

CATERING MENUS



THE INN AT PENN
A Hilton Hotel



EventReady
with CleanStay

Pricing does not include service charge or sales tax. When the guaranteed count is given 72 hours prior to the start of the event, known allergens must be reported to your sales manager. On the day of the event, if additional meals are needed due to allergens not previously reported, an additional charge equal to the per person charge for that meal will incur. This includes but is not limited to gluten-free, vegetarian, vegan, dairy-free, and kosher requests. Menus are subject to change. REV: 9/10/21

MEETING PLANNER PACKAGE

Meeting Planner Package

*\$52++ per person for the following package (Eye Opener + Mid-Morning Break + Afternoon Snack)
Presented individually in compostable containers for an added charge.*

EYE OPENER

Fresh-baked pastries, muffins, bagels, croissants, cream cheese, butter, fruit preserves
Fresh seasonal fruit
Green smoothies (GF/V)
Chilled bottled fruit juices
Freshly-brewed coffees and herbal teas
Soft drinks and bottled water

MID-MORNING BREAK

Basket of whole fruit
Energizing trail mix and granola bars
Fruit-infused iced tea
Freshly-brewed coffees and herbal teas
Soft drinks and bottled water

AFTERNOON SNACK

Chef's unique specialty break of the day
Freshly-brewed coffees and herbal teas
Soft drinks & bottled water

PROVIDING LUNCH FOR YOUR ATTENDEES?

Please see the Lunch section for the following options and associated pricing:

- **Lunch Buffets**
- **Plated Lunches**

BREAKFAST MENUS

Continental Breakfast Buffets

Minimum of 25 people. A \$100 surcharge will be applied for groups of 15-24.

Presented individually in compostable containers for an added charge.

Wilson Eyre

\$24++ per person

bottled orange, grapefruit, and cranberry juices | seasonal fruit **(GF, V)** | baked croissants, pain au chocolat, pastries, muffins **(VEG)** | fruit preserves, sweet butter | regular and decaf coffees, assorted teas

Paul Phillippe Cret

\$28++ per person

bottled orange, grapefruit, and cranberry juices | seasonal fruit **(GF, V)** | baked croissants, pain au chocolat, pastries, muffins **(VEG)** | assorted Kosher bagels, plain and flavored cream cheeses | green smoothies **(GF, V)** | fruit preserves, sweet butter | regular and decaf coffees, assorted teas

Breakfast Buffets

Minimum of 25 people. A \$100 surcharge will be applied for groups of 15-24.

Presented individually in compostable containers for an added charge.

Frank Furness

\$36++ per person

bottled orange, grapefruit, and cranberry juices | fruits of the season **(GF, V)** | plain and chocolate croissants, breakfast pastry, assorted muffins | fluffy cage-free scrambled eggs **(GF, DF)** | applewood smoked bacon, breakfast sausage **(GF)** | spiced breakfast potatoes with peppers and onions **(GF, V)** | assorted cereals with 2%, skim milk | fruit preserves, honey, sweet butter | regular and decaf coffees, assorted teas

Louis L. Kahn

\$42++ per person

bottled orange, grapefruit, and cranberry juices | fruits of the season **(GF, V)** | plain and chocolate croissants, breakfast pastry, assorted muffins | assorted Kosher bagels with plain and flavored cream cheeses **(VEG)** | Greek yogurt parfaits with granola and berries **(VEG)** | fluffy cage-free scrambled eggs **(GF, DF)** | applewood smoked bacon, breakfast sausage **(GF)** | cinnamon brioche French toast with maple syrup, blueberry compote **(VEG)** | spiced breakfast potatoes with peppers and onions **(GF, V)** | seasonal vegetable **(VEG)** | fruit preserves, honey, sweet butter | regular and decaf coffees, assorted teas

Our Corner King Suites are named after these notable architects whose work has influenced the University of Pennsylvania campus:

Wilson Eyre (1858-1944) Architect of University Museum and Mask and Wig Clubhouse, Professor in School of Architecture

Paul Phillippe Cret (1876-1945) Architect of Cret Wing of Chemistry Building and additions to Moore School Building, Professor of architectural design

Frank Furness (1839-1912) Architect of University Library (now Fisher Fine Arts Library)

Louis I. Kahn (1901-1974) Architect of Fisher Fine Arts Library, Professor of architectural design

BREAKFAST MENUS

Breakfast Buffet Enhancements

Warm Trail Mix Quinoa

(GF, V) \$6++ per person

coconut quinoa studded with pistachios, walnuts, cashews, dried fruits

Vegetable Frittata

(GF, VEG) \$8++ per person

caramelized onions, peppers, spinach, zucchini, parmesan and gruyere cheeses

Smoked Salmon Plate

\$18++ per person

served with fried capers, sliced tomatoes, English cucumber, cream cheese, sliced red onion, plain Kosher bagels

