

# Your Signature Wedding Package at The Nittany Lion Inn



There is little more of memorable experience than a Nittany Lion Inn wedding. The Nittany Lion Inn is considered by many to be a home away from home, with good reason. For nearly eighty years its comfort & charm have made The Inn a special place that has contributed to many special moments.

Your signature wedding package begins with one of our attentive and experienced event planners, who will work closely with our Chefs and Sommelier to help you design an experience that speaks about you and your tastes- all presented in the elegance of our colonial style private banquet rooms- with impeccable service, seasonally inspired menus utilizing the freshest sustainable foods available, and accented by our Wine Spectator award-winning wine list.

Your signature wedding package will feature a one hour cocktail reception that includes our full service open bar, display of hors d'oeuvres, and your selection of passed hors d'oeuvres; champagne toast; four course dinner from our seasonal menus that includes a wedding cake served with Penn State Creamery ice cream; and a bridal suite for one night- along with many other possibilities for upgrades. If a served style dinner is not your fancy, we would also be happy to customize a seasonal dinner buffet built around our "through the seasons" approach.

*\*Please add 6% sales tax and 18% gratuity to all menus\**

Executive Chef  
Tom Schilling

Sous Chef  
Andrew Monk

Sommelier  
Robert Oeler

Event Planner  
Dion Dillon

Event Planner  
Casey Grove

Event Planner  
Renee Marino

Event Planner  
Aaron Knight

## Cocktail Hour

Your wedding package includes a one hour cocktail reception with an elegant display of aged cheeses from around the world, crackers and mustard, a fresh seasonal fruit display with yogurt dip, and an antipasta display with grilled vegetables and olive bar.

### And your choice of **THREE BUTLERED HORS D'OEUVRES:**

- Chili Rubbed Chicken Flatbreads with crumbled bleu cheese  
Served skewered and with a bleu cheese dipping sauce
- Petite Kabobs served with a tzatziki sauce  
Select one of the following: Vegetable, Beef, Chicken or Lamb
- Oven Roasted Stuffed Roma Tomatoes - filled with red quinoa, roasted apples & thyme vinaigrette. Select one filling:  
Crab, Shrimp, Chicken, Beef Tenderloin, or Black Bean Salad
- Chilled Gazpacho Shooters  
Sweet & savory purées of melon, fruit and vegetables
- Coconut Chicken with an orange horseradish sauce, skewered
- Greek Style Flatbreads, filled and skewered
- Petite Panini- bite-size, pressed sandwiches between slices of Italian batard. Please select one:  
Tomato basil, or Italian meats & mozzarella
- Melon, Prosciutto & Brie canapés  
On an oven crisped slice of baguette
- Beef Carpaccio  
Served skewered with caper berries and red onion

### UPGRADES

For your consideration, our Chefs have included the following hors d'oeuvres available as upgrades to your cocktail hour.

- Medley of Grilled Shrimp + \$10.95pp  
Thai style garlic and basil glazed with a toasted mango salad  
Tiger cry chili rubbed on daikon slaw  
Mozambique citrus marinated, on fennel, raisin & pine nut slaw
- Miniature Crab Cakes +\$8.95pp
- Smoked Duck +\$3.50pp  
Served on white bean cake with cucumber apple salad
- Ham, Spinach & Mushroom Popovers + \$3.95pp
- Rillettes + \$3.95pp  
A spreadable puree of: Vegetables, Chicken, Pork or Trout  
with Mediterranean flat breads and crostini
- Butcher's Platter + \$4.50pp  
Summer sausage, andouille, salami, prosciutto, hot ham capicola, and pepperoni with assorted mustards
- Raw Bar + \$6.50pp  
Classic beef tartar, oysters and clams on the half shell, oyster shooters, tuna tartar and ceviche
- Belini with Caviar +\$8.00pp  
Russian style leaven pancakes served with diced red onion, hardboiled egg and capers
- Shrimp and Scallop Gratin + \$8.95pp  
Covered in seasoned bread crumbs, parmesan and broiled

## Package Pricing Calculator

### One Hour Cocktail Reception

Upgrades

\$

### Champagne Toast

Upgrade

\$

### Seasonal Dinner

Entrée Selection

\$

### Wedding Cake

Upgrades

\$

### Total Package Price

\$



*Shrimp and Scallop Gratin*



*Petite Beef Kabobs*

## Champagne Toast

A champagne toast is included in your wedding package, featuring our house champagne or available upgrade.

### **Kenwood Yulupa Sparkling** (house)

A light sparkling wine with fruit flavors and aromas of citrus, pear, peaches, followed by a nuance of spice.

### **Moet & Chandon White Star** +\$8.00pp

from one of the world's most prominent champagne houses- harmonious succession of sensations, a soft maturity & elegant lines. Aromas of white fruits, like peaches and pears, and hints of nuts.



