

Hotel & Conference Center

Banquet Menus



1450 South Atherton Street
State College, PA 16801
www.ramadasc.com
allsales@ramadasc.com
814-238-3001















Thank you for your interest in The Ramada Hotel and Conference Center. It's our pleasure to provide you with impeccable service, and award winning cuisine during your stay.

Our banquet and conference menus have been designed to provide you with a wide variety of options. Please see below for frequently asked questions and answers which we hope will provide direction as you plan your event. As always, please let us know how we can best serve you during your event. Thank you again and we're thrilled to have this opportunity to partner with you.

Q: Are there a minimum amount of guests required for a banquet event?

A: For most banquet events, a minimum of 15 served guests for lunch or 20 served guests for dinner are required. Our buffets require a minimum of 25 guests unless otherwise indicated as certain menu options may have different minimum or maximum requirements.

Q: How soon do I need to provide our menu selections and number of guests attending the event? A: Menu selections are due 30 days prior to your event and final counts are due 3 business days in advance except where otherwise noted on select menu items.

Q: What is the maximum service time for food and beverage?

A: All menu pricing reflects a maximum of 90 minutes of service time, unless otherwise noted.

Q: Do you allow guests to bring in outside food and beverage?

A: All food and beverage must be purchased through our facility.

Q: May I take leftover food from my banquet home?

A: Due to food safety regulations and hotel policy left over food cannot be packaged to go.

Q: Do you accommodate guests with food allergies or special diets such as Gluten-Free or Vegan? A: We are happy to accommodate medically-required dietary needs when possible with advanced notice. Special selections such as Gluten-Free, Vegan and Vegetarian options are offered for lunch and dinner and may require an additional cost. Please note: Food prepared in our kitchens may include food allergens.

Q: Are tax and gratuity included?

A: Please note that all food and non-alcoholic beverages are subject to both a 6% sales tax, as well as an 18% service charge. Alcoholic beverages are only subject to an 18% service charge. If your group is exempt from tax, please provide us with the necessary documentation prior to the event so that we may process your billing accordingly.

Q: Can I have multiple served entrees?

A: Served entrees may include two preselected choices with an additional options available at an additional \$1.00 per person per entrée.

Q: Where do my attendees park?

A: We are happy to provide parking throughout the property which is complimentary to all of our guests.

Q: Do you offer Kid's meals?

A: Kid's 10 and under are 1/2 off any buffet option. Kid's 3 and under are Free. We do offer kid friendly entrees such as chicken fingers and French fries starting at \$10.99.



Refreshments

Beverages

Fresh-Brewed Coffee, Decaffeinated Coffee and Assorted Teas	\$1.29
Coffee by the gallon	\$37.00
Assorted Bottled Fruit and Vegetable Juices Unless otherwise requested will include Orange, Apple and Tomato Juice Service provided for 1.5 hours Per Person.	
Additional hour refresh	\$2.75
Assorted Bottled Juices	
Service provided for 1.5 hours	ф2 2 5
On Consumption	\$3.25
Iced Tea	
Service provided for 1.5 hours	
Per person	\$2.49
Additional hour refresh	
	φ1.2
Assorted Soft Drinks and Bottled Spring Water	
Service provided for 1.5 hours	
Per Person	
On Consumption	\$2.00
	¢2.00
Sparkling Water	\$3.99
Infused Water Choice of Two: Cucumber Mint, Citrus Berry, or Tropical	
Service provided for 1.5 hours	
Per Person	\$2.00
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All Day Beverage Service Per Person	
Coffee and Hot Tea Service for 8 Hours, Accompanied with Morning Jui	ce Service
for 4 Hours and Followed by Afternoon Soda & Iced Tea for 4 Hours.	
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Half Day Beverage Service Per Person.	
Coffee and Hot Tea Service Throughout Accompanied with Juice in the N	viorning
or Sodas and Bottled Water in the Afternoon.	

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Assorted House Made Baked Turnovers	\$23.99/doz.
Assorted Muffins	\$22.99/doz.
Assorted Danish	\$25.99/doz.
Assorted Donuts	\$23.99/doz.
Assorted Bagels with Cream Cheese	\$20.99/doz.
Assorted Coffee Cakes	\$30.99/doz.
Breakfast Sandwiches	\$4.99/each
Toasted English Muffins, American Cheese, Egg, and Choice of Sausage, Bacon or Ham	
Croissants	\$23.99/doz.
Warm Cinnamon Buns with Icing	\$39.99/doz.
Salted Caramel Brownies with Pretzel Topping	\$35.99/doz.
Fresh Baked Cookies.	\$17.99/doz.
Assorted Brownies	\$22.99/doz.

Snacks

Potato Chips with Ranch\$12.00/lb.	Pretzels with Honey Mustard\$12.00/lb.
Tortilla Chips & Salsa\$12.00/lb.	Popcorn\$12.00/lb.
House Made Chex Mix\$12.00/lb.	Phoenix Trail Mix\$12.00/lb.
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Soft Pretzels Bites served with Beer Cheese Dip.....\$3.99/person

All Day Break \$13.99/person

Minimum 20 Persons. Food Items Available for 1 ½ Hours in the Morning and Afternoon. **Pre-Meeting Break:** Includes Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Teas, Assorted

Fruit & Vegetable Juices. Soft Drinks and Bottled Water. Plus Your Choice of 3 from the Following:

Assorted Muffins Assorted Danish Assorted Bagels with Cream Cheese Assorted Donuts Assorted Yogurts and Granola Seasonal Fresh Fruit Whole Fruit Bowl Assorted Granola Bars

Mid-Morning Refresh: All Beverages are Refreshed.

Afternoon Break: Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Teas, Fresh Brewed

Unsweetened Iced Tea, Assorted Soft Drinks and Bottled Water. Plus Your Choice of 2 of the Following:

Fresh Baked Cookies Sliced Melons & Berries Caramel Brownies with Salted Pretzel Topping Soft Baked Pretzels

Double Chocolate Brownies Grilled Boursin Cheese Mini Sticks

Assorted Candy Bars Assorted Finger Sandwiches

Potato Chips with Ranch Dip Pretzels with Honey Mustard Dip

Fresh Vegetable Crudité Tortilla Chips and Salsa

1/2 Day Option Available \$9.99/person

Themed Breaks

Prices Per Person. Minimum 15 Persons.

