



Event Menu

LANCASTER MARRIOTT AT PENN SQUARE



Lancaster Marriott at Penn Square

25 South Queen Street, Lancaster, Pennsylvania, USA

7172391600

marriott.com/lnsmc



Meet Our Chefs

Executive Chef Ryan McQuillan

Some would describe Ryan McQuillan's attention to every morsel of food as... fiery. Right down to the olive vine tattoo on his forearm, his exhaustive search for the finest and freshest ingredients landed him here in Lancaster. Inspired by his Italian mother and grandmother, the Chef's passion for cooking dates back farther than he can even remember. Raised in Northeast Philadelphia and trained at the Restaurant School at Walnut College, Ryan has infused flavors in New York City, Philadelphia and at the renowned Talula's Table in Kennett Square where prospective diners waited a year in advance to savor one of his Farmtable Dinners.

While boasting many other extraordinary experiences in some of the nation's finest dining spots including Le Bec-Fin under George Perrier, Chef Ryan only talks of the mark he wants to leave on this great community. As an avid fly fisherman, you are best not to ask him about the "one that got away"... you just don't have enough time

Executive Chef of Banquets & Conventions

Chef Jonathan Collins became immersed in cooking and the local ethicality of farming at a young age. His journey to becoming a chef began in high school when he interned at CityZen Restaurant at the Mandarin Oriental Hotel in Washington, DC where he studied under James Beard and Michelin Star Chef Eric Ziebold. After earning bachelor's and associate degrees from the Johnson & Wales University's culinary program, he then purchased a bagel shop and deli in North Carolina right out of college. He later became a Sous Chef at Michelin Star restaurants in both New York City and Washington, DC. He also spent time consulting and teaching others in the industry



Buffet Breakfast

Continental Breakfast \$19 Per Person

Assorted Chilled Juices
Fresh Sliced Fruit Display
Individual Yogurts
Homemade Granola

Please Choose (3) Three Breakfast Pastries

- Assorted Muffins
- Assorted Danish
- Croissants
- Cinnamon Rolls
- Sticky Buns
- Coffee Cake

Butter, Fruit Preserves & Honey
Freshly Brewed Regular Coffee, Decaffeinated
Coffee and Assorted Hot Teas

American Buffet \$28 Per Person

Assorted Chilled Juices
Fresh Sliced Fruit Display
Individual Yogurt
Homemade Granola
Assorted Individual Dry Cereals with Whole Milk &
2% Milk (*soy & almond available upon request*)
Penn Square Pastries to include Danishes, Croissants
& Muffins

Please Choose (3) Three Hot Items

- Farm Fresh Scrambled Eggs
- Buttermilk Pancakes with Fruit Compote
- Cinnamon French Toast
- Applewood Smoked Bacon
- Pork Sausage
- Turkey Sausage
- Grilled Ham
- Biscuits & Sausage Gravy
- Roasted Breakfast Potatoes
- Steel Cut Oatmeal served with Raisins, Brown
Sugar & Dried Cranberries

Maple Syrup, Butter, Fruit Preserves & Honey
Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Hot Teas

Plated Breakfast

All Breakfast Includes Served Coffee and Choice of Apple, Orange or Cranberry Juice Served

Plated Breakfast

Starter *(please select one)*

Basket of Pastries

Fresh Fruit Parfait with Seasonal Fruit,
Berries, Yogurt and Homemade Granola

Sliced Fresh Fruit Plate

Entrees *(please select one)*

All American \$20 per person

Scrambled Eggs, Roasted Breakfast Potatoes,
Herb Marinated Grilled Tomato

Choice Of: Applewood Smoked Bacon, Pork
Sausage, Turkey Sausage or Grilled Ham

Buttermilk Pancakes \$18 per person

Two Fluffy Buttermilk Pancakes served with
Seasonal Berry Compote, Whipped Butter and
Maple Syrup

Brioche French Toast \$18 per person

Two Pieces of Brioche French Toast served
with Whipped Butter and Maple Syrup

Smoked Salmon \$25 per person

Salmon on a Toasted Bagel with Finely
Chopped Egg, Red Onion, Fresh Dill, Roma
Tomato and Cream Cheese

Tofu Scramble \$18 per person

Tofu Cubed and Sautéed with Minced Garlic
and Fresh Vegetables

Breakfast Burrito \$22 per person

3 Flour Tortillas Filled with Scrambled Eggs,
Chorizo, Roasted Peppers and Jack Cheese





Breakfast Enhancements

Assorted Individual Dry
Cereals \$4 Per Person

Whole Milk & 2% Milk (*soy &
almond available upon
request*)

Steel Cut Oatmeal
\$5 Per Person

Served with Brown Sugar,
Raisins & Cranberries

Assorted Bagels
\$32 Per Dozen

Plain, Dill & Flavored Cream
Cheese

Breakfast Potatoes \$4 Per
Person

Choice of Hash Browns or
Roasted Breakfast Potatoes

Scrambled Eggs
\$6 Per Person

Choice of Cheddar, Mozzarella
or Pepper Jack Cheese

Breakfast Meats (please
select two)
\$9 Per Person

Bacon, Pork Sausage, Turkey
Sausage or Grilled Ham

Tofu Scramble \$6 Per
Person

Tofu Cubed & Sauteed with
Minced Garlic and Fresh
Vegetables

Breakfast Sandwich
\$6 Each

Bacon, Sausage, Ham or Tofu
with Egg & Cheese Served on a
Croissant or English Muffin



Breakfast Enhancements

Available for a Maximum of 400 Guests
75 Guests per Station Attendant - \$85 Each Attendant Fee

Smoked Salmon Display \$34 Per Person

Smoked Salmon Garnished with Finely Chopped Egg, Red Onion, Fresh Dill, Capers, Cream Cheese & Bagels

Yogurt Bar \$12 Per Person

Plain Yogurt With Assorted Toppings to Include:

- Assorted Fruit
- Berries
- Coconut Shavings
- Almond Slivers
- Homemade Granola
- Honey

Omelet & Egg Station \$14 Per Person

Eggs any way you want them

- Toppings to Include: Ham, Bacon, Onion, Tomatoes, Peppers, Mushrooms, Spinach and Assorted Cheeses

