

*THE GENERAL SUTTER INN*



# Banquet Menu



*HISTORIC HOSPITALITY SINCE 1764*

*Ninette Petrasch-Mohr*  
*General Manager*  
*Chef*

*Jeffrey Merk*  
*Banquet Manager*

*Mark Blevins*  
*Executive*

[generalsutter@dejazzd.com](mailto:generalsutter@dejazzd.com)  
[www.generalsutterinn.com](http://www.generalsutterinn.com)

# Meeting Beverage Service

Coffee, Decaf & a Selection of Teas  
Includes Hot Water, Cream, Sugar, Sweeteners (including Splenda)  
\$1.99 per person

Assortment of Fruit Juices  
Orange, Grapefruit, Apple & Cranberry Juice  
\$1.50 per person

# Afternoon Beverage Service

Assorted Soda on Ice & Carafes of Iced Tea  
\$1.99 per person

Basket/Tray of Cookies  
\$4.00 per person



# Continental Breakfast

Carafes of Orange, Grapefruit, and Cranberry Juice  
Muffins, Danish, Mini Croissants, Butter and Jelly  
Coffee, Decaf & a Selection of Teas  
\$8.50 per person

Add Fresh Fruit Salad  
\$1.75 per person

# Breakfast Buffet

(Minimum of 15 guests)

Coffee, Decaf & a Selection of Teas  
Orange Juice (pre-set)

Fresh Fruit Display, Scrambled Eggs, Bacon & Sausage  
Pancakes, Fried Potato Wedges, Danish & Muffins  
Toast with Butter and Jelly

\$16.95 per person

# Luncheon Menu - Tier One

Soup du Jour or Field Green Salad  
(Substitute Caesar Salad or Fruit Cup, add \$1.75 per guest)

~

Warm Bread & Butter

## Entrée Selections

(Select two entrees)

Chicken Caesar Salad  
Grilled Chicken Breast,  
Romaine, House Made Dressing,  
Croutons, Shaved Parmesan

Grilled Salmon with  
Lemon Caper Butter

Quiche Lorraine  
Classic Style made with Bacon,  
Onion and Swiss Cheese

Herb Crusted Chicken with  
Mushroom Madeira Sauce

Garden Penne Pasta  
Garlic White Wine Sauce or Marinara

~

Dessert  
(Ask your Event Planner for options)

~

Coffee, Tea & Iced Tea



\$14.99 per guest

# Luncheon Menu - Tier Two

Soup du Jour or Field Green Salad  
(Substitute Caesar Salad or Fruit Cup, add \$1.75 per guest)

~

Warm Bread & Butter

## Entrée Selections

(Select two entrees)

Salmon Caesar Salad

Grilled Mahi Mahi with  
Scampi Butter and Lemon

Grilled Chicken Penne with  
Artichokes and Diced Tomatoes  
with a Pesto Cream Sauce

Pan Seared Sirloin Medallion  
With Caramelized Onions and a  
Red Wine Sauce

Tender Filet Tips  
Traditional Brandy and Mushroom Sauce

~

Dessert  
(Ask your Event Planner for options)

~

Coffee, Tea & Iced Tea



\$17.99 per guest

# Luncheon Menu - Tier Three

Soup du Jour or Field Green Salad  
(Substitute Caesar Salad or Fruit Cup, add \$1.75 per guest)

~

Warm Bread & Butter

## Entrée Selections

(Select two entrees)

Crab Cake Platter  
Broiled and served with  
Remoulade Sauce

Roasted Pork Loin with  
Mesquite Bourbon Glaze

Pan seared Atlantic Salmon Filet  
With Warm Spinach and Lemon  
Vinaigrette

Petit Filet Mignon  
Burgundy Mushroom Sauce

Chicken Parmesan  
In crispy Herb Crust topped with  
Parmesan Cheese  
Penne Marinara

Seafood Newburg  
Poached Shrimp, Scallops, Crab  
and White Fish in a  
Sherry Cream Sauce

~

Dessert

(Ask your Event Planner for options)

~

Coffee, Tea & Iced Tea



\$23.99 per guest

# Banquet Buffet Selection

(20 person minimum)

