

The Inn
At Starlight
Lake

A full service Country Inn since 1909

289 Starlight Lake Road
Starlight, PA 18461

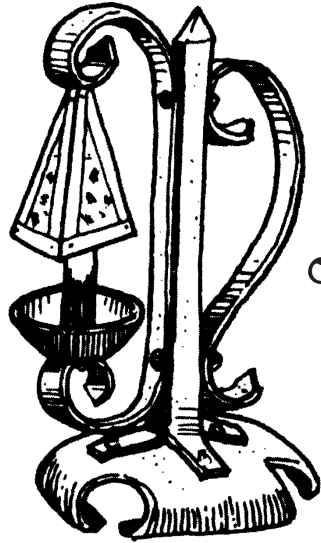
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The Catering Guide for your Special Occasions

Weddings
Showers
Rehearsal Dinners
Anniversaries
Birthdays
Retirements
Corporate and Holiday Parties



The Inn *At Starlight* *Lake*

The Inn at Starlight Lake Restaurant assures that your affair will receive the individual detail oriented attention you expect and deserve.

The following pages will provide you with an onsite catering guide.

Should you be interested in something you don't see ,do not hesitate to ask.

We will be more than happy to develop a menu to suit your needs.

Looking forward to being of service to you.

Sari Schwartz
Innkeeper

HB Schwartz
Chef

The Details

A minimum of 25 guests is required for special menu and pricing.

Capacity

Maximum capacity of our Lakeside Dining room is 85 people set with rectangle tables of 6-8 people, head table, lobby dance floor, cake table, gift table, and area for DJ.

Maximum capacity of a tented wedding on the tennis court is 150 people and all details are to be set up with the rental company.

Times and Facility Fees

The Inn at Starlight Lake charges a \$500 facility fee to close the restaurant to the public for exclusive use for your wedding party.

Deposits

An initial deposit of \$10 per person is required to secure space for your reception site on a definite basis. All payments are non-refundable in the event of cancellation.

Guarantees

A guaranteed attendance and final payment must be given to us at least 7 days prior to the date of your event. This number is not subject to reduction. You will be charged for the guarantee or the number attending, whichever is greater.

Taxes and Service Charges

Food prices are subject to a 6% state sales tax; Food and Beverage prices are subject to an 18% gratuity

Ceremony Charge

The Inn at Starlight Lake provides multiple area's for inside and outside wedding ceremonies. Fees will include chair rental, setting up and tearing down. The bride and groom may choose from several different locations for the fee of \$3 per chair

Entertainment

Weddings who do not rent the entire inn may only play music until 10:00 PM

Liability

The Inn at Starlight Lake does not accept responsibility for any items left unattended. It is the group's responsibility to gather all belongings prior to departure.

Hors D'oeuvres

Stationary Platters

Minimum 20 per platter

Mediterranean Meze Platter \$4.50/person

Creamy hummus drizzled with extra virgin olive oil, feta, olives and fresh herbs. Served with pita chips.

Antipasto Platter \$7/person

An assortment of 3 cheeses with cured meats, olives, roasted peppers, marinated artichoke hearts and mushrooms, and fresh fruit served with crostini and crackers

Cheese Platter

3 Cheese - \$5/person, 4-Cheese - \$6/person, 5-Cheese - \$7/ person

An assortment of cheeses from around the world and locally with fruit, preserves and fine crackers

Bruschetta \$4.50/person

An assortment of grilled and toasted Breads served with tomato, basil, fresh mozzarella cheese, and an olive tapenade

Warm Spinach and Artichoke Dip \$5/person

With corn tortilla chips

Passed Hors d'oeuvres

Standard Selections

Choose 3 for \$5/person

Pigs in a Blanket—Chicken Quesadilla—Chicken and Lemongrass Potstickers
Tomato Bruschetta—Vegetable Spring Rolls—Deviled Eggs
Coconut Chicken Tenders—Fried Eggplant/Pesto/Mozzarella stack

Premium Selections

Choose 3 for \$7/person

Crab Stuffed Mushrooms—Mini Crabcakes—Coconut Shrimp—Chicken Satay
Spanikopita—Hawaiian Beef Skewers—Cilantro Lime Shrimp
Brie and Raspberry Tartlet

Dinner Options

Includes

Homemade rolls and butter

House Salad with 2 Dressings

Buffet Pricing

Main Entrée \$20.95/person

Each Additional Entrée \$8.95/person

Each Entrée Includes a Side Dish

Additional Side Dishes \$3/person

Plated Pricing

Choice selection counts required 7 days prior to event
Includes a side choice per entree and steamed vegetable

Choice of 2 \$31.95

Entrees

Vegetarian

Goat Cheese and Quinoa Stuffed Poblano Peppers

Eggplant Parmesan

Roasted Vegetable White Lasagna

Blue Cheese and Spinach Stuffed Portabella Mushrooms

Tofu Stir Fry

Penne Sabilla

Penne pasta with peas, sundried tomatoes, and artichoke hearts in a light tomato sauce

Meats

Short Rib Ragu

Braised Beef Brisket

Pomegranate Roasted Leg of Lamb

Prime Rib au jus

Chimi Churi Flank Steak

Herb Marinated Tenderloin of Beef with Horseradish sauce (+\$3/person)

