



2017

# BANQUET MENU

OMNI  RESORTS  
bedford springs | pennsylvania

## BANQUET & EVENT MENUS

The chefs of the Omni Bedford Springs Resort & Spa combine creative menus with the freshest ingredients available. Locally sourced meats, cheeses and produce provide a regional flare, and a friendly, professional staff ensures every meal is as inspired as your event itself.



BREAKFAST  
MENU



# BREAKFAST

All continental breakfasts are served with chilled fruit juices, freshly brewed regular and decaffeinated coffee, and selection of premium teas.

## CONTINENTAL

### THE SPRINGS | \$18 PER GUEST

- Fresh whole fruit
- Assorted bagels, cream cheese, butter, local preserves
- Mini croissants, banana bread, blueberry muffins

### FIRST LADIES | \$22 PER GUEST

- Seasonal and sliced fruit with berries
- Oatmeal presentation to include: dried fruits, nuts, brown sugar, PA maple syrup
- Assorted bagels, cream cheese, butter, preserves
- Mini croissants, assorted Danish, banana bread
- Breakfast parfait bar to include: granola, small diced fruit & berries

### BREAKFAST ENHANCEMENTS

- LANCASTER MUFFIN | \$5 EACH  
Egg, cheese, ham, English muffin
- SPINACH & FETA CHEESE FRITTATA | \$4 EACH
- SMOKED SALMON DISPLAY | \$18 PER GUEST  
Bagels, sliced tomato, diced egg, diced red onion, capers
- OATMEAL PRESENTATION | \$6 PER GUEST  
Dried fruits, nuts, brown sugar, PA maple syrup

### BREAKFAST STATIONS\*

- PANCAKE STATION | \$10 PER GUEST  
Includes berries, pecan pieces, chocolate chips, bananas
- EGGS BENEDICT STATION | \$12 PER GUEST  
Toasted English muffins, Canadian bacon, poached egg, hollandaise
- OMELET STATION | \$10 PER GUEST  
Fresh eggs, egg beaters, crumbled bacon, diced peppers, tomato, onion, spinach, mushroom, diced ham, cheddar cheese

Prices are subject to 23% service charge and 6% sales tax.  
Prices are subject to change without previous notice

\*Requires one attendant per 75 people at \$150 per attendant.

# BREAKFAST

All plated breakfast selections include freshly baked muffins, fruit and cheese Danish, buttery croissants, orange juice, freshly brewed coffee, decaffeinated coffee and assorted teas.

## PLATED

### EYE OPENER | \$23 PER GUEST

Grapefruit brûlée

Scrambled eggs

Bacon, sausage, breakfast potatoes

### FRENCH TOAST | \$26 PER GUEST

Blueberry smoothie

Grand Mariner French toast

PA maple syrup

Applewood smoked bacon





# BREAKFAST

All buffet breakfasts are served with chilled fruit juices, freshly brewed regular and decaffeinated coffee, and selection of premium teas.

## BUFFETS

### THE HARDING | \$28 PER GUEST

- Assortment of whole apples & bananas
- Sliced cantaloupe, honeydew
- Assorted bagels, cream cheese, butter, preserves
- Mini muffins, Danish
- Assorted cereals, milk
- Oatmeal, raisins, walnuts
- Scrambled eggs, bacon, sausage, breakfast potatoes

### THE POLK | \$33 PER GUEST

- Seasonal fruit and berry display
- Assorted breakfast breads
- Assorted mini yogurts
- Premade waffles with PA maple syrup
- Scrambled eggs, tomato, chive
- Bacon, sausage, breakfast potatoes

### THE TAFT | \$30 PER GUEST

- Assortment of whole apples, bananas, oranges
- Sliced cantaloupe, pineapple, honeydew, seasonal berry
- Assorted Danish, banana bread
- Breakfast parfait bar to include: granola, fresh diced pineapple & strawberry
- The egg scramble with onions, peppers, spinach
- Turkey bacon, maple blueberry sausage, breakfast potatoes
- Assorted cereals, milk

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\*All buffet breakfasts are for 90 minutes. Minimum of 25 guests. A surcharge of \$150 will apply for groups fewer than 25 guests.

A close-up photograph of several golden-brown cinnamon rolls. The rolls are arranged in a row, with the one in the foreground being the most prominent. Each roll is topped with a thick, white icing that has been drizzled over the top and sides. The background is softly blurred, showing more rolls and a white surface. A semi-transparent white rectangular box is centered over the middle of the rolls, containing the text "BREAK MENU" in a blue, serif font.

