



WYNDHAM

Gettysburg



Banquet Menus

WyndhamGettysburg.com

2019

Wyndham Gettysburg General Information

Menus: Thank you for considering the Wyndham Gettysburg for your event. Our culinary team has designed the most progressive menu in the region. All food, beverage, room rental, and misc. services are subject to applicable 20% taxable service charge and 6% PA State Taxes. Menus are subject to change. These prices are subject to change but may be confirmed three months prior to your event. Your menu A Selections should be submitted at least three weeks in advance to assist with planning and preparation. Menus and ingredients are subject to change. Events catered at the Gateway Movie Theaters are subject to additional catering service/labor fees in addition to menu prices.

Guarantees: In arranging private food and beverage functions, the final attendance must be received no later than four (4) business days prior to your function. Partial guest counts are not acceptable. Once guaranteed number of guests is submitted/confirmed – four (4) business days prior, the count cannot be reduced. The hotel may make a 5% allowance over and above this guaranteed number for up to 25 guests. The hotel will not set up for more than 5% over the number guaranteed. In the event of overage in the guarantee, all remaining food and beverage is sole property of the hotel and no credits are given. If no verbal or written guarantee is received, the contracted number will be considered your guarantee. Billable guarantees/ per person pricing are subject to the number of table settings, replenishments, guest count given and count recorded at time of event(s).

Provision of Food and Beverages: No food or alcoholic beverages may be brought into the Hotel from outside sources. The Patron acknowledges that the PA Liquor Control Board regulates the sale, service, and consumption of alcoholic beverages. Consequently, neither the Patron nor any of the Patron's guests or invitees may bring alcoholic beverages of any kind onto Hotel premises from outside sources.

Food and Beverage Replenishments: Replenishments are serviced as noted, unless otherwise confirmed by hotel; breaks are allotted thirty (30) minutes, and (Breakfast, Lunch or Dinner) buffets are allotted one (1) hour for replenishment. Food and Beverage may be requested to be left thirty (30) minutes beyond the allotted times. However, removal is subject to hotel's discretion, if not found suitable for consumption.

Split Entrée Selections: All split entrée selections will be subject to an extra charge of \$3.00 per person, based on total number of attendees, with an option between two entrée items. Accompanying starch and vegetable will be the same for each meal -Chef's Choice.

Pre-Set Menu Items: Request for pre-set menu items must be submitted four (4) business days prior to event date. If client request a pre-set that exceeds the guest guarantee, the client will be charged for the actual set courses. Meals not eaten will be charged according to confirmed count, no credits will be offered, due to cost and labor.

Labor Fees and Custom Menus: A Labor Charge of \$50.00 or more will be added to groups with guarantees of less than twenty-five (25) people for Buffets. Buffet selection may not be available, altered and/or a buffet surcharge of \$50.00 or more may apply if group does not meet the minimum requirement for the buffet. Alterations to menus are at the discretion of the Chef. If a chef attendant is requested, a labor charge per attendant will apply based on two (2) hours. Bartender fees are subject to a minimum of two (2) consecutive hours. One time Cash Bar Fee of \$125.00 will apply to events with cash bars actualizing less than \$400.00 in sales.

Billing and Credit: Full payment must be made prior to the date of the function, unless credit has been established with our Credit Manager. Non-refundable deposits are required for all social and weekend functions.

Tax Exemption: Tax Exemption Status must be verified with the submission of certificate or valid ID seven (7) business days prior to event date. Tax information will be noted on Banquet Event Orders, and removed from final invoice, once verification is confirmed.

Cancellations: If a guest finds it necessary to cancel a function, expenses incurred by the Hotel in preparation for the function become the responsibility of the guest. The exact cancellation terms are detailed in the Group/Catering Contract.

Room Assignments: The Hotel reserves the right to assign alternate function space, should a specified room be unavailable or inappropriate in the Hotel's sole opinion.

Andrew Ernst, Executive Chef



Andrew Ernst is currently the Executive Chef of the Wyndham Gettysburg, a hotel, restaurant, and convention center at the intersection of US15 and US30 in Gettysburg, Pennsylvania. Andrew has been in the Food and Beverage industry for over 20 years and brings with him a wealth of culinary knowledge and experience. Andrew joined the Wyndham Gettysburg Hotel prior to the Grand Opening in 2006 as Executive Sous Chef. He served in that role until being named Executive Chef in September 2016.

Andrew's accomplishments include being touted as a 2010 Top Chef Favorite by Dr. John Christopher Fine, feature food writer and columnist in magazines and newspapers around the world. In 2012, Andy represented Wyndham Hotels and Resorts at the International TAPAS competition, in Valladolid, Spain. He played a major culinary role during the Congressional Medal of Honor Convention the Wyndham Gettysburg hosted in September 2013. He has been an ambassador for the hotel at local events such as the Local Celebrity Chef Competition and winner of the award in 2014 and a participant and judge in the area's "Taste of the Town". Andrew continues to promote the Healthy Adams County Initiative by using locally sourced Farm to Table fruits, vegetables, dairy, proteins and other ingredients in his menus whenever possible.

