

# The Venue at 604

Holiday Inn Harrisburg – Hershey

## Breakfast

### *All American Breakfast Buffet*

17

choice of fluffy scrambled eggs or western style eggs • potato cubes • choice of two - bacon, sausage or ham oatmeal • toast  
• choice of French toast or pancakes assorted cereals • yogurt • granola • sliced fresh fruit muffins • bagels • butter •  
preserves • cream cheese coffee • tea • decaffeinated coffee • juices • milk

### *Heart Healthy Buffet*

12

Quaker oatmeal • granola • raisins • pecans • dried cranberries • brown sugar • sliced apples • cinnamon • sliced almonds  
• skim and whole milk • coffee • tea • decaffeinated coffee

### *Omelet Station upgrade*

5

bacon • ham • onions • peppers • broccoli • tomato mushrooms • shredded Colby jack cheese • Swiss cheese  
***Omelet station must be purchased in conjunction with one of the breakfast buffets, Grande Continental or Healthy Choice Break.***

### *Breakfast Croissant Sandwich*

12

fluffy scrambled eggs served on a flakey croissant with cheese and ham accompanied by potato cubes

***Entrees are served with orange juice, decaf , regular coffee, tea, and assortment of biscuits and muffins Better' N Eggs, egg whites and  
skim milk available upon request***



***Buffet prices are based 25 or more people for one-hour consumption.***

***Add \$2.00 for groups of 24 or less.***

***Prices do not reflect 21% service charge and 6% sales tax.***

# Breakfast

## *Grande Continental*

14

coffee, tea, and decaffeinated coffee • bottled water • selection of fruit juices • sliced fresh fruit display • yogurt • muffins • breakfast bread • preserves • sweet cream butter • bagels with cream cheese warm walnut sticky buns

## *Classic AM Break*

11.5

coffee, tea, and decaffeinated coffee • bottled water • selection of fruit juices • muffins • Danish pastries • bagels

**add sliced fresh fruit or assorted yogurt**

2

## *All Day Meeting Break*

24

**Morning Pre-meeting** coffee, tea, and decaffeinated coffee • bottled water • selection of fruit juices • display of breakfast breads • muffins • Danish pastries

**Mid-morning refresh** coffee, tea, and decaffeinated coffee • bottled water • assorted soft drinks • sliced fresh fruit display • strawberry yogurt dip • Nature Valley granola bars • Kellogg's Nutri-grain bars

**Mid-afternoon** coffee, tea, and decaffeinated coffee • bottled water assorted soft drinks • assorted cookies • brownies whole fruit • Hershey's miniatures

## *Healthy Choice*

13

coffee, tea, and decaffeinated coffee • bottled water • selection of fruit juices • V8 • sliced fresh fruit display • Greek yogurt • low fat muffins • granola bars • Kashi • granola • bran cereal • skim milk • dried fruit and nuts

## *Break Enhancement*

(add a selection from below to any break package)

**mini egg, ham, and cheese croissants**

4

**warm walnut sticky buns warm cinnamon rolls**

3

**Break prices are based 25 or more people for one-hour consumption. Add \$2.00 for groups of 24 or less.**

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# Break Time

## *Hershey Break*

11

chocolate chip, white chocolate macadamia nut and chocolate on chocolate cookies • brownies • variety of Hershey's miniatures, hugs, and kisses chocolate and 2% milk • soft drinks • coffee, tea and decaffeinated coffee

## *Cookie Break*

12

chocolate chip, oatmeal, and sugar cookies brownies • coffee, tea and decaffeinated coffee soft drinks • milk • bottled water

## *Crunch Break*

8

Herr's potato chips • Smart food popcorn • pretzels tortilla chips • crudité vegetables • onion dip • salsa • vegetable dip • soft drinks • bottled water

## *By the gallon*

coffee, tea, and decaf 40  
(half gallon) 25  
iced tea, lemonade, fruit punch 25

## *Trays and bowls*

bagels 25 per dozen  
muffins 25 per dozen  
Danish pastries 25 per dozen  
brownies 25 per dozen  
cookies 25 per dozen  
granola bars or Nutri-grain bars 25 per dozen  
soft pretzels 18 per dozen  
Herr's potato chips with onion dip 9 per pound  
pretzels with whole grain mustard 9 per pound  
tortilla chips with salsa 10 per pound  
mixed nuts 25 per pound  
peanuts 15 per pound



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# Plated Lunch

**Appetizers (select one)** New England clam chowder • cream of broccoli soup • tomato basil soup • cream of mushroom soup • hearty vegetable soup • Pa Dutch chicken and corn noodle soup • tossed salad • Caesar salad • seasonal fruit medley martinis