BREAK  
MENU



# BREAKS

## PACKAGES

### **PRESIDENTIAL BREAK | \$19 PER GUEST**

- Assorted jelly beans
- Assorted local cheeses
- Roasted, smoked & cinnamon almonds
- Roaring Spring bottled water
- Freshly brewed regular and decaffeinated coffee, selection of premium teas

### **HOUSE-MADE CHIPS | \$13 PER GUEST**

- Ranch dusted, lemon-peppered, & sweet potato chips
- Tabasco®, ketchup, specialty mustard
- Assorted PA sodas, Roaring Spring bottled water
- Freshly brewed regular and decaffeinated coffee, selection of premium teas

### **FRESHLY BREWED BREAK | \$13 PER GUEST**

- Biscotti, mini scones
- Doughnut holes with cinnamon sugar, chocolate & caramel sauces
- Freshly brewed regular and decaffeinated coffee, selection of premium teas

### **YOGURT BREAK | \$14 PER GUEST**

- Build your own parfait  
assorted fruit yogurts, berries, fruit, granola
- Peach smoothies
- Yogurt covered raisins
- Freshly brewed regular and decaffeinated coffee, selection of premium teas

### **APPLE A DAY | \$13 PER GUEST**

- Apples and caramel
- Apple smoothies
- Mini apple muffins
- Warm apple cider
- Freshly brewed regular and decaffeinated coffee, selection of premium teas

# BREAKS

## PACKAGES

### SPRING TRAINING | \$15 PER GUEST

Pretzel bites, assorted mustards  
Peanuts, popcorn, Cracker Jacks™  
Assorted Powerades, Arnold Palmers

### CHOCOLATE LOVERS | \$18 PER GUEST

Double chocolate chunk cookies, rockslide brownies  
Assorted chocolate truffles  
Chocolate covered strawberries, espresso beans  
Hot chocolate  
Freshly brewed regular and decaffeinated coffee, selection of premium teas

### DOUGHNUTS OR CUPCAKES | \$14 PER GUEST

Doughnut holes with cinnamon sugar, chocolate & caramel sauces or maple-bacon, s'mores, peanut butter cup cupcakes  
Chocolate & whole milk  
Freshly brewed regular and decaffeinated coffee, selection of premium teas

### AT THE MOVIES | \$16 PER GUEST

Buttered popcorn  
Jelly belly® jelly beans  
Assorted boxes of candies  
Assorted PA sodas and Roaring Spring bottled water

### HIGH ENERGY | \$20 PER GUEST

Build your own trail mix housemade granola, dried fruits, nuts, seeds & chocolate chips  
Assortment of Cliff™ and Luna™ bars  
Blueberry smoothies  
Red Bull® energy drinks and Roaring Spring bottled water



# BREAKS

## A LA CARTE

### MORNING MUNCHIES

- Whole fresh fruit | \$3 each
- House made granola | \$18 per pound
- Seasonal sliced fruits and berries  
\$8 per guest
- Assorted breakfast pastries | \$42 per dozen
- Assorted mini muffins | \$24 per dozen
- Maple sticky buns | \$40 per dozen
- Assorted scones | \$36 per dozen
- Assorted bagels, cream cheese - regular and low-fat  
\$42 per dozen
- Assorted croissants - plain, chocolate, almond  
\$48 per dozen
- Assorted breakfast loaves - banana, cranberry-orange,  
zucchini | \$24 per loaf
- Hard boiled eggs | \$24 per dozen
- Cheese blintzes, assorted fruit toppings  
\$36 per dozen
- Individual fruit yogurts | \$4 each

### AFTERNOON DELIGHTS

- Assorted cookies | \$42 per dozen
- Rice Krispie™ treats | \$36 per dozen
- Brownies & lemon bars | \$42 per dozen
- Assorted mini cupcakes | \$30 per dozen
- Dark chocolate dipped strawberries | \$40 per dozen
- Ice cream bars | \$4.50 Each
- Assorted candy bars | \$3 each
- Granola bars | \$3 each
- Single serve bags of potato chips | \$3 each
- Warm soft pretzels, assorted gourmet mustards  
\$48 per dozen
- Fancy mixed nuts | \$9 per guest
- Potato chips, ranch dip | \$6 per guest
- Tortilla chips, salsa | \$6 per guest
- Assorted gourmet popcorns | \$4 per bag

Prices are subject to 23% service charge and 6% sales tax.  
Prices are subject to change without previous notice

\*All package break menus are designed for 30 minutes of service.

# BREAKS

## A LA CARTE

### REFRESHMENTS

Freshly brewed regular and decaffeinated coffee,  
premium teas | \$85 per gallon

Lemonade, fruit punch, iced tea | \$60 per gallon

Milk - whole, 2%, non-fat single servings | \$3 each

Assorted soft drinks | \$5 each

Bottled fruit juices | \$5 each

Bottled iced tea | \$5 each

Evian™, San Pellegrino™ | \$6 each

Roaring Spring bottled water | \$5 each

Red Bull® energy drinks, regular and sugar-free  
\$6 each

PA sodas | \$4 each

Powerades | \$5 each

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\*All package break menus are designed for 30 minutes of service.



A stack of four paninis is shown on a white surface. The paninis are made with toasted bread and filled with melted cheese, meats, and vegetables. A semi-transparent white box with a thin black border is overlaid on the middle of the stack, containing the text 'LUNCH MENU' in a blue, serif font. A knife is visible in the background, and some crumbs are scattered on the surface.

LUNCH  
MENU

# LUNCH

All luncheon buffets include freshly brewed coffee, decaffeinated coffee, assorted teas, and iced tea.

