



Laurel View
VILLAGE

WEDDING
CATERING
GUIDE



CONGRATULATIONS

Thank you for your interest in Laurel View Village Catering. We serve weddings up to 300 guests and are excited to discuss the options we have available to make your special day a dream come true.

Included with all our weddings:

- Personal wedding consultant
- Free taste testing for up to 6 people once deposit is paid
- Free use of reception room with dinner service
- Round tables seating 8 guests per table
- Tables for guestbook, place cards and gifts
- Floor length white linen table cloths and linen napkins (assorted color choice)
- China, silverware and glassware
- Water and coffee service
- Unlimited soda at bar
- Free wedding cake baked on premise by our pastry chef
- Cutting and serving your wedding cake for dessert when served with a meal
- Free parking
- Climate controlled rooms
- Sizable dance floor
- All food prepared fresh in our kitchen

Notes:

The following prices do not include a customary 18% service charge or the 6% Pennsylvania sales tax which will be added to the final invoice.

We require a \$500 non-refundable deposit to secure a date and room reservation.

Laurel View Village is a non-smoking facility indoor and outdoor.

To book an event or for more information, contact:

Kelsey Vann
Catering Manager
814.288.2880
kvann@lvv1.com



HORS D'OEUVRES

HOT HORS D'OEUVRES

HORS D'OEUVRES | \$75 per 50 pieces | \$125 per 100 pieces

Buffalo Wings with Assorted Sauces
Boneless Buffalo Chicken Bites with Assorted Sauces
Sausage Stuffed Mushrooms
Burgundy or Sweet and Sour Meatballs
Fried Ravioli with Marinara Sauce
Mini Chicken Cordon Bleu Bites
Franks in a Blanket
Mini Egg Rolls

HORS D'OEUVRES | \$125 per 50 pieces | \$225 per 100 pieces

Mini Beef Wellingtons with Horseradish Cream
Mini Crab cakes
Fried Shrimp
Scallops Wrapped in Bacon

COLD HORS D'OEUVRES

HORS D'OEUVRES | \$75 per 50 pieces | \$125 per 100 pieces

Asparagus Wrapped with Prosciutto
Stuffed Dates with Gorgonzola Cheese
Grilled Chicken Caesar Salad Croustade
Caprese – Buffalo Mozzarella and Tomato with Fresh Basil

HORS D'OEUVRES | \$125 per 50 pieces | \$225 per 100 pieces

Shrimp Cocktail
Belgian Endive filled with Lump Crab



APPETIZERS

COLD APPETIZER DISPLAYS

VEGETABLE CRUDITÉS WITH DIP | \$2.50 per person

SEASONAL FRESH FRUIT | \$3.50 per person

DOMESTIC AND INTERNATIONAL CHEESE | \$4.00 per person

HUMMUS STATION | \$5.00 per person

HOT APPETIZER DISPLAYS

BAKED BRIE WITH CROSTINI | \$4.00 per person

SPINACH AND ARTICHOKE DIP | \$3.50 per person





DINNER ENTREES

Dinner entrees are served with assorted rolls and butter, dessert, ice water and coffee service. Our chef will choose a mixed green salad, starch and vegetable to complement your entree selections.

For served meals, we ask that you limit selections to a maximum of three entrees.

BEEF ENTREES

PRIME RIB OF BEEF WITH AU JUS | \$35.00 per person

USDA choice prime rib of beef slow roasted with herbs and spices and served with a rich au jus.

HERB ROASTED BEEF TENDERLOIN WITH DEMI-GLACE

\$37.00 per person

Tenderloin of beef rolled in fresh herbs, roasted to perfection and finished with a demi-glace.

GRILLED FILET MIGNON | \$37.00 per person

6-ounce USDA choice filet of beef grilled to your liking and served with a slice of hotel butter.

ROAST BEEF | \$29.00 per person

USDA choice top round of beef roasted to perfection accompanied by chef's choice of sauce.