Break Menus Cannot be Substituted for Meals and/or Receptions.

All Themed Breaks have 1.5 hours service time.

Continental\$7.99
Assorted Muffins, Danish Pastries, Coffee Cakes, Croissants and Bagels accompanied with
Butter, Cream Cheese, and Preserves. Accompanied with Fruit Juices, Coffee, Tea, and
Decaf.
Add Seasonal Fresh Fruit\$3.00
Heart Healthy\$9.49
Seasonal Fresh Sliced Fruit Display, Fresh Vegetable Crudité, Red Pepper Hummus with
Assorted Crackers, Assorted Granola Bars and Hand Fruit Selection. Fresh Brewed Coffee,
Tea, and Decaf, Unsweetened Iced Tea, Assorted Sodas and Bottled Water.
Afternoon Munchies \$6.99
Chips with Ranch and Pretzels with Honey Mustard Dip, Freshly Baked Cookies and
Assorted Soft Drinks.

Day Meeting Package (DMP)

\$43 Per Person Plus Applicable Taxes \$26 Per Person Plus Applicable Taxes for No Lunch Option \$37 Per Person Plus Applicable Taxes for Half Day Option

Includes:

- Morning: Chef's Choice of Two Pastry Items and Sliced Melon
- Afternoon: Our Chef's Selection of Sweets and Treats
- Continuous Beverage Service AM Selections to Include Assorted Juices. Coffee, Decaf, Bottled Water and Sodas Available All Day.
- Meeting Room Rental
- Bountiful Hot Luncheon Buffet Featuring Chef's Choice Soup, Salad, Three Hot
 Entrees (one vegetarian), Vegetable, and Potato or Rice, Bread Service, Assorted Desserts and
 Coffee, Decaf and Iced Tea
 - Audio-Visual Equipment
 - LCD Projector
 - High Speed Internet Access
 - Projection Screen
 - Flipchart
 - Wireless or Handheld Microphone
 - Banquet Service Charge is Included in Pricing
 - Menu Items Vary Daily
 - Minimum of 25 Guests



Breakfast

Buffets

Minimum 15 Persons for Buffets.

Healthy Start	.\$9.99
Assorted Cold Cereals, Hot Oatmeal with Brown Sugar, Fresh Fruit Salad, Assorted	ed Yogurt,
and Assorted Bagels with Butter & Cream Cheese.	
Accompanied with Fruit Juices, Coffee, Tea, and Decaf.	
Add Vegetable Quiche (Tomato & Spinach)	\$3.75
Happy Valley Buffet	.\$11.99
Traditional and Western Scrambled Eggs, Choice of Waffles OR Fresh Toast with	
Warm Maple Syrup, Chocolate Chips, Fresh Berries, Whipped Cream and Powde	red Sugar,
(choice of one meat) Thick Cut Bacon, Sausage Links, Country Sausage Patty, or C	Corned Beef, and
Breakfast Potatoes. Accompanied with Fruit Juices, Coffee, Tea, and Decaf.	
Add Additional Breakfast Meat	\$2.99
Add Yogurt with Granola & Berries	\$4.25
Add Muffin, Danish or Fruit Turnover	\$2.25
Add Seasonal Fresh Fruit.	\$3.00
Farmani'a Duffat	¢12 00
Farmer's Buffet Traditional Scrambled Eggs (choice of two meats) Thick Cut Bacon, Sausage Links	
Sausage Patty, or Corned Beef; Breakfast Potatoes, Buttermilk Biscuits with Sausage	
and French Toast with Warm Maple Syrup, Chocolate Chips, Fresh Berries, Whip	
Powdered Sugar. Accompanied with Fruit Juices, Coffee, Tea, and Decaf.	oped Cream and
Add Additional Breakfast Meat	\$2.99
Add Muffin, Danish or Fruit Turnover	,
Add Yogurt with Granola & Berries.	
Add Seasonal Fresh Fruit.	
Add Omelet Station to any Buffet	\$5.99
(Minimum 40 Guests and Maximum 150 Guests)	

Served Selection

Prices Per Person.

The All-American Breakfast	\$9.99
Scrambled Eggs, Home-Fried Potatoes, Choice of Bacon or Sausage, and Toast. with Orange Juice, Coffee, Tea, and Decaf.	Accompanied
Add Additional Breakfast Meat	\$2.99
(Sausage Links, Country Sausage Patty, Corned Beef, or Thick Cut Bacon)	
Add Muffin, Danish or Fruit Turnover	\$2.25
Add Sassanal Fresh Fruit	\$3.00









Brunch

Buffets

Minimum 40 Persons Prices Per Person

Happy Valley Brunch	\$21.99
Tossed Greens Salad with Garden Vegetables and Ass	sorted Dressings
Caesar Salad	
Chef's Pasta Salad	
Seasonal Fresh Fruit Display	
Fresh Baked Rolls and Breads	
Traditional Scrambled Eggs	
Bacon and Country Sausage Links	
Thick Cut French Toast OR Waffles	
Accompanied with Warm Maple Syrup, Fresh Berries, Whipped (Cream, and Powdered Sugar
Herb Baked Boneless-Skinless Chicken Breast OR Chic	ken Cordon Bleu
Grilled Salmon with Honey-Dijon Glaz	ze
Chef's Pasta Primavera	
Herb Roasted Red Skin Potatoes	
Fresh Vegetable Du Jour	
Assorted Breakfast Pastries	
Chilled Fruit and Vegetable Juices	
Chef's Dessert Station	
Coffee, Tea, and Decaffeinated Coffee	
Add Carving Station	\$6.99
Choice of Baked Virginia Ham with Bourbon-Cherry Glaze, Herb Roaste	
Gravy, or Top Round of Beef with Garlic Au Jus and Horseradish	,
Add Bagels with Lox	\$6.99
Add an Omelet Station (Maximum 100 Guests)	



