


— THE —
YORKTOWNE
HOTEL
TAPESTRY COLLECTION
by Hilton™



CATERING GUIDE

2026

48 E Market Street | York, PA 17401
Yorktowne.com

BREAKFAST

Buffets are allotted one (1) hour for replenishment. Food may be requested to be left thirty (30) minutes beyond the allotted times. Alcoholic beverages may remain out and items will be charged on consumption.

(MINIMUM 20 GUESTS)

TRADITIONAL CONTINENTAL \$16.00

Assorted Fresh Baked Muffins, Danish, & Croissants
 Assorted Bagels Served with Butter, Cream Cheese, & Preserves
 Chilled Fruit Juices, Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas

CENTRAL MARKET CONTINENTAL \$17.00

Fresh Seasonal Fruit & Berries
 House Baked Warm Sticky Buns
 Freshly Baked Scones Served with Butter & Fruit Preserves
 Chilled Fruit Juices, Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas

1st CAPITAL CONTINENTAL \$18.00

Fresh Seasonal Fruit & Berries
 Warm Oatmeal with Brown Sugar, Maple Syrup & Raisins
 Assorted Fresh Baked Muffins, Danish, & Croissants
 Assorted Bagels Served with Butter, Cream Cheese, & Preserves
 Chilled Fruit Juices, Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas

THE YORKTOWNE BREAKFAST BUFFET \$24.00

Fresh Seasonal Fruit & Berries
 Assorted Fresh Baked Muffins, Danish, & Croissants
 Assorted Bagels Served with Butter, Cream Cheese, & Preserves
 Farm Fresh Scrambled Eggs
 Breakfast Potatoes with Fresh Herbs
 Hardwood Smoked Bacon and Country Style Sausage
 Chilled Fruit Juices, Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas

BUFFET ENHANCEMENTS

Buttermilk Pancakes with Whipped Butter & Maple Syrup \$3.00 per person
 French Toast with Sweet Butter & Maple Syrup \$3.00 per person

Prices are Per Person (unless otherwise noted) | 22% Service Fee, Current State Sales Tax Additional
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LAFAYETTE BREAKFAST BUFFET \$28.00

Fresh Seasonal Fruit Salad
 Individual Assorted Yogurt
 Freshly Baked Scones & Croissants Served
 Farm Fresh Scrambled Eggs
 Breakfast Potatoes
 Turkey Sausage & Hardwood Smoked Bacon
 Buttermilk Pancakes with Whipped Butter & Maple Syrup
 Chilled Fruit Juices, Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas

ROYAL SQUARE BRUNCH \$46.00

Cold Displays

Sliced Seasonal Fruit & Berries
 Fresh Baked Croissants
 with Butter & Fruit Preserves
 Mixed Greens Garden Salad

Hot Displays

Slow Roasted Country Ham
 with Citrus-Maple Glaze
 Potatoes O’Brien
 Spinach & Ricotta Scrambled Eggs
 Applewood Smoked Bacon
 Country Style Sausage
 French Toast Casserole with Cream Cheese,
 Cinnamon-Vanilla Custard, Sweet Butter, &
 Maple Syrup

Dessert Displays

Chef’s Choice Assorted Desserts

Beverages

Mimosas
 Chilled Fruit Juices
 Freshly Brewed Iced Tea
 Fresh Brewed Coffee, Decaffeinated, & Selection of Fine Teas

BUFFET ENHANCEMENT

Omelet Station Prepared to order with Guest Choice of Toppings
 \$9.00 per person
 \$100 Chef Attendant Fee

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BREAKS

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(MINIMUM 20 GUESTS)

HUMMUS BREAK

\$9.00

Roasted Garlic Hummus
 Roasted Red Pepper Hummus
 Pita Chips and Tortilla Chips
 Celery, Carrots, & Peppers

AFTERNOON FIESTA

\$10.00

Tortilla Chips
 Pico De Gallo
 Roasted Corn & Black Bean Salsa

SNACKTOWN BREAK

\$11.00

Whole Fruit
 Individually Bagged Local Snacks
 Assortment of Candy Bars

COOKIE MONSTER BREAK

\$12.00

Assortment of House Baked Cookies
 White & Chocolate Milks

PICKLE BREAK

\$14.00

Pickled Eggs
 Assorted Pickles & Pickled Vegetables
 Dill Pickle Potato Chips
 Hard Pretzels

7th INNING STRETCH

\$14.00

Soft Pretzels
 Franks in a Blanket
 Cracker Jacks
 Lemonade

GRILLED CHEESE BREAK

\$14.00

Mini Grilled Cheese Sandwiches
 Tomato Jam
 Pickles

HEALTHY REVOLUTION

\$15.00

Fresh Seasonal Fruit & Berries
 Assortment of Energy Bars
 House Blend Trail Mix
 Chilled Bottled Water Assorted Juices

HIGH PROTEIN BREAK

\$15.00

Cured Meat Cubes
 Hard Boiled Eggs
 Chef's Choice Jerky
 Assortment of Mixed Nuts

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BEVERAGE BREAKS

HOT & COLD BEVERAGE SERVICE \$7.00

Breaks is allotted thirty (30) minutes for replenishment. Beverages may remain out with group request and items will be charged on consumption.

Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas
Bottled Water & Assorted Soft Drinks

HAPPILY HOT CHOCOLATE \$7.00

Breaks is allotted thirty (30) minutes for replenishment. Beverages may remain out with group request and items will be charged on consumption.

Hot Cocoa Bar
Assorted Toppings to Include: Marshmallows, Toasted Coconut, & Chocolate Jimmies
Bottled Water

4 HOUR BREAK \$18.00

Must be Four (4) Consecutive Hours of Service
Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas
Bottled Water & Assorted Soft Drinks

8 HOUR BREAK \$28.00

Must be Eight (8) Consecutive Hours of Service
Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas
Bottled Water & Assorted Soft Drinks

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A LA CARTE

Assorted Cookies, Brownies, and Blondies	\$30.00 per dozen
Assorted Breakfast Bakery Basket, Butter, & Preserves	\$30.00 per dozen
Assorted Flavored Scones	\$36.00 per dozen
Ham, Egg, & Cheese Croissant	\$72.00 per dozen
Sausage, Egg, & Cheese Croissant	\$72.00 per dozen
Assorted New York Style Bagels with Butter and Cream Cheese	\$42.00 per dozen
Warm Soft Pretzels with Dipping Mustard	\$36.00 per dozen
Apple Crumb Cake	\$48.00 per dozen
Cinnamon Sugar Churros	\$30.00 per dozen
Deluxe Assorted Nuts	\$38.00 per pound
Dry Roasted Nuts (Serves 10-12)	\$42.00 per pound
Hard Pretzels with Mustard (Serves 10-12)	\$22.00 per pound
Potato Chips with Onion Dip (Serves 10-12)	\$22.00 per pound
Tortilla Chips with Salsa	\$24.00 per pound
Individual Assorted Yogurts	\$4.00 each
Individual Bagged Snacks	\$3.00 each
Seasonal Whole Fruit	\$2.50 each
Assorted Chocolate Bars	\$5.00 each
Assorted Granola Bars	\$3.50 each
Fresh Brewed Coffee or Decaffeinated (serves 16)	\$50.00 per gallon
Selection of Fine Teas (Serves 16)	\$42.00 per gallon
Hot Cocoa (Serves 16)	\$60.00 per gallon
Chilled Orange or Grapefruit Juice (Serves 22)	\$60.00 per gallon
Tomato, V8, Apple, or Cranberry Juice (Serves 22)	\$60.00 per gallon
Lemonade (Serves 20)	\$40.00 per gallon
Non-Alcoholic Fruit Punch (Serves 20)	\$40.00 per gallon
Freshly Brewed Iced Tea (Serves 20)	\$50.00 per gallon
San Pellegrino or Panna Water (One Liter Bottle)	\$6.50 each
Assorted Soft Drinks	\$4.00 each
Individual Flavored Iced Tea	\$4.50 each
Flavored Sparkling Water	\$4.00 each

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EXECUTIVE MEETING PACKAGES

(MINIMUM 20 GUESTS)

PLOUGH TAVERN \$38.00

PRE-MEETING

Assorted Fresh Baked Muffins, Danish, & Croissants
Assorted Bagels, Cream Cheese, Butter, & Preserves
Chilled Fruit Juices, Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas

MID-MORNING BREAK

Yogurt Assortment
Mix Ins to Include: Honey, Chocolate Chips, Granola, & Dried Fruits
Chilled Bottled Water

MID-AFTERNOON BREAK

Assortment of House Baked Cookies
White and Chocolate Milks
Chilled Bottled Water

COLONIAL COURTHOUSE \$42.00

PRE-MEETING

Fresh Seasonal Fruit Display
Assorted Fresh Baked Muffins, Danish, & Croissants
Egg & Swiss Croissants with Choice of Ham or Sausage
Chilled Juices, Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas

MID-MORNING BREAK

Whole Fresh Fruit
Assorted Granola Bars
Soft Drinks, Bottled Water, Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas

MID-AFTERNOON BREAK

Tortilla Chips
Pico De Gallo, Roasted Corn & Black Bean Salsa
Soft Drinks & Chilled Bottled Water

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ARTICLES OF CONFEDERATION \$72.00

PRE-MEETING

Fresh Seasonal Fruit Display
 Assorted Freshly Baked Muffins, Danish, & Croissants
 Ham, Egg & Swiss Croissants
 Chilled Juices

MID-MORNING BREAK

Buttermilk Scones with Marmalade & Jams

LUNCH

Arcadian Mix Salad with Fresh Seasonal Vegetables & Assorted Dressings
 Loaded Baked Potato Salad
 Coleslaw
 House Made Sea Salt Potato Chips
 Sliced Virginia Ham, Roasted Smoked Breast of Turkey, & Roast Beef
 Cheddar, Swiss, & Provolone
 Assorted Artisan Breads & Rolls
 Lettuce, Tomato, & Onion
 Assorted Mustards & Mayonnaise
 Fresh Baked Cookies & Brownies

MID-AFTERNOON BREAK

Whole Fresh Fruit
 Variety of Individually Bagged Local Snacks
 Assortment of Candy Bars

ALL DAY BEVERAGES

Up to 8 Hours of Consecutive Beverage Service
 Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas
 Soft Drinks & Chilled Bottled Water

ENHANCED LUNCH OPTIONS

TOUR OF ITALY
 + \$2.00 per person

TACO OLE' (BUILD YOUR OWN TACO)
 + \$2.00 per person

MENU DETAILS pg. 12

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SERVED LUNCH \$36.00

(MINIMUM 20 GUESTS)

Final counts below twenty (20) guests will be subject to a \$100.00 service fee.

