



**Kalahari**<sup>®</sup>

**RESORTS &  
CONVENTIONS**

**POCONO MOUNTAINS, PA  
CATERING MENU**



At Kalahari our goal is to provide goods & services beyond expectations. This is more than a tag line or just words on a piece of paper, it is truly our philosophy at Kalahari. We promise the highest quality in everything we offer, from Food and Beverage, to Audio-Visual needs and everything in between.

We feature Culinary Pride at all our resorts. A process in which our award-winning chefs partner with local providers of meats, fruits, and vegetables to create signature menu items. Items that are fresh and delightful to you, our valued guests.

Our team is here to help you customize each and every aspect of your event. We pride ourselves with a team of talented professionals that span the spectrum in hospitality. From Creative to Culinary, we can make your stay here at Kalahari a memory of a lifetime. From the minute your group arrives until the end of your stay with us, we are here to support your event. Let us take your group to a whole new level of experiences that only Kalahari can provide.

I am very proud of our Convention / Group Sales Team at Kalahari, I invite you to come experience all we have to offer. You will not be disappointed. This is a pledge and a promise. We look forward to partnering with you. We are here to tailor service your event, let us know how we can make your event amazing by going beyond expectations. Our team is dedicated to delivering the best experience imaginable.

From my family to yours, a sincere thank you for choosing Kalahari.

Todd Nelson  
President / Owner  
Kalahari Resorts

A handwritten signature in black ink that reads "Todd Nelson". The signature is fluid and cursive, with a long horizontal stroke at the end.

# POLICIES AND PROCEDURES

## Guarantee Due Dates

<u>Day of the event</u>	Guarantee is due by 12 noon
Monday, Tuesday, Wednesday	Preceding Friday
Thursday	Preceding Monday
Friday	Preceding Tuesday
Saturday	Preceding Wednesday
Sunday	Preceding Thursday

## Meal Counts

Your group will be billed according to either the number of meals actually served, or the number of the guarantee, whichever is greater. If a final guarantee is not submitted by the deadlines outlined above, the higher of the 'agreed' or 'expected' number as it appears on either the contract or the Banquet Event Order will be used for your event.

## Service Charge

All food, beverage, audio visual equipment and other services are subject to a taxable 21% service charge and applicable taxes.

## Standard Centerpiece and Linen

Plated and buffet dinners include African artifacts as decor and centerpieces. Please consult your Catering Manager about available linen colors and additional centerpieces.

## Food and Dietary Restrictions

Kalahari Resort does not permit outside food and beverage to be brought into any function space. All food and beverage served or consumed on the premises must be purchased, prepared and served by Kalahari Resort. Unused banquet food and beverage can not be taken from the function space. At the conclusion of the function such food and beverage becomes the property of Kalahari Resort. Kalahari Resort will be happy to make arrangements for any and all of your ethnic or religious catering needs, additional charges may apply.

## Multi Entrée Fee

Split entrée choices for a group's plated meal are available at \$1 per guest charge per split and guarantees for each entrée are required.

## Meal Identification

Color coded meal tickets are required for multiple entrée plated functions and will be provided by Kalahari Resort. Groups wishing to use their own meal ticket must have pre-approval of the identification method by Kalahari Resort.

This information is subject to change. Prices contained herein are subject to change without notice. Final prices may be guaranteed for your function 60 days in advance, please see your Catering Manager for details.

## Minimums

There will be additional charges for groups not meeting minimums as listed on menu. \$5 per person.



## MEETING PLANNER PACKAGES



# MEETING PLANNER PACKAGES

Meeting planner packages are intended to be used during a single day of events. They cannot be split over multiple days. Minimum of 25 guests or a \$1 per person additional charge Applies to all breaks. Price per guest

## **THE EXECUTIVE PACKAGE - 22**

**Express Continental Breakfast - One hour service time**

Assorted Bakeries, Fruit Juices, Coffee and Tea.

### **Afternoon Time Out**

Choose between "Milk and Cookies", "Bakeshop" or "Health & Happiness" 30 minute Break.

## **THE MEETING PLANNER PACKAGE - 31**

**Express Continental Breakfast - One hour service time**

Assorted Bakeries, Fruit Juices, Coffee and Tea.

### **3 Hour Beverage Break**

Soft Drinks, Bottled Water, Coffee and Tea

### **Afternoon Time Out**

Choose between "Milk and Cookies", "Bake Shop" or "Hit the Trail" 30 minute Break

## **THE KALAHARI CORPORATE PACKAGE - 38**

**Express Continental Breakfast - One hour service time**

Assorted bakeries, Fruit Juices, Coffee and Tea.

