



Banquet Menu



Lake Raystown Resort
an RVC Outdoor Destination

Updated January 10, 2017



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BANQUETS
Displays

Grand Display

Vegetable crudité with garden herb ranch dipping sauce, sliced seasonal fresh fruit, cubed domestic cheese served with Dijon mustard, artisan breads and crackers

(serves 75) **\$460.00**

Add assorted wedges of imported cheeses **\$105.00**

Vegetable Crudité

Fresh vegetables and relishes served with a garden herb ranch dipping sauce

Small (serves 25) **\$115.00**

Large (serves 50) **\$220.00**

Fruit Display

Carved and sliced seasonal fresh fruit

Small (serves 25) **\$80.00**

Large (serves 50) **\$150.00**

Cheese Display

Domestic cheese cubes served with Dijon mustard, artisan breads and crackers

Small (serves 50) **\$185.00**

Large (serves 100) **\$370.00**

Add assorted wedges of imported cheeses **\$105.00**

Caprese Tray

Fresh Mozzarella and sliced Roma tomatoes topped with fresh basil and balsamic glaze

Small (serves 25) **\$60.00**

Large (serves 50) **\$100.00**

Pineapple Salsa

Tropical flavors of fresh pineapple combined with red bell peppers, red onions and fresh mint, served with tri-colored tortilla chips

(serves 50) **\$80.00**

Antipasto Display

Assorted savory meats, cheeses, marinated grilled vegetables and olives

Small (serves 25) **\$120.00**

Large (serves 50) **\$225.00**

Hot Philly Dip

A creamy blend of sirloin beef, onions, peppers, Monterey Jack cheese and garlic, served with tri-colored chips*

Small (serves 50) **\$175.00**

Large (serves 100) **\$335.00**

Spinach & Artichoke Dip

Creamy blend of spinach & tender artichokes with melted Asiago and Parmesan cheeses served with tri-colored & pita chips

Small (serves 50) **\$165.00**

Large (serves 100) **\$320.00**

Buffalo Chicken Dip

Creamy, cheesy, zesty, Buffalo dip mixed with shredded chicken breast, served with tri-colored chips*

Small (serves 50) **\$175.00**

Large (serves 100) **\$335.00**

Warm Maryland Style Blue Crab Dip

Tender jumbo lump crab with fire roasted red peppers, caramelized onions and chef's medley of herbs and spices, served with warm grilled flat bread*

Small (serves 50) **Market Price**

Large (serves 100) **Market Price**

Crab Ball

Cream cheese whipped with jumbo lump crab meat, garlic, and lemon juice then dusted with Old Bay seasoning, served with assorted crackers*

(serves 50) **Market Price**

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** Price Per Person- 30 person minimum



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Hors D'Oeuvres and A La Carte

Hors D'Oeuvres

	per 25 pieces
Bacon wrapped scallops*	Market Price
Mini crab cakes with Dijon Remoulade*	Market Price
Lemon ice shrimp* with cocktail sauce	Market Price
Coconut shrimp with mango sauce*	Market Price
Crab stuffed mushrooms*	Market Price

	per 50 pieces
Cocktail franks en Croute*	\$65.00
Hot buffalo wings*	\$120.00
Boneless Buffalo wings*	\$95.00
Spanakopita	\$142.00
Chicken satey skewers*	\$95.00
Vegetable spring rolls*	\$120.00
Assorted finger sandwiches	\$75.00
Fresh fruit kabobs	\$125.00
Asparagus wrapped in Prosciutto*	\$125.00
Mozzarella and tomato skewers	\$95.00
Beef sliders*	\$130.00
Pepperoni bread*	\$95.00
Mac & cheese spoons	\$80.00
Bruschetta	\$80.00
Grilled cheese with tomato soup shooters	\$120.00
Mini Beef Wellingtons*	\$198.00
Asian sweet and spicy mini meatballs*	\$115.00
Sausage stuffed mushroom caps*	\$110.00
Mini red skinned twice baked potatoes	\$95.00
Vegetable crudité shooters	\$95.00
Pommes Frites shooters	\$75.00
Deviled Eggs	\$65.00
BLT Caprese Sliders	\$75.00
Antipasto skewers	\$95.00