Served Luncheons Include: Choice of Salad or Soup, Choice of Two (2) Entrées, Chef's Choice Starch and Vegetable, Warm Rolls with Butter, Choice of Dessert, Iced Water, Freshly Brewed Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas
Offer a third (3rd) Entrée for \$5.00 additional per person.

SOUP OR SALAD *(Select One)*

Chef's Seasonal Soup

Arcadian Mix with Garden Vegetables & Assorted Dressings

Caesar Salad with Romaine, Shaved Parmesan, & Croutons

Baby Spinach with Mandarin Oranges, Toasted Almonds, Mushrooms, & Shoyu-Sesame Dressing

Classic Wedge Salad with Tomato, Bacon, Amish Blue Cheese, & Buttermilk Dressing

ENTREES *(Select Two)*

Chicken Caprese Layered with Tomato, Mozzarella, Fresh Basil, & Balsamic Glaze Drizzle

Blackened Catfish with Crawfish Cream Sauce

Grilled Salmon with Artichoke, Tomato, Garlic, & Lemon Beurre Blanc

Herb Roasted Porkloin with Sauerkraut & Mustard Jus

Wild Mushroom Ragout with Garlic, Shallots, & Fresh Sage Tossed with Chef's Choice Pasta

Roasted Veggie Primavera with Broccoli, Tomatoes, Olives, & Feta Cheese in a Tomato Ragout Served Over Chef's Choice Pasta

Served with Chef's Choice Starch and Vegetable | Pasta Dishes Served as Noted Above

DESSERT *(Select One)*

Decadent Two Layer Chocolate Cake

Light and Fluffy Milk Chocolate Mousse with Cinnamon Cream

NY Style Creamy Cheesecake with Graham Cracker Crust

Tart and Tangy Fresh Lemon Layer Cream Cake

Old Fashioned Walnut Carrot Cake

Fresh Fruit Medley

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BUILD YOUR OWN LUNCH BUFFET \$36.00

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Offer a third (3rd) Entrée for \$5.00 additional per person.

SOUP | SALAD *(Select Two)*

Yorktowne Tomato Bisque

Chef's Seasonal Soup

Arcadian Mix with Garden Vegetables & Assorted Dressings

Caesar Salad with Romaine, Shaved Parmesan, & Croutons

Baby Spinach with Mandarin Oranges, Toasted Almonds, Mushrooms, & Shoyu-Sesame Dressing

House Made Pasta Salad with Garden Vegetables

ENTREES *(Select Two)*

Chicken Caprese layered with Tomato, Mozzarella, Basil Pesto, & Balsamic Glaze

Red Pepper Chimichurri Chicken with Pico de Gallo

Tasso Ham and Gruyere Stuffed Chicken Breast with Dijon Cream Sauce

Baked Salmon with Lemon Basil Pesto

Wild Mushroom Ravioli with Sundried Tomato Alfredo

Italian Cheese Tortellini with Traditional Marinara Sauce

Herb Crusted Pork Loin with Natural Jus

Flank Steak with Roasted Shallot Demi-Glace

CHEFS CHOICE VEGETABLE & STARCH

WARM ROLLS WITH BUTTER

CHEFS CHOICE DESSERT

Fresh Brewed Coffee & Decaffeinated Coffee | Selection of Fine Teas | Freshly Brewed Iced Tea | Iced Water

BUFFET ENHANCEMENT

Seasonal Fresh Fruit + \$3.00 per person

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LUNCH BUFFETS

Final counts below twenty (20) guests will be subject to a \$100.00 service fee.

BUTCHER BLOCK \$29.00

Arcadian Mix Salad
 with Garden Vegetables & House Dressings
 Loaded Baked Potato Salad
 Cole Slaw
 House Made Sea Salt Potato Chips
 Sliced Virginia Ham, Roasted Smoked Breast of
 Turkey & Roasted Beef
 Cheddar, Swiss, & Provolone Cheeses
 Lettuce, Tomato, & Onion
 Assorted Mustards & Mayonnaise
 Assorted Artisan Breads & Rolls
 Fresh Baked Cookies & Brownies

BACKYARD BBQ \$30.00

Cucumber Tomato Salad
 Coleslaw
 House Made Sea Salt Potato Chips
 Pulled Chicken BBQ
 Grilled Beef Burgers
 American, Cheddar, & Swiss Cheese
 Lettuce, Tomato, & Onion
 Mustard, Mayo, & Ketchup
 Assorted Rolls
 Dutch Apple Pie
 Fresh Baked Brownies

Fresh Brewed Coffee & Decaffeinated Coffee | Selection of Fine Teas | Freshly Brewed Iced Tea | Iced Water

WRAP IT UP BUFFET \$32.00

Arcadian Mix Salad with Garden Vegetables & House Dressings
 House Made Pasta Salad with Garden Vegetables
 House Made Sea Salt Potato Chips

Choice of Two Wraps (Select Two)

Offer additional wraps for \$4.00 additional per wrap/per person.

