

# Event Menus



OMNI BEDFORD SPRINGS RESORT  
EVENT MENUS





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*v* Vegetarian

*vg* Vegan

*gf* Gluten-Friendly

*df* Dairy-Free

*n* Contains Nuts

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.





# CONTINENTAL BREAKFAST

Continental breakfasts are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and assorted juices. Prices are based on a minimum of 10 guests and a maximum service time of 1 hour.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## FARMHOUSE CONTINENTAL

Medley of fresh seasonal fruits and strawberries

Low-fat yogurt and house-made granola

Assorted cereals and milk

Assorted breakfast pastries

Pennsylvania Dutch caramel pecan sticky buns

29 per person

## CLASSIC CONTINENTAL

Assorted breakfast cereal and milk

Low-fat yogurt and house-made granola

Fresh seasonal fruit and strawberries

Oatmeal service | Dried cranberries, cherries,  
blueberries, toasted walnuts, pecans

Assorted breakfast pastries

New York-style bagels, assorted cream cheeses,  
whipped butter and preserves

33 per person



# BREAKFAST HANDHELDS

Sandwiches are priced individually. Minimum order of six of each type.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## BREAKFAST HANDHELDS SPIRAL HAM AND CHEDDAR BISCUIT

Herbed whipped butter

10 each

## STEAK AND EGG WRAP

Grilled sirloin, steakhouse cheddar, cage-free eggs

10 each

## APPALACHIAN BREAKFAST WRAP

Scrambled egg, breakfast sausage, Van Grouw  
cheddar, coal cracker sauce

10 each

## CROISSANT BREAKFAST SANDWICH

Scrambled eggs, sausage, cheddar

10 each





# BOXED BREAKFAST

Boxed breakfasts include a cup of fruit and berries, a breakfast pastry and freshly brewed Stance regular and decaffeinated coffee to-go. Prices are based on a minimum of 10 boxes of each type.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## BOXED BREAKFASTS

All items are wrapped individually

### SPIRAL HAM & CHEDDAR BISCUIT

Herbed whipped butter

### STEAK & EGG WRAP

Grilled sirloin, steakhouse cheddar, cage-free eggs

### APPALACHIAN BREAKFAST WRAP

Scrambled eggs, maple sausage, Van Grouw cheddar cheese, coal cracker sauce

### CROISSANT BREAKFAST SANDWICH

Scrambled eggs, sausage, cheddar

Choose one | 38 per person

Choose two | 40 per person

Choose three | 42 per person







# PLATED BREAKFAST

Plated breakfasts are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Prices are based on a minimum of 10 guests.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## PLATED BREAKFAST

### STARTERS | CHOOSE ONE

Seasonal fruits & berries, toasted coconut panna cotta

Fresh berries & yogurt, passion fruit sauce

Grapefruit sections, anise sabayon

### ENTRÉES | CHOOSE ONE

Scrambled eggs, maple sausage, cheddar | 32 per person

Steak & eggs, petite hotel tender, scrambled eggs | 37 per person

Avocado gravlax, brioche toast, poached egg, tomato, red onion, capers | 37 per person

### ACCOMPANIMENTS | CHOOSE ONE

Skillet breakfast potatoes, tomatoes, asparagus

Roasted fingerling potatoes

Crispy hash browns





# BREAKFAST BUFFET

Buffet breakfasts are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and assorted juices. Prices are based on a minimum of 25 guests and a maximum service time of 1.5 hours.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## TRADITIONAL BREAKFAST

Fresh seasonal fruit and strawberries

Low-fat yogurt

Oatmeal service | Dried cranberries, cherries, blueberries, toasted walnuts, pecans

Home-fried potatoes

Scrambled cage-free eggs

Pan-seared country sausage

Applewood-smoked bacon

Assorted breakfast pastries

## ACCOMPANIMENT | CHOOSE ONE

Savory bread pudding

French toast, Nutella® spread and marinated bananas

Ricotta-stuffed crêpes, mixed berry sauce

Waffles with berries and warm Pennsylvania warm maple syrup

39 per person

## BEDFORD BREAKFAST

Fresh seasonal fruit and strawberries

Low-fat yogurt

Smoked salmon, bagels, cream cheese, chopped eggs, red onions, tomatoes, capers

Spinach frittatas | Swiss cheese

Cinnamon brioche French toast, apple-raisin compote, warm Pennsylvania maple syrup, whipped butter

Applewood-smoked bacon

Country link sausage

Home-fried potatoes

Assorted breakfast pastries, house-made muffins, whipped butter, preservers

44 per person





# BRUNCH BUFFET

Brunch is served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and assorted juices. Prices are based on a minimum of 35 guests and a maximum service time of 1.5 hours.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## RENOWNED BRUNCH

Asparagus salad, tomatoes, eggs and capers

Spinach & goat cheese salad, strawberries, pecans, berry vinaigrette

Display of fresh fruit, antipasti, local & imported cheeses

Yogurt parfaits

Rosemary-roasted fingerling potatoes

Scrambled cage-free eggs

Pan-seared country sausage

Applewood-smoked bacon

Assorted breakfast pastries

Petite breakfast steaks

Frittata, potato, spinach, artichoke, feta

Smoked salmon, bagels, cream cheese, chopped eggs, red onions, tomatoes, capers

Seasonal vegetables

Pastry Chef's selection of assorted desserts

## ACCOMPANIMENTS | CHOOSE ONE

Strata, spinach, cheese

Waffles, berries, warm Pennsylvania maple syrup

French toast, Bananas Foster sauce

Ricotta-stuffed crêpes, mixed berry sauce

52 per person





# BREAKFAST ENHANCEMENTS

Only available in conjunction with breakfast or brunch buffets. Prepared-to-Order Omelet Station requires attendant at 195 per 75 guests.

