

CATERED DINNER BUFFETS & LUNCHEONS



BLUE COLLAR
RESTAURANT ~ BAR ~ CATERING



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 on 13 x 21" trays.
Buffet entrees are presented 30 minutes later.

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

- CHARCUTERIE ♥ assorted meats (3) and cheeses (3), mustard, jam, assorted crackers 80
CHEESE TRAY V brie, gouda, bleu cheese, whole grain mustard, jam, crackers 60
CRUDITES V GF assorted raw vegetables with chipotle ranch 45
FRESH CUT FRUIT V GF fruits in season, yogurt dip 65
BRUSCHETTA ♥ V mozzarella, seasoned tomatoes, balsamic drizzle 40 add prosciutto 15
CHICKEN WINGS served crispy with choice of sauce & ranch dressing choose jumbo 75 or boneless 60
SPICY TUNA SUSHI TOTS cucumber, avocado on risotto cakes with sriracha aioli and wasabi sauce 70
FRIED GREEN BEANS side red sauce 45
SOFT PRETZEL BITES ♥ V stone ground mustard 40
PHILLY CHEESESTEAK EGGROLLS spicy ketchup 65 add whiz 15
CRISPY BRUSSELS SPROUTS ♥ V spicy miso honey drizzle 50 add bacon 15
CROSTINI w/ BEEF TENDERLOIN fried onions, port wine 75
PULLED PORK SLIDERS ♥ crispy onions, barbecue sauce, horseradish aioli 60
NASHVILLE CHICKEN SLIDERS spicy fried chicken, lettuce, pickles, spicy mayo 60
BUFFALO CHICKEN SLIDERS ♥ pulled chicken, house hot sauce, bleu cheese slaw 55
TURKEY CLUB SLIDER turkey, bacon, American, lettuce, tomato, onion, mayo 60
SOUP KETTLE choose cheddar broccoli, chicken corn noodle, chipotle chili, pasta e fagioli 55
CAESAR SALAD BOWL V GF chopped romaine hearts w/ Caesar dressing, grated parmesan, croutons 50
MIXED GREENS SALAD BOWL V GF tomatoes, onions, carrots, cucumber, croutons and two dressings 50

DESSERT TRAYS

- BROWNIES chocolate, cream cheese iced, turtle 35
JUMBO SOFT COOKIES assorted 45
ASSORTED MINI PASTRIES mini cream puffs, mini éclair, mousse squares, napoleons 35
MINI CHOCOLATE & VANILLA CUPCAKES 30

Prices do not include 6% PA sales tax and 20% service charge for event cleaning, linens & overhead. 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 recommend buffet food to leave the facility after events. We will not provide to go containers.

All correspondence through CATERING@BLUECOLLARLANC.COM

949 Church Street Landisville Pa 17538 717 537-2107



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

ASSORTED ROLLS *butter*

ENTRÉES *choose two (add \$7pp when offering three entrees)*

SIDES *choose one (add \$3pp when offering two vegetables)*

DRINK STATION *iced tea and water (coffee service +2pp or assorted soda service +2pp)*

ENTRÉES

BARBECUE CHICKEN *choice of cornbread, potato salad or macaroni salad*

CILANTRO LIME CHICKEN **GF** *brown rice and beans*

CHICKEN MARSALA *mushrooms, creamy risotto*

CHICKEN ROMANO *dredged in Romano pecorino with thyme, sun dried tomato cream sauce over penne*

VEGETABLE RISOTTO w/ CHICKEN **♥ GF** *peppers, broccoli, corn, peas in creamy risotto*

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

SALMON w/ APRICOT BOURBON GLAZE **♥ GF** *lightly seasoned, creamy risotto*

SALMON w/ CITRUS SAUCE **GF** *lightly seasoned, creamy risotto*

BROKEN BONES *barbecue ribs with choice of cornbread, potato salad or macaroni salad +2pp*

STUFFED PORK LOIN **♥** *port wine sauce, rosemary potatoes*

SOUTHERN MACK N' CHEESE **♥** *smoked pork shoulder, cheddar, corn, caramelized onions, barbecue*

ELLA'S BELLAS *sausage, shrimp, mushrooms, peppers, and fettuccine in sweet chili alfredo sauce*

