



CATERED EVENTS PLANNER

BLUE COLLAR
RESTAURANT ~ BAR ~ CATERING

HORS D'OEUVRES & DESSERTS

Welcome your guests with hors d'oeuvres and set the tone for a successful event.

Hors d'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 10-15 people

CHARCUTERIE assorted meats (3) and cheeses (3), mustard, jam, assorted crackers 80

CHEESE TRAY brie, smoked gouda, bleu cheese, gruyere, 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 (50ct) choice of sauce & ranch dressing ~ choose jumbo 75 or boneless 65

SPICY TUNA SUSHI TOTS (21ct) cucumber, avocado on risotto cakes with sriracha & wasabi aioli 70

FRIED CHEESE CURDS tomato sauce 45

SOFT PRETZEL BITES **V** stone ground mustard 40

PHILLY CHEESESTEAK EGGROLLS (15ct cut in half) served with spicy ketchup 65

CRISPY BRUSSELS SPROUTS **V** spicy miso honey drizzle 50 add bacon 15

PULLED PORK SLIDERS (15ct) crispy onions, barbecue sauce, horseradish aioli 60

NASHVILLE CHICKEN SLIDERS (15ct) spicy fried chicken, lettuce, pickles, spicy mayo 60

BUFFALO CHICKEN DIP pulled chicken, house hot sauce, cream cheese with toasted crostini 60

TURKEY CLUB SLIDER (15ct) turkey, bacon, American, lettuce, tomato, mayo 60

SOUP KETTLE (6qt) choose cheddar broccoli, chicken corn noodle, chipotle chili, pasta e fagioli 55

CAESAR SALAD BOWL **V** GF (6qt) chopped romaine w/ Caesar dressing, parmesan, croutons 50

MIXED GREENS BOWL **V** GF (6qt) tomatoes, carrots, cucumber, croutons w/ two dressings 50

DESSERT TRAYS

BROWNIES (30ct) triangle bites of assorted chocolate, cream cheese iced, turtle 35

SOFT BAKED COOKIES (48ct) chocolate chip, dbl chocolate chunk, macadamia white chocolate 50

MINI PASTRIES (15ct) mini cream puffs, mini éclair, mousse squares, napoleons 35

MINI CUPCAKES chocolate & vanilla with sprinkles (24ct) 30

Buffet foods are presented for a maximum of 1 ½ hours to reduce the risk of food borne illness. Blue Collar does not recommend buffet food to leave the facility after events, therefore we do not provide to go containers.

Pricing does not include 6% PA sales tax and 20% service charge for event cleaning, linens etc.

Prices are subject to change.

BUFFET ENTREE CHOICES

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

ASSORTED ROLLS butter

ENTRÉES choose two (add \$8pp when offering three entrees)

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

DRINK STATION iced tea and water (coffee service \$15/airpot, assorted sodas \$36/case)

ENTRÉES

BARBECUE CHICKEN drums and thighs, cornbread

CILANTRO LIME CHICKEN GF brown rice and beans

CHICKEN MARSALA mushrooms, creamy risotto

CHICKEN ROMANO Pecorino Romano 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 baby back ribs, cornbread +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, au jus and horseradish +9pp

Individual meals for vegan or gluten free diets may be pre-ordered off our restaurant menu in advance.

SIDES

CAESAR SALAD V GF

ROSEMARY ROASTED POTATOES V

MIXED GREENS V w/ ranch & balsamic vinaigrette

POTATO SALAD V

GREEN BEANS V GF

MACARONI SALAD V

MIXED VEGETABLES V GF

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 prime rib, seafood and chicken, halved. Buffet foods are presented for a maximum of 1 ½ hours to reduce the risk of food borne illness. Blue Collar does not recommend buffet food to leave the facility after events, therefore we do not provide to go containers. Pricing does not include 6% PA sales tax and 20% service charge for event cleaning, linens etc. Prices are subject to change.

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947 Church Street Landisville Pa 17538 717 537-2107

THEMED GOLF OUTINGS & LUNCHEONS

*Includes complimentary drink station with iced tea and water.
Luncheon menu service is available until 4pm. 25 guest minimum billing.*

BACKYARD COOKOUT \$21pp

HAMBURGERS & HOT DOGS

rolls, lettuce, tomatoes, onions, cheese, pickles, ketchup, mustard, mayo, relish

POTATO CHIPS

BROWNIES

SELECT TWO SIDES

Mixed Greens w/ 2 Dressings ~ Caesar Salad

Potato Salad ~ Macaroni Salad ~ Coleslaw

SOUTHERN BARBECUE \$26pp

BARBECUE CHICKEN drums & thighs

BABY BACK RIBS sweet & tangy bbq sauce

CORN BREAD

ASSORTED COOKIES

SELECT TWO SIDES

Mixed Greens w/ 2 Dressings ~ Caesar Salad

Potato Salad ~ Macaroni Salad ~ Coleslaw

The DELI \$22pp

SANDWICH STATION

*Kaiser rolls ~ multigrain bread ~ turkey breast
roast beef ~ ham ~ American ~ Swiss ~ provolone
lettuce, tomatoes, onions, pickles, condiments*