Butler-style hors d'oeuvres.....\$35.00 per butler
One hour service time

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Snacks

Pretzels	\$ 8.50 per pound
Potato chips	\$10.85 per pound
Snack mix	\$13.95 per pound
Honey roasted peanuts	\$22.95 per pound
Soft pretzels with cheese sauce	\$23.95 per dozen
Tortilla chips and salsa	\$2.50 per person
Hummus and pita chips	\$3.25 per person
Assorted bags of chips	\$2.25 each
Assorted granola bars	\$2.25 each
Assorted energy/protein bars	\$2.95 each
Whole fresh fruit	\$2.50 each
Yogurt	\$1.95 each
Sliced fresh fruit	\$3.50 each

Bakery Assortments

Fresh baked scones	\$27.95 per dozen
Jumbo cookies	\$28.50 per dozen
Traditional cookies	\$18.50 per dozen
Danishes	\$27.00 per dozen
Assorted jumbo muffins	\$27.95 per dozen
Bagels with cream cheese	\$25.50 per dozen

Beverages

Fresh coffee and hot tea	\$3.95 per person
Hot chocolate	\$18.75 per gallon
Iced tea with lemon wedges	\$45.00 per 1/2 cambro
	\$90.00 per full cambro
Lemonade or fruit punch	\$50.00 per 1/2 cambro
	\$100.00 per full cambro
Milk	\$2.50 per serving
Soft drinks	\$1.75 each
Bottled water	\$2.00 each



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Break Selections

Night Owl..... \$7.95

- ❖ Assortment of munchies
- ❖ Mixed nuts
- ❖ Cocktail franks en croute*

Mega Muncher..... \$8.95

- ❖ Salted peanuts
- ❖ Potato chips and French onion dip
- ❖ Pretzels
- ❖ Assorted soft drinks

Back To Nature..... \$10.95

Choice of Three:

- ❖ Salted peanuts
- ❖ Vegetable crudité with garden herb ranch dip
- ❖ Granola bars
- ❖ Sliced fresh fruit
- ❖ Freshly brewed coffee, decaffeinated coffee and hot tea
- ❖ Assorted soft drinks
- ❖ Bottled waters
- ❖ Yogurt cups with granola
- ❖ Hummus platter served with pita chips

S'more Fun..... \$12.95

Choice of One:

- ❖ Freshly brewed coffee, decaffeinated coffee and hot tea
- ❖ Hot chocolate
- ❖ Assorted soft drinks
- ❖ Bottled water

Choice of Two:

- ❖ Assortment of brownies
- ❖ Assorted candy bars
- ❖ Assortment of jumbo cookies
- ❖ Vanilla or chocolate ice cream with sundae toppings

Half Time..... \$16.95

Choice of Three:

- ❖ Salted peanuts
- ❖ Cocktail franks en croute*
- ❖ Hot soft pretzels served with mustard or cheese sauce
- ❖ Boneless Buffalo wings served with celery and bleu cheese dressing*
- ❖ Beef sliders with condiments*
- ❖ Assorted soft drinks and bottled waters

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Breakfast Buffet and Plated Selections

—All breakfast selections include—

Freshly brewed coffee, decaffeinated coffee and hot tea

Buffet Selections

Starboard Express..... \$16.95

- ❖ Chef's choice of chilled fruit juice
- ❖ Scrambled eggs*
- ❖ Breakfast potatoes

Choice of one:

- ❖ Pancakes with warm maple syrup
- ❖ French toast with warm maple syrup
- ❖ Sausage gravy and buttermilk biscuits*
- ❖ Creamed chipped beef gravy and buttermilk biscuits*

Choice of one:

- ❖ Crisp bacon*
- ❖ Country smoked sausage*

Cascades of Fruit, Cheese, Muffins & Scones.....\$11.95

A wide selection of Swiss, sharp cheddar, Monterey Jack and smoked Gouda cheeses accented with red and green grapes, cantaloupe, honeydew melon, pineapple, oranges, mini fruit muffins and English scones

Healthy Start \$8.95

Add cold cereal station (chef's choice of 2) \$3.95

- ❖ Traditional oatmeal with brown sugar
- ❖ Yogurt with fresh seasonal berries & granola
- ❖ Chef's selection of whole fresh fruit

Classic Continental..... \$9.95

- ❖ Chef's choice of chilled fruit juice
- ❖ Bagels and cream cheese or English muffins
- ❖ Assorted mini muffins
- ❖ Butter, assorted jams and marmalade