## BUFFETS

### DAILY LUNCH BUFFET\* | \$34 PER GUEST

Soup, salad, sandwich, flatbread and dessert specialties varying daily

### PENNSYLVANIA COOK-OUT | \$36 PER GUEST

Tossed seasonal greens, assorted dressings

Creamy potato salad

Cider vinegar cole slaw

Green bean salad

Local burgers, hot dogs & brats, condiments & buns

Old fashioned apple pie, assorted cookies

### ITALY BY DAY | \$37 PER GUEST

Minestrone soup

Garbanzo bean salad

Panzanella salad

Antipasto display

Garlic breadsticks

Chicken marsala

Branzino picatta

Cheese tortellini al forno

Sautéed summer squash

Tiramisu, mini cannoli

### TASTE OF MEXICO | \$38 PER GUEST

Tortilla soup

Tossed salad of red romaine, bibb, frisée, cilantro ranch

Corn & chayote salad

Beef fajitas, peppers, onions, sour cream, cheddar cheese, guacamole, salsa, flour tortillas

Chicken enchiladas salsa verde

Snapper Vera Cruz

Spanish rice, borracho beans

Churros, dulce de leche

Prices are subject to 23% service charge and 6% sales tax.  
Prices are subject to change without previous notice

\*No substitutions and no minimum guests required.  
All buffets are prepared for 25 guests or more and priced for one and one half hour of service.  
A surcharge of \$150 will apply for groups fewer than 25 guests.





## LUNCH

All lunches are served with freshly baked rolls, whipped butter, freshly brewed regular and decaffeinated coffee, selection of premium teas and iced tea.

## BUFFETS

### ARTISAN SAVORY SAUSAGES | \$35 PER GUEST

Cole slaw

Apple currant salad

Warm potato salad

Macaroni & cheese

Maxwell Street polish sausage, Italian sausage with peppers, beer braised bratwurst

German chocolate cupcakes

### TASTE OF COUNTRY | \$33 PER GUEST

Field green salad, assorted dressings

Carrot & raisin salad

Black eye pea & ham salad

Buttermilk mashed potato

Country style green beans

Crispy fried chicken, gravy

Homemade meatloaf

Old fashioned apple pie

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Prices are subject to change without previous notice

All buffets are prepared for 25 guests or more and priced for one and one half hour of service.  
A surcharge of \$150 will apply for groups fewer than 25 guests.

# LUNCH

All lunches are served with freshly baked rolls, whipped butter, and freshly brewed regular and decaffeinated coffee, selection of premium teas and iced tea.

## TWO COURSE PLATED

### PESTO CHICKEN SALAD | \$32 PER GUEST

Romaine lettuce, garbanzo beans, summer squash, hearts of palm, roasted bell peppers, sun dried tomato, feta cheese, roasted shallot vinaigrette

Cheesecake, raspberry sauce

### BLACKENED BEEF SALAD | \$38 PER GUEST

Field greens, 6 oz. strip steak, blue cheese crumbles, bacon, red onions, radish, asparagus, hardboiled egg, roquefort dressing

Dark chocolate ganache cake, raspberry coulis

### SMOKED SALMON SALAD | \$35 PER GUEST

Spring field greens, citrus sections, almond slivers, carrots, cucumbers, champagne vinaigrette

Fresh berry sabayon

### HAM & CHEDDAR | \$29 PER GUEST

Sliced ham & Van Grouw cheddar on multigrain ciabatta leaf lettuce, tomato, bistro sauce, pickle, tomato basil soup

Confetti cupcake

### TURKEY & SWISS | \$29 PER GUEST

Sliced turkey breast & swiss cheese on a croissant leaf lettuce, tomato, onion mayonnaise, pickle, pasta salad

Double fudge chocolate brownie



# LUNCH

Entrée selection includes choice of one starter and one dessert. All lunches are served with freshly baked rolls, whipped butter, and freshly brewed regular and decaffeinated coffee, selection of premium teas and iced tea.

## THREE COURSE PLATED

### LUNCH STARTERS

#### SALADS

##### SPRINGS SALAD

Watercress, frisée salad, strawberries, blue cheese, balsamic vinaigrette

##### CRAB CAKE

Corn emulsion, arugula, grilled marinated asparagus, Belgian endive, radicchio, shaved parmesan reggiano, sweet basil vinaigrette

##### GRILLED MARINATED ASPARAGUS SALAD

Belgian endive, radicchio, shaved parmesan reggiano, sweet basil vinaigrette

#### SOUPS

##### TOMATO BASIL SOUP

##### CHICKEN & SPÄTZLE SOUP

### LUNCH DESSERTS

French apple tart, cinnamon anglaise

Lemon berry shortcake

Dark chocolate ganache cake

White chocolate macadamia nut tart

Raspberry cheesecake

### LUNCH ENTRÉES

#### PAN SEARED CHICKEN BREAST | \$38 PER GUEST

Sweet corn-tomato succotash, broccolini, onion-fennel jus

#### AIRLINE CHICKEN | \$42 PER GUEST

Smoked gouda whipped potato, roasted carrots, chimichurri emulsion

#### 6 OZ. MARINATED SIRLOIN | \$45 PER GUEST

Fingerling potato, asparagus & cremini mushrooms, sauce robert

#### HERB ROASTED SALMON | \$43 PER GUEST

Sweet pea-carrot quinoa, brussels sprouts, charred leek crème

#### BLACKENED CENTER CUT PORK CHOP | \$39 PER GUEST

Sweet potato purée, haricot vert, crayfish buerre blanc

#### SWEET POTATO GNOCCHI | \$35 PER GUEST

Kale, macadamia nut, bacon, tarragon cream

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\*Minimum of 25 guests.

