

**CATERED EVENTS PLANNER**  
**BANQUET BUFFETS**

*hors d'oeuvres, entrées, & venue information*



**BLUE COLLAR**  
**RESTAURANT ~ BAR ~ CATERING**



# BLUE COLLAR HORS D'OEUVRES & DESSERTS

*Welcome your guests with hors d'oeuvres and set the tone for a successful event.  
Hors oeuvres are presented at start time of your event. All hors d'oeuvres are served on 13 x 21" tray.  
Buffet entrees are presented 30 minutes later. 25 guest minimum billing.*

## **HORS D'OEUVRES** *tasting trays for 10-12 people*

CRUDITES *assorted raw vegetables with chipotle ranch 45*

CHARCUTERIE *assorted cured meats, whole grain mustard, crostini 75*

CHEESE BOARD *assorted cheeses, jam, whole grain mustard, assorted crackers 65*

FRESH CUT FRUIT *fruits in season, honey yogurt dip 65*

CHICKEN WINGS *choose fifty jumbo or boneless, bleu cheese and ranch 85*

BRUSCHETTA *mozzarella, seasoned tomatoes, balsamic drizzle 40 add prosciutto 15*

SPICY TUNA SUSHI TOTS *cucumber, avocado on risotto cakes with sriracha aioli and wasabi sauce 70*

CROSTINI w/ BEEF TENDERLOIN *pickled red onion, port wine 70*

SHORT RIB SLIDERS *horseradish aioli 65*

BUFFALO CHICKEN CANAPE *pulled chicken, house hot sauce, bleu cheese slaw 50*

CRAB SALAD *cucumber cup, remoulade 70*

SOFT PRETZEL BITES *stone ground mustard 40 add cheese whiz 10*

PHILLY CHEESESTEAK EGGROLLS *spicy ketchup 55 add cheese whiz 10*

CRISPY BRUSSELS SPROUTS *spicy miso honey drizzle 50 add bacon 10*

FRIED GREEN BEANS *horseradish aioli 45*

FRIED CHEESE CURDS *white cheddar, side red sauce 45*

## **BOTTOMLESS SOUP or SALAD** *soup or salad with two dressings 5pp*

CAESAR SALAD ~ MIXED GREENS ~ ROSE'S CHIPOTLE CHILI ~ CHICKEN CORN NOODLE ~ SHRIMP BISQUE +2pp

**BOTTOMLESS SPECIALTY SALADS** *displayed in individual bowls*

QUINOA POWER BOWL *roasted brussels sprouts, butternut squash, corn, black beans, avocado, greens +2pp*

POKE BOWL *mango, cucumber, edamame, tomatoes, quinoa, greens, sriracha aioli, wasabi sauce +2pp*

NUTS & BERRIES *strawberries, blueberries, walnuts, feta, greens +2pp*

## **DESSERT TRAYS** *two dozen individual treats per tray*

BROWNIES *chocolate, cream cheese iced, turtle 30*

ASSORTED COOKIES *double chocolate chunk, macadamia nut 30*

ASSORTED MIN PASTRIES *mini cream puffs, mini éclair, mousse squares, napoleons 30*

MINI CHOCOLATE & VANILLA CUPCAKES 25

*Prices do not include 20% service charge and 6% PA sales tax. Prices are subject to change. Vegan, gluten free or nut free meals are available upon request. We strive to reduce the risk of food borne illness; buffet foods are presented for a maximum of two hours and Blue Collar does not allow buffet food to leave the facility after events.*

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*25 guest minimum billing. \$29 per person. Buffet Catered Events include...*

ASSORTED ROLLS *butter*

ENTRÉES *choose two (add \$4pp when offering three entrees)*

VEGETABLES *choose one (add \$2pp when offering two vegetables)*

DRINK STATION *iced tea and coffee*

### ENTRÉES

BARBECUE CHICKEN *tangy barbecue sauce, fries*

CILANTRO LIME CHICKEN *brown rice and beans*

CHICKEN MARSALA *mushrooms, creamy risotto*

VEGETABLE RISOTTO w/ CHICKEN *peppers, mushrooms, corn, peas in creamy risotto*

JAMBALAYA *shrimp, chicken, andouille sausage, vegetables, creole broth, brown rice +2pp*