Classic Tuna Salad
 Garlic Pit Beef with Cheddar Cheese, Red Onion, Tomato, & Horseradish Cream
 Chicken Caesar Wrap
 Roasted Vegetable with Mediterranean Hummus
 Smoked Turkey Club
 Sliced Virginia Ham & Cheddar
 Fresh Baked Cookies & Brownies

Fresh Brewed Coffee & Decaffeinated Coffee | Selection of Fine Teas | Freshly Brewed Iced Tea | Iced Water

BUFFET ENHANCEMENT

Seasonal Fresh Fruit + \$3.00 per person

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SPECIALTY LUNCH BUFFETS

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TOUR OF ITALY \$32.00

Classic Caesar Salad
Tomato, Mozzarella & Fresh Basil Caprese Salad

Choice of Two (2) Entrees:

Meat Lovers Lasagna
Classic Chicken Parmesan
Salmon Puttanesca
Classic Chicken Piccata
Fried Eggplant Fontina
Three Cheese Tortellini with Wild Mushrooms, Peppers, Onions, & Tossed with Basil Pesto Marinara
Chef's Choice Vegetable and Starch
Garlic Bread

Chef's Choice Dessert

Fresh Brewed Coffee & Decaffeinated Coffee | Selection of Fine Teas | Freshly Brewed Iced Tea | Iced Water

TACO OLE' (BUILD YOUR OWN TACO) \$32.00

Borracha Rice & Beans

Adobo Chicken, Beef Barbacoa, & Roasted Baja Vegetables
Flour Tortillas & Tortilla Chips

Toppings to Include:

Lime Crema, Guacamole, Pico de Gallo, Green Chile Salsa Verde, Shredded Cheddar Jack Cheese,
Shredded Lettuce, Sliced Red Onion, & Sliced Jalapenos

Cinnamon Churros

Freshly Brewed Coffee & Decaffeinated Coffee | Selection of Fine Teas | Freshly Brewed Iced Tea | Iced Water

BUFFET ENHANCEMENT:

Seasonal Fresh Fruit + \$3.00 per person

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BOXED LUNCHES \$30.00

(MINIMUM 20 GUESTS)

SELECT TWO (2):

CALIFORNIA CLUB

Oven Roasted Turkey Breast, Cider Wood Smoked Bacon, Gruyere Cheese, Sliced Tomato, and Baby Greens with Pesto Mayo Served on a Croissant

PEPPERCORN CRUSTED ROAST BEEF

Peppercorn Crusted Roast Beef, Caramelized Vidalia Onions, Thick Sliced Tomatoes, Butter Lettuce, & Horseradish Aioli on a Rustic Farmhouse Bun

CHICKEN CAESAR WRAP

Grilled Chicken Wrapped in a Flour Tortilla with Romaine Lettuce, Parmesan Cheese, & Caesar Dressing

CHICKEN COBB SALAD SANDWICH

Diced Chicken, Bacon, Hard Boiled Eggs, Blue Cheese, Cheddar Cheese, Tomato, Onion, & Avocado with Lettuce, Served on a Croissant

GRILLED VEGETABLE

Marinated & Grilled Seasonal Vegetables with Roasted Chickpea Hummus Spread & Baby Arugula Served on Wheatberry Bread

Served with Condiments, Local Potato Chips, Granola Bar, Seasonal Whole Fruit, & Choice of Soft Drink or Bottled Water

BOXED LUNCH ENHANCEMENTS

Seasonal Fresh Fruit Cup + \$4.50 per person

House Made Pasta Salad + \$4.00 per person

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SIGNATURE STATION MENU

Minimum of Three (3) Stations Required
 (MINIMUM 20 GUESTS)

SALAD BAR

\$16.00

Arcadian Blend Mixed Greens
 Shredded Cheddar, Bacon Bits, Grape Tomatoes,
 Hard Boiled Eggs, Sliced Red Onion, Cucumbers,
 Croutons, Sliced Peppers, & Shredded Carrots

MAC & CHEESE BAR

\$16.00

Elbow Macaroni & Cavatappi Pasta
 Smoked Gouda & Aged White Cheddar Cheese Sauce
 Served with Chef's Selection of Toppings

MASHED POTATO BAR

\$14.00

Yukon Gold Potatoes
 Sweet Potatoes
 Assorted Toppings to Include: Blue Cheese,
 Cheddar Cheese, Chopped Bacon, Broccoli,
 Sautéed Onions & Mushrooms,
 Brown Sugar, Marshmallows,
 Sour Cream & Butter