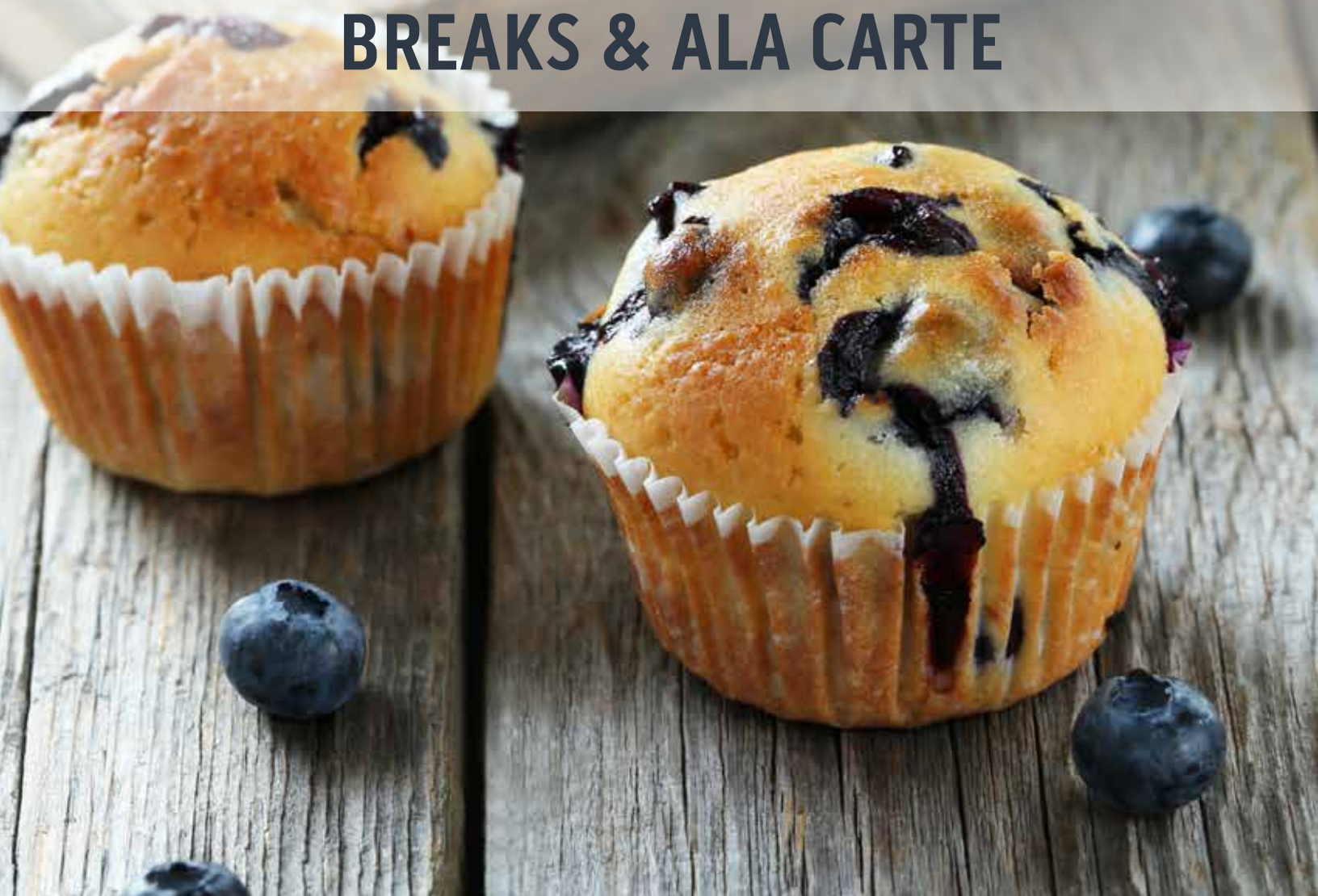
### **3 Hour Beverage Break**

Soft Drinks, Bottled Water, Coffee and Tea

**Choose one Plated Lunch or the Buffet of the Day**



**BREAKS & ALA CARTE**



# BREAKS

Priced per Guest

## SPECIALTY THEME BREAKS

All Breaks are Designed for 30-minutes  
Minimum of 25 Guests

### BAKE SHOP - 12

Muffins, Sweet Breads, Apple Crisp Strudel, Fruit Danish,  
Infused Water, Coffee and Hot Tea

### MILK & COOKIES - 12

Loaded Cookies, Warm Assorted Cookies, Chocolate and  
White Milk, Coffee and Hot Tea

### HEALTH AND HAPPINESS - 14

Baked Pita Chips with Sun-Dried Tomato Hummus,  
Garlic Lemon Hummus, Celery, Carrot Sticks,  
Infused Water, Coffee and Hot Tea

### HIT THE TRAIL - 14

Build-Your-Own Trail Mix: Cashews, Almonds, Peanuts,  
Chocolate-Covered Pretzels, Granola Clusters, Dried  
Cranberries, Raisins, and M&M's, Infused Water,  
Coffee and Hot Tea

### GOURMET COFFEE - 15

Coffee, Hot Chocolate, Hot Tea and Cold Brew, Syrups,  
Whipped Cream, Chocolate Shavings and Assorted Biscotti

## A LA CARTE SNACKS

### SWEET SNACKS

Warm Cookies - Chocolate Chip, Oatmeal Raisin, Sugar or  
Peanut Butter - **24 per Dozen**

Sea Salt and Caramel Chocolate Brownies - **28 per Dozen**

Assorted Miniature Pastries and Tarts - **30 per Dozen**

Energy Bars - **30 per Dozen**

Ice Cream Novelties - **30 per Dozen**

Cashew and Peanut Brittle - **24 per Pound**

Gluten Friendly Assorted Jelly Bean - **21 per Pound**

Chocolate-Covered Almond, Blueberries or  
Cherries - **30 per Pound**

Rice Krispie Bar - **30 per Dozen**

Candy bars - **30 per Dozen**

Whole Fruit - **2 per Piece**

Brownies - **25 per Dozen**

Blondies - **25 per Dozen**

### SALTY SNACKS

One Pound - Serves Approximately 10 Guests

Pretzels - **10 per Pound**

Popcorn (Garlic, Caramel or Cheese) - **10 per Pound**

Warm Jumbo Soft Pretzels with Cheese Sauce - **5 each**

Party Mix - **10 per Pound**

Mixed Nuts - **15 per Pound**

Pretzel Bites with Cheese Sauce - **24 per Dozen**

## DIPS

One Quart - Serves Approximately 10 guests

Served with Corn Tortilla or Toasted Pita Chips

### Cold

Bacon Ranch - **28 per Quart**

French Onion Ranch - **26 per Quart**

Salsa Fresca - **26 per Quart**

### Hot

Crab and Spinach - **28 per Quart**

Spinach and Artichoke - **26 per Quart**

Queso Cheese & Chili - **26 per Quart**

Queso Cheese - **26 per Quart**

### **3 HOUR BEVERAGE BREAK - 12**

Refreshed for 3 hours

Freshly Brewed Regular, Decaffeinated Coffee,  
Hot Teas, Soda and Infused Water

### **6 HOUR BEVERAGE BREAK - 18**

Refreshed for 6 hours

Freshly Brewed Regular, Decaffeinated Coffee,  
Hot Teas, Soda and Infused Water

### **A LA CARTE BEVERAGES**

Freshly Brewed Coffee:

Premium Starbucks Coffee/Decaf **56 per Gallon**

Flavored Coffees: French Vanilla, **58 per Gallon**

Salted Caramel or Hazelnut

Hot Chocolate **32 per Gallon**

Fresh Lemonade **29 per Gallon**

Assorted Hot Teas **28 per Gallon**

Fruit Infused Water **18 per Gallon**

Iced Tea **29 per Gallon**

White or Chocolate Milk **25 per Gallon**

Fruit Juices (Orange, Cranberry  
or Apple) **34 per Gallon**

Assorted Soda **3.50 (per 12 oz. can)**

Red Bull or Sugar Free **5 (per 8.4 oz. can)**

Monster Energy **5 (per 16 oz. can)**

Bottled Water **3.50 per bottle**

Vitamin Water **4 per bottle**

Bottled Unsweetened Tea **4 per bottle**

Powerade **4 per bottle**





**BREAKFAST**

# BREAKFAST

All Breakfast Buffet Pricing is Based on One Hour Service Time and Per Guest

## CONTINENTAL BREAKFAST BUFFET MENUS

Minimum of 10 guests.

