

2014

# Events Menus



*The*  
**INN**  
*at* **HERR**  
**RIDGE**





## 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.
- 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

Open, Consumption and Cash Bars: A service charge of \$50 per bartender will apply if sales of \$200 per hour are not attained

## 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 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  
Tri-colored Breakfast Potatoes  
A Selection of Freshly Muffins and Cinnamon Buns  
Freshly Brewed Coffees, Hot Chocolate,  
Harney Fine Tea Selections

**\$16**

### **Southwestern Breakfast**

Scrambled Eggs with Ham, Onions, Peppers and Cheddar Cheese  
Applewood Smoked Bacon  
Chorizo Sausage Links  
Homestyle Potatoes with Peppers and Onions  
Flour Tortillas  
Organic Tomato Salsa  
Assorted Breads

**\$14**

### **The Heart Healthy Breakfast**

Assorted Juices – Orange, Apple, Cranberry  
Freshly Sliced Fruits  
A Selection of Cereal  
ALL Bran, Special K, Shredded Wheat, House Made Granola  
With 2% and Whole Milk  
Selection of Hot Oatmeal  
Egg White, Potato, and Vegetable Frittata  
Turkey Sausage  
Freshly Brewed Coffees, Hot Chocolate,  
Harney Fine Tea Selections

**\$15**



## Continental Breakfast Buffets

### The Classic

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 Harney Fine Tea Selections  
**\$9**

### The All-American Continental

Assorted Juices – Orange, Apple, Cranberry  
A Selection of Freshly Sliced Fruits  
A Selection of Freshly Baked Danish, Muffins, Cinnamon Buns  
A Selection of Cereal  
ALL Bran, Special K, Shredded Wheat, House Made Granola  
With 2% and Whole Milk  
Selection of Hot Oatmeal  
Freshly Brewed Coffees, Hot Chocolate, and Harney Fine Tea Selections  
**\$14**

### The Gettysburg

Assorted Juices – Orange, Apple, Cranberry  
A Selection of Freshly Sliced Fruits  
Fresh Berries and Whipped Cream  
Cinnamon Buns, Pecan Crunch Coffee Cake  
Freshly Brewed Coffees, Hot Chocolate, and Harney Fine Tea Selections  
**\$12**

## Additions to Any Continental Breakfast or Breakfast Buffet

*(Pricing Per Person)*

Raspberry Granola Parfaits.....\$4  
A Selection of Individual Yogurts.....\$3  
Smoked Salmon, Traditional Accompaniments....\$9  
Assorted Bagels, Cream Cheese.....\$4



## Plated “Select” Breakfast

*All breakfasts are Accompanied with a Fresh Juice  
Assorted Pastries  
Freshly Brewed Coffees, Hot Chocolate, and Harney Fine Tea Selections*

House Made Baked Quinoa and Berry Oatmeal, Local Maple Syrup  
**\$8**

Scrambled Eggs, Crispy Bacon, Local Sausage,  
Potatoes, Roasted Tomato  
**\$10**

Weikerts Poached Eggs, Grilled Canadian Bacon,  
English Muffin, Hollandaise Sauce  
**\$12**

Crème Brulee French Toast,  
Butter, Local Maple Syrup  
**\$13**

Carmalized Breems Apple, Brie Cheese  
Weikerts Egg Omlette, Grilled Rettland Farms Sausage  
**\$14**

*Minimum of 15 Guest Required for Plated Breakfast*



## Brunch Buffets

### **The First Shot Brunch Buffet**

Fruit Display  
House Made Granola and Yogurt  
Shrimp Cocktail with Cocktail Sauce  
Smoked Paprika Potato Salad  
Scrambled Eggs  
Tri-Colored Breakfast Potatoes  
Crispy Hardwood Bacon  
Local Sausage Links  
Orange Scented French Toast with Local Apple Compote  
Belgian Waffles with Local Maple Syrup

### **Build Your Own Sandwich**

*Cold Sliced Deli Meat Tray*  
*Sliced Domestic Cheeses*  
*Assorted Breads and Accoutrements*

