



# Rehearsal Dinners

Your rehearsal dinner situated in Gloryridge Dining Room has breathtaking views of Historic Gettysburg, including Big & Little Round Top. We will meticulously care for you and your guests making your evening an unforgettable event.

## *Little Round Top Rehearsal Dinner (Served)*

(Choice of two entrées)

*Chicken Alfredo* over Penne Pasta with seasonal vegetables and fresh baked Garlic Bread  
*Cajun Tilapia* with Pineapple Salsa served with seasonal vegetables  
*Beef Tips* in a Portabella Merlot Demi glace over Basmati Rice  
*Half of a Farm Fresh Roasted Chicken*, bone-in with au Gratin Potatoes and Green Beans

## *Big Round Top Rehearsal Dinner (Served)*

(Choice of two entrées)

*Teriyaki L'Orange Salmon* - Fresh Salmon fillet marinated in an orange infused teriyaki sauce and grilled to perfection.

*Flame broiled Delmonico Steak* with grilled Shallots. Served with seasonal vegetables.

*Chicken Cordon Bleu* finish with a fresh Gorgonzola.

*Tuscany Chicken Roulade* - Farm fresh chicken breast stuffed with fresh Basil, baby Spinach, Garlic, Sundried Tomatoes, roasted Shallots and graded Asiago cheese. Finished with a White Wine Volute.

*The dinner selections above are served with a fresh Garden Salad, our chef's choice of starch and vegetable where not mentioned. Iced tea, freshly brewed coffee or hot tea will be offered to your guests.*

## *Traditional Picnic Rehearsal Dinner (Buffet)*

Flame broiled Hamburgers, Hot Dogs, Hickory Smoked BBQ Chicken Breasts. Served with buttered Corn on the Cob, homemade Baked Beans, dilled Potato Salad, Potato Chips and warm rolls. For dessert, an assortment of fresh baked cookies, brownies and mini-cheesecakes. Served with Sweet Iced Tea and Lemonade.

All Prices are Subject to State Sales Tax of 6% and 20% Gratuity . All packages require a 75 person minimum.

Food & Beverage menu and pricing is Subject to Change Without Notice and cannot be guaranteed more than one year from the date of your event.

2016 Food & Beverage pricing may be up to 5% higher than prices reflected above and cannot be guaranteed more than one year from the date of your event.



# *Breakfast & Brunches*

## *Bountiful Breakfast*

Seasonal Quiche, Scrambled Eggs, Bacon, Oven Roasted Home Fried Potatoes, Fresh Seasonal Fruit, Freshly Baked Muffins, Pastries, Yogurt, Assorted Juices, Fresh Brewed Coffee and Herbal Teas.

## *Fairwell Brunch*

Fresh Fruit Cascade and Homemade Pastry Station

Omelet Station with toppings

A buffet brunch to include:

Ham, Seasonal Quiche, Pinot Grigio Poached Salmon, Oven Roasted Home Fried Potatoes, Farm Fresh Sausage Links, Crispy Bacon, Orange Poppy Seed Grilled Seasonal Vegetables. Assorted Juices, Fresh Brewed Coffee and Herbal Teas

A minimum of 15 people required for this brunch.

## *Gloryridge Brunch*

Fresh Fruit Cascade and Homemade Pastry Station

Omelet Station with toppings

Crepe Station with toppings

Chef's Choice Pasta Station

Soup & Salad Station with Assorted Fresh Greens topped with Pears, Walnuts, and Crumbled Bleu Cheese.

Seasonal Soup du Jour

A buffet brunch to include:

Ham, Seasonal Quiche, Pinot Grigio Poached Salmon, Oven Roasted Home Fried Potatoes, Farm Fresh Sausage Links, Crispy Bacon, Orange Poppy Seed Grilled Seasonal Vegetables. Assorted Juices, Fresh Brewed Coffee and Herbal Teas

Bloody Mary's and Mimosa's

A minimum of 25 people required for this brunch

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