



2017.2018

CATERING

10 lakeside ave, dubois pa 15801

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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 tenderloin

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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