

Your rehearsal dinner situated in Gloryridge Terrace Room has breathtaking views of Historic Gettysburg, including Big & Little Round Top. We will meticulously care for you and your guests making your evening an unforgettable event.

Little Round Top Rehearsal Dinner (Buffet)

Teriyaki Glazed broiled fresh Salmon filets served over Rice Pilaf AND slow roasted Top Round of Beef with Bordeaux sauce served with Garlic Mashed Potatoes and Green Beans. Includes Garden Salad Bowl with Assorted Dressing or Caesar Salad Bowl Rolls and Butter, Chocolate & Vanilla Cupcakes and Fresh brewed Coffee and Sweet Tea

Big Round Top Rehearsal Dinner (Buffet)

Chicken Florentine; Chicken over sautéed fresh Spinach in a Parmesan Mushroom Cream sauce over Penne and Eggplant Parmesan with a Marinara Sauce served over Angel Hair Pasta. Includes Garden Salad Bowl with Assorted Dressing or Caesar Salad Bowl, fresh Rolls and Butter, Chocolate Cake and Fresh Brewed Coffee and Sweet Tea
\$34 per person

Picnic Rehearsal Dinners (Buffet)

Traditional Picnic

Choice of two main entrées:

Flame Broiled Hamburgers

Hot Dogs OR

Hickory Smoked Bone In Chicken with all the fixings

Buttered Corn on the Cob OR Homemade Baked Beans, Potato Chips, Dilled Potato Salad, Homemade Cookies & Fresh Watermelon Slices

Sweet Tea and Lemonade Station

\$25 per person

\$15 for Children 4-11 years (under 4 years is complimentary)

Classy Picnic

Choice of two main entrées:

Flame Broiled Delmonico Steak

Hickory Smoked BBQ Chicken Breasts OR

Flame Broiled Marinated Atlantic Salmon

Au Gratin Potatoes, Buttered Corn on the Cob (seasonal) OR Green Beans, Fresh Fruit Salad OR Garden Salad Bowl Fresh Baked Dinner Rolls with Butter, Homemade Brownies & Fresh Watermelon Slices

Sweet Tea and Lemonade Station

\$38 per person

\$23 for Children 4-11 years (under 4 years is complimentary)

Roast a Pig

Pulled Roasted Pig with side sauces and farm Roasted Chicken - Bone in Mac & Cheese OR Potato Salad, Buttered Corn on the Cob (seasonal) OR Green Beans, Baked Beans and Cole Slaw, Garden Salad Bowl w/Assorted Dressings, Fresh Rolls & Condiments, Assortment of Fresh Baked Cookies and Brownies OR Chef's Choice of Seasonal Fruit

Sweet Tea and Lemonade Station

\$36 per person

\$22 for Children 4-11 years (under 4 years is complimentary)

Chef Carved Whole Roasted Pig instead of Pulled Roasted Pig for groups of 100 or more: \$ Market Price

Bountiful Breakfast

Scrambled Eggs, your choice of 2 (Bacon, Sausage, Ham) Oven Roasted Home Fried Potatoes, Fresh Seasonal Fruit, your choice of freshly baked Muffins, Bagels OR Pastries, Yogurt, Assorted Juices, Fresh Brewed Coffee and Herbal Teas.

\$18 per person (A minimum of 20 people required for this breakfast)

Add a Breakfast Casserole - \$3.00 per person

Farwell Breakfast

Fresh Fruit Cascade and Homemade Pastry Station
Omelet Station with toppings

A buffet brunch to include:

Ham, Breakfast Casserole, Oven Roasted Home Fried Potatoes, Farm Fresh Sausage Links, Crispy Bacon, Fresh Seasonal Fruit, your choice of freshly baked Muffins, Bagels OR Pastries, Assorted Juices, Fresh Brewed Coffee and Herbal Teas

\$27 per person

A minimum of 20 people required for this brunch.

Gloryridge Brunch

Choose One chef manned station:

Omelet Station with toppings

Crepe Station with toppings

Chef's Choice Pasta or Macaroni & Cheese

Assorted Fresh Greens topped with Pears, Walnuts, and Crumbled Bleu Cheese

Seasonal Soup du Jour

A buffet brunch to include:

Seasonal Quiche OR Scrambled Eggs

Oven Roasted Home Fried Potatoes

Choice of two (2) meats: Farm Fresh Sausage Links, Crispy Bacon or Ham

Orange Poppy Seed Grilled Seasonal Vegetables.

Assorted Juices, Fresh Brewed Coffee and Herbal Teas

Your choice of Bloody Mary's and Mimosa's (for 1½ hours)

\$42 per person

A minimum of 25 people required for this brunch

Wed Day Celebration

(Noon -2pm)

Sandwich Mania

Buffet style assorted Gourmet Sandwiches and Wraps, Choice of two (Homemade Pasta Salad, Potato Salad or Garden Salad Bowl with Assorted Dressings),
Fresh Vegetables and Dip OR Seasonal Fresh Fruit,
Chips & Pickles.

Sheet Cake in your choice of traditional flavors decorated for your event
Lemonade or Sweet Tea

\$18.00 per person

Add a **KETTLE OF HOMEMADE SOUP** -

Tomato Florentine, Beef Vegetable, Cream of Broccoli, Chicken Noodle, Baked Potato w/Cheddar,
Ham & Bean, Beef Barley

\$5.00 per person

Cream of Crab, New England Clam Chowder,
Maryland Crab

\$7.00 per person

Loaded Baked Potato & Salad Bar

Variety of Salad Greens, Carrots, Tomatoes, Cucumbers, Onions, Green Peppers, Hard Boiled Eggs
Cheddar Cheese, Bacon Bits, Homemade Croutons, assorted Dressings, Sour Cream & Chives,
Fresh Baked Russet Potatoes

Sheet Cake in your choice of traditional flavors decorated for your event.

Lemonade or Sweet Tea

\$16 per person

Pasta, Pasta, Pasta

Garden Salad Bowl with Assorted Dressing or Caesar Salad Bowl

Chicken Florentine; Chicken over sautéed fresh Spinach in a Parmesan Mushroom Cream sauce over Penne and
Eggplant Parmesan with a Marinara Sauce served over Angel Hair Pasta
Fresh Rolls and Butter

Sheet Cake in your choice of traditional flavors decorated for your event. Lemonade or Sweet Tea

\$20 per person

La Fiesta Buffet

Taco & Tostado Bar: Seasoned Ground Beef, Salsa, Guacamole, Sour Cream, Shredded Lettuce,
Tomatoes, Olives, Pepper Jack Cheese Pan Seared

Chicken Strips w/Lime, Cilantro Sauce, Mexican Rice and Refried Beans.

Sheet Cake in your choice of traditional flavors decorated for your event.

Lemonade or Sweet Tea

\$19.00 per person

Bridal Showers