Continental Breakfast

Ninety (90) Minute Service | Minimum Twenty Five (25) people

Wyndham Continental

Assorted Danishes, Muffins, Bagels
and Breakfast Breads
Assorted Cream Cheeses
Butter and Preserves
Assortment of Cereals
Seasonal Whole Fruit

Chilled Fruit Juice
Whole Milk and 2% Milk
Freshly Brewed Coffee and a Selection of Fine Teas

\$14.50 per person

***Chef's Suggested Enhancement:
Choice of one (1) for every 25 guests***

Sausage, Egg and Cheese on a freshly baked Croissant **or**
Ham, Egg and Cheese on freshly baked Croissant **or**
Egg and Cheese on a freshly baked Croissant
add \$5.00 per person

Gateway Continental

Assorted Danishes, Muffins, Bagels,
and Breakfast Breads
Freshly Baked Cinnamon Rolls
Assorted Cream Cheeses
Butter and Preserves
Assortment of Cereals and Granola
Individual Flavored Yogurts
Diced Seasonal Fruits and Berries

Chilled Fruit Juices
Whole and 2% Milk
Freshly Brewed Coffee and a Selection of Fine Teas

\$18.00 per person

Chef's Suggested Enhancement

Smoked Salmon Display with Condiments \$6.00 per person

Breakfast Buffets

Sixty (60) Minute Service | Minimum 25 people

Fresh Start Breakfast

Diced Seasonal Fresh Fruits
Plain and Fruit Flavored Greek Yogurt
Breakfast Bars and Granola
Egg White Frittata with Spinach, Tomato,
and Goat Cheese
Organic Steel Cut Oatmeal with Dried Fruit and Nuts
Whole Wheat Bagels and Bran Muffins
Assortment of Cereals
Butter and Preserves

Chilled Fruit Juices
2% Milk and Skim Milk
Freshly Brewed Coffee and a Selection of Fine Teas

\$18.50 per person

Chef's Suggested Enhancement

Chicken Sausage add \$2.00 per person
Vegetable Juice and Fruit Smoothies add \$4.00 per person

American Standard

Diced Seasonal Fruits and Berries
Assortment of Cereals
Fluffy Scrambled Eggs
Applewood Smoked Bacon Strips and Country
Sausages
Chef's A Selection of Breakfast Potatoes
Organic Steel Cut Oatmeal with Dried Fruit and Nuts
Assortment of Danishes, Bagels, Breakfast Breads
and Croissant Blossom
Butter and Preserves

Chilled Fruit Juices
Whole Milk and 2% Milk
Freshly Brewed Coffee and a Selection of Fine Teas

\$19.50 per person

Chef's Suggested Enhancement

Choice of One (1)
Waffles with Strawberry Toppings, Syrup
and Whipped Cream add \$3.00 per person
Pancakes with Strawberry Toppings, Syrup, and Whipped
Cream add \$3.00 per person

Chef's Recommended Enhancements

Optional Buffet Items - Minimum 25 People | *Must be Add-On to Pre-Selected Breakfast Buffet*

Omelet Station

Cooked to Order add \$8.00 per person

Offerings to Include:

Shredded Cheese, Peppers, Onions, Tomatoes, Mushrooms, Ham, Sausage, Bacon, and Salsa

**** Chef's Attendant Required \$75.00, per Chef per every 50 guests***

Waffle Station

Prepared to Order add \$7.00 per person

Served with:

Strawberry Topping, Whipped Butter, Maple Syrup, and Apple-Cinnamon Compote

**** Chef's Attendant Required \$75.00, per Chef per every 50 guests***

Pancake Station

Prepared to Order add \$7.00 per person

Mix-ins to include: Chocolate Chips, Blueberries, Bananas, and Walnuts

Served with: Strawberry Topping, Whipped Butter, Maple Syrup, and Apple-Cinnamon Compote

**** Chef's Attendant Required \$75.00, per Chef per every 50 guests***

Plated Breakfast

All Entrees Include

Chilled Fruit Juice - Choice of One (1): Orange, Apple or Cranberry

Assorted Breakfast Breads and Pastries

Freshly Brewed Coffee and a Selection of Fine Teas

American Standard

Fluffy Scrambled Eggs and Chef's Choice Breakfast Potatoes

Served with Choice of Country Pork Sausage, Hickory Smoked Bacon or Ham Steak

\$18.50 per person

Breakfast Burrito

Eggs, Chorizo, Cheddar Cheese, and Black Beans in a Jalapeno Cheddar Tortilla

Served with Salsa, Sour Cream, and Chef's Choice Breakfast Potatoes

\$18.50 per person

Cinnamon French Toast

Served with Bananas Foster Syrup with Choice of Hickory Smoked Bacon, Ham or Sausage

\$18.50 per person

**Egg Beaters may be substituted for a Low Cholesterol Option | Gluten Free Bakeries, Cereals, and Breads Available upon Request
*Notice of Requested Substitute Due to Hotel Minimum One (1) Week Prior to Function | A price Increase may apply***

Executive Meeting Packages

Gateway

Pre-Meeting

Chilled Fruit Juices
Fresh Cut Fruit
Assorted Danishes, Muffins, Bagels, Breakfast Breads and
Croissant Blossoms
Assorted Cream Cheese, Butter and Preserves
Whole Milk and 2% Milk
Freshly Brewed Coffee and a Selection of Fine Teas

Mid-Morning

Assorted Snack Bars
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee and a Selection of Fine Teas

Mid-Afternoon

A Selection of Cookies, Brownies, Blondie's, and Granola Bars
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee and a Selection of Fine Teas

\$30.00 per person

Pickett's Charge

Pre-Meeting

Chilled Fruit Juices
Fresh Cut Fruit
Assorted Danishes, Muffins, Bagels and Croissant Blossom
Ham, Egg, and Cheddar Cheese Filled English Muffins
Assorted Cream Cheese, Butter, and Preserves
Whole Milk and 2% Milk
Freshly Brewed Coffee and a Selection of Fine Teas

Mid-Morning

Assorted Mini Scones and Breakfast Breads
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee and a Selection of Fine Teas

Mid-Afternoon

Assorted Cookies, Brownies, Blondie's, and Granola Bars
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee and a Selection of Fine Teas

\$37.00 per person

***Notice of Requested Substitute Due to Hotel Minimum One (1) Week Prior to
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North ~ South Meeting Package