Yogurt Parfait

(VEG) \$8++ per person

low-fat Greek yogurt layered with granola, berries

Breakfast Sandwiches

\$9++ per person

bacon, egg, and cheese on a sesame bagel
egg, Swiss, spinach, and roasted tomato on a plain bagel

Southwestern Tofu Veggie Scramble

(GF, V) \$8++ per person

roasted peppers, onions, black beans, scallions, cilantro
Served with salsa, guacamole, sliced jalapeños

Additional Items

\$5++ per person, per item

Irish steel cut oatmeal with cinnamon, brown sugar

Seasonal vegetable

Smoked bacon

Pork breakfast sausage

Canadian bacon

Turkey breakfast sausage

Chicken apple sausage

Breakfast potatoes

Attended Omelet Station

\$15++ per person*

applewood bacon, Lancaster ham, smoked salmon, mushrooms, asparagus, spinach, peppers, scallions, tomatoes, Swiss, cheddar

**One chef attendant required per fifty guests at \$150 per chef*

BREAKFAST MENUS

Plated Breakfasts

Coffees, assorted teas, and bottled orange, grapefruit, and cranberry juices are offered tableside. Turkey sausage available upon request. Pricing based on main course selection.

First Course

(CHOOSE ONE)

Seasonal Sliced Fruit Plate (GF, V)

Bakery plate with buttery croissant and Chef's breakfast pastry of the day (VEG)

Mixed berries, honey-Greek yogurt, topped with granola (VEG)

Seasonal fruit and yogurt smoothie (GF, VEG)

Main Course

Traditional Buttermilk Pancakes

\$24++ per person

applewood smoked bacon, pork sausage

Lemon-Ricotta Pancakes

(VEG) \$25++ per person

blueberry compote, applewood smoked bacon, pork sausage

Cinnamon Brioche French Toast

\$26++ per person

maple apple raisin compote, sweet pumpkin-spiced cream cheese, toasted pecans, applewood smoked bacon, pork sausage

Scrambled Egg Plate

(GF) \$25++ per person

breakfast potatoes, applewood smoked bacon, pork sausage

Eggs Benedict

\$26++ per person

shaved Canadian bacon*, poached eggs, hollandaise sauce, buttery toasted English muffin

*substitute smoked salmon: +\$4++ per person

Vegan and Gluten-free Breakfast

(GF, V) \$25++ per person

warm cinnamon-maple quinoa, golden raisins, craisins, pepitas, pecans

Warm Grain Breakfast Bowl

(GF, VEG) \$27++ per person

herbed quinoa with vegetables, poached eggs, crumbled feta, avocado, blistered heirloom tomatoes

BREAK MENUS

Breaks

Based on a maximum service time of 90 minutes.

Cookie and Brownie Break

(VEG) \$18++ per person

individually-packaged cookies (Chocolate Chunk, Black and White, Salted Caramel), Peruvian fudge brownies

The Dip Break

(GF, VEG) \$17++ per person

vegetable crudité cups with spicy ranch, Terra® chips with herbed onion dip, roasted garlic hummus with pita

Chocolate Lovers' Break

(VEG) \$19++ per person

triple chocolate cookies, peanut butter-fudge brownies, mini black and white cookies, hot chocolate with miniature marshmallows and crushed peppermint

Infused Waters

(V) \$9++ per person

3 flavors: citrus-hibiscus-mint, lemon-cucumber-rosemary, pineapple-ginger-basil

Continuous All-day Beverage Service

\$30++ per person

regular and decaf coffees, assorted teas, Coca-Cola® soft drinks, bottled waters

*Requires notice of 72 business hours

GF = gluten-free | VEG = vegetarian | V = vegan | DF = dairy-free

BREAK MENUS

À La Carte Break Selections

Beverages *Beverages are offered for a two-hour time period.*

Freshly-brewed coffees and assorted teas \$7++ per person

Coca-Cola® soft drinks and bottled water \$8++ per person

House made green smoothie cups (16oz) \$48++ per dozen

Snacks

Individual packets of trail mix, popcorn, chips, pretzels \$8++ per person

Classic butter croissants \$38++ per dozen

New York-style bagels, Philadelphia® cream cheese \$37++ per dozen

Whole fresh fruit \$25++ per dozen

Assorted individually-packaged cookies \$50++ per dozen

Individually-packaged chocolate brownies \$50++ per dozen

KIND® Bars and Zone Perfect® Bars \$34++ per dozen

Assorted crunchy and chewy granola bars \$25++ per dozen

Individual assorted yogurts (4 oz.) \$37++ per dozen

Assorted individual bags of kettle popcorn \$36++ per dozen

Gluten-free chocolate chip cookies (GF) \$45++ per dozen

Gluten-free brownies (GF) \$45++ per dozen

Gluten-free muffins (GF) \$34++ per dozen

Gluten-free bagels (GF) \$34++ per dozen

Assorted Popchips® (Sea Salt, Sour Cream & Onion, BBQ) (GF) \$32++ per dozen

LUNCH MENUS

Plated Lunches

Plated lunches are served with rolls and butter upon request. Prices are based on main entrée selection. Please select one salad or soup starter, one entrée, and one dessert.

