



Signature
CATERING
ON KING

CORPORATE & PRIVATE PARTY
PACKAGE MENUS



Excelsior's In-House Catering Company

Corporate Events and Private Parties

Your SIGNATURE Event Menu
is created with your personal choices of cuisine options
with our guidance and using fresh, local ingredients.

Everything is bundled into a price-per-guest rate
for an ALL-Inclusive Event Package
held at Excelsior or at your location!



The following menus were designed within a Price Per Guest model to help make your event budget calculations easier. The menu items are meant to be examples of the various levels of cuisine your guests could experience at your event. We will work carefully with you to alter or make extensions to these menus or suggest other options for a custom-designed menu.

The Price Per Guest includes: Your menu choices, catering service and staffing fees, the rental of one to five Excelsior property indoor/outdoor spaces for four hours. It also includes our in-house amenities (tables, chairs, heaters, bars etc. all listed on your contract Addendum #1), BAR - mixers, juices, bottled sodas/waters, ice, dinner china, silver flatware, various stemware, and glassware. It also includes your choice of Cottenique Linens in either WHITE, IVORY or BLACK tablecloths and napkins.

Signature Catering on King can also deliver, set up and cater your event at Your Location for a private party or corporate event.

We are a BYOB. You may provide your own liquor. We offer quantity guidelines. Or you may hire a certified Beverage Coordinator. There is NO Corkage Fee.

Consumer Advisory per Food Law Code: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Excelsior's Exclusive In-House Catering

Event Package Menus

Our BUNDLED pricing is based on an event that is 2-4 -hours-long.
Pricing PER GUEST includes your Menu Selections, Excelsior Venue Rental,
In-House Amenities, Service Staff Charges and 6% PA Sales Tax.

The following are some of our creative menu items you may choose to design your custom menu. Please feel free to suggest your menu thoughts for our kitchen to create

Beef Hors D' Oeuvres

Chimichurri Beef Skewers
Cheesesteak Spring Rolls served with Sriracha Aioli
Beef Tenderloin with Fig Jam and Rosemary on Crispy Flatbread
Beef Carpaccio Crostini with Boursin Cheese and Micro Arugula
Soy Glazed Beef Skewers with Red Pepper & Scallions
Mini Southwest: Beef, Avocado and Cilantro in a Corn Tortilla Cup
Mini Beef Wellington: Tenderloin, Mushrooms & Herbs in a Puff Pastry

Chicken Hors D' Oeuvres

Chicken Pesto Salad served in Phyllo Cups
Buffalo Chicken Wontons served with Bleu Cheese
Grilled Lemon/Ginger Chicken Skewers
Maple Chicken BBQ in Cornbread Muffinets
Sweet and Spicy Siracha Chicken Skewers

Seafood Hors D' Oeuvres

Gingered Ahi Tuna with Sesame Seeds & Wasabi Aioli on Daikon Radish Slice
Mini Crab Cakes with Red Pepper Aioli
Smoked Salmon Quesadillas served with a Lime Sour Cream
Smoked Salmon on a Cucumber Barquette
Shrimp Wrapped in Bacon brushed with Thyme Butter
Bacon Wrapped Sea Scallops
Smoked Trout topped with Crème Fresh on a Belgium Endive Leaf

Pork Hors D' Oeuvres

Crimini Mushrooms filled with Crispy Pancetta and creamed Spinach
Warm Apple Flatbreads -Granny Smith Apple, Arugula, Prosciutto and Cheddar
Apple Cinnamon Bacon Bites
Sweet Potato & Asian Pork Fritters
Hoisin Pork Meatballs
Polynesian Skewer -Andouille Sausage, Grilled Pineapple and Red Pepper

Vegetarian Hors D' Oeuvres

Honey, Pear, Pecan and Brie Bruschetta
Caprese Crostinis - Yellow Cherry Tomatoes with Burrata, Pesto and Sea Salt
Herbed Artichoke Phyllo Rolls served with Lemon Aioli
Vegetarian Spring Rolls with Sweet Chili Sauce
Pesto Potato Cake with Herb Cheese
Vegetable Confetti Canapé with Goat Cheese

Vegan Hors D' Oeuvres

Roasted Root Vegetable Skewers with Basil Pesto
Mini Potato Samosas served with Mint Chutney
Mango Guacamole served in Tortilla Crisp
Marinated Miatake Mushrooms on sliced Zucchini
Barley Risotto served in an Asian Spoon
Avocado and Sweet Potato Toasts