<p align="center">Pre-Meeting</p> <p>Chilled Fruit Juices Fresh Cut Fruit Assorted Danishes, Muffins, Bagels, Breakfast Breads, and Croissant Blossoms Egg and Sausage Biscuit Sandwiches Assorted Cream Cheese, Butter, and Preserves Whole Milk and 2% Milk Freshly Brewed Coffee and a Selection of Fine Teas</p>	<p align="center">Mid-Morning</p> <p>Apple Crumb Cake Assorted Soft Drinks and Bottled Water Freshly Brewed Coffee and a Selection of Fine Teas</p>
<p align="center">Lunch</p> <p>Soup of the Day Mixed Green Salad with Choice of Two (2) Dressings Assortment of Pre-Made Sandwiches to Include: Turkey, Roast Beef, and Ham Individual Bags of Utz Potato Chips Assorted Cupcakes Assorted Soft Drinks and Bottled Water Freshly Brewed Coffee and a Selection of Fine Teas</p>	<p align="center">Mid-Afternoon</p> <p>Assorted Cookies, Brownies, Blondies, and Dessert Bars Assorted Soft Drinks and Bottled Water Freshly Brewed Coffee and a Selection of Fine Teas</p>

\$50.00 per person

PLEASE NOTE: Packages are priced according to pre-selected menus. No partial counts may be given; all package function counts must match.

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Continuous Beverage Breaks

Continuous Beverages Served Include:

Morning Beverages: Freshly Brewed Coffee and a Selection of Fine Teas
Afternoon Beverages: (after 11AM) Freshly Brewed Coffee and a Selection of Fine Teas
 Bottled Waters and Assorted Soft Drinks

Earliest Start Time: 6:30 AM
 Latest Close Time 11:00 PM

4 - Hour Break Package	8 - Hour Break Package
6:30AM-11PM <i>(Client to Confirm Consecutive Hours of Service)</i>	6:30AM to 11PM <i>(Client to Confirm Consecutive Hours of Service)</i>
\$12.00 per person	\$19.00 per person

PLEASE NOTE: Charges are based on total number of guests; partial guest counts are not accepted. Break prices are based on the set-up of one (1) station; break may be moved once (inside same location only) at an additional fee of \$50.00.

Classic Breaks

Breaks are allotted thirty (30) minutes for replenishment

Coffee Break

Freshly Brewed Coffee and a Selection of Fine Teas

\$6.00 per person

Beverage Break

Assorted Soft Drinks, Bottled Water and Fresh Brewed Iced Tea
Freshly Brewed Coffee and a Selection of Fine Teas

\$8.00 per person

Specialty Breaks

Apple Harvest Break

Local Whole Apples
Apple Donut Fritters
Apple Streusel Coffee Cake
Chilled Apple Juice
Assortment of Soft Drinks and Bottled Water
Freshly Brewed Coffee and a Selection of Fine Teas

\$11.00 per person

Nacho Break

Blue Corn Chips
Pico de Gallo
Salsa Verde, Sour Cream, and Guacamole
Chipotle Cheese Sauce
Cilantro
Assortment of Soft Drinks and Bottled Water

\$12.00 per person

UTZ Break

Assortment of Local UTZ Potato Chips
Served with Onion Dip
Buttery Popcorn and Roasted Peanuts
Assortment of Soft Drinks and Bottled Water
Fresh Brewed Iced Tea
Freshly Brewed Coffee and a Selection of Fine Teas

\$11.50 per person

Pretzel Break

Assortment of Pretzels to Include:
Mini Bites, Mini Dogs, and Sticks
Served with Dipping Mustard
Assortment of Soft Drinks and Bottled Water
Fresh Brewed Iced Tea
Freshly Brewed Coffee and a Selection of Fine Teas

\$14.00 per person

Milk-n-Cookie Break

Fudge Brownies
Assorted House Made Cookies
2% Milk and Chocolate Milk
Bottled Water
Fresh Brewed Iced Tea
Freshly Brewed Coffee and a Selection of Fine Teas

\$11.00 per person

Battlefield Power Trek

House Made Granola Bars
Mix Your Own Trail Mix Ingredients to Include:
Mini M&M's, Toasted Coconut, Assortment of Dried
Fruits, Toasted Nut Blend, Semi Sweet Chocolate Chips,
Mini Marshmallow, and Pretzels
Assortment of Soft Drinks and Bottled Water
Fresh Brewed Iced Tea
Freshly Brewed Coffee and a Selection of Fine Teas

\$12.50 per person

PLEASE NOTE: Contents of Trail Mix Items May Vary

A La Carte Break Items

Refreshments	Price per dozen
House Baked Cookies, Brownies, and Blondie's	\$30.00
A Selection of Breakfast Bakeries, Butter, and Preserves	\$30.00
Ham, Egg, and Cheese Croissant	\$60.00
Sausage, Egg, and Cheese Biscuit	\$60.00
Assorted New York Style Bagels with Flavored Cream Cheeses	\$30.00
Hot Pretzels with Dipping Mustard	\$30.00
Assorted Flavored Scones	\$30.00
Cupcakes: Vanilla, Chocolate, and Red Velvet	\$42.00
Cinnamon Sugar Churros	\$24.00
Price per gallon	Servings: Approximately 24 Cups
Freshly Brewed Coffee	\$42.00
A Selection of Fine Tea with Lemon and Sugar	\$36.00
Hot Cocoa	\$36.00
Price per gallon	Servings: Approximately 25 Juice Glasses
Chilled Orange or Grapefruit Juice	\$40.00
Tomato, V8, Apple, or Cranberry Juice	\$38.00
Price per gallon	Servings: Approximately 16 Glasses
Lemonade	\$38.00
Non-Alcoholic Fruit Punch	\$38.00
Fresh Brewed Iced Tea	\$38.00
Price per item	
San Pellegrino or Panna Water (One Liter Bottle)	\$6.50/Bottle
A Selection of Soft Drinks	\$3.00/Each
Individual Flavored Iced Tea	\$4.00/Each
Flavored Sparkling or Mineral Waters	\$3.00/Each
Assorted Fruit Flavored Yogurts	\$3.50/Each
Assorted Granola Bars	\$2.50/Each
Assorted Chocolate Bars	\$3.00/Each
Seasonal Whole Fruit	\$1.75/Each
Utz Chips, Pretzels, or Popcorn (Individual Bags)	\$2.00/Each
Cracker Jacks (Individual Bags)	\$2.00/Each
Price by the pound	Serves: Approximately 10-12 people
Deluxe Assorted Nuts	\$38.00
Dry Roasted Nuts	\$36.00
Hard Pretzels with Mustard	\$20.00
Potato Chips with Onion Dip	\$20.00
Tortilla Chips with Salsa	\$20.00