## BAR UPGRADES

For your consideration, our Sommelier has put together a few special extra touches that are available as upgrades:

Signature Drinks +\$2.95 per person

Luxury Brands +\$3.95 per person

WHISKEY/BOURBON: Knob Creek

SCOTCH: Macallan

GIN: Hendricks

VODKA: Grey Goose

RUM: Bacardi 8

Per drink consumption price is \$8.00

## Bar Services

Our full service open bar is included in your wedding package for the pre-dinner one hour cocktail reception. You may enhance the experience with some of our available upgrades, as well as extend the bar services into the rest of the evening on a per drink consumption basis.

### FULL SERVICE BAR

#### LIQUORS

\$6.00 per drink

WHISKEY/BOURBON: Jack Daniels & Crown Royal

TEQUILA: Jose Cuervo Gold

SCOTCH: Dewars

GIN: Tanqueray & Beefeater

VODKA: Stolichnaya & Absolut

RUM: Bacardi & Captain Morgan's Spiced Private Stock

VERMOUTH: Martini & Rossi Sweet, Martini & Rossi Dry

LIQUERS: DeKuyper Peach, Amaretto Regency, Kahlua & Triple Sec

#### WINES

\$6.00 per glass

An appropriate selection of the following varietals:

White Zinfandel, Pinot Grigio, Chardonnay, Merlot & Cabernet Sauvignon

#### BREWS

An assortment of the following will be available on your full bar:

Classics, \$3.50 per bottle

Yuengling Lager, Michelob Ultra, Coors Light, Miller Lite, and Samuel Adams Lager

Specialty, \$4.50 per bottle

Heineken, Amstel Light, Labatt Blue, Corona, Becks Dark & Bass

Craft, \$6.00 per bottle

Southampton Double White, Dogfish Head 60 minute IPA, Long Hammer IPA, and Samuel Smith Oatmeal Stout

#### MARTINIS

\$8.00 each

#### NON ALCOHOLIC BEVERAGES

\$2.00 each

### HOTEL ALCOHOL POLICY

It is hotel policy that all wine, beer and liquor be provided by the hotel.

It is hotel policy to not allow take-out alcohol of any kind.

The Hotel has the right to refuse alcoholic beverages to anyone under the influence, without proper ID, or to anyone not being of legal age. Guests under the age of 21 consuming or attempting to purchase alcoholic beverages will be prosecuted, and all function related bars will be closed and removed.

# Winter Served Dinner Menus

JANUARY-MARCH 2009

Your wedding package includes your choice of three courses from our seasonal soup, salad, appetizer, and entrée features, plus wedding cake served with a trio of Penn State Creamery ice cream. Please make sure you are selecting within the correct season.

## CHICKEN \$76.00

### **Tangerine Roasted Chicken**

European style 11 oz chicken breast basted with tangerine glaze  
Served with sautéed snow peas and jasmine rice  
*Suggested wine pairing: 2004 Trimbach Riesling \$32*

### **Coq au Vin**

Chicken marinated with red wine and aromatics, slowly stewed until tender, served with baby carrots, mushrooms & potatoes  
*Suggested wine pairing: 2005 Nederburg Pinotage \$29*

## PORK \$77.00

### **Pork Chop with Black Bean Ragout**

Pan seared with braised Swiss chard and mustard greens, black bean ragout and charcuterie sauce  
*Suggested wine pairing: 2006 Parker Station Pinot Noir \$41*

### **Pork Chop with Sauce Robert**

Bone in pork chop pan seared  
Served with lentils and peas and classic French brown mustard sauce  
*Suggested wine pairing: 2005 Nederburg Pinotage \$29*

## SHORT RIBS \$81.00

### **Burginione Style Short Ribs**

Braised and served with pearl onions, mushrooms, carrots, and tomato on buttered egg noodles with the natural braising jus  
*Suggested wine pairing: 2005 Hess Syrah \$40*

### **Mediterranean Style Short Ribs**

Braised in a southern Mediterranean style with a sauce of toasted almonds and dried apricots, served with marinated tomatoes, sweet potato and buckwheat cakes  
*Suggested wine pairing: 2004 Robert Mondavi Merlot \$40*

## STEAK \$85.00

### **T-Bone Steak with Bordelaise Sauce**

Grilled 16 oz steak finished with red pepper butter and served with creamed leeks, barley and sauce bordelaise  
*Suggested wine pairing: 2004 Folie a Deux Zinfandel \$40*

### **Smokin' Steak**

Delmonico seared in smoking sesame oil, served with shaved daikon, scallions, chili pepper, sautéed mustard greens & crispy sesame rice cake with a grapefruit glaze  
*Suggested wine pairing: 2006 Santa Rita Reserve Carmenere \$36*

## Salads

Winter greens & chiffonade of mustard greens topped with chilled marinated roasted root vegetables & blood orange chervil vinaigrette

Tangerine and Walnut Salad -  
toasted walnuts, tangerines, marinated shaved carrots, and caramelized red onions served on a bed of escarole and baby spinach with a grains of paradise and citrus vinaigrette

Roasted julienne sweet potatoes, brandied currants, chilies and celery in a radicchio cup with mixed winter greens, and a lime-dijon mustard vinaigrette

## Soups

Cabbage and bacon  
Chicken dumpling  
Roasted beet soup  
Winter vegetable bisque  
Leek and potato  
Smoked oyster curry  
Lobster bisque + \$3.50pp

## Appetizers

Julienne roasted root vegetable wraps  
Baked scallop puff pastry  
Seared sesame crusted tuna with seaweed salad  
Fried coconut shrimp with lava sauce



*Baked scallop puff pastry*



*Burginione Style Short Ribs*



*Sake-Ginger Shrimp*

**SELECTING MULTIPLE ENTREES?**

Multiple entrée selections (up to three) will be charged at the highest entrée price. Group must provide indicator cards for their guests when selecting multiple entrees.