TOUR OF SICILY

\$14.00

Select Two (2) Sauces to Pair with Chef's Variety of Pasta

Lemon Garlic Wine Sauce
 Smoked Tomato Alfredo Sauce
 Fresh Pomodoro
 Vodka Rosa
 Add Chicken...\$5 | Add Shrimp...\$9

OFF THE GRILL SLIDERS

\$15.00

Select Two (2)

Certified Angus Beef Sliders with Traditional
 Accompaniments
 Carolina-Style Pulled Pork Sliders with Cabbage Slaw
 Chicken Adobo with Roasted Poblano Salsa
 Grilled Portabella Slider with Roasted Red Pepper &
 Balsamic Glaze
 Warm Crab Salad with Tomato Remoulade +\$2

CARVING STATIONS

\$100 Chef Attendant Fee | Artisanal Roll Included
 \$16.00 | Whole Oven Roasted Turkey Breast, Herbed
 Aioli, Cranberry Chutney
 \$17.00 | Spice Rubbed Flank Steak, Horseradish
 Cream, & Caramelized Onion Marmalade
 \$16.00 | Roasted Pork Loin, Apricot Mostarda,
 Natural Jus
 \$23.00 | Slow Roasted Garlic Ribeye, Peppercorn Au
 Jus, Horseradish Cream

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PASSED HORS D'OEUVRES

Priced Per Piece | 50 Pieces Per Item Minimum

- \$3.00 | Spanakopita
- \$3.00 | Caprese Skewers
- \$3.00 | Franks En Croute
- \$3.00 | Ham & Brie Crostini
- \$3.00 | Chicken Quesadilla Triangles
- \$3.00 | Jalapeno Popper Phyllo Cups
- \$3.00 | French Onion Stuffed Mushrooms
- \$3.00 | Honey Mustard Brat on Flatbread
- \$3.00 | Middle Eastern Spiced Hummus on Pita Wedge
- \$3.50 | Buffalo Chicken Meatballs
- \$4.00 | Scallops Wrapped in Bacon with Horseradish Cream
- \$4.00 | Southern Fried Shrimp with Creole Tartar
- \$4.50 | Mini Beef Wellington
- \$4.50 | Carolina Style Pulled Pork on Brioche Roll
- \$6.00 | Lobster Salad Crostini Topped with Fresh Avocado

STATIONED DISPLAYS

Priced Per Person
(MINIMUM 20 GUESTS)

- \$9.00 | Fresh Display Seasonal Fruit
- \$9.00 | Display of Fresh Garden Vegetables
- \$10.00 | Domestic Cheese Display
- \$12.00 | Artichoke & Spinach Dip with Crostini
- \$16.00 | Meat & Cheese Board
- \$20.00 | Antipasto Station
- \$22.00 | Charcuterie Board

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SERVED DINNER

(MINIMUM 20 GUESTS)

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Served Dinner Include: Choice of Salad or Soup, Choice of Two (2) Entrées, Chef's Choice Starch and Vegetable, Warm Rolls with Butter, Choice of Dessert, Iced Water, Freshly Brewed Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas

Offer a third (3rd) Entrée for \$5.00 additional per person.

SOUP OR SALAD *(Select One)*

Chef's Seasonal Soup

Fresh Mixed Greens with Garden Vegetables

Caesar Salad with Romaine, Shaved Parmesan & Croutons

Baby Spinach with Mandarin Oranges, Toasted Almonds, Mushrooms, & Shoyu-Sesame Dressing

Classic Wedge Salad with Tomato, Bacon, Amish Blue Cheese, & Buttermilk Dressing

ENTREES *(Select Two)*

\$34.00 | Ratatouille Stuffed Eggplant

\$34.00 | Quinoa Grain Pilaf Stuffed Pepper

\$40.00 | Herb Crusted Pork Loin with Green-Peppercorn Sauce

\$40.00 | Slow Roasted Pork Tenderloin with Chimichurri

\$42.00 | Caramelized Onion Flank Steak with a Rich Demi-Glace

\$46.00 | European Style Chicken Breast with Puttanesca

\$44.00 | Tasso Ham and Gruyere Stuffed Chicken Breast with Honey Mustard Cream Sauce

\$44.00 | Chicken Caprese layered with Fresh Tomato, Mozzarella, Basil Pesto & Balsamic Drizzle

\$46.00 | Seared Salmon with Lemon Pesto

\$46.00 | Baked Barramundi with Citrus Salsa

\$48.00 | Steak Diane with a Sherry & Grain Mustard Cream Sauce

Market Price | 6oz Filet of Beef in a Peppercorn Cream Sauce

Served with Chef's Choice Starch and Vegetable

DESSERT *(Select One)*

Decadent Two Layer Chocolate Cake

Light and Fluffy Milk Chocolate Mousse with Cinnamon Cream

NY Style Creamy Cheesecake with Graham Cracker Crust

Tart and Tangy Fresh Lemon Layer Cream Cake

Old Fashioned Walnut Carrot Cake

Fresh Fruit Medley

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DINNER BUFFET \$55.00

(MINIMUM 20 GUESTS)