### Choice of Entree (1):

- *Grilled Chicken with Roasted Garlic Cream Sauce*
  - *Seared Salmon with Lemon Butter*
  - *Honey Seared Mahi Mahi with Citrus Butter*
  - *Bleu Cheese Crusted Flank Steak with Demi Glace*
- Cheesecake with Assorted Toppings

**\$30**



## Brunch Buffets (continued)

### 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
- Honey Seared Mahi Mahi with Citrus Butter
- Bleu Cheese Crusted Flank Steak with Demi Glace

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

**\$23**

## Breakfast and Brunch Stations and Enhancements

### Chef Attended Omelet Station

Ham, Bacon, Breakfast Sausage, Onions, Peppers,  
Tomatoes, Spinach and Assorted Cheeses  
\$50 Chef Attendant Fee  
**\$6**

### Chef Attended Waffle & Pancake Station

Includes Assorted Toppings  
and Fresh Fruit  
**\$6**

### Smoked Salmon Display

Capers, Fine Red Onion, Crème Cheese, Hard Boiled Eggs and Toast Points  
**\$190 – Serves 30 Guest**





## Coffee, Beverage and Snack Breaks

### Signature Break

Assortment of Brownie Bars  
House Made Soft Pretzels, Mustard  
Brems Orchard Apple Chips  
Individual Bottled Inn at Herr Ridge Water  
Bottled Appalachian Brewing Company Root Beer  
Freshly Brewed Coffees, Hot Chocolate, and Harney Fine Tea Selections  
**\$10**

### The Healthy Break

Assorted Juices  
A Selection of Granola Bars  
Vegetable Crudites, Herb Dip  
Cucumber Chips, Sour Cream and Chive Dip  
Individual Bottled Inn at Herr Ridge Water  
Freshly Brewed Coffees, Hot Chocolate, and Harney Fine Tea Selections  
**\$ 12**

### The Spa Break

Assorted Fruit Juices  
Whole Fresh Fruit, Individual Fruit Yogurts  
House Made Granola  
Individual Bottled Inn at Herr Ridge Water  
Harney Fine Tea Selections  
**\$8**

### Coffee Break 1

Freshly Brewed Coffee,  
Selection of Harney Fine Teas,  
Hot Chocolate  
**\$4**

### Coffee Break 2

Assorted Fresh Juices, Apple,  
Orange, and Cranberry  
Freshly Brewed Coffee,  
Selection of Harney Fine Teas,  
Hot Chocolate  
**\$5**

### Coffee Break 3

Individual Bottled  
Inn at Herr Ridge Water  
Assorted Soft Drinks  
Freshly Brewed Coffee,  
Selection of Harney Fine Teas,  
Hot Chocolate  
**\$5.50**

## A La Carte Break Additions

Mixed Nuts - \$15 per pound  
House Made Soft Pretzels with Deli Mustard - \$24 per dozen  
Multi-Colored Tortilla Chips, Guacamole, and Salsa - \$3.50 per basket  
Assorted Miniature Desserts - \$30 per dozen  
Home Made Chocolate Chip Cookies - \$14 per dozen  
Fresh Seasonal Fruit Skewers with Warm Chocolate Sauce - \$4 per person



## Tea Time

### **Mrs. Herr's High Tea**

*(Minimum of 20 people)*

#### **Scones**

Apple Cinnamon, White Chocolate Raspberry, Blueberry  
Clotted Cream, Jam and Lemon Curd

#### **Soup**

Chef's Selection of Seasonal Soup

#### **Salad**

Mixed Baby Field Greens, Cherry Tomatoes, Local English Cucumbers  
Assorted Dressings

#### **Sandwiches**

Nutty Chicken & Grape Salad - Focaccia Bread Tea Sandwich  
Cucumber & Dill Cream Cheese – Canape  
Shrimp Salad - Puff Pastry Tart  
Baby Crab Cake & Cajun Remoulade - Phyllo Cup

#### **Beverages**

Selection of Silken Sachets by Harney Teas  
Black Teas, Green Teas, Herbal Teas  
Coffee & Cold Drinks: Drip Decaf or Regular, Iced Unsweetened Black Tea