Salad Starters

Organic Arugula (GF, V) radicchio, fennel, carrot, craisins, crumbled goat cheese, spicy pepitas, lemon citronette

Classic Caesar romaine, croutons, creamy parmesan-anchovy dressing, shredded parmesan

Garden Baby Greens (VEG) tomatoes, cucumbers, shaved carrots, chives, creamy garlic-black peppercorn dressing

Mixed Greens (GF, VEG) dried cherries, candied walnuts, crumbled bleu cheese, orange vinaigrette

Soup Starters

Creamy Truffled Cauliflower (GF, VEG)

Tomato Lentil sausage, kale, potatoes, carrots, leeks (GF)

Roasted Butternut Squash apples (GF)

Curried Kabocha Squash coconut milk (GF, V)

Chunky Mushroom Barley (VEG, DF)

Desserts

Fresh Fruit Tart seasonal fruit, berries, berry sauce

Classic Tiramisu mascarpone, espresso-soaked ladyfingers

White Chocolate-Raspberry Almond Cake layered with raspberry and white chocolate buttercream

Butterscotch Pecan Tart pecans and butterscotch, rich buttery shell

Chocolate Revenge Cake (GF) flourless chocolate cake, berry sauce, whipped cream, raspberry

Caramel Apple Pie whipped cream, caramel sauce

Lemon-Blueberry Tart blueberry tart shell, lemon curd, whipped cream, blueberries

Entrées

Pan-Roasted Salmon \$42++ per person
brown basmati rice, baby bok choy, sesame-ginger glaze

Grilled Petite Filet \$45++ per person
winter squash and parmesan farotto, sautéed spinach, red wine gastrique

Sautéed Crab Cakes \$52++ per person
Old Bay-spiced fingerlings, green beans, red pepper cilantro remoulade, charred lemon

Pan-Roasted Chicken Breast (GF) \$39++ per person
orange-fennel and chive mashed potato, roasted tri-color baby carrots, haricot vert, natural jus

Pecan-Crusted Chicken Breast \$39++ per person
sweet potato purée, green beans, chicken jus

Butternut Squash Ravioli (VEG) \$38++ per person
sautéed spinach, brown butter, sage, parmesan and amaretti cookie

Ricotta Cavatelli \$44++ per person
braised beef short rib ragù, parsley, parmesan

Vegetarian Risotto (GF, VEG) \$35++ per person
mushroom, goat cheese and spinach risotto, topped with roasted maitake mushrooms

Vegan Quinoa Bowl (GF, V) \$35++ per person
red quinoa topped with pickled daikon and carrots, cucumbers, sesame tofu, cilantro, shitake mushroom

Vegan Pasta (V) \$34++ per person
garbanzo beans, blistered tomatoes, brussels sprouts, bell peppers, basil-cashew pesto
(gluten-free pasta upon request)

LUNCH MENUS

Lunch Buffets

Minimum of 25 people. A \$100 surcharge will be applied for groups of 15-24. Menus are subject to change. Presented individually in compostable containers for an added charge. Customized lunch buffets are available upon request.

Deli Style

\$48++ per person

Corned Beef Reuben Swiss, Thousand Island dressing, sauerkraut, rye

Turkey Ranch Wrap shaved turkey breast, cheddar, tomato, lettuce, avocado hummus

Jerk Vegetable Cubano (VEG) Gruyere, scallion herb mayo, pressed on ciabatta

Classic Cole Slaw (GF)

Seasonal Pasta Salad (VEG)

Chocolate Fudge Brownies (VEG)

Kettle Chips (V)

Coffees, assorted teas

Add Creamy Tomato Soup: +\$3++ per person (GF, VEG)

Asian Style

\$50++ per person

Teriyaki Rice Bowl glazed salmon with cucumbers, corn, edamame, scallion, spinach, jasmine rice, nori-sesame spice

Tofu Banh Mi (VEG) crunchy pickled carrots and daikon, cucumber, cilantro, jalapeño, spicy aioli, on a long roll

Warm Rice Noodles (GF) rice noodles topped with grilled chicken, shitake mushrooms, spinach, bell peppers, carrots, cucumbers, sesame-scallion vinaigrette

Sesame Cucumber Salad (GF, V)

Matcha Panna Cotta (GF, VEG)

Coconut Cheesecake Cups with Pineapple (VEG)

Coffees, assorted teas

Add Watermelon Gazpacho: +\$3++ per person (GF, V)

Philly Style

\$52++ per person

Spicy Chicken Cutlet Sandwich Breaded chicken breast, sharp Provolone, garlicky broccoli rabe, hot peppers, crusty roll

Italian Antipasto Vegetable Hoagie (VEG) roasted portobello mushrooms, artichokes, roasted peppers, black olives, arugula, mild Provolone, tomato, Amoroso™ roll, oil and vinegar

Philly Steak Salad Bowl (GF) Julienne flank steak with sautéed mushrooms and peppers served with arugula, cheddar, red onions, honey Dijon dressing

Seasonal Fruit & Berry Salad (V)

Chocolate-Dipped Biscotti (VEG)

Kettle Chips (V)

Coffees, assorted teas

Add Italian White Bean & Vegetable Soup: +\$3++ per person (GF, V)

DINNER MENUS

Plated Dinners

Plated dinners are served with rolls and butter upon request. Prices are based on main entrée selection.

