

INN AT LENAPE HEIGHTS EVENT CENTER & GOLF RESORT

950 Golf Course Road | Ford City, PA 16226 724-763-2201 | info@lenapegolfresort.com www.lenapegolfresort.com





Continental & Breakfast Buffets

Continental Breakfast - \$11

Selection of chilled juices Fresh Fruit Assorted breakfast pastries, bagels, preserves, cream cheese and butter Coffee and tea

Morning Buffet - \$18

Selection of chilled juices
Fresh seasonal fruit
Yogurt
Scrambled eggs
Bacon or Sausage
Home fries
Waffles and syrup
Assorted breakfast pastries, bagels,
preserves, cream cheese and butter
Coffee and tea

Brunch Buffet -\$24

Selection of chilled juices
Scrambled Eggs
Bacon
Home Fries
Fresh Fruit
Belgian Waffles or French Toast
Maple Syrup and Butter
Roasted Bone in Chicken
Sliced Ham
Penne Marinara
Fresh Vegetables
Assorted Breads

Lenape Signature Breakfast Buffet -\$30

Cheesy Ham, Egg and Potato Casserole
Classic Eggs Benedict
Breakfast Enchiladas w/red sauce & cheese
Smoked Salmon & Bagels
Sausage Gravy & Biscuits
Potato Cakes
Bacon
Fresh Baked Cinnamon Rolls









Breakfast Sandwiches -\$11

Choice of English Muffin, Bagel or Croissant Choice of Egg, Bacon & Cheddar Egg, Ham & Cheddar Egg, Turkey Sausage & Cheddar Spinach, Egg Whites & Cheddar All Served with Home Fries.

Ala Carte Breakfast Add-Ons

Breakfast Burritos -\$5 Eggs, Cheese, Black Beans, Pepper & Onions

Eggs Benedict -\$7
Poached Egg, Canadian Bacon & Hollandaise
Served on an English Muffin

Smoked Salmon -\$10 Bagels, Capers, Red Onion, Hard Boiled Egg & Herb Cream Cheese

Afternoon Break Time (1 hour)

Includes water, coffee, iced tea or lemonade & canned soda for entire duration

Option 1 -\$10

Assorted cookies, potato chips, granola bars, bananas & assorted candy

Option 2 -\$10

Nuts, potato chips, pretzels, fresh cut fruit

Option 3 -\$10

Fresh cut fruit, cheese & crackers, hummus & pita









Buffets (Add soup to any buffet for \$3/person

Croissant Sandwiches, Soup & Fruit -\$20

Choose 2 Croissant Sandwiches:

Chicken Salad

Ham Salad

Egg Salad

Tuna Salad

Choose 1 Soup:

Wedding

Chicken Noodle

Vegetable

Fresh Fruit

Birdie Package -\$19

Choose 2 Sandwiches:

Grilled Chicken Breast Sandwich

Cheeseburger

Pulled Pork Sandwich

Hot Sausage Sandwich

Homemade Potato Chips

Choose 2 Sides:

Potato Salad

Pasta Salad

Coleslaw

Macaroni Salad

Build Your Own Salad Buffet -\$20

Leafy Greens

Assorted Vegetables –cucumbers, red onion, cherry

tomato

Diced Hard Boiled Egg

Croutons

Fresh Cut French Fries

Sliced Grilled Chicken Breast

Sauteed Baby Shrimp

Blended Shredded Cheese

Dinner Rolls

Boxed Lunches -\$13

Choose From:

Roasted Turkey

Sliced Ham off the Bone

Italian Classic

Roast Beef

Loaded Veggie

Chef Salad

Fresh Baked Cookies









Lunch Buffets (continued)

Cold Lunch Buffet -\$20

Choose two salads:

