



We offer the rare combination of warm hospitality and a breathtaking view.

Treat your guest to an event they will remember and talk about for years to come. We consistently offer you fabulous food and impeccable service.

Overlooking the Susquehanna River, our facility offers local historic and scenic beauty while providing you with sophisticated menu choices for your social or corporate event.

The Waterfront offers a beautiful atmosphere that is sure to make your event memorable.

*670 River Street, Plains, PA 18705
570-270-5862 phone/570-270-5863 fax*

Gershom Spengler – Wedding & Special Events Coordinator
www.waterfrontbanquetfacility.com

Breakfast for your Meeting

Continental Breakfast- Freshly brewed coffee, decaf and tea, chilled fruit juices, freshly baked muffins, bagels and seasonal fruit, cream cheese, butter and jelly. \$8.95 p.p. (Add Danish \$1.50 p.p.)

Executive Buffet- Scrambled eggs, French toast, carved turkey with country gravy, fresh sliced ham, chef's choice of starch, muffins, croissants, freshly brewed coffee, decaf and tea, chilled fruit juices, cream cheese, butter and jelly. \$10.95 p.p. (Add Danish \$1.50 p.p.)

MEETINGS A LA CARTE

(Prices are per person)

Coffee Service \$2.50
Assorted Juices \$3.50
Assorted Bottled Water/Soda \$2.50
Whole Fresh Fruit \$3.00
Sliced Fresh Fruit \$4.00
Assorted Cookie and Brownie Tray \$3.00
Cheese Tray w/ Mustard and Crackers \$6.00
Baked Brie w/ Crackers and Brandied Apples \$6.00
Cruité Platter w/ Appropriate Dips \$5.00
Assorted Sausage Tray \$6.00

STATIONS

(any a la carte item may be turned into a station)

(Prices are per person)

Pasta Station \$4.00
(Choose 2 pastas and 2 sauces:
Penne, Farfalle, Tortellini with Marinara, Vodka, Bolognese or Alfredo)
Vegetable Stir Fry Station \$4.75 (add chicken \$4.00, beef \$5.50, shrimp \$6.00)
Caesar Salad Station \$4.00
Carving Stations (ham \$4.50, turkey \$4.75, pork loin \$4.75, sirloin \$5.50, prime rib \$9.00, beef tenderloin \$15.00) – served with rolls and sauces
Seafood Display – market price
Sushi (4 Rolls) – market price

Hot Lunch Buffet

(Minimum of 40 Guests weekdays)

Garden Salad Station- *Mixed salad greens, cucumbers, cherry tomatoes, raisins and chef's choice of dressings to compliment the greens.*

(Choose 2 - A third may be added for \$4.00)

Only one beef entrée may be chosen

Italian Roasted Chicken- *Chicken pieces marinated in Italian seasonings and slow roasted to a juicy perfection. (change chicken choice add \$0.50)*

Sole Florentine- *Broiled Sole filet stuffed with a flavorful cream spinach filling and mornay sauce.*

Roasted Sirloin Au Jus- *Slow roasted sirloin sliced thin and served with a flavorful natural au jus.*

Roast Pork Loin- *Boneless Pork Loin slow roasted, sliced and finished with a honey Dijon sauce.*

Chef's Choice of Starch and Seasonal Vegetables

Our Luncheon Buffets Include Rolls & Butter, Assorted Soft Drinks, Coffee, Tea, Decaf Coffee and Iced Tea

\$15.95 per person, plus tax & 20% service charge

Exclusive Buffet Luncheon

(Minimum of 40 Guests weekdays)

Garden Salad Station- *Mixed salad greens, cucumbers, cherry tomatoes, raisins, and chef's choice of dressings to compliment the greens.*

Pasta Station- *(self serve) Penne, Farfalle or Tortellini pasta served with vodka, marinara, alfredo or bolognese sauce.*

Entrees

(Choose 2 - A third may be added for \$4.00)

Only one beef entrée may be chosen

Italian Roasted Chicken- *Chicken pieces marinated in Italian seasonings and slow roasted to a juicy perfection.*

Chicken Francaise- *Sautéed Chicken breast smothered in a rich lemon, white wine sauce.*

Chicken Marsala- *Sautéed Chicken breast finished in a rich marsala sauce.*

Beef over Farfalle Noodles- *Tender beef tips in a mushroom brown sauce served over farfalle noodles*

Roasted Sirloin Au Jus- *Slow roasted sirloin sliced thin and served with a flavorful natural au jus.*

Honey Roasted Chicken- *Chicken pieces slow roasted and then coated in a honey rosemary sauce.*

Roast Pork Loin- *Boneless Pork loin slow roasted, sliced and finished with a honey Dijon sauce.*