## Beef and Pork

**petite char-grilled filet mignon\*** 26  
(gluten free) simply seasoned with garlic, sea salt and cracked black pepper

**grilled London broil with sauce aux champignons\*** 20  
(gluten free)  
grilled London broil, hand carved thin and topped with button mushrooms in a demi-glace (**rich brown sauce**)

**braised short ribs with a Boston ale demi-glace** 21  
slow roasted until fork tender and topped with a light demi-glace finished with Sam Adams Boston ale

**rosemary-Dijon mustard crusted pork loin** 19  
farm fresh pork loin slathered with Dijon mustard, rosemary and garlic then slow roasted and served with a Dijon mustard cream sauce.

## Poultry Entrees

**chicken marsala** 18  
A classic favorite, chicken cutlets sautéed in a Marsala wine sauce with mushrooms

**chicken Romano** 18  
Baked chicken cutlets topped with ham, mozzarella and Romano cheeses and finished with a tomato sauce

**baked stuffed chicken breast** 18  
a Pennsylvania Dutch favorite with homemade bread stuffing baked inside a chicken breast and topped with supreme sauce

**turkey and stuffing** 18  
slow roasted turkey served with our homemade bread stuffing topped with a pan gravy

## Seafood Entrees

**crab stuffed flounder** 23  
fillet of flounder stuffed with crabmeat and topped with a lemon buerre blanc sauce

**chili-maple seared salmon** 21  
Atlantic salmon seared with chili and maple flavors



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# Plated Lunch

## *Pasta and Vegetarian*

### **traditional lasagna with meat sauce**

**19**

*layers of mozzarella, ricotta, cottage, and Parmesan cheeses; ground beef and marinara sauce between sheets of pasta*

### **vegetable lasagna (vegetarian)**

**19**

*vegetables and cheeses topped with a creamy alfredo sauce and layered between pasta sheets and baked till golden brown*

### **portobello napoleon (vegan option: exclude mozzarella cheese)**

**17**

*balsamic vinegar marinated vegetables (eggplant, zucchini, yellow squash, asparagus, red bell pepper, portobello mushroom) grilled and assembled with fresh mozzarella over light tomato basil broth*

## *Desserts*

*(select one)*

apple pie • cherry pie • chocolate cake • carrot cake peanut butter pie • pecan pie • cheesecake • brownies vanilla or chocolate ice cream • seasonal fruit medley martini • sugar free fruit pies • sugar free cheesecake • gluten free cake

***entrees are served with appetizer, chef's choice of potato or rice (except pasta and vegetarian dishes), chef's choice of vegetable and dessert***

***If you have specific dietary needs or would like something different,  
please inquire about a custom chef-tailored menu to fit your individual tastes and needs.***



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# Buffet Lunch

## *Little Italy*

22

Caesar salad • antipasto tray • tomato and fresh mozzarella • chicken Parmesan • Italian sausage with peppers and meat lasagna, or vegetable lasagna • green beans amandine • Italian breadsticks • assorted pies and cakes • beverage

## *NY Deli Buffet*

21

soup du jour • tossed salad • potato or pasta salad • potato chips • lettuce • sliced tomatoes • onions • pickles • condiments • sliced tavern ham • smoked turkey • roast beef • American cheese • Cheddar cheese • Swiss cheese • assorted breads • pies • cakes • beverage

## *Pennsylvania Dutch Buffet*

22

chicken corn noodle soup or corn chowder • roast turkey with bread filling • baked ham with your choice of pineapple sauce or cranberry mango chutney • garlic mashed redskin potatoes • gravy • honey glazed carrots or buttered corn wild rice pilaf • honey roasted red potatoes • creamy-garlic tossed salad with two dressing • relish tray • dinner rolls • mashed potatoes • potatoes au gratin butter • assorted cakes and pies • beverage

## *Lite Luncheon Buffet*

19

Tossed salad • pasta salad • sliced fresh fruit • tuna salad • egg salad  
• **your choice of two wraps:** (smoked turkey, vegetable, ham and Swiss or roast beef and Cheddar)  
• bread • rolls • cookies • beverage

## *Create Your Own Lunch Buffet*

23

*Includes tossed salad with salad dressings, fruit salad, pasta salad chef's choice of vegetable, rolls, assorted cakes and pies and beverage*