Lunch

Luncheon Selections Available Until 2pm

Luncheon Entrees

Prices Per Person

(luncheon entrée accompaniments listed on page 17)

Poultry

Grilled Chicken Breast \$14.9	19
With Your choice of BBQ, Lemon Pepper OR Italian Marinated	
Chicken Cordon Bleu \$15.9	19
Lightly Breaded and filled with Sliced Ham and Swiss Cheese with Sauce Supreme or Chicken Gravy	
Herb Roasted Breast of Turkey\$15.9)9
Accompanied with Cranberry-Apple Country Dressing	
Boneless Stuffed Chicken Breast)9
Bacon Wrapped Corn Bread Stuffed Chicken Breast finished with Espagnole Sauce	
Chicken Breast Saltimbocca\$16.9	9
	-
Grilled Chicken Breast with Spinach, Prosciutto and Fontina Cheese	
Grilled Chicken Breast with Spinach, Prosciutto and Fontina Cheese	
Grilled Chicken Breast with Spinach, Prosciutto and Fontina Cheese	
Grilled Chicken Breast with Spinach, Prosciutto and Fontina Cheese	
Pork and Beef	20
Pork and Beef Cider Brined Roasted Pork Loin) 9
Pork and Beef	9 9
Pork and Beef Cider Brined Roasted Pork Loin	
Pork and Beef Cider Brined Roasted Pork Loin	
Pork and Beef Cider Brined Roasted Pork Loin	99
Pork and Beef Cider Brined Roasted Pork Loin	99
Pork and Beef Cider Brined Roasted Pork Loin	99
Pork and Beef Cider Brined Roasted Pork Loin	99 99

Luncheon Entrees

Prices Per Person

Seafood

Potato Encrusted Cod		
Oven Roasted Salmon		
Crab Cake		
Pastas		
Chef's Pasta Primavera\$14.99		
House Made Lasagna		
Baked Cheese Manicotti		
White Chicken & Spinach Lasagna		

Luncheon Accompaniments

All luncheon entrees, excluding pastas, include choice of one of each accompaniment listed below, bread service, coffee, decaf, tea, and iced tea. Pasta selections include choice of Starter, bread service, dessert selection, and beverage service.

Starters

Fresh Diced Fruit Medley Chef's Soup Du Jour

Tossed Greens Salad with Assorted Dressings Caesar Salad

Sides

Rice Pilaf Fresh Mashed Potatoes

Herb Roasted Red Potatoes Fresh Mashed Sweet Potatoes

Vegetables

Fresh Green Beans Almondine

Honey Glazed Carrots

Fresh Steamed Broccoli Florets Sweet Corn Kernels with Butter

Chef's Vegetable Medley Peas and Pearled Onions

Desserts

Chocolate Cake Carrot Cake

Red Velvet Cake Apple Caramel Pie

Cheesecake with Blueberry Topping

Raspberry-Cheesecake Chimichangas

Deluxe selections (add \$2 per person)

Peanut Butter Pie Turtle Cheesecake

Mini Chocolate Lava Cake Raspberry Swirl Cheesecake

Boxed Lunches \$11.99/Per Box

Includes your choice of up to 4 options for groups over 25 persons.

Includes your choice of up to 2 options for groups under 25 persons.

- Ham & Cheese Wrap Sliced Ham with Shredded Cheddar Cheese in a Whole Wheat Tortilla Wrap
- Roasted Veggie Wrap Oven Roasted Tomato, Portabella Mushroom, Carrots and Zucchini served chilled with Crisp Romaine and Red Pepper Hummus in a Spinach Tortilla.
- Chef Salad Wrap Tossed Greens, Garden Vegetables with Julienne Turkey and Ham accompanied with a side of Italian Dressing.
- Turkey Hoagie Sliced Breast of Turkey with Lettuce, Tomato, Onion, and Swiss Cheese with a side of Italian Dressing.
- Roast Beef Sandwich Sliced Beef on a Kaiser Roll with Pepper-Jack Cheese, Lettuce, Tomato and Onion.



All boxed lunches include potato chips, apple, chocolate chip cookies, and cold beverage.

Sandwiches and Wraps

Prices Per Person

Served on Freshly Baked Breads or Wrap

Eggplant Parmigiana\$9.99 Baked with Provolone Cheese
Grilled Chicken
Turkey Club or Ham and Cheese
Sliced Roast Beef\$11.99
Topped with Grilled Onions and Havarti Cheese
Charbroiled Burger\$13.99 Half Pound Beef Patty on a Kaiser Roll with Lettuce, Tomato, Sliced Onion and Sliced Cheese.
All sandwiches and wraps are served with potato chips, pickle spear and accompanied
with fresh-brewed coffee, decaffeinated coffee, tea and iced tea.
Add Bacon to Any Sandwich
1 red Casonar Fresh Fruit

Entrée Salads

Prices Per Person

Seasonal Fresh Fruit Salad	\$9.99
Fresh Seasonal Fruit with Cottage Cheese.	
	442 22
Chef Salad	
Crisp Tossed Greens and Garden Vegetables topped with Julienne Turkey and	Ham,
feathered Cheddar and Jack Cheeses, and Hard-Cooked Egg.	
Grilled Chicken Salad	\$11.99
Crisp Lettuce Medley with Fresh Garden Vegetables and topped off with Sliced	
Breast of Chicken.	
	¢12.00
Grilled Steak Salad	
Crisp Tossed Greens, Slivered Onions, Carrots, Mushrooms, Baby Corn, Tom	ato
Broccoli, and American Cheese topped with Grilled Flat Iron Steak.	
Chicken Caesar Salad	\$11.99
Classic Caesar Salad topped off with Sliced Grilled Breast of Chicken.	•••••
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Fresh Fruit SaladSeaso	nal Pricing
Fresh Sliced Melons and Berries with Cottage Cheese.	
Apple Cranberry Salad	\$10.99
Crisp Romaine Lettuce, Apples, Cranberries, Walnuts with Pomegranate Vina	igrette.
Greek Salad	\$10.99
Tossed Greens, Cucumbers, Tomatoes, Feta Cheese, Kalamata Olives with Greek Dro	essing.
All salads are accompanied with bread service, fresh-brewed coffee,	
decaffeinated coffee, tea and iced tea.	
Add Brownies or Cookies to any entrée Salad	\$1 99
Add Chef's Dessert to any entrée Salad	

Luncheon Buffets

Minimum 25 Persons for Buffets.