Chicken Scampi- *Chicken tenderloins sautéed and smothered in a flavorful garlic scampi sauce.*

Baked Haddock w/ Lemon Butter- *Haddock filets baked and finished with a lemon butter sauce.*

Sole Florentine- *Broiled Sole filet stuffed with a flavorful cream spinach filling and mornay sauce.*

Vegetables and Starches

(Choose 1 starch, 1 Vegetable)

Cream cheese mashed potatoes	Green Beans Almandine
Oven Roasted Potatoes	Green Beans w/butter & bacon
Twice Baked Potatoes (add \$0.75)	Mixed Sautéed Vegetable Medley (add \$1.00)
Rice Pilaf	Gingered Baby Carrots
Potatoes Scalloped	Golden Sweet Corn
Red Potatoes w/Herb Butter sauce	Grilled Vegetable Medley (add \$1.00)

\$19.95 per person, plus tax & 20% service charge (2010)

Banquet Ala Carte

Hors D' Oeuvres

(Per hour)

Chicken Sesame

Chicken Kabobs

Asian Chicken with Sweet and Spicy Thai Sauce

Fried Artichoke hearts w/ White Remoulade sauce

Scallops Wrapped in Bacon

Stuffed Mushrooms (Sausage, 7 Cheese, or Crabmeat)

Sausage and Feta Cheese Phyllo

Mini Mozzarella Wedges

Cold Shrimp Canapés

Shrimp Cocktail

Shrimp Tempura

Clams Casino

Mini Crab Cakes

Homemade Potato Pancakes

Spring Rolls

Tomato Provencal w/ Fresh Mozzarella

Mini Ruben Sandwiches w/ Thousand Island Dipping Sauce

Mini Monte Cristo Sandwiches w/ Raspberry Dipping Sauce

Stuffed Cherry Peppers w/Provolone Cheese and Prosciutto

**Chili Relleno Stuffed w/Cheddar Cheese and Deep Fried
Roasted Red Peppers & Goat Cheese on Toasted Baguette**

Roast Beef Roulade

Petite Lamb Chops w/Thai Sauce

Smoked Salmon w/Cream Cheese & Green Onions

Blacken Chicken Tenderloin w/Chipotle Sauce

Andouille Sausage in Puffed Pastry

Coconut Fried Shrimp w/ Sweet & Sour Sauce

Mini Chicken Quesadilla w/Salsa

Mini Pizza (Red & White)

Wild Mushroom Tart

Melon Wrapped Prosciutto

Rumaki

Watermelon Cube in Balsamic Vinegar

One Hour

Choice of 4 - \$ 9.50 p.p.

Choice of 5 - \$11.00 p.p.

Choice of 6 - \$13.00 p.p.

Two Hours

Choice of 4 – \$14.00 p.p.

Choice of 5 - \$16.00 p.p.

Choice of 6 - \$17.00 p.p.

Dinner Sit Down

Entrees

Poultry

Chicken Marsala- Sautéed boneless chicken breast finished in a rich marsala sauce with sliced mushrooms. \$19.95

Chicken Francaise- Sautéed chicken breast smothered in a rich lemon, white wine sauce. \$18.95

Chicken Ballotine- Chicken breast stuffed with ground chicken, cranberries and pistachios, poached in chicken stock, served with a veloute sauce. \$20.95

Chicken Cordon Bleu- Chicken breast rolled with ham, Swiss cheese, baked & served with honey barbecue sauce. \$18.95

Chicken Cathy- Sauteed breast of chicken stuffed with broccoli and cheese, served with a light chicken veloute sauce. \$18.95

Chicken w/ Asparagus and Boursin Cheese- Chargrilled chicken breast sliced and layered with asparagus, boursin cheese and a delicate wine sauce. \$25.95

Beef and Pork

(other sauces available upon request)

Prime Rib Au jus- Slow roasted Prime Rib cooked to your liking and served with a flavorful Au jus. \$23.95

Roasted Pork- Peppercorn encrusted Pork Loin seared, then slow roasted to perfection. Sliced and served in a mushroom bourbon sauce. \$17.95

Filet of Beef Tenderloin- Center cut of beef tenderloin steak chargrilled to your liking and served with rosemary demi glace. \$31.95

Fish and Seafood

Salmon with Dill sauce- Chargrilled Salmon filet finished with dill sauce. \$20.95

Citrus Glazed Salmon- Chargrilled Salmon filet finished with a raspberry sauce. \$20.95

Baked Haddock w/ Lemon Butter- Haddock filet baked and finished with a lemon butter sauce. \$17.95

Baked Sole Florentine- Filet of Sole rolled w/ herbed spinach and baked. Finished with an anise sauce. \$20.95