Wyndham Gettysburg, 95 Presidential Circle, Gettysburg, PA 17325 (717) 339-0020 Hotel | (717) 334-0456 Fax
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Lunch Buffets
Minimum 25 people

Corner Deli

Soup of the Day

Caesar Salad with Garlic Croutons and Parmesan Cheese
Pasta Salad with Grilled Vegetables

Assortment of Pre-Made Deli Sandwiches

Choice of Three (3):

- Chicken Cobb Salad on Slider Roll
- Turkey, Swiss Lettuce, Tomato Bacon Garlic Mayo on a Hoagie Roll
 - Tuna Salad on Wheat Bread
 - Ham and Swiss Cheese Served on a Mini Pretzel Roll with Cumin-Mustard
- Shaved Roast Beef and Cheddar Served with Horseradish Cream and Arugula on a Slider Brioche Roll
 - The Cuban: Pork, Ham, Swiss, Mustard with Bread and Butter Pickles
 - Open Face Egg Salad on a Baguette
- Grilled Vegetables and Red Pepper Hummus on Focaccia

Assorted Condiments

Assortment of Individual Bags of Utz Potato Chips

Assortment of Cookies, Brownies, Blondies, and Dessert Bars

Fresh Brewed Iced Tea

Freshly Brewed Coffee and a Selection of Fine Teas

\$26.50 per person

Southern Comfort Food

Chicken and Dumpling Soup
Corn Bread Muffins

Mixed Green Lettuces with Tomatoes, Cucumbers,
and Shredded Carrot

Blackened Catfish with Tomato Relish
Country Fried Chicken

Garlic Mashed Potatoes
Fresh Green Beans

Carrot Cake and Pecan Pie

Fresh Brewed Iced Tea

Freshly Brewed Coffee and a Selection of Fine Teas

\$27.50 per person

Backyard Burger Bar

Caesar Salad with Garlic Croutons and Parmesan Cheese
Potato Salad and Cole Slaw

Assortment of Burgers to Include:

Grilled Beef

Turkey

Meatless Burgers

Burger Fix-ins' to Include:

Sliced Tomatoes, Onions, Lettuce Leaves, Guacamole,
Caramelized Onions, and Bacon Jam

Assorted Cheeses to Include:

Cheddar, American, and Pepperjack Cheese

A Selection of Brioche Buns, Wheat Buns, and Potato Rolls

Herb and Parmesan House Fried Chips

Assorted Condiments

Assortment of Cookies, Brownies, Blondies, and Dessert Bars

Fresh Brewed Iced Tea

Freshly Brewed Coffee and a Selection of Fine Teas

\$27.00 per person

Create Your Own Salad Bar

Soup of the Day

Salad Fix-ins' to Include:

Local Field Greens with Hearts of Romaine, Baby Spinach, Belgium
Endive, Julienne Bell Peppers, Shredded Carrots, Sliced Bermuda Onions,
Sliced Tomatoes, Sliced Cucumbers, Radishes, Cheddar Cheese,
Bacon Bits, Garlic Croutons, and Hard Boiled Eggs

Grilled Balsamic Marinated Flank Steak

Grilled Pesto Chicken Strips

Tuna Salad

Assorted Bread and Rolls with Butter

Caramel Apple Pie

Fresh Brewed Iced Tea

Freshly Brewed Coffee and a Selection of Fine Teas

\$27.50 per person

Add Grilled Marinated Shrimp for \$5.00 per person Add Baked Potato Bar with Fixings for \$3.00 per person

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Wyndham Luncheon Buffet

Choice of One (1)

- Chicken Noodle Soup
 - Tomato Bisque
- Mixed Green Lettuces with Tomatoes, Radishes, Cucumbers, and Shredded Carrots
- Classic Caesar Salad with Romaine, Parmesan Cheese and Croutons
 - Cole Slaw

Choice of Two (2)

- Grilled Barbeque Chicken Legs and Thighs
 - Spaghetti and Meatballs
- Beef Pot Pie with Potatoes, Carrots and Peas
 - Vegetable Lasagna Alfredo
- Tilapia Stuffed with Crabmeat Topped with a Lemon Caper Sauce
 - Dutch Pork Sausage with Caramelized Onions and Pierogi
 - Pan Fried Pork Chop Cutlet with Mushroom-Thyme Jus
 - Chicken Cacciatore with Pepper and Onions
- Seared Trout with Caramelized Lemon Brown Butter Sauce
- Chicken Enchiladas with Cheddar Cheese and Enchilada Sauce

Chef's Choice of Vegetable
Chef's Choice of Starch
Assorted Rolls and Butter

Assortment of Cookies, Brownies, Blondies, and Dessert Bars

Fresh Brewed Iced Tea
Freshly Brewed Coffee and a Selection of Fine Teas

\$27.50 per person

Boxed Lunch Selections

Take-Away or Dine-In

Minimum 25 people

Choice of One (1):

Chicken Cobb Chicken Cobb Salad Sandwich Served on Brioche \$20.00 per person	Roast Beef and Cheddar Cheese with Horseradish-Rosemary Dressing on Potato Roll \$20.00 per person
Turkey and Provolone on a Jumbo Buttered Croissant \$20.00 per person	Grilled Vegetable and Hummus Arugula, Red Pepper Pesto on Focaccia \$20.00 per person