Prices Per Person

All Luncheon Buffets have 1.5 hours of service time.

Sandwich Buffet	• • • • • • • • • • • • • • • • • • • •	 •••••	• • • • • • • • • • • • • • • • • • • •	 \$1	2.	99	9

Minimum 15 Persons

Tossed Greens Salad with Assorted Accompaniments Macaroni Salad

Coleslaw

Assortment of Freshly Pre Made Sandwiches Featuring:
Sliced Turkey, Ham, Roast Beef and Vegetarian
on Assorted Breads, Rolls and Wraps
With Crisp Lettuce, Tomato, Onion, and Sliced Cheeses
Potato Chips

Assorted Brownies and Fresh Baked Cookies Coffee, Tea, Decaffeinated Coffee, Iced Tea

Nittany Deli Buffet......\$14.99

Minimum 25 Persons

Soup du Jour

Tossed Greens Salad with Assorted Accompaniments Choice of Two: Macaroni Salad, Potato Salad, Pasta Salad OR Fresh Fruit Bowl Deli Platter with Roast Beef, Turkey, and Ham Tuna Salad OR Chicken Salad Sandwich Spread Assorted Rolls and Breads

> Crisp Lettuce, Tomato, Onion, and Sliced Cheeses Potato Chips and Tortilla Chips with Salsa Assorted Brownies and Fresh Baked Cookies Coffee, Tea, Decaffeinated Coffee, Iced Tea

Tailgate Buffet	\$14.99
Minimum 25 Persons	Tossed Greens Salad with Assorted Dressings
	Potato Salad OR Macaroni Salad
	Fresh Sliced Seasonal Fruits and Melons
	Charbroiled Hamburgers
	BBQ OR Herb Roasted Chicken
	Hot Dogs
	Assorted Sandwich Rolls
	Lettuce, Tomato, Onion, and Sliced Cheeses
	Potato Chips
	Assorted Brownies and Cookies
	Coffee, Tea, Decaffeinated Coffee, Iced Tea
The Market Grill Buf	,
Minimum 25 Persons	Tossed Greens Salad and Caesar Salad
	Potato Salad
	Choice of Beef, Turkey OR Vegan Chili
Italia	in Sausage Links with Sautéed Peppers and Onions
	Italian-Marinated Grilled Chicken Breast
	Meatballs with Marinara
	Assorted Sandwich Rolls
	Corn Tortilla Chips and Potato Chips
	Assorted Cookies and Brownies
	Coffee, Tea, Decaffeinated Coffee, Iced Tea
Pizza Buffet	\$14.99
Two Pizza Slices per Person	Tossed Greens Salad and Caesar Salad
Minimum 25 Persons	Fresh Hearth Baked Pizzas Include:
Maximum 100 Persons	Cheese Pizza
	nt Pizza (Pepperoni, Sausage, Ham, Bacon, Salami)
	Pepperoni, Ham, Sausage, Bacon, Salami, Broccoli, Jalapeno, Olives,
Roasted reppers,	Onions, Tomatoes, Mushrooms, Banana Peppers, Extra Cheese)

Blueberry Cobbler Dessert Pizza

Coffee, Tea, Decaffeinated Coffee, Iced Tea

Taste of Italy Bu	ffet\$1	5.99
Minimum 25 Persons	Minestrone Soup	
	Caesar Salad	
	Cucumber-Tomato Salad	
Antipasto	Tray with Cubed Meats, Cheeses and Chilled, Grilled Vegetables	
	Garlic Bread	
(Choice of Traditional Lasagna OR Chef's Pasta Primavera	
	Chicken Cutlet Parmagiano	
	Sicilian Vegetable Medley	
	Tiramisu and Cannolis	
	Coffee, Tea, Decaffeinated Coffee, Iced Tea	
Slider Buffet	\$15.	.99
Minimum 25 Persons	Soup du Jour	
	Tossed Greens Salad with Assorted Dressings	
	Pasta Salad	
	Seasonal Whole Fruit and Assorted Granola Bars	
	Pre-Made Grab n Go Slider Bar featuring:	
Gri	lled Beef, Grilled Italian Sausage, Pulled Pork and Bahn Mi	
	Potato Chips	
	Assorted Mini Desserts	
	Coffee, Tea, Decaffeinated Coffee, Iced Tea	
The Southwest I	Buffet\$1.	5.99
Minimum 25 Persons	Tossed Greens Salad with Assorted Accompaniments	
	Choice of Spicy Beef OR Vegan Chili	
	Cole Slaw	
	Taco Bar with:	
	Ground Beef, Pork Carnitas, and Chicken Enchaladas	
	Sour Cream, Salsa, Shredded Lettuce,	
	Shredded Cheeses, Onion, and Tomato	
	Soft and Hard Taco Shells	
	Spanish Rice	
	Southwest Corn Medley	
	Raspberry-Cheesecake Chimichangas	
	Coffee, Tea, Decaffeinated Coffee, Iced Tea	

Happy Valley Buffet

Minimum 25 Persons

Starters

(choice of three)

Tossed Green Caesar Salad
Fresh Cut Fruit Salad Soup Du Jour
Potato Salad Macaroni Salad
Pasta Salad Cole Slaw

