



20 Dairyland Square
Red Lion, Pennsylvania 17356
PH: 717.244.0434
FAX: 717244.2401

General Banquet Information

Meal selection and Pricing

The following menu selections are provided to you as suggestions. We welcome the opportunity to create a distinct menu to suit your special event. To preserve the quality of the food prepared and served by our kitchen, some items are not permitted to be taken off site. All food and beverage is provided by our facilities. Cakes celebrating special events are the only exception.

Guaranteed counts and Minimums

To ensure proper service, all menu selections are needed at least four weeks in advance and final counts should be provided within ten days of the event. Only minor changes will be accepted there after and final payment will reflect the confirmed count as of 72 hours prior to the events.

Room Rentals, Deposits and Payments

Private rooms are assigned according to the anticipated number of guests and do require a minimum dollar spent. If there is a dramatic decrease in your count, we reserve the right to apply additional room fees and/or reassign the room. All payments should be in the form of cash, personal check or money order. A nonrefundable deposit of \$300 will confirm your reservation. The outstanding balance must be settled on or before the date of the event. All events are subject to 6% Pennsylvania State sales tax and 18% gratuity. Smaller parties are subject to a 20% gratuity. All prices are subject to change and sufficient notice will be given. Please ask our banquet manager for further details.

Alcoholic Beverages

Our facility does have a liquor license and can provide alcohol if the occasion calls for this service. Due to strict regulations regarding alcoholic beverages and underage drinking, Lions Pride Inc. will serve all guests in accordance with Pennsylvania State Law.

Lion's Pride Inc. reserves the right to refuse service to anyone who appears underage and cannot produce a legal identification or to anyone who appears to have consumed too much alcohol. We trust that you and your guests will be understanding of our legal responsibilities and will not be embarrassed should an employee not serve a minor or ask if the person in question is of age.

Liability

All private parties including receptions, dances, etc. must be attended by the individual which will be directly responsible to the Lion's Pride Inc. for arrangements and payment there of. We request that we deal with only one person while making arrangements for functions. Lion's Pride Inc. reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The party shall be responsible for the breakage or physical damage to the premises or furnishings. Lion's Pride Inc. will not assume liability for personal property or equipment brought onto the premises. Lion's Pride Inc. is not responsible for any articles, equipment or possessions left at our facility after an event.

Decorations

We welcome the opportunity to assist you in decorating for your special occasion. Our ceiling ventilation requires all balloons to be weighted. Guest should avoid using decorations that need to be fastened to walls and from using confetti.

Hors D'oeuvres

Please contact our banquet coordinator if you do not see one of your own favorites on this list. We will do our best to accommodate any requests.

Hot and cold hors d'oeuvres

Price per 50 pieces

- Mini crab cakes \$110
- Steamed shrimp with cocktail sauce \$75
- Mushrooms stuffed with crab meat \$90
- Meatballs (Swedish or Oriental sauce) \$60
- Mozzarella cheese sticks \$50
- Fried ravioli \$50
- Scallops wrapped in bacon \$85
- Shrimp wrapped in bacon \$85
- Buffalo chicken strips \$60
- Buffalo chicken wings \$50
- Sesame chicken bites \$60
- Fried ravioli with marinara \$50
- Mini burgers \$80

Tray Displays and Dips

Price Per Person

- Fresh sliced fruit tray with Chantilly sauce \$2.50
- Cheese and cracker display with mustard \$2.00
- Assorted fresh vegetable tray with ranch dip \$2.00
- Fruit, cheese, vegetable and cracker displays \$5.95
(Accompanied by Chantilly sauce, ranch and mustard)
- Tortilla Chips served with salsa \$1.75
- Warmed crab dip with toasted French bread \$3.50
- Spinach parmesan dip with toasted French bread \$2.50
- Pretzels and Chips \$1.25
- Penne Alfredo \$2.50
- Penne Rustica (Chicken, Shrimp, Prosciutto Ham, Rosemary Cream Sauce) \$4.00
- Penne Italiano (sautéed fresh vegetables in a white wine sauce) \$2.00

Soups

A variety of soups are available for your event at \$2.25 per guests
(seafood soups selections add \$1.00)

Alcohol Beverages

Please speak to a party coordinator regarding wine and liquor prices

Beer

- | | |
|------------------------------|------------------------------|
| ½ Keg Domestic Beer \$170.00 | ½ Keg Imported Beer \$200.00 |
| ¼ Keg Domestic Beer \$85.00 | ¼ Keg Imported Beer \$100.00 |
- (Approximately 140-12oz. servings in a ½ Keg)

Punch Selections - \$50.00 per Gallon

- | | | |
|-------------|------------|---------------|
| Fuzzy Navel | Daiquiri | Bloody Mary |
| Mimosa | Sea Breeze | Wine Spritzer |

Non-Alcoholic Selections

- Unlimited Soda – Pepsi, Diet Pepsi, Sierra Mist, Ice Tea, etc. \$1.50 per guest
- Unlimited Coffee – Caffeinated, Decaffeinated, Hot Teas \$1.50 per guest
- Unlimited Coffee, Hot Tea, Soda and Ice Tea \$2.50 per guest

Served Dinner

Best suited for groups of 30 people or more

All dinner selections include warm rolls, whipped butter, a salad with the choice of two salad dressings on the table, choice of vegetable, starch and dessert. The host may choose two options to be preordered by guests. A third option is available for \$1.00 extra per person. On that day please provide your guests with a reminder of their dinner choice.