Please select one salad or soup starter, one entrée, and one dessert. Events requiring tableside entrée choice will incur additional fees per guest.

Salad Starters

Organic Arugula (GF, VEG) radicchio, fennel, carrot, crumbled goat cheese, spicy pepitas, craisins, lemon citronette

Classic Caesar romaine, croutons, creamy parmesan-anchovy dressing, shredded parmesan

Mixed Baby Greens (GF, VEG) dried cherries, candied walnuts, crumbled bleu cheese, orange vinaigrette

Baby Lettuces (GF, VEG) poached pears, red grapes, goat cheese, toasted walnuts, honey-tarragon vinaigrette

Roasted Winter Squash (GF, VEG) baby arugula, roasted spiced butternut squash, golden raisins, feta cheese, pomegranate vinaigrette

The Inn at Penn (GF, VEG) mixed baby greens, heirloom tomatoes, red onion, asiago, balsamic dressing

Desserts

Chocolate Revenge Cake (GF) flourless chocolate cake, berry sauce, whipped cream, raspberry

Fresh Fruit Tart seasonal fruit, berries, berry sauce

Classic Tiramisu mascarpone, espresso-soaked ladyfingers

Lemon Tart buttery tart shell, lemon curd, whipped cream, blueberries

Caramel Apple Pie whipped cream, caramel sauce

Butterscotch and Pecan Tart buttery tart shell

Soup Starters

Creamy Truffled Cauliflower (GF, VEG)

Tomato Lentil sausage, kale, potatoes, carrots, leeks (GF)

Roasted Butternut Squash apples (GF, VEG)

Curried Kabocha Squash coconut milk (GF, V)

Chunky Mushroom Barley (V)

Chicken and Wild Rice (GF, DF)

Roasted Red Pepper-Tomato (GF, VEG)

Creamy Mushroom (GF)

DINNER MENUS

Plated Dinners

Plated dinners are served with rolls and butter upon request. Prices are based on main entrée selection.

Please select one salad or soup starter, one entrée, and one dessert. Events requiring tableside entrée choice will incur additional fees per guest.

Entrées

Pan-Roasted 6oz. Filet Mignon (GF) \$72++ per person
spiced sweet potatoes purée, baby bok choy, ginger-red wine demi

Pan-Roasted 8oz. Filet Mignon (GF) \$78++ per person
cauliflower purée, roasted baby carrots, haricot vert, grainy mustard sauce

10oz. Grilled New York Strip (GF) \$74++ per person
fingerling potato confit, broccoli rabe, herbed gorgonzola butter

Herbed Boneless Chicken Breast (GF) \$59++ per person
fingerling potato confit, green beans, roasted garlic jus

Sautéed Frenched Chicken Breast (GF) \$62++ per person
orange-fennel and chive mashed potato, roasted tri color baby carrots, haricot vert, natural jus

Pecan-Crusted Chicken Breast \$64++ per person
sweet potato purée, roasted Brussels sprouts, chicken jus

Balsamic-Brown Sugar Lamb Rack (GF) \$75++ per person
carrot-parsnip purée, caramelized fennel, green peppercorn sauce

Lemon-Miso Salmon (GF/DF) \$65++ per person
scallion wild rice, caramelized shitake mushrooms and sesame green beans

Sautéed Barramundi (Asian Sea Bass) (GF) \$68++ per person
roasted garlic mashed potatoes, olives, fried capers, blistered tomatoes, saffron sauce

Cajun Garlic Shrimp and Grits (GF) \$67++ per person
jumbo shrimp, chorizo, green onion

Seafood Risotto (GF) \$67++ per person
creamy shrimp, sea scallop, leek and mushroom risotto with baby spinach and mascarpone

Ginger-Sesame Tofu Bowl (GF, V) \$57++ per person
sesame quinoa, pickled daikon and carrots, broccoli, shitake mushrooms, scallion, cilantro

Winter Squash Risotto (GF, VEG) \$57++ per person
maitake mushrooms, leeks, spinach, parmesan and fontina cheeses

Vegetarian Pasta Entrée (VEG) \$60++ per person
ricotta cavatelli, roasted Brussels sprouts, mushrooms, spinach, butternut squash, brown butter sage sauce, parmesan cheese

DINNER MENUS

Dinner Buffets

Minimum of 25 people. A \$100 surcharge will be applied for groups of 15-24. Menus are subject to change. Presented individually in compostable containers for an added charge.

