

BREAKFAST

10 Guest Minimum

BREAKFAST SANDWICHES

\$7

RISE & SHINE | Hickory Smoked Bacon, Fried or Scrambled Egg, American Cheese, English Muffin

OLD TOWN | Tavern Ham, Fried or Scrambled Egg, Swiss, Flaky Croissant

BELGIAN SUNRISE | Maple Sausage, Fried or Scrambled Egg, Sharp Cheddar, Belgian Waffle

BREAKFAST BURRITOS

\$7

THE BORDER | Scrambled Egg, Country Sausage, Roasted Sweet Peppers, Monterey Jack, Warm Flour Tortilla

THE SPA | Scrambled Egg, Asparagus, Spinach, Mushrooms, Fontina, Herb Tortilla

BAGELS & CREAM CHEESE

\$20 per dozen

Assorted Bagels, Cream Cheese, Jams, Jellies

FRESH DONUTS

\$12 per dozen

Assorted Doughnuts

COFFEE

\$20 per gallon

Choose from Regular or Decaf

JUICE

\$15 per gallon

Choose from Orange, Apple or Cranberry

SPORT & SOFT DRINKS

Bottled Powerade. \$3.00

Bottled Soft Drinks \$2.75

Bottled Water \$2.5

Pricing are subject to 20% Service Charge & 6% Sales Tax

LUNCH BUFFETS

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
Picnic Menus Include Iced Tea, Lemonade, Assorted Cookies & Watermelon

BACKYARD PICNIC

Tavern Ham, Roast Turkey Breast, Tuna Salad
Swiss, Cheddar, Lettuce, Tomato, Onion,
Mayo, Mustard
Deviled Eggs, Broccoli Salad, House-Made Potato Chips
Fresh Breads
\$19

CLASSIC COOKOUT

Flame Grilled Hamburgers & Hot Dogs
American Cheese, Lettuce, Tomato, Onion, Pickle
Ketchup, Mustard, Mayo, Relish
Macaroni Salad, House-Made Potato Chips
Buns
\$18

GRILLER

Grilled Sausage, Peppers, Onion, Mustard, Grilled BBQ Chicken Boneless Breast,
Broccoli Salad with Cheddar and Bacon, House-Made Potato Chips
Fresh Rolls
\$20

PIT STOP

BBQ Bone-In Grilled Chicken, Shaved Pit Beef,
Creamy Horseradish, Baked Beans, Red Skinned Potato Salad
Old Bay Cole Slaw OR Chef's Pasta Salad
Fresh Rolls
\$25

BACKYARD BBQ

Pulled Pork, Bone-In Chicken Thighs
BBQ Sauces – Sweet, Spicy, Smokey
Creamy Cole Slaw, Baked Beans, Deviled Eggs, Potato Rolls
\$25

SOUTHERN DELIGHT

Bone-In Buttermilk Fried Chicken, House-Made Meatloaf,
Whipped Potatoes, Pan Gravy, Green Beans, Corn Bread Muffins
\$26

DELI STYLE TAKE OUT

Tavern Ham, Roast Turkey Breast, Tuna Salad
Swiss, Cheddar, Lettuce, Tomatoes, Onions, Mayo, Mustard
Deviled Eggs, Pasta Salad, House-Made Potato Chips, Fresh Breads & Rolls
\$16

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

LUNCH BUFFETS

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
All Meals Include Iced Tea or Lemonade, Water and Assorted Cookies | Menu Available Until 2PM

SPECIALTY SANDWICH BUFFET

Choice of Three Specialty Sandwiches | Includes House-Made Chips | Additional One Accompaniments \$19 | Two Accompaniments \$22

SANDWICH OPTIONS

BAJA CHICKEN | Grilled Chicken, Avocado, Queso, Lettuce, Onions, Tomato, Chipotle Mayo, Tortilla Wrap

CHICKEN SALAD BLT | Traditional Chicken Salad, Bacon, Lettuce, Tomato, Croissant

TUSCAN CHICKEN | Grilled Chicken, Pesto Parmesan Aioli, Fresh Mozzarella, Greens, Roasted Tomato, Toasted Ciabatta

GOURMET CHICKEN SALAD | House-Made Chicken Salad, Lettuce, Tomato, Croissant
Chicken Salad Contains: Grapes, Pecans