European Charcuterie & Cheese Station

Your choice of assorted European Cured Meats & Cheeses

Choose 4 from these fine meats: *Salami Toscano Sweet, Hot Sopressata, Prosciutto, Salami Sopressata, Bresaola, Mortadella, Coppa Sweet and Salami Genoa*

Choose 4 from these fine cheeses: *Fontina Fontal, Pecorino Romano, Gorgonzola, Morbier, St. Andre Triple Crème, Manchego, and La Peral*

Marinated Mushrooms, Roasted Red Peppers & Marinated Artichokes
Flatbread of Goat Cheese, Shitake Mushroom & Chive, Sliced Focaccia
and Assorted Rustic Bread served with Infused Olive Oils

The Artisan Cheese and Dip Station

Epoisses, Humboldt Fog, Morbier, Grafton Cheddar and Stilton

Served with the following

Port Wine Poached Pears, Tomato Jam, Marinated Olives

Thyme and Honey Ricotta Spread

Homemade Hummus, Sundried Tomato Dip and Tepanade

Wildflower Honey with Assorted Nuts and Dried Fruits

Homemade Pita Points

French Bread & Panzanella Crackers

The Flatbread Station

Cheesesteak Flatbreads / Margherita Flatbreads / Shrimp Verde Flatbreads

Goat Cheese with Cremini Mushroom and Caramelized Onion Flatbreads

Heirloom Tomato Carving Station

- In Season -

Colorful Assortment of Lancaster County Heirloom Tomatoes

Grilled Sourdough, Burrata Cheese, Mozzarella, Gorgonzola

Fresh Basil, Pesto Aioli

Seasons Taproom Olive Oil and Balsamic Glaze

Cracked Black Pepper & Himalayan Sea Salt

The Soft Pretzel Bar

Lancaster County Homemade Soft Pretzels

Warm Cheddar Cheese Melt, Warm Beer Cheese Melt

Honey Mustard, Spicy Whole Grain Mustard

Horseradish Mustard, Yellow Mustard

Whipped Cinnamon Butter

The Pierogi Bar

Potato & Cheddar Pierogies sautéed in Sage Butter

Potato Pierogies with sautéed Onions

Philly Cheesesteak Pierogies

Creamy Spinach & Artichoke Pierogies

Served with Sour Cream and Chives

The Warm Brie & Cider Station

Warm Brie Wheel topped with Caramelized Walnuts,

Pears and Honey

Served with Baguettes

Hot Apple Cider served in Silver Urns

garnished with Cinnamon Sticks,

Warm Apple Slices and Cranberries

If you are looking to add more to your cocktail party with heavier appetizers and more options and yet still have your guests be able to mingle and network, we suggest the following Dinner Grazing Stations in lieu of a sit-down dinner found on the following pages

DINNER GRAZING BARS

***Choice of FIVE passed Hors D' Oeuvres – from the list on pages 2-4
PLUS your choice of THREE options from these Dinner Grazing Bars***