**BUFFETS?**

With assistance from your event planner you can create a customized buffet for your wedding, utilizing the most seasonal products available. Pricing is required from our Chef, but generally follows the pricing of our served entrees.

*Wedding Cakes*

**FLAVORS**

White, Lemon, Spice, Yellow, Almond, Chocolate, Carrot, or Marble

**FILLINGS OTHER THAN BUTTER CREAM** +\$1.00pp

Fruit puree, Mousse, Liquors, Hazelnut, Peanut Butter, Ganache, or Fresh Fruit (please ask for pricing)

**ICING**

Vanilla butter cream  
Rolled fondant +\$3.50pp

*Creamery Ice Cream*

**FLAVORS-** Select a trio  
Chocolate, Vanilla, Strawberry, Bittersweet Mint, Peachy Paterno, or Alumni Swirl

**FILET \$92.00**

**Peppercorn Crusted Filet Mignon**

Seared six ounce tenderloin, served alongside roasted carrots, caramelized potatoes and mildly spiced chili tomato chutney  
*Suggested wine pairing: 2005 Montevina "Terra D'Oro" Barbera \$50*

**Medallions of Beef Lyonnais**

Seared medallions of beef tenderloin, served with pancetta, sautéed broccoli rabe, and roasted fingerling potatoes with sauce lyonnais  
*Suggested wine pairing: 2005 Montevina "Terra D'Oro" Barbera \$50*

**VEGETARIAN**

**Seared Vegetable Rolls**

Seared citrus and chervil marinated root vegetable, wrapped in vegetable paper and seared. Served with black eyed peas and a roasted daikon and blood orange salsa  
*Suggested wine pairing: 2006 Beringer White Zinfandel \$20*

**SEAFOOD**

**Herb Crusted Cod \$74.00**

North Atlantic cod roasted with fresh herbs and served with sautéed escarole and leeks, smooth potato purée and watercress hollandaise  
*Suggested wine pairing: 2004 Wolffer La Ferme Martin Chardonnay \$39*

**Orange-Tarragon Salmon \$75.00**

Orange zest and tarragon crusted salmon  
Served with sautéed brussel sprouts, cous cous and lobster veloute  
*Suggested wine pairing: 2006 Elk Cove Pinot Gris \$44*

**Lemon-Caper Scallops \$76.00**

Pan seared scallops served with braised cabbage and bacon, grilled herb polenta and a lemon caper brown butter  
*Suggested wine pairing: Chandon Blanc de Noir's Sparkling Wine \$34*

**Sake-Ginger Shrimp \$78.00**

Jumbo shrimp sautéed with zucchini & scallions with a sake-garlic and ginger sauce served over pan fried rice noodles  
*Suggested wine pairing: 2004 Cape Mantelle Chardonnay \$45*

**Our Signature Crab Cakes \$83.00**

Lump crab cakes served with lemon, herb & olive oil marinated mushrooms, chili dusted sweet potato wedges and cajun remoulade  
*Suggested wine pairing: 2006 Sterling Chardonnay \$44*

**BRAISED SHORT RIBS  
(served off the bone)**

Among tender comfort foods, slow-cooked short ribs of beef continue to reign. The short ribs' appeal lies in the richness of their texture and flavor, with a personality suiting high-end menus as well as the more casual ones.

# Spring Served Dinner Menus

APRIL-JUNE 2009

Your wedding package includes your choice of three courses from our seasonal soup, salad, appetizer, and entrée features, plus wedding cake served with a trio of Penn State Creamery ice cream. Please make sure you are selecting within the correct season.

## CHICKEN \$76.00

### **Devilled Chicken**

Roasted 1 1/2 lb European style chicken breast with grilled asparagus, creamy polenta and a black peppercorn and tomato sauce

*Suggested wine pairing: 2006 Sterling Chardonnay \$29*

### **Lemon & Olive Chicken**

Simmered with preserved lemons, olives and chicken stock with vidalia onions, rice and tomato ragout

*Suggested wine pairing: 2006 Toad Hollow Chardonnay \$38*

## PORK \$77.00

### **Pork Chop with Raisin Bourbon Sauce**

Pan seared bone in chop served with potato cakes and roasted carrots and a raisin bourbon sauce

*Suggested wine pairing: 2005 Michael Torino Don David Malbec \$39*

### **Pork Chop with Florentine Sauce**

Pan seared bone in chop served with sautéed asparagus, spring onions, and chanterelles, pinto beans with florentine sauce