STEEL CITY | Pastrami, Turkey, Swiss, Honey Dijon, Cole Slaw, Marble Rye

SHRIMP SALAD | Shrimp, Celery, Old Bay Mayo, Leaf Lettuce, Croissant

TUNA SALAD WRAP | Tuna Salad, Lettuce, Tomato, Pickle, Grilled Flour Tortilla

TURKEY CRANBERRY | Oven-Roasted Turkey Breast, Smoked Cheddar, Mixed Greens, Tomato, Cranberry Mayo, Baguette

CLUB WRAP | Tavern Ham, Roasted Turkey Breast, Bacon, American Cheese, Lettuce, Tomato, Mayo, Grilled Tortilla Wrap

HAM & CHEESE | Applewood Smoked Ham, Cheddar, Lettuce, Tomato, Honey Mustard, Pretzel Roll

SUMMER TOMATO | Sliced Tomato, Fresh Mozzarella, Baby Greens, Balsamic, Ciabatta

ITALIAN | Ham, Pepperoni, Red Onions, Italian Cheese, Lettuce, Tomato, Italian Vinaigrette, Ciabatta

VEGETABLE HUMMUS | Hummus, Spinach, Tomato, Broccoli, Onions, Bell Peppers, Mozzarella, Herb Wrap

CHIMICHURRI STEAK | Grilled Flank Steak, Arugula, Smoked Cheddar, Chimichurri, Caramelized Onions, Baguette

BLACK ANGUS HERO | Rare Roast Beef, Greens, Grilled Red Onions, Boursin, Horseradish Side, Steak Roll



ACCOMPANIMENTS

Chef's Soup of the Day Fresh Fruit Salad Broccoli Salad Grilled Seasonal Vegetables

Penne Pasta Salad Creamy Cole Slaw Classic Caesar Salad

Quinoa Salad – Bell Pepper, Sesame Orange Vinaigrette

Pimento Cheese Pasta Salad – Smoked Paprika

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

DINNER BUFFETS

Pricing is based upon a 1.5 Hour Service Time | 25 Guest Minimum
All Buffets Include Two Entrée Sections Selections, Three Accompaniments, Freshly Baked Rolls and One Dessert Selection,
Coffee, Decaf Coffee, & Hot Tea Service

WHITE ROSE

CHEF CARVED ROASTED PRIME RIB OF BEEF – Au Jus & Horseradish Cream
CLASSIC CHICKEN OSCAR – Lump Crab, Asparagus, Hollandaise
HOUSE MADE CRAB CAKES – Classic English Tartar Sauce
CRAB IMPERIAL STUFFED FLOUNDER – Cajun Cream
OVEN ROASTED STRIP LOIN – Porter Braised Onions & Mushrooms
GULF SHRIMP TORTELLINI – Artichoke, Spinach, Roasted Pepper, Boursin
GRILLED SALMON FILLET – EVOO, Bourbon Fruit Glaze
HERB CRUSTED BISTRO MEDALLIONS – Peppercorn, Demi Glaze
\$52

MEZZANINE

PRETZEL CRUSTED CHICKEN – Maple Honey Drizzle
CHICKEN ROULADE – Spinach, Prosciutto, Mozzarella, Lemon Beurre Blanc
APPLE & BRIE STUFFED CHICKEN – Frangelico Glaze, Toasted Almonds
OVEN FIRED ATLANTIC COD – Lemon Basil, Chili Vinaigrette
BBQ CHICKEN ROULADE – Bacon, Sharp Cheddar, BBQ Glaze
CHOCOLATE PORTER BRAISED BEEF – Rich Porter Jus
ATLANTIC SALMON – Honey Soy Glaze, Ginger Butter Sauce
BROWN SUGAR & CHILI GRILLED BISTRO TENDER LOIN – Chimichurri Drizzle
PRIME PORK LOIN – Apple Cider Marinade, Port Demi
CHICKEN & SHRIMP SCAMPI – Lemon Butter
\$42

MARQUEE

BRAISED SIRLOIN TIPS – Pearl Onions, Mushroom, Cabernet Demi
CHICKEN CORDON BLEU – Swiss, Applewood Smoked Ham, Mornay
HOUSE MEATLOAF – Frizzled Onion Straws, Rich Demi Glaze
ROASTED TURKEY BREAST – Apple Bacon Stuffing, Cider Pan Gravy
PRETZEL CRUSTED PORK SCHNITZEL – Smoked Gouda Cream Sauce
FILLET OF HADDOCK – Pineapple Tequila Salsa
APPLEWOOD SMOKED HAM – Sun Dried Cherry Glaze
HERB CRUSTED TOP ROUND OF BEEF – Au Jus
BROWN SUGAR & CHILI FLANK STEAK – Mushroom Marsala -or- Three Herb Chimichurri
\$38