### *Select Two:*

stuffed chicken breast • chicken marsala • Caribbean jerk chicken • chicken and broccoli alfredo • traditional meat lasagna • pasta primavera • cheese ravioli • chili maple salmon • beef tips with peppers and onions • beef tips with peppers and onions • baked aromatic ham with a cranberry-mango chutney • rosemary crusted roast pork loin with a Dijon-cream sauce • roast pork loin with a Boston ale demi-glace • London broil

### *Select One:*

wild rice pilaf • honey roasted red potatoes • creamy garlic mashed potatoes • potatoes au gratin

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# Light Lunch

## Light Luncheons

*light lunches are plated and served with fruit martini or soup, dessert, beverage and rolls where applicable*

### chicken caesar salad **16**

*grilled chicken breast atop chopped romaine with croutons, parmesan cheese, tomato wedges and cucumbers*

### chef salad **16**

*spring mix and iceberg piled high with julienne ham, smoked turkey, Swiss cheese, and cheddar cheese accompanied by hardboiled egg, tomato wedges, and cucumbers topped with crumbled bacon*

### New England chicken salad **17**

*chopped romaine topped with grilled chicken breast, dried cranberries, slivered almonds, tomatoes, cucumbers, and finished with ranch dressing and barbeque drizzle*

### ham and turkey club croissant **16**

*a buttery croissant piled high with ham and smoked turkey atop green leaf lettuce, sliced tomatoes and bacon*

### avocado smoked turkey wrap or croissant **15.5**

*a jumbo tortilla stuffed with smoked turkey, lettuce, tomato, avocado and crumbled bacon with ranch dressing*

### roasted red pepper and turkey sandwich **15**

*sliced smoked turkey breast piled high on focaccia bread with lettuce and tomato topped with a roasted red pepper aioli*

### vegetable quiche **16**

*traditional egg and cheese loaded with broccoli, shredded carrots, sundried tomatoes, red onion, baby spinach, and red pepper served with tomato Parmesan*

## Boxed Lunches **16.5**

### Choose from:

ham or turkey on a Kaiser • smoked turkey wrap • Italian sub ham • turkey cheese sub • vegetable wrap.

**boxed lunch includes: bagged chips or pretzels, lettuce, tomato, condiments, potato salad or coleslaw, fresh baked chocolate chip cookies and beverage**

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# Receptions/Hors d'oeuvres

## *A la Carte Cold Hors d'Oeuvres* (per 100 pieces)

jumbo iced shrimp bowl with cocktail sauce	310
fresh sliced fruit display served with yogurt dip	200
antipasto platter	250
stuffed salami or Lebanon bologna cornets	200
asparagus and boursin cheese wrapped in prosciutto	300
grilled vegetable tray	200
tomato bruschetta crostini's	190
assorted flat breads with international spreads	180

*(babaganoush • olive-feta tapenade • roasted red pepper hummus)*

## *A la Carte Premium Hot Hors d'Oeuvres* (per 100 pieces)

baked brie en crouete with raspberry	280
Thai peanut chicken satay with peanut sauce	230
asparagus and asiago crisp in phyllo	300
crab stuffed mushroom caps	275
breaded shrimp	225
petite crab cakes on crostini with remoulade	275
bacon wrapped scallops	350
bacon wrapped tenderloin with soy glaze	310

## *A la Carte Basic Hot Hors d'Oeuvres* (per 100 pieces)

spanakopita	240
mini assorted quiche	240
franks en crouete	185
mac and cheese melts	200
vegetable egg roll	190
chicken sesame	200
chicken quesadilla cornucopia	300
petite chicken cordon bleu	190
Buffalo wings	200
Swedish or Italian meatballs	180
southern fried chicken wings	200

*Hors d'oeuvres are based on 100 pieces per tray. As a general rule of thumb plan on 6-7 piece per guest  
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# Receptions/Hors d'oeuvres

## *Package Reception*

*(price based on one hour reception)*

### *Grande Package 24*

**choose any 5 basic hot hors d'oeuvres**

presentation of international cheeses including:

bleu cheese • Brie • Cheddar • Havarti • pepper-jack • provolone • smoked Gouda • Swiss • assorted crackers • whole grain mustard • honey mustard

*(choice of one)*

presentation of sliced fresh seasonal fruit and garden fresh vegetable crudité with ranch and bleu cheese dip

### *Royale Package 21*

**choose any 3 basic hot hors d'oeuvres**

presentation of international cheeses including:

bleu cheese • Brie • Cheddar • Havarti • pepper-jack  
provolone • smoked Gouda • Swiss • assorted crackers •  
whole grain mustard • honey mustard

*(choice of one)*

presentation of sliced fresh seasonal fruit and garden fresh vegetable crudité with ranch and bleu cheese dip

***packages can be individually tailored for your event to add premium hors d'oeuvres to your package please speak with your sales representative***

***Carving and Station prices are based on 25 people or more for one hour consumption. Fifty dollar (\$50) attendant fee applies to each station. Prices do not reflect 21% service charge and 6% sales tax.***

# Receptions/Specialty

## Specialty Stations

Carved stations are only available with the purchase of an hors d'oeuvre package, dinner entrée or dinner buffet.

