

CATERING MENU



BREAKFAST | 21.95 per person

CHOOSE ONE FRESH FRUIT TRAY SEASONAL FRUITS ASSORTED DONUTS ASSORTED MUFFINS

ASSORTED DANISH ASSORTED PASTRIES (ALL OF THE GOODIES!) FRESH TOAST (YOUR CHOICE OF BREAD)



CHOOSE TWO SMOKED BACON SMOKED HAM HOME FRIES BREAKFAST SAUSAGE HOME FRIES WITH SAUTÉED ONIONS & PEPPERS **CHOOSE TWO**

SCRAMBLED EGGS

SCRAMBLED EGGS WITH CHEESE

VEGGIE SCRAMBI E

MEATLOVER'S SCRAMBLE

BRIOCHE FRENCH TOAST

BUTTERMILK PANCAKES

BELGIAN WAFFLES

ADD PANCAKE BAR 2.00 per person fresh seasonal fruit, whipped cream, chocolate chips, candied walnuts and sprinkles (for the kids at heart!)

ADD MIMOSA BAR | 4.00 per person







CREATE YOUR OWN BUFFET

THREE ITEMS 19.95 per person | FOUR ITEMS 21.95 per person | FIVE ITEMS 22.95 per person

Additional items 2.00 each

Below items may also be added as an appetizer to any buffet for 3.95 per item. *Item is not "all you can eat" and may be included for an additional charge.

COLD ITEMS

BRUSCHETTA

with Fresh Garlic Bread

FRESH FRUIT TRAY

Seasonal Fruits

MEAT AND CHEESE TRAY

With Assorted Crackers

CHILLED STEAMED SHRIMP*

Cocktail Sauce, priced per pound

HOT ITEMS

BUFFALO WINGS

Hot or BBQ with Blue Cheese & Celery

HAND-BREADED BONELESS BUFFALO WINGS

Blue Cheese & Celery

CHEDDAR JALAPEÑO POPPERS

Salsa & Sour Cream

WILLIE'S FAMOUS

ASSORTED RIVER ROCKS

Dough Filled with Meatballs, Sausage,

Italian Meats & Cheese, with Marinara

FLATBREAD PIZZA

Margherita, Vegetable and Pepperoni

ARTICHOKE DIP-FILLED PHYLLO DOUGH CUPS

CRAB DIP-FILLED PHYLLO DOUGH CUPS*

priced per dozen

PHILLY CHEESESTEAK EGG ROLLS

SANTE FE CHICKEN EGG ROLLS

HAND-BREADED CHICKEN TENDERLOINS

BREADED MOZZARELLA WITH MARINARA

FRESH VEGETABLES CRUDITÉS

Fresh Vegetables Served with Blue Cheese

& Ranch Dressings

ANTIPASTO SALAD

Assorted Italian Meats, Ham, Cheese, Tomatoes,

Olives, Peppers

BITE-SIZE TURKEY AND ITALIAN MINI-WRAPS

ITALIAN CHICKEN TENDERLOINS

Sauce, Mozzarella & Provolone Cheeses

ITALIAN MEATBALLS

Onions, Peppers & Sauce

HOT ITALIAN & HOT SMOKED SAUSAGES

Onions, Peppers & Sauce

CHICKEN QUESADILLAS

Salsa & Sour Cream

PORTABELLA QUESADILLAS

POTATO SKINS

Cheddar, Bacon & Sour Cream

NACHO BAR WITH ALL THE FIXIN'S

BAKED ARTICHOKE DIP

With Italian Bread

BAKED CRAB DIP*

With Italian Bread

CRAB-STUFFED MUSHROOMS*

priced per dozen



LUNCHEON | 20.95 per person

INCLUDES

SALAD STATION

Fresh Salad Mix, Cucumbers, Tomatoes, Onions, Carrots, Mushrooms, Cheese, Bacon, Croutons & Three Dressings

POTATO CHIPS & DELI PICKLES



PRE-MADE OPTION

Assorted Pre-made Sandwiches arranged on Platters: Baked Ham. Roast Beef & Roasted Fresh Turkey Breast on Fresh Breads, Deli Rolls & Wraps with Assorted Condiments