SALMON w/ BOURBON APRICOT GLAZE *scallions, farro*

SALMON w/ CITRUS SAUCE *lightly seasoned, farro*

TUNA PICCATA *lemon caper sauce, creamy risotto*

BLACKENED SCALLOPS *bleu cheese risotto with prosciutto and peas +5pp*

SHRIMP & CRAB MACK N' CHEESE *garlic cream sauce, Old Bay +3pp*

BROKEN BONES *Korean barbecue ribs, fries +2pp*

STUFFED PORK LOIN *port wine sauce, rosemary potatoes*

SHORT RIB MACK N' CHEESE *cheddar, Monterey jack, corn, caramelized onions, barbecue drizzle*

THAI STEAK TIPS STIR FRY *carrots, tomatoes, red onion, peanuts, cilantro & Thai chili sauce over rice +2pp*

MACK N' CHEESE *cheddar, Monterey jack, cream, toasted panko breadcrumbs*

SEAFOOD TORTELLONI *cheese stuffed ravioli with shrimp & crab in sherried blush sauce +3pp*

VEGAN JAMBALAYA *tofu, vegetables, creole tomato broth, brown rice*

### VEGETABLES

GREEN BEANS ALMONDINE

MIXED VEGETABLES

ROSEMARY POTATOES

*Buffet entrées are prepared at 110% of the guest count to ensure food quantities for your event. For instance, a group of 100 would be served 55 portions each of both entrée selections for a total of 110 portions. Protein servings are: 6oz seafood and chicken, halved.*

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### OPEN BAR CHOICES

25 guest minimum billing.

### HOUSE OPEN BAR

Liquor: House Vodka, Rum, Tequila, Whiskey, Gin + mixers

Wine: Cabernet Sauvignon, Pinot Grigio

Beer: Miller Lite, Yuengling lager

1 HOUR 16pp    2 HOURS 22pp    3 HOURS 28pp

### PREMIUM OPEN BAR

Liquor: Tito's vodka, Bacardi rum, Tres Agaves tequila, Tanqueray gin, Captain Morgan spiced rum, Jack Daniels, Jim Beam bourbon + mixers

Wine: Cabernet, Merlot, Pinot Grigio, Chardonnay

Beer: Miller Lite, Yuengling lager, Mack's Blue Collar IPA

1 HOUR 18pp    2 HOURS 24pp    3 HOURS 30pp

### ULTRA PREMIUM OPEN BAR

Liquor: Premium Spirits (above) + Grey Goose vodka, Don Julio tequila, Crown Royal whiskey, Makers Mark bourbon, Dewars scotch, Hendricks gin + mixers

Wine: Cabernet, Merlot, Pinot Grigio, Chardonnay

Beer: Miller Lite, Yuengling lager, Mack's Blue Collar IPA

White Claw mango & black cherry

1 HOUR 22pp    2 HOURS 28pp    3 HOURS 34pp

*Add a champagne toast for \$4 per person. Signature drinks are available at an additional cost. Pricing includes glassware, sodas, club soda, tonic, lime juice, pineapple juice, cranberry juice and garnishes.*

### BAR POLICIES FOR EVENTS

Blue Collar Hospitality is bound by all local and state regulations governing the sale and consumption of alcoholic beverages. In accordance with the Pennsylvania Liquor Control Board policies, alcoholic beverages cannot be brought in from outside sources.

**We do not pour shots at our events. Alcohol from events is not allowed outside the event space; this includes hallways, Blue Collar restaurant, bar and deck.** The sale, service or consumption of alcohol by anyone under 21 years of age is strictly prohibited. The client acknowledges that the service of alcohol is subject to the company's rules and regulations and that the company may, at any time by its sole discretion, suspend or terminate the service of alcohol to any event. If alcohol is suspended or terminated for any reason, the company will not be liable for any damages of any kind whatsoever. We reserve the right to make reasonable substitutions if the specified product ordered at the time of your event becomes unavailable. Prices are subject to 6% Pa sales tax (for food) and a 20% service charge on the total bill. Prices subject to change.