*Suggested wine pairing: 2004 Parducci Petite Sirah \$32*

## SHORT RIBS \$81.00

### **Ginger Short Ribs**

Braised in a ginger scallion dashi broth with roasted carrots and rice noodles

*Suggested wine pairing: 2004 Robert Mondavi Merlot \$40*

### **Short Ribs & Andouille-Oyster Stuffing**

Braised in veal and brandy stock and served with andouille-oyster stuffing, artichokes, beet greens, barley and port sauce

*Suggested wine pairing: 2005 Trapiche Cabernet Sauvignon \$35*

## STEAK \$85.00

### **T-Bone Steak with Prosciutto & Horseradish Sauce**

T-bone with grilled potato wedges, roasted beets with a prosciutto & horseradish sauce

*Suggested wine pairing: 2006 Chateau St. Jean Cabernet Sauvignon \$35*

### **Kansas City Strip**

Bone in Kansas City style strip steak with rice, sautéed zucchini and a vodka mint hollandaise

*Suggested wine pairing: 2003 Canoe Ridge Merlot \$42*

## Salads

Spinach and Mixed Spring Greens with chilled asparagus, marinated baby carrots and a grilled lemon balsamic vinaigrette

Snow Pea Salad - quick seared snow peas with sorrel, scallions, carrots, and chopped herbs on mixed greens with an Asian vinaigrette

Mediterranean Salad- cucumber, red onion, feta, kalamata olives and grape tomatoes on chopped mixed greens with a tzatziki dressing

## Soups

Spring onion and ramp soup

Mint pea

Asparagus and sorrel

Spring greens & andouille sausage

Sweet & sour, water chestnut and beef

Wild mushroom, barley & beef

Lobster bisque + \$3.50

## Appetizers

Mushroom, spinach & ham puff pastry

Spring greens and sweet onion tartlets

Rock shrimp cocktail

with cocktail sauce

Stuffed mushrooms with Asian style

diced scallop & shrimp



Medallions of Beef with Sauce Poivrade



Salmon with Mint Pesto

### SELECTING MULTIPLE ENTREES?

Multiple entrée selections (up to three) will be charged at the highest entrée price. Group must provide indicator cards for their guests when selecting multiple entrees.

### BUFFETS?

With assistance from your event planner you can create a customized buffet for your wedding, utilizing the most seasonal products available. Pricing is required from our Chef, but generally follows the pricing of our served entrees.

## Wedding Cakes

### FLAVORS

White, Lemon, Spice, Yellow, Almond, Chocolate, Carrot, or Marble

### FILLINGS OTHER THAN

**BUTTER CREAM** +\$1.00pp

Fruit puree, Mousse, Liquors, Hazelnut, Peanut Butter, Ganache, or Fresh Fruit (please ask for pricing)

### ICING

Vanilla butter cream  
Rolled fondant +\$3.50pp

## Creamery Ice Cream

**FLAVORS-** Select a trio

Chocolate, Vanilla, Strawberry, Bittersweet Mint, Peachy Paterno, or Alumni Swirl

## FILET \$92.00

### *Filet Mignon with Cilantro Beer Sauce*

Six ounce filet mignon with sautéed mustard greens, fried avocado salsa and cilantro beer sauce  
*Suggested wine pairing: 2005 Francis Coppola Zinfandel \$47*

### *Medallions of Beef with Sauce Poivrade*

Two medallions of beef tenderloin with sautéed wild mushrooms, caramelized potatoes and sauce poivrade  
*Suggested wine pairing: 2005 Rosenblum Cellars Paso Robles Zinfandel \$39*

## VEGETARIAN

### *Confit of Spring Vegetables*

Confit of caramelized spring onions ramps, sautéed wild mushrooms and spring greens, roasted baby garlic polenta with fava bean and leek purée  
*Suggested wine pairing: 2004 Trimbach Reisling \$32*

## SEAFOOD

### *Salmon with Mint Pesto \$74.00*

Served with black bean salad and sautéed arugula & zucchini with a mint pesto  
*Suggested wine pairing: 2006 Santa Mangherita Pinot Grigio \$36*

### *Pan Seared Scallops \$75.00*

Pan seared scallops with braised mustard greens, swiss chard and bacon baked new potatoes & wild mushroom-blood orange gastric-reduction  
*Suggested wine pairing: 2004 Trimbach Riesling \$32*

### *Seafood Sofrito \$76.00*

Sofrito sauteed shrimp, mussels and clams, served with spring vegetables, and israeli cous cous  
*Suggested wine pairing: 2006 Pascual Toso Malbec \$25*

### *Garlic Crusted Halibut \$78.00*

Crusted with baby garlic and roasted, served with sugar snap peas with garlic, greens, cous cous and sorrel-lemon buerre blanc  
*Suggested wine pairing: Banfi Principessa Perlante Sparkling Wine \$40*

### *Our Signature Crab Cakes \$83.00*

Our signature lump crab cakes, sautéed artichokes and seared potatoes with a cajun remoulade  
*Suggested wine pairing: Aria Segura Vivdas Sparkling Wine \$39*

### **BLOOD ORANGE GASTRIC-** *Drizzled over Pan Seared Scallops*

A gastric is a syrupy reduction of caramelized sugar and vinegar. Drizzled over top of pan seared scallops with wild mushrooms, our Chef's prepare the gastric with blood oranges- a smaller than average varietal of the sweet orange, named for its crimson colored flesh. The Mediterranean temperature variation between day and night is necessary for the full development of the red pigmentation of this orange.

