



Catering Menus

Breakfast

Light Continental Breakfast **\$5**

Choice of Pastries or Coffee Cake • Coffee • Hot Tea

Continental Breakfast **\$7**

Donuts • Seasonal Fruit Salad • Assorted Jumbo Muffins
Chilled Orange Juice • Coffee • Hot Tea

Deluxe Continental Breakfast **\$9**

Fresh Cut Seasonal Fruit Display • Donuts • Assorted Jumbo Muffins • Chilled Orange Juice • Coffee • Hot Tea

Grab & Go Breakfast **\$9**

English Muffins or Tortillas filled with Eggs, Bacon or Sausage & Cheese • Whole Fruit • Chilled Orange Juice • Coffee • Hot Tea

All American Breakfast Buffet **\$12**

Fresh Seasonal Fruit Display • Breakfast Breads or Assorted Jumbo Muffins • Scrambled Eggs • French Toast • Crisp Bacon or Sausage Links • Home Fries • Jams & Butter • Chilled Orange Juice
Coffee • Hot Tea

Deluxe Breakfast Buffet **\$15**

Fresh Seasonal Fruit Display • Breakfast Breads • Assorted Jumbo Muffins • Scrambled Eggs • French Toast • Crisp Bacon • Sausage Links • Home Fries • Oatmeal Station • Jams & Butter • Chilled Orange, Cranberry & Apple Juice • Coffee • Hot Tea

A La Carte

Waffle Station **\$4**

Omelet Station **\$6**

Crepe Station **\$4**

Fruit & Yogurt Parfait Station **\$4**

Mimosas **\$4**

Breaks & Refreshments

Coffee

Freshly Brewed Coffee

Half Day Replenishment **\$3**

Full Day Replenishment **\$4**

Soda

Assorted Canned Soda

Half Day Replenishment **\$4**

Full Day Replenishment **\$5**

Thirst Quencher

Assorted Canned Soda • Freshly Brewed Coffee

Half Day Replenishment **\$5**

Full Day Replenishment **\$6.50**

Build Your Own Break

Tier One

Snack Options: Assorted Cookies • Homemade Brownies

Fresh Popped Popcorn with Seasonings • Granola Bars

Tortilla Chips with Salsa

Beverage Options: Assorted Soda • Coffee • Hot Tea

Fruit Punch • Lemonade • Bottled Water

Two Choices & One Beverage **\$5**

Three Choices & One Beverage **\$6**

Tier Two

Snack Options: Assorted Yogurt • Soft Pretzel Sticks with

Mustard • Fresh Seasonal Fruit Display with Fruit Dip

Raw Vegetable Display with Ranch Dip

Beverage Options: Assorted Canned Soda • Coffee

Hot Tea • Fruit Punch Lemonade • Bottled Water

Two Choices & One Beverage **\$6**

Three Choices & One Beverage **\$7**

Extras

Bottled Water per Person **\$1.50**

All action stations require a \$75 chef fee.

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Lunch Buffets

Create Your Own Buffet

1 Entrée	\$14
2 Entrées	\$16
3 Entrées	\$18

Buffet Accompaniments: Tossed Garden Salad • Fresh Baked Rolls & Butter • Starch Complement • Vegetable Complement • Chef's Feature Dessert • Coffee • Iced Tea

Entrée Choices

Fried Chicken

Breaded breasts, thighs & drumsticks fried to a golden brown

Chicken Romano

Boneless chicken breast lightly coated with egg & flour

Chicken Dijonaise

Pan braised chicken breast with a whole grain mustard béchamel

Grilled Chicken

Grilled chicken breast topped with fresh salsa

Sliced Roast Beef

Oven roasted seasoned roast beef

Beef Tips with Peppers & Mushrooms

Braised tender sirloin tips with a variety of peppers & mushrooms

Apple Brandy Roasted Pork Loin

Pork loin roasted in apple brandy

Tilapia with Mango Salsa

Sautéed tilapia with fresh mango salsa

Roasted Red Pepper Cod

Seasoned cod with roasted pepper & basil coulis

Seasonal Ravioli

Raviolis of harvest include pumpkin, butternut squash & wild mushroom

Garden Vegetable Lasagna

Layers of roasted spinach, mushrooms, zucchini & carrots with ricotta cheese & white Mornay sauce

Add Soup to Any Lunch Buffet	\$2
Add Pasta to Any Lunch Buffet	\$2

Themed Lunch Buffets

All buffets served with coffee & iced tea.

