

# HOLIDAY *Celebrations*



OMNI

BEDFORD SPRINGS



# Cocktail Hour

PRICED PER PERSON

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## Cold Hors D'oeuvres

### GRILLED RARE BEEF | 8

port-soaked cherries, sourdough crostini, horseradish cream

### CRANBERRY AND BLEU CHEESE TARTLET | 8

micro sage

### SMOKED SALMON | 9

cream cheese, pickled onion, capers, rye

### BEET, MOZZARELLA AND MINT SALAD | 7

wheatberry toast point, balsamic glaze

### BUCKWHEAT BLINI | 10

crème fraîche, white sturgeon caviar

## Hot Hors D'oeuvres

### MINI CRAB CAKES | 9

lemon, cilantro cream

### HONEY-LIME CHICKEN SKEWERS | 8

sweet chili sauce

### SQUASH ARANCINI | 7

### INDIVIDUAL SHORT RIB POT PIE | 9

thyme-demi, chives

### LOBSTER DEVEILED EGGS | 9

parsley

### BAKED SPANAKOPITA BITES | 8

fig & cranberry compote

## Displays

### ARTISANAL CHEESE BOARD | 28

local cheeses, international cheeses, dried fruits, toasted nuts, olives, honeycomb, preserves, baguette, grissini, water crackers

### CRUDITÉS | 16

baby carrots, baby corn, celery sticks, assorted chef's selection vegetables, chive buttermilk dip, red pepper hummus

### ANTIPASTI | 36

international selection of cured meats, cut & marinated cheeses, marinated olives, marinated artichokes, pickled mushrooms, roasted peppers, calabrian chilis, mostarda, tapenade, breadsticks, focaccia

# Plated Dinners

Plated dinners are based on a minimum of 10 guests and are served with freshly brewed Peet's regular and decaffeinated coffee, assorted Mighty Leaf hot teas and freshly brewed 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.

## Soup or Salad

Choose One | Includes Rolls & Butter

### SEAFOOD BISQUE

herb oil

### POTATO AND LEEK SOUP

spicy pepitas

### SPINACH AND POACHED PEAR SALAD

candied nuts, pickled onions, blue cheese crumbles, creamy lemon dressing

### BABY LETTUCE SALAD

bacon, manchego, oranges, shaved fennel, champagne vinaigrette

## Entrees

### 8 OZ FILET | 105

maple mashed potatoes, broccolini, herb demi glace

### HERB ROASTED CHICKEN BREAST | 74

garlic parmesan fingerling potatoes, fricasseed mushrooms

### POTATO GNOCCHI | 70

roasted vegetables, toasted hazelnut, lemon zest, pesto

### SEARED FAROE ISLAND SALMON | 90

orange scented risotto, steamed asparagus spears, cranberry – cinnamon compote

### PORT BRAISED SHORT RIBS | 96

parsnip puree, honey glazed baby carrots, brussels sprouts

## Desserts

Choose One

### SPICED CHOCOLATE CAKE

### CLASSIC PUMPKIN PIE

### EGGNOG CRÈME BRÛLÉE

gingerbread

### SPICED PUMPKIN CHEESECAKE



# Dinner Buffets

All buffet dinners are based on a minimum of 25 guests and are served with freshly brewed Peet's regular and decaffeinated coffee, assorted Mighty Leaf hot teas and freshly brewed iced tea. Prices are based on 90 minutes of continuous service.