- ~Pasta salad, potato salad, broccoli cheddar salad, coleslaw, cucumber/tomato salad Choose two sandwiches:
 - ~ Grilled Vegetable Sandwich with goat cheese spread, arugula and tomatoes on whole grain bread
 - ~ Classic Club Sandwich with turkey, ham, bacon, lettuce, tomato and cheddar on country white bread
 - ~ Chicken Salad Sandwich with celery and onion and mayonnaise on a roll
 - ~ Tuna Salad Sandwich with lettuce and tomato on a croissant
 - ~ Italian Classic with salami, capicola, mozzarella, roasted red peppers, tomato, onion, basil mayo on a ciabatta roll

Warm Lunch Buffet -\$26

Choose two entrees:

- ~ Chicken Marsala GF
- ~ Atlantic Cod in a lemon butter sauce GF
- ~ Roast Beef w/ Gravy GF
- ~ Chicken Romano w/ Romano cheese sauce
- ~ Slow roasted pork shoulder, crushed tomatoes, Romano cheese GF
- ~ Pasta Primavera with fresh vegetables tossed in a light white wine cream sauce *GF Option* Seasonal vegetables, roasted redskin potatoes or mashed potatoes, fresh rolls and butter

Build Your Own Pasta Buffet \$24

Penne Noodles -GF Option

Choose 2 Sauces – Marinara, Meat Sauce, Alfredo, or Vodka Sauce Choose Two Meats - Sliced Grilled Chicken Breast, Hot Sausage, Meatballs, Shrimp Tossed Salad - Choose 2 Dressings: Ranch, Italian, Balsamic, Honey Mustard Dinner Rolls & Butter

*Minimum of 25 people for Buffet





Food Stations & Displays

All displays themed to the menu with various sauces, toppings, etc.

Tavern Fare -\$22

Chicken Wings, Onion Rings, Cheeseburger Sliders, Soft Pretzels, Fried Provolone & Nachos

Seafood Bar -\$32

Whole Side of Salmon, Shrimp Cocktail, Smoked Trout Dip, Crab Cakes, Tuna Poke, Steamed & Chilled Whole Maine Lobster

Whole Salmon Display -\$22 per Pound

A whole Atlantic Salmon roasted head on, and displayed for your guests to serve themselves. Includes a variety of crackers & crostini, as well as the following sauces: soy, tartar, Louis, chimichurri.

Sliders (Minimum of 15 each)

- \$2 -Cheeseburger
- \$2 -Buffalo Chicken & White Cheddar
- \$3 -Lamb & Rosemary Goat Cheese with Arugula Balsamic Reduction, Caramelized Onion
- \$2 -Pulled Pork, Cheddar, BBQ Sauce
- \$3.50 -Crab Cake
- \$2.50 Jamaican Jerk Chicken with Grilled Pineapple
- \$2 -Meatball
- \$2 -Chicken Parmesan
- \$2.50 -Southern Fried Chicken & Buttermilk Biscuit with Smoked Paprika Honey
- \$3 -Smoked Turkey with Stuffing & Cranberry Sauce

Crostini Station -\$18

Variety of toppings including roast beef & horseradish sauce, tomato & mozzarella, mushroom, smoked salmon & cream cheese, shrimp salad





Stations & Displays Continued

All displays themed to the menu with various sauces, toppings, etc.

Smoked Salmon & Bagels -\$18

Includes Red Onion, Capers, Herb Cream Cheese & Hard Boiled Egg

Chips & Dips -\$6

Onion Dip, Chipotle Dip, Roasted Red pepper Spread, Salsa, Hummus Assorted Crackers, Potato Chips & Tortilla Chips

Popcorn -\$6

An array of gourmet popcorns displayed in a fun way

Soft Pretzels -\$6

Soft pretzels display with beer cheese, mustard and ranch dressing

Candy Station -\$6

A variety of chocolate and hard candies

Gourmet Hot Dog (Build Your Own) -\$12

Variety of premium sausages, a wide array of toppings

Meatball Bar -\$13

Beef, Chicken and Pork & Shrimp, with different preparations, breads and veggies

Charcuterie Bar -\$17

Display of cured Meats, Cheeses, Dried Fruits, Sauces and Bread









Platters & Trays

Deli Sandwich Platter -\$13 (Choose 3 Below)