Specialty stations can be purchased as an upgrade with a package or dinner entrée or buffet for the lower price or alone at the higher price, minimum of two stations.

## Carved Specialties

(served with the appropriate accoutrements)

<b>whole roasted tenderloin</b>	<b>250</b>
<i>seasoned with hickory spice dry rub and served with demi-glace (serves 22 people)</i>	
<b>top round of beef</b>	<b>300</b>
<i>garlic dry rubbed with rosemary jus lie (serves 90 people)</i>	
<b>roasted loin of pork</b>	<b>190</b>
<i>rosemary and Dijon crusted (serves 55 people)</i>	
<b>whole roasted turkey</b>	<b>175</b>
<i>served with turkey gravy and roasted red pepper aioli (serves 40 people)</i>	
<b>baked aromatic ham</b>	<b>175</b>
<i>served with cranberry - mango chutney and whole grain mustard (serves 50 people)</i>	
<b>seared sesame crusted ahi tuna</b>	<b>market price</b>
<i>wasabi aioli, pickled ginger, and soy sauce</i>	

## Martini Mashed Potato Bar 3/12

mashed red skin potatoes • mashed sweet potatoes • country gravy • sour cream • sweet cream butter • bacon crumbles • steamed broccoli pieces • crumbled bleu cheese • shredded Cheddar cheese • green onions • mini marshmallows • candied pecans • brown sugar

## Salad Works Bar 2/10

mesclun mixed greens • romaine lettuce • cucumbers • cherry tomatoes • bleu cheese crumbles • mushrooms • shredded Cheddar • broccoli florets • crumbled bacon • dried cranberries • candied pecan • choice of dressings

## Pasta, Pasta! Bar 4/13

sautéed mushrooms • roasted red peppers • steamed broccoli florets • Parmesan cheese • sundried tomatoes • black olives • garlic bread sticks

**Your choice of two pastas:** tri-colored tortellini • jumbo cheese ravioli • penne • rotini

**Your choice of two sauces:** marinara • pesto • alfredo • Bolognese • rose • Mornay • Florentine

## Viennese Table 5/12

mini profiteroles • petit fours • mini eclairs • petite cheesecake • triangle dessert bars • assorted cookies

## Bananas Foster Flambé 2/10

Flambéed bananas using Myer's dark rum and other liquors served over vanilla ice cream

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# Cocktails

## Beverages

*The Holiday Inn Harrisburg-Hershey encourages responsible alcohol consumption. Bartenders are required to ask for identification from every patron and to refuse service of alcoholic beverages to any person who, in the hotel's judgment, appears to be visibly intoxicated. The Holiday Inn is the only licensed authority to dispense and sell alcoholic beverage on the premises. Therefore, outside liquor is not permitted to be brought into any function.*

### Pilsners and Light Beers

Budweiser • Bud light • Coors light • Miller lite • Yuengling lager

### Imported Beers

Amstel light • Corona extra • Heineken • Smithwicks

### Craft Beers and Ales

seasonal selections from the following brewers: Abita Dogfish Head • Flying Dog • Lancaster Brewing • New Belgium • Rogue • Stoudt's • Troegs • Victory Brewing

### Keg Beer and Ales

Market price

## Open Bar Packages

### Premium Brands

per person 2 hours	27
per person 3 hours	30
per person 4 hours	33

### Call Brands

per person 2 hours	23
per person 3 hours	27
per person 4 hours	30

### House Bar

per person 2 hours	20
per person 3 hours	24
per person 4 hours	26

## Cash Bars

*(priced per drink)*

premium brands cocktails	8.00 and up
call brands cocktails	6.50
house brand cocktail	5.50
house wine	6.50
imported and craft beer	5.50 and up
domestic beer	4.50
juices and bottled water	3.00
soda	3.00

*Cash bar sales are subject to a service fee of \$75 per bartender. Service charges are not included in the price of drinks unless requested. All minimums, sales guarantees and charges required for "cash bars" are applicable to "as consumed" bars.*