## CLASSIC BEDFORD HOLIDAY | 76

**CARROT-GINGER BISQUE**  
spicy pepitas

**BABY KALE SALAD**  
carrot curls, hazelnuts, dried figs,  
honey lemon vinaigrette

**SLICED ROAST TURKEY BREAST**  
cream gravy, fresh sage

**SLICED CITRUS PORK LOIN**  
fresh cranberry sauce

**BOURBON GLAZED MASHED POTATOES**

**STEAMED FRENCH BEANS**  
garlic, crispy shallots

**BROWN SUGARED BABY CARROTS**

**GOLDEN RAISIN AND WATER  
CHESTNUT DRESSING**

**DINNER ROLLS AND BUTTER**

**PUMPKIN PIE**

**PECAN PIE**

**SPICED CHOCOLATE CAKE**

## SHOBER'S RUN FEAST | 89

**SEAFOOD BISQUE**  
pumpkin spiced cream

**BABY GREENS SALAD**  
roasted beets, walnuts, dried cranberries, queso blanco  
cheese, balsamic vinaigrette

**WINTER CAPRESE SALAD**  
citrus, fresh mozzarella cheese, mint, smoked sea salt,  
balsamic glaze

**NY STRIP**  
cacao nibs, roasted cipollini onions

**SEARED FAROE ISLAND SALMON**  
sundream farm mushrooms, sweet corn butter

**SLICED ROASTED TURKEY BREAST**  
cream gravy, fresh sage

**CARAMELIZED ONION FINGERLING POTATOES**

**GARLIC ALMOND ROASTED ASPARAGUS**

**GNOCCHI**  
brown butter and lemon zest

**DINNER ROLLS & BUTTER**

**PUMPKIN BRÛLÉE TARTLET**

**CRANBERRY CAKE**

**SPICED DOUBLE CHOCOLATE TARTS**

# Carving Stations

Requires one culinary attendant per 75 guests  
at +195 per attendant.

**HAND CARVED SMOKED SALT  
RUBBED PRIME RIB | 575**

horseradish cream, glace de viande sauce,  
silver dollar rolls

**FEEDS 25-30 PEOPLE**

**ROAST HERBED TURKEY BREAST | 300**  
apple and sage gravy, cornbread, dried fruit dressing  
**FEEDS 15-20 PEOPLE**

**ORANGE BOURBON PORK LOIN | 325**  
orange-cranberry relish, assorted flatbread  
crackers, hawaiian rolls  
**FEEDS 15-20 PPL**



# Consumption Based Hosted Bar

## PRICED PER DRINK

+125 bartender charge per bartender, per hour with one bartender per 75 guests. Cashier setup fee of +175 per event.

SIGNATURE HOLIDAY COCKTAILS | 18

CRAFT BRANDS | 17

PREMIUM BRANDS | 15

CALL BRANDS | 13

DOMESTIC BEER | 8

IMPORTED & CRAFT BEER | 9

SUPER PREMIUM WINE | 19

PREMIUM WINE | 17

HOUSE WINE | 15

CORDIALS | 17

SOFT DRINKS | 6

## Hosted Bar Packages

### PRICED PER PERSON

+125 bartender charge per bartender, per hour with one bartender per 75 guests. All package bars include choice of three domestic and three imported/craft beers, house wines, juices, soft drinks and bottled water.

#### CRAFT

|             |     |
|-------------|-----|
| One hour    | 45  |
| Two hours   | 70  |
| Three hours | 95  |
| Four hours  | 120 |

#### CALL

|             |    |
|-------------|----|
| One hour    | 30 |
| Two hours   | 46 |
| Three hours | 61 |
| Four hours  | 76 |

#### PREMIUM

|             |    |
|-------------|----|
| One hour    | 38 |
| Two hours   | 57 |
| Three hours | 79 |
| Four hours  | 95 |

#### BEER AND WINE

|             |    |
|-------------|----|
| One hour    | 18 |
| Two hours   | 30 |
| Three hours | 40 |
| Four hours  | 50 |

ADD SIGNATURE HOLIDAY COCKTAILS  
+5 PER PERSON, PER HOUR.

## Brands

### CRAFT

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

### PREMIUM

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

### CALL

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

### DOMESTIC BEER

#### CHOOSE THREE

Yuengling Lager  
Miller Lite  
Coors Light  
Michelob Ultra

### IMPORTED &

#### CRAFT BEER

#### CHOOSE THREE

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

# OMNI

## BEDFORD SPRINGS

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CALL TODAY TO CONNECT WITH A CATERING MANAGER.

(814) 624-5616

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[OMNIHOTELS.COM/BEDFORD](https://OMNIHOTELS.COM/BEDFORD)

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