### CASH BAR

Guests buy their own drinks, cash or credit card. Two hour service. \$300 minimum billing.

### CONSUMPTION BAR

Host runs a drinks tab to be paid at end of event. Two hour service. \$300 minimum billing.

Bartender and Bar Setup 150  
Additional Bartender 150

### BEER

Miller Lite, Yuengling lager 5  
Mack's Blue Collar IPA, White Claw 7

### WINE

Cabernet, Merlot, Pinot Grigio, Chardonnay 8

### LIQUOR

Tito's, Bacardi, Captain Morgan, Jack Daniels, Jim Beam  
Tres Agaves, Tanqueray + mixers 8

### NON ALCOHOLIC BAR

Coke, Diet Coke, Sprite, iced tea, water 5pp

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### BANQUET ROOMS

Event spaces are available daily with a 4 hour time frame.

Caitlyn Room (seats 144) \$500

Kendall Room (seats 64) \$200

### CLIENT/HOST RESPONSIBILITIES

A signed contract and a non-refundable deposit are required to secure your event date. The deposit must be at least 25% of the total quoted invoice. Deposit monies are applied toward your final invoice which is due paid in full 14 days prior to your event. A final guest count and all menu selections must be finalized 14 days prior to event. No exceptions.

### LAWN EVENTS

Lawn events are rain or shine. No refunds, postponements, and no ability to move events inside as there is often another event already scheduled inside. Fee \$400 + tent rental.

### NOTES ABOUT FOOD

We gladly accommodate guests with vegan, gluten free or nut free diets. Plated meals for children under 12 are available from our restaurant menu upon request. A cut and plate fee of \$2.00 per person will be charged for any outside desserts brought in.

Q: How many people does the inside facility hold?

A: Using both rooms our facility can accommodate up to 200 people for buffet service and 250 for plated service or social mixer.

Q: What if more guests arrive than what we anticipate?

A: If more guests arrive than what were originally planned, you must coordinate with Blue Collar to update the seating chart and discuss food options for the additional guests. You will be billed the night of the event for additional guests.

Q: Is this a smoke free facility?

A: Yes, our indoor facility is smoke free but guests may use any of the designated smoking areas outside the building.

Q: Can we take pictures outside?

A: Of course, while we ask that you not walk on the golf course due to potential physical danger, Four Seasons golf course maintains a beautifully landscaped property. You may use the designated areas as scenic backdrops.

Q: Do we have to set up or clean anything for our event?

A: Blue Collar handles the setup and cleanup of tables, linens, and food/beverage service. A florist or decorator will need to handle the setup of any centerpieces or additional decorations. **Confetti, glitter, faux flower petals and tape on walls are not allowed.** We ask that anything brought to Blue Collar be taken with you the same night so that our staff may clean. Separate fees will be billed accordingly for damaged property or excessive clean up.

Q: Is there a dance floor?

A: Yes, we can make room for a dance floor in the Caitlyn room.

Q: Does Blue Collar provide a sound system?

A: Blue Collar does have a podium & microphone. Blue Collar does not provide any DJ equipment. We have a preferred list of vendors that you are welcome to choose from or you can provide your own DJ.

Q: Can we take food home after our event?

A: Blue Collar does not allow any food to leave the facility. We enforce this policy to reduce the risk of food borne illness brought on by improper handling or storage of the leftover food items.

Q: Do we have to vacate the premises before a certain time?

A: Yes, we require that all event goers have left the premises by 11pm. If you would like to add time to your event you will be charged an additional \$150.00 + 6% PA Sales Tax per hour. Additional times may not extend past 11pm or interfere with other scheduled events. Additional bar charges may apply.

Q: When is the final balance due?

A: The balance of your final invoice is due no later than seven calendar days prior to the event date. No exceptions.

Q: Can we designate seating for our guests?

A: Yes, after the floor plan is established you are welcome to assign seating for your guests. A final copy of your seating chart must be presented to Blue Collar no later than ten calendar days prior to your event.

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