Prices are subject to a 24% service charge and a 6% sales tax. All menus and prices are subject to change without notice

## BREAKFAST MEATS

Turkey bacon

Apple-chicken sausage

Maple & blueberry sausage

As substitution | 5 per person

As addition | 8 per person

## EGGS

Egg whites

Vegan eggs

As substitution | 3 per person

As addition | 5 per person

## HOT CEREALS

Steel-cut oats

Cheddar grits

Cream of Wheat

As substitution | 5 per person

As addition | 8 per person

## FRESHLY BAKED APPALACHIAN BISCUITS

Sausage gravy

7 per person

## FRITTATA

Roasted tomatoes, spinach, chèvre, Italian parsley

9 per person

## CINNAMON BRIOCHE FRENCH TOAST

Apple & raisin compote, warm Pennsylvania maple syrup

9 per person

## BELGIAN WAFFLE BAR

Fruit, berries, maple syrup, assorted compotes, flavored whipped butters, crème Chantilly

14 per person

## EGGS BENEDICT

English muffin, Canadian bacon, poached egg, hollandaise sauce

17 per person

## PREPARED-TO-ORDER OMELET STATION

Applewood-smoked bacon, Pennsylvania ham, country sausage, caramelized onions, peppers, local mushrooms, vine-ripened tomatoes, baby spinach, feta, chèvre & cheddar cheeses

17 per person | attendant required

## SEAFOOD ENHANCEMENT

Prawns, smoked salmon, blue crab

4 additional per person





# TREATS AND CRAVINGS

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change.

## MORNING MUNCHIES

Whole fresh fruit | 3 each

House-made granola | 20 per pound

Seasonal sliced fruit and berries | 9 per person

Assorted breakfast pastries | 45 per dozen

Assorted mini muffins | 29 per dozen

Pennsylvania Dutch caramel pecan sticky buns | 49 per dozen

Assorted scones | 39 per dozen

Assorted bagels and cream cheese | 45 per dozen

Smoked salmon, bagels, red onions, chopped egg, tomatoes, capers, cream cheese | 19 per person  
10 guests minimum

Assorted croissants | 49 per dozen

Chef's selection of banana, cranberry-orange or zucchini breakfast bread | 32 per loaf

Hard-boiled eggs | 26 per dozen

Cheese blintzes, assorted fruit toppings | 42 per dozen

Individual fruit yogurts | 5 each

## AFTERNOON DELIGHTS

Assorted cookies | 44 per dozen

Rice Krispies™ treats | 37 per dozen

Brownies and lemon bars | 44 per dozen

Assorted mini cupcakes | 32 per dozen

Dark chocolate-dipped strawberries | 48 per dozen

Ice cream bars | 5 each

Assorted candy bars | 3.50 each

Granola bars | 3.50 each

Single-serve bag of chips or pretzels | 3.50 each

Kate's Real Food® Bars | 6.50 each

Single-serve bag of gourmet popcorn | 4.50 each

Warm soft pretzels, assorted gourmet mustards | 54 per dozen

Fancy mixed nuts | 38 per pound

Onion dip or salsa | 22 per quart

Buffalo chicken dip | 120 per pan | serves up to 35

Chesapeake Bay blue crab dip | 250 per pan  
serves up to 35





# THEMED BREAKS

Breaks are served with bottled water, freshly brewed Stance regular coffee, Stance decaffeinated coffee, and assorted Numi hot teas. Prices are based on a minimum of 10 guests and a maximum service time of 30 minutes.

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## ETERNAL SPRING BREAK

Fresh whole apples

Build-your-own trail mix | Mixed nuts, sun-dried apricots, cranberries, cherries, granola, banana chips, M&M's®, raisins, pumpkin seeds

24 per person

## SULPHUR SPRING BREAK

Mediterranean marinated olives, hummus, marinated artichokes, brie cheese-stuffed peppadews, grilled pita chips, salami, hard cheeses

29 per person

## SWEET SPRING BREAK

House-popped popcorn, Jelly Belly® jelly beans, assorted candies, pretzel rods

20 per person

## IRON SPRING BREAK

Fresh fruit cocktail, Kate's Real Food® bars, blueberry smoothies

22 per person

## MAGNESIA SPRING BREAK

Double-chocolate chunk cookies, rockslide brownies, assorted chocolate truffles, chocolate-covered strawberries, chocolate-covered espresso beans, chocolate milk

25 per person

## BLACK SPRING BREAK

Doughnut holes (cinnamon sugar, caramel sauce and chocolate fudge sauce), mini cupcakes

22 per person





# PLATED LUNCHES

Plated lunches are based on a minimum of 10 guests and are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Groups may order up to three entrées. Counts for each entrée are required 72 hours (not including weekends and holidays) prior to the function. Client to provide entrée cards. All meals charged at the highest entrée price.