TUSCANY

TRADITIONAL MEAT LASAGNA – Four Cheese, Bolognese Sauce
CHICKEN MARSALA – Mushrooms, Onion, Marsala
BAKED RIGATONI – Artichokes, Mushrooms, Sautéed Spinach & Tomato Fennel Sauce
PAN SEARED CHICKEN PICATTA – Lemon Caper
CHEESE TORTELLINI – Grilled Seasonal Vegetables, Parmesan, Alfredo
GRILLED CHICKEN BRUSCHETTA – Tomato, Mozzarella, Balsamic Glaze
RIGATONI BOLOGNESE – Beef, Pork, Rustic Tomato Sauce
CHICKEN CARBANARA – Pancetta, Parmesan Cream
HERB ROASTED PORK LOIN – Grated Pecorino Cheese, Chianti Wine Sauce
CHICKEN PARMESAN – Herbed Bread Crumbs, Vodka Cream, Parmesan
\$35

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

DINNER BUFFETS

Pricing is based upon a 1.5 hour Service Time | 25 Guest Minimum
All Buffets Include Two Entrée Sections Selections, Three Accompaniments, Freshly Baked Rolls and One Dessert Selection,
Coffee, Decaf Coffee, & Hot Tea Service

SALAD

Farmer's Garden – Baby Lettuce, Carrot, Scallion, Garden Tomato, Cucumber, Croutons, Balsamic Vinaigrette
Caesar – Romaine, Radicchio, Parmesan, House-Made Crouton, Creamy Caesar Dressing
Summer Berry – Baby Lettuce, Strawberry, Sliced Almond, Blueberry, Goat Cheese, Raspberry Vinaigrette
English Garden – Leaf Lettuce, Watermelon, Radishes, English Peas, Chopped Parsley, Grated Pecorino, Lemon Mint Vinaigrette
Gorgonzola Pear– Field Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette
Greek – Romaine, Black Olives, Tomato, Cucumber, Green Pepper, Feta, Pepperoncini, Greek Dressing

VEGETABLE

Grilled Asparagus Spears – Parmesan, Garlic
Buttered Broccoli Florets – Roasted Red Pepper
Baked Corn Pudding
Green Beans – Bacon
Carrots – Maple Glaze
Broccoli, Cauliflower & Carrot Medley
Seasonal Vegetable Medley
Grilled Plum Tomato Halves – Fresh Basil
Roasted Sweet Corn – Poblano Peppers
Oven Roasted Brussel Sprouts – Balsamic Glaze
Broiled Stuffed Tomato – Panko, Parmesan, Fresh Herbs

GRAIN, PASTA, POTATO

Four Cheese Ravioli – Brown Butter Sauce
Quinoa Pilaf – Herbs, Lemon
Rustic Potato Mash
Scalloped Potatoes
Wild Rice Pilaf
Oven Roasted Potatoes
Whipped Sweet Potatoes
Twice Baked Potato
White Cheddar Mac & Cheese

DESSERT

Apple Crisp
Brownies
Vanilla Crème Brûlée
Blueberry & Peach Cobbler
Lemon Bars
Pineapple Upside Down cake

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BEVERAGE OPTIONS

Bar Service Cannot Exceed 5 Hours

BEVERAGE CART

Available with a Minimum Beverage Sales Requirement of \$300

BEER

(permitted to select up to 3 options for your group)

- Blue Moon \$4
- Bud Light \$3.5
- Budweiser \$3.5
- Coors Light \$3
- Golden Road Mango Cart \$4
- Landshark \$3
- Leinenkugel \$4
- Michelob Ultra \$3
- Miller Lite \$3
- New Belgium Juicy Haze \$4.5
- Troegs Field Study \$5
- Troegs Perpetual \$5
- White Claw (black cherry, lime, mango, raspberry) \$4.5
- Yuengling Lager \$3

WINE

(permitted to select up to 3 options for your group)

- Cabernet Sauvignon
- Merlot
- Chardonnay
- Riesling
- Pinot Grigio
- Moscato
- White Zinfandel
- \$6.5 per disposable cup

NON-ALCOHOLIC

- Bottled Powerade. \$3.00
- Bottled Soft Drinks \$2.75
- Bottled Water \$2.5

KEGS ON THE COURSE

All Alcoholic Beverage Products and Services must be purchased, provided & serviced by Liberty Forge.