Boxed Lunch Includes:
Locally Grown Apple, UTZ Potato Chips, Chocolate Chip Cookie, and Chilled Bottle of Water
Assorted Condiments

Plated Luncheon Selections

Include One (1) Starter, One (1) Entrée and One (1) Dessert
Accompanied by Assorted Rolls and Butter
Fresh Brewed Iced Tea, Freshly Brewed Coffee and a Selection of Fine Teas

Starters

Choice of One (1)

- Classic Caesar Salad with Garlic Croutons
- Garden Salad with Grape Tomatoes, Cucumbers, and Radishes
- Wedge Salad with Crumbled Blue Cheese and Bacon Bits Served with Ranch Dressing
- Tomato Bisque, Cream of Mushroom Soup or Salmon and Corn Chowder

Luncheon Entrées

Choice of One (1)

Italian Sausage

Served with Tomato Sauce, Onions,
Peppers, and Linguini Pasta
\$26.00 per person

Lemon and Thyme Roasted Half Chicken with Pan Juices

Served with Garlic Herb Baby Potatoes
Charred Brussels Sprouts with Bacon Lardons
\$26.50 per person

Seared Filet of Salmon

Served with Rice Pilaf, Asparagus, and Eggplant Caponata
\$27.00 per person

Chicken Puttanesca

Served with Goat Cheese Polenta and Broccolini
\$27.00 per person

Seared Breast of Chicken

Topped with Cilantro Pesto and Served with
Wild Rice and Roasted Baby Vegetables
\$27.00 per person

Shrimp Gemelli Pasta

Served with Peas and Alfredo Sauce
\$29.00 per person

Seared Flat Iron Steak

Served with Mushroom Gravy, Garlic Mashed Potatoes,
and Vegetable Medley
\$30.00 per person

Classic Caesar Salad

Parmesan Cheese, Garlic Croutons and
Classic Caesar Dressing
Choice of: Grilled Chicken **\$25.00 per person**, Salmon: **\$26.00 per person**, or Flat Iron Steak: **\$29.00 per person**

Vegetarian Options

Penne Pasta with Grilled Portobello

Served with Sun-Dried Tomatoes, Broccolini, Fresh Oregano, and Parmesan Cream Sauce
\$26.50 per person

Mushroom Bolognese

Served over Buttered Linguini with Wild Mushroom Tomato Ragout
\$27.50 per person

PLEASE NOTE: Less than Ten (10) Vegetarian Plates – Chef's Choice | Ten (10) or More Vegetarian Plates - Choice of One (1)

Plated Lunch Desserts

Choice of One (1)

Strawberry Shortcake
Peanut Butter Cake
Classic New York Cheesecake

Lemoncello Mascarpone Cake
Chocolate Mousse Cake
Gluten – Free Flourless Chocolate Torte

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Dinner Buffets

Minimum 25 people

The Classic Wyndham Buffet

Choice of Two (2) Starters

- Tomato Bisque
- Mushroom Cream Soup
- Chicken Corn Soup
- Greek Salad with Fresh Tomatoes, Cucumbers, Bell Peppers, Bermuda Onions, Feta Cheese, and Aegean Dressing
- Classic Wedge Salad Served with Crumbled Bacon, Tomatoes, Onions, and Blue Cheese Dressing
- Classic Caesar Salad Served with Shaved Parmesan Cheese, Garlic Croutons and Caesar Dressing
- Garden Green Salad with Tomatoes and Red Onions Served with Choice of Two (2) Salad Dressings

Choice of Two (2) or Three (3) Entrées

- Seared Chicken Breast with Sauce Puttanesca
- Fried Chicken with a Chili-Honey Drizzle
- Sautéed Breast of Chicken and Wild Mushrooms with Marsala Cream Sauce
- Sliced Roasted Beef Roast with Green Peppercorn Sauce
- Grilled Marinated Flank Steak with Horseradish Demi Glace
- Slow Roasted Beef Brisket with Caramelized Onions, Au Jus and Steak Sauce on the Side
- Oregano Crusted Pork Loin – Italian Style
- Pan Seared Filet of Salmon Served Over Vegetable Stir Fry
- Sautéed Fresh Filet of Codfish with Lemon Capers Sauce, Grilled Zucchini, and Pan Seared Pierogi
- Baked Rigatoni Pasta with Italian Sausage, Tomato Sauce and Mozzarella Cheese
- Seared Maryland Crab Cakes with Lemon-Garlic Tartar Sauce **(add \$4.50 per person)**

Served with Chef's Selection of Starch and Seasonal Fresh Vegetables

Assorted Warm Rolls with Butter

Chef's Selection Assortment of Desserts
Fresh Brewed Iced Tea, Freshly Brewed Coffee, and a Selection of Fine Teas

Two Choice (2) Entrees: \$40.50 per person or Three Choice (3) Entrees: \$45.50 per person

Country Fare Buffet

Starters

Chicken Dumpling Soup
Local Greens Salad with Garden Vegetables
Served with Chef's Choice of Two (2) Salad Dressings
Roasted Apple, Brussels Sprout, and Pork Belly Salad

Entrées

Oven Roasted Chicken Legs and Thighs with Herb Jus
Beef and Rice Stuffed Peppers
Blackened Catfish with Creole Tomato Relish

Sides

Macaroni and Cheese
Sautéed Fresh Green Beans
Corn Bread Muffins and Butter

Dessert

Chef's Selection Assortment of Desserts
Freshly Brewed Coffee and a Selection of Fine Teas
Fresh Brewed Iced Tea

\$42.00 per person

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Plated Dinner Selections

Choice of One (1) Starter, One (1) Entrée and One (1) Dessert

Accompanied by Assorted Rolls and Butter

Fresh Brewed Iced Tea, Freshly Brewed Coffee and a Selection of Fine Teas

Starter Selections

Choice of One (1)