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## STARTERS | CHOOSE ONE

**BABY ICEBERG WEDGE SALAD**  
Tomatoes, shaved red onions, chives, Point Reyes blue cheese dressing *gf v*

### GARDEN GREENS

Black bean, corn, sharp cheddar, cornmeal croutons, honey-lemon vinaigrette *gf v*

### ARUGULA SALAD

Arugula, red oak, baby spinach, torn basil, eggs, syr. Cheddar, pancetta, crouton sherry vinaigrette *gf*

### HOUSE SALAD

Carrot curls, radish, tomato, cucumber, house balsamic vinaigrette *gf v*

### POTATO LEEK SOUP

Toasted pumpkin seeds

### GOAT CHEESE SALAD

Baby greens, crumbled Chevre, strawberries, pumpkin seeds, grilled baguette, sherry vinaigrette *gf v*

5 additional per person

### BURRATA PANZANELLA

Peppadews, cherry tomatoes, cucumbers, wild arugula, frisée, focaccia croutons, fresh mozzarella, basil pesto, sherry vinaigrette *nv*

5 additional per person

### SWEET CORN AND BLUE CRAB CHOWDER

5 additional per person

## ENTRÉES | CHOOSE UP TO THREE

### CHICKEN COBB

Eggs, tomatoes, applewood-smoked bacon, avocado, blue cheese, crispy shallots, romaine, creamy lemon vinaigrette

45 per person

### NINE-SPICE PORK TENDERLOIN

Creamy grits, mustard greens, roasted mushrooms, barbecue pork jus *gf*

49 per person

### PAN-ROASTED BRANZINO

Marinated artichokes, roasted tomatoes, potato confit, grilled broccolini, caper lemon butter *gf*

54 per person

### MAPLE & SHALLOT-ROASTED SALMON

Roasted sweet potatoes, seasonal vegetables

59 per person

### SHRIMP AND GRITS

Anson Mills grits, prawns, cherry tomatoes, charred ham, scallions, pan jus

52 per person

### PORTER-BRAISED SHORT RIB

Parmesan & herb polenta, olive oil-poached tomatoes, seasonal vegetables

57 per person





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## DESSERTS | CHOOSE ONE

### CHEESECAKE

Fruit compote, cinnamon Chantilly cream *gf v*

### STRAWBERRY SHORTCAKE

Vanilla Chantilly *v*

### CARAMEL PEANUT TART

Salted peanuts, caramel sauce,  
chocolate ganache *n v*

### CHOCOLATE MOUSSE CAKE

Fresh seasonal berries

### TIRAMISU

Coffee, mascarpone, cocoa, ladyfingers *n*

### BEDFORD COUNTY APPLE TART

Crème fraîche *v*







# LUNCH BUFFETS

All buffets are served with freshly brewed Stance regular coffee, decaffeinated coffee, assorted hot Numi teas and classic iced tea. Prices are based on 90 minutes of continuous service. All lunch buffets, excluding daily lunch buffet are based on minimum of 25 guests.

Prices are subject to a 24% service charge and a 6% sales tax. All menus and prices are subject to change without notice.

## SPRING DELI BUFFET

Mixed greens salads, two house-made dressings

Creamy pasta salad

Display of deli meats | Sliced ham, turkey, roast beef, salami

Deli cheese tray | Sliced cheddar, Swiss, provolone

Garnish tray | Leaf lettuce, tomatoes, red onion, pickles, pepperoncini

Basket of assorted deli breads

Assorted condiments

Freshly fried potato chips

House-baked cookies

## COMPOSED SALAD | CHOOSE ONE

Egg salad

Chicken salad

Tuna salad

39 per person

## ALLEGHENY MOUNTAIN BARBECUE

Mixed greens salad, two house-made dressings

Dutch-style potato salad

Chicken breast marinated with thyme & lemon

Quarter-pound all-beef hot dogs, Sirloin burger patties, sautéed mushrooms & onions

Deli cheese tray | Sliced cheddar, Swiss, provolone

Garnish tray | Leaf lettuce, tomatoes, red onion, pickles, pepperoncini

Assortment of buns and condiments

Freshly fried potato chips

House-baked cookies & brownies

42 per person





# LUNCH BUFFETS

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## MASON-DIXON SOUTHERN STYLE

Country-style potato salad, grainy mustard

Mint & watermelon salad

Fried chicken

Dry-rubbed baby back ribs, barbecue sauce

Pimento mac 'n cheese

Slow-cooked baked beans

Corn on the cob

Banana pudding and lemon meringue tart

57 per person

## NORTHERN STYLE

Maple potato salad

Coleslaw

Yankee pot roast

Salmon with peas

Savory noodle kugel

Boston baked beans

Succotash

Blueberry flip with hard sauce and  
Bedford County apple pie

57 per person







# LUNCH BUFFETS

All buffets are served with freshly brewed Stance regular coffee, decaffeinated coffee, assorted hot Numi teas and classic iced tea. Prices are based on 90 minutes of continuous service. All lunch buffets, excluding daily lunch buffet are based on minimum of 25 guests.

