



Cocktail Receptions Packages

The Galen Hall Reception

(Food Duration: 2 hours / Room time: 3 hours)

Minimum of 25 guests

Fresh Vegetable Crudités with Herb Dip
Domestic and Imported Cheese with Fresh Fruit Garnish and Crackers
Seasonal Fresh Fruit with a Yogurt Dipped Sauce
Chef's Choice of Hot Butlered Hors'doeuvres
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$20.00 per person

Premium Open Bar

Includes Premium Mixed Drinks, a selection of Domestic & Imported Beers, Wine, Soda and Iced Tea

\$21.00 per person (3 hours)

(\$85.00 Bartender Fee)

Recommend (1) attendant per 100 guests

The Grand Reception

(Food Duration: 2 hours / Room time: 3 hours)

Minimum of 40 guests

Domestic and Imported Cheese with Fresh Fruit Garnish and Crackers
Seasonal Fresh Fruit with a Yogurt Dipped Sauce
Chef's Choice of Hot Butlered Hors'doeuvres

Caesar Salad Station

Served with Fresh Romaine, Grated Parmesan Cheese, Anchovies and Homemade Dressing.
Tossed to order by your chef and served with Garlic Breadsticks.

(\$75.00 Attendant Fee per Station)

Pasta Station

Chef's toppings to be included, along with Fresh Grated Cheese and Garlic Breadsticks

Select Two:

Penne
Tri-Colored Tortellini
Angel Hair

Prepared with two:

Tomato Basil
Rosa Romano Tomato Crème
Alfredo

(\$75.00 Attendant Fee per Station)

Carving Stations

Select One: Honey Roasted Lancaster Ham, Turkey Breast, Stuffed Royal Loin of Pork, Top Round of Beef. Served with Club Rolls.

(\$75.00 Attendant Fee per Station)

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea **\$40.00 per person**

Premium Open Bar

Includes Premium Mixed Drinks, a selection of Domestic & Imported Beers, Wine, Soda and Iced Tea

\$20.50 per person (2 hours)

(\$85.00 Bartender Fee)