Pancake Station \$14 Per Person

Made to Order Pancakes

- Toppings to Include: Chocolate Chips, Blueberries, Sliced Banana, Strawberries, Nutella, Whipped Butter, Whipped Cream & Maple Syrup



Coffee Break

A La Carte Break Items

Beverages

- **\$42 per gallon** Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Tea

3 Gallon Minimum

- **\$30 per Gallon** Iced Tea, Lemonade or Fruit Punch
- **\$36 per Gallon** Assorted Chilled Juice
- **\$3 Each** Assorted Pepsi Products
- **\$3 Each** Bottled Water
- **\$8 Each** Upgraded Saratoga Bottled Water
- **\$4 Each** Bottled Juice
- **\$4 Each** Bottled Iced Tea
- **\$4 Each** Powerade
- **\$8 Each** Red Bull

Fruits & Grains

- **\$4 Each** Individual Fruit Yogurt
- **\$6 Each** Individual Greek Yogurt
- **\$2 Each** Assorted Whole Fruit
- **\$3 Each** Individual Bags of Chips, Pretzels or Popcorn
- **\$5 Each** Individual Bagged Trail Mix or Mixed Nuts
- **\$4 Each** Individual Granola, or Protein Bar
- **\$6 Each** Individual Organic, Vegan or Gluten Free Snack
- **\$7 Each** Soft Pretzel Braid with Cheese & Mustard Dip

Sweets & Treats

- **\$25 per Dozen** Assorted Cookies or Fudge Brownies
- **\$32 per Dozen** Assorted Pastries
- **\$32 per Dozen** Choose One: Muffins, Croissants, Sticky Buns or Donuts
- **\$48 per Dozen** Whoopie Pies
- **\$30 per Dozen** Assorted Cupcakes
- **\$4 Each** Variety of Candy Bars
- **\$4 Each** Ice Cream Novelties

Break

Continuous Beverage Break

Includes: Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas, Assorted Soda & Bottled Water

Served for 4 Hours (No Modifications)

\$12 per Person

Served for 8 Hours (No Modifications)

\$24 per Person

Hot Chocolate Station \$16 Per Person

Includes Piroulines, Peppermint, Cinnamon Sticks, Flavored Syrups, Mini Marshmallows, Chocolate Chips & Whipped Cream

7th Inning Stretch Break \$23 Per Person

Soft Pretzel Braid with Cheese & Mustard Dip, Mini Hot Dogs, Individual Bags of Popcorn, Crackerjacks and Lemonade

Yoga Break \$20 Per Person

Fresh Fruit Skewer, Individual Fruit Yogurt, Build your own Trail Mix with Selection of Dried Fruit, Candies and Nuts, Cucumber Infused Spring Water

Chips & Dips Break \$14 Per Person

Tortilla Chips, Potato Chips & Pita Chips
Served with Salsa, Guacamole, Onion & Veggie Dip

Energy Break \$24 Per Person

Assorted Individual Fruit Yogurt, Individual Granola Bars, Assorted Whole Fruit, Hard Boiled Eggs, Hummus & Veggies, Individual Bottles of Juice

Local Flavor Break \$18 Per Person

Whoopie Pies, Wilbur Buds, Snyder's Pretzels, Lebanon Bologna & Cheese & Stroopies

Cookie Connection Break \$12 Per Person

Chocolate Chip Cookies, Oatmeal Raisin Cookies, Sugar Cookies, White Chocolate Chip Macadamia Nut Cookies and Peanut Butter Cookies served with Ice Cold Milk

Lights, Camera, Action Break \$18 Per Person

Individual Bags of Popcorn, Assorted Miniature Candy Bars, Gummy Candies, Assorted Sodas & Bottled Water

Sweet & Salty Break \$22 Per Person

Muddy Buddy, Chocolate Covered Pretzels, Peanut Brittle, Kettle Corn and Ice Cold Milk



Plated Lunch

Hot Lunch Entrees

All Hot Lunch Entrees Include

- Choice of Soup or Salad, Rolls & Butter, Starch, Vegetable, Entree & Dessert
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Iced Tea Available Upon Request

3 Choices or More: add \$4 per person

Additional Soup, Salad or Dessert : \$6 per person

Soup - Choose One Soup or One Salad

- Tomato Bisque
- Potato Chive
- Chicken Noodle
- Minestrone
- Broccoli & Cheddar
- New England Clam Chowder
- Roasted Red Pepper
- Italian Wedding

Salad - Choose one Soup or One Salad

- Market Salad: Spring Mix, Cucumber, Shredded Carrots, Tomato, Ranch & Balsamic Dressing
- Caesar Salad: Romaine Lettuce, Shaved Parmesan, Croutons & Caesar Dressing
- Spinach Salad: Spinach Leaves, Bacon, Red Onion, Blue Cheese, Tomatoes, Egg & Bacon Dressing
- Winter Salad (*January-March*) : Iceberg Lettuce, Crispy Prosciutto, Blue Cheese Crumbles, Tomatoes & Blue Cheese Dressing
- Spring Salad (*April-May*) : Baby Arugula, Shaved Radish, Julienne Carrots & Snap Peas with Lemon Poppy Seed Dressing
- Summer Salad (*June-August*) : Spring Mix, Mandarin Oranges, Strawberries, Queso Fresco, Toasted Almond and Dressing
- Harvest Salad(*Sept-December*): Spinach, Apples, Tomatoes, Blue Cheese Crumbles, Walnuts Cranberries, Onion, Avocado & Dressing

Plated Lunch

Hot Entree Selections (choose on topping / option)

Chicken **\$26 per Person**

- Marsala
- Lemon Caper
- Sun Dried Tomato Cream
- Basil & Kale Pesto

Flank Steak **\$35 per Person**

- Red Wine
- Onions & Peppers
- Chimichurri

Salmon **\$35 per Person**

- Orange Fennel Slaw
- Dill Cream
- Teriyaki

Atlantic Catch **\$35 per Person**

- Butter
- Beurre Blanc

Vegetarian & Vegan **\$32 per Person**

- Eggplant Parmesan with House Marinara & Mozzarella
- Roasted Seasonal Vegetable with Quinoa Blend & Basil Pesto
- Crispy Tofu with Korean BBQ Sauce
- Portobello Mushroom Ravioli