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## SPANISH COLONIAL

Mixed greens salad, roasted jalapeño ranch

Caesar salad

Carne asada

Chicken fajitas, bell pepper, red onion

Spanish rice, refried beans

Calabacitas

Yellow corn tortilla chips, flour tortillas

Condiments | Shredded lettuce, diced tomatoes, onions, jalapeño peppers, cheddar, queso blanco, house-made salsa, lime crema

Flan and churros with chocolate & caramel sauces

55 per person

## TRANSATLANTIC

Seasonally inspired soup of the day

Roasted butternut squash salad | Fresh mozzarella, arugula, watercress, olive oil, balsamic, basil leaves

Cavatappi pasta, sun-dried tomatoes, Kalamata olives, peppadews, herbed red wine vinaigrette

Chilled beef tenderloin, imported prosciutto, soppressata, capocollo

Roasted turkey breast

Cheddar, provolone & Gruyère cheeses

Condiments | Leaf lettuce, sliced tomatoes, dill pickles, sliced red onions, Dijon mustard, horseradish, mayonnaise

Rustic baguettes, yeast rolls, kettle chips

Bedford County apple tart with crème fraîche and dark chocolate mousse

65 per person





# BOXED LUNCHES

All boxed lunches include a side, a sandwich or salad, a bottle of water, potato chips and freshly baked cookies. Minimum order of 10 of each entree salad or sandwich.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change.

## SANDWICHES & SALADS

### HAM & CHEESE

Shaved Virginia ham, 5-year cheddar, bibb lettuce, tomatoes on a brioche

### TURKEY CLUB

Gruyère, applewood-smoked bacon, chive mayonnaise, bibb lettuce, tomato on wheat berry bread

### VEGETABLE PITA

Brie, green apple, honey mustard mayonnaise on a croissant *v*

### PHILLY HOAGIE

Capicola, broscitto, salami, provolone, hot pepper relish on a baguette

### ROASTED BEEF

Gruyère, bibb lettuce, tomato, creamy horseradish, on a kaiser roll

### CHEF'S SALAD

Grilled chicken, baby greens, carrots, tomatoes, cucumbers, egg, applewood-smoked bacon, shredded cheese, herbed vinaigrette *v*

### WRAP

Herbed Boursin, roasted garlic, grilled vegetables, arugula, shaved Parmesan, balsamic reduction *v*

Choose one | 40 per person

Choose two | 42 per person

Choose three | 44 per person

Choose four or more | 46 per person

LUNCH | OMNI BEDFORD SPRINGS RESORT

## SIDES

### PENNSYLVANIA POTATO SALAD

Maple & cider vinaigrette dressing *ngf vg*

### CAESAR SALAD

Romaine lettuce, garlic croutons, Parmesan cheese

### GREEK SALAD

Feta cheese, cucumbers, tomatoes, shaved red onions, Kalamata olives, red wine vinaigrette *gf v*

### CAVATAPPI PASTA SALAD

Sun-dried tomatoes, Kalamata olives, peppadews, herbed red wine vinaigrette *v*

### CREAMY MACARONI SALAD

Peppadews, red onion, chervil *v*

### RED PEPPER HUMMUS

Grilled pita chips *v*

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# DAILY LUNCH BUFFET

The Daily Lunch Buffet is based on a minimum of 10 guests and is served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea.

Prices are subject to a 24% service charge and a 6% sales tax. All menus and prices are subject to change without notice.

## MONDAY & THURSDAY

Seasonally inspired soup of the day

Caesar salad

Roast beef sliders | Provolone cheese,  
rustic baguette

Flatbreads | Tomato, basil and mozzarella

Italian cold-cut sliders | Shaved Parma ham,  
capocollo, Genoa salami

Lemon cream cake

Chocolate mousse

38 per person

## TUESDAY, FRIDAY & SUNDAY

Seasonally inspired soup of the day

Mixed greens salad, tomato, cucumber, carrots, red  
onion, ranch & vinaigrette dressings

Vegetable quiche

Buffalo chicken flatbreads | Blue cheese, buffalo  
chicken, buttermilk ranch, hot sauce

Hawaiian roll-ups | Ham, Swiss cheese,  
pineapple, hoisin

Bourbon pecan tartlets

Mini strawberry cream pies

38 per person

## WEDNESDAY & SATURDAY

Seasonally inspired soup of the day

Un-wedge salad | Iceberg lettuce, candied pecans,  
blue cheese, applewood-smoked bacon bits and  
peppercorn ranch dressing

Barbecue flatbreads | Beef brisket, barbecue sauce,  
smoked Gouda, scallions, cilantro

Grilled chicken breast, baby lettuce, pesto aioli  
on focaccia

Gardener wrap | Herbed Boursin, roasted garlic,  
grilled vegetables, arugula, shaved Parmesan,  
balsamic reduction

House-baked cookies & brownies

38 per person





# PLATED DINNER

Plated dinners are based on a minimum of 10 guests and are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Entrees are accompanied by Chef's choice appropriate starch and seasonal vegetables. Groups may order up to three entrees. Counts for each entrée are required 72 hours (not including weekends and holidays) prior to the function. Client to provide entrée cards. All meals charged at the highest entrée price.

Prices are subject to a 24% service charge and a 6% sales tax. All menus and prices are subject to change without notice.

