



Morning/ Afternoon Menu Selections

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*

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

*******Deluxe Brunch*******

(Minimum of 50 guests)

Egg Choices

*Scrambled Eggs (or w/ Tarragon), or Eggs Benedict
(choice of 1)*

Side Station

*Homemade French Toast or Buttermilk Pancakes or
Belgium Waffles All served w/ Maple Syrup, Whipped
Cream & Fruit Toppings
(choice of 1)*

Side Station

*Honey Glazed Ham, Pork Loin, Bacon, or Sausage
(choice of 2)*

Upgrade To Prime Rib \$5.00 p.p.

Pasta Station

*Penne w/Vodka Sauce, Farfalle Pasta w/Marinara, Tortellini
w/Alfredo Sauce, Ziti w/Carbonara Sauce
(choice of 1)*

*Muffins, Croissants, Chef's Choice of Starch, Carafes of Orange,
Grapefruit, Pineapple, & Cranberry Juice, Assorted Soft Drinks,
Coffee, Tea & Decaf.*

Omelet Station \$3.50 p.p - Chef Fee \$75.00

\$16.95 per person plus 6% tax & 20% service charge

*******Five Star Brunch*******
(Minimum of 50 guests)

Egg Choices

Scrambled Egg (or w/ Tarragon)s, or Eggs Benedict
(choice of 1)

Side Station

*Homemade French Toast or Belgium Waffles All served w/ Maple
Syrup, Whipped Cream & Fruit Toppings*
(choice of 1)

(choice of 1)

Side Station

Honey Glazed Ham, Pork Loin, Bacon or Sausage Links
(choice of 2)

Upgrade to Prime Rib \$5.00 p.p.

Hot Buffet Station

*Penne w/Vodka Sauce, Farfalle Pasta w/Marinara, Tortellini
w/Alfredo Sauce, Ziti w/Carbonara Sauce*
(choice of 1)

*Chicken Marsala, Chicken Francaise, Chicken Florentine, Baked
Haddock w/Lemon Butter Sauce or Talapia Almandine*
(choice of 1)

*Muffins, Croissants, Chef's Choice of Starch, Carafes of Orange,
Grapefruit, Pineapple, & Cranberry Juice, Assorted Soft Drinks,
Coffee, Tea & Decaf.*

Omelet Station \$3.50 p.p - Chef Fee \$75.00

\$20.95 per person plus 6% tax & 20% service charge

Tea Sandwich Menu

(Minimum of 50 guests)

(choice of 4)

*Monte Cristo w/Raspberry Sauce
Reuben on Rye Toast w/Thousand Island Dressing
Turkey & Swiss Garnished w/sliced Gherkin Pickle
Ham & Swiss
Roast Beef & American Cheese w/ Roasted Red Pepper
Tuna or Chicken Salad w/Croissants on the side
Strawberry Cream Cheese & Turkey on Toast Point*

**Available Breads: Light Rye, Dark Rye Bread, Texas Toast,
Sourdough and Whole Wheat*

Sides to Include

(choice of 3)

*Caesar Salad, Caprese Salad, Cole Slaw, Pasta Salad,
Carrot Salad, Shrimp Salad, Potato Salad, Tossed Salad*

*Assorted signature hot teas, coffee, decaf
and assorted soft drinks*

\$19.95 per person plus 6% tax & 20% service charge

A La Carte Menu

- Belgium Waffle Station w/
Blueberry & Strawberry Toppings (\$2.50)*
- Side of Bacon or Sausage (\$1.75)*
- Fresh Fruit Medley (\$4.25)*
- Crème De Mint Parfait (\$1.50)*
- Champagne Fountain (\$3.25)*
- Mimosa Punch Bowl (\$2.25)*
- Assorted Mini Desserts (\$7.50)*
- Assorted Whole Desserts (\$6.25)*
- Chocolate Fountain (\$1,000.00 flat rate)*
- Split Items (\$1.25)*

Hot Lunch Buffet

(Minimum of 50 Guests)