# LUNCH

All box lunches include whole fruit, potato chips, condiments, housemade dessert, and bottled water.

## BOXED

HAM & CHEDDAR ON CIABATTA

TURKEY & SWISS ON CROISSANT

ROAST BEEF & BLEU ON SOURDOUGH

PESTO CHICKEN & PROVOLONE ON FOCACCIA

SLOW ROASTED VEGETABLE WRAP

ITALIAN PO BOY ON HOAGIE

B.L.T. ON BRIOCHE

PORTOBELLO WRAP

Choice of up to three sandwiches \$25 per guest

Choice of four sandwiches \$27 per guest

Choice of five sandwiches \$29 per guest

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A charcuterie board featuring various meats, cheeses, and olives. In the foreground, there are several slices of salami and a roll of prosciutto. Behind them, there are more slices of prosciutto and a wedge of cheese. To the left, a small black bowl contains several yellow olives on wooden skewers. The board is set on a rustic wooden table.

RECEPTION  
MENU

# RECEPTION

## RECEPTIONS

### REAGAN RECEPTION\* | \$85 PER GUEST

1 CULINARY ATTENDANT REQUIRED

Fresh seasonal fruit display

Vegetable crudités

Domestic cheese display

Mediterranean skewers

Sriracha shrimp on cucumber

Andouille sausage en croûte

Marinated beef satay

Orecchiette pasta action station with grilled chicken with wild mushrooms, sundried tomatoes, pine nuts, puttanesca sauce & tarragon alfredo, garlic breadsticks

Chocolate fondue station - marshmallows, strawberries, pineapples, Rice Krispies™ treats, doughnut holes

### HARRISON RECEPTION\* | \$105 PER GUEST

2 CULINARY ATTENDANTS REQUIRED

Fresh seasonal fruit display

Vegetable crudités

Imported and domestic cheese

Blackened chicken, marinated mushrooms, asparagus

Warm spinach & artichoke dip with pita

Belgian endive & maytag mousse with candied pecan

Grilled chicken & avocado pico on croustade

Blackened tuna with lime crème on cucumber

Mini beef wellington

Boursin stuffed mushroom

Coconut shrimp

Orecchiette pasta action station with grilled chicken, wild mushrooms, sun dried tomatoes, pine nuts, puttanesca sauce & tarragon alfredo, garlic breadsticks

Carving station of roast beef, horseradish cream, dijon mustard & dinner rolls

Cake pop trio, assorted petite-fours





# RECEPTION

## HORS D'OEUVRES

### COLD SELECTION

- Grilled chicken, avocado bruschetta | \$42 per dozen
- Fresh tomato, mozzarella skewers | \$42 per dozen
- Brie & strawberry, pumpernickel canapés | \$42 per dozen
- Sriracha shrimp, lemon cream, cucumber | \$60 per dozen
- Blackened beef crostini, onion jam, horseradish  
\$48 per dozen
- Boursin mousse, mango, croustades | \$42 per dozen
- Lamb, goat cheese flatbread, fig balsamic glaze  
\$54 per dozen
- Seared tuna, wasabi, wonton chip | \$60 per dozen
- Crab louis, mini bouchée | \$66 per dozen

### HOT SELECTION

- Kalamata & artichokes | \$48 per dozen
- Boursin stuffed mushrooms | \$42 per dozen
- Bacon wrapped scallops | \$60 per dozen
- Vegetable samosas | \$42 per dozen
- Steak chilito | \$60 per dozen
- Tandoori chicken | \$48 per dozen
- Dragon shrimp | \$60 per dozen
- Crabcakes, red pepper remoulade | \$72 per dozen
- Beef bourguignon | \$60 per dozen
- Mini reuben sandwiches | \$48 per dozen

# RECEPTION

## ACTION STATIONS

### CLASSIC SHRIMP SCAMPI | \$19 PER GUEST

Lemon scented basmati rice

### PHILLY CHEESESTEAK SLIDERS \$18 PER GUEST

Beef & chicken, mini-rolls

Mushrooms, onions, peppers & cheese

### CAESAR SALAD STATION | \$16 PER GUEST

Grilled chicken, shrimp, romaine, caesar dressing,  
sourdough croutons, parmigiano-reggiano

### CRAB CAKE STATION | \$28 PER GUEST

Crab cakes, rémoulade, grain mustard sauce

### STIR FRY STATION | \$19 PER GUEST

Shrimp, chicken, broccoli, carrots, water chestnuts,  
fried rice

### MACARONI AND CHEESE STATION \$25 PER GUEST

Orecchiette, cheese sauce, lobster, truffles, bleu cheese,  
ham, broccoli, mushrooms

### PASTA STATION | \$19 PER GUEST

Cheese tortellini, grilled chicken, shrimp,  
boursin alfredo, charred tomato-vodka sauce  
sundried tomato, olives, pine nuts, garlic bread sticks