Assorted Cheese and Cracker Board Seasonal Fresh Fruit Display

Entrées

Bacon Wrapped Cornbread Stuffed Chicken Breast with Espagnole Sauce
Chicken Cordon Bleu with Sauce Supreme
White Chicken & Spinach Lasagna with Roasted Garlic Alfredo Sauce
Herb Roasted Turkey Breast with Pan Gravy
Cider Brined Roasted Pork Loin
Grilled Flank Steak with Mushroom Sauce
Braised Beef with Carrots
Potato Encrusted Cod
Vegetable Coconut Curry over Mild Rice
Chef's Pasta Primavera

Accompaniments

(choice of two)

Wild Rice Pilaf
Chef's Vegetable Medley
Steamed Broccoli
Fresh Green Beans Almondine
Fresh Mashed Potatoes

Roasted Red Skin Potatoes
Sweet Corn Kernels with Butter
Honey Glazed Carrots
Macaroni & Cheese
Fresh Mashed Sweet Potatoes

Assorted Bread Service Chef's Dessert Display Coffee, Tea, Decaffeinated Coffee, Iced Tea

Two	Entrees	\$17.99
Thre	e Entrees	\$19.99



Dinner

Dinner Entrees

Prices Per Person

(dinner accompaniments listed on page 28)

Beef and Pork

Stuffed Pork Chop
Grilled Flank Steak
Sliced Sirloin of Beef\$25.99
Slow Roasted and served with Bourbon Demi Glace
Prime Rib of Beef
Broiled Rib Eye Steak
Filet Mignon
Poultry
Grilled Breast of Chicken
Chicken Cordon Bleu\$21.99 Breaded Breast of Chicken Filled with Ham and Swiss Cheese finished with Sauce Supreme
Chicken Breast Saltimbocca
Boneless Stuffed Chicken Breast

Dinner Entrees

Prices Per Person

Seafood

Seafood		
Potato Encrusted Cod		
Served with Chef's Remoulade		
Grilled Fillet of Salmon. \$25.99		
Served on a Bed of Sautéed Spinach with Smoked Salmon Butter		
Fried Sea Scallops		
Served with Chef's Remoulade		
Crab CakesMarket Pricing		
Two of the "Best-in-Town" Cakes and Served with Spicy Remoulade		
Pastas		
Chef's Pasta Primavera		
——————————————————————————————————————		
House Made Lasagna\$18.99		
Choice of Meat Lasagna with Red Sauce or Vegetable Lasagna filled with Creamy Alfredo and Vegetable Medley		
White Chicken & Spinach Lasagna		
Served with Roasted Garlic Alfredo Sauce		
Shrimp & Scallop Scampi\$22.99		
Served over Lemon Fettuccini		

Mixed Grill (Create your Own)

Market Based Pricing per Person

Land (Chose 1)	Sea (Chose 1)
6 ounce Filet Mignon	6 ounce Crab Cake
10 ounce Sirloin Top Cut	6 ounce Salmon Fillet
2 Grilled Lamb Chops	4 Crab Stuffed Shrimp
8 ounce Long Bone Pork Chop	5 Fried Scallops

Dinner Accompaniments

All dinner entrees excluding pastas, include choice of one of each accompaniment listed below, bread service, coffee, decaf, tea, and iced tea. Pasta selections include choice of starter, bread service, dessert selection, and beverage service.

Starters

Tossed Greens with Assorted Dressings

Bruschetta with Tomato, Mozzarella and Basil

Spinach, Prosciutto and Fig Salad

Caesar Salad

Fresh Fruit Mélange

Fresh Seasonal Salad

Sides

Rice Pilaf Herb Roasted Red Potatoes

Fresh Mashed Potatoes Potatoes Potatoes Au Gratin (contains gluten)

Fresh Mashed Sweet Potatoes Asparagus Risotto

Vegetables

Fresh Green Beans Almondine

Fresh Steamed Broccoli Florets

Chef's Vegetable Medley

Honey Glazed Carrots

Sweet Corn Kernels with Butter

Peas and Pearled Onions

Desserts

Chocolate Cake Carrot Cake

Red Velvet Cake Apple Caramel Pie

Cheesecake with Blueberry Topping

Raspberry-Cheesecake Chimichangas

Deluxe selections (add \$2 per person)

Peanut Butter Pie Turtle Cheesecake

Mini Chocolate Lava Cake Raspberry Swirl Cheesecake

Add Soup for \$3.00 per Person

Dinner Buffets

Minimum 25 Persons for Buffets.

All Dinner Buffets have 1.5 hours of service time.

Prices Per Person

All-Season Picnic\$19.99

Minimum 25 Persons

Tossed Green Salad

Potato Salad

Pasta Salad

Seasonal Fresh Fruit Display

Chargrilled Hamburgers

Hot Dogs

Roasted Red Skin Potatoes

Baked Beans

Fresh Vegetable Medley OR Corn on the Cob (Seasonal Availability)

Assorted Sandwich Rolls and Accompaniments

Chef's Dessert Display

Coffee, Tea, Decaffeinated Coffee, Iced Tea and Lemonade

Add BBQ or Herb Roasted Chicken	\$2.99
Add Country Style BBQ Spare Ribs	\$4.99
Add BBQ Pulled Pork	\$3.99

Pasta Buffet \$20.99

Minimum 25 Persons

Tossed Green Salad and Caesar Salad

Garlic Bread and Assorted Rolls

Penne with Marinara, Linguini with Meat Sauce and Fettuccini Pasta with Vodka Sauce

Your Choice of Two Entrees:

Traditional Meat Lasagna, Vegetarian Lasagna with Cream Sauce, Chef's Pasta Primavera, Baked Cheese Manicotti, White Chicken & Spinach with Roasted Garlic Alfredo Sauce

Fresh Vegetable Medley
Tiramisu
Coffee, Tea, Decaffeinated Coffee, Iced Tea

Happy Valley Harvest.....\$23.99

Minimum 25 Persons

Tossed Green Salad Potato Salad and Pasta Salad Assorted Rolls and Butter

Choice of Two:

Grilled Flank Steak

Sliced Roasted Beef Sirloin

Herb Roasted Breast of Turkey and Pan Gravy

Potato Encrusted Cod

Chicken Cordon Bleu with Sauce Supreme

Traditional Meat Lasagna

Vegetable Lasagna filled with Creamy Alfredo and Vegetable Medley

Chef's Pasta Primavera

Cider Brined Roasted Pork Loin

Herb Roasted Red Skin Potatoes OR Rice Pilaf Fresh Vegetable Medley Chef's Dessert Display Coffee, Tea, Decaffeinated Coffee, Iced Tea



Based on Availability and 7 days advance notice required.

