

Mt. Nittany Inn

Banquet Menu 2011

Entrées Include Salad, two hot side dishes,
bread and beverage service

Twenty-five dollars per person

Roast Turkey

Slow roasted with a blend of herbs and spices

Chicken Marsala

Mushrooms, tomatoes & onions in a Marsala demi-glace

Grilled Vegetable Ravioli

Ravioli filled with peppers, onions, portabello mushrooms, hint of garlic, served with marinara sauce

Crab Stuffed Flounder

Stuffed with lump crab meat, baked with lemon thyme butter

Cajun Chicken

with andouille sausage, peppers, onions, honey and cream

Roast Beef -sliced

Lightly seasoned; slow roasted and served au jus

Lemon Chicken

with mushrooms in lemon cream sauce

Mediterranean Penne Pasta

Sautéed capers, garlic, tomato, red pepper flakes, kalamata olives, basil & oregano in extra virgin olive oil

Stuffed Chicken

with ham and cheddar

Roast Pork Loin

seared and slow roasted with sage and Bourbon Sauce

Thirty dollars per person

Beef Bordelaise

Marinated Flank steak hand sliced and topped with mushrooms and a rich red wine demi sauce

Mountain Top Ribs

Full rack of St. Louis style dried rubbed ribs with bourbon BBQ sauce

Seafood Newburg

Scallops, shrimp and crab in a sherry garlic cream sauce

Braised Beef Short Ribs

Served with wild mushroom and merlot demi

Roast Tenderloin

Hand sliced beef filet with Burgundy demi sauce

Prime Rib 8 ounces

Slow roasted and served with au jus

Half Herb Roasted Chicken

Slow oven roasted with rosemary, thyme, garlic & citrus

Seafood Wellington

Shrimp, scallops & crab in mornay sauce - baked in phyllo

Salmon Fillet

with lemon dill cream sauce

Crab Cakes

Lump crab meat, onions, peppers and seasonings broiled pan style

Salads

Caesar Salad

Romaine, parmesan & caesar dressing with croutons & anchovies

Spring Mix

Tender lettuce varieties tossed with a vinaigrette of choice

Specialty Salads

The following salads are offered for an upcharge. When substituted on the plated dinner option there will be an additional \$3.00 per person charge. When placed on a buffet there will be a \$2.00 per person charge.

Stilton Harvest Salad

Greens, pecans, stilton blue cheese, tomato and onion, with a raspberry vinaigrette [from local Tait's farm Raspberry Shrub]

Princess Nittanee Salad

Our signature salad featuring chicken, apples, walnuts, cheddar, raisins and tasty greens

Chicken Caesar Salad

Romaine lettuce with bite size chicken pieces, tossed with homemade Caesar dressing and topped with fresh grated parmesan cheese

Spinach Salad

Leaf spinach with bacon, tomato, red onion, mushrooms & hard-boiled egg, served with strawberry vinaigrette from local Tait's Farm Strawberry Shrub, or your choice of dressing

Potato Salad

Macaroni Salad

Starch/Potato Side dishes

Mashed Potatoes

Roasted Redskin Potatoes

Wild Rice

Potatoes Au Gratin

Vegetable Side dishes

Corn

Green Beans

California Blend

Broccoli, cauliflower, carrots

German Blend

Green beans, waxed beans and carrots

Pacific Blend

Orange and yellow carrots, broccoli & snow peas

Carving Station Available \$75.00

Buffet Terms: For a guest count of at least 30,
a buffet of any of the items listed is available
for an additional \$2.00/person

Desserts

Strawberry Crème Cake	\$4.00
Fruit Pie	\$3.50
Cookies and Brownies	\$3.50
Apple Crisp	\$3.50
Fudge Chocolate Cake	\$4.75
Mixed Berry Torte	\$4.75
Cheese Blintzes with fruit compote	\$4.00
Cheesecake Plain or flavored	\$4.75
Petit Four Display Assortment of three types: White chocolate with strawberry filling, Mocha chocolate covered with chocolate, and rainbow cake with chocolate icing...144 pieces	\$175.00

Bring Your Own Cake

You are welcome to bring your own cake, however, there will be a 0.75 cent per person cake cutting and plating charge to cover the service.

Have other ideas? Our Chef would be pleased to design a custom menu for your event.

Prices do not include 6% State Tax and 18% gratuity