

CALVARY CHURCH

*Banquet Menu*



## General Information

1. You may choose from these selections, or we will be happy to customize a menu for you.
2. At this time, buffet service is not available.
3. Our menus are designed around parties of 50 people or more. If your event has less than 50 people, a \$50 surcharge will be applied.
4. Pennsylvania sales tax of 6% will be added to all bills, except for tax-exempt institutions. Please submit a copy of your PA tax exemption certificate prior to your event.
5. Gratuity of 20% will be added to all invoices to help offset staff wages.
6. All dinner events include linen tablecloths and napkins for each guest. Additional napkins (for decorating) and tablecloths for non-food tables are available at an additional fee.
7. Final head count is due to Renee Crowe at (717) 560-2341 ext. 245 seven to nine days prior to your event. Monday events requiring linens will need 10 days notice of final head count.  
Please Note:
  1. Any additions made after the final head count is given will result in an additional charge of \$10/plate.
  2. After the final head count is given, no subtractions can be made.
  3. There may be no special meal requests (i.e. gluten-free) after the final count is given.
8. Contact the Events Coordinator at (717) 560-2341 for table layout and audio/video needs.

For menu planning, please contact:

**Jon Deitz**

Director of Food Services  
(717) 560-2341 ext. 265  
jdeitz@calvarychurch.org

## Entertainment Trays

*priced per person*

### Fresh Vegetable Display

**\$2.50**

*An assortment of fresh garden vegetables with ranch dip*

### Fresh Fruit Display

**\$3.50**

*Assorted sliced, seasonal fruit*

### Cheese Platter

**\$3.50**

*Domestic and international cheeses garnished with grapes and served with crackers*

### Refreshing Punch

Golden Punch (*pineapple juice, lemonade, orange juice, and ginger ale*)

**\$1.50**

Chilled Strawberry Lemonade

**\$1.50**

### Appetizers (two per person)

*served buffet style*

Spinach & Artichoke Dip with crackers

**\$2.50**

Meatballs—BBQ, Sweet & Sour, Stroganoff or Italian

**\$3.00**

Shrimp Cocktail with Cocktail Sauce (21-26 ct.)

Market Price Per Pound

Breaded Chicken Tenders with BBQ Sauce

**\$3.50**

Fried Mozzarella with Marinara Sauce

**\$3.00**

Soft Pretzel Bites with Cheese or Mustard Dipping Sauce

**\$3.00**

Bacon and Cheddar Topped Potato Wedges

**\$3.00**

### Hot Cheese & Bacon Dip in a Bread Bowl with Crackers

**\$60.00**

*serves approx. 40 people*

### Mini Egg Rolls

**\$60.00**

*serves approx. 40 people*

# Banquet Menu

All dinners include choice of salad, potato, and vegetable, rolls and butter, choice of dessert, and beverages.  
(\* denotes most popular)

## Poultry

**\$19.00**

- \*Grilled Chicken Breast  
*topped with diced tomatoes, basil, scallions and sliced black olives*
- \*Oven Roasted Chicken Breast w/ Fresh Mango Salsa
- \*Baked Chicken Breast topped w/ Bacon, Cheddar & BBQ Sauce
- \*Herb Crusted Baked Chicken Breast with Herbed Supreme Sauce
- Stuffed Chicken Breast with Homemade Filling & Gravy
- Open Faced Chicken Cordon Bleu with Dijon Mustard Sauce
- Chicken Piccata with Lemon Butter Sauce
- \*Chicken Parmesan with Penne Pasta & Marinara Sauce
- Roast Turkey Breast with Housemade Filling & Gravy

## Pork

**\$18.00**

- Bone-In Smoked Pork Chops
- Baked Ham with Pineapple Soufflé
- Ham Loaf w/ Citrus Glaze
- Herb Encrusted Roast Pork Loin with Natural Juices
- Bone-in Stuffed Pork Chop with Homemade Filling and Gravy

## Beef

- Eight-Hour Slow Roasted Beef Stew over Mashed Potatoes \$20.00
- Sautéed Sirloin Tips with Mushrooms in Burgundy Sauce \$21.00
- Sliced Roast Top Sirloin with Beef Gravy \$21.00
- Roast Prime Rib au Jus Market Price
- Burgers (Beef or Turkey) with Lettuce, Tomatoes, Mayo, and Fries \$10.00

## Seafood

- Sautéed Crab Cake with Lemon Wedge, and Remoulade  
Single: Market Price  
Double: Market Price
- Mesquite BBQ Glazed Salmon \$20.00
- Pecan Crusted Salmon \$20.00
- Broiled Tilapia with Lemon Butter and Herbs \$18.00

## Vegetarian

**\$16.00**

- Vegetable Lasagna
- Warm Citrus Quinoa with Dried Fruits and Citrus Rice Wine Vinagrette (Vegan/Gluten Free)

### Salads (choose one)

*Dressing options: ranch, raspberry vinaigrette, french, zesty italian, thousand island, parmesan peppercorn, and balsamic vinaigrette*

\*Tossed Salad (with choice of two dressings)

Spinach Salad (for groups of 50 people or less) - *add \$.50/person*

Wedge Salad with Tomato and Green Goddess of 1000 Island Dressing

### Starch (choose one)

\*Oven Roasted Rosemary Red Potatoes

Steamed Red Potatoes with Fresh Parsley

\*Fresh Mashed Potatoes

Au Gratin Potatoes

Baked Potato with Sour Cream and Chives

Twice Baked Stuffed Potato

Rice Pilaf

### Vegetables (choose one)

Caribbean Blend

*broccoli, yellow carrots, whole green beans*

Key West Blend

*whole green beans, carrots, yellow carrots, red pepper strips*

Prince Charles Blend

*whole green beans, whole yellow beans, whole baby carrots*

Normandy Blend

*cauliflower, sliced carrots, sliced zucchini, sliced yellow squash*

Malibu Blend

*broccoli, cauliflower, orange and yellow carrots*

Whole Petite Green Beans Almondine

Honey Glazed Baby Carrots

Baked Corn

Buttered Corn

### Children's Meal

**\$8.00**

Chicken Fingers

French Fries

Apple Sauce

Banquet Dessert

## Desserts (choose two)

Triple Chocolate Cake

Triple Chocolate Peanut Butter Cup Cake

Touch of Strawberry Cake

Carrot Cake

Black Forest

Pumpkin Spice Cake (Autumn)

Peanut Butter Pie

Chocolate Mousse Pie

Apple Crumb Pie

Cherry Crumb Pie

Pumpkin Pie

New York Style Creamy Cheesecake with Raspberry Sauce

Chocolate Chip Cheesecake with Chocolate Sauce

Chocolate Mousse with Whipped Cream and Strawberry Garnish

## Dessert Buffets

### Dessert Buffet

**\$7.50 per person**

*Assorted cakes, pies, and cookies*

add Coffee Station

\$2.50 per person

### Grande Dessert Buffet

**\$10.50 per person**

*Assorted cakes, pies, and home baked goods*

*Assorted mousse flavors*

*Artisan cupcakes*

*Fresh fruit platters*

add Coffee Station

\$2.50 per person

### S'mores Bar/Station

**\$4.00 per person**

*add to either of the above options, for groups of less than 100 people*

Multi-Flame Stations:

*Marshmallows on Skewers*

*Hershey Squares*

*Assorted Chocolate Bars*

*Graham Crackers*

*Chocolate Graham Crackers*