### Continental Breakfast - 18

Fruit-Filled Danish, Muffins and Croissants, Butter and Fruit Jams, Fresh Cut Fruit, Hard Boiled Eggs, Orange and Cranberry Juice, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas

## BREAKFAST SANDWICH ENHANCEMENTS

Minimum of 10 guests - enhancement to buffet only

### BLT Sandwich - 7

Roasted Tomato, Sautéed Spinach, Smoked Bacon and Fried Egg

### Breakfast Burrito - 7

Sausage, Bacon, Ham, Egg, Jack Cheese, Flour Tortilla, Green Chile Sauce and Sour Cream

### The Healthy - 7

Whole Grain English Muffin, Egg White, Chicken Sausage, Spinach, and Tomato

### Ciabatta Pizza - 7

Bacon, Tomato, Scrambled Eggs, Cheddar and Mozzarella

## CREATE YOUR OWN BREAKFAST BUFFET

Breakfast Buffet includes Fresh Cut Fruit, Muffins, Breakfast Breads and Fruit-Filled Danish, Orange Juice, Cranberry Juice, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas

Minimum of 25 guests.

## ENTREES

Select One Entrée **22** or Two Entrée **26**

Scrambled Eggs

Scrambled Eggs Benedict

Mediterranean Egg Casserole

(Feta Cheese, Roasted Tomatoes, Spinach and Chorizo Sausage)

Tortilla Egg Scrambled

(Bell Peppers, Onions, Ranchero Sauce, Sour Cream, Tomato, Green Chiles, Jack Cheese and Corn Tortillas)

Egg White Frittata

(Roasted Artichoke, Spinach, Tomatoes, Asparagus, Parmesan Cheese)

Cinnamon Raisin Bread Pudding French Toast

(Warm Maple Syrup and Toasted Almonds)

Deep Dish Blueberry Buttermilk Pancakes

(Warm Maple Syrup)

Ciabatta Pizza

(Bacon, Tomato, Scrambled Eggs, Wisconsin Cheddar and Mozzarella)

## MEATS

Select Two

Smoked Bacon

Sausage Patties

Honey Cured Ham

Chicken Sausage Links

Corned Beef Hash

Grilled Canadian Bacon

## ACCOMPANIMENTS

Select One

Breakfast Potatoes

Hash Browns

Quinoa Hash Browns

Griddle Sliced Potatoes, Caramelized Onion and Bacon

Roasted Red Bliss Potatoes with Bell Peppers

## BREAKFAST BUFFET ENHANCEMENTS

Deep Dish Blueberry Buttermilk Pancakes	<b>4 per Guest</b>
Buttermilk Biscuit and Sausage Gravy	<b>4 per Guest</b>
Steel Cut Oatmeal; Raisin and Brown Sugar	<b>4 per Guest</b>
Cut Fresh Fruit	<b>3 per Guest</b>
Cottage Cheese and Fruit	<b>3.75 per Guest</b>
Smoked Salmon Display	<b>5 per Guest</b>
Strawberry Banana Smoothie	<b>6 per Guest</b>
Individual Fruit-Flavored Yogurt	<b>3 Each</b>
Cold Cereal and Granola served with Milk	<b>3 Each</b>
Hard Boiled Eggs	<b>14.00 per Dozen</b>
Cinnamon Raisin Bread Pudding French Toast (Warm Maple Syrup)	<b>4 per Guest</b>
Chocolate and Marshmallow French Toast	<b>4 per Guest</b>
Cinnamon Rolls	<b>26 per Dozen</b>
Assorted Donuts	<b>26 per Dozen</b>
Assorted Muffins	<b>26 per Dozen</b>
Croissants	<b>26 per Dozen</b>
Assorted Danish	<b>26 per Dozen</b>
Bagel and Cream Cheese	<b>26 per Dozen</b>
Assorted Gluten Free Breakfast Pastries	<b>26 per Dozen</b>
Mason Jar Parfait (Greek Yogurt, Berry Compote, House-Made Granola, Raisins, Almonds and Honey)	<b>7 per Guest</b>

## CHEF PREPARED OMELET STATION - 13

Mushrooms, Onions, Green Peppers, Tomatoes, Ham, Bacon, Spinach, Black Olives, Sour Cream, Salsa, Wisconsin Cheddar, Jack Cheese, Egg Beaters and Egg Whites Available upon request. Minimum 25 guest Maximum 200 Guests. Chef Attended.  
**\$75** per Attendant. 1 per 100

## BRUNCH MENU - 36

Minimum of 50 guests.  
**\$75** per Attendant. 1 per 100

Mixed Green Salad with Cucumber, Tomato and Ranch Dressing  
Quinoa and Garbanzo Bean Salad with Olive Oil and Lemon Dressing  
Scrambled Eggs with Toppings  
Green Onion, Ham, Mushroom, Onion, Tomato, Spinach, Cheddar, Jack Cheese and Jalapeño  
Texas Toast French Toast with Syrup  
Smoked Bacon and Griddle Breakfast Potatoes  
Chef Carved Top Sirloin with Au Jus and Creamy Horseradish  
Citrus Seared Salmon with Rice and Asparagus  
Thyme Roasted Chicken with Wild Mushroom Gravy, Green Beans with Sautéed Onion and Toasted Almonds  
Fresh Cut Fruit  
Cereals with Milk  
Muffins, Croissant and Fruit-Filled Danish  
Assorted Mini Desserts  
Orange and Cranberry Juice, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas

## **PLATED BREAKFAST**

All Plated Breakfasts Served with your choice of 2. Orange, Apple or Cranberry Juice and 2 selection of muffin and breakfast breads. Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas. Priced per guest