The R. Tait McKenzie

\$54++ per person

Chicken with Mushroom Marsala Sauce
spinach and fontina risotto

Ricotta Cavatelli (VEG) corn, cherry tomatoes, zucchini, creamy tomato sauce, smoked mozzarella

Organic Arugula Salad (GF, V) shaved fennel, radicchio, carrots, honey-lemon citronette

Caprese Salad (GF, VEG) heirloom tomatoes, fresh mozzarella, basil, balsamic

Chocolate Chip Cannoli Cheesecake Cups (VEG) pistachio

Vanilla Bean Panna Cotta (GF, VEG) Amarena cherries

Coffees, assorted teas

*Add Italian White Bean & Vegetable Soup: +\$3++ per person (GF, V)

The Joe Brown

\$62++ per person

Teriyaki Rice Bowl glazed salmon with cucumbers, corn, edamame, scallion, spinach, jasmine rice, nori-sesame spice

General Tso's Glazed Flank Steak broccoli, bell peppers, served with steamed rice

Warm Vegan Rice Noodles (GF, V) rice noodles topped with sesame tofu, shitake mushrooms, spinach, bell peppers, carrots, cucumbers, sesame-scallion vinaigrette

Sesame Cucumber Salad (GF, V)

Matcha Panna Cotta (GF, VEG)

Coconut Cheesecake Cups with Pineapple (VEG)

Coffees, assorted teas

*Add Watermelon Gazpacho: +\$3++ per person (GF, V)



Boxers
Joe Brown, 1943

R. TAIT MCKENZIE & JOE BROWN COLLECTION OF SPORT ART

The Inn at Penn is proud to display the combined collections of R. Tait McKenzie (1867-1938) and Joe Brown (1909-1985). Penn is fortunate to possess major collections of both artists. Here at The Inn at Penn, art lovers and visitors to Penn are able to study and enjoy the works of these premier sculptors in the common areas, The Living Room, and in the Fitness Center.



**The Shield of Athletes
(Olympic Shield)**
R. Tait McKenzie, 1928-1932

RECEPTION MENUS

À La Carte Hors D'oeuvres (Cold)

Priced per piece. Minimum of 25 pieces per order.

- Poached jumbo shrimp, Thai-style cocktail sauce (GF, DF) \$9++ per piece
- Pepper seared tuna, avocado aioli, sesame pickled cucumber (GF, DF) \$6++ per piece
- Prosciutto, roasted pepper, arugula, aged balsamic (GF, DF) \$6++ per piece
- Calamari salad, citrus, garlic, parsley (GF) \$7++ per piece
- Grapefruit-marinated beets and goat cheese bruschetta (VEG) \$5++ per piece
- Bruschetta: orange-fennel ricotta, bourbon soaked cherry compote (VEG) \$5++ per piece
- Bruschetta: honey poached pears, creamy gorgonzola, arugula, ginger snap crumble (VEG) \$5++ per piece
- Horseradish and butternut deviled egg with bacon \$4++ per piece
- Caprese skewer (GF, VEG) \$5++ per piece
- Antipasto skewer: salami, tomato, olive, sharp provolone, artichoke (GF) \$6++ per piece
- Ceviche shrimp salad, harissa aioli (GF) \$6++ per piece
- Maple-goat cheese crostini, charred Brussels sprout, toasted pecan (VEG) \$5++ per piece
- Nutty everything bagel goat cheese bites \$5++ per piece (GF, VEG)

RECEPTION MENUS

À La Carte Hors D'oeuvres (Hot)

Priced per piece. Minimum of 25 pieces per order.

Crab cakes, creamy horseradish dip \$9++ per piece

Bacon-wrapped Brussels sprouts, lemon aioli (GF) \$7++ per piece

Ginger-sesame marinated beef kabob, red peppers, onion, hoisin dipping sauce (DF) \$7++ per piece

Vegetable spring roll, sweet chili sauce (VEG) \$5++ per piece

Fried buffalo goat cheese fritters (VEG) \$6++ per piece

Greek-style chicken skewer, dill yogurt sauce (GF) \$6++ per piece

Crispy spiced chick peas with jalapeño & rosemary (VEG) \$6++ per piece

Mini cheeseburger, pickle \$7++ per piece

Rosemary-garlic rubbed lamb chop, mint yogurt dip (GF) \$10++ per piece

Japanese chicken meatballs, sriracha dipping sauce \$7++ per piece

Mini chicken cordon bleu \$6++ per piece

Sesame tofu, broccoli slaw (GF, V) \$5++ per piece

Beef franks in a blanket, honey-grain mustard sauce \$5++ per piece

Italian-style meatball, spicy tomato dipping sauce \$5++ per piece

Tempura shrimp, ponzu sauce \$9++ per piece

Vegetable empanadas (VEG) \$7++ per piece

Sausage-stuffed mushrooms \$8++ per piece

Vegan stuffed mushrooms (V) \$9++ per piece

Braised BBQ beef short rib slider, slaw \$8++ per piece

Quinoa arancini, feta, spicy kale-tomato dip (VEG) \$5++ per piece

Mini cheese and vegetable tartlet (VEG) \$5++ per piece

Roasted tomato and mozzarella bruschetta (warm) (VEG) \$5++ per piece

RECEPTION MENUS

Reception Displays

Minimum guarantee of 25 guests. Receptions are priced per person for one hour; for a two-hour reception, please choose three displays. All displays must be guaranteed for the full expected attendance. Portioned individually at an added charge.