Garden Salad Station- *Mixed salad greens, cucumbers, cherry tomatoes, red onion and an array of dressings to compliment the greens.*

Choose 2 – A third may be added for \$5.00

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, Brewed Decaf Coffee and Iced Tea

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

Exclusive Buffet Luncheon

(Minimum of 50 Guests)

Garden Salad Station- *Mixed salad greens, cucumbers, cherry tomatoes, red onion, and Chef's choice of dressing.*

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

Entrees

(Choose 2 - A third may be added for \$5.00)

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- *Sauteed chicken breast smothered in a rich lemon, white wine sauce, and garnished with thin sliced lemon.*

Chicken Marsala- *Sauteed chicken breast finished in a rich marsala brown 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 that's sure to please.*

Herb Roasted Chicken with a Chive Cream Sauce- *Chicken pieces seasoned with herbs and slow roasted. Finished w/ a flavorful chive cream sauce.*

Chicken Stir fry- Diced chicken stir fried with assorted vegetables and finished in a oriental garlic ginger sauce.

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

Panned Pork Chops- Center cut pork chops dusted in flour, pan fried then served with a onion brown gravy.

Char grilled Chicken- Char grilled chicken breast well seasoned and then finished w/a flavorful herb butter 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 exquisite lemon butter sauce.

Tilapia Florentine- Broiled Tilapia filet topped with a flavorful cream spinach filling and mornay sauce.

Vegetables and Starches

(Choose 1 starch, 1 Vegetable)

Cream cheese mashed potatoes
Oven Roasted Potatoes
Twice Baked Potatoes
Wild Rice Pilaf
Southwestern Rice Pilaf
Potatoes Scalloped
Red Potatoes w/Herb Butter sauce

Green Beans Almandine
Mixed Sautéed Vegetable Medley
Gingered Carrot Medallions
Golden Sweet Corn
Grilled Vegetable Medley
Asian Stir-Fry Vegetable
Green Beans w/butter & bacon

Steamed Asparagus (add \$1.75 per person)
Sesame Broccoli Spears (add \$1.75 per person)

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

Plated Hot Lunch Selections

A hearty, plated lunch that includes homemade soup or garden salad, choice of entrée, chef's choice of starch and fresh vegetables, rolls and butter, coffee, tea, iced tea and brewed decaf coffee.

Entrée Choices

(Choice of two)

Only one beef Entrée may be chosen

Honey Rosemary Chicken, Chicken Marsala, Roast Beef Chausser, London Broil, Sautéed Chicken Tenderloins in a Madeira Cream Sauce over a Puff Pastry, Baked Haddock with Lemon Butter, Grilled Salmon

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

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

Plated Lunch

Includes House Salad with choice of dressing

Entrees

(Your guests each choose one)

Chicken Scampi- *Chicken tenderloins sautéed and smothered in flavorful garlic/white wine/ scampi sauce.*

Chicken Francaise- *Sauteed chicken breast smothered in a rich lemon, white wine sauce, and garnished with thin sliced lemon*

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

Baked Haddock w/Lemon Butter- *Haddock filet lightly seasoned and baked. Finished with an exquisite lemon butter sauce.*

Penne with Vodka Sauce- *Penne Pasta smothered in our own fantastic vodka coral cream sauce.*

Chef's Choice of Starch and Seasonal Vegetables

Includes Rolls & Butter, Assorted Soft Drinks, Coffee, Tea, Brewed Decaf Coffee and Iced Tea

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

Important PA Food Safety Disclosure:

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions.

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 Packages

The Standard Package- *The standard package includes the following along w/ assorted soft drinks and a house selection champagne toast (add \$1.00t.*

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 selections)*

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 (add \$1.00).*

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) Kahlua, Peach Schnapps,
Sloe Gin & Triple Sec*

Wines:

Cabernet, Chardonnay, Merlot, Pinot 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
Amaretto Disarrona, Peach Schnapps, Sloe Gin,
Sweet/Dry Vermouth & Triple Sec*

Wines:

Cabernet, Chardonnay, Merlot, Pinot 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*

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.