## Main Street Buffet

(Will be served from 11am to 2pm)

Pre set Fresh Fruit Cup or Soup du Jour

### **BUFFET**

Selection of Premium Deli Meats & Cheeses to include Honey Roasted Turkey, Tavern Ham, Roast Beef, Swiss Cheese, Cheddar & American, served with Mayonnaise & Dijon Mustard

Salad Selection to Include Pasta Salad, Cole Slaw, Potato Salad, Chicken Salad, Tuna Salad

Crudités Display of Fresh Vegetables  
Broccoli, Cauliflower, Cucumbers, Cherry Tomatoes, Carrot & Celery Sticks, Ranch & Blue Cheese Dressing

Bread Basket with Sliced White, Wheat & Rye Bread & Artisan Rolls

### **DESSERT**

(Please select one Dessert)

Ice Cream, Sorbet, Carrot Cake, Cheese Cake with Fruit Topping,  
Double Chocolate Cake

Coffee, Decaf, Tea & Iced Tea



\$20.95 per guest

## General Sutter Buffet

Pre-set Fresh Fruit or served Soup du Jour  
Served Field Greens Salad with Selected Dressings  
Warm Bread and Butter

### **BUFFET**

(Please select three entrees)

*Buffet includes our Chef's pairing of accompaniments*

Chicken Breast Marsala with Wild Mushrooms

Beef Tenderloin Tips with Red Wine Demi

Pan seared Atlantic Salmon with a Lemon Butter Sauce

Seafood Newburg

Center Cut Smithfield Pork Loin  
Served with a Maple Chile Glaze

Penne with Sautéed Seasonal Vegetables tossed in a Parmesan Cream Sauce

Crab Stuffed Flounder  
Whole Grain Mustard and Lemon Cream Sauce

### **DESSERT**

(Please select one Dessert)

Ice Cream, Sorbet, Cheesecake with Cherry Topping, Chocolate Cake  
Or Carrot Cake with Cream Cheese Frosting

Coffee, Decaf, Tea & Iced Tea



\$31.95 per guest

# Beverage Service

## OPEN BAR

Standard & Premium labels available, billed on a consumption basis

## CASH BAR

Standard & Premium labels available, guests individually charged

### Crystal Punch Bowl

Non-Alcoholic Fruit Punch	\$1.50 per guest
Sparkling Wine Punch	\$2.75 per guest
Peach Champagne Punch	\$3.25 per guest

### Beer Service

Domestic Bottle Beer	from \$3.25 per bottle
Imported Bottle Beer	from \$4.50 per bottle
Domestic Kegs	Ask your Event Planner for
Options	

Specialty Imports & Micro Brews available upon request  
Special Beer orders will be billed on a per case basis

Assorted Sodas	\$1.50 per can
----------------	----------------

### Wine, Sparkling Wine, Sparking Cider & Champagne Service

Your Event Consultant can help you select a variety of Wines, Sparking Wines (alcoholic & non-alcoholic) & Champagne to serve



# Reception Hors D'oeuvres Menu

## Stationary Hors D'oeuvres

### Seasonal Fruit Display

Garnished with a Strawberry Yogurt Sauce

\$4.95 per guest

### Cheese Display

A selection of Artesian Cheeses, garnished with Strawberries & Grapes,  
served with a Dijon & Whole Grain Mustard, assorted Crackers  
& Breads

\$5.50 per guest

### Crudités Display

A mosaic of Garden Vegetables to include Carrots, Broccoli, Cauliflower,  
Celery, Tomatoes, Cucumbers, fresh Button Mushrooms served with

Ranch Dressing

\$4.75 per guest

### Italian Antipasta Display

Cured Meats and Cheeses, Grilled and Marinated Vegetables,  
Imported Olives and Pickles served with Mustard and Crackers

\$7.50 per guest

### Chilled Shrimp Display

Large Shrimp served with our own Cocktail Sauce &  
Key West Mustard Sauce, Lemon Wedges

\$8.50 per guest

Assorted Dry Snacks  
Chips – Pretzels – Party Snacks  
\$8.50 per bowl

# Hot Hors D'oeuvres

(Please select two)