### **PLATED BREAKFAST STARTERS**

**Preset on Table - Choice of 1**

#### **Mason Jar Parfait - 7**

Greek Yogurt, Berry Compote, House-Made Granola, Raisins, Almonds and Honey

#### **Macerated Berries and Whipped Mascarpone Cheese - 5**

#### **Honey Drizzled Fresh Cut Fruit and Berries- 5**

## **PLATED BREAKFAST MENU**

### **All American - 25**

Scrambled Eggs, Breakfast Potatoes and Smoked Bacon or Sausage

### **Egg White Frittata - 25**

Garlic Roasted Vegetables, Chicken Sausage and Quinoa Hash Browns

### **Deep Dish Blueberry Pancakes - 25**

Butter, Syrup and Sausage or Bacon

### **White Chocolate and Cranberry French Toast - 25**

Butter, Syrup and Sausage or Bacon



**LUNCH**

# LUNCH

**START YOUR EVENT WITH AN ANTIPASTO DISPLAY;  
SERVED FAMILY-STYLE - 5 per guest**

Imported and Local Cured Meats, Artisanal Cheeses,  
Assorted Olives, Pickled Vegetables, Mustard and  
Accompaniments-2 Plates per Table

## ALL PLATED LUNCHEONS INCLUDE

Freshly Brewed Regular and Decaffeinated  
Coffee, Hot Teas and Iced Tea. Price per guest

### COLD ENTRÉES

Choice of 1

**SALADS** - Includes Rolls and Butter

#### Asian Grilled Chicken - 18

Napa Cabbage, Spinach, Mandarin Orange, Snow Peas,  
Carrots, Cilantro, Cashews with Ginger Soy Dressing

#### Blackened Salmon - 19

Cucumber, Mixed Greens, Tomato, Chives and  
Avocado Ranch Dressing

#### Caprese - 18

Ripe Vine Tomatoes, Fresh Mozzarella, Basil, Balsamic  
Reduction, Arugula and Grilled Chicken

**SANDWICHES** - Includes Chips

#### Mediterranean Turkey on Grilled Sourdough - 18

Olive and Hummus Tapenade, Goat Cheese, Sun-Dried  
Tomato, Arugula Served with Pasta Salad

#### Grilled Portobello Mushroom on Focaccia - 18

Roasted Vegetable, Boursin Cheese, Spinach,  
Grilled Red Onion Served with Potato Salad

#### Shaved Honey Ham- 18

Caramelized Onions, Dijonnais, Cheddar Cheese, Coleslaw,  
Spinach on Sourdough

## SALADS OR SOUPS

Choice of 1 Salad or Soup

### SALADS

**Field Greens** - Garden Vegetables, Radish and  
Ranch Dressing

**Mixed Greens and Spinach** - Feta Cheese, Garlic Roasted  
Tomato and Citrus Vinaigrette

**Caesar** - Herb Croutons, Shaved Parmesan Cheese,  
Caesar Dressing

**Baby Kale and Romaine** - Bleu Cheese, Walnuts, Roasted  
Apples and Cider Vinaigrette

## SOUPS

Yuengling Beer Cheese and Smoked Ham

Tomato Florentine - Vegetarian

New England Clam Chowder

## HOT ENTRÉES

Choice of 1. All Hot Entrées Include Choice of Soup or Salad,  
Rolls and Butter

#### Chicken Kalahari - 26

Sautéed Chicken Breast, Garlic Smashed Red Potato, Roasted  
Tomato, Parmesan and Artichoke Cream Sauce

#### Thyme Roasted Chicken Breast - 26

Garlic Mashed Potatoes, Carrots, Roasted Brussel Sprouts and  
Wild Mushroom Jus

#### Grilled Flank Steak - 28

Sautéed Gnocchi, Portobello Mushroom, Spinach, Roasted  
Tomato and Lemon Pesto Sauce

#### Country Style Braised Beef - 30

Loaded Mashed Potatoes, Roasted Carrots, Caramelized  
Onions and Cabernet Sauce

#### Sage Roasted Pork Loin - 26

Sweet Potato Mash, Green Beans, Toasted Pecans,  
Caramelized Apple with Maple Syrup Reduction

#### Citrus Crusted Roasted Salmon - 28

Wild Rice, Asparagus, Blistered Tomatoes and Chive  
Butter Sauce

#### Cauliflower Steak - 21 (Vegan and Gluten Friendly)

Sun-Dried Tomato, Olives, Arugula and Quinoa Hash

## PLATED DESSERT

Choice of 1.

#### New York Cheesecake - 5

Graham Crust, Mixed Berries

#### Carrot Cake - 5

Cream Cheese Icing, Vanilla Bean Sauce

#### Chocolate Peanut Butter Cheesecake - 5

Caramelized Peanuts, Dark Chocolate Sauce

#### Chocolate Mousse Bombe - 5

Ganache, Chocolate Sauce

#### Fresh Fruit Tart with Vanilla Cream - 7

Vanilla Cream, Fresh Fruit, Mixed Berry Coulis

## LUNCH BUFFETS

All Lunch Buffet Pricing is Based on a One and a Half-Hour Service Time and is Offered from 11:00 am - 3:00 pm.  
Choose Buffet of the Day - 28 Choose any other buffet - 30  
Minimum of 25 Guests - price per guest. Buffets include Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Tea

### TWO ENTRÉE MONDAY

Roasted Red Pepper Bisque with Basil Pesto Crostini  
Garden Green Salad with Ranch and Italian  
Green Beans, Carrots, and Onions  
Rosemary New Potatoes  
Roasted Pork Loin, Honey Thyme Glaze  
Herb Roasted Chicken, Natural Jus  
Rolls and Butter

#### Dessert

Pineapple Upside Down Cake Mason Jar

#### Buffet Enhancers

Add one - 6 Add two - 8

Baked Haddock with Artichoke, Spinach and Capers  
Grilled Flank Steak with Sun-dried Tomatoes and Olives  
Italian Sausage with Cavatappi Pasta and Lemon

### FAJITA FIESTA TUESDAY

Corn Tortilla Soup  
Black Bean Salad, Lettuce, Mango, Jicama, Cilantro and Lime Vinaigrette  
Charred Vegetables-Squash, Onions, Peppers,  
Fire Roasted Tomato Spanish Rice  
Braised Chipotle Chicken  
Slow Roasted Shredded Beef Barbacoa with Pickled Onions  
Flour Tortillas, Jalapeños, Salsa Verde, Shredded Jack Cheese, Guacamole, Sour Cream and Tortilla Chips

#### Dessert

Spiced Chocolate Cake

#### Buffet Enhancers

Add one - 6 Add two - 8

Chili Lime Shrimp  
Roast Pork Carnitas  
Grilled Portobello & Poblano Peppers  
House-made Chili and Toppings