**\$19**



## Plated "Select" Luncheon Menu

*(A Minimum of Three Courses)*

### Starters

*(Choice of One Soup or Salad)*

#### Salads

Classic Caesar Salad, Romaine Hearts,  
Parmesan Cheese, Croutons  
\$5

Mixed Baby Greens, Raspberry Vinaigrette,  
Cherry Tomatoes, Candied Walnuts  
\$4

Sliced Tomatoes, Mozzarella, Fresh Basil,  
Sherry Vinegar, Extra Virgin Olive oil  
\$6

Baby Spinach, Local Mushrooms, Egg, Bacon,  
Pickled Red Onion Vinaigrette  
\$5

#### Soups

Cream of Crab and Corn Chowder  
\$7

Roasted Red Pepper  
and Smoked Gouda Puree  
\$4

Cream of Four Onion Puree  
and Brie Crouton  
\$4

### Entrees

*(Choice of One)*

Herb Crusted Chicken Breast, Boursin  
Whipped Potatoes, Wilted Spinach, Chicken Jus  
\$15

Grilled Angus Flat Iron Steak, Whipped Potatoes,  
Asparagus, Red Wine Reduction  
\$18

Three Cheese Ravioli, Spinach, Caramelized Red Onion,  
Hot House Tomato Sauce  
\$14

Seared Sustainable Tilapia,  
Sautéed Spinach, Tomato and Orzo, Lemon Herb Butter  
\$16

Char-Crusted Pork Tenderloin,  
Apple Compote, Parmesan Risotto  
\$16

### Desserts

*(Choice of One)*

Crème Brulee Cheesecake  
with Strawberry Topping  
\$3

Chocolate Truffle Torte  
with Raspberry Puree  
\$3

Carrot Layer Cake with Walnuts  
\$4



## 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 Raspberry Greens or Sweet Maui Onion Potato Chips)*

##### “Traditional Tuna Salad”

with Lettuce & Tomato on a Croissant

##### “Apple Orchard Turkey”

Turkey cutlet topped with melted Brie, Caramelized Apples & Onions on a Kaiser Roll

##### “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, Harney Selection of Fine Teas,

Iced Tea with Lemon

**\$16**



## Lunch Buffets

### **Fredrick'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, Dill Pickle Spears, Mayonnaise, Dijon  
Mustard,

#### **Selection of Bread**

Brioche Rolls, Wheat Bread, White Bread, Rye Bread

#### **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

**\$18**

### **Adams County's Finest**

*Build Your Own Salad Buffet*

#### **Selection of Greens**

Lolla Rosa Lettuce, Lolla Bionda Lettuce,  
Radicchio, Butterhead Lettuce,  
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

**\$20**



## Lunch Buffets (continued)

### 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

**\$20**

### 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

Hummus

Turkey Club Wrap

Bacon, Lettuce, Tomato, Onion, Mayonnaise

Sliced Fresh Fruit

Roasted Red Pepper and Smoked Gouda Soup

Assorted House Made Cookies

**\$16**

### Delicatessen Finger Sandwich Bar

*(All Sandwiches Served Cold on Ciabatta Bread  
with Lettuce, Tomato, Onion)*

Sliced Roasted Turkey Breast,  
Provolone Cheese, Chiptole Aioli

Roast Beef, Cheddar Cheese,  
Horseradish Mayo, Cucumber, Sprouts,  
Olive Tapenade, Boursin Cheese

Dill Pickles

Sweet Maui Onion Chips  
Italian Style Pasta Salad

Fire-Roasted Tomato and Corn Chowder  
Coffee Infused Tiramisu

**\$19**



## Passed Hors d' oeuvres

*(Priced per Piece, Minimum 25 pieces)*

Tomato and Olive Tapenade Bruschetta  
Sun Dried Tomato Relish, Fresh Mozzarella, Crispy Phyllo Cup  
Apple and Golden Raisin Chutney, Brie Cheese, Baguette  
**\$1.50**