Poultry

Pancetta and Kale stuffed Chicken Breast with Goat Cheese Cream sauce

Pecan Crusted Chicken with a Raspberry Sauce

1/2 Roasted Rosemary Lemon Chicken

Chicken and Artichoke Hearts in a white wine lemon sauce

Chicken or Turkey Milanese

Breaded Cutlet topped with a Balsamic Arugula salad

Oven Roasted Turkey with stuffing and gravy

Chicken Parmesan

Chicken Marsala or Picatta

Fish/Seafood

Grilled Salmon with Pineapple Compote

Oven Roasted Cod topped with Ratatouille

Grilled Mahi Mahi

with Black Bean and Corn Salsa with Citrus Buerre Blanc

Salmon Wellington

Basil Pesto Shrimp

Asian Glazed Salmon

Pork

Spinach and Feta Stuffed Pork Loin with Neutral Jus
Grilled Pork Chops with a Whole Grain Mustard sauce

Pulled Pork Carnitas with lime wedges

Cider Brined Pork Roast with Apple Compote

Beer Braised Pork Shoulder

Soy and Ginger Marinated Pork Tenderloin

Sides

Creamy Mashed Potatoes

Mashed Sweet Potatoes

White Truffle, Cheddar and Bacon Mac and Cheese

Roasted Brussel Sprouts

Grilled Asparagus with Lemon Vinaigrette and Shaved Parmesan

Garlic and Herb Roasted Red Potatoes

Roasted Sweet Potatoes

Basmati Rice

Sauteed Garlic Greens, Broccoli Rabe or Kale

Orange and Honey Roasted Carrots

Roasted Cauliflower with Lemon Zest

Mediterranean Orzo Salad

Potatoes Au Gratin

Baked Ziti

Rice Pilaf

Seasoned Green Beans

Creamy Polenta

Dessert

Cakes

Custom Pricing

Cake Flavors

Vanilla, Chocolate, Carrot, Red Velvet, Lemon, etc

Frostings

Vanilla, Chocolate, Coconut, Cream Cheese, Lemon, German Chocolate,
Peanut Butter, Mocha

Fillings

Raspberry Jam, Fresh Fruit, Lemon or Lime Curd, Chocolate Mousse, Flavored Puddings

Dessert Assortment

Choose 5 that will be set out buffet style

OR Choose 3 to be served

\$4/person

Sour Cream Apple Pie, Tuxedo Cake, Pecan Pie, Cheesecake, Carrot Cake,
Sugar Free or Regular Pie, Chocolate Layer Cake, Strawberry Shortcake, Fresh Fruit

Pies/Crisp

\$14-18

Fruits by seasonality to include:

Apple, Blackberry, Mixed Berry, Pumpkin, Peach, Strawberry Rhubarb, & more

Cookies

\$1.25/two mini or 1 large cookie

Chocolate Chip, Macaroon, Snickerdoodle, Peanut Butter,
Oatmeal Raisin, Ginger Molasses, White Chocolate Macadamia Nut

Cookie and Brownie Platter

\$2/person

2 mini cookies and 1 brownie piece

Sweet Treats

\$2.50-3.50

Can be made into 2-3 mini pieces or 1 large piece

Cheesecake Bars —Chocolate Mousse Cups—Fruit Crumb Bars
Raspberry Almond Jam Bars—Key Lime Bars—Lemon Squares —And More!

Chocolate Fountain with Dipping Platter

Including Strawberries, Bananas,

Pound Cake, Pretzel Sticks and Marshmallows \$2/person

Beverage Packages

Domestic Beer, House Wine, Soda

- ◇ \$7.95 per person first hour
- ◇ \$5.95 per person additional hours

Domestic Beer, House Wine, Soda, Mixed Drinks

House Brands

- ◇ \$9.95 per person first hour,
- ◇ \$7.95 per person additional hours

Top Shelf

- ◇ \$12.95 per person first hour
- ◇ \$10.95 per person additional hours.

Specialty Cocktail

We will be more than happy to create a special cocktail to be served on your special day.

Corkage fee if you choose to bring in your own wine-\$10 per bottle

Brunch Buffet

Included with buffet:

Selection of house baked breads and breakfast pastry

Home fries

Soup of the day

Coffee, tea, soft drinks

Basic Buffet (choice of 5)

\$8.95 per person

Scrambled Eggs

Sausage or Bacon or Ham

French Toast

Pancakes

Granola & yogurt

Penn Primavera with Alfredo sauce

Baked Ziti with or without meat

Caesar salad with grilled chicken

Omelet Station

Chef Prepared Omelets

\$4 per person

Add-ons

Do not need to be for entire guest count

Bagel, Cream Cheese, and Lox Platter \$5 per person

Sliced Lox with Sliced Tomato, Red Onion and Capers

Fresh Fruit Platter \$3 per person

Seasonal Fruit

Quiche \$12-16 per pie (8-10 slices per pie)

Endless Possibilities: Ham and Swiss, Broccoli and Cheddar,

Spinach and Feta, to name a few

Party Subs

tree hugger \$5.50 per person

hummus, lettuce, tomato, onion, avocado, muenster cheese, cucumber

powerhouse \$6 per person

tomato, fresh mozzarella, pesto, lettuce, balsamic glaze

double bypass \$7.50 per person

All White meat chicken salad, muenster cheese, turkey bacon

Or your Favorite