Roasted Turkey — Multi grain bread/Sliced White Cheddar/Tomato/Lettuce/Dijonnaise

Sliced Ham off the Bone—Italian Roll/Arugula/Banana Peppers/Provolone/Roasted Red Pepper Mayo

Roast Beef—Ciabatta/Caramelized Onions/White Cheddar Cheese/Horseradish Aioli/Lettuce/Tomato

Loaded Veggie—Ciabatta/Tomato/Cucumber/Red Onion/Hummus/Roasted Red Peppers/Roasted Mushrooms

Chipotle Chicken—Ciabatta/Roasted Shredded Chicken/Red Onion/Tomato/Lettuce/Mayo/Queso Fresco

Entrée Trays

(20 pc)	\$75
(40 pc)	\$60
(30 pc)	\$75
(1/2 pan –feeds 10)	\$30
(20 pc)	\$75
(20 pc)	\$75
(30 pc)	\$55
(6lb. Turkey)	\$90
	\$13/lb.
	\$25/lb.
(20 pc)	\$100
(20 pc)	\$75
	(40 pc) (30 pc) (1/2 pan –feeds 10) (20 pc) (20 pc) (30 pc) (6lb. Turkey)

Sides (Serves 10-15)

Redskin Mashed Potatoes	\$40	Green Bean with Bacon	\$45
Roasted Redskin Potatoes	\$30	Mac & Cheese	\$50
Potato Salad	\$35	Broccoli, Cauliflower & Carrots	\$45
Macaroni Salad	\$35	Garden Salad	\$4/person



Cold Hors D'oeuvres

Domestic Cheese Display \$4.00 GF Option Assorted Domestic Cheeses, Crackers & Mustard

Imported Cheese Display \$5.50 GF Option
Assorted Imported Cheeses, Crackers, Mustard, Ranch Dressing

Fresh Vegetable Crudités \$ 3.50 GF Assorted Vegetables, Ranch Dressing

Fresh Fruit Display \$4.00 GF
Assorted Seasonal Fruits, Sweetened Cream Cheese Dip

Antipasto Platter \$6.00 *GF*Assorted Cured Meats, Olives, Pickled & Roasted Vegetables
Balsamic Dressing

Shrimp Salad Cucumber Bite \$4.00 Seared Shrimp blended with mayo and fresh vegetables

Shrimp Cocktail \$5.00 *GF* Large Iced Gulf Shrimp, Spicy Cocktail Sauce

Classic Bruschetta \$2.50 GF Option
Fresh Tomato, Onion, Garlic, Basil, Balsamic Reduction

Crostini \$5.00 GF Option (choose 2)

Wild Mushroom & Goat Cheese

Smoked Salmon & Herbed Cream Cheese

Roast Beef & Horseradish Sauce

Caprese (fresh mozzarella, tomato, basil, balsamic reduction)