Soup & Salad Buffet **\$10**

Two Homemade Soup Selections • Fresh Garden Salad
Variety of Salad Toppings • Garlic Bread Sticks

Loaded Potato Buffet **\$11**

Chef's Feature Soup • Fresh Garden Salad • Baked Potatoes
Broccoli Cheese Sauce • Chili • Cheddar Cheese • Bacon Bits
Sour Cream • Butter

The Deli Buffet **\$13**

Seasonal Greens Salad • Potato or Pasta Salad • Assorted Deli Meats • Assorted Sliced Cheeses • Assorted Deli Breads & Rolls
Homemade Cookies & Brownies

All Wrapped Up Buffet **\$13**

Choice of Two of the Following Wraps:

- Chicken Caesar
- Buffalo Chicken
- Club
- Beef & Cheddar
- Roasted Vegetable with Horseradish Mayonnaise

Choice of Two: Greek Orzo Salad • Cucumber Salad
Pasta Salad • Broccoli Salad

Fruit Cobbler Parfait

Homestyle Sandwich Buffet **\$14**

Hot Roast Beef & Turkey • Texas Toast • Mashed Potatoes
Turkey & Beef Gravy • Cole Slaw • Seasoned Corn • Chocolate Cake

Italian Lover's Extravaganza **\$15**

Crisp Caesar Salad • Garlic Bread Sticks • Pasta with Alfredo & Marinara Sauces • Chicken Parmesan • Zucchini & Tomatoes
Tiramisu

Add Homemade Meatballs **\$2**

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Plated Lunch Options

All lunch options are served with coffee & iced tea.

Strawberry Spinach Salad **\$10**

Fresh spinach with strawberries & sugared almonds topped with Chef's hot bacon dressing or sweet raspberry vinaigrette

Classic Caesar Salad **\$10**

Chopped romaine lettuce with seasoned croutons & parmesan cheese topped with Chef's Caesar dressing

Santa Fe Salad **\$11**

Chopped iceberg lettuce with diced avocados, tomatoes, green onions, black beans, corn, shredded Monterey Jack & Cheddar cheeses & fried tortilla strips topped with assorted dressings

Add the following to any salad:

Grilled Chicken **\$2.50**

Grilled Steak **\$3.50**

Grilled Shrimp **\$5**

Classic Burger **\$11**

8 oz. Fresh ground beef burger on a toasted brioche bun with aged Cheddar, tomato & pickle

Grilled Chicken Wrap

Grilled chicken with lettuce & tomato in tortilla **\$11**

Fish Fillet Po'boy **\$12**

Classic remoulade on a toasted brioche roll

Flat Iron Sandwich **\$17**

Carved flat iron steak on a toasted brioche bun with smoked Provolone, horseradish Dijon mustard

All Sandwiches are served with your choice of garlic fries or hand cut potato chips.

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Catering Menus

Displays

International Cheese Display

Assorted International Cheeses • Assorted Crackers
Honey Mustard Dipping Sauce

Tray	\$110
Serves 75-100 People	
Per Person	\$2.50
Replenished for One Hour	

Seasonal Fruit Display

Fresh Seasonal Fruit • Sweetened Cream Cheese Dip

Tray	\$125
Serves 75-100 People	
Per Person	\$2.50
Replenished for One Hour	

Fresh Vegetable Display

Assorted Raw Vegetables • Peppercorn Ranch Dip

Tray	\$100
Serves 75-100 People	
Per Person	\$2.50
Replenished for One Hour	

Anti-Pasta Display

Assorted Cheeses • Assorted Italian Meats • Marinated Olives
Gardenia Mixed Vegetables

Tray	\$175
Serves 75-100 People	
Per Person	\$3
Replenished for One Hour	

Chilled Shrimp Cocktail

125 Chilled Shrimp • Homemade Cocktail Sauce • Lemon Crowns

Classic Dip Display

Baked Artichoke Dip • Spinach & Artichoke Dip • Buffalo Chicken
Dip • Pita Chips • Bread & Pretzel Sticks • Slices of Baguette

Display	\$225
Serves 75-100	
Per Person	\$3
Replenished for One Hour	

South of the Border Dip Display

Black Bean Dip with Monterey Jack Cheese • Pico di Gallo
Guacamole • 7 Layer Dip • Fresh Tortilla Chips

Display	\$225
Serves 75-100	
Per Person	\$3
Replenished for One Hour	

Hors D'Oeuvres

Prices per 50 Pieces

Classic Hors D'Oeuvres

Miniature Chicken Cordon Bleu
Bruschetta
Breaded Cheese Ravioli
Miniature Sausages in Puff Pastry