### STREET TACOS | \$20 PER GUEST

Fish & steak, pico de gallo, cabbage slaw, feta cheese,  
avocado habañero crème

### DESSERT FLAMBÉ STATIONS | \$18 PER GUEST

CHOICE OF ONE (1)

Crepe suzette, banana foster, caramel apple or  
peach brandy served with ice cream

### SUNDAE BAR | \$17 PER GUEST

Vanilla & chocolate ice creams

Cherries, chocolate chips, candy pieces, nuts,  
marshmallows, chocolate & caramel



# RECEPTION

## DISPLAYS

### ANTIPASTO DISPLAY | \$15 PER GUEST

Italian meats, cheeses, artichoke hearts, hearts of palm, cipollini onions, roasted peppers, assorted olives, grilled flatbread

### LOCAL CHEESE DISPLAY | \$15 PER GUEST

Van Grouw cheddar, gouda, Hidden Hills ivory lace, buttercup, assorted crackers, crostini

### ASSORTED GRILLED VEGETABLES \$13 PER GUEST

Eggplant, peppers, zucchini, yellow squash, endive, asparagus, onion-balsamic dip

### BAKED BRIE EN CROÛTE | \$175 PER DISPLAY SERVES UP TO 20

Warm berry compote, assorted water crackers

### CHILLED SEAFOOD BAR | \$26 PER GUEST

Crab claws, smoked sea scallops, cocktail shrimp, oysters on the half shell, cocktail sauce, tarragon remoudele

### ASSORTMENT OF RAW VEGETABLES \$10 PER GUEST

Carrots, broccoli, celery, radish, zucchini, yellow squash spinach & ranch dips

## CARVING STATIONS

### HERB ROASTED STRIPLOIN\* \$450 PER PIECE

SERVES UP TO 40

Selection of mayonnaise, creamy horseradish, grain mustard, silver dollar rolls

### THYME ROASTED TURKEY BREAST\* \$400 PER PIECE

SERVES UP TO 40

Selection of mayonnaise, mustards, mini cheddar biscuits

### MAPLE GLAZED HAM\* | \$400 PER PIECE

SERVES UP TO 40

Selection of assorted mustards, mini corn muffins

### LEG OF LAMB\* | \$400 PER PIECE

SERVES UP TO 30

Mini basil pesto, assorted dinner rolls

### ROASTED TENDERLOIN OF BEEF\* \$400 PER PIECE

SERVES UP TO 20

Au poivre sauce, mini bâtards



*DINNER  
MENU*



## DINNER

All dinners are served with freshly baked rolls, whipped butter, and freshly brewed regular and decaffeinated coffee, and selection of premium hot and iced teas.

### BUFFET

#### EISENHOWER | \$68 PER GUEST

- Local field greens, lemon-honey dressing
- Asparagus & wild mushroom display
- Spring vegetable pasta salad
- Local cheese display
- Herb roasted ribeye, garlic demi
- Roasted chicken, artichoke & tomato sauce
- Striped bass, citrus salsa
- Yukon gold roasted potato
- Seasonal vegetable
- Chocolate truffle cake, maple walnut tart

#### PENNSYLVANIA FAMILY DINNER \$53 PER GUEST

- Creamy potato salad
- Pea & ham salad
- Buttermilk fried chicken
- Pan seared trout
- Green beans & bacon
- Mashed potato
- Apple dumplings

#### BEDFORD FIRE PIT BBQ | \$70 PER GUEST

- Tossed salad of red romaine, bibb, frisée, peppercorn ranch, citrus vinaigrette
- Macaroni salad
- Broccoli slaw
- Baked potato bar
- pulled pork, bacon, sour cream, butter, shredded cheese, green onion
- Yuengling BBQ beef brisket
- Honey mustard glazed chicken
- Molasses baked beans
- Braised tomato collard greens
- Honey cayenne glazed carrots
- Cheddar biscuits
- Warm apple crisp, s'mores tartlets

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\*Minimum of 25 guests. A surcharge of \$150 will apply for groups fewer than 25 guests.

# DINNER

All dinners are served with freshly baked rolls, whipped butter, and freshly brewed regular and decaffeinated coffee, and selection of premium hot and iced teas.

## BUFFET

### BUCHANAN | \$73 PER GUEST

- Tossed salad of red oak, bibb, curly endive, lemon-thyme vinaigrette
- Antipasto salad
- Caprese display
- Basil-pesto hummus, pita chips
- Herbes de provence roasted tenderloin of beef
- Branzino
- Chicken piccata
- Roasted fingerling potatoes
- Ratatouille
- Baklava, mini éclairs, mini cannoli

### TIS THE SEASON | \$55 PER GUEST

- Fresh seasonal greens, assorted dressings
- Seasonal tossed fruit salad
- Smashed sweet potato
- Green bean casserole
- Traditional stuffing
- Brown sugar glazed ham
- Roasted turkey breast & giblet gravy
- Rum cake

### TASTE OF ITALY | \$56 PER GUEST

- Spinach & kale salad
- Marinated olives
- Italian bread with infused oils
- Eggplant parmesan
- Broccolini pan grotto
- Linguini & clams in white wine sauce
- Chicken vesuvio
- Zuccotto





# DINNER

All plated dinners include a soup or salad, an entrée with a starch and seasonal vegetable, dessert, freshly brewed coffee, decaffeinated coffee and assorted hot and iced teas.