Cold Entree Selection **\$32 per Person**

Market Salad: Spring Mix, Cucumber. Shredded Carrots, Tomato. Ranch & Balsamic Dressing

Caesar Salad: Romaine Lettuce, Shaved Parmesan, Croutons & Caesar Dressing

Spinach Salad: Spinach Leaves, Bacon, Red Onion, Blue Cheese, Tomatoes, Egg & Warm Bacon Dressing

Grain Bowl: Quinoa, Roasted Vegetables, Greens, Crispy Shallots & Green Goddess Sauce

Choose One Protein:

Chicken, Shrimp, Salmon, Steak or Tofu

Vegetable - Choose One

- Honey Glazed Carrots
- Roasted Brussel Sprouts tossed with Bacon, Red Onion & Roasted Red Pepper
- Grilled Asparagus with Sesame Oil
- Green Beans
- Broccoli
- Seasonal Vegetable Medley

Starch - Choose One

- Wild Rice
- Rice Pilaf
- Herb Roasted Baby Potatoes
- Mashed Potatoes

Desserts - Choose One

- Carrot Cake with Cream Cheese Frosting
- Philadelphia Style Cheesecake
- Gluten Free Flourless Chocolate Torte
- Lemon Italian Cream Cake
- Chocolate Cake
- Red Velvet Cake
- Apple Pie



Build Your Own Buffet Lunch

Build Your Own Buffet Lunch

All Lunches Include

- Choice of Soup or Salad, Assorted Rolls and Butter, One Starch, One Vegetable, Entree & One Dessert
- A Beverage Station with Regular Coffee, Decaffeinated Coffee, Hot Herbal Tea & Iced Tea

Two Entree Price \$34 Per Person

Three Entree Price \$38 Per Person

Additional Soup, Salad or Dessert : \$6 per person

Soups - Choose one Soup or One Salad

- Tomato Bisque
- Potato Chive
- Chicken Noodle
- Minestrone
- Broccoli & Cheddar
- New England Clam Chowder
- Roasted Red Pepper
- Italian Wedding

Salad - Choose one Soup or One Salad

- Market Salad: Spring Mix, Cucumber, Shredded Carrots, Tomato, Ranch & Balsamic Dressing
- Caesar Salad: Romaine Lettuce, Shaved Parmesan, Croutons & Caesar Dressing
- Spinach Salad: Spinach Leaves, Bacon, Red Onion, Blue Cheese, Tomatoes, Egg & Bacon Dressing
- Winter Salad (*January-March*) : Iceberg Lettuce, Crispy Prosciutto, Blue Cheese Crumbles, Tomatoes & Blue Cheese Dressing
- Spring Salad (*April-May*) : Baby Arugula, Shaved Radish, Julienne Carrots & Snap Peas with Lemon Poppy Seed Dressing
- Summer Salad (*June-August*) : Spring Mix, Mandarin Oranges, Strawberries, Queso Fresco, Toasted Almond and Dressing
- Harvest Salad(*Sept-December*): Spinach, Apples, Tomatoes, Blue Cheese Crumbles, Walnuts Cranberries, Onion, Avocado & Dressing

Build Your Own Buffet Lunch

Entree Selection (choose on topping / option)

Chicken

- Marsala
- Lemon Caper
- Sun Dried Tomato Cream
- Basil & Kale Pesto

Flank Steak

- Red Wine
- Onions & Peppers
- Chimichurri

Salmon

- Orange Fennel Slaw
- Dill Cream
- Teriyaki

Atlantic Catch

- Butter
- Beurre Blanc

Vegetarian & Vegan

- Eggplant Parmesan with House Marinara & Mozzarella
- Roasted Seasonal Vegetable with Quinoa Blend & Basil Pesto
- Crispy Tofu with Korean BBQ Sauce

Vegetable -Choose One

- Honey Glazed Carrots
- Roasted Brussel Sprouts tossed with Bacon, Red Onion & Roasted Red Pepper
- Grilled Asparagus with Sesame Oil
- Green Beans
- Broccoli
- Seasonal Vegetable Medley

Starches - Choose One

- Wild Rice
- Rice Pilaf
- Risotto
- Herb Roasted Baby Potatoes
- Honey Roasted Sweet Potatoes
- Mashed Potatoes

Desserts - Choose One

- Carrot Cake with Cream Cheese Frosting
- Classic Tiramisu
- Philadelphia Style Cheesecake
- Gluten Free Flourless Chocolate Torte
- Lemon Italian Cream Cake
- Chocolate Cake
- Red Velvet Cake
- Apple Pie



Themed Buffet Lunch

All Themed Lunch Buffets Include:

A Beverage Station with Regular Coffee,
Decaffeinated Coffee, Hot Herbal Tea & Iced Tea

BBQ \$37 Per Person

Market Salad: Spring Mix, Cucumber, Shredded
Carrots, Tomato, Ranch & Balsamic Dressing
Homestyle Potato Salad
Creamy Coleslaw
Cornbread
Hickory Smoked Baked Beans
Corn on the Cobb with Herb Butter
Housemade BBQ Chicken
BBQ Pulled Pork
Assorted Pies

Italian \$32 Per Person

Caesar Salad: Romaine Lettuce, Shaved Parmesan,
Croutons & Caesar Dressing
Seasonal Vegetable Medley

Choose Two Pastas:

Linguini, Spaghetti, Penne, Cheese Tortellini

Choose Two Sauces:

Marinara, Pesto, Alfredo, Meat or Vodka Sauce

Choose Two Meats:

Grilled Shrimp, Grilled Chicken or Meatball

Warm Toasted Garlic Bread

Tiramisu & Mini Cannolis

Themed Buffet Lunch

Mexican Buffet \$38 Per Person

Hard & Soft Shell Tacos
Spanish Rice
Black Beans
Street Corn

Choose Two Meats:

Ground Beef, Ground Turkey, Pork Carnitas,
Shredded Chicken or Crispy Tofu

Toppings to Include:

Sour Cream, Salsa, Guacamole, Cheddar Cheese,
Diced Onions, Diced Tomatoes & Hot Sauce
Tortilla Chips
Apple Filled Cinnamon Churros