Crudité

(VEG) \$12++ per person

display of individual fresh garden vegetable cups, garlic-herb dressing

Fresh Fruit

(GF, V) \$14++ per person

individual seasonal fruit and berries

Artisan Cheese Presentation

(VEG; GF WITHOUT CRACKERS, BAGUETTES) \$18++ per person

Chef's selection of 2-3 domestic & imported cheeses, fruit condiments, crackers, sliced baguettes

Mediterranean Bar

(VEG. GF WITHOUT PITA) \$16++ per person

individual plates of grilled marinated vegetables, mixed olives, seasonal hummus, warm pita

Salumi & Cheese

\$19++ per person

individual plates of imported Italian meats and cheeses, marinated roasted red peppers, olives

Sliders

\$22++ per person. Please select two (2):

Buffalo Chicken bleu cheese, crispy fried chicken, buffalo sauce

Chicken Cutlet crispy fried chicken, provolone cheese

Italian Beef Meatball tomato sauce, mozzarella cheese

Falafel (VEG) hummus, pickled red cabbage

Caprese (VEG) roasted tomatoes, mozzarella, baby pesto, baby arugula

Grown-Up Sloppy Joe ground turkey with hot and honey sauce, gouda cheese

RECEPTION MENUS

Carving Stations

Requires Chef attendant fee of \$100 per station. Designed to enhance your reception.

Pan-Seared Beef Tenderloin

(GF) \$310++. Serves 20 people.

horseradish cream (GF), brioche rolls

Brown Sugar & Bourbon-Glazed Ham

(GF) \$275++. Serves 40 people.

apple grainy mustard sauce, brioche rolls

Garlic and Rosemary-Rubbed Baby Racks of Lamb

(GF) \$350++. Serves 25 people.

herbed Greek yogurt sauce (GF)

Braised Beef Short Ribs

\$300++. Serves 25 people.

soft parmesan polenta, natural jus

Slow Roasted Prime Rib

\$375++. Serves 40 people.

au poivre sauce

Whole Roasted Pork Loin

(GF) \$180++. Serves 25 people.

brandied peach bbq sauce, snowflake rolls

Fennel-Spiced Roasted Leg of Lamb

(GF) \$300++. Serves 20 people.

minted tomato salsa (GF)

Roasted Top Round

(GF) \$250++. Serves 50 people.

cumin-lime-cilantro aioli (GF), brioche rolls

Roasted Turkey Breast

(GF) \$225++. Serves 20 people.

bourbon soaked cranberry-cherry compote,
whipped goat cheese (GF), snowflake rolls

RECEPTION MENUS

Reception Enhancements

All stations require a chef attendant at \$100 per station. Priced per guest for one hour of service. All stations are designed to both accompany a selection of hors d'oeuvres and to serve a minimum of 30 guests.

Pasta & Risotto

(OPTIONS FOR GF, V, VEG) \$18++ per person

Pasta: fusilli, cavatappi, Arborio risotto

Sauces: basil pesto, tomato basil, creamy fontina

Add ins: shrimp, chicken, portabellas, bacon, parmesan, herbs, spinach, peas, white beans, roasted tomatoes, garlic, extra virgin olive oil, truffle oil

Build-Your-Own Poke

(GF) \$22++ per person

ahi tuna served with jasmine rice, seaweed salad, diced cucumbers, edamame, avocado, scallion, pickled ginger, wasabi peas, crispy onions, sesame-seaweed seasoning, shoyu, ponzu, spicy aioli

Salad Martini

(GF) \$23++ per person

served in a martini glass atop microgreens and garnished with tobiko caviar.

Select three (3) salads: Tuna poke, calamari and octopus salad, lobster salad, chicken salad, shrimp salad

Power Bowl

(OPTIONS FOR GF, V, VEG) \$19++ per person

quinoa, avocado, black beans, feta cheese, fried eggs cooked to order

an assortment of seasonal roasted vegetables: Romanesco, spicy broccoli, Brussels sprouts, winter squash, beets

lemon-tahini dressing, ginger-almond dressing

Lettuce Wrap

(OPTIONS FOR GF, DF, V, VEG) \$18++ per person

lettuce leaves, garlic-lemon shrimp, orange glazed chicken, sesame tofu, Korean beef, pickled carrots and daikon, bean sprouts, scallion, rice noodles, cucumbers mint leaves, ground peanuts, spicy hoisin sauce (*contains gluten*)

Macaroni & Cheese

(OPTIONS FOR VEG) \$19++ per person

5-cheese macaroni & cheese with toppings: crumbled bacon, scallions, chicken, gorgonzola, goat cheese, herbed bread crumbs, broccoli, roasted tomatoes

RECEPTION MENUS

Reception Package

Priced per guest for up to two (2) hours of service at \$65++ per person. Presented for up to two (2) hours.

