



# BANQUET MENUS

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Best Western Premier  
**the Central**  
 HOTEL & CONFERENCE CENTER

## MORNING BREAKS

Prices are per person and based on 60 minutes of service

### OPTION I ... \$8.25

assorted fruit juices | fresh sliced fruit | assorted breakfast pastries  
assorted yogurts | coffee | decaf | tea

### OPTION II ... \$8.00

assorted fruit juices | assorted yogurts | muffins | cinnamon rolls  
coffee | decaf | tea

### OPTION III ... \$6.00

assorted fruit juices | assorted danish | coffee | decaf | tea

### OPTION IV ... \$9.00

assorted fruit juices | fresh sliced fruit | assorted yogurts  
assorted breakfast pastries | bagels with butter and cream cheese  
coffee | decaf | tea

## AFTERNOON BREAKS

Prices are per person and based on 60 minutes of service

### OPTION I ... \$7.50

assortment of freshly baked cookies | brownies  
assorted sodas | bottled spring water | coffee | decaf | tea

### OPTION II ... \$8.00

whole fruit | assorted granola bars | trail mix | assorted yogurts  
assorted sodas | bottled spring water

### OPTION III ... \$9.50

warm tortilla chips & salsa | chili con carne | nacho cheese dip | guacamole  
sour cream | iced tea | assorted sodas | bottled spring water

## ALL DAY BREAK ... \$15.00

Prices are per person and based on 60 minutes of service

### AM

assorted fruit juices | assorted breakfast pastries  
bagels with butter and cream cheese | coffee | decaf | tea

### MID MORNING

whole fruit | assorted granola bars  
assorted sodas | bottled spring water | coffee | decaf | tea

### PM

assortment of freshly baked cookies | brownies  
assorted sodas | bottled spring water | coffee | decaf | tea

## A LA CARTE BREAK ITEMS

COFFEE | DECAF | TEA ... \$2.50 per person

COFFEE OR DECAF ... \$30 per gallon

FLAVORED HOT TEA ... \$25 per gallon

ASSORTED SODAS ... \$2.50 per person

ASSORTED FRUIT JUICES ... \$2.50 per person

LEMONADE & ICED TEA ... \$2.50 per person

BOTTLED SPRING WATER ... \$2.50 per person

BUTTER CROISSANTS ... \$2.50 per person

BAGELS with BUTTER & CREAM CHEESE ... \$2.50 per person

ASSORTED MUFFINS ... \$1.25 per person

ASSORTED BREAKFAST PASTRIES ... \$1.75 per person

BACON, EGG & CHEESE BISCUIT ... \$4.25 per person

ASSORTED YOGURTS ... \$2.75 per person

ASSORTED CEREAL with MILK ... \$2.25 per person

WHOLE FRUIT ... \$2.25 per person

SLICED FRUIT ... \$2.75 per person

PRETZELS with DIP ... \$8/lb

POTATO CHIPS with DIP ... \$8/lb

COCKTAIL PEANUTS ... \$10/lb

CHEDDAR FISH ... \$10/lb

CHEX MIX ... \$9/lb

POPCORN ... \$5/lb

BROWNIES ... \$13/dozen

ASSORTED COOKIES ... \$13/dozen

ASSORTED CANDY BARS ... \$2 per person

# BREAKFAST

Prices are per person | Prices are subject to 6% PA Sales Tax and 18% Service Charge

## BREAKFAST BUFFETS

**BUFFET I** (minimum 25 people) ... \$13.25

assorted fruit juices | pancakes or french toast | scrambled eggs  
sausage or bacon | golden brown breakfast potatoes | diced fruit  
baked pastries & croissants | coffee | decaf | tea

**BUFFET II** (minimum 25 people) ... \$11.75

assorted fruit juices | quiche lorraine or breakfast casserole  
golden brown breakfast potatoes | sausage, bacon or ham | diced fruit  
coffee | decaf | tea

**OMELET STATION** ... \$4.00

*\$50 attendant fee*

## BREAKFAST ENTREE

*Served with Orange Juice, Coffee, Decaf and Tea*

**OPTION I** ... \$8.75

scrambled eggs | bacon | sausage | home fries | silver dollar pancakes  
basket of assorted muffins