SOUP DU JOUR select one

Chicken Corn Noodle ~ Broccoli Cheddar

Pasta E Fagioli ~ Rose's Chipotle Chili

POTATO CHIPS

ASSORTED COOKIES

SELECT ONE SIDE

Potato Salad ~ Macaroni Salad ~ Coleslaw

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

*Assortment of Chicken Salad, Turkey, and Ham w/ Lettuce, Tomato & Cheese on multigrain bread
Mayo & Mustard packets, Bag of Chips, Cookies & a Bottle of Water*

GOLFER'S BEVERAGES ON THE COURSE

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

Sold by the 24ct case. Remaining beverages are brought in to your event. Additional beverages may be added throughout your event upon request. Leftover beer may not be taken to go.

Mack's IPA 144/cs

Water 24/cs

Yuengling lager, Lite or Coors Light 72/cs

Assorted Coke, Diet Coke, Sprite 36/cs

Stateside Seltzers 144/cs

Gatorade 72/cs

SOUTH OF THE BORDER \$21pp

TACO STATION

flour tortillas ~ corn tortilla chips

*seasoned ground beef ~ shredded chicken
lettuce, tomatoes, onion, jalapenos, avocado
shredded cheddar, sour cream, hot sauce*

RICE & BEANS

CORNBREAD

CHURROS caramel filled

PASTA DUET \$22pp

FETTUCCINE ALFREDO

tender broccoli florets, grilled chicken

BAKED RIGATONI

meat ragu under melted mozzarella

CAESAR SALAD

WARM ROLLS salted butter

MINI PASTRY ASSORTMENT

SOUP & SALAD \$18pp

SOUP DU JOUR select one

Chicken Corn Noodle ~ Broccoli Cheddar

Pasta E Fagioli ~ Rose's Chipotle Chili

SALAD STATION

*mixed greens ~ chopped Romaine
sliced, grilled chicken ~ bacon bits
tomatoes, onions, cucumbers, carrots
shredded cheddar, croutons*

WARM ROLLS salted butter

ASSORTED COOKIES

BANQUET BAR SERVICE

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.

DRINK TICKETS Host buys the first round or two by distributing drink tickets to each guest of legal age.

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

FULLY STOCKED BAR

PREMIUM LIQUOR BRANDS

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

BEER & WINE

<i>Miller Lite, Yuengling lager</i>
<i>Mack's Blue Collar N.E.I.P.A.</i>
<i>Stateside seltzers (black cherry half & half)</i>
<i>Cabernet, Chardonnay, Pinot Grigio</i>

Premium wines available upon request (additional charges apply)

Requested liquor brands available upon request (additional charges apply)

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. 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.

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. 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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VENUE INFORMATION

BANQUET ROOM PRICING

Our banquet space seats up to 175 dining guests or 200+ guests for a social mixer.

Room rentals are based on 8 people per table and a 4 hour event time frame.

25-50 guests	\$300
51-100 guests	\$400
101-150 guests	\$500
151+ guests	\$600

SECURE YOUR EVENT IN THREE EASY STEPS

1. Sign our contract agreement.
2. Provide a deposit equal to the room rental fee. This is non-refundable and will be applied to your invoice.
3. Submit a credit card on file. It will only be used if there are additional expenses; increased guest counts, additional food or beverages, extended bar service etc.

FINAL BALANCE

The balance of your invoice is due paid in full 14 calendar days prior to the event date. Any additional expenses added during the event (open bar tab, additional foods etc) must be paid in full at end of 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.

GUEST COUNTS

A final guest count and all menu selections must be finalized 14 days prior to your event. You will be billed the night of the event if more guests arrive than what were originally planned.

FOOD QUANTITIES

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. Pricing does not include 6% PA sales tax and 20% service charge. Prices subject to change.

FOOD SAFETY

Buffet foods are presented for a maximum of 1 ½ hours to reduce the risk of food borne illness. Blue Collar does not recommend buffet food to leave the facility after events, therefore we do not provide to go containers.

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.

OUTSIDE DESSERTS

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

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 contact person on the course communicating with us to assure timing of service.

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.

EVENT MUSIC & A/V EQUIPMENT

We offer music playlists through Spotify. Blue Collar offers a podium, microphone and projector at no charge. Blue Collar does not provide DJ equipment. We can make space for a dance floor, a DJ or band.

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BANQUET ROOM DIAGRAM

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