Whole Hog Roast.....\$29.99

Minimum 50 Persons

Tossed Green Salad

Seasonal Fresh Fruit Display

Cornbread

Rolls, Barbecue Sauce, Cabbage Slaw, and Horseradish Sauce

Whole Seasoned Hog

Accompanied with:

Potato Salad, Pasta Salad, Macaroni & Cheese, Baked Beans and Corn on the Cob (Seasonal Availability)

Chef's Dessert Display Coffee, Tea, Decaffeinated Coffee, Iced Tea, Lemonade

Add BBQ Chicken....\$3.99

Create Your Own Buffet

Minimum 25 Persons

Starters (choice of three)

Tossed Green Salad Macaroni Salad

Caesar Salad Marinated Mushroom & Artichokes

Pasta Salad Seasonal Fresh Fruit Display

Potato Salad Fresh Fruit Salad

Chef's Soup Du Jour Cucumber Onion Salad

Entrees

Herb Roasted Breast of Turkey and Pan Gravy

Bacon Wrapped Cornbread Stuffed Chicken Breast with Espanola Sauce

Chicken Cordon Bleu with Sauce Supreme

Herb Roasted Half Chicken

Cider Brined Roasted Pork Loin

Sliced Roasted Beef Sirloin with Mushroom Sauce

Grilled Salmon Fillet with Smoked Salmon Butter

Potato Encrusted Cod

Traditional Meat Lasagna

White Lasagna with Chicken & Spinach with Roasted Garlic Alfredo Sauce

Chef's Pasta Primavera

Baked Manicotti

Accompaniments (choice of three)

Rice Pilaf Fresh Green Beans Almondine

Potatoes Au Gratin Honey Glazed Carrots
Fresh Mashed Potatoes Fresh Steamed Broccoli

Herb Roasted Red Potatoes Sweet Corn Kernels with Butter

Fresh Mashed Sweet Potatoes Fresh Vegetable Medley

Chef's Dessert Display

Coffee, Tea, Decaffeinated Coffee, Iced Tea

Two entrees	\$27.99
Three entrees	
Add Chef's Carving Station (pricing per person, minimum 40 guests):	
Prime Rib of Beef with Garlic Jus and Prepared Horseradish	\$8.99
Top Round of Beef with Garlic Jus, Herb Roasted Breast of Turkey with Pa	n Gravy
OR Sugar Glazed Ham with Bourbon-Cherry Glaze	\$6.99

Prime Rib Buffet......\$35.99

Minimum 40 Persons

Chef Carved Slow Roasted Prime Rib of Beef with Horseradish and Garlic Au Jus.

Starters

(choice of three)

Tossed Green Salad Chef's Soup Du Jour
Caesar Salad Marinated Mixed Olives

Pasta Salad Potato Salad

Grilled Prosciutto Melon Satay Seasonal Fresh Fruit Display

Marinated Mushroom & Artichokes Fresh Fruit Salad

Entrees

(choice of two)

Herb Roasted Breast of Turkey and Pan Gravy

Bacon Wrapped Cornbread Stuffed Chicken Breast with Espanola Sauce

Chicken Cordon Bleu with Sauce Supreme

Herb Roasted Half Chicken

Cider Brined Roasted Pork Loin

Grilled Salmon Fillet with Smoked Salmon Butter

Potato Encrusted Cod

Traditional Meat Lasagna

White Lasagna with Chicken & Spinach with Roasted Garlic Alfredo Sauce

Chef's Pasta Primavera

Baked Manicotti

Accompaniments

(choice of three)

Rice Pilaf Fresh Green Beans Almondine

Potatoes Au Gratin Honey Glazed Carrots
Fresh Mashed Potatoes Fresh Steamed Broccoli

Herb Roasted Red Potatoes Sweet Corn Kernels with Butter

Fresh Mashed Sweet Potatoes Fresh Vegetable Medley

Chef's Dessert Display

Coffee, Tea, Decaffeinated Coffee, Iced Tea



Hors d' Oeuvres



Receptions

Cold Displays and Platters

Approximately 48 Guests Per Tray

Fresh Vegetable Crudité\$130.00 Served with Ranch and Hummus Dips.)
Domestic Cheese Display\$150.00 Served with Honey Mustard Dip and Cracker Display.	1
Seasonal Fresh Fruit Display\$175.00 Served with Yogurt Dip and Berries.)
Artisan Cheese Display\$200.00 Assorted Imported and Artisanal Cheeses with Crackers, Flatbreads and Dips.)
Antipasto Display\$215.00 Assorted Cured Meats, Cubed Cheeses and Chilled, Grilled Vegetables.)
Charcuterie Board)
Churchill Downs Platter\$360.00 An Assortment of Thin-Sliced "Peppered" Tenderloin of Beef, Mojo Pork Loin and Grilled Portabella, with Assorted Sandwich Spreads and Mini Rolls.)
Cold Trays or Butlered Hors d' Oeuvres 48 Pieces Per Tray	
48 Pieces Per Tray	
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48 Pieces Per Tray Chilled Shrimp	
48 Pieces Per Tray Chilled Shrimp	
Chilled Shrimp	
Chilled Shrimp	,