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SOUP | SALAD *(Select Two)*

Chef's Seasonal Soup

Arcadian Mix with Garden Vegetables, Assorted Dressings

Caesar Salad with Romaine, Shaved Parmesan & Croutons

Classic Wedge Salad with Tomato, Bacon, Amish Blue Cheese, & Buttermilk Dressing

ENTREES *(Select Two)*

Almond Crusted Chicken with an Apricot Beurre Blanc

Grilled Pork Loin with Asian Plum BBQ

Black Forest Chicken finished in Dijonnaise Sauce

Crab Stuffed Flounder with Lemon Beurre Blanc

Baked Salmon with Puttanesca Sauce

Spiced Rubbed Flank Steak with a Roasted Shallot Demi-Glace

Roasted Dijon Crusted Sirloin, Mushroom Pan Gravy

Vegetable Lasagna

Chicken Bruschetta

CHEFS CHOICE VEGETABLE & STARCH

WARM ROLLS WITH BUTTER

CHEFS CHOICE DESSERT

Fresh Brewed Coffee & Decaffeinated Coffee | Selection of Fine Teas | Freshly Brewed Iced Tea | Iced Water

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DESSERT STATIONS

VIENNESE SWEETS TABLE

\$22.00

Chef's Design of Mini Desserts & Petit Fours

SUNDAE BAR

\$14.00

\$100 Chef Attendant Fee

Vanilla Ice Cream & Chocolate Ice Cream

Chocolate Sauce, Caramel, & Strawberry Sauce

Crumbled Oreo Cookies, M&M's, Sprinkles, Peanuts, Whipped Cream, & Maraschino Cherries

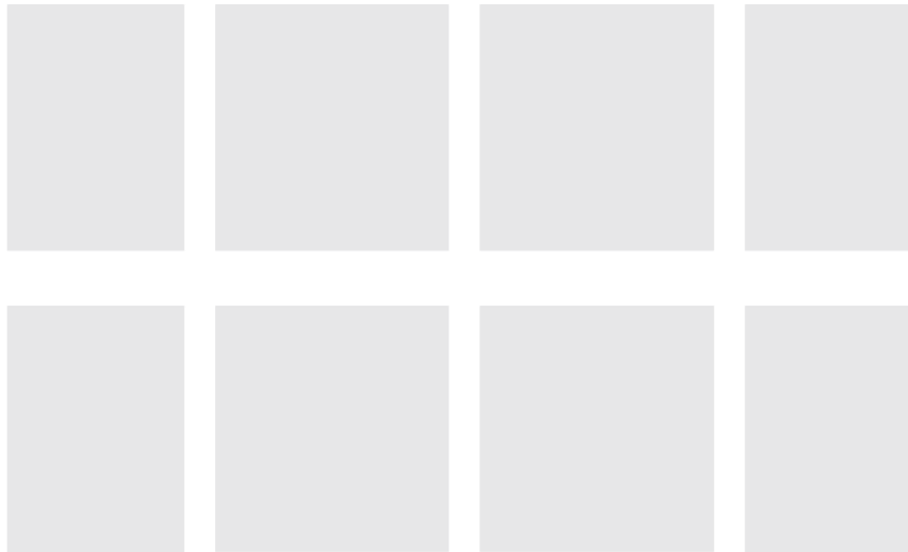
CHEESECAKE STATION

\$16.00

Chocolate, Raspberry, & Classic Cheesecakes

Fresh Seasonal Berries & Raspberry Sauce

Chantilly Cream & Chocolate Jimmies



Prices are Per Person (unless otherwise noted) | 22% Service Fee, Current State Sales Tax Additional
*The Service Charge is the property of the hotel to cover discretionary costs of the event.
A portion of which may be distributed to certain food and beverage service employees. Such charge is not a tip or gratuity.*

BEVERAGES

DELUXE LIQUORS:

Holla Gin | Holla Vodka | Castillo Rum | Jim Beam Bourbon | Canadian Club Whiskey | Dewars Scotch | Jose Cuervo Silver Tequila

ELITE LIQUORS:

Tanqueray Gin | Tito's Vodka | Absolut Vodka | Bacardi Silver Rum | Captain Morgan Spiced Rum | Makers Mark Bourbon | Jameson Irish Whiskey | Jack Daniels Tennessee Whiskey | Johnny Walker Red Scotch | Jose Cuervo Gold Tequila

TOP SHELF:

Bombay Sapphire Gin | Tito's Vodka | Grey Goose Vodka | Bacardi Silver Rum | Captain Morgan Spiced Rum | Woodford Reserve Bourbon | Jameson Irish Whiskey | Crown Royal Whiskey | Johnny Walker Black Scotch | 1800 Tequila

BEER & WINE

BEER: **Domestic:** Yuengling | Budweiser | Miller Lite | Coors Light | Michelob Ultra
Premium: Amstel Light | Corona | Samuel Adams | Heineken

WINE: Cabernet Sauvignon | Merlot | Chardonnay | White Zinfandel
Upon Request: Pinot Grigio | Pinot Noir | House Champagne

HOURLY OPEN BAR

BEER & WINE LIMITED BAR

1st Hour \$16.00 | 2nd Hour \$11.00 | Additional Hours \$6.00

DELUXE BRAND LIQUOR *(Includes Beer & Wine)*

1st Hour \$19.00 | 2nd Hour \$13.00 | Additional Hours \$9.00

ELITE BRAND LIQUOR *(Includes Beer & Wine)*

1st Hour \$23.00 | 2nd Hour \$17.00 | Additional Hours \$11.00

TOP SHELF BRAND LIQUOR *(Includes Beer & Wine)*

1st Hour \$29.00 | 2nd Hour \$23.00 | Additional Hours \$13.00

Restrictions Apply: Valid Picture ID Required – must be of legal Age 21 and older.

