli, Mascarpone Cheese, Chocolate Chips

\$28



Reception “Action” Stations and Enhancements

(25 Guest Minimum)

(All Stations Must be Combined with a Package)

Carving Stations (Attended)

Maple Glazed Ham, Pretzel Rolls, Variety of Mustards

\$10

Sage Parmesan Stuffed Turkey Breast, Dinner Rolls, Cranberry Relish

\$10

Mustard and Herb Crusted Prime-Rib with Herbed Dinner Rolls

\$14

Cooking Stations (Attended)

Pasta Station

Penne Pasta, Linguini, Marinara Sauce Alfredo Sauce, Grilled Chicken,
Italian Sausage, Pesto, Mushrooms, Red Peppers, Parmesan Cheese

\$12

****All Stations Have a \$75 Chef Attendant Fee****



Display Stations

(25 Guest Minimum)

Seasonal Vegetable Display, Buttermilk Ranch, Maytag Blue Cheese Dressing

\$6

Fresh Seasonal Fruit, Honey Yogurt, Raspberry Coulis

\$6

Domestic and Imported Cheese, Grapes, Assorted Crackers

\$8

Hot Crab Dip, Cream Cheese, Toasted Croutons

\$8

Chilled Prawns, Cocktail Sauce

\$10

****Tiered Cheese Displays Available for 40 or More Guests or Combined with Fruit or Vegetable Display****



Reception Enhancements

Specialty Bars

*Priced per gallon, serves 20 guests
Bartender attendant \$65 hour*

Champagne Fruit Punch

Champagne, Fruit Punch, Ginger Ale, Club Soda, Fruit
\$65

Fuzzy Navel Punch

Peach Schnapps, Orange Juice, Vodka
\$65

White Peach Sangria Punch

Moscato Wine, Peach Schnapps, Sweet & Sour, Fresh Fruit
\$65

Champagne Mimosa Punch

Champagne, Orange Juice, Club Soda
\$65

Hot Apple Cider

Hot Local Apple Cider, Ginger Liquor, Brandy
\$70

****Customized Punches Available Upon Request. Prices Vary.****



Host your next event at The Inn at Herr Ridge

The Inn has been a local, well-renowned restaurant, boutique hotel, and venue for more than 200 years. Allow us the honor of being a small, or large part of your special day.

Maybe you are planning your wedding, one of the most important days of your life, or a business meeting regardless of the occasion the dedicated staff at the Inn at Herr Ridge remains committed to creating the best experience possible for your special day. Our staff can assist in the organization of the many events surrounding a wedding including the engagement party, bridal shower, ceremony, and reception, as well as corporate events and family gatherings.

Our property houses a unique, beautiful historic banquet room, an intimate, one-of-a-kind boutique hotel and spectacular outdoor location for a wide variety of events. Our Executive Chef can assist in the planning of a remarkable menu, whether it be a pre-designed, or one unique to your audience. For more information about planning an event contact the Inn at 717-334-4332.



Where history
meets hospitality

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