*\*Prices do not reflect 21% service charge.*

# Beverage Brands

## *Open Bar Packages Brands*

### *Premium Brands*

*Ketel One Vodka, Bombay Sapphire Gin, Crown Royale Blended Whiskey, Maker's Mark Bourbon, Johnny Walker Black Scotch, Jameson Irish Whiskey, Jack Daniels Tennessee Whiskey, Bacardi Light Rum, Captain Morgan's Spiced Rum, Patron Tequilla, Kahlua Coffee Liqueur, Bailey's Irish Cream, Cointreau Triple Sec, Disaronno Amaretto, Peach Tree Schnapps, Apple Pucker and Sweet and Dry Vermouth*

***Wines:*** *Canyon Road - Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, Moscato and White Zinfandel*

***Beers:*** *Coors Light, Miller Lite, Corona and Yuengling Lager*

### *Call Brands*

*Absolut Vodka, Beefeaters Gin, Seagrams 7 Blended Whiskey, Dewars Scotch, Jack Daniels Tennessee Whiskey, Southern Comfort, Bacardi Light Rum, Captain Morgan's Spiced Rum, Jose Cuervo Tequilla, Kahlua Coffee Liqueur, Triple Sec, Disaronno Amaretto, Apple Pucker and Sweet and Dry Vermouth*

***Wines:*** *Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, Moscato and White Zinfandel*

***Beers:*** *Coors Light, Miller Lite, Corona and Yuengling Lager*

### *House Brands*

*Vodka, Gin, Whiskey, Rum, Bourbon, Scotch, Whiskey, Amaretto, Triple Sec, Coffee Liqueur, Peach Tree Schnapps, and Sweet and Dry Vermouth*

***Wines:*** *Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, Moscato and White Zinfandel*

***Beers:*** *Coors Light, Miller Lite and Yuengling Lager*

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# Plated Dinners

All entrees are served with choice of an appetizer, salad, chef's choice of potato, vegetable, rolls, beverage, dessert.

Choice of two entrees for an additional \$2 per person.

## *Appetizers* (select one)

Italian wedding soup • bacon, onion and gorgonzola tart  
lemon sorbet • raspberry sorbet • fresh fruit medley •  
poached pear with a brandy reduction

## *Upgraded Appetizers* (select one) **add \$2**

bruschetta shrimp on crostini • shrimp cocktail martini •  
crab ceviche in a martini • mini crab cake with a red pepper  
coulis • beef carpaccio with fresh mozzarella and roma  
tomatoes

## *Salads* (select one)

tossed garden salad with **choice of two dressings** • Caesar  
salad • spinach and mushroom salad • caprese salad over  
bibb lettuce • arugula with strawberries and cracked black  
pepper-strawberry vinaigrette (**spring and summer only**) •  
tomato and mozzarella salad (**fall and winter only**)

## *Beef Entrees*

- |  |           |
|--|-----------|
| <b>twin tournedos fromage</b>  | <b>39</b> |
| <i>grilled twin 4oz petite filet mignon's topped with a cabernet demi glace and crumbled gorgonzola cheese</i> |           |
| <b>roast tenderloin of beef</b>  | <b>37</b> |
| <i>whole roasted tenderloin seasoned with hickory and slow roasted to perfection</i>                           |           |
| <b>filet mignon</b>  | <b>38</b> |
| <i>chargrilled 8 oz filet mignon seasoned with Montreal seasoning, topped with a mushroom cap</i>              |           |
| <b>prime rib of beef</b>   | <b>36</b> |
| <i>slow roasted to your liking, hand carved and served with au jus</i>   |           |
| <b>London broil</b>  | <b>29</b> |
| <i>marinated flank steak grilled, hand carved and topped with a button mushroom sauce</i>                      |           |
| <b>braised short ribs</b>  | <b>31</b> |
| <i>slow roasted until fork tender and topped with a demi glace finished with Samuel Adams Boston Ale</i>       |           |
| <b>Cajun sirloin steak</b>   | <b>33</b> |
| <i>Cajun seasoned and seared to lock in the flavor and finished with a bourbon sauce</i>                       |           |

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# Plated Dinners

## *Pork, Veal and Lamb Entrees*

**rosemary crusted pork loin** **28**  
*center cut pork loin hickory rubbed and roasted, sliced and topped with a rosemary demi glace*

**seared pork flat iron steak** **28**  
*hickory seared pork flat iron steak served with a rosemary au jus*

**veal tortellacci** **28**  
*veal and beef stuffed tortellacci topped with a mushroom cream sauce*

## *Poultry Entrees*

**chicken romano** **28**  
*chicken layered with ham and provolone cheese and seasoned with a sundried tomato seasoning and placed atop a rich marinara sauce*

