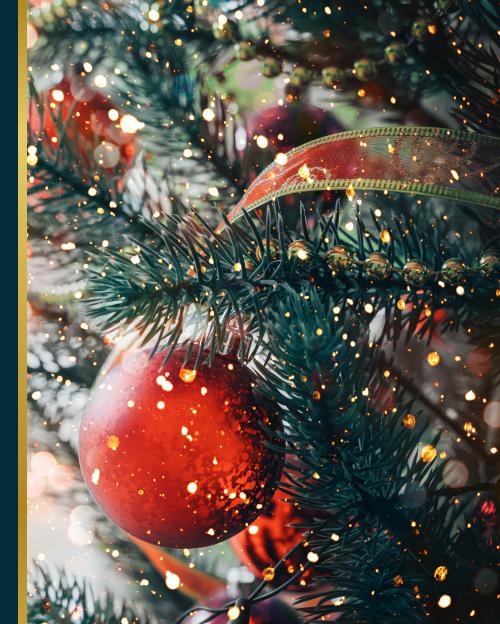
HOTEL GETTYSBURG

LINCOLN SQUARE

Holiday Menu

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





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







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





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 I 29

DESSERT

Pumpkin Cheesecake

Served with warm rolls and whipped butter Coffee | Tea





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 Crudité | 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



Holiday Beverages G



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