THAI STEAK TIPS STIR FRY **♥ GF** *carrots, tomatoes, onion, peanuts, and cilantro on brown rice +2pp*

MACK N' CHEESE **V** *cheddar, cream, toasted panko breadcrumbs*

PASTA ROSINA *spicy sausage, peppers and onions simmered in spicy tomato sauce*

VEGAN JAMBALAYA **V GF** *marinated tofu, vegetables, creole tomato broth, brown rice*

PRIME RIB CARVING STATION **♥** *chef attended with smoked ribeye, sides au jus and horseradish +9pp*

SIDES

CAESAR SALAD **V GF**

MIXED GREENS **V** *w/ranch & balsamic vinaigrette*

GREEN BEANS ALMONDINE **V GF**

MIXED VEGETABLES **V GF**

ROSEMARY ROASTED POTATOES **V**

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. 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 brought on by improper handling or storage of leftover food items; buffet foods are presented for a maximum of two hours and Blue Collar does not recommend buffet food to leave the facility after events. We will not provide to go containers.

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Available for all golf outings and lunch banquets with service before 4pm.

Buffet Service includes: Two Accompaniments, Drink Station & Assorted Cookies. 25 guest minimum billing.

BUFFET THEMES

BACKYARD COOKOUT \$20pp

Hamburgers & Hot Dogs, Toppings: Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Mayo, Relish

BARBECUE PIT \$25pp

Barbecue Chicken, Barbecue Pork Ribs, Corn Bread

"IT'S A WRAP" \$20pp

Assortment of Chicken Caesar, Ham & Cheese, Turkey & Swiss. Wraps are cut to pinwheels.

PICNIC BASKET \$20pp

Tavern Ham, Roast Turkey, Chicken Salad, Swiss, American, Cheddar, Assorted Breads, Lettuce, Tomato, Onion, Pickles, Mustard, Mayo

TACO TRUCK \$20pp

Seasoned Ground Beef & Pulled Chicken, Soft Taco Shells
Toppings: Lettuce, Tomato, Onion, Shredded Cheddar, Salsa, Sour Cream

PASTA DUET \$20pp

Chicken & Broccoli Alfredo, Sausage w/Peppers and Onions
Fresh Baked Rolls

SOUP & SALAD BAR \$18pp

Spring Mix, Chopped Romaine, Chicken, Bacon Bits, Tomatoes, Onions, Cucumbers, Walnuts, Shredded Cheeses, Croutons, Caesar, Ranch and Balsamic Vinaigrette Dressings, Assorted Rolls

ACCOMPANIMENTS

SOUP DU JOUR

Chicken corn noodle

Broccoli cheddar

Pasta e fagioli

Rose's chipotle chili

TOSSED SALAD

Choose two dressings

CAESAR SALAD

POTATO SALAD

MACARONI SALAD

PASTA SALAD

COLESLAW

POTATO CHIPS

BAKED BEANS

Add accompaniment +\$3pp

DRINK STATION

COFFEE

ICED TEA

WATER

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GOLF CART LUNCH TO GO \$16pp (available until 2pm)

Assortment of Chicken Salad, Turkey, and Tavern Ham w/ Lettuce, Tomato & Cheese on Multi-Grain Bread
Mayo & Mustard Packets, Bag of Chips, Cookies & a Bottle of Water

GOLFER'S BEVERAGES ON THE COURSE

Served on ice in coolers located at the registration table plus the 4th, 8th, & 12th holes.

Sold by the case. Remaining beverages are brought in to your event. Leftover beer may not be taken to go.

BEVERAGES

Water \$1

Coke, Diet Coke, Sprite \$1.50

Arnold Palmer 1/2 & 1/2 \$3

Gatorade \$3

CANNED BEERS

Yuengling Lager \$3

Lite or Coors Light \$3

Mack's NEIPA \$5

Jimmy Juice \$8

Stateside Seltzers \$8

Mack's SNACK BAR will have snacks, beer, drink pouches, and n/a beverages available at regular pricing.