Miniature Assorted Quiche

~

Franks wrapped in Puff Pastry

~

Mushrooms stuffed with Crabmeat

~

Spring Rolls with Dipping Sauce

~

Sweet and Sour Meatballs or Swedish Meatballs

~

Chicken Quesadillas

~

Spinach and Feta Cheese Triangles

~

Brown Sugar Glazed Pineapple Wrapped in Apple Wood Smoked Bacon

~

Grilled Chicken Skewers with Sweet Chile Sauce

~

Tenderloin Tips Fondue with Peanut Dipping Sauce



\$6.75 per guest

# Cold *Hors D'oeuvres*

(Please select two)

Curried Chicken Salad on Toast Point

~

Spicy Tuna Sushi Roll

~

Smoked Trout Mousse in Cucumber Cup

~

Truffled Yukon Gold Potato Salad with Caviar

~

Bruschetta with Olive Tapenade

~

Mozzarella, Cherry Tomato & Basil on French Bread Round

~

Melon wrapped in Prosciutto

~

Chilled Roasted Tenderloin Wrapped Asparagus with Boursin Cheese



\$6.75 per guest

# Premium Hot Hors D'oeuvres

(Please select three)

Lamb and Black Currant Meatballs with Gorgonzola Demi Sauce

~

Seared Ahi Tuna with Citrus Aioli and Wasabi Tobiko

~

Miniature Crab Cakes served with a Lemon Dill Mayonnaise

~

Blue Crab and Brie Stuffed Mushrooms

~

Scallops wrapped in Bacon

~

Fried Panko Shrimp with Sweet Chile Orange Sauce

~

Snow Crab Rangoon with Raspberry Sauce

~

Lamb Chops with Dijon Mustard and Herbed Breadcrumbs

~

Tenderloin and Horseradish Cream on Toast



\$7.95 per guest

# Elegantly Served Dinner Menu

Soup du Jour or Fruit Cup

~

Field Green Salad with Dressing Choices  
(Substitute Caesar Salad or Fruit Cup, add \$1.75 per guest)

~

Warm Bread & Butter

## Entrée Selections – Tier One

(Select two entrees)

Breast of Chicken Stuffed with  
Proscuitto, Fontina Cheese and  
Fresh Basil with Marsala Wine  
Sauce

Pan Roasted Beef Medallion  
with Caramelized Onions and  
Port Wine Demi

Sliced Pork Loin with Fruit  
Chutney

Maple Dijon Baked Ham  
with Fresh Pineapple Sauce

Roasted Turkey Breast with  
Traditional Stuffing,  
Gravy & Cranberry Sauce

Cheese Filled Ravioli and  
Eggplant Parmesan served with  
House Made Roasted Tomato  
Sauce

Oven Roasted Tilapia with a  
Lemon Caper Butter Sauce

Pan Seared Salmon  
With a Ponzu Citrus Sauce

Dessert

(Ask your Event Planner for options)

~

Coffee, Tea & Iced Tea



\$26.00 per guest

# Elegantly Served Dinner Menu

Soup du Jour or Fruit Cup

~

Field Green Salad with Dressing Choices  
(Substitute Caesar Salad or Fruit Cup, add \$1.75 per guest)

~

Warm Bread & Butter

## Entrée Selections – Tier Two

(Select two entrees)

Roasted Organic European  
Chicken Breast with  
Grilled Portabella Mushroom  
Madeira Sauce

Chicken Cordon Bleu, with  
Swiss Cheese and Ham  
Topped with a whole Grain  
Mustard Sauce

Grilled Sirloin Strip Steak with a  
Cabernet Demi Glace

Brown Sugar Cured Double Cut  
Pork Chop with Spiced  
Blackberry Sauce

Jumbo Lump Crab Cake with  
Remoulade Sauce

Flounder stuffed with Lump  
Crab Meat, Shrimp Sauce

~

Dessert

(Ask your Event Planner for options)

~

Coffee, Tea & Iced Tea



\$31.00 per guest

# Elegantly Served Dinner Menu

Soup du Jour or Fruit Cup

~

Field Green Salad with Dressing Choices  
(Substitute Caesar Salad or Fruit Cup, add \$1.75 per guest)

~

Warm Bread & Butter

## Entrée Selections – Tier Three

(Select two entrees)