### DELI WEDNESDAY

Tomato Basil Soup (Vegetarian)  
Garden Greens, Ranch and Italian Dressing  
Potato Salad - Green Onion, Bacon, Sour Cream  
House-Made Chips  
Tuna and Egg Salad  
Smoked Ham, Roast Beef, Turkey Breast  
Swiss, Cheddar, Provolone  
Lettuce, Tomato, Sliced Red Onion, Kosher Pickles  
White, Wheat, Rye Bread

#### Dessert

Assorted Cookies & Brownies

#### Buffet Enhancers

Add one - 6 Add two - 8

BBQ Pulled Pork - Brioche Slider Bun  
Grilled Chicken - Lemon Herb Pesto  
Ribeye French Dip - Au Jus, Hoagie Roll  
Assortment of condiments

### COOKOUT THURSDAY

Garden Salad - Carrots, Radishes, Chives, Ranch and Italian Dressing  
Ambrosia Salad  
Coleslaw  
Grilled Burgers and Hot Dogs  
French Fries  
Lettuce, Tomato, Onion, Pickles  
Swiss, American and Wisconsin Cheddar  
Hamburger and Hot Dog Buns  
Mustard, Ketchup, Mayo

#### Dessert

Strawberry Shortcake Mason Jar

#### Buffet Enhancers

Add one - 6 Add two - 8

Brats  
Grilled BBQ Chicken  
Jack Daniels Pulled Pork

## ITALIAN FRIDAY

Caesar Salad - Herbed Croutons, Shaved Parmesan Cheese,  
Caesar Dressing

### Pasta Bar

Tortellini and Penne Pasta

Tomato Pomodoro

House-Made Meatballs

Carbonara - Pancetta, Peas

Broccolini

Garlic Bread Sticks

### Dessert

Italian Rum Cake with Mascarpone Mousse

### Buffet Enhancers

Add one - **6**                      Add two - **8**

Chicken Marsala

Shrimp Scampi

Cheese and Pepperoni Pizzas

## BBQ SATURDAY

Mixed Greens - Ranch and Italian Dressing

Southern Style Potato Salad with Crumbled Bacon

Green Bean Casserole

Brown Sugar Baked Beans

BBQ Roasted Chicken Breast and Thighs

Low and Slow Pulled Pork

BBQ Sauces- Bold & Spicy Texas Style, Tangy Mustard and

Vinegar Carolina Style

Cheddar Skillet Cornbread

### Dessert

Seasonal Fruit Crisp- Add Ice Cream - **3**

### Buffet Enhancers

Add one - **6**                      Add two - **8**

Beer Brats

Popcorn Shrimp, Spicy Remoulade

Grilled Burgers

Buffalo Cauliflower, Bleu Cheese, Celery

## AFRICAN GETAWAY SUNDAY

Mix Greens, Pickled Cucumber, Tomato, Red Onion Slaw

Spiced Glazed Baby Carrots

Toasted Couscous, Almonds, Apricots, Herbs

Crispy Coconut Chicken, Roasted Pepper Cilantro Sauce

Roasted Pork Loin Harissa

Moroccan Pita Bread

### Dessert

Malva Baked Pudding served with Vanilla Sauce

### Buffet Enhancers

Add one - **6**                      Add two - **8**

Salmon - Curry, Roasted Onions

Coffee Chili Rubbed Pork Loin

Top Sirloin, Peri Peri (Sweet & Spicy)





**RECEPTION**

# RECEPTION

## COLD HORS D'OEUVRES

Can be butlered or set as display

### A - Cold Hors d'oeuvres - 38 per Dozen

Deviled Eggs- Bacon & Chives

Chicken Caesar Crostini

Bacon Jam and Parmesan Crostini

Sourdough Tomato Bruschetta

Antipasto Stack (Salami, Mozzarella and Olive)

### B - Classic Hors d'oeuvres - 44 per Dozen

Prosciutto and Melon Spoon

Smoked Salmon on a Bagel Chip

Brie Cheese, Strawberries and Walnuts on Toasted Bread

Crabmeat Deviled Eggs

Prosciutto and Fresh Mozzarella Skewers

### C - Premium Cold Hors d'oeuvres - 50 per Dozen

Ahi Tuna Poke Spoon

Beef Tenderloin Crostini with Horseradish

Salmon Tartare Spoon

Maine Lobster on Black Pepper Brioche

Bloody Mary Shrimp Shooters

Shrimp Salad Cocktail

## HOT HORS D'OEUVRES

Can be butlered or set as display

### A - Hot Hors d'oeuvres - 38 per Dozen

Chicken Lemongrass Dumplings

Swedish Roasted Meatballs

Buffalo Boneless Chicken Wings

Artichoke Florentine Stuffed Mushroom

Chicken Quesadilla

Spinach and Feta Cheese Wrapped in Phyllo Dough

### B - Classic Hors d'oeuvres - 44 per Dozen

Tex - Mex Chicken Tortilla Rolls with Chipotle Aioli

Local Brats in a Blanket

Tempura Chicken with Sweet and Sour Sauce

Thai Chicken Satay with Peanut Sauce

Hamburger Sliders

Pulled Pork Sliders

### C - Premium Hot Hors d'oeuvres - 56 per Dozen

Sea Scallop Wrapped in Bacon

Lobster Cake with Spiked Aioli and Slaw

Coconut Shrimp with Orange Sauce

Hibachi Strip Steak with Teriyaki Sauce

Braised Beef Skewer with Cabernet Sauce

Bacon Wrapped Beef and Bleu Cheese with Sun-Dried Tomato

## RECEPTION DISPLAYS

### Artisanal Cheeses and Cured Meats

Grain Mustard, Sliced Breads, Preserves and Gourmet Crackers  
Small 200 (Serves 25 guests) Large 250 (Serves 50 guests)

### Vegetable Crudités

Buttermilk Ranch and Hummus  
Small 100 (serves 25 guests) Large 150 (Serves 50 guests)

### Assortment of Seasonal Fresh Fruit

Honey Yogurt Sauce  
Small 175 (Serves 25 guests) Large 225 (Serves 50 guests)

### Jumbo Shrimp Cocktail - 200

Spicy Remoulade and Cocktail Sauce  
Price based on 50 pieces

### Seafood Raw Bar - Market Price

Shrimp Cocktail, Crab Claws and Oysters on the Half Shell  
Served with Cocktail Sauce, Champagne Mignonette,  
Lemon, Lime, Tabasco and Saltine Crackers

## RECEPTION SPECIALTY STATIONS

Reception Pricing is Based on a One and a Half - Hour Service  
Time and Per Guest.  
Minimum of 35 guests