Plated Selections

Morning Star..... \$12.95

- ❖ Chef's choice of chilled fruit juice
- ❖ Scrambled eggs*
- ❖ Hash browns
- ❖ Toasted wheat and rye breads
- ❖ Butter, assorted jams and marmalade

Choice of one:

- ❖ Country smoked sausage*
- ❖ Crisp bacon*

Fresh Start.....\$13.95

- ❖ Chef's choice of chilled fruit juice
- ❖ Hash browns

Choice of one:

- ❖ Croissant breakfast sandwich with egg, bacon and cheddar cheese*
- ❖ French toast with warm maple syrup

Choice of one:

- ❖ Country smoked sausage*
- ❖ Crisp bacon*

Carpe Diem..... \$15.95

- ❖ Chef's choice of chilled fruit juice
- ❖ Hash browns
- ❖ Toasted white and wheat breads
- ❖ Butter, assorted jams and marmalade
- ❖ Chef's choice of fruit

Choice of one:

- ❖ Traditional Eggs Benedict*
- ❖ Three cheese omelet*

Choice of one:

- ❖ Country smoked sausage*
- ❖ Crisp bacon*

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Additional Breakfast & Brunch Selections

Frittata Station.....\$9.95**

Choice of veggie, ham & cheese or Florentine frittata served hot in a cast iron skillet*

Petite Sandwiches and Croissants.....\$7.95*

A variety of turkey, ham, tuna and cucumber finger sandwiches served along with chicken salad on petite croissants*

Grab & Go

Assorted breakfast sandwiches.....\$6.95**

Options may include ham, bacon or sausage
All selections include egg and biscuit or bun*

Chef's assortment of freshly made doughnuts (Per two dozen).....\$27.95

The Mayflower.....\$25.95**

- ❖ Freshly brewed coffee, decaffeinated coffee, hot tea and iced tea
- ❖ Chef's choice of chilled fruit juice
- ❖ Scrambled eggs*
- ❖ Cheese blintzes with sour cream and fruit sauce
- ❖ Butter, assorted jams and marmalade

Choice of two:

- ❖ Breakfast bread
- ❖ Muffins
- ❖ Donuts
- ❖ Danishes
- ❖ Croissants
- ❖ Biscuits
- ❖ English muffins

Choice of one:

- ❖ Country smoked sausage*
- ❖ Crisp bacon*

Choice of one:

- ❖ Sliced top round of beef with Au jus*
- ❖ Sliced oven roasted turkey with gravy*
- ❖ Brown sugar glazed ham*
- ❖ Beef tips in burgundy sauce*

Choice of one:

- ❖ Yukon mashed potatoes with gravy
- ❖ Traditional stuffing
- ❖ Breakfast potatoes
- ❖ Seasonal fresh vegetables
- ❖ Sliced seasonal fresh fruit

Station Attendant.....\$80.00

Based on serving time of 1.5 hours and applicable to 3% amusement tax
*per attendant



Attendant Required

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Casual Lunch Selections

Afternoon Watch..... \$14.95

(Served as boxed lunch add \$2.00)

- ❖ Standard sandwich set of lettuce, tomato, onion and pickles
- ❖ Potato chips
- ❖ Creamy coleslaw

Choice of one:

- ❖ **Turkey Croissant Sandwich**
Thinly sliced turkey, bacon and Swiss cheese served on a flakey croissant*
- ❖ **Roast Beef Sandwich**
Thinly sliced roast beef and cheddar cheese served on a deli roll*
- ❖ **Ham and Cheese Sandwich**
Thinly sliced Virginia baked ham and Swiss cheese served on a deli roll*
- ❖ **Veggie Wrap**
Fresh seasonal vegetables drizzled with balsamic glaze wrapped in a garlic and herbed tortilla
- ❖ **Chicken Caesar Wrap**
Tender hearts of romaine, sliced chicken breast, creamy Caesar dressing and fresh Parmesan in a sun-dried tomato wrap*

Sailor's Delight..... \$16.95

- ❖ Potato chips
- ❖ Creamy coleslaw
- ❖ Pickle spear

Choice of one:

- ❖ **Barbecue Pulled Pork**
Slow cooked barbeque pulled pork served on a deli roll*
- ❖ **Chicken Boca**
Grilled chicken, ham, lettuce, tomato, onion and provolone, served with garlic mayo & drizzled balsamic glaze on freshly baked foccacia bread*
- ❖ **Barbecue beef brisket**
Beef brisket in a mesquite barbeque sauce served on a deli roll*
- ❖ **Grilled Motzi**
Mozzarella cheese topped with a Roma tomato slice, fresh basil and finished with a balsamic glaze grilled on sour dough bread

May We Suggest:

❖ Tomato basil bisque.....	\$5.50
❖ Crab bisque*	\$6.25
❖ Soup du jour.....	\$4.50
❖ Creamy coleslaw.....	\$2.50
❖ Potato salad.....	\$2.95
❖ Mixed garden greens	\$3.25
served with select dressings	
❖ Pasta salad.....	\$2.50
❖ Jumbo cookies (per dozen).....	\$28.50

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Lunch Buffet

—All lunch buffet selections include—

Chef's choice of assorted traditional desserts
Iced tea and water

Ski Boat.....\$22.95

- ❖ Includes freshly baked rolls and butter
- ❖ Chef's choice of seasonal vegetables

Choice of one:

- ❖ Tomato basil bisque
- ❖ Vegetable soup
- ❖ Fresh Mozzarella and tomato with balsamic glaze
- ❖ Mixed garden greens with select dressings

Choice of two:

- ❖ Chicken Parmesan served with pasta*
- ❖ Meatballs in marinara sauce*
- ❖ Roasted chicken breast*
- ❖ Golden fried chicken*
- ❖ Roast beef with Au jus*
- ❖ Roasted turkey with gravy*
- ❖ Brown sugar glazed ham*

Choice of one:

- ❖ Pasta served with marinara sauce
- ❖ Yukon mashed potatoes with gravy
- ❖ Traditional stuffing
- ❖ Baked macaroni and cheese
- ❖ Vegetable rice pilaf

Soup & Salad Bar.....\$14.95

- ❖ Selection of fresh field greens, tomatoes, onions, cucumbers, hard boiled eggs, shredded cheese, croutons with chef's choice of select dressings*

Choice of one:

- ❖ Chicken noodle soup*
- ❖ Tomato basil bisque
- ❖ Broccoli cheddar soup
- ❖ Vegetable soup

Cruiser.....\$17.95

- ❖ Creamy coleslaw
- ❖ Yukon mashed potatoes with gravy
- ❖ Fresh baked corn
- ❖ Home-style biscuits with butter

Choice of one:

- ❖ Roasted turkey with gravy*
- ❖ Golden fried chicken*

Pontoon.....\$15.95

- ❖ Selection of ham, turkey, assorted cheeses, lettuce, tomato, onion, pickles, mustard and mayonnaise served on assorted sandwich breads*

Choice of two:

- ❖ Tomato basil bisque
- ❖ Broccoli and cheddar soup
- ❖ Mixed garden greens with select dressings
- ❖ Pasta salad
- ❖ Potato salad
- ❖ Creamy coleslaw

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Lunch Plated Selections

—All lunch plated selections include—

Freshly baked rolls and butter
Iced tea and water

All Hands on Deck.....\$23.95

- ❖ Mixed garden greens with select dressings
- ❖ Chef's choice of seasonal vegetables
- ❖ Chef's choice of traditional desserts

Choice of one:

- ❖ Chicken Piccata*
- ❖ Pork Marsala*
- ❖ Yankee pot roast*
- ❖ Citrus glazed Mahi Mahi*
- ❖ Filet of Atlantic salmon in a herb butter sauce*
- ❖ 6 oz. New York strip steak* (Add \$3.00 per person)

Choice of one:

- ❖ Vegetable rice pilaf
- ❖ Roasted red potatoes
- ❖ Yukon mashed potatoes with gravy
- ❖ Tri-colored couscous

Upper Deck.....\$19.50

- ❖ Mixed garden greens with select dressings
- ❖ Chef's choice of seasonal vegetables
- ❖ Chef's choice of traditional desserts

Choice of one:

- ❖ Burgundy mushroom beef tips *
- ❖ Herb roasted chicken breast *
- ❖ Sliced oven roasted turkey breast*

Choice of two:

- ❖ Yukon mashed potatoes with gravy
- ❖ Roasted red potatoes
- ❖ Tri-colored couscous
- ❖ Traditional stuffing
- ❖ Garlic herb egg noodles

Main Deck.....\$12.95

Choice of one:

- ❖ **Chicken Salad**
Housemade chicken salad served over a bed of fresh garden greens with tomato, cucumber and onion, served with pita toast points and choice of dressing*
- ❖ **Tuna Salad**
Housemade tuna salad served over a bed of fresh garden greens with tomato, cucumber and onion, served with pita toast points and choice of dressing*
- ❖ **Chef Salad**
Mixed seasonal greens with ham, turkey, Cheddar and Swiss cheeses, boiled egg, tomato and red onion with choice of dressing*
- ❖ **Chicken Caesar Salad**
Romaine lettuce, sliced chicken breast, Parmesan cheese and croutons with classic Caesar dressing*

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Dinner Plated Selections

—Dinner plated selections include—

Mixed garden greens with select dressings (or) Caesar salad
Iceberg wedge salad with bleu cheese, caramelized walnuts and cherry tomatoes (Add \$2.50)
Chef's choice of seasonal vegetables
Chef's choice of starch
Freshly baked rolls and butter
Choice of dessert from our traditional dessert list (see page 14)
Freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

Total Eclipse.....\$44.95

Choice of one:

- ❖ Trio of 3 oz. filet medallions with a red wine demi-glace*
- ❖ 6 oz. filet of beef and 4 oz. broiled lump crab cake served with Dijon remoulade*
- ❖ 6 oz. filet of beef paired with a salmon filet served in white wine cream sauce*
- ❖ 6 oz. filet of beef paired with a breast of chicken with raspberry Champagne sauce*
- ❖ Chef's cut Prime Rib with Au Jus*

New Moon.....\$34.95

Choice of one:

- ❖ Sliced brown sugar glazed ham*
- ❖ Sautéed chicken breast wrapped in Proscuitto ham and smoked provolone*
- ❖ Chicken breast stuffed with wild mushroom risotto and port wine demi-glace*

Harvest Moon.....\$24.95

Choice of one:

- ❖ Pasta Primavera with Alfredo sauce
- ❖ Eggplant Parmesan baked with a marinara sauce and served over pasta
- ❖ Tri-colored cheese tortellini tossed in a Vodka blush sauce
- ❖ Veggie kabobs marinated and roasted with fresh seasonal vegetables
- ❖ Gnocchi served with roasted red pepper pesto
- ❖ Napoleon vegetable stack

Full Moon.....\$39.95

Choice of one:

- ❖ 12 oz. Frenched chicken breast, pan seared & topped with raspberry Champagne sauce*
- ❖ Two broiled lump crab cakes with a Dijon remoulade*
- ❖ 6 oz. filet of beef topped with bleu cheese crumbles*
- ❖ 10 oz. New York strip with red wine demi-glace*
- ❖ 8 oz. grilled salmon with garlic butter sauce

Crescent Moon.....\$27.95

- ❖ One half roasted chicken with fresh herbs*

Little Moon...(10 & under).....\$11.95

Choice of one:

- ❖ Chicken fingers, French fries and applesauce*
- ❖ Hot dog, French fries and applesauce*
- ❖ Personal cheese pizza and apple sauce

Note: Vegan and Gluten-Free selections are available per request with 10 days advanced notice.

May we suggest:

- ❖ Cheese tortellini (per person)..... **\$3.00**
- ❖ Shrimp skewer* (per person)..... **Market Price**
- ❖ Crab bisque* (per person)..... **\$6.25**
- ❖ Italian wedding soup (per person)..... **\$4.50**
- ❖ Bruschetta platter (per table)..... **\$19.50**
- ❖ Mozzarella and tomato platter (per table)..... **\$19.50**

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Dinner Buffet Selections

Full Sail.....\$39.95

Entrees {choice of two}

- ❖ Peppercorn crusted sliced pork loin*
- ❖ Brown sugar glazed ham*
- ❖ Chicken Piccata*
- ❖ Fettuccine Alfredo with chicken
- ❖ Roast beef with Au jus*
- ❖ 6 oz. Tempura haddock*
- ❖ Eggplant Parmesan baked with a marinara sauce and served over pasta

Sunset Feast.....\$33.95

Entrees {choice of two}

- ❖ Herb roasted turkey with gravy*
- ❖ Burgundy mushroom beef tips*
- ❖ Golden fried chicken*
- ❖ Pasta Primavera tossed in Alfredo sauce
- ❖ Chicken Parmesan*
- ❖ One half roasted chicken with fresh herbs*