Burger Bar \$32 Per Person

Market Salad: Spring Mix, Cucumber, Shredded
Carrots, Tomato, Ranch & Balsamic Dressing
Pasta Salad & Macaroni Salad
House Made Chips
Macaroni & Cheese
Hamburger & Hot Dogs
Hamburger Buns & Hot Dog Buns, Sliced Cheeses,
Lettuce, Tomato & Onion
Mayonnaise, Ketchup, Mustard & Relish
Chefs Assorted Desserts

New York Deli \$29 Per Person

Market Salad: Spring Mix, Cucumber, Shredded
Carrots, Tomato, Ranch & Balsamic Dressing
Pasta Salad & Potato Salad
House Made Chips & Crisp Dill Pickles
Bread, Rolls, Lettuce, Tomato, Onion
Sliced Cheeses, Mayonnaise & Mustard
Roast Turkey Breast, Roast Beef, Shaved Ham
Fudge Brownies
Assorted Cookies

Gourmet Deli \$25 Per Person

Spinach Salad: Spinach Leaves, Bacon, Red Onion,
Blue Cheese, Tomatoes, Chopped Eggs, Bacon &
Ranch Dressing

Pasta Salad & Creamy Cole Slaw

Bags of Chips

Turkey Club Wrap: Smoked Turkey, Bacon, Red
Onion, Avocado & Mayonnaise

New York Deli: Shaved Ham, Salami, Pepperoni,
Provolone Cheese, Onion, Lettuce and Tomato on a
Ciabatta Roll

Vegetarian Wrap: Goat Cheese, Portabello
Mushroom, Peppers, Onions, Grilled Artichokes and
Arugula with Hummus

Brownies & Zesty Lemon Bars

Soup, Salad & Potato \$32 Per Person

Idaho Baked Potatoes

Choose Two Soups:

Tomato Bisque, Chicken Noodle, Chili, Minestrone,
Broccoli Cheddar, Roasted Red Pepper, Italian
Wedding or New England Clam Chowder

Choose Two Salad Bases:

Mixed Green, Romaine Lettuce, Spinach Leaves,
Iceberg Lettuce or Grain Bowls

Choose Two Meats: *(served chilled)*

Grilled Chicken, Chicken Salad, Tuna Salad or Tofu

Toppings to Include:

Croutons, Parmesan Cheese, Feta Cheese, Cheddar
Cheese, Tomatoes, Olives, Cucumbers, Chopped
Egg, Sour Cream, Bacon, Onions, Pepper & Assorted
Dressings

Chocolate Cake & Cheesecake

Boxed Lunch

Lunch on The Way \$26 per Person

Choose 3 Sandwiches - Served in a Box
Each Box Contains:

- 1 Sandwich
- 1 Piece of Fresh Fruit
- 1 Bag of Chips
- 1 Pasta Salad
- 1 Cookie
- Bottled Water or Can of Soda

Turkey Club Wrap: *Smoked Turkey, Bacon, Red Onion, Avocado & Mayonnaise*

New York Deli: *Shaved Ham, Salami, Pepperoni, Provolone Cheese, Onion, Lettuce and Tomato on a Ciabatta Roll*

Roast Beef & Boursin: *Roast Beef and Boursin Cheese on a Sourdough Bread with Lettuce, Tomato & Onion*

Chicken Caesar Wrap: *Grilled Chicken, Fresh Romaine, Parmesan Cheese and Caesar Dressing*

Ham & Brie: *Sliced Ham and Brie Cheese with Baby Arugula and Honey Mustard on a Baquette*

Caprese: *Tomato, Mozzarella and Pesto Sauce on a Ciabatta Roll*

Tofu & Mushroom Wrap: *Tofu, Portabello Mushroom, Grilled Peppers, Grilled Onions and Sprouts*

Vegetarian Wrap: *Goat Cheese, Portabello Mushroom, Peppers, Onions, Grilled Artichokes and Arugula with Hummus*

Gluten Free Bread & Gluten Free Wraps available at an additional fee of \$2 per Person





Plated Dinner

Plated Dinner

All Dinners Include

- Choice of Soup or Salad, Assorted Rolls and Butter, One Starch, One Vegetable, Entree & One Dessert
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Iced Tea available upon Request

3 Choices or More: add \$4 per person

Additional Soup, Salad or Dessert : \$6 per person

Soup -Choose one Soup or One Salad

- Tomato Bisque
- Potato Chive
- Chicken Noodle
- Minestrone
- Broccoli & Cheddar
- New England Clam Chowder
- Roasted Red Pepper
- Italian Wedding

Salad - Choose one Soup or One Salad

- Market Salad: Spring Mix, Cucumber, Shredded Carrots, Tomato, Ranch & Balsamic Dressing
- Caesar Salad: Romaine Lettuce, Shaved Parmesan, Croutons & Caesar Dressing
- Spinach Salad: Spinach Leaves, Bacon, Red Onion, Blue Cheese, Tomatoes, Egg & Bacon Dressing
- Winter Salad (*January-March*) : Iceberg Lettuce, Crispy Prosciutto, Blue Cheese Crumbles, Tomatoes & Blue Cheese Dressing
- Spring Salad (*April-May*) : Baby Arugula, Shaved Radish, Julienne Carrots & Snap Peas with Lemon Poppy Seed Dressing
- Summer Salad (*June-August*) : Spring Mix, Mandarin Oranges, Strawberries, Queso Fresco, Toasted Almond and Dressing
- Harvest Salad(*Sept-December*): Spinach, Apples, Tomatoes, Blue Cheese Crumbles, Walnuts Cranberries, Onion, Avocado & Dressing



Plated Dinner

Dinner Entree (choose one topping)

Chicken **\$39 Per Person**

- Marsala
- Lemon Caper
- Sun Dried Tomato Cream
- Basil & Kale Pesto

Flank Steak **\$46 Per Person**

- Red Wine
- Onions & Peppers
- Chimichurri

Salmon **\$46 Per Person**

- Orange Fennel Slaw
- Dill Cream
- Teriyaki

Atlantic Catch **\$48 Per Person**

- Butter
- Beurre Blanc

Braised Short Rib **\$58 Per Person**

- Red Wine Demi
- Garlic Demi

Dinner Option (choose one option)