Premier Hors D'Oeuvres

Spanakopita
Mini Chicken or Beef Kabobs
Miniature Crab Cakes
Italian Sausage Stuffed Mushrooms

Ultimate Hors D'Oeuvres

Crab Stuffed Mushrooms
Bacon Wrapped Shrimp
Bacon Wrapped Scallops
Coconut Shrimp

Individual Dips

Serves 50 people

Spinach & Artichoke Dip

Served with Tri Colored Tortilla Chips

Buffalo Chicken Dip

Served with Tortilla Chips

Hummus Dip

Served with Assorted Crackers

Berry Salsa

Served with Cinnamon Chips

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Catering Menus

Plated Dinner Options

All dinner options are served with tossed garden salad, fresh baked rolls & butter, starch complement, vegetable complement, chef's feature dessert, coffee & iced tea.

Chicken Saltimbocca	\$18
Chicken stuffed with prosciutto & fresh sage topped with Provolone & a mushroom Marsala sauce	
Chicken Dijonaise	\$18
Pan braised chicken with a whole grain mustard béchamel	
Chicken & Artichoke Fricassee	\$19
Chicken with shitake mushrooms, deglazed with white wine & shallots topped with crème fraiche	
Grilled Chicken	\$17
Grilled chicken breast topped with fresh tomato salsa	
Mediterranean Chicken	\$18
Grilled chicken breast with a medley of peppers & artichoke hearts on a bed of fresh spinach	
Smoked Gouda Prosciutto Stuffed Chicken	\$19
Chicken breast stuffed with smoked Gouda & prosciutto	
Garlic Infused Turkey Roulade	\$17
Roasted chard garlic infused turkey roulade with cranberry mustard sauce	
Heirloom Apple Roasted Turkey	\$17
Roasted turkey with cider glaze	
Moroccan Chicken	\$19
Chicken with roasted tomato & peach confit	
Sicilian Cod	\$21
Cod layered with tomatoes, Kalamata olives, bread crumbs & Parmesan cheese	
Baked Tilapia	\$23
Tilapia with Cajun seasoning topped with mango pineapple salsa	
Stuffed Cod	\$23
Cod stuffed with Florentine shrimp topped with lemon beurre Blanc	
Roasted Salmon	\$23
Salmon topped with chimichurri sauce	

Pesto Cod	\$22
Cod with roasted red pepper pesto	
Grilled Salmon	\$22
Salmon topped with fresh sour cream dill cucumber sauce	
Stir Fried Teriyaki	\$23
Mirin glazed salmon in bok choy teriyaki stir fry	
Beef Flank	\$20
Marinated grilled beef flank with wild mushroom sauce	
Rosemary Crusted Pork	\$20
Pork tenderloin with rosemary & Dijon mustard sauce	
Stuffed Pork Loin	\$23
Pork loin stuffed with gruyere & leeks	
Roasted Pork Loin	\$20
Pork loin roasted in apple brandy	
Braised Beef Short Ribs	\$24
Beef short ribs with tomato mushroom ragout	
Roast Sliced Beef	\$18
Roast beef with merlot demi glaze & horseradish cream	
Horseradish Crusted Beef Medallions	\$26
Beef medallions with horseradish	
Beef & Eggplant Ragu	\$23
Beef & eggplant ragu on top of pappardelle pasta	
Sliced Yankee Pot Roast	\$20
Pot roast with roasted vegetables	
Mojo Roasted Beef Stir Fry	\$24
Beef stir fry roasted with cumin, oregano & cilantro	
Spinach Stuffed Portobello	\$19
Portobello with spinach, tomato & fresh herb bread crumbs	
Seasonal Ravioli	\$21
Raviolis of harvest include pumpkin, butternut squash, wild mushroom, sun dried cherry tomato & baby spinach	
Vegetable Risotto	\$24
An array of fresh roasted vegetables folded into simmering risotto	
10 oz. New York Strip Steak	\$24
Chargrilled New York strip with choice of bordelaise or caramelized onions & mushrooms	

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Buffet Dinner Options

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Silver Dinner Entrées

Chicken Saltimbocca • Chicken Dijonaise • Grilled Chicken
Garlic Infused Turkey Roulade • Sicilian Cod • Beef Flank
Rosemary Crusted Pork • Roast Sliced Beef • Pasta Primavera

Choice of Two Entrées **\$20**
Choice of Three Entrées **\$22**

Gold Dinner Entrées

Chicken & Artichoke Fricassee • Mediterranean Chicken
Heirloom Apple Roasted Turkey • Marinated London Broil
Beef & Eggplant Ragù • Sliced Yankee Pot Roast
Roasted Pork Loin • Pesto Cod • Grilled Salmon
Seasonal Ravioli