Provision of alcoholic beverages is subject to the discretion of the Yorktowne Hotel and based on Local and Federal Laws.

Alcohol from outside sources is not permissible under hotel's policies. All pricing is subject to change. Alcoholic beverages are subject to 22% taxable service charge.

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HOSTED BAR

Beverages charged to master account per drink plus tax and service charge (*bartender fees apply*).
 \$150 Bartender Fee | 2 Hour Minimum with Consecutive Hours

DELUXE BRAND LIQUORS	<i>Martini - \$12.00</i>	<i>Mixed Cocktail - \$10.00</i>
ELITE BRAND LIQUORS	<i>Martini - \$13.00</i>	<i>Mixed Cocktail - \$11.00</i>
TOP SHELF LIQUORS	<i>Martini - \$15.00</i>	<i>Mixed Cocktail - \$12.00</i>
BEER	<i>Premium - \$6.00</i>	<i>Domestic - \$5.00</i>
WINE	<i>By the glass - \$9.00</i>	<i>House Variety</i>
SOFT DRINKS	<i>By the glass - \$3.00</i>	

CASH BAR

Beverages sold on a cash/card basis to the guest and are inclusive of tax and service charge.
 \$150 Bartender Fee | 2 Hour Minimum with Consecutive Hours

DELUXE BRAND LIQUORS	<i>Martini - \$14.00</i>	<i>Mixed Cocktail - \$12.00</i>
ELITE BRAND LIQUORS	<i>Martini - \$15.00</i>	<i>Mixed Cocktail - \$13.00</i>
TOP SHELF LIQUORS	<i>Martini - \$17.00</i>	<i>Mixed Cocktail - \$14.00</i>
BEER	<i>Premium - \$7.00</i>	<i>Domestic - \$6.00</i>
WINE	<i>By the glass - \$10.00</i>	<i>House Variety</i>
SOFT DRINKS	<i>By the glass - \$4.00</i>	

BARTENDER FEE

\$150 Bartender Fee | 2 Hour Minimum with Consecutive Hours

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CATERING POLICIES

MENUS

All food, beverage, room rental, and miscellaneous services are subject to an applicable twenty-two percent (22%) taxable service charge and six percent (6%) PA State Taxes. Menus are subject to change. These prices are subject to change but may be confirmed three (3) months prior to your event. Your menu selections must be submitted at least three (3) weeks in advance to assist with planning and preparation. Menus and ingredients are subject to change. Events catered offsite are subject to additional catering service/labor fees in addition to menu prices.

GUARANTEES

In arranging private food and beverage functions, the final attendance must be received no later than four (4) business days prior to your function by 12pm. Partial guest counts are not acceptable. Once guaranteed number of guests is submitted/confirmed – four (4) business days prior, the count cannot be reduced. The hotel may make a 5% allowance over and above this guaranteed number for up to 25 guests. The hotel will not set up for more than 5% over the number guaranteed. In the event of overage in the guarantee, all remaining food and beverage is sole property of the hotel and no credits are given. If no verbal or written guarantee is received, the contracted number will be considered your guarantee. Billable guarantees/per person pricing are subject to the number of table settings, replenishments, guest count given and count recorded at time of event(s). Hotel will charge additional per head fee should actual event attendees exceed guaranteed count.

PROVISION OF FOOD & BEVERAGE

No food or alcoholic beverages may be brought into the Hotel from outside sources. The Patron acknowledges that the PA Liquor Control Board regulates the sale, service, and consumption of alcoholic beverages. Consequently, neither the patron nor any of the patron's guests or invitees may bring alcoholic beverages of any kind onto The Yorktowne Hotel premises from outside sources.

FOOD AND BEVERAGE REPLENISHMENTS

Replenishments are serviced as noted, unless otherwise confirmed by hotel; breaks are allotted thirty (30) minutes, and (Breakfast, Lunch or Dinner) buffets are allotted one (1) hour for replenishment. Food may be requested to be left thirty (30) minutes beyond the allotted times. However, removal is subject to hotel's discretion, if not found suitable for consumption. Non-Alcoholic beverages may remain out and items will be charged on consumption.

SPLIT ENTRÉE SELECTIONS

Served meals include a selection of two (2) entrees. A third (3rd) entrée selection may be made for five dollars (\$5.00) additional per person based on total number of attendees. Final meal selections must be provided four (4) business days prior to the event by 12pm. Accompanying starch and vegetable will be the same for each meal - chef's choice, unless specified by the menu.

