

CATERED DINNER BUFFETS & LUNCHEONS



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 on 13 x 21" trays.
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*
CHEESE BOARD ✓ *assorted cheeses, jam, whole grain mustard, assorted crackers 65*
MEAT BOARD *assorted cured meats, whole grain mustard, crostini 70*
FRESH CUT FRUIT (GF) ✓ *fruits in season 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 (GF) *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 (GF) ✓ *spicy miso honey drizzle 50 add bacon 10*
FRIED CHEESE CURDS ✓ *white cheddar, side red sauce 45*

BOTTOMLESS SOUP or SALAD *choose any soup or salad 5pp*

CAESAR SALAD ✓ ~ MIXED GREENS (GF) ✓ w/ TWO DRESSINGS ~ CHEDDAR BROCCOLI ✓
ROSE'S CHIPOTLE CHILI (GF) ~ PASTA E FAGIOLE (GF) ✓ ~ CHICKEN CORN NOODLE ~ SHRIMP BISQUE (+1pp)
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 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 allow buffet food to leave the facility after events.

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 \$4pp when offering three entrees)*

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

DRINK STATION *iced tea, water and coffee*

ENTRÉES

BARBECUE CHICKEN *thighs and drumsticks in tangy barbecue sauce, fries*

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, mushrooms, 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 farro*

SALMON w/ CITRUS SAUCE (GF) *lightly seasoned, farro*

SALMON w/ MISO HONEY (GF) *lightly seasoned, farro*

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

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

BROKEN BONES *barbecue ribs, fries +2pp*

STUFFED PORK LOIN *port wine sauce, rosemary potatoes*

PULLED PORK MACK N' CHEESE *cheddar, Monterey jack, corn, caramelized onions, barbecue drizzle*

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

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

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

VEGAN JAMBALAYA (GF) (V) *marinated 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. 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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BLUE COLLAR GOLF OUTINGS & LUNCHEONS

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 \$18pp

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 w/ Dijonnaise, Turkey & Swiss w/Honey Mustard. Wraps are cut to pinwheels.

PICNIC BASKET \$20pp

Tavern Ham, Roast Turkey, Roast Beef, 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, Italian 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

Shrimp bisque +\$2pp

TOSSSED SALAD

Choose two dressings

CAESAR SALAD

POTATO SALAD

MACARONI SALAD

PASTA SALAD

COLESLAW

POTATO CHIPS

BAKED BEANS

Add accompaniment +\$2pp

DRINK STATION

COFFEE

ICED TEA

GOLF CART LUNCH TO GO \$14pp (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

ON THE COURSE BEVERAGES

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

BEVERAGES

Water \$1

Coke, Diet Coke, Sprite \$1.50

Gold Peak iced tea \$3 Powerade (lemon lime, fruit punch, berry blast) \$3

CANNED BEERS

Yuengling Lager \$3

Coors Light \$3

Miller Lite \$3

Corona \$6

Mack's NEIPA \$6

Founders All Day IPA \$5

Stateside Seltzers (Black Cherry, Orange, Half & Half) \$6

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BAR OFFERINGS

PREMIUM LIQUOR BRANDS

VODKA	<i>Tito's, Belvedere</i>
RUM	<i>Bacardi, Captain Morgan, Malibu</i>
BOURBON	<i>Jim Beam, Woodford</i>
WHISKEYS	<i>Jamison Irish, Stolle & Wolfe Rye</i>
SCOTCH	<i>Dewars</i>
GIN	<i>Tanqueray, Bombay Sapphire</i>
TEQUILA	<i>Tres Agaves</i>
MIXERS	<i>tonic, pineapple juice, cranberry juice, orange juice, sours</i>

BEER & WINE

<i>Miller Lite, Yuengling lager 5</i>
<i>Mack's Blue Collar IPA 7</i>
<i>Stateside seltzers (black cherry, orange, half & half) 7</i>
<i>Cabernet, Pinot Grigio, Chardonnay, Moscato 8</i>
<i>Coke, Diet Coke, Sprite, ginger ale 3</i>

FEATURED BLUE COLLAR COCKTAILS

- 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*
- ORANGE CRUSH *orange vodka, triple sec, fresh OJ*

BAR PAYMENT OPTIONS

- OPEN 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. Open bar for second hour. Credit card only.*
- BEER & WINE TAB *Host pays beer, wine & N/A drinks tab and guests buy cocktails at open bar. Credit card only.*

Bar Setup w/ One Bartender (2 hours)	200
Additional Hour of Service	100
Additional Bartender (per hour)	100

*Add a champagne toast for \$4 per person. Signature drinks are available at an additional cost.
Pricing includes plasticware, 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 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. Prices are subject to 6% Pa sales tax (for food) and a 20% service charge on the total bill. Prices subject to change. A

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BANQUET ROOMS

Event spaces are available daily with a 4 hour time frame.
Caitlyn Room (up to 150 guests, 120 dining guests) \$500
Kendall Room (up to 80, 64 dining guests) \$250

CLIENT/HOST RESPONSIBILITIES

A signed contract and deposit are required to secure your event date. The deposit must be either 25% of the quoted invoice or the total room fee. Deposit monies are applied toward your final invoice which is due paid in full 7 days prior to your event. A final guest count and all menu selections must be finalized 14 days prior to event. No exceptions. Deposit fees become non-refundable within 90 days of the event.

GOLF & LAWN EVENTS

We are NOT associated with the Four Seasons golf course. All changes with your event (group size etc.) must be communicated directly to Blue Collar. We recommend having a person on the course in contact with us on the day of the event to assure timing of service.

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 all outside desserts brought in.

Q: How many people does the inside facility hold?

A: Using both rooms our facility can accommodate up to 184 people for seated buffet service and 230 for a 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: The Caitlyn room offers choice of music to be streamed through Pandora. Blue Collar has 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 as it has been set out for up to two hours during the event. 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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