

Penn State Hospitality Services

*The Penn Stater Conference Center
Hotel*

Celebration

Wedding Menus and Rehearsal Dinner Menus

featuring
Chef Kenneth Stout

Packages include

One-Hour Cocktail Reception

call brand beer, wine, soda and mixed beverages
with your choice of hors d'oeuvres

Champagne Toast


Trocadero Champagne
~ a light sparkling wine
with green apple and lemon flavors

Four- Course Dinner

Penn State Bakery Celebration Cake
Penn State University Creamery Ice Cream

Bridal Suite for two nights

Tulle and Lighting décor



Added to all menu pricing will be a 18% service charge and 6% tax.
11-01-06 – TPS



Reception Hors d'oeuvres

Your reception includes an international cheese display, fresh fruit, vegetable crudités, assorted breads and crackers.

In addition, please choose four butler-passed items from the following selections:

Our Famous Coconut Chicken with Orange Horseradish Sauce

Spinach Spanakopita

Spicy Fried Wontons

Panini Romano

Grilled Flat Breads with Roasted Peppers, Fresh Mozzarella and Pesto

Classic Smoked Salmon on Pumpernickel Points

Bruschetta with Roma Tomatoes and Cucumbers

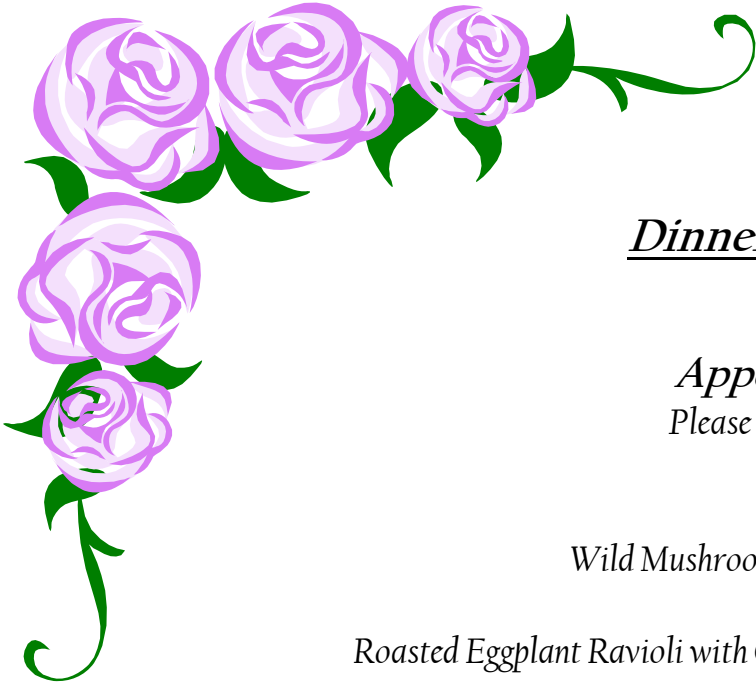
Tuscan Bean Canapés

Mushrooms stuffed with Spinach and Boursin

Sirloin Roulades Oriental

Charred Harisa Ahi on Sticky Rice

Shrimp Salad in Endive



Dinner Menus

Appetizers

Please select one

Wild Mushroom Soup with Brie

Roasted Eggplant Ravioli with Chive Oil and Balsamic Reduction

Sherried Wild Mushrooms over Angel Hair Pasta

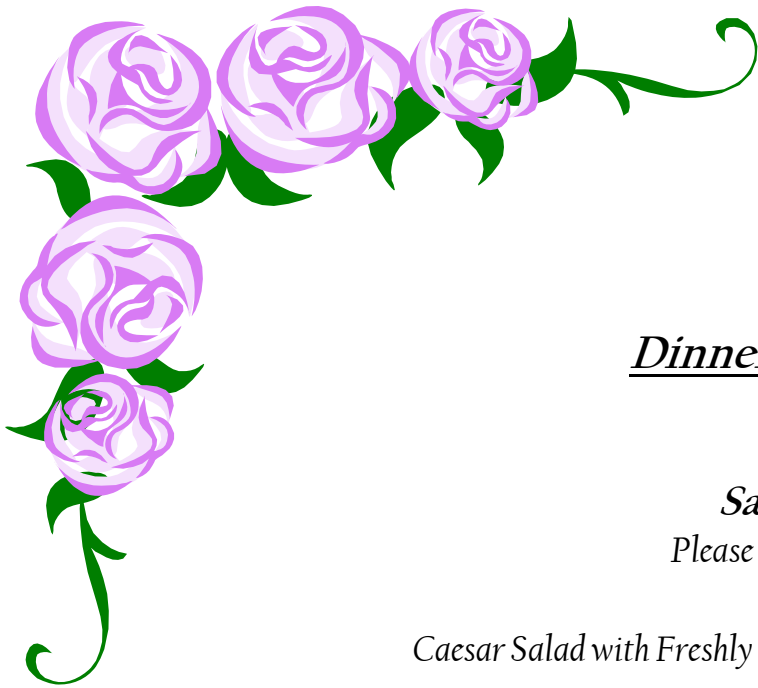