STATIONED HORS D'OEUVRES

Warm

Miniature Maryland lump crab cakes, creamy horseradish dip
Vegetable springroll, sweet & sour dipping sauce (V)
Greek-style chicken skewer, dill yogurt sauce

Cold

Horseradish deviled eggs (VEG)
Bruschetta (VEG) lemon-mint whipped ricotta, fall vegetables
Nutty everything bagel goat cheese bites (VEG)

DISPLAY Please select one (1)

Artisan Cheese Plate (VEG; GF WITHOUT CRACKERS, BAGUETTES)

individual selection of domestic and imported cheese, fruit condiments, crackers, sliced baguettes

Mediterranean Plate (VEG. GF WITHOUT CRACKERS, PITA)

Grilled marinated vegetables, mixed olives, tzatziki, baba ganoush, butternut hummus, warm pita, crackers

STATION Please select one (1)

Lettuce Wrap (OPTIONS FOR GF, DF, V, VEG)

lettuce leaves, garlic-lemon shrimp, orange glazed chicken, sesame tofu, Korean beef, pickled carrots and daikon, bean sprouts, scallion, rice noodles, cucumbers mint leaves, ground peanuts, spicy hoisin sauce (*contains gluten*)

Macaroni & Cheese (OPTIONS FOR VEG)

5-cheese macaroni & cheese with toppings: crumbled bacon, scallions, gorgonzola, goat cheese, herbed bread crumbs, broccoli, roasted tomatoes

SLIDERS Please select two (2)

Buffalo Chicken bleu cheese, crispy fried chicken, buffalo sauce

Chicken Cutlet crispy fried chicken, provolone

Beef Meatloaf mashed potatoes, chipotle ketchup

Falafel (VEG) hummus, pickled red cabbage

Caprese (VEG) roasted tomatoes, mozzarella, baby pesto, baby arugula

Grown-up Sloppy Joe ground turkey with hot and honey sauce, gouda

BAR MENUS

Bar Packages

Gold Bar

VODKA	Absolut
GIN	Tanqueray
RUM	Bacardi Superior
TEQUILA	1800 Silver
BOURBON	Bulleit
WHISKY	Jack Daniel's
SCOTCH	Dewar's 12 Yr
WINE	Columbia Crest Grand Estates Chardonnay, Columbia Crest Grand Estates Cabernet, Chandon Brut Sparkling
BEER	Blue Moon, Bud Light, Corona Extra, Samuel Adams Boston Lager, Stella Artois, Heineken 0.0

Gold Pricing

HOURLY PRICING \$24++ per person
+\$14++ per person for each additional hour

CONSUMPTION PRICING	Gold Brand cocktails	\$13++ per
	Wine by the glass	\$12++ per
	Domestic beer	\$8++ per
	Imported beer	\$9++ per

CASH BAR PRICING	Gold Brand cocktails	\$14 per
	Imported/premium beer	\$10 per
	Domestic beer	\$9 per
	Greystone Cellars wines	\$13 per
	Riondo Prosecco Spumante	\$13 per
	Bottled water/juices	\$7 per
	Soft drinks	\$7 per

Diamond Bar

Tito's	
Hendrick's	
Mount Gay Black Barrel	
Casamigos Blanco	
Knob Creek	
Jameson	
Glenmorangie Original 10 Year	
Wente Estate Grown Chardonnay, Wente Southern Hills Cabernet, Chandon Brut Sparkling	
Bud Light, Blue Moon, Corona Extra, Stella Artois, Yuengling Lager, Heineken 0.0	

Diamond Pricing

\$28++ per person
+\$16++ per person for each additional hour

Diamond Brand cocktails	\$14++ per
Wine by the glass	\$13++ per
Domestic beer	\$8++ per
Imported beer	\$9++ per

Diamond Brand cocktails	\$15 per
Imported/premium beer	\$10 per
Domestic beer	\$9 per
Wente Vineyards wines	\$14 per
Domaine Ste. Michelle Brut	\$14 per
Bottled water/juices	\$7 per
Soft drinks	\$7 per

*\$150 bartender fee for cash bars will be waived if bar generates a minimum of \$300 in revenue.

Cash bars require a cashier at \$50/hour.