Vegetarian & Vegan **\$39 per Person**

- Eggplant Parmesan with House Marinara & Mozzarella
- Roasted Seasonal Vegetable with Quinoa Blend & Basil Pesto
- Crispy Tofu with Korean BBQ Sauce
- Portobello Mushroom Ravioli

Duo Entree Options

Sun Dried Tomato Cream Chicken & Salmon with Dill Cream Sauce **\$65 Per Person**

Lemon Caper Chicken & Maryland Crab Cake with a Beurre Blanc **\$70 Per Person**

Short Rib with a Red Wine Demi & Garlic Grilled Shrimp **\$75 Per Person**

Filet served Medium with a Red Wine Demi & Garlic Grilled Shrimp **\$80 Per Person**

Filet Au Poivre served Medium with a Cognac Peppercorn Cream Sauce & Maryland Crab Cake with a Butter Sauce **85 Per Person**

Plated Dinner

Vegetable - Choose One

- Honey Glazed Carrots
- Roasted Brussel Sprouts tossed with Bacon, Red Onion & Roasted Red Pepper
- Grilled Asparagus with Sesame Oil
- Green Beans
- Broccoli

Starch - Choose One

- Wild Rice
- Rice Pilaf
- Risotto
- Herb Roasted Baby Potatoes
- Honey Roasted Sweet Potatoes
- Mashed Potatoes

Dessert - Choose One

- Carrot Cake with Cream Cheese Frosting
- Classic Tiramisu
- Philadelphia Style Cheesecake with Raspberry Coulis
- Gluten Free Flourless Chocolate Torte
- Lemon Italian Cream Cake
- Chocolate Cake
- Red Velvet Cake
- Apple Pie





Build Your Own Dinner Buffet

Build Your Own Buffet Dinner

All Dinners Include

- Choice of Soup or Salad, Assorted Rolls and Butter, One Starch, One Vegetable, Entree & One Dessert
- A Beverage Station with Regular Coffee, Decaffeinated Coffee, Hot Herbal Tea & Iced Tea

Two Entree Price \$60 Per Person

Three Entree Price \$65 Per Person

Additional Soup, Salad or Dessert : \$6 per person

Soup - Choose One Soup or One Salad

- Tomato Bisque
- Potato Chive
- Chicken Noodle
- Minestrone
- Broccoli & Cheddar
- New England Clam Chowder
- Roasted Red Pepper
- Italian Wedding

Salad - Choose One Soup or One Salad

- Market Salad: Spring Mix, Cucumber, Shredded Carrots, Tomato, Ranch & Balsamic Dressing
- Caesar Salad: Romaine Lettuce, Shaved Parmesan, Croutons & Caesar Dressing
- Spinach Salad: Spinach Leaves, Bacon, Red Onion, Blue Cheese, Tomatoes, Egg & Bacon Dressing
- Winter Salad (*January-March*) : Iceberg Lettuce, Crispy Prosciutto, Blue Cheese Crumbles, Tomatoes & Blue Cheese Dressing
- Spring Salad (*April-May*) : Baby Arugula, Shaved Radish, Julienne Carrots & Snap Peas with Lemon Poppy Seed Dressing
- Summer Salad (*June-August*) : Spring Mix, Mandarin Oranges, Strawberries, Queso Fresco, Toasted Almond and Dressing
- Harvest Salad(*Sept-December*): Spinach, Apples, Tomatoes, Blue Cheese Crumbles, Walnuts Cranberries, Onion, Avocado & Dressing

Build Your Own Dinner Buffet

Entree Selection (choose on topping / option)

Chicken

- Marsala
- Lemon Caper
- Sun Dried Tomato Cream
- Basil & Kale Pesto

Flank Steak

- Red Wine
- Onions & Peppers
- Chimichurri

Salmon

- Orange Fennel Slaw
- Dill Cream
- Teriyaki

Atlantic Catch

- Butter
- Beurre Blanc

Vegetarian & Vegan

- Eggplant Parmesan with House Marinara & Mozzarella
- Roasted Seasonal Vegetable with Quinoa Blend & Basil Pesto
- Crispy Tofu with Korean BBQ Sauce

Vegetables - Please Choose One

- Honey Glazed Carrots
- Roasted Brussel Sprouts tossed with Bacon, Red Onion & Roasted Red Pepper
- Grilled Asparagus with Sesame Oil
- Green Beans
- Broccoli
- Seasonal Vegetable Medley

Starches - Please Choose One

- Wild Rice
- Rice Pilaf
- Risotto
- Herb Roasted Baby Potatoes
- Honey Roasted Sweet Potatoes
- Mashed Potatoes

Dessert - Please Choose One

- Carrot Cake with Cream Cheese Frosting
- Classic Tiramisu
- Philadelphia Style Cheesecake with Raspberry Coulis
- Gluten Free Flourless Chocolate Torte
- Lemon Italian Cream Cake
- Chocolate Cake
- Red Velvet Cake
- Apple Pie

Themed Buffet Dinner

All Themed Dinner Buffets Include

A Beverage Station with Regular Coffee, Decaffeinated Coffee, Hot Herbal Tea & Iced Tea

Southern \$52 Per Person

Market Salad: Spring Mix Cucumber, Shredded Carrots, Tomato, Ranch & Balsamic Dressing
Braised Greens
Mashed Potatoes with Brown Gravy
Baked Macaroni and Cheese
Savory Pot Roast with Vegetables
Buttermilk Battered Fried Chicken with Gravy
Bacon Wrapped Meatloaf with Honey BBQ
Cornbread
Two Flavors of Seasonal Cobbler

Latin \$54 Per Person

Spicy Caesar Salad with Romaine Lettuce, Avocado and Cotija Cheese
Fired Roasted Corn with Red Peppers
Beef Empanadas
Ranchero Beans
Chicken Tamales
Citrus Roasted Pork Shoulder
Accompaniments to Include: Sour Cream, Pico de Gallo & Cholula Hot Sauce
Fried Cheesecake
Apple Filled Churro