BUFFET-STYLE OPTION

Fresh-Sliced Meats, Cheeses & Toppings Arranged on Platters: Baked Ham, Roast Beef & Roasted Fresh Turkey Breast, Two Cheeses, Lettuce, Tomato, Onions, Condiments & Deli Rolls

CHOOSE TWO

POTATO SALAD

COLESLAW

PASTA SALAD

MACARONI SALAD

INCLUDES

ASSORTED COOKIES & BROWNIES

HOT AND COLD | 23.95 per person

INCLUDES

CHOICE OF SOUP

Chicken Corn Noodle, Chicken & Rice, Turkey & Rice, Ham & Bean, Vegetable Beef, Chili or Clam Chowder

FRESH SLICED

Baked Ham, Roast Beef and Roasted Fresh Turkey Breast, Three Cheeses, Lettuce, Tomato, Onions, Condiments & Deli Rolls

CHOOSE ONE (HOT)

OUR OWN FAMOUS RECIPE BAKED BEANS

MACARONI & CHEESE

MEATBALLS WITH MARINARA SAUCE

PENNE ALFREDO

ITALIAN SAUSAGE, GRILLED ONIONS & PEPPERS

BAKED ZITI

Meat Sauce, Italian Sausage and Cheese

CHOOSE ONE (COLD)

POTATO SALAD

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MACARONI SALAD

SALAD STATION

Fresh Salad Mix, Cucumbers, Tomatoes, Onions, Carrots, Mushrooms, Cheese, Bacon, Croutons & Three Dressings

INCLUDES

ASSORTED COOKIES & BROWNIES







DELUXE DINNER | 26.95 per person

INCLUDES

FRESHLY BAKED ROLLS

SALAD STATION

Fresh Salad Mix, Cucumbers, Tomatoes, Onions, Carrots, Mushrooms, Cheese, Bacon, Croutons & Three Dressings

CHOOSE TWO

CARVED FRESH ROAST BEEF

ROASTED FRESH TURKEY BREAST & STUFFING

BAKED HAM

APPLE RUM PORK TENDERLOIN

PENNE ALFREDO & BROCCOLI

LEMON-CITRUS CHICKEN

SPECIAL RECIPE FRIED CHICKEN

BAKED ZITI

Meat Sauce, Italian Sausage, and Cheese

EACH ADDITIONAL SELECTION 3.00 per person

CHOOSE TWO

BAKED POTATO

GARLIC MASHED POTATOES

ITALIAN RED POTATOES

RICE PILAF

GARLIC & HERB RED POTATOES

MACARONI & CHEESE

MAMA'S SWEET POTATO CASSEROLE

CHEF'S SEASONAL VEGETABLE MEDLEY

CORN

SWEET PEAS

ASSORTED GREEN BEANS WITH CARROTS

SWEET SOUTHERN CARROTS IN OUR SPECIAL SAUCE

EACH ADDITIONAL SELECTION 2.00 per person

INCLUDES

ICE CREAM FOR DESSERT ADD APPLE PIE 3.00 per person





ITALIAN BUFFET & SOUTH WESTERN BUFFET

In-house catered events include soda, iced tea, coffee and hot tea up to one hour after serving. Prices do not include applicable sales tax and gratuity. All menus and prices are subject to change.



ITALIAN | 27.95 per person

INCLUDES

FRESHLY BAKED ROLLS

SALAD STATION

Fresh Salad Mix, Cucumbers, Tomatoes, Onions, Carrots, Mushrooms, Cheese, Bacon, Croutons & Three Dressings