POULTRY ENTREES

CHICKEN MARSALA | \$29.00 per person

Tender chicken breast sautéed with mushrooms and finished with a marsala wine sauce.

CHICKEN CORDON BLEU | \$29.00 per person

Tender chicken breast stuffed with aged Swiss cheese and prosciutto ham, served with a rich supreme sauce.

CHICKEN PARMESAN | \$29.00 per person

Lightly breaded boneless chicken breast pan-fried and baked with marinara sauce and mozzarella cheese.

STUFFED CHICKEN BREAST | \$29.00 per person

Boneless breast of chicken stuffed with bread filling, baked to perfection and served with pan gravy.

SOUTHERN FRIED CHICKEN (BONE-IN OR BONELESS)

\$29.00 per person

Tender chicken marinated in buttermilk, dredged in seasoned flour and fried to a golden brown.

ROAST TURKEY DINNER | \$29.00 per person

Fresh turkey slow roasted with herbs, served sliced and smothered in rich turkey gravy with bread filling and cranberry sauce.

PORK ENTREES

BAKED HAM | \$29.00 per person

Smoked pit ham baked until tender, served with chef's choice of glaze.

ROAST PORK AND SAUERKRAUT | \$29.00 per person

Tender pork loin slow roasted with sauerkraut and served in its own juices.

SAUTÉED MEDALLIONS OF PORK | \$31.00 per person

Pork loin medallions sautéed and finished with chef's choice of sauce.

SEAFOOD ENTREES

GRILLED, STEAMED, BROILED OR POACHED SALMON

\$33.00 per person

Fresh filet of salmon prepared to your liking with your choice of the following sauces: béarnaise, maple balsamic glaze, whiskey barbecue, court bouillon or dill tomato cream.

GRILLED, SAUTÉED OR BROILED TILAPIA | \$29.00 per person

Fresh filet of tilapia prepared to your liking, accompanied by a lemon butter drizzle.

BAKED STUFFED FLOUNDER | \$33.00 per person

Filet of flounder with your choice of Florentine or crab stuffing.

CRAB CAKES | \$35.00 per person

Two succulent crab cakes (pan-fried or broiled) accompanied by your choice of cocktail or tartar sauce.





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PASTA ENTREES

CHOOSE YOUR PASTA, SAUCE & PROTEIN | \$29.00 per person

PASTA: Spaghetti, penne, linguine or fettuccine
(all pasta cooked al dente)

SAUCE: Marinara, alfredo, meat or oil and garlic

PROTEIN: Meatballs, sausage, chicken or shrimp

BAKED STUFFED SHELLS | \$27.00 per person

Pasta shells filled with ricotta cheese and baked with fresh-made marinara sauce and mozzarella cheese.

LASAGNA (MEAT OR VEGETABLE) | \$27.00 per person

Layers of ricotta, mozzarella and parmesan cheeses with fresh-made marinara sauce and your choice of meat or vegetables.

PENNE PRIMAVERA | \$27.00 per person

Penne pasta tossed with fresh vegetables and your choice of tomato basil or alfredo sauce.

VEGETARIAN ENTREES

EGGPLANT PARMESAN | \$27.00 per person

Slices of lightly breaded eggplant pan-fried and baked with marinara sauce and mozzarella cheese.

STUFFED PORTOBELLO MUSHROOM | \$27.00 per person

Fresh Portobello mushroom stuffed with artichokes and spinach, served with a roasted red pepper coulis.

VEGETABLE NAPOLEON | \$27.00 per person

Eggplant, zucchini, yellow squash, red onion and red bell pepper grilled and stacked, accompanied by a zesty marinara sauce.

DINNER BUFFET

Buffets include choice of tossed, spinach or Caesar salad and assorted rolls.