Choice of Two Entrées **\$22**
Choice of Three Entrées **\$24**

Platinum Dinner Entrées

Smoked Gouda Prosciutto Stuffed Chicken • Moroccan Chicken
Horseradish Crusted Beef Medallions • Braised Beef Short Ribs
Mojo Roasted Beef Stir Fry • Stuffed Pork Loin • Baked Tilapia
Stuffed Cod • Roasted Salmon • Vegetable Risotto

Choice of Two Entrées **\$25**
Choice of Three Entrées **\$27**

Add Soup to Any Dinner Buffet **\$2**
Add Pasta to Any Dinner Buffet **\$2**

Suggested Vegetables

Roasted Root Vegetables
Fresh Green Beans with Roasted Peppers
Sugar Snap Peas
Corn with Peppers & Onions
Vegetable Medley – Broccoli, Carrots, Cauliflower

Deluxe Vegetables **\$2**

Brussel Sprouts Braised with Asiago cheese & bacon
Spaghetti Squash with Roasted Garlic Butter
Butternut Squash with Almond Brown Butter
Grilled Balsamic Asparagus

Suggested Starches

Parsley Potatoes
Mashed Red Skin Potatoes
Fingerling Potatoes
Roasted Red Skin Potatoes

Deluxe Starches **\$2**

Wild Mushroom Risotto
Mediterranean Risotto
Twice Baked Potato
Duchess Potatoes

Suggested Desserts

Homemade Cookies & Brownies
Cheesecake
Chocolate Cake
Assorted Fruit & Cream Pies
Carrot Cake
Tiramisu
Ice Cream Sundae

Deluxe Desserts **\$2**

Chocolate Caramel Lava Cake
Poached Pears with Chocolate Ganache
Fresh Fruit Tarts
Chocolate Shell filled with Chocolate Mousse & Berries

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Beverage Packages

Minimum of 50 guests 21 years of age or older for house bar. Any guests under the age of 21 will be charged \$3 per person for unlimited soda.

Four Hour House Bar

Vodka • Rum • Gin • Whiskey • Spiced Rum • Scotch • Assorted Schnapps • Amaretto • Assorted Liquor • Red & White House Wine • Choice of Two Domestic Draft Beers • Assorted Soda

Per Person **\$19**
Additional Hour **\$5**

Four Hour Select Bar

Absolut Vodka • Bacardi Rum • Captain Morgan Spiced Rum • Tanqueray Gin • Jack Daniels Whiskey • Seagram's 7 Whiskey • Dewar's Scotch • Peach & Raspberry Schnapps • Sloe Gin • Amaretto • Melon Liquor • Coffee Liquor • White Zinfandel, Chardonnay, Merlot, & Cabernet • Choice of Two Domestic Draft Beers • Assorted Sodas

Per Person **\$24**
Additional Hour **\$6**

Four Hour Premium Bar

Ketel One Vodka • Bacardi Rum • Captain Morgan Spiced Rum • Bluecoat Gin • Maker's Mark Bourbon • Crown Royal Whiskey • Johnny Walker Black Label Whiskey • Peach Schnapps • Choice of one domestic & one imported draft beer • White Zinfandel, Chardonnay, Merlot, & Cabernet • Assorted Soda

Per Person **\$30**
Additional Hour **\$7**

Consumption Bar

Minimum of \$500 • \$100 Bar Maintenance Fee
After minimum is met, additional can be added in increments of \$200

Cash Bar

Minimum revenue requirement • \$100 Bar Maintenance Fee
Cash bar hours are determined by consumption

Dinner Wine Service

Servers will provide personal wine service at your table for one hour

Per Person for House Wine **\$6**
Per Person for Select Wine **\$8**

Domestic Draft Kegs

Price per Keg **\$275**
Bud Light • Budweiser • Michelob Ultra • Miller Lite
Labatt's • Yuengling • Coors Light

Premium Draft Kegs

Price per Keg **\$350**
Heineken • Sam Adams • Stella Artois • Blue Moon
Amstel Light • Sierra Nevada

Craft Beer Available Upon Request

House Wine

Price per Bottle **\$45**
White Zinfandel • Chardonnay • Merlot • Cabernet

Punch Fountain

Price per Event **\$75**
Replenished throughout event

Five Hour Maximum on Banquet Bars.

Outside Alcohol is Not Permitted to be brought into Banquet Area.

PA Law requires all Bar patrons to be 21 years of age or older & proper ID is required.

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