# Summer Served Dinner Menus

JULY-SEPTEMBER 2009

Your wedding package includes your choice of three courses from our seasonal soup, salad, appetizer, and entrée features, plus wedding cake served with a trio of Penn State Creamery ice cream. Please make sure you are selecting within the correct season.

## CHICKEN \$76.00

### **Chicken Ballontine**

Roulade of poached chicken breast stuffed with force meat, spinach & apricots in a chardonnay and roasted garlic court bouillon. Served with kasha salad and marinated tomatoes

*Suggested wine pairing: 2005 Clos du Bois Chardonnay \$34*

### **Chanterelle Chicken**

Seared breast of paprika dusted chicken served with cilantro rice, chanterelles, and an okra-chicken veloute

*Suggested wine pairing: 2005 Alice White Chardonnay \$30*

## PORK \$77.00

### **Grilled Pork Chop with Plum Sauce**

Grilled pork chop with roasted potatoes, balsamic glazed grilled watermelon and plum pork demi

*Suggested wine pairing: 2006 MacMurray Ranch Pinot Noir \$45*

### **Pork Chop with Marmalade**

Seared pork chop served with amaranth johnnycakes, stone fruit salad and red onion marmalade

*Suggested wine pairing: 2005 Ivan Tamas Sangiovese \$31*

## SHORT RIBS \$81.00

### **Braised Short Ribs with Black Pepper Sauce**

Roasted grapes and gin braised short ribs served with spearmint rice, cucumber radish slaw and a black pepper yogurt sauce

*Suggested wine pairing: 2005 Tin Roof Cellars Syrah \$32*

### **Braised Short Ribs with Smoked Red Pepper Sauce**

Braised in beer and chipotles and served with summer greens, grilled chili salad, caramelized potatoes & smoked red pepper sauce

*Suggested wine pairing: 2004 Ditka's DA'Coach Merlot \$27*

## STEAK \$85.00

### **Lemon-Parsley Steak**

New York Strip with lemon-parsley butter, and served with pinto beans, and basil sautéed zucchini and sauce piquante

*Suggested wine pairing: 2000 Bungess Syrah \$36*

### **Grilled Steak with Fig Sauce**

Delmonico steak served with black pepper roasted potatoes, arugula, bacon, toasted almond salad, with a fig steak sauce

*Suggested wine pairing: 2003 Greg Norman Zinfandel \$39*

## Salads

Mixed Summer Greens- arugula, green and red leaf lettuce, with blueberries, scallions, toasted almonds, and currant lime vinaigrette

Roasted Baby Beet Salad on mixed summer greens & mango vinaigrette

Heirloom Tomato and Mozzarella Salad with balsamic reduction, basil oil, and fresh basil with a grape tomato garnish

## Soups

Summer squash and grilled pepper Gazpacho

Grilled tomato and basil

Curried chicken and lentil

Beef minestrone

Chilled spicy almond & grapefruit

Lobster bisque + \$3.50

## Appetizers

Fig, goat cheese & pancetta flatbread

Vegetarian chanterelle spring roll

Ancho barbecue chicken skewers

Our signature crab cake

Thai garlic basil grilled shrimp with mango salad



Chicken Ballontine



*Filet Mignon with Peach Hoisin*

### **SELECTING MULTIPLE ENTREES?**

Multiple entrée selections (up to three) will be charged at the highest entrée price. Group must provide indicator cards for their guests when selecting multiple entrees.

### **BUFFETS?**

With assistance from your event planner you can create a customized buffet for your wedding, utilizing the most seasonal products available. Pricing is required from our Chef, but generally follows the pricing of our served entrees.

## *Wedding Cakes*

### **FLAVORS**

White, Lemon, Spice, Yellow, Almond, Chocolate, Carrot, or Marble

### **FILLINGS OTHER THAN**

**BUTTER CREAM** +\$1.00pp

Fruit puree, Mousse, Liquors, Hazelnut, Peanut Butter, Ganache, or Fresh Fruit (please ask for pricing)

### **ICING**

Vanilla butter cream  
Rolled fondant +\$3.50pp

## *Creamery Ice Cream*

**FLAVORS-** Select a trio

Chocolate, Vanilla, Strawberry, Bittersweet Mint, Peachy Paterno, or Alumni Swirl

## **FILET \$92.00**

### ***Filet Mignon with Tomato-Lime Sauce***

Seared and glazed six ounce filet mignon with tomato and lime sauce, served with sautéed peppers, onions, and corn meal fritters  
*Suggested wine pairing: 2002 Ruffino Riserva Sangiovese \$31*