CHOOSE THREE

PENNE ALFREDO WITH BROCCOLI

BLACKENED CHICKEN ALFREDO

SEAFOOD ALFREDO

Additional 3.00 per person

BAKED CHICKEN IN CREAMY PARMESAN SAUCE

CHICKEN MARSALA

STUFFED SHELLS WITH MARINARA SAUCE

BAKED ZITI

Meat Sauce, Italian Sausage & Cheese

ITALIAN MEATBALLS

Onions, Peppers & Marinara Sauce

ITALIAN SAUSAGE

Onions, Peppers & Marinara Sauce

CHICKEN ITALIANO

Chicken, Italian sausage, Onions, Peppers & Marinara Sauce

ITALIAN CHICKEN BREASTS WITH ONIONS & PEPPERS

BOW TIE PASTA WITH MARINARA

PENNE PASTA

Choice of Chicken & Marinara or Meat Sauce

BAKED TORTELLINI & CHICKEN GRATINATI

CHICKEN PARMESAN OVER RIGATONI

RIGATONI ABRUZZI

EACH ADDITIONAL SELECTION 3.00 per person

INCLUDES

ICE CREAM FOR DESSERT

ADD APPLE PIE 3.00 per person



SOUTHWEST | 30.95 per person

INCLUDES

FRESHLY BAKED ROLLS

CHOOSE ONE

SALAD STATION

Fresh Salad Mix, Cucumbers, Tomatoes, Onions, Carrots, Mushrooms, Cheese, Bacon, Croutons & Three Dressings

CHILI

Topped with Cheddar Cheese & Onions

CHOOSE TWO

BABY BACK RIBS

Slow-Smoked & Delicious!

BBQ CHICKEN BREASTS

TUSCAN CHICKEN BREAST

Mushrooms, Onions & Peppers

APPLE RUM PORK TENDERLOIN

BBQ PULLED PORK

SIRLOIN TIPS WITH MUSHROOMS, ONIONS & PEPPERS

OUR FAMOUS CHICKEN FAJITAS WITH ALL THE FIXIN'S

SLOW-SMOKED BRISKET

EACH ADDITIONAL SELECTION 3.00 per person

CHOOSE ONE

BAKED POTATO

GARLIC MASHED POTATOES

DOUBLE-STUFFED POTATOES

GARLIC & HERB RED POTATOES

SOUTHWEST RICE PILAF

CHOOSE TWO

OUR OWN FAMOUS RECIPE BAKED BEANS

ASSORTED GREEN BEANS WITH CARROTS

SWEET SOUTHERN CARROTS IN OUR SPECIAL SAUCE

SOUTHWEST CORN & PEPPERS

SWEET PEAS

CHEF'S VEGETABLES

Broccoli, Cauliflower, Carrots & Green Beans

EACH ADDITIONAL SELECTION 2.00 per person

INCLUDES

ICE CREAM FOR DESSERT

ADD APPLE PIE 3.00 per person

CLASSIC DINNER BUFFET

In-house catered events include soda, iced tea, coffee and hot tea up to one hour after serving. Prices do not include applicable sales tax and gratuity. All menus and prices are subject to change.



CLASSIC DINNER | 28.95 per person

INCLUDES FRESHLY BAKED ROLLS

CHOOSE ONE

SALAD STATION

Fresh Salad Mix, Cucumbers, Tomatoes, Onions, Carrots, Mushrooms, Cheese, Bacon, Croutons & Three Dressings

CHOICE OF SOUP

Chicken Corn Noodle, Chicken & Rice, Turkey & Rice, Ham & Bean, Vegetable Beef, Chili or Clam Chowder

CHOOSE TWO BAKED POTATO

SCALLOPED POTATOES

GARLIC MASHED POTATOES

DOUBLE-STUFFED POTATOES

ITALIAN RED POTATOES

RICE PILAF

GARLIC & HERB RED POTATOES

MACARONI & CHEESE

MAMA'S SWEET POTATO CASSEROLE

CORN

SWEET PEAS

ASSORTED GREEN BEANS WITH CARROTS

SWEET SOUTHERN CARROTS IN OUR SPECIAL SAUCE

CHEF'S VEGETABLES

Broccoli, Cauliflower, Carrots & Green Beans

EACH ADDITIONAL SELECTION 2.00 per person

CHOOSE TWO

BAKED STUFFED CHICKEN BREAST Pennsylvania Dutch stuffing

BAKED HAM

PORK TENDERLOIN WITH STUFFING

OVEN-ROASTED TURKEY BREAST WITH STUFFING

FRESHLY CARVED ROAST BEEF

FRESHLY CARVED PRIME RIB

Additional 2.00 per person

FRESHLY CARVED FILET MIGNON

Additional 9.00 per person

CHICKEN CORDON BLEU

CHICKEN MARSALA

APPLE RUM PORK TENDERLOIN

HOISIN SALMON ON RICE PILAF

PENNE PASTA PRIMAVERA WITH SHRIMP

BAKED TORTELLINI & CHICKEN GRATINATI

CHICKEN PARMESAN OVER RIGATONI

RIGATONI ABRUZZI

SPECIAL RECIPE FRIED CHICKEN

BAKED ZITI

Meat Sauce, Italian Sausage, and Cheese

EACH ADDITIONAL SELECTION 3.00 per person

INCLUDES

ICE CREAM FOR DESSERT

ADD APPLE PIE 3.00 per person





LAND AND SEA BUFFET

In-house catered events include soda, iced tea, coffee and hot tea up to one hour after serving. Prices do not include applicable sales tax and gratuity. All menus and prices are subject to change.