• Classic Caesar Salad with Garlic Croutons

• Cream of Mushroom Soup

• Chicken and Dumpling Soup

• Tomato Bisque

• Tomato, Cucumber, and Bermuda Onion Salad
with Feta Cheese and Kalamata Olives

• Mixed Green Salad
with Shaved Carrots, Radicchio, Cucumbers, and Radishes

• Heirloom Tomato and Burrata Mozzarella Salad
with Basil Oil and Balsamic Glaze (*add \$3.50 per person*)

Entrée Selections

Choice of One (1)

Fish and Seafood

Pan Seared Filet of Salmon

Served with Provençal Vegetable Ratatouille, Rice, and Basil Beurre Blanc

\$37.50 per person

Sautéed Fresh Filet of Codfish

Served with Lemon Caper Sauce, Grilled Zucchini, and Pan Seared Pierogi

\$38.00 per person

Classic Maryland Crab Cakes

(2) 3 oz Crab Cakes served with Creamy Mashed Potatoes, Asparagus, Baby Carrots, and Whole Grain Mustard Jus

\$46.00 per person

Marinated Jumbo Shrimp

Served with Corn Risotto, Pico De Gallo, Asparagus and Salsa Verde

\$42.00 per person

Meat and Poultry

Sautéed Breast of Chicken

Served with Sauce Puttanesca, Goat Cheese Polenta,
Wilted Baby Spinach and Seasonal Vegetables

\$36.00 per person

Roasted Airline Breast of Chicken

Served with Saffron Risotto, Broccolini, Pine Nuts, and Pan Juices

\$38.00 per person

Grilled Flat Iron Steak

Served with Chimichurri Sauce, Whipped Potatoes
with Applewood Smoked Bacon, Asparagus, and Baby Carrots

\$38.00 per person

Spiced Roasted Cornish Game Hen

Served over Duck Fat Potatoes, Brussels Sprouts and Roasted Garlic Cloves

\$38.50 per person

Braised Beef Short Ribs

Served with Creamy Horseradish Mashed Potatoes, Asparagus,
and Baby Carrots with Peppercorn Demi Glace

\$40.00 per person

Roasted Pork Tenderloin

Served with Applewood Smoked Bacon Whipped Potatoes,
Creamy Parmesan Brussels Sprouts, and Pan Jus

\$40.00 per person

Hand Carved Whole Roasted Prime Rib of Beef

Served with Creamy Garlic Mashed Potatoes,
Seasonal Vegetable Medley, and Demi Glace

\$43.00 per person

Grilled New York Steak

Served with Sweet Potato Puree, Broccolini, Baby Carrots,
and Port Wine Demi Glace

\$45.00 per person

Sautéed Center-Cut Beef Tenderloin

Served with Wilted Spinach and Wild Mushrooms, Roasted Baby Potatoes, and Raisin-Peppercorn Demi Glace

\$49.00 per person

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Combination Plates

Pan Seared Breast of Chicken with Shrimp Trio

Served with Saffron Risotto and Seasonal Vegetables

\$47.50 per person

Grilled Beef Flat Iron Steak and Pan Seared Fresh Codfish

Served with Creamy Mashed Potatoes, Asparagus, Baby Carrots and Mustard Cream

\$49.00 per person

Beef Tenderloin and Maryland Crab Cake

Served with Creamy Potato Gratin, Asparagus, Baby Carrots, and Light Green Peppercorn Cream Sauce

\$58.00 per person

Vegetarian Options

Mushroom Bolognese (Vegan)

Served with Buttered Linguini and Wild Mushroom Tomato Ragout

\$35.50 per person

Vegetable Napoleon (Gluten Free)

Oven Roasted Seasonal Vegetables served on Marinara Sauce

\$35.50 per person

PLEASE NOTE: Less than Ten (10) Vegetarian Plates – Chef's Choice | Ten (10) or More Vegetarian Plates - Choice of One (1)

Dinner Plated Desserts

Choose One (1) of the Following

Peanut Butter Chocolate Cake

Lemoncello Mascarpone Cake

Chocolate Mousse Cake

Flourless Chocolate Cake Torte (*Gluten Free*)

Carrot Cake

Classic New York Cheesecake

Triple Chocolate Cake

Children's Meal

Meal Includes Starter, Entrée, and Dessert (*Dessert Selection will be Same as Adult Selection*)

Choice of One (1)

Apple Sauce or Fruit Cup

Entrée Selection:

Choice of One (1)

•Chicken Tenders

Served with French Fries

•Grilled Cheese

Served with French Fries

•Spaghetti and Meatballs

Served with Marinara Sauce

•Mac and Cheese

with Grilled Chicken Strips

\$18.95 per child

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Receptions Served by the Hour

Gateway Reception

Imported and Domestic Cheese Selection
with Bread, Crackers, Apples, and Grapes

Display of Fresh Vegetable Crudités
with Roasted Red Pepper Hummus, Guacamole
and Blue Cheese Dip

Antipasto Skewer
with Pesto and Balsamic Glaze

Chicken Wings
with House Buffalo Sauce

Assorted Mini Quiche

Swedish Meatballs

Chicken Vegetable Pot Stickers in Bamboo Basket
Served with Sesame Garlic Sauce

Cranberry and Walnut Brie Phyllo Rolls

Chorizo Stuffed Dates

One (1) Hour Reception

Based on Eight (8) Pieces per Person

\$27.00 per person

Two (2) Hours Reception

Based on Twelve (12) Pieces per Person

\$38.00 per person

Wyndham Reception

Display of Fresh Vegetable Crudités
with Roasted Red Pepper Hummus, Guacamole, and Blue Cheese Dip

Bruschetta Bar

Served with Artichoke, Tomato and Mushroom Bruschetta Mix
Assortment of Bread and Crackers

