

HOTEL GETTYSBURG

— | LINCOLN SQUARE | —

Holiday Menu

One Lincoln Square
Gettysburg PA 17325
hotelgettysburg.com | 717-337-2000



- 4 | Holiday Lunch Buffet
- 6 | Holiday Dinner Buffet
- 8 | Holiday Plated Dinner
- 10 | Holiday Cocktail Reception
- 11 | Holiday Beverages

Holiday Lunch Buffet



SOUP AND SALADS | 34 per person

Caesar Salad | Parmesan and Garlic Croutons

Winter Salad | Carrots, Candied Pecans, Feta Cheese,
Citrus Vinaigrette

Butternut Squash Bisque

Warm Rolls and Whipped Butter

SIDES

Mashed Potatoes

Sage and Onion Stuffing (V)

Green Beans

ENTRÉES

Traditional Turkey | Gravy and Cranberry Relish

Roasted Loin of Pork | Apple Cider Glaze

Pumpkin Risotto

DESSERTS

Assortment of Seasonal Desserts

Coffee | Tea | Iced Tea



Holiday Dinner Buffet



SOUP AND SALADS | 42 per person

Mixed Greens | Cranberries, Toasted Almonds,
Goat Cheese, Balsamic Vinaigrette

Caesar Salad | Parmesan and Garlic Croutons

Winter Salad | Carrots, Candied Pecans, Feta Cheese,
Citrus Vinaigrette

Butternut Squash Bisque

Warm Rolls and Whipped Butter

ENTRÉES

Traditional Turkey | Gravy and Cranberry Relish

Seafood Newburg | Creamy Sherry Sauce

Beef Bourguignon | Roasted Vegetables and
Tenderloin Tips in a Red Wine Demi

SIDES

Mashed Potatoes

Sweet Potato Casserole

Sage and Onion Stuffing (V)

Roasted Root Vegetables

Candied Carrots

DESSERTS

Assortment of Seasonal Desserts

Coffee | Tea | Iced Tea



Holiday Plated Dinner



SALADS

Choice of One:

Mixed Greens Salad | Cranberries, Toasted Almonds & Goat Cheese, Balsamic Vinaigrette

Caesar Salad | Parmesan and Garlic Croutons

Winter Salad | Carrots, Candied Pecans, Feta Cheese, Citrus Vinaigrette

ENTRÉES

Choice of Two:

Roast Turkey | 41
with Sage and Onion Stuffing, Gravy and Cranberry Relish

Grilled Atlantic Salmon | 44
with Citrus Beurre Blanc

Sirloin of Beef | 49
with Red Wine Reduction

Stuffed Portabella | 29

Served with Mashed Potatoes and Roasted Asparagus

Warm Rolls and Whipped Butter

DESSERT

Pumpkin Cheesecake

Coffee | Tea | Iced Tea



Holiday Cocktail Reception



RECEPTION

Butler Passed Hors d'Oeuvres. Priced based on 50 pieces

Beef Wellington | 210

Crab Stuffed Mushrooms | 190

Scallops Wrapped in Bacon | 175

Spiced Pumpkin Mousse in Phyllo Cup | 130

Vegetable Spring Rolls | 140

Brie Crostini with Berry Compote | 125

Tomato Bruschetta | 90

Whipped Ricotta and Asparagus Crostini | 110

DISPLAYS

Domestic and International Cheese Display | 15 per person

Fresh Vegetable Crudit   | 7 per person

Seasonal Sliced Fruits and Berries | 9 per person



BEVERAGES

A minimum of 20 people is required on all bars. Cocktail service will be provided to smaller parties. A \$150 bartender fee will be charged on all bars.

OPEN BAR

Pricing is per person with a minimum of 2 hours

	2 Hours	Additional Hours
Beer, Wine & Soda	26 pp +	7 pp + per hour
Premium Brands	30 pp +	9 pp + per hour
Top Shelf	36 pp +	12 pp + per hour

CONSUMPTION & CASH BAR PRICING

Premium Brands	11 per glass	Domestic Beer	6 per bottle
Top Shelf Brands	14 per glass	Imported Beer	8 per bottle
House Wine	11 per glass	Craft Beer	9 per bottle
Premium Wine	15 per glass	Assorted Sodas	2 per glass

HOLIDAY COCKTAIL SELECTION

Add on to Your Bar Package

Spiked Winter Cider Station | 9 per person

Jim Bourbon Served with Organic Apple Cider, Whipped Cream and Cinnamon Sticks

Spiked Hot Chocolate Station | 8 per person

Jameson Irish Whiskey served with House-Made Hot Chocolate, Whipped Cream and Marshmallow





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