Italian \$58 Per Person

Caesar Salad: Romaine Lettuce, Shaved Parmesan, Croutons & Caesar Dressing
Caprese Salad
Seasonal Vegetable Medley
Penne ala Vodka with Peas
Classic Lasagna with Layers of Pasta, Mozzarella Cheese, Parmesan Cheese and Housemade Meat Sauce
Lightly Fried Chicken Parmesan Smothered with Marinara and Mozzarella Cheese
Warm Toasted Garlic Bread
Tiramisu
Mini Cannolis

Pennsylvania Flavor \$56 Per Person

Market Salad: Spring Mix, Cucumber, Shredded Carrots, Tomato, Ranch & Balsamic Dressing
Rolls & Butter
Tomato & Cucumber Salad with Dill
Green Beans
Creamy Mashed Potatoes
PA Dutch Pot Pie
Ham Loaf
Pork & Sauerkraut
Amish Baked Pies

*Add on Whoopie Pies at
48 Per Dozen*



Hors d'Oeuvres

25 Piece Minimum of Each Selection

Cold Passed Items

- \$4 Each** - Shrimp Cocktail Shooters with Cocktail Sauce
- \$4 Each** - Prosciutto Wrapped Melon
- \$4 Each** - Tempura Olive Stuffed with Pimento and Lemon Aioli
- \$6 Each** - Ahi Tuna Tar Tar w/Avocado & Grapefruit

Cold Stationed Items

- \$4 Each** - Fresh Fruit Skewer
- \$4 Each** - Hummus Shooters with Celery & Carrot
- \$5 Each** - Mini Mediterranean Kabob
- \$5 Each** - Asparagus Wrapped Prosciutto
- \$5 Each** - Caprese Crostini with Diced Mozzarella & Tomato Drizzled with Balsamic Glaze
- \$5 Each** - Smoked Chicken Salad Crostini with Bacon Onion Jam
- \$6 Each** - Smoked Salmon Crostini with Creme Fraiche
- \$7 Each** - Beef Carpaccio Crostini with Horseradish Cream Dollop
- \$8 Each** - Lobster Salad Tart

Hot Items Passed Items

- \$3 Each** - Mini Wrapped Hot Dog Bites with Mustard
- \$4 Each** - Vegetable Brochette
- \$4 Each** - Mushrooms Stuffed w/ Spinach & Cheese
- \$4 Each** - Spanikopita
- \$5 Each** - Cheese Stuffed Arancini with Tomato Sauce
- \$5 Each** - Truffle Mushroom Toast
- \$6 Each** - Baked Brie & Raspberry Bites
- \$7 Each** - Mini Beef Wellington
- \$7 Each** - Bacon Wrapped Scallops Balsamic Glaze
- \$7 Each** - Bacon Wrapped Dates with Balsamic Pearls

Hot Stationed Items

- \$4 Each** - Fried Ravioli with Basil Aioli
- \$4 Each** - Chicken Potstickers with Sweet & Sour Sauce
- \$4 Each** - Vegetable Spring Roll with Plum Sauce
- \$4 Each** - Swedish, Hawaiian or BBQ Meatballs
- \$5 Each** - Coconut Shrimp with Spicy Plum Sauce
- \$6 Each** - Mini Crabcakes with Old Bay Remoulade
- \$6 Each** - Truffle & Fontina Grilled Cheese with Tomato Soup



Reception Displays

Fresh Fruit Display \$275 Serves 50 People

Seasonal Fresh Fruit and Berries with a Honey Yogurt Dip

Vegetable Crudite Display \$275 Serves 50 People

Assorted Fresh Vegetables Served with Ranch, Hummus & Bleu Cheese Dip

Imported & Domestic Cheese Display \$525- Serves 50 People

Domestic & Imported Cheeses with Assorted Berries, Dried Fruits, A Variety of Breads, Crackers, Mustards and Spreads

Charcuterie Display \$500 Serves 50 People

Seasonally Cured Meats, Assorted Breads and Crostinis with a Selection of Spreads

Mediterranean Display \$600 Serves 50 people

Assorted Pickled Vegetables, Assorted Olives, Roasted Vegetables, Pita Points, Crackers, Hummus & Baba Ghanoush



Reception Stations

Tailgate Reception \$32 Per Person

Soft Pretzels with Mustard Dipping Sauce
Nacho Bar with Jalapenos, Hot Cheese, Diced Tomatoes, Salsa, Sour Cream, Guacamole and Tortilla Chips
Mild Chicken Wings with Celery Sticks, Ranch & Blue Cheese Dip
Mini Beef Sliders

Mac & Cheese Station \$15 Per Person

Classic Mac & Cheese Featuring Locally Sourced Amish Cheddar Cheese
Toppings to Include: Bacon, Chorizo, Roasted Mushrooms, Broccoli & Scallions

Potatoes & More \$17 Per Person

French Fries, Waffle Fries and Sweet Potatoe Fries
Served with Hot Cheese, Sour Cream, Bacon Bits, Chives, Ketchup and Ranch Dressing

Slider Station \$19 Per Person

Please Choose Three
BBQ Pulled Pork Sliders with Cabbage Slaw
Beef Sliders with Cheddar, Caramelized Onion and Pickle
Grilled BBQ Chicken with Smoked Garlic Mayo
Meatball Parmesan Slider
Vegetarian Black Bean Burger

Flatbread Station \$15 Per Person

Traditional Tomato and Mozzarella Margherita
BBQ Chicken & Pineapple
Chorizo & Mozzarella

Pizza Party \$27 Per Person

Assorted Sodas & Individual Bags of Chips
Plain Cheese Pizza - 8 Slices

\$1.00 additional per person for each topping:

Bacon, Black Olives, Green Peppers, Ground Beef, Ham, Hot Peppers, Jalapenos, Mushrooms, Onions, Pepperoni, Pineapple, Salami, Sausage or Spinach



Action & Carving Station

\$150 Attendant Fee per 75 Guests - Pasta Station has a Max of 400 Guests

Pasta Action Station \$22 Per Person

Choose Two Pastas:

Linguini, Spaghetti, Penne or Cheese Tortellini

Choose Two Sauces:

Marinara, Pesto, Alfredo, Meat or Vodka Sauce

Choose Two Meats:

Grilled Shrimp, Grilled Chicken or Meatball

Assorted Toppings to Include: Onions, Mushrooms, Olives, Spinach, Peas, Parmesan Cheese and Broccoli