**OPTION II** ... \$8.00

pancakes or french toast with warm maple syrup | bacon or sausage  
basket of assorted muffins

**OPTION III** ... \$13.50

eggs benedict | home fries | fruit | basket of assorted muffins

## LUNCHEON ENTREES

Prices are per person | Prices are subject to 6% PA Sales Tax and 18% Service Charge

Entrees served with choice of Soup or Salad, Chef's Choice of Starch  
and Fresh Seasonal Vegetable, Rolls & Butter, Dessert, Coffee, Decaf,  
Hot Tea, Iced Tea & Water

## SOUP/SALAD

*Select One*

**SOUP DU JOUR** - Chef's selection to compliment your meal

**TOSSED GARDEN GREENS**

**CLASSIC CAESAR SALAD**

**TOMATO, MOZZARELLA CHEESE & BALSAMIC DRIZZLE**

## ENTREES

*Select One*

**BAKED CHICKEN CORDON BLEU** ... \$17.00

supreme sauce

**CHICKEN MARSALA SAUTE** ... \$16.00

**GRILLED CHICKEN ALMANDINE** ... \$16.00

peche de blanc

**PETITE FILET MIGNON** ... \$23.00

mushroom demi glaze

**MARINATED LONDON BROIL** ... \$19.00

wild mushroom marsala

**NEW ENGLAND BAKED COD** ... \$18.00

citrus beurre blanc

**BAKED ATLANTIC SALMON** ... \$21.00

cucumber dill cream sauce

**CARIBBEAN JERK RUBBED PORK LOIN** ... \$16.00

tangerine & kahula glaze

**TORTELLINI PRIMAVERA** ... \$15.00

garlic bread

**BAKED MEAT & 5 CHEESE LASAGNA** ... \$15.00

garlic bread

## PLATED WORKING LUNCH ... \$12.00

*Maximum 50 people. Served with Coleslaw, Potato Chips, Pickle,  
Condiments, Dessert, Iced Tea, Water*

**CLASSIC CHICKEN CAESAR WRAP**

**VEGETARIAN WRAP**

**TUNA SALAD WRAP**

**TURKEY BACON CLUB**

## EXPRESS LUNCH

Express Lunch Menus are available from O'Reilly's Tap Room &  
Kitchen. Please inquire with your events manager for these options.

