



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 – Wedding & Special Events Coordinator

www.waterfrontbanquetfacility.com

Brunch

Eggs Choices

Scrambled Eggs or Cheese Scrambled Eggs w/Tarragon

Belgium Waffle Station

Waffles with Syrup, 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/ Country Style Gravy, Fresh Sliced Ham
Upgrade to Prime Rib \$3.00 p.p.*

Crepe Station

*Diced Chicken w/Basil – Seafood (Shrimp & Scallops)
Upgrade \$2.50 p.p.*

*Blueberry – Strawberry – Chocolate Banana
Upgrade \$1.50 p.p.*

*Muffins, Croissants, Chef's Choice of Starch, Fresh Fruit Medley,
Crème De Mint Parfaits, Carafes of Orange, Cranberry & Tomato
Juice, Assorted Soft Drinks, Coffee, Tea & Decaf.*

Omelet Station \$3.50 p.p - Chef Fee \$50.00

\$14.95 Per person plus 6% tax & 20% service charge

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

Egg Choices

*Scrambled Eggs, Eggs Benedict or Assorted Mini Quiches
(choice of 1)*

Breakfast Station

*Homemade French Toast, Buttermilk Pancakes or Belgium
Waffles All served w/ Maple Syrup, Whipped Cream &
Fruit Toppings
(choice of 2)*

Side Station

*Hickory Smoked Bacon or Country Sausage Links
(choice of 1)*

Carving Station

*Roasted Turkey Breast, Virginia Honey Glazed Ham or
Seasoned Pork Loin
(choice of 2)*

Upgrade Prime Rib \$3.00 p.p.

Chef Fee \$50.00

*Muffins, Croissants, Chef's Choice of Starch, Fresh Fruit
Medley, Crème De Mint Parfaits, Carafes of Orange,
Cranberry & Tomato Juice, Assorted Soft Drinks, Coffee,
Tea & Decaf.*

Waterfront Champagne or Mimosa Fountain

\$1695 per person plus 6% tax & 20% service charge

*******Five Star Brunch*******

Egg Choices

*Scrambled Eggs, Eggs Benedict or Assorted Mini Quiches
(choice of 1)*

Breakfast Station

*Homemade French Toast, Buttermilk Pancakes or Belgium Waffles
All served w/ Maple Syrup, Whipped Cream & Fruit Toppings
(choice of 2)*

Side Station

*Hickory Smoked Bacon or Country Sausage Links
(choice of 1)*

Carving Station

*Roasted Turkey Breast, Virginia Honey Glazed Ham or
Seasoned Pork Loin
(choice of 2)*

Upgrade to Prime Rib \$3.00 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, Fresh Fruit Medley,
Crème De Mint Parfaits, Carafes of Orange, Cranberry & Tomato
Juice, Assorted Soft Drinks, Coffee, Tea & Decaf.*

Waterfront Champagne or Mimosa Fountain

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

Tea Sandwich Menu

(choice of 4)

*Monte Cristo w/Spicy Remoulade Sauce
Reubon on Rye Toast w/Thousand Island Dressing
Turkey & Swiss Garnished w/sliced Gherkin Pickle
Ham & Swiss Garnished w/Blue Cheese Olives
Roast Beef & American Cheese w/ Roasted Red Pepper
Tuna or Chicken Salad on Croissant w/ Swiss Cheese
Strawberry Cream Cheese & Turkey on Toast Point*

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

Sides to Include

*Fresh Croissants w/butter, Fresh Scones w/Assorted Jams,
and Assorted Quiches*

Desserts to Include

*Assorted Mini Desserts, Cannolis,
Fresh Fruit Tarts and Tiramisu*

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

Champagne or Mimosa Fountain

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

Salad and Soup Menu

(choice of 2 served)

Chicken Caesar Salad

*Grilled Chicken Salad w/Dried Cranberries, Candied Walnuts and
Topped with Raspberry Walnut Dressing*

Modern Waldorf Salad w/Citrus Yogurt Dressing

*Warm Spinach Salad w/Grilled Red Onion &
Tahini Vinaigrette*

*Tuna Saint Tropez – Sushi Tuna Seared Medium Rare w/Roasted
Red Pepper, Garden Vegetables and Topped w/our Homemade
Balsamic Vinaigrette
\$1.50 p.p. extra*

*Fresh Mozzarella and Tomato Confit Salad w/Balsamic
Vinaigrette
\$1.50 p.p. extra*

Soup

(choice of 1)

*Shrimp Bisque, Italian Wedding Soup, Pasta Fagioli, Classic Clam
Chowder, Chicken Vegetable,
Tortilla w/Chicken & Lime*

*Assorted rolls, crackers, whipped butter, assorted soft drinks,
coffee, tea and decaf.*

Champagne or Mimosa Fountain
\$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 Seasonal Vegetables

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

\$14.95 per person, plus tax & 20% service charge

Exclusive Buffet Luncheon

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

Pasta Station- *(self serve) Penne and Bow Tie pasta served with vodka cream sauce and fresh pomadori basil 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.*

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

Top Round of Beef Au jus- *Slow roasted beef top round sliced thin and served with a flavorful natural au jus.*

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.*

Honey Roasted Chicken- *Chicken pieces slow roasted and then coated in a honey rosemary sauce that's sure to please.*

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, 2 Vegetables)

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)

\$17.95 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

\$14.95 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.*

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 Seasonal Vegetables

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

\$14.95 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 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, Vodak, 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 Vodak, Bacardi Rum, Bombay Gin
Canadian Club, Dewar's, Old Granddad
Amaretto (house selection) Kahula, 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
D'Sarno Amaretto, 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, Chambour, 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

Waterfront Chocolate Fountain
Waterfront Event Coordinator will price accordingly

Assorted Desserts, Pies, Cakes and Sundaes are available.

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.