## PLATED

### SOUPS/SALADS (SELECT ONE)

#### SOUPS

- White bean, PA ham soup
- Onion soubise, truffle shavings
- Cream of wild mushroom

#### SALADS

- Local field greens, roquefort dressing, tomato, cucumber, carrot curls, walnuts
- Spinach, arugula, radicchio, bacon, charred green onion, roasted mushrooms, feta, oregano & garlic vinaigrette
- Butter lettuce, strawberries, almonds, goat cheese & basil balsamic vinaigrette
- Local cheeses from Hidden Hills dairy & Van Grouw farms, honeycomb, seasonal melon, prosciutto & mint salad
- 1796 steakhouse wedge, baby iceberg, bacon, bleu cheese

### APPETIZERS (SELECT ONE)\*

#### SHRIMP & GRITS +\$7 PER GUEST

- Fire roasted tomato habaño cream

#### PEPPERED DUCK BREAST +\$9 PER GUEST

- Couscous, citrus suprêmes
- tarragon vinaigrette

#### CHILLED SHRIMP COCKTAIL +\$10 PER GUEST

### DESSERTS (SELECT ONE)

- Port poached pear, fig mascarpone stuffing
- Tiramisu
- Chocolate truffle cake
- Five spice apple napoleon
- Caramel cheesecake
- Lemon mousse trifle

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\*Appetizers are a fourth course enhancement.

# DINNER

All plated dinners include a soup or salad, an entrée with a starch and seasonal vegetable, dessert, freshly brewed coffee, decaffeinated coffee and assorted hot and iced teas.

## PLATED

### ENTRÉES

PRESIDENT BUCHANAN'S PHEASANT PÉRIGUEUX

\$55 PER GUEST

Fingerling potato, broccolini, baby carrots, truffle sauce

FILET MIGNON | \$77 PER GUEST

Yukon gold smashed potato, roasted baby beets, green beans, bordelais sauce

PAN SEARED SEA BASS | \$66 PER GUEST

Israeli couscous, snap peas, roasted tomato, saffron beurre blanc

CRISPY STUFFED CHICKEN BREAST | \$52 PER GUEST

Mushroom, goat cheese, prosciutto stuffing, grilled asparagus, carrots, sherry red pepper coulis

ROASTED RACK OF LAMB | \$80 PER GUEST

Sweet pea, mint risotto, roasted garlic carrots, grilled asparagus, shiraz reduction

RATATOUILLE RISOTTO | \$47 PER GUEST

Grilled portobello, asparagus tips, tomato balsamic coulis

FILET & LOBSTER | \$90 PER GUEST

5 oz. seared filet of beef, 6 oz. lobster tail, wild mushroom risotto, haricots vert, bernaïse

FILET & QUINOA CRAB CAKE | \$80 PER GUEST

Citrus scented broccolini, Yukon gold mashed potatoes, pinot noir demi-glace

HERB MARINATED FILET & BLACKENED SALMON

\$78 PER GUEST

Cheddar grits, baby squash, carrots, sherry cream sauce

CHICKEN BREAST & GARLIC SHRIMP | \$75 PER GUEST

Sweet potato shiitake hash, haricot vert, mustard emulsion



A close-up photograph of a waiter in a white uniform pouring champagne into a flute glass. The waiter's hands are visible, one holding the bottle and the other holding the glass. The champagne is being poured, creating a frothy head. The background is blurred, showing a white tablecloth and other dishes. A semi-transparent white box with a thin black border is centered over the image, containing the text "BEVERAGE MENU" in a blue, serif font.

BEVERAGE  
MENU

# BEVERAGES

## HOSTED AND CASH BAR SERVICE

### BEDFORD SPRINGS BRAND COCKTAILS

HOSTED | \$9.50 PER DRINK

CASH | \$11 PER DRINK

Svedka vodka, Seagram's gin, Bacardi rum, Jim Beam bourbon, J&B scotch, Sauza blanco tequila

### PREMIUM BRAND COCKTAILS

HOSTED | \$10.50 PER DRINK

CASH | \$12 PER DRINK

Absolut vodka, Bombay gin, Captain Morgan rum, Jose Cuervo gold tequila, Dewar's White Label scotch, Jack Daniel's Tennessee Whiskey, Seagram's VO

### SUPER PREMIUM BRAND COCKTAILS

HOSTED | \$13 PER DRINK

CASH | \$14 PER DRINK

Kettle One vodka, Bombay Sapphire gin, Bacardi 8 year rum, Woodford Reserve bourbon, Crown Royal, Johnnie Walker Black, Herradura silver tequila

### HOUSE WINES

HOSTED | \$10 PER DRINK

CASH | \$11 PER DRINK

M-A-N Wines, New Zealand, Chardonnay, Merlot, Cabernet sauvignon

### CORDIALS

HOSTED | \$13 PER DRINK

CASH | \$14 PER DRINK

Frangelico, Bailey's, Chambord, Grand Mariner, Cointreau, Godiva, Amaretto

### DOMESTIC BEER

HOSTED | \$5.50 PER DRINK

CASH | \$7 PER DRINK

Miller Light, Bud Light, Samuel Adams, Budweiser, Michelob Ultra

### IMPORTED BEER

HOSTED | \$6.50 PER DRINK

CASH | \$8 PER DRINK

Heineken, Stella Artois, Corona, Corona Light, Amsel Light

### NON-ALCOHOLIC BEVERAGES

HOSTED | \$5 PER DRINK

CASH | \$4 PER DRINK

Coke, diet coke, sprite, ginger ale, iced tea, lemonade, bottled water





# BEVERAGES

The hosted bar package includes assorted domestic and specialty beers, call or premium wines, soft drinks, fruit juices and bottled water.