Served with Assorted Desserts, Coffee, Decaf, Tea, Iced Tea & Water

## NEW YORK DELI ... \$15.00

SOUP DU JOUR

TOSSED SALAD GREENS | assorted toppings and dressings

TUNA, CHICKEN, COLESLAW, MACARONI,  
& POTATO SALADS

SLICED ROAST BEEF, HAM, TURKEY

SWISS, PROVOLONE, AMERICAN CHEESES

GOURMET BREADS & ROLLS

RELISH TRAY, PICKLES, CONDIMENTS

ASSORTED DESSERTS

## TASTE OF TUSCANY ... \$16.00

ITALIAN SAUSAGE & TOMATO SOUP

TOSSED CLASSIC CAESAR SALAD

*Select Two*

TUSCAN CHICKEN SAUTE

BREADED CHICKEN PARMESAN

BAKED MEAT & FIVE CHEESE LASAGNA

PENNE PASTA | marinara | asiago cheese

BOW TIE PASTA | garlic alfredo

CHEF'S SELECTION OF FRESH VEGETABLE

## COMFORT ... \$20.00

SOUP DU JOUR

WARM ROLLS & BUTTER

BOW TIE PASTA

*Select Two*

GRILLED CHICKEN | herb cream sauce

SLICED POT ROAST | home-style gravy

BAKED SALISBURY STEAK | chasseur sauce

ROAST LOIN OF PORK | mushroom demi glaze

PENNE PASTA | garlic alfredo

CHEF'S CHOICE OF STARCH & VEGETABLE

## PASTA BAR ... \$15.00

TOSSED SALAD GREENS | assorted toppings and dressings

*Select One*

GRILLED MARINATED CHICKEN BREAST

SLICED LONDON BROIL

*Select Two*

BOW TIE PASTA | garlic alfredo

LINGUINI | marinara

PENNE PASTA | basil pesto

CHEF'S SELECTION OF FRESH VEGETABLE

## O'REILLY'S ... \$22.00

POTATO LEEK SOUP

WARM ROLLS & BUTTER

TOSSED SALAD GREENS | assorted toppings and dressings

*Select Two*

TRADITIONAL IRISH STEW

COTTAGE BEEF PIE

IRISH BANGER SAUSAGE | baked beans

GUINNESS ROASTED PORKLOIN | apple whiskey glaze

BAKED SALMON | tarragon butter

*Select One*

COLCANNON POTATOES

BOILED POTATOES

## DELUXE SALAD BAR ... \$19.00

SOUP DU JOUR

TOSSED SALAD GREENS | assorted toppings and dressings

GREEK SALAD

CAESAR SALAD

GRILLED CHICKEN BREAST OR SALMON

RUSTIC COUNTRY ROLLS & BUTTER

Add baked potato bar ... \$4.00



# DINNER ENTREES

Prices are per person | Prices are subject to 6% PA Sales Tax and 18% Service Charge

Entrees served with Soup or Salad, Chef's selection of starch and fresh seasonal vegetable, rolls & butter, assorted desserts, coffee, decaf, tea, iced tea, water.

## BEEF/VEAL

**FILET MIGNON** ... \$32.00

red wine reduction

**BLEU CHEESE CRUSTED STRIP STEAK** ... \$27.50

**BEEF TENDERLOIN TIPS** ... \$25.00

cabernet demi glaze

**MARINATED LONDON BROIL** ... \$24.00

peppercorn glaze

**QUEEN CUT PRIME RIB** ... \$32.00

au jus

## CHICKEN

**CHICKEN ENCROUTE** ... \$22.00

raspberry coulis

**CHICKEN MARSALA SAUTE** .. \$22.00

**BREADED CHICKEN CORDON BLEU** ... \$21.00

**BAKED CHICKEN DUXELLES** ... \$22.00

**COCONUT PRETZEL CHICKEN** ... \$29.00

**HERB ENCRUSTED CHICKEN** ... \$22.00

smoked tomato beurre blanc

## SEAFOOD

**CUMIN DUSTED TUNA LOIN** ... \$27.00

wasabi infused bechamel

**NEW ENGLAND BAKED HADDOCK** ... \$23.00

citrus beurre blanc

**BAKED ATLANTIC SALMON** ... \$24.00

cucumber dill sauce

**PAN SEARED TILAPIA** ... \$30.00

totato chutney

**BLACKENED SHRIMP ALFREDO SAUTE** ... \$25.00

**SHRIMP & SCALLOPS** ... \$29.00

alfredo

## PORK/LAMB

**COUNTRY BAKED HAM** .. \$23.00

pineapple | brown sugar glaze

**CARIBBEAN JERK RUBBED PORK LOIN** ... \$23.00

tangerine kahlua glaze

**BAKED CENTER CUT PORK LOIN** ... \$23.00

cider reduction

**STUFFED PORK LOIN** ... \$24.00

pineapple & cranberry stuffing



## BUFFET I ... \$27.50

Served with Soup Du Jour, Chef's selection of 3 accompaniments, assorted desserts, rolls & butter, coffee, decaf, tea, iced tea, water.

*Select One*

**TOSSED SALAD GREENS** | assorted toppings and dressings

**CLASSIC CAESAR SALAD**

**FRESH FRUIT SALAD**

**BABY SPINACH SALAD**

**GREEK SALAD**

*Select Two*

**CHICKEN MARSALA SAUTE**

**BAKED SALMON** | cucumber dill sauce

**CHICKEN ALMANDINE** | peche de blanc

**CHICKEN DIJONAISE SAUTE**

**BAKED COD** | bruchetta salsa

**BAKED HAM** | pineapple & brown sugar glaze

**BEEF TENDERLOIN TIPS** | cabernet & mushroom demi glaze

**HERB RUBBED PORK LOIN** | pan gravy

**SLICED ROUND OF BEEF** | mushroom diane sauce

**PEPPER STEAK SAUTE**

## BUFFET II ... \$29.00

Served with assorted desserts, rolls & butter, coffee, decaf, tea, iced tea, and water.