Grilled Chicken and Pecan Salad, Chives, Crouton  
Tangy Caramelized Onion, Rosemary Scented Goat Cheese, Sun Dried Tomato, Phyllo Cup  
Thai Marinated Chicken Breast Satay, Peanut Dipping Sauce  
Crispy Vegetarian Potsticker, Herbed Lebneh  
**\$2**

Asparagus Wrapped with Prosciutto, Red Pepper Aioli, Grilled Crouton  
Spinach and Feta Triangles, Tzatziki Sauce  
Marinated Cremini Mushroom Caps, Merguez Sausage  
**\$2.50**

Asian Spiced Beef Satay, Horseradish Cream Sauce  
Smoked Chicken, Pepperjack Cheese, Crispy Flour Tortilla  
Assorted Mini Quiche, Spicy Micro Greens  
Mini Pastrami Reuben, Rye Bread  
**\$3**

Mini Crab Cake, Maryland Style Remoulade, Cracker  
Lobster Stuffed Deviled Eggs  
Smoked Salmon Barquette , Horseradish Cream, Crispy Scallion  
Mahi Mahi Poke, Crispy Wonton  
**\$4**

Crispy Battered Jumbo Shrimp, Asian Dipping Sauce  
Crab Avocado Tartlet, Honey Chili Lime Sauce  
Mini Beef Wellingtons, Mushroom Duxelle  
Roasted Rosemary Herbed Lamb Chop, Mint Moustarde  
**\$4.25**



## Plated "Select" Premier Dinner

(A Minimum of 3 Courses and a Minimum of 20 Guests)

### Small Plates

Chilled Jumbo Shrimp, Basil Ponzu Sauce,  
Orange Segments, Micro Greens  
**\$12**

Beef Tenderloin Carpaccio, Baby Greens, Extra Virgin Olive Oil,  
Citrus Dust, Soy Sauce, Garlic  
**\$10**

Smoked Chicken Ravioli, Pennsylvania Mushrooms, Asparagus,  
Tarragon-Tomato Cream Sauce  
**\$7**

Baby Crab Cakes, Maryland Style Remoulade, Herb Oil  
**\$11**

### Soups

Cream of Crab and Corn Chowder, Sherry  
**\$7**

Roasted Red Pepper and Smoked Gouda Soup  
**\$6**

Chef's Selection Soup of The Day  
**\$6**

### Salads

Mixed Baby Greens, Tomatoes, Candied Walnuts,  
Raspberry Vinaigrette  
**\$5**

Sliced Tomatoes, Mozzarella, Fresh Basil, Sherry Vinegar, Extra Virgin Olive oil  
**\$6**

Butterhead Lettuce, Pancetta Croutons, Blue Cheese,  
Roasted Baby Tomatoes, Herb Aioli Vinaigrette  
**\$7**





## Plated "Select" Premier Dinner

### Dinner Entrees

Searced Lancaster County Chicken, Artichokes, Kalamata Olives, Tomatoes, Linguine Pasta  
**\$25**

Roasted Chicken Breast, Natural Pan Jus, Red-Skinned Mashed Potatoes  
**\$24**

Grilled Pork Rib-Chop, Shallot Jam and Goat Cheese, Garlic Smashed Potatoes  
**\$26**

Roasted Mahi Mahi, Warm Smoked Bacon Vinaigrette, Toasted Rice Pilaf  
**\$29**

Searced Barramundi, Balsamic-Maple Glaze, Lemon Parmesan Risotto  
**\$29**

Blue Cheese Crusted 8oz "Choice" Filet Mignon, Port Wine Demi-Glace, Twice Baked Potato  
**\$36**

Beef Rib Dijonaise, Potato Dauphnoise  
**\$34**

Three Cheese Ravioli, Wilted Spinach, Cremini Mushrooms, Tomato-Basil Sauce  
**\$22**

Potato Gnocchi, Sautéed Seasonal Vegetables, Caramelized Onion Cream Sauce  
**\$24**