Shrimp & Scallion

Rare Tuna & Wasabi Mayo, Mortadella, Artichoke-Heart and Olive

Beets with Micro Greens & Ricotta on Toast

Grilled Corn & Tomato Salsa with Cilantro & Scallions











Hot Hors D'oeuvres

Loaded Baby Potatoes \$3.00 GF

Tiny potatoes filled with Cheese and Bacon

Spinach Artichoke Dip \$ 3.00 *GF*

Spinach & Artichokes, Blended Cheese, Tortilla Chips

Swedish Meatballs \$ 2.50

Beef Meatballs in an Herb Seasoned Gravy

Meatballs Marinara \$ 2.50

Beef Meatballs in a House Made Tomato Sauce

Spanakopita \$3.00

Filled with Spinach & Feta Cheese

Mac & Cheese Cups \$3.50

Pastry filled with Creamy Mac and Cheese

Sausage Stuffed Mushrooms \$ 3.00

Sweet Sausage Stuffed in Large Button Mushrooms

Chicken & Waffles \$3.00

Spicy Honey Drizzle

Chicken Parm Bites \$3.00

Mini Crab Cakes \$6.00

Lump Crab Cakes with Remoulade

Mini Vegetable Spring Rolls \$3.50

Vegetable Spring Roll with sweet Thai chili sauce

Crab Stuffed Mushrooms \$4.00

Lump Crap Stuffed into Large Button Mushrooms

Blackened Shrimp & Grits Cake \$3.50

Cajun Aioli

Zucchini Fritters \$2.50

Pork & Shrimp Meatballs \$3.50

Mini Carnitas Tacos \$3.00

Crispy Mini Taco Shells filled with Seasoned Pork, Crema & Chihuahua Cheese

















Casual Dinner Buffets

BBQ Dinner - \$27.00 *GF*

Bone-In Chicken (combo of leg, thigh & breast)
Baby Back Ribs (4 bone rack)
Corn on the Cobb
Selection of two Salads:

Tossed Green Salad, Coleslaw, Baked Beans, Potato Salad, Macaroni Salad Dinner Rolls & Butter

Build Your Own Pasta - \$25.00 GF Option

Penne Noodles

Choose 2 Sauces: Marinara, Meat Sauce, Alfredo, Vodka Sauce Choose 2 Meats: Grilled Chicken, Sausage, Meatballs, Rock Shrimp Caesar Salad or Tossed Green Salad with Choice of 2 dressings Garlic Bread

Taco Buffet - \$25.00 GF Option

Choose Two: Seasoned Ground Beef, Rock Shrimp, Sliced Grilled Chicken, Roasted Pork, Grilled Veggies

Shredded Lettuce, Pico De Gallo, Cheddar Cheese, Guacamole, Cilantro, Pickled Onions Jalapenos, Lime Crema

Mexican Rice
Black Beans & Corn Salad
Salsa & Chips
House Salad
Hot Sauce Collection









Formal Dinner Buffet - \$34.00

Selection of Two Entrées

Stuffed Pork Chop

Pork chop with homemade stuffing baked and topped with gravy

Chicken Marsala GF

Chicken breast with sautéed mushrooms and a marsala sauce

Atlantic Cod GF

Baked seasoned cod finished with a caper beurre blanc

Pasta Primavera GF Option

Penne noodles and fresh vegetables tossed in a light white wine cream sauce

Chicken Romano

Boneless chicken breast battered and baked, finished with a Romano cream sauce

Sliced "Bistro Tender" Steak GF

House made steak sauce

Chicken Parmesan GF

House made marinara with provolone and parmesan cheeses

Roast Beef GF

w/caramelized onion gravy

Double Cut Lamb Chops +\$4 GF

w/Rosemary Gravy

Tossed Green Dinner Salad GF

Selection of Two Dressings: Ranch, Italian, Balsamic Vinaigrette, Honey Mustard

Selection of One Starch

Mashed Potatoes, Red Roasted Potatoes, Au Gratin Potatoes, Vegetable Rice Pilaf

Selection of One Vegetable GF

Green Beans & Bacon, Broccoli, Buttered Carrots, Cauliflower/Broccoli/Carrot Medley

Warm Dinner Rolls and Butter









Sit Down Dinner Menu Selections

Selection of Two Entrées:

Bacon Wrapped Pork Tenderloin *GF* \$26

Boneless tenderloin wrapped in bacon, finished with a demi glace

Atlantic Salmon GF \$28

Seared and finished with sundried tomato creama sauce

Jumbo Lump Crab Cakes \$38

Two jumbo lump crab cakes with remoulade

Filet Mignon GF \$42

6 ounce USDA Filet, finished with demi glace

Ribeye Steak GF \$37

Grilled 12 ounce Ribeye, finished with demi glace

Chicken Marsala GF \$25

Chicken breast with sautéed mushrooms and a marsala sauce

Chicken Romano \$25

Boneless chicken breast battered and baked, finished with a Romano cream sauce

Tossed Green Dinner Salad

Selection of Two Dressings: Ranch, Italian, Balsamic Vinaigrette, Honey Mustard Selection of One Starch:

Mashed Potatoes, Red Roasted Potatoes, Au Gratin Potatoes, Vegetable Rice Pilaf **Selection of One Vegetable:**

Green Beans & Bacon, Broccoli, Buttered Carrots, Cauliflower/Broccoli/Carrot Medley

Warm Dinner Rolls and Butter



Floating Supper \$35-\$40

What is a Floating Supper? In essence, it is an all-night cocktail affair. Replacing the traditional entrée portion of Weddings & Celebrations, a floating supper offers a unique and flavorful approach. Individual bites and plates are offered during the full duration of the event. Typically, the courses start with lighter fare and become more substantial as the evening progresses.

A floating supper allows the party to never end, skipping the two hour pause for a dinner course, and setting the tone with an endless celebration. With delicious food consistently served for the duration of the party, it is a sure way to guarantee your guests will have ample selections and will certainly never leave hungry.

Sample of Light Bites

Crostini Coconut Shrimp Vegetable Spring Rolls

Sample of Heavier Fare

Chicken Tacos
Fried Rice Bowl
Shanghai Noodles
Pesto Cream Penne w/Italian Sausage

Sample of Premium Bites

Tuna Tartar Lobster Roll Mini Crab Cakes

Dessert

Variety of Individual Mini Desserts





Pizza 14" Pizza (Cut into 8, 10 or 12 slices)

Plain \$15.00

Toppings \$3.00 each

Buffalo Chicken Pizza \$20

Chicken, Buffalo Sauce, Caramelized Onions, Ranch Dressing Base

Supreme Pizza \$20

Pepperoni, Sausage, Ham, Onion, Green Peppers, Mushrooms

Chicken, Bacon & Cheddar Pizza \$20

Grilled Chicken, Bacon, Cheddar & Mozzarella Cheese

White Pizza \$18

Garlic, Olive Oil, Fresh Tomatoes, Mozzarella, Provolone

Firepit Menu

Pizza ((see a	bove f	for pr	icing)
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Hot Dogs & S'mores for	\$8
Hot dogs w/fixings, house made potato chips	\$6
Meat, Cheese & Cracker Tray w/dipping sauces	\$9
Deli Sandwich Platter, house made chips	\$13
Dip barSpinach, Chip dip, buffalo chicken, salsa, Guac	\$9











The Finale

Carrot Cake with Cream Cheese Frosting	\$7
Old Fashioned Chocolate Cake	\$6
Tiramisu Cake	\$6
Red Velvet Cake	\$6
Chocolate Peanut Butter Pie	\$7
Apple Pie	\$6
New York Cheesecake	\$7
Mini Pie Jars	\$2.50



BAR OPTIONS

1. Choose how you want to run your bar:

- Cash Bar: You and your guests pay for your own drinks
- Open Bar: We will run a tab for you and everyone's drinks will be added to your final bill
- **Limited Bar:** You set the dollar amount you're willing to provide for alcohol. Your guests pay for their own beverages after your dollar amount has been reached
- **Drink Tickets:** You provide a set number of tickets to give each guest which they redeem at the bar for a beverage. When they run out of tickets, they will pay for their own drinks

2. Choose your Tier:

^{*}You may choose to serve only beer and wine, or any combination of the available options. You are not limited to serve all types.

House	Mid-Shelf	Top-Shelf
Liquors \$3.50- \$5.00	Liquors \$5.00 - \$8.00	Liquors \$8.00 - \$12.00
Wines \$5.00 - \$7.00	Wines \$8.00 - \$9.00	Wines \$10.00 - \$12.00
Domestic Drafts \$2.75 - \$3.25	Domestic Drafts \$2.75 - \$3.25	Domestic Drafts \$2.75 - \$3.25
Domestic Bottles \$3.00 - \$4.00	Domestic Bottles \$3.00 - \$4.00	Domestic Bottles \$3.00 - \$4.00

3. Choose your Quantity & Brands:

Now that you've gotten this far in creating your perfect bar package, inform your Catering Manager of your choices for step one and two. They will help you choose from our long list of available liquors, wines and beer.