—Full Sail and Sunset Feast buffet selections include—

Chef's choice of seasonal vegetables
 Chef's choice of assorted traditional desserts
 Freshly baked rolls and butter
 Freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

Salads / Soup {choice of one included}

Additional selections \$2.50

- ❖ Mixed garden greens with select dressings
- ❖ Waldorf salad
- ❖ Pasta salad
- ❖ Tomato basil bisque
- ❖ Broccoli cheddar soup
- ❖ Vegetable soup

Sides {choice of one}

Additional selections \$2.50

- ❖ Shiitake wild rice medley
- ❖ Garlic herb egg noodles
- ❖ Vegetable risotto
- ❖ Herb roasted potatoes
- ❖ Cheese tortellini with roasted red pepper pesto
- ❖ Linguini served with marinara sauce
- ❖ Yukon mashed potatoes with gravy
- ❖ Traditional stuffing
- ❖ Baked macaroni and cheese

Under The Tuscan Sun.....\$22.95

- ❖ Classic Caesar salad
- ❖ Garlic bread
- ❖ Iced tea and water

Entrees {choice of two}

- ❖ Fettuccine Alfredo
- ❖ Tri-colored tortellini served with roasted red pepper pesto
- ❖ Penne tossed in Vodka blush sauce
- ❖ Cheese lasagna

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**Price Per Person



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- Stations are priced per person and must be ordered for entire guest count -

Mashtini Station.....\$11.50

Yukon gold & sweet potatoes mashed and served in martini glasses. Toppings include bacon, scallions, cheddar cheese, sour cream and butter. Plus marshmallows, cinnamon and brown sugar!

Contemporary Station.....\$12.50

Choice of two:

- ❖ Braised short rib sliders*
- ❖ Bavarian pretzel sticks served with honey mustard dipping sauce
- ❖ Assortment of chicken & beef sliders*
- ❖ Pepperoni bread*
- ❖ Grilled cheese & tomato shooters
- ❖ Cocktail franks en croute
- ❖ Boneless Buffalo wings served with celery and bleu cheese dressing*
- ❖ Mac and cheese bites

Southern Pork Slider Station\$13.50

Pulled pork slow cooked in house made Carolina Sauce. Served with Mustard BBQ, Balsamic honey and Boss sauces. Pickle chips and southern slaw served on the side.

Pasta Station.....\$9.95 🍷

Penne pasta sautéed to order with garlic, tomatoes, onions, mushrooms, roasted red peppers, Parmesan cheese and chicken *

Add baby shrimp **\$4.00***

Served with choice of two:

- ❖ Alfredo sauce
- ❖ Red pepper pesto sauce
- ❖ Tomato Vodka blush sauce
- ❖ Olive oil and garlic sauce

Station Attendant.....\$80.00

Based on serving time of 1.5 hours and applicable to 3% amusement tax
*per attendant

🍷 Attendant Required

Asian Station.....\$13.95

Choice of two:

- ❖ Stir fry vegetables
- ❖ Pork fried rice*
- ❖ Sweet and sour chicken*
- ❖ Broccoli and beef*
- ❖ Chicken lo mein*
- ❖ General Tso's chicken*

Sushi Station.....\$9.95

Classic tuna rolls, California rolls, veggie rolls and spicy salmon rolls*

Carving Stations

All carved meat served with freshly baked rolls, butter and condiments.

- ❖ Prime Rib*.....**Market Price** 🍷
served with Au jus and creamy horseradish
- ❖ Roast tenderloin of beef*.....**Market Price** 🍷
served with Au jus and creamy horseradish
- ❖ Roasted turkey.*.....**Market Price** 🍷
Served with gravy
- ❖ Brown sugar glazed ham*.....**Market Price** 🍷
served with Dijon mustard spread

Please Note: Prices are subject to 19% gratuity and 6% sales Tax
Prices are subject to change and can not be guaranteed more than 6 months in advance.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.