## STARTERS | CHOOSE ONE CHILLED GOLDEN BEET BISQUE

Toasted pumpkin seeds

## LOCAL WILD MUSHROOM CREAM

Sherry, chives *gf*

## HOUSE SALAD

Carrot curls, radish, tomato, cucumber, house balsamic vinaigrette *v*

## MIXED GREEN SALAD

Shaved fennel, julienne green apples, candied pecans, crumbled blue cheese, lemon-champagne vinaigrette *gf v*

## CAESAR SALAD

Romaine hearts, Parmesan cheese, house-made herbed croutons, lemon wedge

## CLASSIC STEAKHOUSE WEDGE

Applewood-smoked bacon crumble, tomato, blue cheese dressing *gf v*

## BABY SPINACH SALAD

Herbed chèvre, toasted pumpkin seeds, strawberries, raspberry-champagne vinaigrette *gf v*

## STARTER ENHANCEMENTS JUMBO PRAWNS

Mango horseradish *gf*

19 per person

## CHESAPEAKE BAY CRAB CAKES

Remoulade sauce

19 per person

## ROASTED WILD MUSHROOM RAVIOLI

Virginia ham, mustard aioli

12 per person

## SMOKED DUCK QUESADILLAS

Tomato salsa, buttermilk chive sauce

16 per person

## HOUSE-CURED GRAVLAX

Dill crème fraîche

16 per person

## GARDEN GAZPACHO

Ancho crostini *v*

12 per person

## CAPRESE SALAD

Heirloom tomato, fresh mozzarella, mixed greens, basil balsamic vinaigrette *gf v*

5 additional per person

## BABY FRISÉE SALAD

Marinated artichoke, feta, peppadews, cured olives, Banyuls vinaigrette *gf v*

5 additional per person





# PLATED DINNERS

Plated dinners are based on a minimum of 10 guests and are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Entrées are accompanied by Chef's choice of appropriate starch and seasonal vegetables. Groups may order up to three entrées. Counts for each entrée are required 72 hours (not including weekends and holidays) prior to the function. Client to provide entrée cards. All meals charged at the highest entrée price.

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## ENTRÉES

### ROASTED HALF CHICKEN

Charred scallion pan jus *gf*

68 per person

### PAN-SEARED FRENCHED CHICKEN BREAST

Sun Dream Farms mushroom ragout *gf*

64 per person

### CABERNET-BRAISED BEEF SHORT RIBS

Smoked cheddar, Anson Mills hominy grits, market vegetables *gf*

92 per person

### GRILLED PETITE FILET OF BEEF

Sauce chasseur

98 per person

### PRIME RIB OF BEEF

Jus lie *gf*

89 per person

### CENTER-CUT PORK CHOP

Honeycrisp apple, Tate Farms shrub gastrique

72 per person

### PAN-SEARED ATLANTIC SALMON

Carrot & ginger sauce *gf*

82 per person

### ROASTED BREAST OF DUCK

Tait Farms tart cherry compote *gf*

82 per person

### RACK OF LAMB

Mint balsamic demi-glace *gf*

84 per person

### ROASTED PHEASANT

Rosemary pan jus *gf*

98 per person

### CHEESE TORTELLINI

Mushrooms, asparagus, spinach, preserved lemon, *v*

61 per person

### CURRIED VEGETABLES

Basmati rice, nuts, dried fruit *gf vg*

62 per person

### BAKED ZUCCHINI

Stuffed with plant-based Italian sausage, garlic confit, roasted tomatoes, basil, vegan mozzarella *gf v*

63 per person

### GNOCCHI

Roasted tomatoes, artichoke hearts, olives, feta, garlic, lemon olive oil *v*

65 per person





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## DUO ENTRÉES | CHOOSE TWO

### ROASTED CHICKEN BREAST

Rosemary-lemon pan jus *gf*

### SHRIMP

Citrus butter *gf*

### SLICED ROASTED FILET OF BEEF

Truffle demi-glace *gf*

### SALMON FILLET

Orange saffron butter *gf*

98 per person

## DESSERTS | CHOOSE ONE

### SMOKED CHOCOLATE PANNA COTTA

Caramel popcorn

### CHOCOLATE POUND CAKE

Grand Marnier berries

### BEDFORD COUNTY APPLE TART

Crème fraîche

### VANILLA BEAN CHEESECAKE

Raspberry coulis

### TIRAMISU

Chocolate sauce, crème Chantilly

### PASSION FRUIT TART

White chocolate mousse

### CHOCOLATE MOUSSE CAKE

Crème Chantilly, blackberry compote

### OPERA TORTE

Almond sponge cake, coffee syrup, ganache, French buttercream

5 additional per person

### RASPBERRY MILLE-FEUILLE

Puff pastry, raspberry mousse

5 additional per person

### PASSION FRUIT CRÈME BRÛLÉE CAKE

Vanilla bean custard, burnt sugar buttercream

5 additional per person

### FLOURLESS CHOCOLATE CAKE

Berry coulis

5 additional per person





# DINNER BUFFET

All buffet dinners are based on a minimum of 25 guests and are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea.