**SOUP DU JOUR**

**TOSSED SALAD GREENS** | assorted toppings and dressings

**MARINATED TOMATO, ONION & CUCUMBER SALAD**

*Select Two Entrees*

**BAKED COD** | citrus beurre blanc

**GARLIC & BASIL MARINATED CHICKEN** | herb sauce

**APRICOT STUFFED PORK LOIN** | tangerine kahlua glaze

**BEEF TENDERLOIN TIPS** | mushroom diane sauce

**ROASTED REDSKIN POTATOES**

**WILD RICE PILAF**

**FRESH SEASONAL VEGETABLE**

## BUFFET III ... \$28.50

Served with assorted desserts, rolls & butter, coffee, decaf, tea, iced tea, and water.

**POTATO LEEK SOUP**

**TOSSED SALAD GREENS** | assorted toppings and dressings

**IRISH POTATO SALAD**

*Select Two Entrees*

**TRADITIONAL IRISH STEW**

**SHEPHERDS OR COTTAGE PIE**

**CORNER BEEF** | cabbage | carrots

**IRISH BANGER SAUSAGE** | baked beans

**BAKED SALMON** | tarragon butter

**BAKED PASTA** | cheese | stout

**COLCANNON POTATOES OR BOILED POTATOES**

**FRESH SEASONAL VEGETABLE**

## BUFFET IV ... \$25.00

Served with assorted desserts, garlic bread, coffee, decaf, tea, iced tea, and water.