TIER 1 | \$26.95 per person

Choose two entrees:

- Roast Beef with Gravy
- Stuffed Chicken Breast
- Roast Bone in Chicken
- Roast Turkey
- Potato Crusted Cod
- Ham Steak
- Baked Tilapia
- Baked Ziti
- Stuffed Cabbage

TIER 2 | \$29.95 per person

Choose two entrees:

- Beef Tips with Portobello Mushrooms
- Roast Pork Tenderloin with Apples
- Tuna Steak
- Mahi-Mahi
- Chicken Marsala
- Pasta Primavera

TIER 3 | \$36.95 per person

Choose two entrees:

- Medallions of Beef Tenderloin
- Broiled Crab Cakes
- Baked Salmon with Citrus Hollandaise
- Stuffed Flounder
- Any Entrée from Tier 1 or 2

SIDES

Choose any three items:

- Glazed Carrots
- Fresh Green Beans Almandine
- Roasted Vegetable Medley
- Fresh Broccoli
- Fresh Garlic Mashed Potatoes
- Baked Potatoes
- Baked Sweet Potatoes
- Baked Penne
- Roasted Red Potatoes
- Rice Pilaf
- Wild Rice
- Risotto





ALCOHOL USE REGULATIONS

Laurel View Village reserves the right to limit the use of alcohol in public areas of the campus.

The following rules and regulations apply to all banquet areas on the campus:

- Wines and champagnes are permitted at 12 oz or less per person
- Beer is permitted in 3–12 oz cans or bottles; no more than 36 oz per person will be permitted (# of guests X 36 = oz of beer permitted)
- Shots of hard liquor are permitted only for the bridal dance
- Kegs, open fountains and pitchers are PROHIBITED
- All alcoholic beverages must remain in the banquet hall areas

The following rules apply to the handling of alcoholic beverages by Laurel View Village staff:

- All alcohol will be dispensed by LVV staff that are over the age of 21
- LVV staff has the right to ask for proper identification of guests being served alcohol in order to ensure they are over the age of 21
- Beer and wine will be poured into glasses by LVV staff
- LVV staff has the right to stop serving alcohol to any person appearing to be intoxicated
- LVV staff will not serve alcohol during meal service with the exception of alcohol pertaining directly to the meal (Champagne for a toast)
- At no time will LVV buy or sell alcohol
- A service fee will be charged for handling of alcohol by LVV staff

Customers must provide proof of liability insurance at a minimum of \$500,000, preferably \$1 million.

Note: Most homeowners' policies will provide liability coverage at a minimal cost.

DECORATING PACKAGES

We offer linen rentals for your convenience in assorted colors. Our staff will decorate the reception room with the linens, lighted tulle and fabric you choose.

You are welcome to bring your own centerpieces and we are happy to give suggestions on local florists.

LINEN

LINEN OVERLAYS (ASSORTED COLORS) | \$5.00 per table

WHITE CHAIR COVERS | \$2.50 per chair

COLORED CHAIR SASH | \$1.50 per chair

TULLE

TULLE LIGHT PACKAGE | \$600

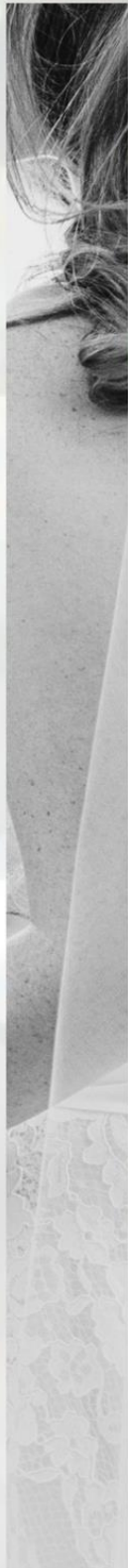
- Lighted Tulle Backdrop
- Skirted Head Table with Lighted Underlay and Tulle
- Lighted Fabric and Tulle Swag over Dance Floor
- Lighted Wooden Arbor with Draped Fabric
- Lighted Tulle on Windows

CENTERPIECE RENTALS

10" SQUARE BEVELED MIRRORS | \$2.00 each

TWIG TABLE TOP CANDELABRA | \$5.00 each

14" GLASS HURRICANE LAMP SHADES | \$3.00 each





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