Toasted Garlic Bread

Fresh Seafood on Ice \$6 Per Piece

Jumbo Peeled Shrimp, Snow Crab Claws, Freshly Shucked Oysters served with Cocktail Sauce, Horseradish & Lemon Wedges

\$85 per Attendant for Live Oyster Shucking

Citrus Scented Slow Roasted Turkey Breast

\$500 Each - Serves 25 People

Cranberry Orange Relish, Gravy & Sliced Rolls

Prime Rib of Beef

\$955 Each - Serves 25 People

Garlic Crusted Au Jus, Horseradish Cream & Sliced Rolls

Herb Crusted Top Round of Beef

\$450 Each - Serves 25 People

Garlic Crusted Au Jus, Horseradish Cream & Sliced Rolls

Maple Glazed Ham

\$475 Each - Serves 25 People

Raisin Gravy, Whole Grain Mustard & Sliced Rolls

Asian Glazed Salmon

\$650 Each - Serves 25 People

Wrapped in a Puff Pastry with Wasabi Aioli

Dessert Stations

Ice Cream Sundae \$18 Per Person

Vanilla, Chocolate & Strawberry Ice Cream
Toppings to Include: Hot Fudge, Raspberry
Sauce, Caramel Sauce, Rainbow Sprinkles,
Chocolate Shavings, Toasted Coconuts,
Chopped Nuts, Crushed Oreos, Cherries &
Whipped Cream

Chef's Assorted Dessert Display \$14 Per Person

Freshly Made Assortment of Cakes, Pies and
Dessert Bars

Decadent Miniatures \$22 Per Person

Assorted Miniature Desserts to Include Petit
Fours, Chocolate Cake Truffles, White & Dark
Chocolate Dipped Strawberries and Assorted
Mousse Shooters

Rustic S'Mores Bar \$22 Per Person

Hershey Chocolate Bars, Graham Crackers,
Marshmallows, Caramel & Peanut Butter
Cups

Viennese Table \$30 Per Person

Opera Torte, Tiramisu , Mini Assorted
Cheesecake, Fruit Tarts, Chocolate Eclairs,
Chocolate Truffles & French Macarons





Bar Menu

Call Exceptional Bar

Whiskey - Jack Daniels
Bourbon - Old Forrester
Gin - Tanqueray
Rum - Bacardi Superior, Captain Morgans, Malibu
Scotch - Dewards White Label
Tequila - Herruada
Vodka - Titos

Premium Extraordinary Bar

Whiskey - Jack Daniels Select
Bourbon - Buffalo Trace
Cognac - Hennessy XO
Gin - Bombay Sapphire
Rum - Bacardi Superior, Captain Morgans, Malbu
Scotch - Johnnie Walker Black
Tequila - Patron Silver
Vodka - Ketel One, Grey Gooze

All Bars Include

Wine:

Cabernet Sauvignon - Rex Goliath California
Chardonnay - Rex Goliath, California
Merlot - Rex Goliath, California
Moscato - Rex Goliath, California
Pinot Grigio - Rex Goliath

Seltzer:

High Noon

Choice Of: Bottled Beer or Draft Beer

Bottled Beer

Miller Lite, Yuengling Lager, Corona Extra, Heineken,
Stella & Amstel Light

Draft Beer: Pick Two

Miller Lite, Yuengling Lager or Troeggs Perpetual IPA



Bar Menu Pricing

A \$150 Bartender Fee will be added per Bartender
One Bartender is required for every 75 guests
All Bars Close 30 Minutes Before End of Event

Hosted or Cash Bar Prices Cash Bar Minimum - \$500

Call Brand Cocktail - \$10.00 per Drink
Premium Brand Cocktail - \$12.00 per Drink

House Wine \$9.00 per Glass

High Noon \$9.00 per Can

Domestic Beer - \$6.00 per Bottle
Imported Beer - \$7.00 per Bottle
Craft Beer - \$9.00 per Bottle
Draft Beer - Pricing Based on Product

Assorted Pepsi Products - \$3.00 per Drink

Open Bar Prices

Call Brand

1 Hour - \$18 per Person
2 Hours - \$34 per Person
3 Hours - \$40 per Person
4 Hours - \$54 per Person

Premium Brand

1 Hour - \$25 per Person
2 Hours - \$40 per Person
3 Hours - \$65 per Person
4 Hours - \$75 per Person



Specialty Bar items

A \$150 Bartender Fee will be added for each bar.

One Bartender or Attendant is required for every 75 guests

All Bars Close 30 Minutes Before End of Event

Pricing for Mimosa, Espresso & Bourbon Bar is Based on Two Hours

Mimosa Bar \$12 per Person

Sparkling Wine with Orange & Pineapple Juice
Garnishes to include Strawberries, Raspberries,
Blueberries & Blackberries

Specialty Bourbon Bars

Woodford Bourbon Selection **\$22 Per Person**

A selection of the Woodford line of bourbons.

Old Forester Bourbon Selection **\$18 Per Person**

Selection of Old Forester Bourbons

Premium Bourbon Bar **\$28 Per Person**

A selection of unique bourbons. Some specialty
options available

Woodford, Buffalo Trace, Old Forester, Jack Daniels,
Jim Beam

Espresso Martini Bar \$22 per Person

Cantera Negra Tequilla Martini - Canetera Negra
Cafe Liquor, Cantera Silver Tequila, Espresso &
Garnished with Espresso Beans and Chocolate
Covered Coffee Beans

Titos Vodka Espresso Martini - Cafe Borghetti Liquor,
Titos Vodka, Espresso & Garnished with Espresso
Beans and Chocolate Covered Coffee Beans

Canned Cocktail Bar

Canned Cocktails- \$10.00

Jack & Coke, Jack Honey & Lemonade, Jack Apple &
Ginger Ale, Cut Water Rum Punch, Cut Water Long
Island Iced Tea, Citrus Buzzballs

High Noon - \$9.00

Canned Domestic Beer - \$6.00

Canned Imported Beer - \$8.00

Canned Craft Beer - 9.00



General Information

The following will help us to ensure success. Rental charges may apply to all rooms used for meetings, exhibits and ceremonies booked through the Hotel.