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## OLDHAM'S BARBECUE

Mixed greens, ranch & vinaigrette dressings

Creamy dill potato salad

Grilled New York strip steaks, beef au-jus

Pan-seared catfish, fried green tomatoes, Creole mustard sauce

Grilled chicken breast, tomato beurre blanc

Appalachian baked beans

Seasonal vegetables

Baked cheddar cornbread

Assorted seasonal pies

86 per person

## ROSS'S FEAST

Mixed greens, ranch & vinaigrette dressings

Imported & domestic cheese tray, gourmet crackers, Tait Farms preserves

Grilled salmon, Braeburn apple chutney

Roasted chicken breast, roasted butternut squash & heirloom cherry tomato jubilee

Sliced pork loin, tarragon mustard cream

Wild & white rice pilaf

Seasonal vegetables

Apple & hazelnut spice cake, apple cider sauce

Flourless chocolate cake

89 per person

## TILLINGHAST'S BANQUET

Mixed greens, ranch & vinaigrette dressings

Creamy penne pasta salad

Sliced fruit and seasonal berries

Pan-seared salmon, herb crust, saffron orange beurre blanc

Roasted Cornish game hen, local mushrooms, pan jus

Sliced London broil, braised cipollini onions, 1796 steak sauce

Rosemary red potatoes

Seasonal vegetables

Bedford County apple tart with crème fraîche

79 per person





# DINNER BUFFET

All buffet dinners are based on a minimum of 25 guests and are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## PACIFIC JOURNEY

Vegetable spring rolls

Fresh fruit salad with mango dressing

Thai noodle & vegetable salad, peanut dressing

Baby green salad, miso vinaigrette

Char siu ribs

Malaysian chicken, spicy coconut sauce

Garlic honey prawns

Steamed basmati rice and stir-fried vegetables

Assorted seasonally inspired fresh fruit tarts

81 per person

## ITALIAN TRAVELER

Caesar salad

Caprese salad with heirloom tomatoes, mozzarella, basil, balsamic reduction

Antipasti platter with olives, marinated vegetables, cured meats, assorted condiments

Chicken Marsala

Pork saltimbocca with prosciutto, sage, provolone

Eggplant Parmesan

Penne marinara

Seasonal vegetables

Tiramisu and cannolis

69 per person







# HORS D'OEUVRES

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change.

## COLD

Fire-roasted corn & chèvre tartine *v* | 65 per dozen

Fresh pesto ricotta, peppadew & caperberry bruschetta *v* | 60 per dozen

Rare beef canape, roasted shallot aioli and manchego cheese | 60 per dozen

Prosciutto-wrapped hearts of palm | 70 per dozen

Smoked trout éclair with horseradish | 80 per dozen

Lobster deviled eggs, caviar, tarragon | 80 per dozen

Mini shrimp cocktail *df gf* | 75 per dozen

Blue crab & brie-stuffed peppadew *gf* | 80 per dozen

Ahi tuna poke, wonton crisp, wakame, wasabi *df gf* | 75 per person

Smoked salmon & caviar on pumpernickel | 80 per dozen

## SLIDERS

16-hour brisket, Texas BBQ sauce | 72 per dozen

Angus beef, balsamic-pickled onions, applewood-smoked bacon aioli | 72 per dozen

Carolina pulled pork, golden BBQ sauce, coleslaw | 72 per dozen

Portabella mushroom, oven-dried Roma tomatoes, lemon *v* | 72 per dozen

Cuban with garlic aioli | 72 per dozen

## HOT

Fontina arancini, tomato basil sauce *v* | 60 per dozen

Beef meatballs, chipotle BBQ sauce | 84 per dozen

Applewood-smoked bacon-wrapped sea scallops *gf* | 80 per dozen

Curry chicken skewer, Thai peanut sauce | 65 per dozen

Beef wellington, béarnaise | 80 per dozen

Vegan potstickers, miso chili paste *vg* | 72 per dozen

Vegetable samosa, mint yogurt sauce *v* | 68 per dozen

Lamb kofta, yogurt dill sauce *gf* | 72 per dozen

Shrimp tempura, dragon sauce | 80 per dozen

Roasted lamb chop, tarragon *gf* | 100 per dozen

Zucchini-wrapped crab cake, citrus aioli | 80 per person





# RECEPTION DISPLAYS & STATIONS

All reception displays are based on a minimum of 10 guests. Per guest items cannot be ordered in quantities less than the guaranteed count for the function. Receptions intended to serve as a meal require at least four displays and/or stations. Carving stations required a culinary attendant every 75 guests at 195 per attendant.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## DISPLAYS

### DOMESTIC CHEESE BOARD

Domestic cheeses, dried fruits, toasted nuts, baguette and crackers *nv*

20 per person

### ARTISANAL CHEESE BOARD

Local & international cheeses, dried fruits, toasted nuts, olives, honeycomb, local preserves, baguette, grissini, water crackers *nv*

25 per person

### CRUDITÉS

Buttermilk chive, spinach-dill *gf v*

15 per person

### CURED MEAT PLATTER

Hams, salami, cured beef, saucisson

25 per person

### BAKED BRIE EN CROUTE

Berry sauce

120 each | serves up to 40

### ANTIPASTI

Cured meats, cheeses, marinated vegetables, accoutrements

25 per person

### SALMON

Cold-smoked Scottish salmon, capers, red onion, sieved egg, extra virgin olive oil, potato pancakes, pumpernickel toast, lemon crème fraîche

24 per person

## STATIONS

### ROAST BEEF TENDERLOIN

Traditional béarnaise

380 each | serves 30

### ROASTED PRIME RIB

Au jus, creamy horseradish

375 each | serves 30

### ROAST ANGUS BEEF STRIP LOIN

Roasted cipollini onions, 1796 steak sauce

300 each | serves 25

### APPLE CIDER-BRINED TURKEY BREAST

Cranberry & ginger relish

200 each | serves 30

### GLAZED HAM

Bourbon apricot glaze, mustard cream sauce *gf*

20 each | serves 30





# RECEPTION STATIONS

All reception stations are based on 1.5 hours of service and a minimum of 25 guests. Per guest items cannot be ordered in quantities less than the guaranteed count for the function. Receptions intended to serve as a meal require at least four displays and/or stations. Action stations required a culinary attendant every 75 guests at \$195 per attendant.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice,