### Pasta - 16

#### Attendant Required 75

Max 200 Guests  
Pasta Selections - Choice of 2  
Three Cheese Tortellini, Orecchiette, Penne, Cavatappi  
Sauce Selections - Choice of 2  
Marinara, Alfredo and Vodka Sauce

### Toppings

Mushroom, Asparagus, Tomatoes, Bell Peppers, Hickory  
Smoked Bacon, Peas

Served with Garlic Bread, Pepper Flakes and Parmesan Cheese  
Add Chicken - 4 Meatballs - 5 Add Shrimp - 6

### Nacho Grande - 14

Corn Tortilla Chips, Nacho Cheese Sauce, Salsa Verde,  
Southwest Chili con Carne, Pico de Gallo, Salsa Roja,  
Jack Cheese, Diced Tomatoes, Black Olives, Green Onions,  
Sour Cream, Shredded Lettuce  
Add Fajita Chicken - 4 Add Fajita Beef - 5 Add Shrimp - 6

### Slider Selections - Choice of 2

#### Attendant Required 75

Turkey with Cranberry Slaw, Crab Cakes with Remoulade,  
Hamburger with Cheddar, Tomato Jam  
Molasses Barbeque Pulled Pork with Slaw and BBQ Chip  
House-Made Chips

### Bruschetta - 20

Roma Tomatoes, Basil, Marinated Artichoke, Portobello  
Mushroom with Fontina Cheese, Assorted Olives,  
Served with Crostini

### Lettuce Wrap - 18

#### Attendant Required 75

Choice of 2: Beef, Chicken, Shrimp, Pork, Tofu  
Cucumber Slaw, Napa Cabbage, Green Onion, Pickled Ginger  
and Carrots, Peanut Sauce, Sriracha, Soy Sauce

### Stir Fry - 20

#### Attendant Required 75

Max 200 Guests  
Choice of 2: Beef, Chicken, Shrimp, Tofu  
Jasmine Rice or Lo Mein Noodles  
Asian Sauces: Spicy Sweet Bang-Bang, Sriracha

### Toppings

Green Peppers, Red Peppers, Onions, Carrots, Snap Peas,  
Bamboo Shoots, Straw Mushrooms, Baby Corn, Broccoli

### Mac & Cheese - 17

Classic Mac and Cheese made with Wisconsin Cheddar

Toppings – Choice of 2

Smoked Bacon, Roasted Chicken Breast, Diced Ham,

### Toppings

Onion, Tomato, Green Onion, Broccoli, Parmesan, served with  
Sriracha, Ranch, Red Pepper Flakes, Chipotle

Add Lobster - 10

Add Barbecue Pulled Pork - 5

Add Garlic Shrimp - 6

Add Mashed Potato Martini Bar - 18

## RECEPTION CARVING STATIONS

Reception Pricing is Based on a One and a Half - Hour Service Time (Attendant Required 75)

### Roasted Beef Tenderloin - 395

Approximately 20 Servings  
Served Medium with Sautéed Mushrooms, Béarnaise Sauce and Rolls

### Maple Glazed Bone - In Steamship Ham - 250

Approximately 45 Servings  
Served with Rolls and Dijon Mustard

### Slow Roasted Prime Rib of Beef - 375

Approximately 45 Servings  
Herbs and Sea Salt Crusted, served with Rolls, Au Jus and Horseradish Cream

### Sage Roasted Turkey Breast - 150

Approximately 45 Servings  
Served with Cranberry Mayonnaise and Rolls

### Salmon Wellington - 250

Approximately 45 Servings  
En Croute with Wild Mushrooms and Spinach Served with Dill Cream Sauce

### That's How It All Started!

#### Pizza A La Carte

By the 20" Pizza cut into squares

Cheese Pizza	31
Margherita Pizza	35
Pepperoni Pizza	33
Barbeque Shrimp Pizza	38
Sausage Pizza	35
Barbeque Chicken Pizza	35
Quad Pizza	36

## DESSERT STATIONS

Reception Pricing is Based on a One and a Half - Hour Service Time and Per Guest  
Minimum of 35 Guests

### Assorted Mini Pastries - 9 (Choice of Three)

Eclairs, Fruit Tartelettes, Flourless Pistachio Tart, Caramel Apple Verrine, Chocolate Raspberry Cake

### Grandma's Pie & Cobbler Table - 10 (Choice of Three)

Warm Mix Berry Crumble, Warm Apple Cobbler, Mason Jar Banana Cream Pie, Bourbon Pecan Pie, Oreo® Chocolate Marshmallow Pie

### S'mores Bar - 8

Create and Roast Your Own Marshmallows, Hershey's Chocolate, Graham Cracker, Chocolate Chip Cookie

### Flambé Desserts Action Station - 9

Attendant Required 75

Cherries Jubilee, Chocolate Sauce With Vanilla Ice Cream  
Maximum 200 Guests

### Kalahari Dessert Extravaganza - 12

Fresh Fruit Tarts, Chocolate Flourless Cake, Milk Chocolate Caramel Mousse, Cheesecake, Key Lime Meringue

### Candy Bar - 10

Chocolate Covered Pretzels, Chocolate Covered Marshmallow on a Stick, Cake Pops, Rice Krispy Treats (Plain or Chocolate Covered), Brownies



**DINNER**

# DINNER

## PLATED DINNER SELECTIONS

All Entrées include Choice of Soup or Salad, Dessert, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea. Priced Per Guest

### Family Style

#### Antipasto - 7

Cured Meats, Artisan Cheese, Assorted Olives, Pickled Vegetables, Mustard

#### Heirloom Tomato and Burrata Cheese - 9

Arugula, Balsamic Vinegar Reduction

#### Sautéed Lump Crab Cakes - 11

Apple Slaw, Caper Remoulade

#### Jumbo Shrimp Cocktail - 13

Lemon, Horseradish and Cocktail Sauce

### Salads or Soups

Choice of 1

### Salads

Field Greens with Garden Vegetables, Radishes and Citrus Herb Vinaigrette

Caesar Salad with Herbed Croutons and Caesar Dressing

Baby Kale, Radishes, Candied Pine Nuts, Goat Cheese and Citrus Vinaigrette

Traditional Wedge Salad with Bacon, Pickled Red Onion, Tomato, Bleu Cheese and Buttermilk Ranch