## HOSTED BAR PACKAGE

	FIRST HOUR	SECOND HOUR	EACH ADDITIONAL HOUR
BEDFORD SPRINGS BRANDS	\$20 per guest	\$16 per guest	\$14 per guest
PREMIUM BRANDS	\$24 per guest	\$18 per guest	\$16 per guest
SUPER PREMIUM BRANDS	\$30 per guest	\$20 per guest	\$18 per guest

Prices are subject to 23% service charge and 6% sales tax.  
Prices are subject to change without previous notice

# BEVERAGES

We will gladly accommodate special requests of wine that is not featured on this list. Special wine requests to be sold by the case only. Please allow at least 30 days advance notice to confirm request, pricing, and availability.

## WINE LIST

### SPARKLING

Domaine Chandon, Brut, California | \$58

Veuve Clicquot Ponsardin, France | \$150

### WHITE WINES

Kris, Pinot Grigio, "Artist Cuvee", Delle Venezie, Italy | \$38

Joel Gott, Sauvignon Blanc, California | \$39

Haras, Sauvignon Blanc, Maipo Valley, Chile | \$54

Chateau Ste. Michelle, Riesling, Washington | \$45

Milestone, Chardonnay, California | \$42

Folie a deux, Chardonnay, California | \$45

### RED WINES

Folie a deux, Pinot Noir, California | \$56

Lyric by Etude, Pinot Noir, Santa Barbara | \$56

Charles Smith Wines, Merlot, "The Velvet Devil", Columbia Valley, Washington | \$62

Robert Mondavi, Private Selection, Meritage, North Coast, California | \$52

Terrazas Alto del Plata, Malbec, Mendoza, Argentina | \$55

Louis M. Martini, Cabernet Sauvignon, California | \$55

Columbia Crest, "Grand Estates", Cabernet Sauvignon, Columbia Valley, Washington | \$59

### FEATURE RED, WHITE AND SPARKLING

M-A-N Chardonnay, New Zealand | \$39

M-A-N Cabernet Sauvignon, New Zealand | \$39

M-A-N Merlot, New Zealand | \$39

Kenwood Yulupa, Sparkling Wine, California | \$36



A row of silver chafing dishes is set on a white tablecloth. The dishes are arranged in a line, receding into the background. Each dish has a lid and a base with legs. In the foreground, a white square plate is visible. The background is slightly blurred, showing more of the same setup. A semi-transparent white box with a thin blue border is centered over the middle of the image, containing the text 'MEETING DAY PACKAGES' in a blue, serif font.

MEETING DAY  
PACKAGES

# MEETING DAY PACKAGES

Continual Beverage Service to include assorted soft drinks, Roaring Spring bottled water, freshly brewed regular and decaffeinated coffee, and selection of premium teas.

## JAMES BUCHANAN DAY MEETING PACKAGE \$120 PER GUEST

### BREAKFAST BUFFET | 60 MINUTES

Sliced seasonal fruit

Assorted yogurts, chilled fruit juices

Assorted bagels with cream cheese, butter & preserves

Cranberry orange muffins & banana bread

Scrambled eggs & applewood bacon

Oatmeal with brown sugar & raisins

### AM BREAK | 30 MINUTES

Whole apples & bananas

Strawberry smoothies

Assorted coffee cakes

### LUNCH | 60 MINUTES

Coleslaw

Pasta salad

Garden salad with croutons, carrots, olives,  
cherry tomatoes, ranch & balsamic

Cream of mushroom soup

Sliced roast beef, smoked turkey, ham, cheddar  
and swiss cheeses

Assorted breads & rolls

Lettuce, tomatoes, onions, pickles, mustard, mayonnaise

Chef's choice of desserts

Iced tea

### PM BREAK | 30 MINUTES

Brownies and lemon bars

Whole bananas

Trail mix





# MEETING DAY PACKAGES

## JOHN ANDERSON DAY MEETING PACKAGE \$130 PER GUEST

### BREAKFAST BUFFET | 60 MINUTES

- Sliced fruit display
- Assorted breakfast breads and bagels with butter, preserves and cream cheese
- Assorted individual yogurts
- Assorted cereals & milk
- Hot breakfast sandwich
- Chilled fruit juices

### MORNING BREAK | 30 MINUTES

- Assorted whole fruit, hard boiled eggs

### LUNCH BUFFET | 60 MINUTES

- Tossed seasonal greens, assorted dressings
- Corn and tomato salad
- Grilled chicken breast picatta
- Marinated flank steak, onion jus
- Chef's selection of seasonal accompaniments
- Chef's choice of desserts
- Iced tea