Salad

Tossed Garden Salad

Classic Caesar Salad

Dinner Selections

Chicken Oscar- Sautéed chicken breast topped with crabmeat, asparagus & hollandaise sauce \$21.95

Stuffed Chicken Breast- Boneless chicken stuffed with homemade filling served with supreme sauce \$16.95

Chicken Cordon Bleu- Boneless chicken breast filled with ham and Swiss cheese topped with gravy \$17.95

Roast Turkey- Sliced turkey breast served with stuffing and gravy \$16.95

Roast Pork- Sliced roast pork served with stuffing and gravy \$16.95

Baked Ham- 8oz. of baked ham served with a fruit sauce \$16.95

Grilled Pork Chop- Chargrilled center cut pork chop \$16.95

Roast Top Round of Beef- Roasted beef served with filling and demi-glaze \$16.95

Prime Rib Au Jus- 12oz queen cut prime rib prepared medium \$24.95

Filet Mignon- Prime tenderloin of beef served with demi-glaze sauce or sautéed mushrooms (8oz) \$26.95

London Broil- Marinated flank steak thinly sliced and topped with a burgundy mushroom sauce \$17.95

Delmonico Steak- 12oz. hand-trimmed, grilled medium \$23.95

New York Strip Steak- 12oz hand-trimmed, grilled medium \$23.95

Grilled Salmon- Filet of salmon grilled Mediterranean style (a lemon, garlic and olive oil sauce) \$20.95

Stuffed Shrimp- Jumbo shrimp stuffed with crab meat \$24.95

Broiled Crab Cake- Our homemade crab cake recipe made with lump crab (6oz.) \$22.95 (10oz) \$24.95

Dinner Enhancements

4oz Crab Cake Add On \$6.95

Three Stuffed Shrimp \$7.95

Select One Vegetable

Sautéed Broccoli and Mushrooms

Marinated Green Beans with bacon

Buttered Broccoli

Green Beans Almandine

Spring Blend

Glazed Carrots

Buttered Corn

Baked Spinach

Select One Starch

Red Skin Mashed Potato

Rice Pilaf

Penne with Marinara

Scalloped Potato

Penne Alfredo

Oven Roasted Red Potato

Dessert Selection

Carrot cake

Cherry Pie

Apple Pie

Tapioca Pudding

Pumpkin Pie

Rice Pudding

Cheese Cake

Coconut Cake

Apple Crumb

Blueberry Pie

Ice Cream

Lemon Meringue

Chocolate Mousse Pudding

Triple Layer Chocolate Cake

We welcome the opportunity to create a distinct menu to suit your special event. Please feel free to make a request to our banquet coordinator or our chef can provide for you additional recommendations.

February - 2013

Buffet Dinner Selection

Best suited for groups of 35 -100 people

The following buffet meals are priced at \$19.95. Dinner includes rolls and butter, choice of a salad (option of two dressings on the table), a starch, two vegetables, dessert, coffee and hot tea. A third vegetable selection is available for \$1.50 per guest. A second starch selection is available for \$1.75 per guest. Prices are subject to an 18% service fee and Pennsylvania State Sales Tax of 6%.

Salad

Tossed Garden Salad
Classic Caesar Salad

Select Two Meats

Roast Turkey with Stuffing and Gravy
Chicken Piccata
Roast Beef with Stuffing and Gravy
London Broil with a Burgundy Mushroom Gravy
Baked Country Ham with Fruit Sauce
Chicken Marsala
Pork Tenderloin
Grilled Salmon
Baked Tilapia
Lemon Artichoke Chicken
Roast Beef with Stuffing and Gravy
Baked Haddock in a Butter Sauce
Stuffed Chicken Breast Stuffed with Filling and Gravy

Select Two Vegetables

Sautéed Broccoli and Mushrooms	Spring Blend
Marinated Green Beans with bacon	Glazed Carrots
Buttered Broccoli	Buttered Corn
Green Beans Almandine	Baked Spinach

Select One Starch

Red Skin Mashed Potato	Scalloped Potato
Rice Pilaf	Penne Alfredo
Penne with Marinara	Oven Roasted Red Potato

Dessert Selection

Carrot cake	Coconut Cake
Cherry Pie	Apple Crumb
Apple Pie	Blueberry Pie
Tapioca Pudding	Ice Cream
Pumpkin Pie	Lemon Meringue
Rice Pudding	Chocolate Mousse Pudding
Cheese Cake	Triple Layer Chocolate Cake

Ask about one of our themed buffet dinner menus (Italian, Summer BBQ, Country Kitchen)