



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*

Christine E. Parker – Event Coordinator

Brunch

Eggs Benedict

Two perfectly poached eggs served on a toasted English Muffin w/ Canadian bacon. Finished w/ hollandaise sauce

Waffle Station

Waffles with syrup and Blueberry and Strawberry toppings

OR

French Toast Station

*Slices of French bread dipped in a sweet cinnamon egg batter and pan-fried.
Finished w/ powdered sugar and served w/ syrup*

Carving Station

Fresh Roast Turkey w/ Madeira brown sauce and Fresh sliced ham

Chef Fee \$50.00

Crepe Station

(Additional fee)

Diced chicken w/ basil

Seafood (shrimp & scallops w/ dill)

Chix \$2.50p.p Seafood \$2.50p.p

*Muffins, croissants, scalloped potatoes, fresh fruit medley,
Crème De Mint Parfaits*

DRINKS

Assorted Non Alcoholic Beverages

Coffee, Decaf, & Tea

\$12.95 Per person plus 6% tax & 20% service charge

Hot Lunch Buffet

(Minimum of 40 Guests)

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

Your choice of (1 chicken and 1 meat)

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

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

Top Round of Beef au jus- slow roasted beef top round 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 Vegetable

\$1295 per person, plus tax & 20% service charge

*Assorted Desserts served at table \$3.50 p.p.
(Cakes/Pies Only – no Cheesecake)*

Sherbet or Ice Cream Sundaes \$2.00 p.p.

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

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.

Top Round of Beef au jus- slow roasted beef top round 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 Vegetable

\$1295 per person, plus tax & 20% service charge

*Assorted Desserts served at table \$3.50 p.p.
(Cakes/Pies Only – no Cheesecake)*

Sherbet or Ice Cream Sundaes \$2.00 p.p.

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

Pricing effective January 1, 2005

All events are subject to a reasonable room fee

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.