First, they will help you determine how many of each item you want to offer.

How many different liquors * How n

* How many types of wine

* How many beer options to provide

Last, they will assist you in choosing the brand names of the liquor, wine and beer you want to offer.

Absolute or Tito's

* Cabernet & Chardonnay

* Miller Light & Yuengling

(Examples)

Self Serve Alcoholic Beverage Stations

Mimosa Bar -\$30 per Bottle

Treat your guests to a self serve bubbly bar which includes the following juices: Pineapple, Cranberry, Orange & Peach. Along with Fruits: Oranges, Raspberries, Strawberries & Pineapple.

Frozen Drink Machine - Price based on consumption + \$40 machine rental

You choose your two flavors and treat your guests to self serve frozen drinks.

Margarita Bar - Price based on consumption \$7 per

Drink Liven up the party with a margarita bar consisting of three flavors of pre-made margaritas: Lime, Pineapple & Blueberry. Then add the salt rim, fruit, etc.

Whiskey Tasting - Price based on consumption and type of Whiskey

Your guests use our self-serve liquor machine to take a tour of your choice of whiskeys or bourbons.

^{*}Imported Beer Available. Please ask for more information.



The Space

We here at the Inn at Lenape Heights know how important having the perfect space is for your event. How a comfortable meeting room with a great view will keep your attendees in a positive mindset, open to learning more. And how a lecture with sensitive information requires complete privacy. A social gathering needs light and warmth. With 10 total rooms or room combinations, you will find exactly what your event needs to keep everyone comfortable, delighted and raving about your amazing event planning skills. Let us help guide you!

All of Our Spaces Will Give You & Your Guests

- Four hours of rental time plus an additional two hours of set up time
- · Complimentary high speed wifi
- Screen/Projector Rentals
- Landline Phone Jack
- Cloth Tablecloths & Napkins

- Ethernet Connection Port
- Multiple Layout Options with 60" Round or 8' Long Tables
- Complimentary Parking
- Private or Semi-Private Restrooms
- Banquet Servers and Bartenders
- China, Glass & Silverware Table Settings





Grand Ballroom \$800

400 Guests

Combination of the Ballroom, Board Room,

& Green Room

Large wooden dance floor

Built in full service bar - PA System/Microphone

Full Ballroom \$600

400 Guests

Combination of the Ballroom & Board Room Large wooden dance floor Built in full service bar - PA System/Microphone

Front of Ballroom \$400

200 Guests

Larger section of ballroom using partition wall Large wooden dance floor Built in full service bar PA System/Microphone

Board Room \$350

80 Guests

Back of ballroom when partition wall is pulled out **Mobile Bar Optional**

Green Room \$250

40 Guests

Large windows with great views Private door to Patio 40" TV with HDMI port **Mobile Bar Optional**

Outdoor Pavilion \$200

100 Guests

Picnic tables & amazing views Adjacent to practice putting green **Mobile Bar Optional**

Board Room/Green Room Combo \$500

80 Guests

Adjacent rooms create the perfect space to dine in one room and mingle in the other Amazing views from the Green Room **Mobile Bar Optional**

Sunset Room \$400

96 Seated Guests or 120 Cocktail Guests

(2) 40" TV's with HDMI connection

Cigar area outside

Private Bathrooms

Private outdoor patio

Private room below hotel with floor to ceiling windows with an amazing view

Floor to Ceiling Interior Glass Walls

Mobile Bar Optional

Clubhouse Terrace \$1500

80 Seated Guests or 150 Cocktail Guests Outdoor dining room overlooking the 18th green **Mobile Bar Optional**

Firepit \$50/Hour—Outside Bar \$50/HR

Seats up to 60 Guests **Located outside of the Pro Shop Outdoor dining overlooking the 18th green** Outside Bar (located adjacent to Firepit) & **Bartender Optional** Fire started and maintained by Lenape staff Chairs, Tables & Bar Seating included **Adorned with Hanging Lights Roasting Forks supplied**