**honey lime chicken** **27**  
*chipotle marinated, grilled and topped with a honey lime sauce served over a bed of leeks*

**stuffed chicken breast** **28**  
*a homemade PA Dutch bread stuffing baked inside a chicken breast and topped with supreme sauce*

**apple walnut chicken** **28**  
*with homemade stuffing infused with diced apples, candied walnuts and topped with a cinnamon cream sauce*

**chicken oscar** **32**  
*seared chicken topped with asparagus and a Maryland crab cake topped with a diced tomato infused hollandaise sauce*

**chicken marsala** **27**  
*sautéed chicken with sliced mushrooms and roasted red peppers topped with an aged marsala wine sauce*

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# Plated Dinners

## Seafood Entrees

### stuffed flounder 33

*fillet of flounder stuffed with crab meat and topped with a lemon buerre blanc sauce*

### orange roughy 33

*Old Bay seasoned fillet baked and topped with your choice of Florentine sauce or buerre noisette (brown butter)*

### chili maple seared salmon 31

*seared salmon topped with a sweet chili-maple glaze*

### Cajun charred swordfish market price

*seared swordfish steak served over fresh tomato salsa topped with garlic butter*

### lemon pepper tilapia 29

*baked tilapia fillet drizzled with lemon and garlic and topped with fresh cracked black pepper*

### crab cakes 38

*our original recipe of moist crab meat, a few spices and a few bread crumbs make this one of our customer's favorites.*

### filet and stuffed shrimp 45

*grilled filet mignon accompanied by three crabmeat stuffed jumbo shrimp*

### filet and crab cake 45

*grilled filet mignon accompanied by our homemade Maryland crab cake*

### chicken and stuffed shrimp 36

*grilled chicken breast topped with a lemon cream sauce and three crabmeat stuffed jumbo shrimp*

### chicken and crab cake 36

*grilled chicken breast topped with a red pepper hollandaise and a Maryland crab cake*

## Pasta Entrees

### shrimp and prosciutto orecchiette 26

*baby shrimp and prosciutto ham tossed with orecchiette pasta in a creamy Mornay sauce*

### baked lasagna 24

*layers of mozzarella, ricotta, cottage and Parmesan cheese mixed with ground beef and marinara sauce between sheets of pasta*

### penne pasta with garden vegetables 25

*yellow squash, zucchini, shredded carrots, red onion, bell pepper and sundried tomatoes tossed with penne pasta, garlic, olive oil and fresh herbs*

### grilled vegetable ravioli 28

*portobello mushrooms, onions, asparagus, carrots, red and yellow bell peppers blended with ricotta, mozzarella, Parmesan, fontina and pecorino cheese wrapped in a basil pasta hexagon*

**entrees served with appetizers, salad, chef's choice of potato or rice (except pasta and vegetarian dishes), chef's choice of vegetable and dessert**

**If you have specific dietary needs or would like something different, please inquire about a chef tailored menu to fit your individual needs and tastes.**

# Plated Dinners

## *Create Your Own Dinner Buffet* 32

**create your own dinner buffet comes with your choice of three salads, three entrees, one starch, chef's choice of vegetable, rolls, butter, beverage and assorted desserts**

### *Choose three salads*

tossed salad • spring mix salad • caesar salad • coleslaw • redskin potato salad • fruit salad • pasta salad • vegetable • couscous • tomato and fresh mozzarella salad • broccoli, cheddar cheese and bacon salad with ranch dressing • portobello and snow pea salad

### *Choose three entrees*

stuffed chicken breast • chicken marsala • Caribbean jerk chicken • chicken and broccoli alfredo • chicken Parmesan • chicken Romano • chicken Florentine • traditional meat lasagna • shrimp and prosciutto orecchiette • vegetable lasagna • pasta primavera • vegetable ravioli • charred Atlantic salmon • beef tips with peppers and onions • beef short ribs in a Boston ale demi • baked aromatic spiced ham with a cranberry-mango chutney • rosemary crusted roast pork loin with a Dijon cream sauce glaze

### *Choose one of the following*

wild rice pilaf • honey roasted red potatoes • creamy-garlic mashed potatoes • potatoes au gratin

## *A Taste of Italy* 31

minestrone • Caesar salad • antipasto tray • caprese salad sliced fresh fruit • chicken parmesan • traditional meat lasagna or vegetable and cheese lasagna sweet Italian sausage with bell peppers and onions • green beans amandine • garlic and parmesan breadsticks • assorted cakes and pies • chocolate cake • beverage