PRE-SET MENU ITEMS

Request for pre-set menu items must be submitted four (4) business days prior to event date. If client request a pre-set that exceeds the guest guarantee, the client will be charged for the actual set courses. Meals not eaten will be charged according to confirmed count, no credits will be offered, due to cost and labor.

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LABOR FEES & CUSTOM MENUS

A Labor Charge of \$100.00 or more will be added to groups with guarantees of less than twenty (20) people for buffets; buffet selections may not be available or be altered. A Labor Charge of \$100.00 will be added to groups with guarantees of less than twenty (20) people for served meals. Alterations to menus are at the discretion of the Chef. If a chef attendant is requested, a labor charge per attendant will apply based on two (2) hours. Bartender fees are subject to a minimum of two (2) consecutive hours. Cake Cutting Fee will apply with any desserts provided from an outside source of \$3.00 per person.

TAX EXEMPTION

Tax Exemption Status must be verified with the submission of certificate and valid ID seven (7) business days prior to event date. Tax information will be noted on Banquet Event Orders and removed from final invoice once verification is confirmed.

CANCELLATIONS

In the event of a cancellation by Group, all deposits and prepayments are non-refundable. A cancellation fee will be charged consisting of a percentage of total anticipated revenue based upon arrangements for guest rooms, function space, food & beverage requirements reserved at the time of cancellation. The fee is determined by the time between cancellation and outlined in the contract.

ROOM ASSIGNMENTS

The Yorktowne Hotel Tapestry Collection by Hilton reserves the right to change function rooms as long as the rooms are comparable and to decrease the function space if the number of persons attending the functions is lower than originally anticipated.

SHIPPING & RECEIVING

To ensure proper storage and handling of meeting materials shipped to the hotel, please schedule delivery no earlier than three (3) days prior to your function dates. The Yorktowne Hotel will only accept pre-paid packages (not applicable to shipping of exhibits and materials). The hotel will refuse any packages delivered C.O.D., and the hotel will make no notification to the shipper. All packages must contain a label giving the following information: return address; name of group associated with; date of the event; name of person that will claim the package(s); date of that person's arrival. A labor fee of \$25.00 per hour will be charged, with a four-hour minimum, for handling boxes. The hotel must have prior notification of all incoming packages. A \$10.00 per day storage fee will be charged for packages received more than three (3) days in advance. The client is responsible for shipping any packages back.

DECORATION

Arrangements can be made through The Yorktowne Hotel for the purchase of freshly cut flowers and distinctive centerpieces. If you would like special theme decorations, we will be happy to suggest arrangements that can be made for an additional cost. Decoration or displays brought to the hotel must be approved by the sales manager prior to arrival. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples or any other substance in order to prevent damage to the fixtures and furnishings. Tape may be used but must be approved through the hotel prior to using. Fog machines, confetti and glitter are not permitted in any function room. The hotel will not be responsible for any belongings left in public function rooms. Should the group have a banner they would like hung, the hotel will hang and display the banner for a \$50 fee. Banners can only be displayed in designated areas of our function space and other public space. Client will be charged a minimum fee of \$500 for any damages to hotel fixtures and/or furnishes or should the function room require deep cleaning.

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THE YORKTOWNE HOTEL, TAPESTRY COLLECTION BY HILTON | 48 E MARKET STREET, YORK, PA 17401

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VENDOR SERVICES/RESPONSIBILITIES

Vendors' Table to include (1) 6' Table and (2) Chairs with linen Topper at \$30.00 per table must be ordered (4) four weeks in advance and subject to availability and applicable service charge and tax. Vendor Services to include Audio Visual, Electric, Internet, Shipping, etc. [price list available upon request]. Move In & Move Out: Exhibit Companies, Florists, Decorators and/or Entertainers must schedule their move-in and move-out times with the appropriate Hotel Event Manager in advance. All Move-In and out must occur through our Loading Dock Area. Florists and Decorators are responsible for removing all their items promptly at the conclusion of the event. The hotel cannot be responsible for items left behind. In addition, vendors are responsible for removing their own trash. Hotel does not provide drayage.

TELEPHONE HOOK UPS

Please advise your Event Manager at least three (3) weeks prior to your arrival of your telephone, fax, copier, or computer requirements so that the appropriate arrangements can be made. They will make you aware of any applicable rental and/or hookup fees.

ELECTRICAL FEES

Lighting, Audio Visual, Entertainment and Exhibits which require Power will be subject to a fee for the hook up and use of Electrical. Please provide your requirements to your Catering Manager who will be able to quote the appropriate charges.

PARKING

The Yorktowne Hotel will provide parking options. Bus parking must be arranged in advance.

DAMAGES

Client(s) and their attending agents are responsible for any damage done to the Hotel while on the premises.

SECURITY

The Yorktowne Hotel Tapestry shall not assume responsibility for the damage or loss of any merchandise or articles sent or brought into the hotel. If, in the sole judgment of the hotel, security is required to maintain order due to size and volume of your event, the hotel may require that you provide, at your expense, approved uniformed or non-uniformed security. Arrangements may be made for security for exhibit materials or articles set up for display prior to the planned event through your main hotel contact.

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