

HOTEL GETTYSBURG

— | LINCOLN SQUARE | —

Holiday Menu

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



Holiday Lunch Buffet



SALAD | *choose one*

Caesar Salad

romaine, parmesan, garlic croutons

Winter Salad

carrots, candied pecans, feta, citrus vinaigrette

SOUP

Butternut Squash Bisque

ENTRÉES | *choose two*

Traditional Turkey

gravy and cranberry relish

Roasted Loin of Pork

apple cider glaze

Pumpkin Risotto

SIDES | *choose two*

Mashed Potatoes

Sage and Onion Stuffing (V)

Green Beans

DESSERTS

Assortment of Seasonal Desserts

Served with warm rolls and whipped butter

Coffee | Tea | Iced Tea

SIDES



Holiday Dinner Buffet



SALADS | *choose one*

Mixed Greens

cranberries, toasted almonds, goat cheese, balsamic vinaigrette

Caesar Salad

romaine, parmesan, garlic croutons

Winter Salad

carrots, candied pecans, feta, citrus vinaigrette

SOUP

Butternut Squash Bisque

ENTRÉES | *choice of two*

Traditional Turkey

gravy and cranberry relish

Aukra Salmon

orange and pomegranate

Beef Bourguignon

roasted vegetables, tenderloin tips red wine demi

SIDES | *choose two*

Mashed Potatoes

Sweet Potato Casserole

Sage and Onion Stuffing (V)

Roasted Root Vegetables

Candied Carrots

DESSERTS

Assortment of Seasonal Desserts

Served with warm rolls and whipped butter

Coffee | Tea



Holiday Plated Dinner



SALADS | *choose one*

Mixed Greens Salad

cranberries, toasted almonds, goat cheese, balsamic vinaigrette

Caesar Salad

romaine, parmesan, garlic croutons

Winter Salad

carrots, candied pecans, feta cheese, citrus vinaigrette

ENTRÉES | *choose two*

Served with Mashed Potatoes and Roasted Asparagus

Roasted Turkey | 41

sage onion stuffing, gravy and cranberry relish

Grilled Aukra Salmon | 44

citrus beurre blanc

Sirloin of Beef | 49

red wine reduction

Stuffed Portabella | 29

DESSERT

Pumpkin Cheesecake

Served with warm rolls and whipped butter
Coffee | 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

	<u>2 Hours</u>	<u>Additional Hours</u>
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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