## ACTION STATIONS

### MASHED POTATOES

#### CHOOSE TWO

Yukon Golds | Applewood-smoked bacon, cheddar, chives, sour cream

Ricotta-whipped russets | Roasted wild mushrooms, red wine sauce

Smashed baby reds | Sun-dried tomatoes, Gulf shrimp, roasted corn, basil pesto

Buttermilk Idahos | Andouille sausage, succotash

Mashed yams | Short rib ragout, Cajun crispy onions

23 per person

### MACARONI & CHEESE

#### CHOOSE TWO

Traditional mac & cheese

Asiago | Roasted mushrooms, truffle butter

Carbonara-style | Pecorino Romano

Pecorino Romano | Roma tomato, grilled prawns, basil

23 per person

### PASTA | CHOOSE TWO

Served with artisan focaccia, shaved Parmesan, flaked red pepper

Chicken margherita | Fresh basil, radiatore, pomodoro sauce

Gnocchi | Ricotta, wilted greens

Gemelli | Short rib & mushroom ragout

Cheese tortellini | Grilled prawns, olives, roasted tomatoes, pesto cream

23 per person

### SALAD

Carved chicken breast and salmon filet

Focaccia croutons, garbanzo beans, eggs, red onions, tomatoes, cucumbers, fontina, olives, Parmesan

Romaine & Arcadian lettuces

Blackberry vinaigrette, ranch, Caesar and Bedford honey lemon

23 per person

### STREET TACOS

Carne asada

Red chili chicken

Pico de gallo

Guacamole

Queso blanco

Corn and flour tortillas

25 per person





# REFRESHMENTS

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change.

## BEVERAGES

Stance regular or decaf coffee | 100 per gallon

Assorted Numi hot teas | 85 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 90 per gallon

Lemonade and fruit punch | 65 per gallon

Classic black iced tea | 65 per gallon

Milk | Whole, 2%, non-fat single servings | 4 each

Assorted soft drinks | 6 each

Pure Life water | 5.50 each

Assorted PA sodas | Root beer, birch beer, cream soda | 6.50 each

Bottled fruit juices | 6 each

Enroot cold brew tea | 6 each

Evian™ water | 7 each

S.Pellegrino sparkling mineral water | 7 each

S.Pellegrino Essenza flavored sparkling mineral water | 7 each

Acqua Panna natural spring water | 6 each

Red Bull | Energy Drink or Sugarfree | 8 each

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 7 each

Assorted Kohana canned coffee drinks | 10 each

Naked fruit juice & smoothies | 8 each

Coconut water | 8 each

## BEVERAGE PACKAGE A LA CARTE

### HALF DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

40 per person

### FULL DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

60 per person





# HOSTED AND CASH BARS

125 bartender charge per bartender, per hour. One bartender per 75 guests. One cashier per 100 guests is required for cash bars. 175 per cashier per event. A minimum spend of 750 is required for cash bars or the difference will be charged as a room rental.

Prices are subject to a 24% service charge and a 6% sales tax. All menus and prices are subject to change without notice.

## BRANDS

### CRAFT

Vodka | Tito's Handmade  
Gin | The Botanist  
Rum | Sailor Jerry  
Bourbon | Maker's Mark  
Scotch | Monkey Shoulder  
Tequila | Patrón Silver  
Cognac | Hennessy VSOP

### PREMIUM

Vodka | Absolut  
Gin | Beefeater  
Rum | Bacardi  
Bourbon | Old Forester  
Scotch | Johnnie Walker Red Label  
Tequila | Milagro Silver  
Cognac | Hennessy VS

### CALL

Vodka | Svedka  
Gin | Seagram's  
Rum | Castillo  
Bourbon | Jim Beam  
Scotch | J&B  
Tequila | Sauza Blanco  
Cognac | Hennessy VS

## HOSTED BAR

Craft brands | 16 per drink  
Premium brands | 14 per drink  
Call brands | 12 per drink  
Domestic beer | 7 per drink  
Imported beer | 8 per drink  
House wine | 12 per drink  
Premium wine | 14 per drink  
Decoy wine | 18 per drink  
Soft drinks | 6 per drink

## CASH BAR

Craft brands | 18 per drink  
Premium brands | 16 per drink  
Call brands | 14 per drink  
Domestic beer | 9 per drink  
Imported beer | 10 per drink  
House wine | 13 per drink  
Premium wine | 15 per drink  
Decoy wine | 19 per drink  
Soft drinks | 7 per drink

## BEERS

### DOMESTIC | CHOOSE THREE

Yuengling Lager, Miller Lite, Coors Light and Michelob Ultra

### IMPORTED AND CRAFT CHOOSE THREE

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Stella Artois, Tröegs Perpetual IPA



# PACKAGE BARS

125 bartender charge per bartender, per hour with one bartender per 75 guests. Package bars include house wines and choice of up to 6 beers.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## PACKAGES

### CRAFT BRANDS AND DECOY WINE

First hour | 39 per person

Second hour | 32 per person

Each additional hour | 37 per person

### PREMIUM BRANDS AND PREMIUM WINE

First hour | 36 per person

Second hour | 29 per person

Each additional hour | 25 per person

### CALL BRANDS AND HOUSE WINES

First hour | 29 per person

Second hour | 23 per person

Each additional hour | 22 per person

### BEER AND HOUSE WINE

First hour | 18 per person

Second hour | 12 per person

Each additional hour | 10 per person





# WINE RACK

We will gladly accommodate special requests of wine that are not featured on this list. Special wine requests are sold by the case only. Please allow at least 30 days advance notice to confirm request, pricing and availability. For tableside wine service a wine server fee of 50 per server per hour will be assessed with one server per 50 guests.