Smoked Salmon and Gouda Cheesecake

Seasonal Fruit with Grand Marnier

Three Onion Soup with Roquefort Crouton

Risotto Primavera





Dinner Menus

Salads

Please select one

Caesar Salad with Freshly Grated Reggiano Parmigiano

*Traditional Garden Salad with Mixed Greens, Ripe Tomato, and Garden Vegetables
served with Assorted Dressings*

Baby Spinach and Radicchio Salad with Honey Lime Dressing

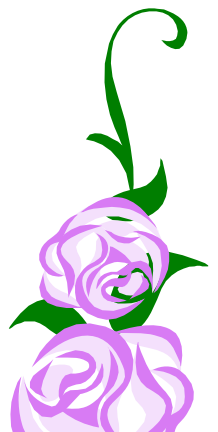
*Italian Style Greens with Peppered Goat Cheese Croustades
and Herb Vinaigrette*

*Traditional Greek Salad
topped with Creamy Feta Cheese*

*Simple Delicious Salad
of Crisp Lettuce, Crumbled Bacon, Shredded Carrots and Sliced Tomatoes,
topped with Ranch Dressing*

Baby Greens with Smoked Duck and Gorgonzola Cheese

*Tossed Baby Spinach with a Dried Cherry and Balsamic Vinaigrette,
topped with Spiced Pecans and Bleu Cheese*



Gazpacho Salad
a cilantro-flavored salad with bright vegetables



Dinner Menus

Poultry

Pina Colada Chicken with Pasta and Vegetable Angel Hair

Breast of Chicken stuffed with Herbed Goat Cheese

*Grilled Paillard of Chicken – Sun Dried Tomato, Artichoke and Olive Ragoût
served over Fresh Pasta with Seasonal Vegetables*

Breast of Chicken stuffed with an Apple, Spiced Pecan and Dried Cherry Dressing
*Grilled Breast of Chicken with Risotto, Fresh Spinach and Slow Roasted Tomatoes,
Balsamic Jus Lie*

Mesquite Roasted Chicken Breast
served with Green Chili and Chipotle Sauce and Cheddar Spoonbread

\$67.00

Beef

*Slow Hickory Roasted Prime of Beef Rib with Grilled Onion Flat Bread
and Horseradish Jus Lie*