### ***Medallions of Beef with Peach Hoisin Barbecue***

Grilled medallions of beef tenderloin, served with wilted baby bok choy, roasted fingerling potatoes, and a peach hoisin barbecue  
*Suggested wine pairing: 2005 Francis Coppola Zinfandel \$47*

## **VEGETARIAN**

### ***Fried Green Tomatoes***

Chick pea flour-battered fried tomatoes with scallion cous cous, basil cucumber salad, and yogurt sauce  
*Suggested wine pairing: 2006 Velt.1 Gruner Veltliner \$21*

## **SEAFOOD**

### ***Curry Seared Grouper \$76.00***

Served with coriander red pepper rice, grilled yellow squash, and a red curry sauce  
*Suggested wine pairing: 2005 Benzinger Chardonnay \$24*

### ***Roasted Garlic Shrimp & Scallops \$76.00***

Pan seared shrimp and scallops with parmesan-peppercorn cream whipped potatoes, confit tomatoes, basil, and a roasted garlic vinaigrette  
*Suggested wine pairing: 2006 Willamette Valley Riesling \$27*

### ***Shrimp & Andouille \$76.00***

Shrimp served with grilled andouille, mixed peppers, soft grits, and a spicy veloute of tomato shrimp stock and cilantro  
*Suggested wine pairing: 2006 Wolf Blass Yellow Label Riesling \$23*

### ***Chili Dusted Tuna \$78.00***

Chili dusted seared tuna, served with black bean ragout, corn salsa, and a sweet basil and grilled tomato sauce  
*Suggested wine pairing: 2006 Dr Frank Pinot Gis \$40*

### ***Our Signature Crab Cake \$83.00***

Our signature lump crab cakes, breaded and fried, and served with grilled potatoes, corn and bean salad, and a cajun remoulade  
*Suggested wine pairing: 2005 Villa Maria Private Bin Riesling \$34*

## **JOHNNYCAKES-**

### ***Accompanying the Pork Chop with Marmalade***

Said to be the pancake's precursor, the johnnycake dates back to the 1700's- a staple of American pioneer cooking. The seldom sweetened dough (since sugar was expensive and in short supply in early colonial America) was set on a wooden board or barrel stave and placed at an angle in front of an open fire to bake. The modern version is a rather flat griddlecake made of lightly sweetened cornmeal, water & fried in butter.

# Fall Served Dinner Menus

OCTOBER-DECEMBER 2009

Your wedding package includes your choice of three courses from our seasonal soup, salad, appetizer, and entrée features, plus wedding cake served with a trio of Penn State Creamery ice cream. Please make sure you are selecting within the correct season.

## CHICKEN \$76.00

### **Herb Roasted Chicken**

Herb roasted chicken with sautéed bacon and brussel sprouts, potato wedges, and a creamy chicken veloute  
*Suggested wine pairing: 2005 Jacobs Creek Chardonnay \$21*

### **Grilled Chicken with Pomegranate Reduction**

Grilled chicken with pomegranate reduction served with crispy chickpeas, and a cucumber, apple & roasted lemon salsa  
*Suggested wine pairing: 2005 Geyser Peak Chardonnay \$23*

## PORK \$77.00

### **Pork Chop with Apple Demi Glace**

Grilled pork chop served with mashed yukon potatoes and squash, caramelized fennel, radicchio, and an apple demi glace  
*Suggested wine pairing: 2005 Cartlidge & Brown Cabernet Sauvignon \$27*

### **Pork Chop with Smoked Sauce**

Seared pork chop with a smoked pork sauce served with grilled red onion, hominy and chili porridge  
*Suggested wine pairing: 2005 Montevina Barbera \$26*

## SHORT RIBS \$81.00

### **Apple & Chili Braised Short Ribs**

Apple and chili braised short rib served with cilantro rice and grilled apples and chilies with a reduction of the natural braising jus  
*Suggested wine pairing: 2005 Trapiche Cabernet Sauvignon \$35*

### **Pot au Feu Style Short Ribs**

Pot au feu style braised ribs served in a light broth with caramelized fall root vegetables and pommes dauphin  
*Suggested wine pairing: 2004 Chalone Vineyards Merlot \$32*

## STEAK \$85.00

### **T-Bone & Mushrooms**

Seared T-Bone served with barley risotto, mixed grill roasted peppers, seared porcinis and wild mushroom au jus lei  
*Suggested wine pairing: 2005 George Dubouef Moulin A Vent Gamay \$42*

### **Delmonico Steak**

Grilled Delmonico served with sautéed fava beans and lardoons, scalloped potatoes & caramelized onions with our signature steak sauce  
*Suggested wine pairing: 2003 Vangarra Old Vine Grenache \$60*

## Salads

Radicchio and Fall Greens - mixed with roasted, chilled, wild mushrooms and topped with a fresh fennel and pear slaw served with a pomegranate vinaigrette

Caramelized Apple Salad- Fuji apples, toasted walnuts and blue cheese on fall mixed greens with a maple and raspberry vinaigrette

