



2017.2018

CATERING

10 lakeside ave, dubois pa 15801

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ballroom breakdown



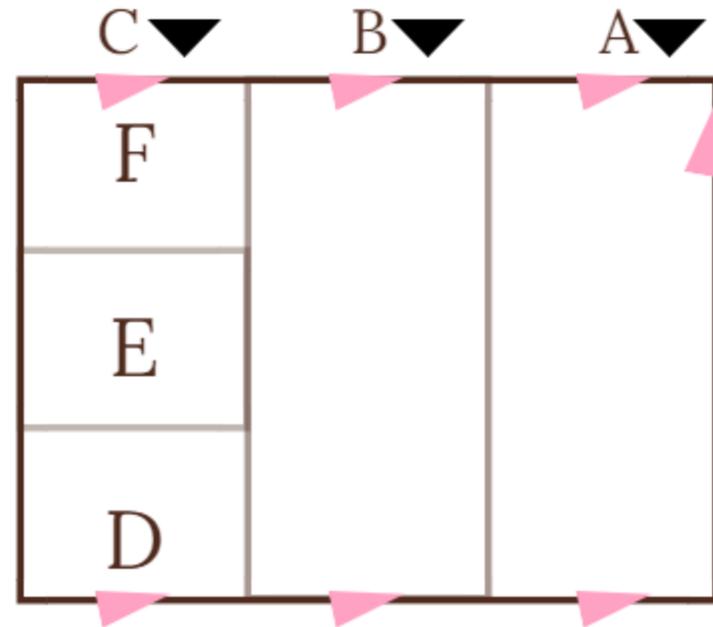
full ballroom	1000
ballroom AB or BC	250
ballroom A, B, or C	125
rooms D, E, F	50
full ballroom during june, july, & august	1500

linens



tablecloth	10
cloth napkin	.50
spandex chair cover	1

all house linens are available in white
price varies for additional colors



light pink triangles indicate doorways



chilled hors d'oeuvres

watermelon soup shooters (seasonal)	45
cucumber soup shooters	55
classic bruschetta	75
cucumber cups with herbed cream cheese	80
avocado chicken salad on a crostini	90
cucumber cups with crab stuffing	100
shrimp cocktail	110
gravlax crostini	150
jonah crab claws	200

displayed hors d'oeuvres

cheese & cracker display	100
seasonal fresh fruit display	110
seasonal fresh vegetable display	125
antipasto display	185
gourmet cheese & cracker display	200
add hummus to a vegetable platter	14

hot hors d'oeuvres

bbq meatballs	50
spanakopita	50
mac & cheese bites	55
sausage & cheese stuffed mushrooms	60
mozzarella sticks	65
crabmeat stuffed mushrooms	80
spinach & artichoke dip with pita chips	90
coconut shrimp	90
mini vegetable egg rolls	90
pork or vegetable potstickers	100
chicken satay	100
mini chicken cordon bleu	110
ramaki	115
asparagus & asagio wrapped in filo dough	125
crab rangoon	140
bacon wrapped scallops	165

*chilled & hot hors d'oeuvres priced per 50 pieces
displayed hors d'oeuvres priced per 50 people*

buffets

one entrée, one starch, one vegetable	23/person
two entrées, two starches, one vegetable	28/person
three entrées, two starches, two vegetables	33/person

plated dinners

one entrée, one starch, one vegetable	25/person
two entrées, two starches, one vegetable	30/person
three entrées, two starches, two vegetables	35/person

carving stations

slow roasted prime rib
roasted turkey breast
brown sugar & pineapple roasted ham
whole beef tenderloin
herb crusted pork loin

carving station may be selected as an entrée. chef fee -50

entrées

grilled chicken with red pepper cream sauce
lemon parmesan chicken piccata
chicken cordon bleu
stuffed chicken breast
herb roasted pork loin
char grilled pork chops
brown sugar & pineapple roasted ham
crab stuffed flounder
herb crusted salmon
beef tenderloin with mushroom & onion demi glace
roasted turkey breast with gravy
ricotta stuffed shells with marinara
chicken & broccoli alfredo
pasta primavera
pasta in vodka sauce with mushrooms & tomatoes

all dinners served with rolls & house salad

starches

roasted red skin potatoes
garlic & herb mashed potatoes
cheddar mashed potatoes
mashed red skin potatoes
potatoes au gratin
rice pilaf with fresh herbs
cranberry almond basmati rice
salt crusted baked potatoes
house macaroni & cheese

vegetables

green beans amandine
garlic buttered green beans
honey glazed carrots
bourbon maple glazed carrots
broccoli & cheddar cheese sauce
peas & pearl onions
garlic roasted brussels sprouts
roasted zucchini & squash

desserts

chocolate chip & walnut cookies

gourmet brownies

death by chocolate trifle

turtle cheesecake

chocolate cheesecake

caramel cheesecake

chocolate dipped strawberries

beignets

cream puffs

chocolate & vanilla cake pops

peanut butter & chocolate rice crispies treats

individual strawberry shortcakes

assorted cupcakes

triple layer chocolate cake

blueberry cobbler

apple crisp

fresh fruit display with chocolate fluff

dessert shooters

key lime pie
cheesecake & berries
death by chocolate

vanilla dream
strawberry shortcake
cookies & cream

choose two 4/person

custom menus can be created upon request

all prices are subject to a 20% gratuity fee
& 6% sales tax



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