### Desserts

Madagascar Crème Brulee, Seasonal Fruit  
**\$7**

Triple Chocolate Torte, Raspberry Puree, Gaufrette Cookie  
**\$6**

Adams County Apple Dumpling, Salted Caramel Sauce  
**\$6**

Seasonal Selections of Homemade Sorbets  
**\$5**



## Plated "Inn at Herr Ridge Classics" Dinner

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

### **Salads**

*(Choice of One)*

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

### **Entrees**

*(Choice of 2 Entrees)*

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

**\$29**

Chicken Wellington, Mushroom Duxelle Sauce, Garlic Mashed Potatoes  
Pecan Crusted Pork Rib Chop, Caramelized Apple Jus, Herb Scented White Rice  
Roasted Midwestern Prime Rib, Natural Pan Jus, Red Skinned Mashed Potatoes

**\$32**

Lobster Mac N' Cheese, Grilled Tomatoes, Crispy Onions  
Grilled 8oz "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

**\$37**

### **Desserts**

*(Choice of One)*

Crème Brulee Cheesecake with Blueberry Topping  
Chocolate Truffle Torte, Raspberry Puree  
Apple Dumpling, Salted Caramel Sauce  
Carrot Layer Cake, Toasted Walnuts



## Dinner Buffets

### **"Select" Premier 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**

Pecan Crusted Mahi Mahi, Lemon Dill Butter  
Smoked Beef Striploin, Rosemary Dem-Glace  
Maryland Style Jumbo Lump Crab Cakes, Lemon Crème Fraiche  
Parmesan and Pesto Crusted Turkey Breast, Tarragon Cream Sauce  
Grilled Chicken Breast, Artichoke and Crab Soufflé

#### **Desserts**

*(Choice of One)*

Crème Brulee Cheesecake with Blueberry Topping  
Chocolate Truffle Torte, Raspberry Puree  
Apple Dumpling, Salted Caramel Sauce  
Carrot Layer Cake, Toasted Walnuts

with

Artisan Bread Rolls  
Seasonal Selection of Vegetables  
Boursin Cheese Whipped Potatoes

**\$37 with Two Entrée Selections**

**\$42 with Three Entrée Selections**



## Dinner Buffets (continued)

### **"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**

Penne Pasta, Pesto Cream Sauce, Seasonal Vegetables  
Blue Cheese Crusted Top Sirloin, Green Peppercorn Demi-Glace  
Black Pepper Marinated Pork Loin, Apple Relish  
Brined Chicken Breast, Whole Grain Mustard Jus  
Seared Atlantic Salmon, Lemon Fennel Sauce

#### **Desserts**

*(Choice of One)*

Crème Brulee Cheesecake with Blueberry Topping  
Chocolate Truffle Torte, Raspberry Puree  
Apple Dumpling, Salted Caramel Sauce  
Carrot Layer Cake, Toasted Walnuts

with

Artisan Bread Rolls  
Seasonal Selection of Vegetables  
Roasted Herbed Red Skinned Potatoes

**\$30 with Two Entrée Selections**

**\$34 with Three Entrée Selections**



## Dinner Buffets (continued)

(Minimum of 30 Guests)

*Entrees Served With Seasonal Vegetables*

### **Dutch Country “Grand” Buffet**

#### **Salad Display**

Mixed Baby Greens, Spinach, Local Mushrooms, Cherry Tomatoes, Shredded Carrots, Julienned Peppers, Warm Bacon Dressing, Buttermilk Ranch

#### Amish Potato Salad

Chopped Egg, Scallion, Pickle, Whole Grain Mustard Vinaigrette

#### House Made Cole Slaw

#### Chow Chow

Sweet Pickled Seasonal Vegetables

#### **Soup**

Local Chicken Corn Chowder, Black Cardamom Dumplings

#### **Choice of Two or Three Entrees**

Potato and Cheddar Pierogies, Caramelized Onions, Rettland Farms Pork Sausage

Roasted Herbed Chicken Breast, Pappardelle Pasta, Chicken Jus

Grilled Salmon Filet, Wilted Spinach, Penne Pasta, Lemon Herb Butter

Slow Roasted Top Sirloin, Sautéed Onions, Mushrooms, Green Peppercorn Sauce

Sugar Brined Pork Loin, Apple Compote, Crispy Onions

with

Roasted Red Bliss Potatoes

Local Seasonal Vegetable Selection

House Made Pretzels and Mustard Dip

Shoofly Pie, Sugar Cookies, Chocolate Whoopie Pies

**\$44 with Two Entrée Selections**

**\$48 with Three Entrée Selections**



## Dinner Buffets (continued)

*(All Salads and Desserts are Served)*

### **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

**\$31**

### **The Venetian**

Antipasto Platter Display, Sliced Sopressata, Italian Cheeses, Olives, Tomato Tapenade, Crackers