Stuffed Flounder- Flounder stuffed with crabmeat and shrimp stuffing. Baked and finished with a delicate lemon beurre blanc. \$21.95

Vegetarian Dinner Entrees

Eggplant Neapolitan- Breaded eggplant stuffed with ricotta cheese covered in marinara sauce and melted mozzarella cheese. \$17.95

Wild Mushroom Ravioli - Mushroom filled ravioli covered with a red pepper coulis sauce. \$18.95

Grilled Vegetable Medley- Assortment of seasonal vegetables marinated and grilled served over rice pilaf. \$16.95

Pea Risotto- Creamy blend of Arborio rice and pea cream, tossed with asparagus and butternut squash. \$16.95

Pasta Primavera- Assorted vegetable medley served over a bed of penne pasta and marinara sauce. \$16.95

All entrees include salad, rolls and butter, chef's choice of starch and seasonal vegetables, coffee, tea and non-alcoholic beverages.

Dinner Buffet

(Minimum of 50 Guests)

Pasta with sauce (choose 2 pastas and 2 sauces)

Pastas

Tortellini, Penne or Farfalle

Sauces

Marinara, Alfredo, Vodka, Bolognese

Garden Salad Station

Mixed Salad greens, cucumbers, cherry tomatoes, raisins and chef's choice of dressings to compliment the greens

Entrees

(Choose 1 beef and 1 other)

A third entrée choice may be added at \$5.00 per person.

London Broil- London Broil steak, marinated, char grilled, and sliced thin. Finished with a flavorful au jus.

Sliced Prime Rib- Slow roasted Prime Rib sliced and finished with a flavorful Au jus. (\$5.00 p.p. upgrade)

Roasted Sirloin Au Jus - Slow roasted sirloin sliced thin and finished with a rich brown sauce.

Chicken Marsala- Sautéed boneless chicken breast finished with a rich marsala sauce with mushrooms.

Chicken Francaise- Egg batter dipped Chicken Breast sautéed and smothered in a lemon and white wine sauce.

Roasted Pork-Peppercorn encrusted pork loin seared, then slow roasted to perfection, sliced and served in a mushroom bourbon sauce.

Salmon w/ Dill Sauce- Char grilled Salmon filet finished with dill sauce.

Baked Sole Florentine- Filet of Sole rolled w/ herbed spinach and baked.
Finished with an anise sauce.

Baked Haddock w/ Lemon Butter- Haddock filets baked and finished with a
lemon butter sauce.

**Vegetables and Starches
(Choose 1 starch, 1 Vegetable)**

Cream cheese mashed potatoes	Green Beans Almandine
Oven Roasted Potatoes	Green Beans w/butter & bacon
Twice Baked Potatoes (add \$0.75)	Mixed Sautéed Vegetable Medley (add \$1.00)
Rice Pilaf	Gingered Baby Carrot
Potatoes Scalloped	Golden Sweet Corn
Red Potatoes w/Herb Butter sauce	Grilled Vegetable Medley (add \$1.00)

\$21.95 per person, plus 6% tax & 20% service charge

***Our Buffets Include Rolls & Butter, Assorted Soft Drinks, Coffee, Tea,
Decaf Coffee and Iced Tea***

Desserts

Flambe Stations- (in view of your guests)

Banana's Foster: Fresh Bananas sautéed in a caramel sauce with cinnamon, rum, and banana liquor, topped with vanilla ice cream. \$6.50

Crepe Suzette: Freshly made crepes sautéed in a sauce made up of caramel, orange juice, and Grand Marnier liquor.

Assorted Desserts (full size) – Assorted seasonal fruit pies, assorted cheesecakes, triple layer chocolate cake, carrot cake, brownies, seasonal fruit streusel and seasonal fruit cobblers. \$5.50

Assorted Viennese Desserts – Chocolate dipped strawberries, assorted truffles, cream puffs, éclairs, carrot cakes, cheesecakes, brownies, assorted cakes. \$5.50

Brownie A La Mode – A moist chocolate cake with walnuts topped with vanilla ice cream and chocolate sauce. \$4.00

Strawberry Shortcake- Golden sponge cake served a top macerated strawberries and whipped cream. \$4.00

Ice Cream Bar - Vanilla and Chocolate ice cream. Toppings include, hot fudge, blueberry and strawberry sauce, crushed peanuts, oreo's, m&m's, sprinkles, whipped cream and cherries. \$4.50 p.p. This station is manned, therefore a \$75.00 chef fee applies per 50 guests.

Ice Cream Sundaes - Vanilla ice cream topped with chocolate sauce, whipped cream and a cherry. \$2.00 p.p.