Roasted Top Sirloin Au Poivre with Wild Mushroom and Boursin Bread Pudding

Braised Round of Beef with Sun Dried Tomato Bordelaise and Nassau Potatoes

Filet Mignon with Sherried Mushrooms, Sauce Bordelaise and Pomme Rösti Crouton

Filet Mignon with a Wasabi Crust and Oven Roasted Red Potatoes

\$73.00





Dinner Menus

From the Sea

Grilled Salmon with Caponata and Israeli-style Couscous

Seared Ginger Salmon, Roasted Garlic Beurre Blanc and Rice Timbale

Grilled Tandoori-style Mahi topped with Mango Salsa

\$67.00

Pork

Spiced Seared Tenderloin of Pork with Creamy Polenta and Madeira Sauce

Roasted Pork glazed with Apricot Chutney

\$64.00

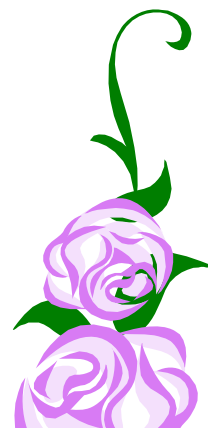
Combination Bill of Fare

*Grilled Filet Mignon, Sauce Perigueux and Cold Water Lobster Tail
with Maitre d' Butter on a Croustade*

\$93.00

*Roasted Breast of Chicken stuffed with Fresh Basil and Prosciutto
paired with a Fillet of Salmon with Champagne Sauce*

\$73.00



Seared Filet Cut Top Sirloin of Beef, Sauce Bordelaise and our Legendary Crab Cakes topped with a Creamy Dijon Sauce, served with Wild Mushroom Risotto
\$83.00



Wedding Buffet

Italian Style

Modified buffet with a served first course

*Served Caesar Salad
with
Garlic and Herbed Italian Bread Sticks*

Antipasto Display with Italian Cheeses and Fresh Breads, including Garlic Focaccia

*Tuscan Bread Salad
Penne and Seafood Salad
Marinated Vegetable Salad*

*Breast of Chicken stuffed with Fresh Basil, Parmesan Cheese and Prosciutto,
Tomato Demi- Glace*

*Veal Saltimbocca, Wild Mushroom Sauce and Potato Gnocchi
Shrimp Scampi sautéed in Garlic Butter and served over Rice Pilaf*

*Tortellini with a choice of Alfredo or Marinara Sauce
Fagiolini e Zucchini Fritate – Beans and Thinly Sliced Zucchini*

Penn State Bakery Celebration Cake with University Creamery Ice Cream

Coffee Service

\$64.00



Wedding Buffet

French Style

*French Onion Soup with Roquefort Croutons
Artisan Breads and Rolls*

*Brie with Spiced Walnuts and Grapes
Tossed Mesclun Greens with Plum Tomatoes and Herb Vinaigrette*

*Niçoise Salad with Grilled Tuna, Tomatoes and Haricot Vert
Wheat Berry and Smoked Chicken Salad
Marinated Vegetable Salad*

*Herb Crusted Breast of Chicken Dijon
Sliced Sirloin Au Poivre
Shrimp and Scallops St. Jacques*

*Seasonal Vegetables
Pomme Dauphinoise*

*Penn State Bakery Celebration Cake with University Creamery Ice Cream
or Display of Cakes and Pies
Coffee Service*



\$73.00



A Taste Of Pennsylvania
Buffet Style Service

*Buttermilk Biscuits, Corn Bread
and Parker House Rolls with Sweet and Honey Butters*

Chicken and Corn Chowder

*Salad Bar with Assorted Toppings and Dressings
featuring Fresh Greens and Seasonal Tomatoes, Black Olives,
Pennsylvania Mushrooms, Sprouts and Creamery Cheddar Cheese*

Charcuterie and Cheese Board

Farm Grown Cucumber and Farmer's Market Tomato Salad

Marinated Pennsylvania Mushroom Salad



Creamy Cole Slaw

*Braised Round of Beef with Potato Pancakes
Pretzel Crusted Breast of Chicken with Honey Dijon Sauce
Maple Glazed Loin of Pork with an Apple Gastric and Corn Pudding*

*Cheddar Cheese Mashed Potatoes
Seasonal Vegetables*

*Penn State Bakery Celebration Cake
& Penn State Creamery Ice Cream
Coffee Service*