Baked Brie en Croute
with Raspberry Jam and Served with Crackers

Tuna Tartar in Tart Shell
with Julienne Bell Peppers

Buffalo Chicken Meatballs
with Blue Cheese and House Buffalo Sauce

Mini Sub Sandwiches
to Include Italian Cold Cut

Breaded Boursin Bites
with Saffron Aioli

Peel and Eat Shrimp
Served with Cocktail Sauce

Mini Crab Cakes
with Chipotle Mayonnaise

Apple Glazed Pork Belly Brochette
Served over Apple Puree

Chorizo and Cheese Empanadas
with Salsa and Sour Cream

One (1) Hour Reception

Based on Eight (8) Pieces per Person

\$37.00 per person

Two (2) Hours Reception

Based on Twelve (12) Pieces per Person

\$55.00 per person

Hors d'Oeuvres

Minimum 50 Pieces per Item, Per Order

Chef's Recommendation: Six (6) to Eight (8) Pieces per Person

Cold Hors d' Oeuvres

	<i>Priced Per Piece</i>
Smoked Salmon Canapé on Rye Bread	\$3.00
Tuna Tartar, Mango, Cilantro in Mini Waffle Cone	\$3.50
Shrimp Deviled Egg	\$3.50
Marinated Grilled Vegetable Skewers	\$3.00
Shrimp Shooter with Bloody Mary Cocktail Sauce	\$3.50
California Roll	\$3.50
Smoked Chicken Salad Crostini	\$2.80
Seafood Louis Salad in a Crispy Phyllo Shell	\$3.50
Ratatouille Tartlet with Goat Cheese	\$3.00
Prosciutto Wrapped Melons	\$3.50

Hot Hors d' Oeuvres

	<i>Priced Per Piece</i>
Spinach and Feta Cheese Spanakopita	\$2.50
Pretzel Wrapped Dog with Whole Grain Mustard	\$2.50
Oriental Chicken Spring Roll with Orange-Ginger Glaze	\$3.00
Buffalo Chicken Meatball with Blue Cheese and House Buffalo Sauce	\$2.50
Jumbo Chicken Wings with House Buffalo Sauce	\$2.50
Pork Pot Stickers in Bamboo Basket Served with Hoisin Sauce	\$2.80
Breaded Boursin Bite with Garlic Aioli	\$3.00
Chorizo Stuffed Date	\$3.50
Coconut Chicken Bite with Sweet Chili Sauce	\$3.00
Beef Sirloin Satay with Chimichurri Sauce	\$3.50
Goat Cheese and Red Pepper Mini Quiche	\$3.00
Cranberry and Walnut Brie Phyllo	\$3.00
Mini Crab Cake with Tartar Sauce	\$4.00
Mini Lobster Cobbler	\$4.00

Reception Enhancement

Vegetable Crudités

A Selection of Fresh Garden Vegetables
Served with an Assortment of Dips

\$6.00 per person

Fresh Fruit and Berries

Elaborate Display of Fresh Fruit and Berries
Accompanied with Brown Sugar, Whipped Cream,
and Fruit Flavored Dips

\$6.00 per person

Domestic and Imported Cheeses

Wide Selection of Imported and Domestic Cheeses
Served with Assorted Breads and Crackers
Fresh and Dried Fruit Garnish, and Fruit Preserves

\$7.50 per person

Crab Dip

Hot Crab Dip with Artichokes and Spinach
Served with Crostini

\$7.50 per person

Peel and Eat Shrimp *Served on Ice*

Served with Cocktail Sauce, Lemon, and Sauce Louis

\$15.00 per dozen

Oysters on the Half Shell *Served on Ice*

Served with Cocktail Sauce, Lemon, and Hot Sauce

\$30.00 per dozen

Taco Bar

Mole Chicken, Adobo Pork, Cheddar Cheese, Sour Cream, Salsa,
Shredded Lettuce with Taco Shells and Flour Tortillas

\$12.00 per person

Chilled Seafood Display

Seafood Items to Include:

Oyster on the Half Shell, Marinated Mussels,
Peel and Eat Shrimp, and Scallop Ceviche

Served with: Cocktail Sauce, Sauce Louis, Mignonette, Lemon Wedges

\$15.00 per person

Pasta Station

Served with Three (3) Pasta Selections:

Shrimp and Tortellini Pasta with Alfredo Sauce
Rigatoni Pasta with Italian Sausage
and Fresh Mozzarella

Chicken and Gemelli Pasta with Mushroom
and Tarragon Cream Sauce

\$12.50 per person

Antipasto Station

Assorted Cold Cut and Smoked Meat to Include:
Capicola, Coppa, Mortadella, and Sopressatta

Served with Grilled Marinated Vegetables,
Assorted Cheeses, Assorted Breads, and Crackers

\$14.50 per person

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Chef's Carvery

Roasted Honey Glazed Virginia Ham

Served with Fresh Fruit Relish and Dinner Rolls

\$9.50 per person

Serving Forty (40) People

Slow Roasted Turkey Breast

Served with Zesty Cranberry Sauce, Turkey Gravy, and Dinner Rolls

\$9.50 per person

Serving Thirty (30) People

Roasted Honey Mustard Crusted Rack of Pork

Served with Pan Juices, and Cheddar Cheese Biscuits

\$12.00 per person

Serving Thirty (30) People

Roasted Pepper Prime Rib Roll

Served with Chimichurri, Horseradish Sauce, and Dinner Rolls

\$12.50 per person

Serving Twenty-Five (25) People

Whole Roasted Beef Tenderloin

Served with Creamed Horseradish, Assorted Condiments, and Dinner Rolls

\$20.00 per person

Serving Twenty (20) People

Roasted Herb Crusted Rack of Lamb

Served with Thyme Jus and Dinner Rolls

\$21.00 per person

Serving Six (6) People

PLEASE NOTE: Carving stations require a Chef's Attendant at \$75.00 per Chef, per hour per 75 guests.