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

Espresso Tiramisu

**\$30**



## Dinner Buffets (continued)

### The Picnic

Mixed Baby Greens, Tomatoes, Cucumbers, Ranch Dressing  
Brown Sugar and Bacon Cornbread  
Smoked Beef Brisket, Quick Cured Coleslaw  
Bourbon and Onion Roasted Chicken Breast,  
Zucchini Slaw  
Cheddar, Bacon and Corn Bake  
Smashed Red Skinned Potatoes  
Triple Chocolate Torte, Raspberry Puree

**\$31**

### 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

**\$34**



## Reception “Action” Stations and Enhancements

*(25 Guest Minimum)*

*(Chef Attendants Required-\$50 per hour)*

### **Carving Stations**

Maple Glazed Ham, Pretzel Rolls, Variety of Mustards

**\$7**

Sage Parmesan Stuffed Turkey Breast, Dinner Rolls, Cranberry Relish

**\$7**

Mustard and Herb Crusted Prime-Rib with Herbed Dinner Rolls

**\$12**

Roasted Black Pepper Beef Tenderloin

Herbed Dinner Rolls, Horseradish and Flavored Mustards

**\$16**

### **Cooking Stations**

#### **Pasta Station**

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

**\$10**

#### **Quesadilla Station**

Garlic & Herb Tortillas

Marinated Grilled Chicken, Shrimp, Cheddar and Parmesan Cheese,  
Roasted Red Peppers, Scallions, Cilantro, Sour Cream, Guacamole, Salsa

**\$10**





## Display Stations

*(25 Guest Minimum)*

Domestic and Imported Cheese, Grapes, Assorted Crackers  
**\$6**

Fresh Seasonal Fruit, Honey Yogurt, Raspberry Coilis  
**\$4**

Seasonal Vegetable Display, Buttermilk Ranch, Maytag Blue Cheese Dressing  
**\$4**

Hot Crab Dip, Cream Cheese, Toasted Croutons  
**\$6**

Chilled Prawns, Cocktail Sauce  
**\$7**

Grilled Double Cream Brie, Berries, Toast Points  
**\$6**



## 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**

### Dry Snacks

*Priced per Basket*

#### **Roasted Peanuts**

**\$15**

#### **Potato Chips**

**\$6**

#### **Mixed Nuts**

**\$20**

#### **Hard Pretzels**

**\$6**

#### **House Made Trail Mix**

**\$18**

#### **Spicy Smoked Almonds**

**\$25**



## Event Wine List

### Whites

Sommelier Selection	\$30/\$40/\$50
Rockbrook/Chardonnay/Sonoma/California	\$30
St. Clement/Chardonnay/Carneros/California	\$33
St. Urbans/Riesling/Mosel/Germany	\$36
Stoneburn/Sauvignon Blanc/New Zealand	\$36
Brassfield/Pinot Grigio/High Valley/California	\$36
Pasorina/Moscato/Paso Robles/California	\$32

### Reds

Sommelier Selection	\$30/\$40/\$50
Chateau Blouin/Red Blend/Bordeaux/France	\$40
Le Pinot Noir/Pinot Noir/Veyre-Monton/France	\$38
Juan Benegas/Malbec/Argentina	\$36
Duckhorn Decoy/Sauvignon Blanc/Nape/California	\$62

### Sparkling

Sommelier Selection	\$30/\$40/\$50
Wycliff/Sparkling Brut/California	\$27
Aria Estate/Cava/Spain	\$30



## 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. Executive Chef Kyle Ensor 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 717-334-3442.



**Where history  
meets hospitality**

The Inn at Herr Ridge  
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