Prices are subject to a 24% service charge and a 6% sales tax. All menus and prices are subject to change without notice.

## SPARKLING

Kenwood Yulupa | California | brut | 40 per bottle

Chandon | California | rosé | 75 per bottle

Chandon | California | brut | 75 per bottle

## WHITE AND BLUSH

Decoy by Duckhorn | California | sauvignon blanc | 70 per bottle

Decoy by Duckhorn | California | rosé | 70 per bottle

Hayes Ranch | California | rosé | 45 per bottle

Bulletin Place | Australia | chardonnay, unoaked | 55 per bottle

Hayes Ranch | California | chardonnay | 45 per bottle

Decoy by Duckhorn | California | chardonnay | 70 per bottle

## RED

Decoy by Duckhorn | California | pinot noir | 70 per bottle

Hayes Ranch | California | merlot | 45 per bottle

Bulletin Place | Australia | merlot | 55 per bottle

Bulletin Place | Australia | cabernet sauvignon | 55 per bottle

Hayes Ranch | California | cabernet sauvignon | 45 per bottle

Decoy by Duckhorn | Sonoma County, California | cabernet sauvignon | 70 per bottle



# EVENT INFORMATION

Thank you for selecting Omni Bedford Springs Resort for your upcoming event. We look forward to providing you with outstanding hospitality, food, and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle. Our experienced and professional catering and conference services staff are available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. We are pleased to prepare custom menus for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

## GUEST ROOM AMENITIES

An array of creative, specialty gifts is available through the resort for delivery to guestrooms. Please ask your Catering or Conference Services Manager for details.

## FOOD & BEVERAGE SERVICE POLICIES

All food and beverage at Omni Bedford Springs Resort must be provided by the resort. The sale and service of all alcoholic beverages is regulated by the state of Pennsylvania. Omni Bedford Springs Resort is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

## GUARANTEES

The exact number of guests attending a function is due 72 business hours prior to the event. This number will be charged even if fewer guests attend. The Resort will prepare food for up to 5% over the guaranteed number. Meal functions and meeting rooms will be set based on the food and beverage guarantee. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items. Additional charges may apply.

## TIMING OF FUNCTIONS

To provide the finest service to your group, it is important that you notify your Catering or Conference Services Manager with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the Resort may have commitments of function space prior to or following the arranged program. Room set-ups will be complete 30 minutes prior to the event start time.

## AUDIOVISUAL SERVICES

Omni Bedford Springs Resort partners with a full-service audio-visual company with an office on the property. If you have any questions regarding these services, your Catering or Conference Services Manager can put you in touch with the Director of Audio Visual Services. Charges will be billed to your master account.





# EVENT INFORMATION

The following standards are provided to assist you in scheduling and budgeting your banquet events:

## SERVICE TIMES

In order to ensure the safety and palatability of the food being served, breakfast, lunch and dinner buffets and stations are offered for up to 90 minutes. Continental breakfasts are served for up to 60 minutes. Themed breaks are offered for 30 minutes. Food and beverages will be replenished and refreshed as necessary during the service time after which they will be promptly removed.

## FUNCTION ROOMS & SIGNAGE

Omni Bedford Springs Resort reserves the right to re-allocate event space. Guest signs or decorations displayed in public areas of the resort must be approved prior to arrival. Registration tables and any group signage or banners must be located outside the immediate entrances to their function rooms. Rooms will be set up as outlined on the banquet event orders. A charge of 150 will be assessed if changes are requested after a room has been set.

## OUTDOOR FUNCTIONS

Spend quality time in the great outdoors. Omni Bedford Springs Resort is the ideal setting for sophisticated events with a personalized touch. The stunning landscape of the resort boasts a different backdrop with each season. The end-time for outdoor functions is 10 p.m. for all locations except The Mill which has an end-time of 1 a.m. Weather calls for outdoor functions will be made by Omni Bedford Springs Resort staff. Weather calls will be made at least six hours in advance of all functions except for those at The Mill which will be made at least 24 hours in advance. Any event setup that occurs after a rain call is made, for any reason including weather, will incur a 600 relocation fee and may result in functions starting later than planned. Please discuss rental options and fees with your Catering or Convention Services Manager.

## PRICES & SURCHARGES

A service charge of 24% will be added to all banquet charges. Under Pennsylvania law the service charge is subject to a sales tax of 6%. The following labor charges will apply: 125 bartender charge per bartender per hour (1 bartender per 75 guests), 175 per cashier per event for all cash bars (1 cashier per 100 guests) and 195 culinary attendant charge per station for up to 90 minutes (1 attendant per 75 guests per station).





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