## *Pennsylvania Dutch Buffet* 31

chicken corn noodle soup or corn chowder • tossed salad choice of two dressings • relish tray • rolls • chicken pot pie roast turkey with bread stuffing • baked ham with pineapple beef tips with garden vegetables • garlic mashed potatoes • gravy • honey glazed carrots • assorted cakes assorted pies • beverage

## *Western Round Up* 35

Texas chili • tossed salad • coleslaw • sliced watermelon jalapeno corn bread • Texas oven roasted beef brisket • barbecue pork ribs • fried chicken or chicken Santa fe • baked sweet potatoes • corn with fire roasted red peppers • apple cobbler • assorted pies • beverage

**Buffet prices are based 50 or more people for one hour consumption. For 25-49 people add two dollars (\$2) per person. Prices do not reflect sales tax & 20% service charge.**

# *Desserts*

## *Desserts*

apple • cherry pie • chocolate cake • carrot cake • peanut butter pie • chocolate mousse martini • pecan pie • strawberry layer cake • German chocolate cake • cheesecake • brownies • vanilla or chocolate ice cream • sorbet with fresh mint • seasonal fruit medley martini

*Dessert upgrade add \$1.00*

ice cream a la mode

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## *Audio Visual Rental Fees*

### *Projectors*

Overhead Projector	\$55.00
35MM Slide Projector with Wireless Remote	\$60.00
LCD Projector 800 x 600 (SVGA)	\$360.00
LCD Projector 1024 x 768 (XGA)	\$435.00

### *Meeting Accessories*

White Board 3' X 5'	\$50.00
Laser Pointer	\$25.00
Podium (Standing or Table)	\$35.00
Podium with Microphone	\$40.00
A-Frame Easel	\$15.00
Easel for Flipchart (No Pad)	\$15.00
Easel with Flipchart & Markers	\$35.00
Microphone Cords (Excessive Needs)	\$10.00
Extension Cords	\$5.00
Power Strips	\$5.00
American Flag	\$10.00
State Flag	\$10.00

### *Video*

25" Color TV \$90.00

### *Screens*

96 X 96 Tripod Screen \$40.00      Other Sizes Available Upon Request

### *Communications/Internet*

Speaker Phone Amplified	\$90.00
Phone Lines	\$50.00
T1 Line High speed	\$100.00
T1 Router for Multiple Lines (Up to 7)	\$60.00
Polyconic phone	\$110.00
T1 Router for Wireless	\$60.00
ISDN Line	Price based on exact need

### *Audio*

Microphone (Wired)	\$25.00
Wireless Handheld	\$115.00
Wireless Lavalier	\$115.00
Mixer: 4 In/ 1 Out	\$55.00
Standing Microphone Stands	\$20.00
Tabletop Microphone Stands	\$20.00
Portable CD with Speakers	\$70.00
Anchor Liberty Speakers Portable	\$50.00
VGA Cables	\$12.00