Finishing Touches

Viennese Dessert Table

A Selection of Mousses

Assortment of Miniature French Pastries, Fresh Berries,
and Chocolate Truffles

Served with:

Gourmet Flavored Coffee Station

Freshly Brewed Coffee and a Selection of Fine Teas

\$12.50 per person

Dessert Table

Assortment of Cakes, Pies, Brownies, and Cookies

Served with:

Freshly Brewed Coffee and a Selection of Fine Hot Teas

\$10.00 per person

***Enhancements are for receptions with multiple stations/hors d'oeuvres and are not meant to replace dinner buffets.
Quantity of items is based on replenishment for thirty (30) minutes.***

Banquet Beverage Menu

Luxury Brand Liquors

Vodka – Kettle One
Scotch – Johnnie Walker Black Label
Rum – Mount Gay
Canadian – Crown Royal

Gin – Bombay Sapphire
Tequila – Patron Silver
Bourbon – Maker's Mark

Premium Brand Liquors

Vodka – Absolut
Scotch – Dewars
Rum – Bacardi Superior
Canadian – Seagram VO

Gin – Tanqueray
Tequila – 1800 Reposado
Bourbon – Jack Daniel's

Name Brand Liquors

Vodka – Smirnoff
Scotch – Grant's
Rum – Cruzan Light
Canadian – Canadian Club

Gin – Beefeater
Tequila – Sauza Blue
Bourbon – Jim Beam

House Wines

Pinot Grigio
Chardonnay

White Zinfandel

Merlot
Cabernet Sauvignon

Domestic Beer Selections

Budweiser
Miller Lite
Michelob Ultra
Bud Light
Coors Light

Imported Beers

Amstel Light
Corona
Samuel Adams
Peroni Nostra Azzuro
Heineken

Soft Drinks and Mixers to Include:

Pepsi, Diet Pepsi, Sierra Mist, Club Soda, Ginger Ale, and Tonic Water

Bottled Water to Include:

San Pellegrino, Calistoga, Ice Mountain, Poland Spring, and Panna

Restrictions Apply: Valid Picture ID Required – must be of Legal Age 21 and older.

Provision of alcoholic beverages is subject to the discretion of the Hotel, and based on Local and Federal Laws.

Alcohol from outside sources is not permissible under hotel's policies. All pricing is subject to change.

All alcoholic beverages are subject to 20% taxable service charge.

Banquet Beverage Menu

Beverages

	<i>Host Bar</i>	<i>Cash Bar</i>
Luxury Brand Liquors	\$9.00	\$9.00
Premium Brand Liquors	\$8.00	\$8.00
Name (House) Brand Liquors	\$7.00	\$7.00
Imported Beers	\$5.00	\$5.00
Domestic Beers	\$4.00	\$4.00
House Wines	\$6.50	\$6.50
Soft Drinks	\$2.50	\$2.50
Bottled Waters	\$2.50	\$2.50

Open Bar	Beverages are charged to the master account per person per hour. Service and fees are based on total number of legal age guests. Hours must be consecutive. Bartenders' fees are included in hourly price. Bartenders' fees apply during unpaid break(s) in service hours. Underage bar fees may apply.
Host Bar	Beverages are charged to master account per drink plus tax and service charge (Bartender fees apply). This is a consumption bar requiring a minimum of thirty (30) minutes to close bar for reconciling.
Cash Bar	Beverages are sold on a cash basis to the guest and are inclusive of tax and service charge. (Bartender fees apply).
Bartenders' Fee	Minimum Two (2) Hours Service hours must be consecutive. \$35.00 per hour, per bartender One (1) Bartender per 75 – 100 guests
Cash Bar Fee	\$125.00 per bar. <i>Fee is waived if \$400.00 minimum per bar is met.</i>

Open Bar Packages

Paid by Host (Client) on an Hourly Basis, Per Person

Luxury Brands	\$19.00 per person – (Each additional hour \$8.50 per hour per person)
Premium Brands	\$16.00 per person – (Each additional hour \$7.00 per hour per person)
Name (House) Brands	\$14.00 per person – (Each additional hour \$6.50 per hour per person)
Martini Bar (House)	\$15.00 per person – (Each additional hour \$7.50 per hour per person)
Limited Bar (Beer, Wine, and Soft Drinks)	\$10.00 per person – (Each additional hour \$5.50 per hour per person)

Additional Bar Options

House Wines	\$39.00 per bottle, Sutter Home, California
House Champagne	\$26.00 per bottle, "Andre"
Champagne Punch	\$85.00 per gallon

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Sommelier's Cellar

All Prices per Bottle

Dry Sparkling Wines 750ml

Domaine St Michelle Brut, Washington State	\$39.00
Korbel Brut Sparkling Wine, California	\$51.00
Freixenet Carta Nevada Brut, Spain	\$42.00

Semi Sweet Rose/ Sweet Sparkling Wines 750ml

Ruffino Rose Sparkling, Italy	\$48.00
Roscato Sparkling Moscato, Italy	\$48.00

Blush Wines 750ml

Beringer Main and Vine White Zinfandel, California	\$27.00
Chateau St Jean Rose, California	\$44.00

White Wines 750ml

Beringer Founders' Estate Chardonnay, California	\$42.00
Chateau St Michelle Chardonnay, Columbia Valley	\$48.00
Beringer Founders' Estate Pinot Grigio, California	\$39.00
Stellina de Notte Pinot Grigio, Delle Venezie Italy	\$39.00
Matua Valley Sauvignon Blanc, Marlborough, New Zealand	\$42.00
Rodney Strong Charlotte's Home Savignon Blanc, Sonoma County	\$48.00

Red Wines 750ml

Mirassou Pinot Noir, California	\$39.00
Beringer Founders' Estate Pinot Noir, California	\$39.00
Robert Mondavi Private Selection Merlot, California	\$39.00
Beringer Founders, Estate Merlot, California	\$39.00
Robers Mondavi Private Selection Cabernet Sauvignon, California	\$39.00
Beringer Founders' Estate Cabernet Sauvignon, California	\$42.00
Penfold, Koonunga Hill Shiraz	\$42.00

All Brands are subject to Change and Availability

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