Wild Mushroom Salad- marinated seasonal mushrooms served with radishes and poached cauliflower in a radicchio cup, goat cheese, chiffonade of mixed lettuce, and lemon dressing

## Soups

Chili corn chowder with chicken  
Coconut and ginger  
Smoked red pepper, apple & andouille  
Broccoli and cheddar  
Roasted fennel and potato  
Curried baby pumpkin and mussels  
Lobster bisque + \$3.50

## Appetizers

Pear and fennel flatbread with chestnut purée & crème fraiche  
Roasted squash and apple tarts  
Grape & tenderloin skewers with blue cheese sauce  
Our signature crab cake  
Broiled scallops with mushroom and tomato duxelle



Chicken with Pomegranate Reduction



Pear, Fennel Flatbread

**SELECTING MULTIPLE ENTREES?**

Multiple entrée selections (up to three) will be charged at the highest entrée price. Group must provide indicator cards for their guests when selecting multiple entrees.

**BUFFETS?**

With assistance from your event planner you can create a customized buffet for your wedding, utilizing the most seasonal products available. Pricing is required from our Chef, but generally follows the pricing of our served entrees.

*Wedding Cakes*

**FLAVORS**

White, Lemon, Spice, Yellow, Almond, Chocolate, Carrot, or Marble

**FILLINGS OTHER THAN**

**BUTTER CREAM** +\$1.00pp

Fruit puree, Mousse, Liquors, Hazelnut, Peanut Butter, Ganache, or Fresh Fruit (please ask for pricing)

**ICING**

Vanilla butter cream  
Rolled fondant +\$3.50pp

*Creamery Ice Cream*

**FLAVORS-** Select a trio  
Chocolate, Vanilla, Strawberry, Bittersweet Mint, Peachy Paterno, or Alumni Swirl

**FILET \$92.00**

**Filet Mignon with Grilled Apples**

Grilled six ounce filet mignon served with roasted potatoes, and a sauté of grilled apple and bell pepper, and a veal demi glace  
*Suggested wine pairing: 2005 Ivan Tamas Sangiovese \$31*

**Grilled Medallions with Pear Sauce**

Grilled medallions of beef tenderloin served with caramelized fennel and pear, roasted celery root and muscat pear demi glace  
*Suggested wine pairing: 2005 Hess Syrah \$40*

**VEGETARIAN**

**Pumpkin Ravioli**

Served on cinnamon roasted wild mushrooms, grilled apples, and a black pepper, sage, and rum sauce  
*Suggested wine pairing: 2004 Jindalee Merlot \$21*

**SEAFOOD**

**Broiled Atlantic Cod \$76.00**

Atlantic cod with sambal chili sauce, served with coriander braised cabbage and carrots and roasted garlic quinoa served with broiling jus  
*Suggested wine pairing: 2004 Joseph Drouhin Vero Chardonnay \$37*

**Grilled Salmon with Chimi Churi Sauce \$76.00**

Grilled salmon with cilantro chimi churi sauce, lentils, and sautéed broccoli rabe  
*Suggested wine pairing: 2005 Simonet Febure Pinot Noir \$19*

**Scallops & Stir Fry \$76.00**

Seared scallops with jasmine rice, stir fried vegetables and a sake green tea glaze  
*Suggested wine pairing: 2003 Marques de Casa Concha \$34*

**Shrimp Fondue \$76.00**

Pan seared shrimp with a tequila, tomato and green chili fondue served over roasted potatoes with a cilantro and pepper salad  
*Suggested wine pairing: 2006 Wolf Blass Yellow Label Riesling \$23*

**Our Signature Crab Cakes \$83.00**

Our signature lump crab cakes, breaded and fried, and served with a warm salad of confit tomato, basil, arugula, baby spinach, and a grilled baguette with cajun remoulade  
*Suggested wine pairing: 2005 Sonoma Cutrer Chardonnay \$34*

**FUJI APPLES-**

**Featured in the Caramelized Apple Salad**

Fuji apples were developed by researchers in Japan and they were first brought to market in 1962. Available in the United States in the 1980s, Fujis are perhaps best suited for eating fresh or in salads. They are extremely flavorful & super sweet... try them in our caramelized apple salad.

## Preferred Vendors

Over the years, we have built lasting working relationships with many great local vendors. This list is comprised of talented and dedicated local professionals who can help make your special day a success.

Penn State Hospitality Services may make available information regarding specific vendors or services that Penn State Hospitality Services recommends. Any such vendors or services are subject to the specific terms, conditions and restrictions set forth by the individual operator or vendor of such services. Penn State Hospitality Services is not responsible for and hereby disclaims all liability for any vendor or service that it recommends.