LAND AND SEA | 32.95 per person

INCLUDES
FRESHLY BAKED ROLLS

SALAD STATION

Fresh Salad Mix, Cucumbers, Tomatoes, Onions, Carrots, Mushrooms, Cheese, Bacon, Croutons & Three Dressings

CHOICE OF SOUP

New England Clam Chowder, Maryland Crab Soup, Lobster Bisque or Shrimp & Roasted Corn Chowder

CHOOSE TWO

BAKED HADDOCK IN SHRIMP SAUCE

SEAFOOD ALFREDO

BLACKENED CHICKEN ALFREDO

CHICKEN CORDON BLEU

TUSCAN CHICKEN

Mushrooms, Onions & Peppers

BAKED CHICKEN IN CREAMY PARMESAN SAUCE

SIRLOIN TIPS WITH ONIONS & PEPPERS

FRESHLY CARVED PRIME RIB

Au Jus & Horseradish Sauce

FRESHLY CARVED FILET MIGNON

Additional 5.00 per person

SEAFOOD MACARONI AND CHEESE

Shrimp, Crab, Lobster & Five-Cheese Sauce

BACON-WRAPPED CITRUS SALMON

BAKED STUFFED CHICKEN OR PORK CHOPS

Pennsylvania Dutch Stuffing

LEMON-CITRUS CHICKEN

CHICKEN MARSALA

EACH ADDITIONAL SELECTION 3.00 per person

CHOOSE TWO
BAKED POTATO

SCALLOPED POTATOES

GARLIC MASHED POTATOES

DOUBLE-STUFFED POTATOES

ITALIAN RED POTATOES

RICE PILAF

GARLIC & HERB RED POTATOES

MACARONI & CHEESE

MAMA'S SWEET POTATO CASSEROLE

CORN

SWEET PEAS

ASSORTED GREEN BEANS WITH CARROTS

SWEET SOUTHERN CARROTS IN OUR SPECIAL SAUCE

CHEF'S VEGETABLES

Broccoli, Cauliflower, Carrots & Green Beans

EACH ADDITIONAL SELECTION 2.00 per person

INCLUDES

ICE CREAM FOR DESSERT

ADD APPLE PIE 3.00 per person





EXTRAS, ADD-ONS & DESSERTS

In-house catered events include soda, iced tea, coffee and hot tea up to one hour after serving. Prices do not include applicable sales tax and gratuity. All menus and prices are subject to change.



RAW BAR | 6.00 per person WE TAKE THIS ONE OVER THE TOP!

INCLUDES

TWO TYPES OF WHOLE FISH LIVE LOBSTER ON DISPLAY

TWO VARIETIES OF OYSTERS SHRIMP COCKTAIL

PUB CRAB CLAWS ALL THE FIXIN'S



MIMOSA BAR | 4.00 per person

CHAMPAGNE WITH AN ARRAY OF SEASONAL JUICES AND FRUIT FOR YOU TO MIX AND MATCH AS YOU DESIRE!

INCLUDES

CHAMPAGNE SEASONAL JUICES SEASONAL FRUITS

DESSERT BAR | 4.00 per person

A WIDE ASSORTMENT OF DESSERTS OF YOUR CHOICE ON DISPLAY.

CHOOSE FOUR

CUPCAKES CAKE POPS

PIES **BROWNIES** **BARS**

MACARONS

CAKES

ICE CREAM BAR | 2.00 per person

EVERYTHING YOU NEED TO TAKE YOUR ICE CREAM TO THE NEXT LEVEL!

INCLUDES

ICE CREAM

VARIOUS TOPPINGS

SHEET CAKES | ¼ (10-15 slices) 55.00 | ½ (25-30 slices) 65.00 | Full (55-60 slices) 95.00 WE OFFER DECORATED CAKES FOR ALL YOUR SPECIAL OCCASIONS!