BAR PAYMENT OPTIONS

CASH BAR *Guests buy their own drinks. Credit card only, no cash. Two hour service.*

HOST TAB *Event host pays tab at the end of the event. Two hour service.*

ONE HOUR HOST TAB *Host pays tab for first hour. Cash bar for second hour. Credit card only.*

BEER & WINE TAB *Host pays beer, wine & N/A drinks tab and guests buy cocktails at cash bar.*

Bar Setup w/ One Bartender (2 hours) *includes all supplies, mixers, garnishes* 200

Additional Hour of Service 100

Additional Bartender (per hour) 100

BAR OFFERINGS

PREMIUM LIQUOR BRANDS

VODKA *Tito's, Belvedere*
 RUM *Bacardi, Captain Morgan, Malibu*
 BOURBON *Jim Beam, Buffalo Trace*
 WHISKEYS *Jack Daniels, Jamison Irish*
 SCOTCH *Dewars*
 GIN *Tanqueray, Hendricks*
 TEQUILA *Tres Agaves blanco*
 MIXERS *tonic, pineapple juice, cranberry juice, orange juice, sours*

BEER & WINE

Miller Lite, Yuengling lager 5
Mack's Blue Collar N.E.I.P.A. 7
Stateside seltzers (black cherry, orange, half & half) 8
Cabernet, Chardonnay, Pinot Grigio 8
Coke, Diet Coke, Sprite, ginger ale 3

FEATURED BLUE COLLAR COCKTAIL MENU

RAISED BY WOLVES *Woodford bourbon, Disaronno, trace Dewar's, chocolate bitters*

DANCING NAKED ON THE BAR *tequila, Chambord, lime squeeze, agave nectar*

MALIBU BAY BREEZE *coconut rum, pineapple, cranberry*

Add a champagne toast for \$4 per person.

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 or offer doubles 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.

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BANQUET ROOM FEES

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

CAITLYN ROOM \$500 seating 160 dining guests, 210 for mixer (*Kendall room pricing for groups 50 or less*)

KENDALL ROOM \$250 seating 50 dining guests

SECURING YOUR EVENT

A signed contract and \$250 non-refundable deposit are required to secure your event date.

Deposit monies are applied toward your final invoice. A final guest count and all menu selections must be finalized 14 days prior to your event.

EVENT TIMES

All event guests must vacate four hours from start of event. 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.

OUTSIDE DESSERTS

A cut and plate fee of \$2.00 per person will be charged when outside desserts are brought in.

ADDITIONAL GUESTS

you will be billed the night of the event if more guests arrive than what were originally planned,

LEFTOVER FOOD

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EVENT DECORATIONS

Confetti, glitter, and tape on walls are not allowed. Tabletop decorations are allowed. Decorating must be coordinated with Blue Collar to verify it doesn't interfere with another event. Anything brought to Blue Collar must be taken with you the same night so that our staff may clean after the event. Separate fees will be billed accordingly for damaged property or excessive clean up.

FINAL BALANCE

The balance of your final invoice is due no later than seven calendar days prior to the event date. Any open host bar tab must be paid in full at end of event.

GOLF & LAWN EVENTS

We are the sole provider of food and beverages for the Four Seasons golf course. No outside food or beverages are allowed. We recommend having a person on the course in contact with us on the day of the event to assure timing of service.

TENT EVENTS ON THE LAWN

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.

THIS IS A SMOKE FREE FACILITY

Guests may use any of the designated smoking areas outside the building. Do not prop open banquet room doors and the front porch of the building is smoke free as our non-smoking guests walk through that space.

DANCE FLOOR

We can make room for a dance floor and a DJ or band in the Caitlyn room.

EVENT MUSIC & A/V EQUIPMENT

We offer music playlists through Pandora or Spotify. Blue Collar offers a podium, microphone and projector with screen at no charge. Blue Collar does not provide any DJ equipment.

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Caitlyn Room Diagram @ Blue Collar Restaurant

POLICIES

- no tape on walls
- no 3M strips on walls
- no confetti
- Blue Collar will assist with banners/special requests
- tabletop decorations welcome
- decorations must be removed immediately after event

CONSIDERATIONS

- food display
- n/a beverages
- bar
- high top cocktail tables
- gift table (s)
- podium
- projector
- DJ
- dance floor