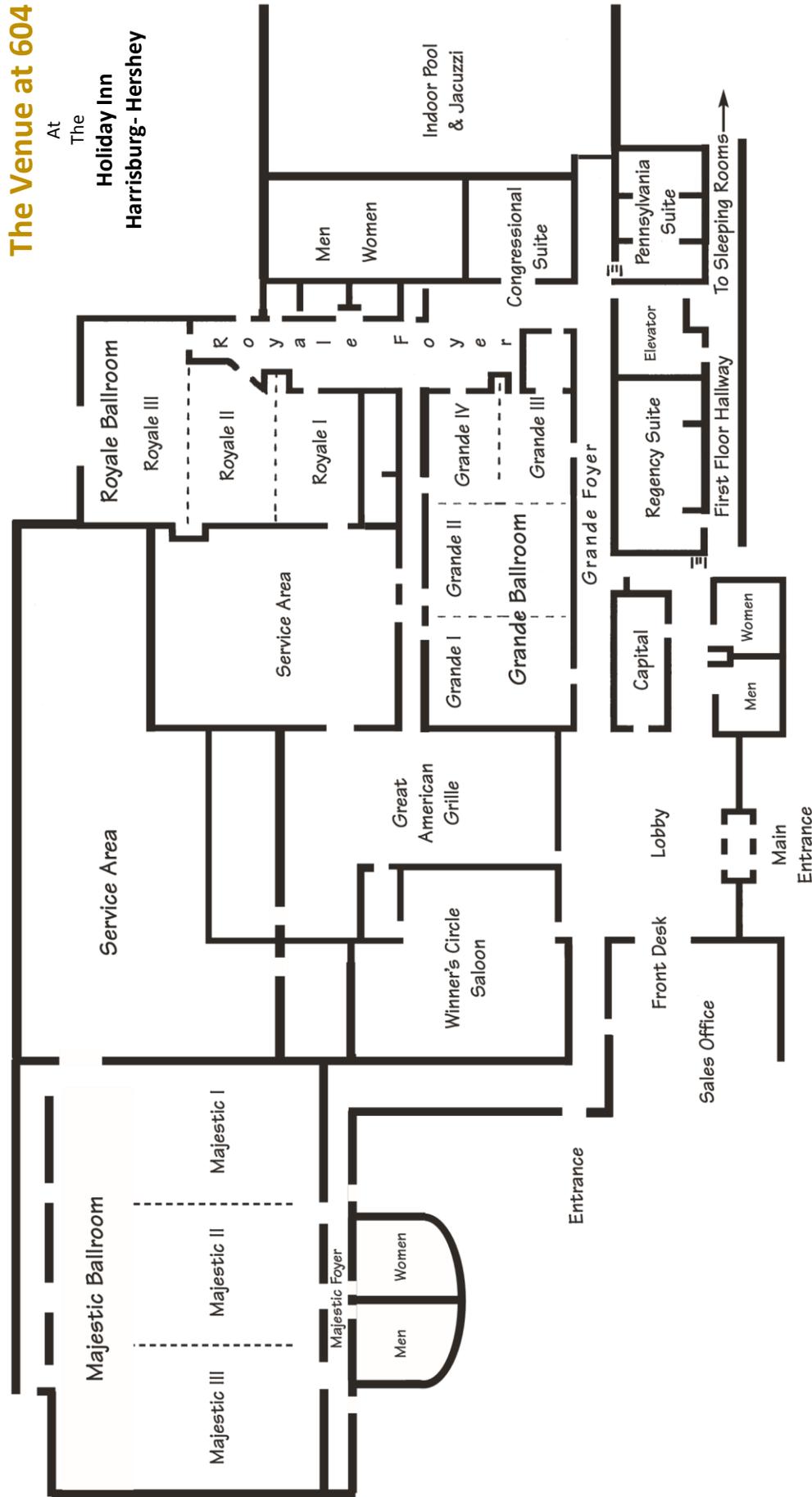
### *Other*

AV Technician (per hour) \$55.

**Prices are per item per day. Prices do not reflect 21% service charge and 6% sales tax.**

# The Venue at 604

At  
The  
**Holiday Inn**  
Harrisburg-Hershey



## Meeting and Banquet Facilities

ROOM	DIMENSIONS	SQUARE FEET	CEILING HEIGHT	BANQUET STYLE	U-SHAPE STYLE	SCHOOLROOM STYLE	CONF. STYLE	THEATER STYLE	RECEPTION STYLE
MAJESTIC BALLROOM	90' X 60'	5,460	16'	540	N/A	375	N/A	625	700
MAJESTIC I, II, or III	30' X 60'	1,800	16'	180	48	99	48	185	250
GRANDE BALLROOM	105' X 45'	4,725	14'	420	N/A	300	N/A	525	600
GRANDE I or II	35' X 45'	1,575	14'	120	40	80	40	150	200
GRANDE III or IV	35' X 22'	770	14'	60	24	40	28	75	100
ROYALE BALLROOM	45' X 75'	3,375	12'	270	N/A	160	N/A	350	350
ROYALE I	22' X 36'	792	12'	60	24	40	28	60	100
ROYALE II	22' X 44'	968	12'	80	30	50	32	110	150
ROYALE III	28' X 55'	1,540	12'	110	40	70	40	140	250

ROOM	DIMENSIONS	SQUARE FEET	CEILING HEIGHT	BANQUET STYLE	U-SHAPE STYLE	SCHOOLROOM STYLE	CONF. STYLE	THEATER STYLE	RECEPTION STYLE
CONGRESSIONAL SUITE	31' X 37'	1,147	10'	80	32	48	32	110	150
REGENCY SUITE	50' X 18'	900	8'	60	27	45	28	70	125
PENNSYLVANIA SUITE	25' X 34'	884	8'	50	21	30	24	50	85
CAPITAL	40' X 20'	800	9'	30	21	25	19	30	75
BOARDROOM (Not Shown)	32' X 12'	384	8'	10	N/A	N/A	10	N/A	N/A
WINNER'S CIRCLE	48' X 36'	1,728	10'	280	30	100	30	200	300

Exit 80, I-81 • Grantville, PA 17028

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