Hot Hors d' Oeuvres

48 pieces Per Tray

Coconut Battered Shrimp OR Chicken with Mango Dip	\$135.00
Beef Satay with Thai Garlic Dipping Sauce	\$130.00
Bacon Wrapped Scallops	.\$160.00
Mini Egg Rolls with Duck Sauce	\$90.00
Pastry Wrapped Cocktail Franks.	\$90.00
Mini Quiche	.\$95.00
Buffalo Style Chicken Wings with Bleu Cheese, Ranch, Celery and Carrots	\$90.00
Mini Beef Wellington.	.\$185.00
Mini Crab Cakes with Spicy Remoulade	.\$150.00
Spanakopita	\$95.00
Mini Chicken Cordon Bleu	.\$95.00
Mushrooms Stuffed with Crab Meat.	\$120.00
Cocktail Meatballs (Swedish OR Sweet & Sour)	.\$80.00
Chicken Satay with Thai Garlic Dipping Sauce	.\$100.00
Beef Tenderloin Brochette	\$105.00
Bruschetta	\$95.00

Snack Food

Potato Chips with Ranch	\$12.00/lb.	House Made Chex	Mix\$12.00/lb.
Tortilla Chips & Salsa	\$12.00/lb.	Popcorn	\$12.00/lb.
Pretzels with Honey Mustard Dip	\$12.00/lb.	Phoenix Trail Mix.	\$12.00/lb.



Hearth Baked Pizzas

Baked Fresh To Order From Our Hearth Oven

Meat Lovers
Veggie Pizza7" Small \$916" Large \$14 Mushrooms, Olives, Peppers, Onions, Red Sauce and Cheese.
Cheese Pizza
Pepperoni Pizza

Add \$1 per Additional Toppings

Choose from: Ham, Sausage, Bacon, Salami, Broccoli, Jalapeno, Roasted Peppers, Onions, Tomatoes, Olives, Mushrooms, Banana Peppers, Extra Cheese.

Happy Valley Reception

\$37.99 per Person (Minimum 50 Persons)

2 Hour Total Service Time

Cold Displays (one hour service time)

A Bountiful Display of Fresh Fruits, Cheeses, and Vegetables with Dipping Sauces and Spreads

Choice of Two Butlered Hors d' Oeuvres: (one hour service time)

Steamed and Chilled Shrimp with Cocktail Sauce Mini Quiche

Crab Stuffed Mushrooms

Mini Crab Cakes

Bacon Wrapped Scallops

Mini Chicken Cordon Bleu

Bruschetta

Mini Beef Wellington

Choice of Two Hot Hors d' Oeuvres Station: (one hour service time)

Mini Egg Rolls with Duck Sauce Spanakopita

Cocktail Meatballs (Swedish, BBQ OR Sweet & Sour)

Pastry Wrapped Cocktail Franks

Beef Tenderloin Brochette
Chicken Quesadillas

Coconut Battered Shrimp OR Chicken with Mango Dip

Salad & Accompaniments Station:

Tossed Greens Salad and Caesar Salad

Choice of 3 Sides Dishes:

Steamed Broccoli Florets, Fresh Green Beans, Sweet Corn Kernels with Butter, Chef's Vegetable Medley, Honey Glazed Carrots, Fresh Mashed Potatoes, Rice Pilaf, Roasted Red Skin Potatoes

Carving Station (Choose One):

Bourbon-Cherry Glazed Ham

Tenderloin of Beef

Herb Roasted Breast of Turkey with Pan Gravy Accompanied with Assorted Rolls and Spreads

*Add Additional Carving Station from Above Selections......\$7.99 per Person

Deluxe Stations (Choose One):

Pasta Bar: Penne with Marinara, Linguini with Meat Sauce and Fettuccini Pasta with Vodka Sauce.

Mashed Potato Bar: Mashed Red Skin Potatoes Accompanied with Chives, Chopped Bacon, Whipped Butter, Sour Cream, Cheddar-Jack Cheese and Gravy

Macaroni & Cheese Bar: Baked Macaroni & Cheese Accompanied with Broccoli, Pulled Pork, Mini Meatballs, Sautéed Peas and Mushrooms, Seared Shaved Ham and Stewed Tomatoes

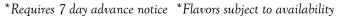
Slider Bar: Grilled Beef, Italian Sausage, and Chicken Tender on Mini Grilled Rolls. Accompanied with Lettuce, Tomato, Red Onion and Assorted Condiments

Taco Bar: Ground Beef, Pork Carnitas, and Chicken Enchaladas Accompanied with Sour Cream, Salsa, Shredded Lettuce, Shredded Cheeses, Onion, and Tomato, Soft and Hard Taco Shells

Chef's Dessert Display Fresh-brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea Stations

The Ice Cream Social

\$8.99 per Person Minimum 25 Guests





Make Your Own Sundae Bar

Your Choice of Two Berkey Creamery Ice Creams:

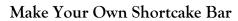
Vanilla Chocolate Strawberry Bittersweet Mint Peachy Paterno Alumni Swirl Butter Pecan Death by Chocolate WPSU Coffee Break Coconut Chip Peanut Butter Swirl Cookie N Cream Chocolate Chip Cookie Dough Keeny Beany

> Bananas Nuts

Cherries
Candy Sprinkles
Strawberry Topping
Hot Fudge and Hot Caramel Sauce
Whipped Cream

The Shortcake Reception

\$8.99 per Person Minimum 25 Guests



Angel Food Cake
Pound Cake
Shortcake
Fresh Blueberries
Fresh Strawberries
Fresh Peaches
Chocolate Sauce
Caramel Sauce
Whipped Cream

Vanilla Ice Cream





Beverages

All wine and liquor must be provided by the property. An on-site contact person must be designated for the event. This person should be authorized to act, in all instances, on behalf of the entire organization or group holding the event. Alcoholic beverage service may not be provided for more than six hours throughout the course of any single event. Takeout alcohol of any kind will not be permitted. We reserve the right to refuse alcoholic beverages to anyone under the influence, without proper ID, or to anyone not being of legal age. Guests under the age of 21 consuming or attempting to purchase alcoholic beverages will be prosecuted, and all function-related bars will be closed and removed. Staff will card any guest ordering alcohol that they deem to appear under the age of 30 in accordance with Pennsylvania law. Patrons are required to show their valid ID. Acceptable forms of ID in Pennsylvania are a valid photo driver's license or state ID card, a valid photo armed forces ID, and a valid photo passport or travel visa. Any unauthorized alcoholic beverages will be confiscated. In the event of unauthorized alcoholic beverages, management may choose to terminate the event and bill the group for the full guaranteed number of guests as agreed in advance of the function.