CHOOSE ONE

CHOCOLATE CAKE YELLOW CAKE HALF & HALF CAKE

CARROT CAKE AND RED VELVET CAKE AVAILABLE FOR ADDITIONAL CHARGE

CHOOSE ONE

BUTTER CREAM FROSTING

CHOCOLATE FROSTING LIGHT WHIPPED CREAM FROSTING PEANUT BUTTER FROSTING CREAM CHEESE FROSTING



In order to ensure and maintain quality control, no food, beverage, or alcohol are permitted to be brought in from any other source.

Our Catering Menu has been put together to help you with your decisions.

- We will cater to your needs and accommodate almost any menu request. We feel our accommodations far exceed any in our area, and we strive to make our service and food the best you will find.
- Our Banquet Room accommodates up to 150 people and is used for private functions of 35 or more guests. Duke's Lounge accommodates up
 to 40 guests and has seasonal availability. You will find the Banquet Room preferable for any catered event.
- Both rooms are on the second floor with elevator access and have a spectacular view of the Susquehanna River.
- We reserve the right to attach an additional \$50 per hour for additional usage after the first three hours.
- The Banquet Room and Duke's Lounge are part of The Dukes Bar and Grille Restaurant. All P.L.C.B rules for alcohol consumption apply. It is unlawful to serve anyone who appears to be intoxicated. This is strictly enforced and party planners or group leaders are asked to help in this matter. Designated drivers are encouraged, but this does not allow other guests to be over-served.

We observe the following polices:

- A \$100 deposit is required within 7 days from the date the reservation is arranged. Reservations are tentative until the \$100 deposit has been received. The deposit may be paid with cash, check, or credit card. Any cancellations must be made more than 30 days prior to the event or the deposit is forfeited. The balance due must be paid with credit card, cash or certified check. No personal checks accepted.
- You must order from our Catering Menu which we can customize to suit your needs when using the banquet room. Menu arrangements must be made 7 to 10 days prior to the functions.
- Parties between Thanksgiving and January 15th require 50% non-refundable deposit 30 days prior to the event.
- An automatic 20% gratuity is added to all catered events.
- The minimum number of guests you will be charged for the Banquet Room and Duke's Lounge is 35. Should the number of guests in attendance be higher than the final headcount given, you will be billed for the number in attendance. Should the number of guests be lower than the final headcount given, you will be charged the final headcount. Your final headcount may be changed up to 48 hours prior to the reservation.
- · All balances are due on the date of the function.
- Prices are subject to change and will be confirmed at the time the menu is determined.
- Alcoholic beverages are served from the Banquet Bar or Dukes Lounge Bar and are available by the glass. Beer is available by the glass or bottle. All alcoholic beverages are priced per consumption. Happy Hour prices do not apply.
- · Duke's Lounge may be used for events coinciding with events booked for the Banquet Room.
- For larger parties, 100 or more, Dukes Lounge Bar and the Banquet Bar are made available.
- Function Rooms are assigned according to the anticipated number of guests. We reserve the right to reassign rooms according to the size of the party.
- In order to ensure and maintain quality control, no food, beverage, or alcohol are permitted to be brought in from any source. If you must bring your own cake, a plate-charge per person will be added for serving and cleanup. The cake must be purchased from a commercial bakery.
- · Buffet items are not for take-out and may not be removed.
- Tables are to be moved by staff members only.
- Table linens are offered for an additional charge. All tables are solid oak.
- Decorating may be done within two hours of the event. Please, no adhesives on the walls or ceiling, no confetti or glitter!
- Any band, disc jockey or other entertainment must be approved by management prior to the function. Once approved, they must provide their own equipment including tables.
- All minors under the age of 21 must have proper supervision.
- For smaller parties in Duke's Lounge, a pre-arranged limited menu is strongly suggested for parties of 20-29.
- All parties are semi-private unless discussed with management.
- Due to the newly created Lounge Area, the arrangement of tables is limited. Please express your preferences when booking and every effort will be made to accommodate.

Have fun, enjoy your party, and our facilities!

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I have read and fully understand all of the policies set forth in the Duke's Riverside Bar and Grille Catering Menu. I accept the catering contract and agree to pay all balances due on the date of the function unless other arrangements have been agreed upon.

Signature:	Date:	Date of Event:
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