Final Attendance Guarantees

Confirmation for the number of guests to be served must be received no later than 72 hours (or three business days) prior to the scheduled function, otherwise the Hotel will consider your originally expected number of people to be the guarantee for all charges. For events with more than 500 people, the final count is due five business days prior to the scheduled function. All hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater. The guarantee number can be increased within 72 hours; however the number cannot decrease.

Service Fees & Taxes

A 23% service charge and applicable sales tax will be added to all food and beverage, audio visual and room rental ordered through the Catering Department.

The administrative charges do not constitute a gratuity or tip for hotel staff. No portion of the administrative charges will be distributed to Hotel staff who provide services during the event.

The Marriott reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises.

All Federal, State and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to. All food and beverage must be purchased through the Hotel. Food and beverage items cannot be taken off property.



General Information

Quality Service & Product

If the room herein reserved cannot be made available to the guest, the Hotel reserves the right to substitute a similar or comparable room for the function. Such substitution shall be deemed as full performance by the client / guest.

The Hotel is not responsible for any loss of material, equipment or personal belonging left in unattended and or unsecured rooms or areas. The Hotel accepts no responsibility for goods shipped to the Hotel prior to scheduled functions or left after a function is completed.

All prices are subject to change pending circumstances with notice.

Deposit & Payment Arrangements

All functions require an advance deposit. No reservation is firm until the deposit is received. Events canceled prior to event date are subject to cancellation fees as per contract. All functions are to be paid with cash, credit card or official check 10 business days prior to the function. Direct billing can be arranged, but must be approved prior to the function date.

Labor Charges

Clean up of excessive trash not easily removed by a standard push broom or vacuum will be charged to the client at a rate of \$25 per hour per staff member. Labor Charges for any service requiring extended hours of service due to presentations, ceremonies, concerts, etc., \$25 per wait staff per hour for any hour over (4) four hours includes (1) one hour setup, (2) hours serve and (1) one hour clean up.

Loss & Damage

The Hotel will not permit the affixing of anything to the walls, floors, or ceilings with nails, staples, carpet tape or other substances. Please consult the Catering Department for assistance in displaying all materials.

Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function.

Charges will be based on labor involved and power requested. A wide selection of audio-visual equipment and services are available through an in-house supplier on a rental basis.

General Information

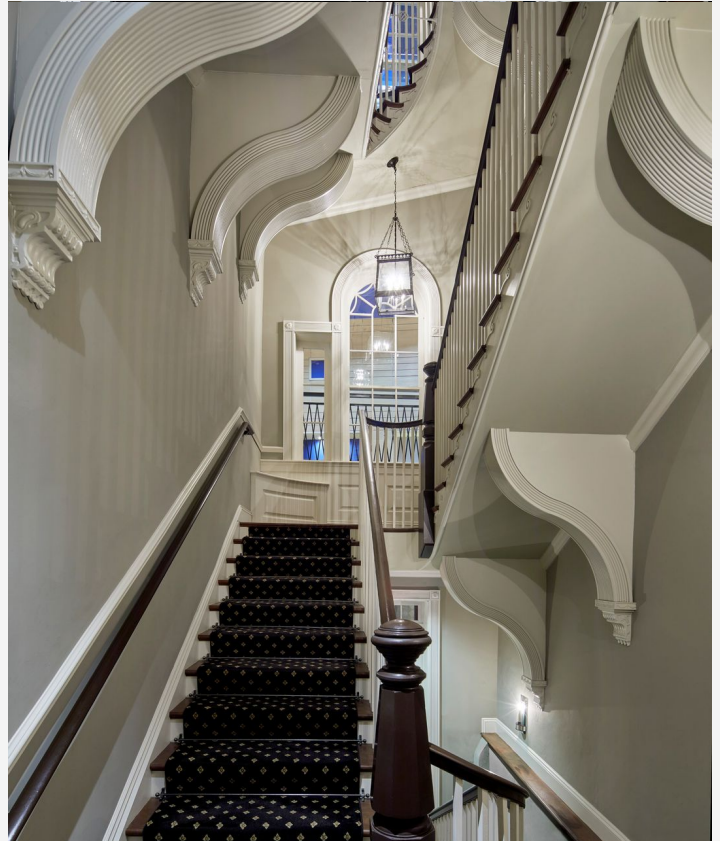
Ballrooms & Pre-Function Space Regulations

To avoid damaging the carpet, placement of crates directly on the carpet without a protective padding is not allowed. Forklifts and electric pallet jacks are not allowed in the ballrooms. Do not lean crates or equipment against the walls

Decorations, signs, banners, and or similar materials may not be taped, nailed, tacked, stapled or otherwise fastened to ceilings, doors, walls, glass, columns, painted surfaces, fabric or decorative walls. Damage resulting from the improper and or unauthorized installation of materials is charged to client.

Hanging of signs, banners, or demonstration items must be suspended from the ceiling by approved Marriott vendors or personnel. Smoke, haze or water based fog machines require a special permit to be acquired. Talk to Catering Department about cost of permit. Use of open flame candles is not allowed. All candles must be enclosed in tempered glass containers.

Use of confetti requires a \$250 cleanup fee





General Information

Advance Shipping Guidelines

The Lancaster Marriott will not accept packages more than five (5) days prior to the start of the function. If boxes, etc, should arrive prior to our five (5) day allocation, a charge of the following will be added to your account balance:

Letter Package: No Charge

Small Boxes: \$5.00 each per day

Large Boxes / Trunks: \$25.00 each per day

Pallets: (not to exceed 1,500 pounds): \$75.00 each per day

The Meeting Planner will receive their first ten (10) boxes at no charge; there after the above fees apply.

Advance Shipping Guidelines

The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Hotel. The Hotel is not responsible for damage or loss of any items left in the Hotel prior to or following any function.

Hotel Packages must be marked appropriately with:

Name of Group

Name of On-Site Contact

Hotel Event Service Contact

Date of Function

Lancaster Marriott

25 South Queen Street

Lancaster, PA 17603

LANCASTER MARRIOTT AT PENN SQUARE

25 South Queen Street, Lancaster, Pennsylvania, USA

 [Visit Website](#)

7172391600



Apr 02, 2024. Marriott International. All Rights Reserved.