Miso Glazed Sea Bass with  
Coconut Sweet Potatoes

Pan Seared Halibut and  
Grilled Diver Scallops with  
Roasted Red Pepper Cream

Roast Duck with an Apricot  
Glace

Filet Mignon served with an  
Herb Scented Demi Glace and  
Onion Marmalade

Braised Beef Short Rib with  
Red Wine Pan Gravy

Roast Prime Rib of Beef au Jus  
(minimum of 15 orders)

Roasted Half Rack of Lamb with  
Dijon and Rosemary Crust

Petite Filet Mignon and Lump  
Crab Cake with a Lemon Dill  
Sauce

Dessert

(Ask your Event Planner for options)

~

## Coffee, Tea & Iced Tea



\$36.00 per guest

# Set Up Fees

The General Sutter Inn offers two Banquet Rooms, accommodating Events ranging in Size from 15 to 150 guests.

## **THE WEDGEWOOD BALLROOM**

Done in classic tones of Burgundy, Blue and Cream, The Wedgewood Ballroom has a Colonial Décor that is ideal for wedding receptions and larger social or business events.

Accommodates: up to 150 guests

Room set up fee: \$ 375

## **THE REGENCY ROOM**

The Regency is decorated to complement The Wedgewood Ballroom, and can be used by itself for seating smaller parties up to 40 guests, or in combination with the Wedgewood Ballroom for larger functions.

Accommodates: up to 40 guests

Room set up fee: \$ 125

## **THE WEDGEWOOD BALLROOM AND REGENCY ROOM**

These rooms utilized together offer a great setting for a cocktail reception & dining event in separate areas.

Set Up Fee: \$500

# General Sutter Inn

# Terms and Conditions

## **FOOD AND BEVERAGES**

All food items must be supplied by the General Sutter Inn. Wedding cakes or specialty desserts can be brought in and the dessert selection will be eliminated from the menu choices.

If alcoholic beverages are to be served in your banquet room, the Inn will require that beverage be dispensed only by the hotel servers and bartenders. The hotel's alcoholic beverage license requires the Inn to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who in the Hotel's judgment appears intoxicated.

The General Sutter Inn as a Licensee is responsible for the administration of the sales and service of alcoholic beverages in accordance with the Pennsylvania L.C.B. Regulations. It is a house policy therefore that all alcoholic beverages must be supplied by the hotel.

## **PAYMENT POLICY/MINIMUM FOOD AND BEVERAGE EXPENDITURES**

An initial deposit of 30% of the calculated food and beverage expenditure as well as the set up fee of the banquet room that you will be utilizing is required no later than 30 days from booking date and will guarantee your date and event. A second deposit of 30% will be due 30 days prior to the event. Both deposits will be deducted from your final bill with the balance due the day of the event.

## **CANCELLATIONS POLICY**

If a function is cancelled, the deposit will be refunded in full if the hotel receives written notice at least 30 days prior to the function. If cancellation is received less than 30 days prior to the event, the client will be assessed a 30% charge of the anticipated revenue for that function. If cancellation is received less than 7 days prior to the event, the deposit will be kept in full. The set up fee is included in the initial deposit but will not be refunded when a cancellation occurs.

## **GUARANTEES**

It is the sole responsibility of the customer to provide the guaranteed number of attendees 7 days prior to the function. Failure to submit a final guarantee by the required time will result in the expected number shown on the contract being used as the final guarantee. This is the minimum number for which charges will be made regardless of attendance.

The client is responsible for paying for any additional guests served above the minimum guarantee. The General Sutter Inn will be prepared to seat and serve 2% over the final count.

## **PRICES**

Prices listed or quoted are per person and are subject to 18% service fees plus 6% Pennsylvania sales tax (except liquor). Menu Items are subject to change without prior notice.

## **LIABILITY**

The General Sutter Inn cannot assume responsibility for replacement costs of any damaged personal property or equipment.

If you should have any questions or concerns, please feel free to contact the Front Desk at (717) 626-2115

## **LABOR**

Bartender fee is \$45.00 for the first two hours of service (minimum charge) plus an additional charge of \$18.00 per hour after the first two.