\$69.00

Rehearsal Dinner Features

Appetizers

Sweet Potato and Spinach Soup

Shrimp and White Bean Soup

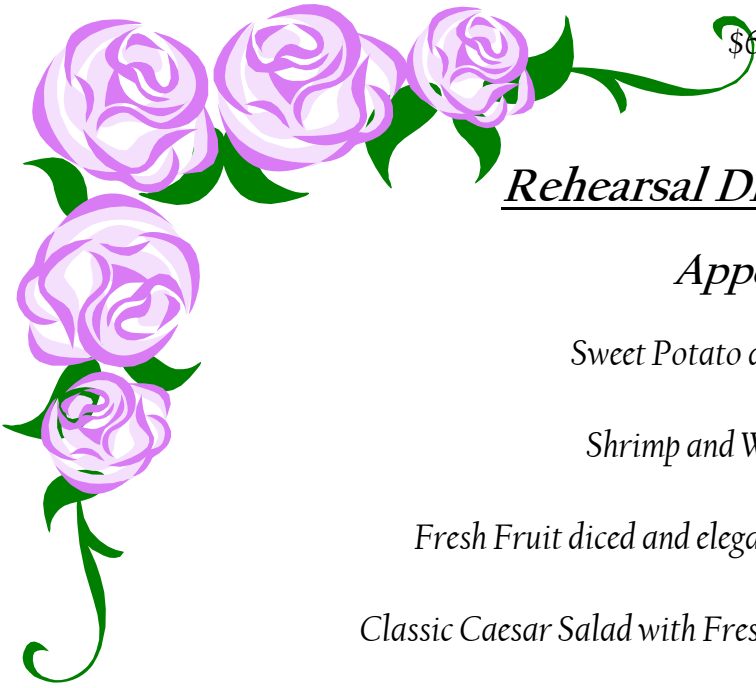
Fresh Fruit diced and elegantly presented in wine glasses

Classic Caesar Salad with Freshly Grated Reggiano Parmigiano

Spinach Salad with Danish Bleu Cheese, Toasted Almonds and Dried Cherry Dressing

Seasonal Garden Salad with Assorted Dressings

Fresh Baked Breads and Sweet Butter





Rehearsal Dinner Features

Entrees

Please select one

Herb Crusted Filet Mignon with Caramelized Onion Risotto and a Balsamic Reduction
\$40.00

Roasted Tenderloin of Pork with Dirty Rice and Crab and Andouille Gumbo
\$25.00

Mesquite Slow Roasted Round of Beef with Smashed Red Potatoes and Quick Ratatouille
\$26.00

*Seared Delmonico Steak with Spicy Chilies, Sweet Onions and Peppers
over Ranch Potatoes, Demi Glace*
\$25.00

Macadamia Crusted Mahi topped with Citrus Miso Sauce
\$25.00

Breast of Chicken Stuffed with Pesto, Jus Lie, served with Baked Cheese and Macaroni
\$27.00

Polenta Crusted Salmon Fillet
\$28.00

Roasted Breast of Chicken stuffed with Apricots, Raisins and Spinach, Apple Cider Sauce
\$27.00

*Included in your dinner is our
Signature Dessert Buffet and Coffee Service*



Continue to celebrate with us and let us assist you in saying Goodbye to your guests.....

The Newly-Wed Brunch

Mixed Garden Green Salad with Assorted Dressings
A Medley of Three Gourmet Prepared Salads
International Cheese Board with Crackers and a Bread Display

Peel and Eat Shrimp with Cocktail Sauce

Bagels and Cream Cheese, Fresh Baked Muffins,
Breakfast Breads and Croissants with Butter, Jams and Jellies

Chef Prepared Omelets
with your choice of Ham, Red & Green Peppers, Onions, Mushrooms and Cheddar Cheese

Breakfast Sausages and Apple Wood Smoked Bacon
Country Home Fried Potatoes
Scrambled Eggs with Cheddar Cheese
Banana Bread French Toast

Breast of Turkey, London Broil Style, with a Mushroom Demi Glace
Herb Crusted Scrod, Citrus Buerre Blanc

Seasonal Vegetable Medley

Dessert Buffet
An Assortment of Cakes, Pies, Tarts, Pastries and Fresh Fruit
Coffee Service
\$26.00