Banquet Beverage Service

Minimum of 2 hours and 30 Guests required for all Banquet Bars A bartender fee of \$30.00 per hour will be added to all bars under \$300.00 in sales.

Hosted Bar Pricing (per hour, per person)

	House Brands	Call Brands	Premium Brands
1 st Hour	\$10.00	\$12.00	\$13.00
2 nd Hour	\$7.00	\$9.00	\$10.00
Each Additional Hour	\$4.50	\$6.25	\$7.00

Hosted and Cash Bar Pricing

We offer three tiers of cash and hosted bars. Hosted bars are calculated upon consumption, by the drink. Upon the closing of the bar we will base invoices on accurate inventories with pricing listed as follows for 1.25 ounce mixed cocktails.

Each tier will also be stocked with brands from the previous level so that your guests will have an adequate selection.

House Brands \$5.00 Per Mixed Drink

House Brand Liquors are chosen by our Beverage Manager and will include the following, plus domestic bottled beers and wines:

Bourbon, Whiskey, Scotch, Vodka, Gin, Rum, Tequila and a variety of Cordials and Mixers

Call Brands \$7.00 Per Mixed Drink

Call brand bars will be stocked with our current selections of the following, plus domestic and imported bottled beers and wines:

Scotch

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Jim Beam	Seagram's 7	Cutty Sark
Old Gran Dad	Seagram's VO	
	Canadian Club	Tequila
		Cuervo Gold
Vodka	Rum	Gin
Smirnoff	Bacardi Silver	Beefeater
	Captain Morgan	

Whiskeys

Bourbon

Premium Brands \$8.00 Per Mixed Drink

Premium bars will be stocked with the following items as well as those from the previous selections, domestic and imported bottled beers, and wine:

Bourbons Whiskeys Scotch Makers Mark Dewar's Jameson Jack Daniels Crown Royal I&B

Eagle Rare Johnnie Walker Red

Vodka Gin Rum

Absolut Meyers Dark **Tanqueray** Stolichnaya Malibu

Tito's Cordials & Liqueurs

Southern Comfort

Kahlua

Amaretto Di Sorrona

Jägermeister

Beer and Wine

Bottled Beer Selections Wine Selections by the Glass \$6.50

Coors Light \$4.00 Appropriate Varietals Chosen Miller Light \$4.00 by our Beverage Manager to include:

Yuengling Lager \$4.00 Chardonnay, Pinot Grigio,

Corona \$5.00 White Zinfandel, Cabernet and Merlot Founders All Day IPA \$6.00

Victory Prima Pilsner \$6.00

Yards Love Stout \$6.00

Keg Beer Selection

Miller Light \$235.00 Champagne Punch \$60.00/gallon Budweiser or Bud Light \$235.00 Non-Alcoholic Punch \$20.00/gallon Yuengling Lager \$235.00 Sangria \$60.00/gallon

> Import and Craft Beer Keg Pricing Available Upon Request Additional Selections Available Upon Request Please Ask Your Sales Manager for Pricing

Punch



Audio Visual



Podium Microphone	\$20.00
Wireless Lapel Microphone	\$45.00
Wireless Hand-Held Microphone.	\$40.00
Television	.\$75.00
Presentation Remote	\$20.00
Projection Screen	.\$30.00
Speaker Phone	\$35.00
Dry Erase Board w/Markers	\$25.00
Flipchart w/Markers	.\$20.00
LCD Projector	\$150.00
Laser Pointer	.\$20.00
Audio-visual Technician, Per Hour.	.\$60.00
Laptop Computer	.\$95.00
Dance Floor.	.\$125.00

LINEN COLOR SELECTIONS

TABLE LINENS

WHITE DAMASK

BURGUNDY DAMASK

FOREST GREEN DAMASK

SANDALWOOD DAMASK

BLACK DAMASK OVERLAY

POINSETTIA OVERLAY



BAHAMA *OVERLAY*

BELLA GARDEN OVERLAY

REMBRANDT OVERLAY

TABLE SKIRTING

BURGUNDY

FOREST GREEN

NAVY BLUE

SANDALWOOD

SEAFOAM GREEN

WHITE

NAPKINS

BLACK

BURGUNDY

GOLD

FOREST GREEN

NAVY BLUE

PURPLE

RED

SANDALWOOD

LAVENDER

SEAFOAM GREEN

TURQUOISE

WHITE

ORANGE

YELLOW

EGGPLANT

PETAL PINK

GRAY

BABY BLUE

^{*} Due to monitor and printer settings, we cannot guarantee that the color you see is an exact color of the product. All colors are approximations of actual colors.

Meeting & Catering Policies

- Meeting room rental is based upon food & beverage functions, overnight commitments and time of the year.
- Negotiated rates are available for ten or more guest room nights.
- All food & beverage must be purchased through the hotel or country club. Outside food and beverage is prohibited.
- Events occurring on Friday and Saturday evenings require minimum food & beverage requirements (i.e. purchase of dinner for all guests.)
- Events in the hotel Atrium must conclude by 10pm. The Atrium area is only semi-private.
- Meetings held at the hotel during the week from 8am-5pm require minimum overnight commitments, otherwise they cannot be booked until 60 days prior to the event.
- Deposits and pre-payment may be required.
- Final guarantees are due 72 hours prior to the event date.
- A hotel diagram is provided in the sales packet that includes seating capacities.

Have more questions? We're just a click or a call away!

allsales@ramadasc.com (814) 238-3001





1450 South Atherton Street
State College, PA 16801
www.ramadasc.com
allsales@ramadasc.com
814-238-3001