Alcoholic beverages are not permitted to leave the premises after the conclusion of your event or outing, due to PA Liquor Control Board policies. This includes any leftover beer from the purchase of a keg/s.

KEG OPTIONS

YUENGLING LAGER
\$300 per keg

MILLER LITE
\$300 per keg

COORS LIGHT
\$300 per keg

TROEGS
\$350 per keg
selections will vary seasonally

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

CATERING POLICES

Pricing and selections are subject to change to meet increased market costs.

As an alternative, we reserve the right to make reasonable substitutions if the specified product ordered is unavailable or of inferior quality at the time of your event.

Prices in effect 90 days prior to the event will be honored.

To maintain quality control over the food being prepared and served, we ask that all food served be prepared by our kitchens and that no food be taken from the venue at the conclusion of the event.

In order to facilitate preparation, the guaranteed number of guests attending the event must be confirmed (7) business days prior to the date of your event. This guaranteed number may not be reduced after this confirmation. Special meals requested by your guests the day of the event, may be prepared given the nature of the request,

the product available and with the permission of the contracted client for the event. If our team is able to execute this request on all grounds notated above, the meal will be prepared and added to the remaining balance due.

Please specify your final requirements for table arrangement, dance floor, audio visual aids, etc. 15 business days prior to your event.

Your sales coordinator will gladly provide assistance in planning your room layout and setup needs.

Liberty Forge Final payment is due 10 business days prior to your event.

There is a two-hour minimum service time for all bars. Service hours must be consecutive.

Consumption and hosted bars are subject to 20% service charge and 6% PA Sales Tax on the service charge.

The maximum allowable time for bar service is 5 hours.

All alcoholic beverage service must conclude no later than 30 minutes prior to the scheduled event conclusion.

The minimum revenue requirement for all bars is \$400.00. Any shortfall in minimum revenues will be the responsibility of the client.

In accordance with the Pennsylvania Liquor Control Board policies, alcoholic beverages cannot be brought in from outside sources.

Altland House Catering is bound by all local and state regulations governing the sale, series, and consumption of alcoholic beverages.

The sale, service or consumption of alcohol by anyone under 21 years of age is strictly prohibited.

The client acknowledges that the service of alcohol is subject to the company's rules and regulations and that the company may, at any time by its sole discretion, suspend or terminate the service of alcohol to any event.

Altland House does not permit the removal of any alcoholic beverages from the licensed premises.

If alcohol is suspended or terminated for any reason, the company will not be liable for any actual, consequential, incidental, special or other damages of any kind.

The client and their guests agree to cooperate fully with the company's efforts to comply with and enforce all applicable rules, regulations and codes.

Liberty Forge will not be held liable for lost, damaged, or misplaced personal belongings. All personal property brought to the venue will be at the risk of the engager,

and the venue will not be liable for any loss or damage to the property for any reason.

The venue will not assume any responsibility for property left on the premises for more than two weeks after the conclusion of the event.

Decorations may not be attached to or adhered in any way to the building inside or out unless approved.

Personal items, decorations and props may be delivered no more than one day prior to your event.

All items must be labeled and accompanied by an Inventory List upon drop-off to the venue.

Alternate arrangements must be discussed and approved in advance by your sales coordinator. You are responsible for picking up all items within one day after the event.

All outside contracted vendors must remove their product at the conclusion of the event; Liberty Forge does not provide storage for outside vendors and is not liable for any loss or damage of product they leave behind.

Liberty Forge has a recommended vendors list to assist our clients with the planning process. However, our clients are permitted in contracting any vendor they desire,

with the exception of the Catering & Bar/Beverage Service; which is exclusively provided by Altland House Catering.

Each outside vendor must provide their own equipment to perform the necessary functions of their job including tables, extension cords, etcetera.

Liberty Forge provides an on-site venue coordinator to oversee the Liberty Forge staff in the execution of the event.

The Liberty Forge coordinator is not a personal wedding planner nor is responsible for managing your outside vendor team/services.