**ITALIAN SAUSAGE & TOMATO SOUP**

**CLASSIC CAESAR SALAD**

**COOL CUCUMBER & FETA SALAD**

*Select Two Entrees*

**TUSCAN CHICKEN & SHRIMP**

**CHICKEN SALTIMBOCCA**

**BAKED MEAT & FIVE CHEESE LASAGNA**

**STEAK PIZZIOIA SAUTE**

**STUFFED CREPE MANICOTTI** | marinara | asiago

**PENNE PASTA** | marinara | asiago

**BOW TIE PASTA** | garlic alfredo

**FRESH SEASONAL VEGETABLE**

Please inquire with your Events Manager for Carving Board Options

## HORS D'OEUVRES

### DISPLAY OF GOURMET CHEESES, FRESH FRUIT, VEGETABLE CRUDITES ... \$7.00

assorted crackers | dipping sauces

### DISPLAY OF THINLY SLICED SMOKED NORWEGIAN SALMON, MINCE RED ONIONS, DICED EGGS ... \$8.00

capers | olives | crackers | bread rounds | dipping sauces

## COLD HORS D'OEUVRES

*Prices per 50 pieces.*

### CHICKEN CURRY ... \$90

grilled flat bread

### SALMON MOUSSE ... \$90

toasted rye bread rounds

### GARLIC HUMMUS ... \$65

pita points

### ASSORTED FINGER SANDWICHES ... \$75

### SHRIMP COCKTAIL ... \$120

horseradish sauce

### CONFETTI BRUCHETTA ... \$60

crostini

### SMOKED SALMON ... \$100

dill creme

### PROSCIUTTO & TOAST POINTS ... \$115

boursin cheese

## HOT HORS D'OEUVRES

*Prices per 50 pieces.*

### ITALIAN OR SWEDISH MEATBALLS ... \$70

### ASSORTED MINIATURE QUICHE ... \$90

### BROILED PETITE CRAB CAKES ... \$125

### MUSHROOMS STUFFED WITH CRAB ... \$125

### MUSHROOMS STUFFED WITH BOURSIN CHEESE ... \$100

### BAKED SPANIKOPITA ... \$85

### SCALLOPS WRAPPED IN BACON ... \$90

### MARINATED CHICKEN SATAY ... \$85

bloody mary sauce

### SESAME ENCRUSTED BEEF SATAY ... \$100

asian sauce

### MINIATURE CHICKEN CORDON BLEU ... \$75

### JOHNNY J'S BUFFALO WINGS ... \$75

### GUINNESS & BEEF CROSTINI ... \$75

warm bleu cheese sauce

## CARVING STATIONS

*Minimum 50 people. \$50 attendant fee per station.*

### BAKED HAM ... \$4.50

pineapple | brown sugar glaze

### ROAST BREAST OF TURKEY ... \$5.00

herb sauce

### MARINATED LONDON BROIL ... \$5.00

horseradish sauce

### PRIME RIB OF BEEF ... \$6.00

au jus

### OVEN ROASTED CAJUN RUBBED PORK LOIN ... \$5.00



## BEVERAGES

*Prices are subject to 6% PA Sales Tax and 18% Service Charge*

### BEVERAGES

**OPEN BAR | PREMIUM BRANDS** ... \$15p.p. for 1st hr  
\$7p.p. for ea. add. hr

**OPEN BAR | HOUSE BRANDS** ... \$10p.p. for 1st hr  
\$5p.p. for ea. add. hr

**LIGHT BAR** ... \$8p.p. for 1st hr, \$5p.p. for ea. add. hr  
draft domestic beer | house wine | assorted sodas & juices

**COFFEE, DECAF, HOT TEA, ASSORTED SODAS, ICED TEA,  
LEMONADE & FRUIT PUNCH** ... \$5p.p. for 2hr service, \$7p.p. for  
4hr service

**DRAFT DOMESTIC** ... \$200 1/2 keg

**DRAFT IMPORT** ... starting at \$250

### HOUSE WINES

**CHARDONNAY, CABERNET SAUVIGNON,  
WHITE ZINFANDEL, MERLOT, WOODBRIDGE MONDOVI**  
... \$40 1.5L, \$2.75 per glass

**CASH BARS** ... \$75 bartender fee will apply

**HOUSE BRANDS** ... \$5 per drink  
barton's whiskey | barton's gin | barton's vodka | castillo rum  
clan mcgregor scotch | barton's bourbon | dekuyper peach schnapps  
amaretto di amore | kapali coffee liquor

**PREMIUM BRANDS** ... \$6 per drink  
absolut vodka | canadian club whiskey | capt morgan rum | bacardi rum  
dewar's scotch | malibu coconut rum | jim bean rum | jack daniels  
tanqueray gin | kahlua

**NON-ALCOHOLIC FRUIT PUNCH** ... \$15 per gallon

**WHISKEY SOUR, DAIQUIRI, MAI TAI, FUZZY NAVEL PUNCH**  
... \$50 per gallon

**CHAMPAGNE PUNCH, MIMOSA** ... \$50 per gallon

## BANQUET EQUIPMENT: AUDIO/VISUAL PRICELIST

*Prices are subject to 6% PA Sales Tax  
and 18% Service Charge*

### AUDIO VISUAL ACCESSORIES

6FT SCREEN ... \$25  
8FT SCREEN ... \$35  
10FT SCREEN ... \$80  
W/ DRESS KIT ADD ... \$50  
42" FLAT SCREEN TV ... \$110  
VCR ... \$50  
DVD PLAYER ... \$38  
CD PLAYER ... \$40  
FLIPCHART ... \$20  
WHITEBOARDS ... \$15  
POWER STRIP ... \$15  
EXTENSION CORD ... \$10  
PATCH FEE FOR THEIR MIC ... \$25  
ELECTRICITY TO TABLES OR BOOTHS ... \$10  
A/V CARTS ... N/A  
TABLE TOP MIC STANDS ... N/A  
FLOOR MIC STANDS ... N/A  
PODIUMS ... N/A

PODIUM WITH MIC ... \$30

EASELS ... N/A

RISERS 6'X8' ... N/A

### PROJECTION EQUIPMENT

OVERHEAD PROJECTOR ... \$45  
LCD PROJECTOR ... \$300  
SLIDE PROJECTOR ... \$50

### COMPUTER

LAPTOP COMPUTER ... \$175

### SOUND REINFORCEMENT

CORDED LAVALIER MIC ... \$75  
MIXER FOR 1 MIC ... \$75  
WIRELESS LAVALIER MIC ... \$75  
WIRELESS HANDHELD MIC ... \$75  
CORDED HANDHELD MIC ... \$30

### TELEPHONE

PHONE LINE ... \$25  
SPEAKERPHONE ... \$100  
POLYCOM PHONE ... \$78

*Additional items available upon request.*