The Griller Station

Exhibition Style presented by our Grill Master

Grilled Tenderloin Filet with Horseradish Sour Cream

Grilled Lamb Lollypops served with fresh Mint Aioli

Grilled Portabella with Grilled Peppers with Balsamic Glaze

Grilled Shrimp Kabobs with Lemon Ginger Rub

Hot Carving Station

Roast Leg of Lamb with Garlic & Rosemary

Dijon & Red Wine Marinated Flank Steak

Apple and Ancho Braised Brisket

Salt & Sugar brined Lancaster County Pork Tenderloin with Apple Salsa

Roasted Salmon Filet with Lemon Dill Yogurt Sauce

The Asian Station

Summer Rolls with Chili Dipping Sauce

Salmon Barquettes with Pickled Ginger & Wasabi

Spicy Crab Bites with Thai Curry Sauce

Vietnamese Noodles

Beef in Szechwan Sauce

Asian Pork Meatballs in Hoisin Sauce

Mexican Bar

Taco Bar; Pork Tinga, Spicy Ground Beef & Chipotle Chicken

Soft Tortilla Wraps & Hard Shell Bowls

served with Mexican Red Rice & Refried Beans

Toppings of: Tomatillo Sauce, Pico Di Gallo,

Mexican Cheese, Salsa, Guacamole & Sour Cream

Black Bean & Goat Cheese Quesadillas

Tequila Grilled Shrimp Skewers

Bacon--- Wrapped Cheesy Stuffed Jalapeños

Mashed Potato Bar

Mashed White Potatoes and Mashed Sweet Potatoes

Toppings of: Applewood Smoked Bacon, Shredded Cheddar,

Sour Cream, Chives, Melted Butter,

Sautéed Mushrooms, Steamed Broccoli,

Brown Sugar, Mini Marshmallows, & Maple Syrup

Bruschetta Bar

Grilled Sourdough, Grilled Cheesy Crostinis & Vegan Sweet Potato Toasts

Toppings : Smoked Salmon Ribbons , Cubed Seared Steak,

Diced Tomatoes, Diced Cucumber, Applewood Smoked Bacon Bits,

Grafton Cheddar, Mozzarella and Gorgonzola,

Capers, Baby Watercress, Sea Salt, Cracked Black Pepper,

Seasons Taproom Olive Oil,

Fresh Herbs - Thyme, Rosemary and Basil

Cucumber Dill Sauce, Balsamic Reduction, Chimichurri and Pesto Aioli

Tapas Bar

Duck Confit Tacos with Grapefruit Plum Salsa

Grilled Lamb Chops with Mint Pesto Aioli

Butternut Squash Risotto

Serrano Ham and Manchego Cheese Croquettes

Goat Cheese, Crimini Mushrooms, & Caramelized Onion Flatbreads

Slider Station

Tenderloin Filet Sliders with Horseradish Sour Cream

Braised Pork Belly Sliders with Cabbage Slaw in a Rice Bun

Crab Cake Sliders with Red Pepper Aioli

Portabella Mushroom Sliders with Caramelized Onions & Peppers

and a Balsamic Reduction Glaze

Pasta Bar

Penne Pasta & Linguini Pasta served with toppings of:

Sautéed Shrimp, Grilled Chicken, Sweet Italian Sausage

Bolognese Sauce, Four---Cheese Alfredo Sauce & Creamy Vodka Sauce Parmesan
Cheese, Crushed Red Pepper, Fresh Basil, Kale Pesto,

Diced Tomatoes, Bacon Crumbles, Baby Mozzarella, Assorted Breads

and Fresh Extra Virgin Olive Oils from Seasons Olive Oil & Vinegar Taproom

NEW AND SMOKIN-HOT!

The Gastro Griller Station

Traeger Griller/Smoker Station served exhibition style with Grill Master!
Per person rate will be based on market price and farmer's supply.
Seasonal – based on the Outdoor Smoker and weather conditions.

The Perfect Pig

A whole suckling pig that is low-roasted for 20 hours!

Complete with Fresh Local Rolls, Grilled Seasonal Vegetables,
Accompanied with Homemade Sauces of: Habanero Peach Salsa,
Carolina Mustard Sauce and Buttermilk Aioli

The Backyard Brisket

A bold hickory- smoked brisket that is low- roasted to perfection!

Complete with Fresh Local Rolls, Grilled Seasonal Vegetables,
Accompanied with Homemade Sauces of: Habanero Peach Salsa,
Carolina Mustard Sauce and Buttermilk Aioli

Killer Kabobs

Savory Skewers of Shrimp, Beef and Chicken

Combined with seasonal veggies and fruits
Complete with Dipping Sauces of:
Sweet Heat, Chimichurri & Creamy Avocado

***Would you like to take your Event Menu
to a even higher level of elegance and delight?***

Exquisite Cocktail Party

Menu choices and prices available upon request

Casual Seated Dinner

Menu choices and prices available upon request

Formal Seated Dinner

Menu choices and prices available upon request

The Finishing Touch!

Select the following as a dessert upgrade

MINI DANCING DESSERTS

Your Choice of THREE Minis

Flat Bars

Peanut Butter Brownie / Lemon Bar / Himalayan Sea Salt Caramel Brownie

Mini Tarts

**Mango Meringue / Fresh Blueberry Tart (seasonal) / No-Bake Pumpkin Pie
S-more Tart / Lemon Meringue Tart / Apple Cinnamon Crumble Tart (seasonal)**

Chocolate

**Chocolate Dipped Pink Champagne Petit Gateau
Chocolate Covered Strawberry Cake Pop**

Macrons

Cookies and Cream / Raspberry (GF) / Espresso (GF)

Vegan & Gluten Free Desserts

**Mini Vegan Chocolate Cupcakes / Mini Vegan Banana Muffins
Mini Vegan & Gluten- Free Cheesecake Shooters
Gluten-Free Dark Chocolate Ganache Truffles / Gluten-Free Coconut Macaroons**

***Please note that these menus are EXAMPLES of what our package can offer.
All menus can be completely CUSTOMIZED to your taste and desires
with the guidance and support of our Catering Director – Kaitlyn Fetter- Woods.***