### AFTERNOON BREAK | 30 MINUTES

- Specialty popcorn, brownie bites
- Assorted whole fruit

Prices are subject to 23% service charge and 6% sales tax.  
Prices are subject to change without previous notice

# MEETING DAY PACKAGES

## RONALD REAGAN DAY MEETING PACKAGE \$140 PER GUEST

### BREAKFAST BUFFET | 30 MINUTES

- Seasonal fruit & berries
- Assorted individual yogurts
- Assorted bagels with cream cheese, butter & preserves
- Blueberry muffins & lemon poppy seed bread
- Huevos rancheros, salsa
- Oatmeal with brown sugar & raisins
- Chilled fruit juices

### AM BREAK | 30 MINUTES

- Assorted whole fruit
- Housemade granola
- Local cheese display with almonds

### LUNCH BUFFET | 60 MINUTES

- Garden salad with croutons, carrots, cherry tomatoes, olives, honey mustard dressing, ranch
- Peach & almond salad
- Chicken pot pie
- Blackened snapper, lemon butter
- Chef selection of seasonal vegetable
- Cornbread
- Spiced chocolate panna cotta
- Iced tea

### PM BREAK | 30 MINUTES

- Assorted cookies
- Sliced fruit display
- Jelly belly® jelly beans
- Peanuts & Cracker Jacks®



A glass bell on a black base on a white surface. The bell is made of clear glass and has a black plastic base. It is sitting on a white, reflective surface. The background is a blurred bokeh of warm yellow and blue lights.

# HOTEL GUIDELINES

# HOTEL GUIDELINES

To ensure compliance with Bedford County Board of Health food handling regulations, food will be consumed on the hotel premises at the contracted time(s). The Omni Bedford Springs Resort and Spa is the sole provider of all food and beverages that are served in banquet facilities. Food and beverage is not permitted to be brought into the banquet areas by a guest or any client's guests or attendees from an outside source.

## BANQUET MENUS

Banquet menus, Room arrangements, and other details pertaining to your event should be submitted to your convention services manager at least three (3) weeks prior to your event. Our culinary staff is happy to plan a customized menu for your event or assist you in your selection process. Due to the remote location of Omni Bedford Springs, menus selected within seven (7) days of your event are subject to a 20% surcharge. Only food prepared by Bedford Springs Resort may be consumed on hotel premises. The resort reserves the right to change pricing at any time outside of the 90-day function date.

## GUARANTEES

The exact number of attendees for all banquet meal functions must be given seventy-two (72) hours or three (3) working days prior to the event date. This number is not subject to reduction; however Bedford Springs will be prepared to serve 3% above the guaranteed number specified. If the seventy-two (72) hour deadline passes and no guarantee has been received, we will consider the number indicated on the original banquet event order to be the correct and guaranteed number of guests.

Room assignments are made by the resort staff to accommodate the expected attendance. The resort reserves the right to reassign space if attendance changes from the expected count or as deemed necessary.

## BEVERAGE SERVICE

In compliance with Pennsylvania Liquor Laws, the Omni Bedford Springs Resort and Spa is the only authorized licensee able to sell and serve liquor, beer and wine on resort premises. Alcohol from outside the resort is not permitted to be brought into or consumed in any licensed area of the resort unless pre-approved by the catering department and inclusive of a corkage and service fee. It is illegal in the state of Pennsylvania to bring alcohol from other states across the Pennsylvania state lines.

Alcohol may not be self served in a banquet or hospitality room. At all times an appropriately trained bartender/server must be in control of the service of alcohol. Event attendees are not permitted to pour or control their own alcohol. The Omni Bedford Springs Resort and Spa reserves the right to refuse service to any person who appears to be intoxicated. The Omni Bedford Springs Resort and Spa reserves the right to inspect the identification of any person attending events in the banquet/meeting

areas. If identification is not available upon request, no alcohol will be served to the guest. No one under twenty-one (21) years of age will be served alcoholic beverages.

All bars will incur a bartender fee of one (1) bartender for every seventy-five (75) guests at \$100 per bartender, per hour. Cash bars must meet a minimum of \$750.00 in sales. If the minimum is not met, the difference will be charged to the final bill.

## PRICING

Menu prices are subject to availability and are subject to change.

All continental breakfasts are for one hour. All breaks are for one-half hour duration.

## SURCHARGES

A surcharge of \$150 will apply for groups fewer than 25 guests.

Plated meals with more than one (1) entrée selection will be billed at the highest priced entrée.

## LABOR CHARGES

Should your event require a Culinary Attendant, a fee of \$150 will apply.

Passed hors d'oeuvres will be passed with one (1) server per 40 guests. If you require more servers to pass, a fee of \$25 per server per hour will be applied.

## DISPLAYS, DECORATIONS, AND PERSONAL PROPERTY

Any property of the patron or patron's guests brought onto the premises of Omni Bedford Springs and left at the conclusion of the event shall be at the sole risk of the patron. Omni Bedford Springs will not be liable for any loss or damage to any such property for any reason.



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