<b>PHOTOGRAPHERS</b>	<b>Phone</b>	<b>Website</b>	<b>Email</b>
Lumina Photography	814-364-9814	luminasignature.com	
Redheaded Ninja	215-254-5257	redheadedninja.com	<a href="mailto:michelle@redheadedninja.com">michelle@redheadedninja.com</a>
Bob Lambert	814-237-9660	boblambertphoto.com	
Gene Maylock Photography	814-237-6370	genemaylockphotography.com	
Studio 2 Photography LTD	814-234-2000	fongstudio2.com	
Jan Thiessen	888-447-6699	photosbyjan.com	
Tamar London	814-942-6666	tamarlondon.com	

  

<b>VIDEOGRAPHERS</b>	<b>Phone</b>	<b>Website</b>	<b>Email</b>
Winslow Video Productions	800-362-1770	winslowvideo.com	<a href="mailto:contact@winslowvideo.com">contact@winslowvideo.com</a>
Gary Barnett	814-342-3476		
CMG	814-355-3037		

  

<b>FLORISTS</b>	<b>Phone</b>	<b>Website</b>	<b>Email</b>
Avant Garden	814-231-1212	avantgardenfloral.com	<a href="mailto:arbgarden@earthlink.net">arbgarden@earthlink.net</a>
Diehl's Flowers	800-982-3460	diehlsflowersinc.com	<a href="mailto:sales@diehlsflowersinc.com">sales@diehlsflowersinc.com</a>
Woodring's	814-238-0566	woodringsfloral.com	<a href="mailto:contact@woodringsfloral.com">contact@woodringsfloral.com</a>
Daniel Vaughn Event Design	814-237-2789	danielvaughndesigns.com	<a href="http://danielvaughndesigns.com">danielvaughndesigns.com</a>

  

<b>RENTALS</b>	<b>Phone</b>	<b>Website</b>	<b>Email</b>
Transformation Linen Rentals	814-777-4674		<a href="mailto:tracimannino@aim.com">tracimannino@aim.com</a>
Always a Party	814-693-6613	alwaysapartyrentals.com	<a href="mailto:sales@alwaysapartyrentals.com">sales@alwaysapartyrentals.com</a>
Event Central	800-743-4915	eventcentralpa.com	<a href="mailto:info@eventcentral.com">info@eventcentral.com</a>
Sweet Tooth Bakery	814-238-8835	sweettoothbakery.com	
Essencho Chocolates	814-769-9005	essencho.com	

  

<b>DISC JOCKEYS</b>	<b>Phone</b>	<b>Website</b>	<b>Email</b>
Larry Moore Productions	814-466-7643	larrymooreproductions.com	<a href="mailto:jeff@larrymooreproductions.com">jeff@larrymooreproductions.com</a>
Jeff Helffrich	814-689-2170	helffrich.net	<a href="mailto:jeff@helffrich.net">jeff@helffrich.net</a>
Nittany Entertainment	814-231-2571	nittanyentertainment.com	
Zeidman Entertainment	814-231-2571		
EBE Talent (Elaine Igoe)	215-634-7700	ebetalent.com	<a href="mailto:elaine@ebetalent.com">elaine@ebetalent.com</a>

  

<b>MUSICIANS</b>	<b>Phone</b>	<b>Website</b>	<b>Email</b>
Rick Hirsch Band	814-867-9935	jazzupyourparty.com	<a href="mailto:jazzitup@mac.com">jazzitup@mac.com</a>
John Parker Band	888-457-2263	jpband.com	
Vernon Fischer Band	434-295-6360	vernonfischer.com	<a href="mailto:vernonfischer24@hotmail.com">vernonfischer24@hotmail.com</a>
Maxwell Strait Band	814-234-5838	maxwellstrait.com	
J.R. Mangan Band	814-574-4480	jrmangan.com	
Nittany Highland Pipe Band	814-867-0190	nhpb.us	<a href="mailto:info@nvs.org">info@nvs.org</a>
Nittany Valley Symphony	814-231-8224	nvs.org	<a href="mailto:jmondell@operamail.com">jmondell@operamail.com</a>
Arthur Goldstein (Piano)	814-234-1810	athurgoldstein.com	
PSU School of Music	814-863-2367		

<b>CALLIGRAPHERS</b>	<b>Phone</b>	<b>Website</b>	<b>Email</b>
The Nittany Quill	814-234-1328	thenittanyquill.com	<a href="mailto:nittanyquill@earthlink.net">nittanyquill@earthlink.net</a>
<b>FORMAL WEAR &amp; GOWNS</b>	<b>Phone</b>	<b>Website</b>	<b>Email</b>
Diamonds and Lace	814-466-2105		
Connections	814-237-5461		
Mr. Tux	814-234-1889		
Young Men's Shop	814-238-4767		
Simply Elegant Gowns	814-235-1260		
<b>LIMOUSINES &amp; CARRIAGES</b>	<b>Phone</b>	<b>Website</b>	<b>Email</b>
Tim Fisher	814-234-3335		
Susquehanna Valley Limo	570-473-8833	svlimo.com	<a href="mailto:svlimo@ptd.net">svlimo@ptd.net</a>
VIP Limousine by Fullington	800-435-6556	fullingtontours.com	
Four Seasons Equestrian	717-543-5901		
Dayze Gone Bye Carriage	814-553-5149		