Crème De Mint Parfaits- Vanilla ice cream topped with whipped cream and crème de mint. \$2.00

Panna Cotta- A light vanilla custard, topped with macerated seasonal fruits.

Waterfront Chocolate Fountain - Seasonal Fruits, Wafers, Oreos, Pretzels, Marshmallows and Graham Crackers. (\$1,000.00 flat rate)

Waterfront Banquet and Convention Center

Beer & Wine Package

This package includes domestic or import* bottled beer.

Wines include:

Cabernet, Chardonnay, Merlot, Pinot Grigio & White Zinfandel

1st Hour - \$4.95 p.p

2nd Hour - \$3.95 p.p.

3rd Hour - \$2.95 p.p.

4th Hour - \$2.95 p.p.

5th Hour - \$1.95 p.p.

Domestic Bottled Beers

Choose Only 2

**Coors, Light, Michelob Ultra,
Miller Genuine Draft, Miller Lite & Yeungling Lager**

****Adding an Import will increase the price by .75 cents p.p. per
hour***

Import Bottled Beer

Choose 1

Amstel Light, Corona, Fosters, Heineken, Labatts & Molson

Full Service Bar

The Standard Package- The standard package includes the following along assorted soft drinks and a house selection champagne toast.

Domestic Bottled Beers Choose 2

**Coors Light, Michelob Ultra, Miller Lite,
Miller Genuine Draft & Yeungling Lager**

Liquors:

Gin, Vodka, Rum

Jim Beam, Scotch, Seagram's 7

**Amaretto, Peach Schnapps, Sabroso & Sloe Gin
(all house selection)**

Wines:

Cabernet, Chardonnay, Merlot, Pinot Grigio & White Zinfandel

1st Hour - \$5.95 p.p.

2nd Hour - \$4.95 p.p.

3rd Hour - \$2.95 p.p.

4th Hour - \$2.95 p.p.

5th Hour - \$1.95 p.p.

The Premium Package - The premium package includes the following along assorted soft drinks and a house selection champagne toast..

Domestic Beers

Choose 2

**Coors Light, Michelob Ultra, Miller Lite,
Miller Genuine Draft & Yeungling Lager**

Import Bottled Beer

Choose 1

Amstel Light, Corona, Fosters, Heineken, Labatts, Molson

Liquors:

**Absolute Vodka, Bacardi Rum, Bombay Gin
Canadian Club, Dewar's, Old Granddad
Amaretto (house selection) Kahula, Peach Schnapps,
Sloe Gin & Triple Sec**

Wines:

Cabernet, Chardonnay, Merlot, Pinto Grigio & White Zinfandel

**1st Hour - \$7.95 p.p.
2nd Hour - \$5.95 p.p.
3rd Hour - \$4.95 p.p.
4th Hour - \$3.95 p.p.
5th Hour - \$2.95 p.p.**

The Top Shelf Package- The top shelf package includes the following along with assorted soft drinks and a house selection champagne toast.

Domestic Bottled Beers

Choose 2

**Coors Light, Michelob Ultra, Miller Lite,
Miller Genuine Draft & Yeungling Lager**

Import Bottled Beer

Choose 1

Amstel Light, Corona, Fosters, Heineken, Labatts, Molson

Liquors:

**Bacardi Rum, Bombay Sapphire Gin, Grey Goose Vodka,
Malibu Rum, Crown Royal, Chivas Regal, Jack Daniels
D'Saronno Amaretto, Peach Schnapps, Sloe Gin,
Sweet/Dry Vermouth & Triple Sec**

Wines:

Cabernet, Chardonnay, Merlot, Pinto Grigio & White Zinfandel

1st Hour - \$8.95 p.p.

2nd Hour - \$7.95 p.p.

3rd Hour - \$6.95 p.p.

4th Hour - \$4.95 p.p.

5th Hour - \$3.95 p.p.

Additional Bar Services

Cordial Cart

One hour - (choice of 5)

B&B, Bailey's Irish Cream, Drambuie, Chambord, Courvoisier, Frangelico, Grand Marnier, Hennessy, Remy Martin, Sambuca & Tia Maria

**One Cordial Cart - \$6.99 p.p.
Each additional cordial choice \$2.50 p.p.**

**Two Cordial Carts - \$12.99. p.p.
One hour – choice of 7 cordials on each cart
Each additional cordial choice \$2.50 p.p.**

Butler Passed Cocktails

**Champagne - \$ 2.75 p.p.
Mimosa - \$2.50 p.p.
Punch (alcoholic) - \$2.25 p.p**

Champagne Fountain – Waterfront Event Coordinator will price accordingly

Wine Service

The Waterfront also offers selected bottle wine services to accompany your meal. Ask our knowledgeable sales staff to help you make the appropriate selections. Pricing is based upon selections made.