Baby Spinach with Bacon, Walnuts, Aged Wisconsin Cheddar, and Bacon Vinaigrette

### Soups

Yuengling Beer Cheese and Smoked Ham

Tomato Florentine - (Vegetarian)

Lobster Bisque with Sherry "En Croute" Add 4

Mushroom and Truffle Bisque "En Croute" Add 4 (Vegetarian)

Minestrone (Vegetarian)

New England Clam Chowder

## DINNER ENTRÉES

Choice of 1

#### Crispy Roasted Chicken Breast - 31

Wilted Spinach, Crisp Prosciutto Ham, Roasted Brussels Sprouts, Parsnip Puree

#### Stuffed Herb Chicken Breast - 31

Boursin Cheese, Sun-Dried Tomato Stuffing, Garlic Whipped Potatoes, Asparagus, Natural Jus

#### Roasted Pork Loin - 33

White Beans, Pancetta, Spinach and Oven Dried Tomato, Infused Extra Virgin Olive Oil

#### Sea Bass - 36

Green Beans, Blistered Tomato, Roasted Potato Hash, Lemon Butter Herb Sauce

#### Pan Seared Salmon - 35

Carrot Puree, Roasted Apple, Green Onion, Roasted Carrots

#### Chianti Braised Beef Short Ribs - 37

Creamy Polenta, Roasted Baby Carrots, Spinach, Gremolata, Green Beans

#### Beef Tenderloin - 46

Onion Bacon Jam, Crispy Shallots, Cabernet Reduction, Roasted Potato Gratin, Green Beans

#### Cauliflower Steak - 24 (Vegan and Gluten Friendly)

Sun-dried Tomato, Olives, Arugula, Quinoa Hash

#### Grilled Eggplant - 24 (Vegetarian)

Parmesan, Mozzarella, Broccolini, Lemon-Oregano Roasted potatoes, Tomato & Basil sauce

## DINNER DUO ENTRÉES

Choice of 1

#### Roasted Chicken Breast & Salmon - 50

Mushroom Ragout, White Bean Puree, Asparagus, Chive Butter Sauce

#### Braised Short Ribs and Sautéed Shrimp - 55

Braising Reduction, Garlic Butter, Green Beans and Garlic Whipped Potatoes, Blistered Tomato

#### Beef Tenderloin and Chicken Breast - 48

Shallot Demi — Glace / Maître D Butter Broccolini and Rosemary Fingerling Potatoes

## PLATED DESSERTS

Choice of 1

### Vanilla Caramel Sponge Cake

Caramel Mousse, Vanilla Cream, Salted Caramel Sauce, Caramelized Bananas

### White Chocolate Mango Mousse Dome

Tropical Chutney, Passion Fruit Coulis, Sweet Dough Crust

### Carrot Cake

Whipped Vanilla Cream Cheese, Caramelized Walnuts, Orange Caramel Sauce, Orange Micro Sponge

### Chocolate Raspberry Layer Cake

Dark Chocolate Ganache, Raspberries, Raspberry Port Coulis

### Lemon Lime Tart

Citrus Meringue, Blueberries

### Nutella Cheesecake

Graham Cracker Crust, Caramelized Hazelnuts, Chocolate Coffee

### Spiced Citrus Panna Cotta

Citrus Panna Cotta, Orange Gelee, Spiced Pineapple, Coconut Streusel, Whipped Cream

## DINNER BUFFETS

All Dinner Buffet Pricing is Based on a One and a Half - Hour Service Time and Per Guest. Minimum 35 guests. Served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas and Iced Tea

### All American

Including Full Salad Bar, Dinner Rolls and Butter, Chef's Choice Vegetable and Dessert  
Choice of 2 Entrées and your Choice of Starch 39  
Choice of 3 Entrées and your Choice of 2 Starch 44

### Poultry

Chicken Kalahari  
Roasted Prosciutto Chicken Fontina  
Barbecue Bone-In Chicken  
Roasted Sliced Turkey

### Seafood

Pan Seared Salmon with Herb Sauce  
Baked Salmon Teriyaki  
Herb Crusted Cod  
Seafood and Shrimp "Cioppino"

### Beef

Pot Roast Jardinière  
Country Style Braised Boneless Beef Rib with Cabernet Sauce  
Grilled Flank Steak with Smothered Onions and Mushrooms

### Pork

Roasted Pork Loin with Cranberry and Hazelnut Crumble  
Jack Daniel's Barbecue Pit Ribs  
Apple Roasted Pit Ham

### Vegetarian

Vegetable Stir Fry  
Curried Coconut Quinoa with Roasted Cauliflower  
Tortellini with Creamed Spinach and Artichoke

### Selection of Starches

Add additional Starch per guest 5  
Sweet Potato Mash  
Steamed Jasmine Rice  
Sour Cream and Garlic Mashed Potatoes  
Scalloped Potatoes  
Cavatappi Pasta and Pomodoro

### BUFFET MINI DESSERT

Apple Streusel Cheesecake  
Chocolate Raspberry Flourless Cake  
Seasonal Fruit Tart

### BBQ

Seasonal and if weather permits - 24 hour weather call  
Outside set -up fee 5 per Guest  
(35 guests minimum and 250 guests maximum)  
Chef attended if outside-75

Garden Salad, Ranch and Italian Dressing, Pasta Salad,  
Creamy Coleslaw, Baked Beans, Steak Fries

Choice of one:

New York Strip - 35  
Flat Iron Steak - 31  
Rib Eye - 43  
Filet Mignon - 48

### Dessert

Red Velvet Cup Cakes  
Assorted Cookies

### Kalahari Pig Roast - 35

75 guest minimum- 250 maximum  
Seasonal and if weather permits - 24 hour weather call  
Outside set -up fee 5  
Chef attended-75

Creamy Lemon Poppy Seed and Cranberry Coleslaw

Garden Salad, Ranch and Italian Dressing

Cucumber and Tomato Salad

Chef Carved Rotisserie Smoked Whole Pig

Honey Dijon Mustard Barbecue Sauce

Macaroni and Cheese

Brown Sugar Baked Beans

Grilled Corn on the Cob

Rolls and Sweet Butter

### Dessert

Warm Apple Cobbler  
Strawberry Cheesecake

### BUFFET ENHANCEMENT

1 Selection - 5  
2 Selections - 8

Popcorn Shrimp, Barbecue Pulled Pork, BBQ Chicken,  
Grilled Burgers, Pesto Marinated Salmon,  
Great Lakes Beer Brats and Onions