** Price Per Person- 30 person minimum



Lake Raystown Resort
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Desserts

- Desserts selections are priced per person and must be ordered for entire guest count -

Deluxe Viennese Table.....\$14.95 (100 person minimum)

Assortment of cake bites, Italian cookies, miniature French and Italian pastries and individual mousse cups. Deluxe Viennese table includes a chocolate fountain served with strawberries, pound cake, marshmallows, cookies and pretzel rods for dipping

Viennese Table.....\$7.95

Assortment of cake bites, Italian cookies and miniature French and Italian pastries

Traditional Desserts.....\$5.95 (Choice of two desserts, one serving per person)

- ❖ Classic cheesecake served with raspberry sauce
- ❖ Warm cherry cobbler a la mode
- ❖ Warm peach cobbler a la mode
- ❖ Warm apple cobbler a la mode
- ❖ Triple layer chocolate cake
- ❖ Strawberry crème cake
- ❖ Raspberry crème cake
- ❖ Lemon crème cake
- ❖ Red velvet cake
- ❖ Orange layer cake
- ❖ Assorted mousse parfaits

Delectable Desserts.....\$8.95 (one serving per person)

- ❖ Crème brulee
- ❖ Tiramisu
- ❖ New York style cheesecake drizzled with chocolate ganache
- ❖ Dutch apple pie
- ❖ Pineapple upside down cake topped with rum caramel sauce
- ❖ Carrot cake topped with cream cheese icing

Chocolate Fountain.....\$7.95 (100 person minimum)

Flowing milk chocolate served with strawberries, marshmallows, cookies, pound cake and pretzels rods for dipping

Make-Your-Own Sundae.....\$6.50

Vanilla ice cream scoops with all the toppings including sprinkles, nuts, cherries, hot fudge, caramel and whipped cream

Add chocolate ice cream **\$1.00****

Fireside S'mores.....\$6.95 (50% of guest count required)

Spend time sitting by the fire on the Tree Tops Terrace.

S'mores station includes copper fire pit rental, firewood, roasting sticks, marshmallows, Hershey chocolate bars, and graham crackers to make real S'mores!

We even kindle your fire for the evening!

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Fireside S'mores are not available aboard the Proud Mary Showboat.
Chocolate Fountain is not available aboard the Proud Mary Showboat or outside venues.

** Price Per Person- 30 person minimum



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Bar Options & Serving Guidelines

Alcohol and Beverage Policy:

Lake Raystown Resort, an RVC Outdoor Destination facilities do not sell alcoholic beverages, but we allow you to bring in your own alcohol. However, we require that you use our bartending staff. Lake Raystown Resort can provide contact information for local Pennsylvania beer distributors that provide both delivery and pick-up services for cases and/or kegs. Beer distributors must be paid directly by the client via separate check, credit card or cash and the original Pennsylvania sales receipt must remain on file in our office during the scheduled event.

Per Pennsylvania alcohol regulations, if you are bringing any alcoholic beverages onto the property, you must give us your original Pennsylvania receipt to keep on file. Without an original Pennsylvania receipt, we will be unable to serve your alcohol. No out-of-state receipts and/or homemade alcohol will be accepted.

Please note: If you opt to use kegs for your event and are overnight guests they must be stored overnight at a designated Lake Raystown Resort storage facility. The kegs will be available to be picked up on the morning of your departure.

Serving Guidelines

Please be advised that catered food provided by Lake Raystown Resort, in accordance with Pennsylvania State Food Code, must remain in Resort provided containers and will be removed upon completion of designated service times by Resort personnel. Personal food containers, coolers, and/or "doggie bags" may not be used to remove food or beverages from catered event. Certain foods that do not require temperature control may be left at the event at the discretion of Resort management.

Beverage and Bar Options:

Alcohol provided by client

Bartender services are a required fee

One bartender per 100 guests at
\$30.00 per hour (minimum 2 hours)

Bottled wine, champagne and liquor corkage fee at
\$5.00 per bottle opened

Boxed wine corkage fee at
\$15.00 per box opened

Tap fee for keg beer at
\$50.00 per keg (maximum two different brands unless
additional taps and tubs are provided by client)

Case beer fee at
\$10.00 per case

Bartender and corkage fees are subject to 3%
amusement tax

**Mixers are billable on a consumption basis
and include:** Pepsi, Diet Pepsi, Mountain Dew, Sierra
Mist, Ginger Ale, Tonic Water, Club Soda, Sour Mix,
Orange Juice, Cranberry Juice, Pineapple Juice,
Lemons and Limes

Additional garnishes are available per request with 10
days advanced notice

Ice and glassware provided by facility

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than 6 months in advance.

** Price Per Person- 30 person minimum



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