WINE LIST

White & Rosé

	BTL		BTL
Decoy by Duckhorn Chardonnay, California	57	Langlois-Chateau Sancerre, Loire Valley, France	92
Sonoma-Cutrer Chardonnay, California	62	Chateau Ste. Michelle Riesling, Columbia Valley, WA	37
Sanford Estate Chardonnay, California	78	Fleur De Mer Rosé, France	46
Terlato Pinot Grigio, California	52	Whispering Angel Rosé, France	62
Wairau River Sauvignon Blanc, Marlborough, NZ	48		

Red

	BTL		BTL
Columbia Crest H3 Cabernet Sauvignon, Epernay, France	62	Meiomi Pinot Noir, Reims, France	68
Conn Creek Cabernet Sauvignon, Riondo, Italy	85	Ponzi Vineyards Tavallo Pinot Noir, California	72
DAOU Cabernet Sauvignon, Epernay, France	85	Bodega Norton Barrel Select Malbec, Reims, France	55
Wente Sandstone Merlot, Reims, France	43	Murrietta's Well "The Spur" Red Blend, Reims, France	57
Cambria Julia's Vineyard Pinot Noir, Columbia Valley, WA	68	The Prisoner Red Blend, Reims, France	115

Sparkling & Champagne

	BTL		BTL
La Marca Prosecco (375ML) , Reims, France	18	Moët & Chandon Imperial Brut , Epernay, France	140
Moët & Chandon Imperial Brut (375ML) , Epernay, France	32	Veuve Clicquot Yellow Label , Reims, France	158
Chateau Ste. Michelle Brut , Woodingville, WA	45	Veuve Clicquot NV Rosé , Reims, France	185
Riondo Prosecco , Riondo, Italy	52	Riunart Rosé	200
Chandon Brut , California	57	Dom Perignon	275

THINGS TO KNOW

Catering Information

AUDIO/VISUAL SERVICES (ENCORE)

Audio/visual equipment and services are provided through our in-house partner, Encore (formerly PSAV).

TAXES, SERVICE CHARGES

A service charge of 22% will be applied along with state sales tax of 8% for food and 10% for beverages. The 22% service charge is subject to 8% sales tax (according to Pennsylvania State Law).

DEPOSITS

A deposit will be required to make your reservation confirmed and definite. In addition to the standard deposit, a non-refundable deposit of 50% of the estimated total cost will be due prior to the function, with the balance due one week prior, by cashier's check or money order.

GUARANTEES

Your attendance must be specified at least 3 business days (72 hours) in advance. This will be considered a guarantee not subject to reduction and charges will be made accordingly. The Hotel will set up and prepare for 5% above the guaranteed number.

PAYMENT

Prices are subject to change, with guaranteed pricing six months prior to function date. Full pre-payment is due as contracted unless credit has been approved to the satisfaction of the Hotel. If credit is approved, all accounts are due and payable upon receipt of invoice. In the event such payment is not made within 30 days after receipt of the original invoice, the Hotel may impose a late payment charge. In the event a cancellation occurs, a cancellation charge will be invoiced. The cancellation schedule will be outlined in the catering sales agreement or group sales agreement you will be asked to review & sign.

LABOR CHARGES

Carver and station attendants incur a fee of \$100 per. A Sushi Chef incurs a fee of \$150 per. Cash bars require a cashier at a rate of \$50/hour.

PARKING

The daily valet event parking rate is \$22/car + taxes.

COATROOM

Our coatroom is a self-service amenity. Attendants to assist your guests are available at an additional expense.

MERCHANDISE, ARTICLES

The Inn at Penn shall not be responsible for damages or loss of any merchandise or articles brought into the hotel or any items left unattended.

FOOD & BEVERAGE

Please note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Buffets require a minimum of 25 guests. A \$100 surcharge will apply to groups of fewer than 25 guests but at least or greater than 15 guests. A 22% service charge and applicable sales tax on food and beverage and room rental will be added. Menus are subject to change. Due to Health Regulations, Liquor Ordinance and Liability Insurance, it is required that all food and beverage be supplied and prepared by The Inn At Penn and may not be removed from the property. No food or beverage with the exception of kosher events' will be permitted to be brought from the outside into the Hotel by the patron or guests. Hosted bars require one bartender per 75 guests.

LIGHTING, ELECTRICAL

Charges for additional electrical power will be based on labor involved and actual power drawn.

LINENS

We will be happy to help you choose the appropriate linens from our inventory. Special orders are available at an additional charge.

ENTERTAINMENT

References for musical or other entertainment needs are available upon request.

STORAGE

Storage arrangements for exhibit materials must be made with any off-property exhibit company for delivery on "Move-in-Day" and removal on "Move-out-Day." Small packages will be accepted (1) week prior to the meeting date. All large boxes and crates need to be unpacked and repacked by a group representative. All outgoing boxes must have return shipping labels. The following information must be included on all packages to ensure proper delivery: "Attention: Catering/Events Services Manager"; name of conference; name of client; date of function.

FUNCTION ROOMS

If attendance increases or decreases, we reserve the right to move the function, with notification, to a room suitable for the new attendance figure.

SECURITY

The hotel will not assume responsibility for damage or loss of any merchandise or articles left in the Hotel prior to, during, or following the function. Arrangements for security should be made prior to the event.