# CHILDREN'S MENU

## PLATED

### Chicken Tenders - 12

Macaroni and Cheese, Carrot Sticks with Ranch Dressing,  
Chocolate Chip Cookie, Milk

### Mini Corn Dogs - 12

Macaroni and Cheese, Carrot Sticks with Ranch Dressing,  
Chocolate Chip Cookie, Milk

### Cheeseburger - 12

Tater Tots, Carrot Sticks with Ranch Dressing, Chocolate Chip  
Cookie, Milk

## BUFFET

### Pizza Buffet - 15

A Selection of Assorted Pizzas, Salad, Breadsticks,  
Assorted Cookies

### Children's Buffet Option - 16

Chicken Tenders, Mini Corn Dogs, Macaroni and Cheese  
Fresh Fruit, Carrot Sticks with Ranch, Chocolate Chip  
Cookie and Milk

### Children's Dessert Bar - 10

A Selection of Kids Dessert Favorites



**BEVERAGE**

# BEVERAGE

## Unlimited Host- Sponsored Bar

Price per Guest

### 1 Hour

Beer, Wine, and Soda - 15

Resort Brands - 20

Premium Brands - 25

### 2 Hours

Beer, Wine and Soda - 25

Resort Brands - 30

Premium Brands - 35

(After 2 hours, each Additional 30 minutes - 6 per Guest)

### Hand Crafted Specialty Cocktail 16

Ask your Catering Manager about Personal Cocktails

Made for your Event

### Consumption or Cash Bar

Consumption and Cash bars have a minimum revenue requirement of **300**. Consumption Bars are a per drink charge with a 21% taxable service charge added. Cash Bar prices include tax.

Domestic Beer **6**

Craft and Imported Beer **8**

House Wine **8**

Resort Brands Spirits **10**

Premium Brands Spirits **12**

For Rocks Add **3**

Soft Drinks **3.50**

Non-Alcoholic Beer **5**

Bottled Water **3.50**

Juice **3.75**

### Half Barrel of Beer

Domestic **400**

Import **450 and up**

Craft **600 and up**

### Bar Drop Service

Standard Brands **100+per bottle and up**

Premium Brands **125+ per bottle and up**

Domestic Beer **18 per 6 packs and up**

Import Beer **24 per 6 packs and up**

Craft Beer **26 per 6 pack and up**

Bar Set Ups Include Ice, Garnishes, Glasses, Napkins, Mixers and Bartender

## Spirits

### Resort Brands

Rum Haven

Southern Comfort

Makers Mark

Jack Daniels

Seagram's 7

Dewars

Korbel

Smirnoff

Captain Morgan Spiced Rum

Bacardi

Tanqueray

Sauza Reposado

Triple Sec

Peach Schnapps

Amaretto

Beer Selections -Choose Three from Section A

### Premium Brands

Johnny Walker Black

Knob Creek

Jack Daniels

Crown Royal

Korbel

Grey Goose,

Captain Morgan Spiced Rum

Malibu

Kirk & Sweeney

Hendricks Gin

Don Julio Tequila

Cointreau

Amaretto Di Sarrono

Kahlua

Baileys

Beer Selections -Choose Four from Section A&B

### Beer Selections

#### A

Yuengling Lager

Miller Lite

Budweiser

Bud Light

Sam Adams

Corona

#### B

Blue Moon

Goose Island IPA

Heinekin

Stella Artois

Amstel Light

## HOUSE WINES

### Tier One 8 per glass 30 per bottle

**Wycliff Brut**- Sparkling

**Canyon Road** - Sauvignon Blanc, Chardonnay,  
White Zinfandel, Merlot, Cabernet Sauvignon

### Tier Two 9 per glass 34 per bottle

**La Marca** Prosecco

**Fetzer** Chardonnay, Cabernet Sauvignon

## MAKE YOUR BAR LOCAL

Victory Brewing Company (Downingtown, PA) Summerlove 8

Victory Brewing Company (Downingtown, PA) Hop Devil 8

Weyerbacher (Lehigh Valley) Mellow Monks 8

Weyerbacher (Lehigh Valley) Live Street Pilsner 8

Yards Brewing Co. (Philadelphia) Brawler 8

Yards Brewing Co. (Philadelphia) Philly Pale Ale 8

Evil Genius (Philadelphia) Stacy's Mom 8

## COCKTAIL STATIONS

(Attendant Required 75)

### Bloody Mary Bar 16 per guest per hour

Build your own

Zing Zang Bloody Mary Mix, Pickles, Olives, Lemon,  
Stuffed Olives, Pepperoncini, Celery, Cherry Tomatoes,  
Cubed Cheese, Grey Goose

### Mimosa - Bellini Bar 14 per guest per hour

Sparkling Wine - Strawberry, Mango, Raspberry,  
Peach Purees, Orange Juice

### Martini Bar 16 per guest per hour

Key Lime Pie, Chocolate Martini, Apple Martini, Cosmopolitan,  
Classic Vodka and Gin Martini

### Mojito Bar 16 per guest per hour

Mango and Strawberry Mojito all Garnished with Fresh Fruit

# BANQUET WINES

## Sparkling

Martini & Rossi 32  
Moet & Chandon 82  
Dom Perignon 225

## Chardonnay

Cakebread Cellars 99  
Hamilton Russell 65  
Kendall Jackson 35  
Alexander Valley 33  
Aquinas 45

## Other Whites

Lindeman's Moscato 31  
Relax Riesling 27  
Chateau St. Michelle Riesling 31  
Ecco Domani Pinot Grigio 31  
Rodney Strong Sauvignon Blanc 31  
Beringer White Zin 31

## Cabernet Sauvignon

Beaulieu Vineyards 45  
Louis M. Martini 56  
Stags Leap 115  
Dry Creek 42  
BR Cohn Silver Label 45  
Kendall Jackson 45

## Merlot

Francis Coppola 33  
Kendall Jackson 45  
Robert Mondavi 48  
Murphy Goode 36  
Provenance 75

## Pinot Noir

Bridlewood 31  
Bouchaine 45

## Other Reds

Alice White Shiraz 31  
Plungerhead Old Vine Zin 37  
Trapiche Oak Cask Malbec 31  
Chocolate Block 85  
Rodney Strong Symmetry 115  
Luigi Righetti 45





**Sortino's**  
 Located on 2nd Floor

**COLLEGE**  
**CUA**  
 Located on 1st Floor



**Kalahari<sup>®</sup>**

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**RESORTS &  
CONVENTIONS**