



The Atherton Hotel

Banquet Menu

The Atherton Hotel Downtown State College's Premier Full-Service Hotel

(814) 231-2100

Thank you for considering The Atherton Hotel for your upcoming event. Every detail will be our pleasure to provide. Please note that all menu items are subject to 6% sales tax and 18% gratuity. If your group is tax exempt, it is necessary for you to supply us with your tax exempt certificate at the time of signing the contract. Please call us for additional information. We will be pleased to help you plan your special event and will look forward to working with you.

*(814) 231-2100
Sales and Catering Department*



*Refreshments &
Breaks*

*The Atherton Hotel Downtown State College's Premier Full-Service Hotel
(814) 231-2100 ext. 110*



Refreshments

(for 1½ hr. Service Time)

Colombian Coffee, Decaffeinated Coffee, and Specialty Teas

\$2.25 per person
(Refresh \$1.25 per person)

Iced Specialty Teas

\$7.50 per pitcher

Chilled Fruit and Vegetable Juices

\$2.75 per person

Assorted Soft Drinks

\$2.00 per soft drink

Bottled Mineral Water

\$3.00 per bottle

Bottled Spring Water

\$2.50 per bottle

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AM Breaks

(for 1½ hr. Service Time)

Continental Break

Assorted Danish
Chilled Fruit and Vegetable Juice
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$7.00 per person/\$6.00 without Chilled Juice
Add Fresh Sliced Fruit for an additional \$2.25 per person

Bagel Basket

New York Style Bagels and Cream Cheese
Chilled Fruit and Vegetable Juice
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$6.00 per person/\$5.00 without Chilled Juice
Add Fresh Sliced Fruit for an additional \$2.25 per person

Bakery Basket

An Assortment of Danish, Muffins, Croissants, and Bagels
Chilled Fruit and Vegetable Juice
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$8.50 per person/\$7.50 without Chilled Juice
Add Fresh Sliced Fruit for an additional \$2.25 per person

Go Nuts for Doughnuts!

Fresh Assorted Doughnuts
Chilled Fruit and Vegetable Juices
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$6.50 per person/\$5.50 without Chilled Juice
Add Fresh Sliced Fruit for an additional \$2.25 per person

Health Break

Sliced Fruit and Berries with Yogurt, Granola and Honey
Chilled Fruit and Vegetable Juice
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$8.00 per person/\$7.00 without Chilled Juice
Add Fresh Sliced Fruit for an additional \$2.25 per person

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PM Breaks

(for 1½ hr. Service Time)

Garden Harvest Break

Garden Fresh Vegetables with Dip, Domestic Cheese and Whole Grain Crackers
Assorted Soft Drinks
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$8.50 per person/ \$7.50 without Coffee or Tea

Cookie Crunch Break

Homemade Fresh and Delicious Cookies and Brownies
Assorted Soft Drinks
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$7.00 per person/ \$6.00 without Coffee or Tea

We All Scream for Ice Cream

Build your own Sundae Bar with Vanilla Ice Cream, Fruit Topping,
Nuts, Chocolate Syrup and Whipped Cream
Assorted Soft Drinks
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$8.00 per person/ \$7.00 without Coffee or Tea

Let Them Eat Cake Break

Assorted Sliced Cakes
Assorted Soft Drinks
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$7.00 per person/ \$6.00 without Coffee or Tea

Take Me Out for the Ball Game

Philadelphia Baked Soft Pretzels with Mustard
Buttered Popcorn
Assorted Soft Drinks
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$7.00 per person/ \$6.00 without Coffee or Tea

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PM Breaks (cont.)

Nacho Bar

Fresh Tortilla Chips with Cheddar Cheese Sauce, Spicy Salsa,
Sour Cream, Olives and Guacamole

Assorted Soft Drinks

Colombian Coffee, Decaffeinated Coffee and Specialty Teas

\$8.50 per person/ \$7.50 without Coffee or Tea

Energy Break

Assortment of Snack Bars (selections vary)

Assorted Soft Drinks

Colombian Coffee, Decaffeinated Coffee and Specialty Teas

\$9.00 per person/ \$8.00 without Coffee or Tea

Add Chilled Fruit and Vegetable Juices for an additional \$2.75 per person

Potato Chips or Pretzels

\$11.00 per pound

Chips and Salsa

\$11.00 per pound

Popcorn

\$9.00 per gallon

Fancy Assorted Nuts

\$24.00 per pound

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Breakfast

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Served Breakfast Selection

(Maximum of 50 People)

(1)

Scrambled Eggs

Choice of One: Crisp Bacon, Sausage Links or Honey Cured Ham

Choice of English Muffin or Toast

Red Skin Home Fried Potatoes

Colombian Coffee, Decaffeinated Coffee and Specialty Teas

Fresh Chilled Orange Juice

\$10.00 per person/\$9.00 without Chilled Juice

(2)

Cinnamon Scented French Toast

Choice of One: Crisp Bacon, Sausage Links or Honey Cured Ham

Colombian Coffee, Decaffeinated Coffee and Specialty Teas

Fresh Chilled Orange Juice

\$10.75 per person/\$9.75 without Chilled Juice

(3)

Country Buttermilk Pancakes with Warm Maple Syrup

Choice of One: Crisp Bacon, Sausage Links or Honey Cured Ham

Colombian Coffee, Decaffeinated Coffee and Specialty Teas

Fresh Chilled Orange Juice

\$9.50 per person/\$8.50 without Chilled Juice

(4)

Eggs Benedict

(Maximum of 25 People)

Two Poached Eggs on Top of Grilled Canadian Bacon

And Toasted English Muffin with Hollandaise Sauce

Red Skin Home Fried Potatoes

Colombian Coffee, Decaffeinated Coffee and Specialty Teas

Fresh Chilled Orange Juice

\$15.00 per person/\$14.00 without Chilled Juice

(5)

Breakfast Wrap

Scrambled Eggs, Cheese, Potato Sticks and

Choice of Crisp Bacon, Sausage or Diced Ham in a Warm Tortilla

Colombian Coffee, Decaffeinated Coffee and Specialty Teas

Fresh Chilled Orange Juice

\$9.50 per person/\$8.50 without Chilled Juice

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Breakfast Buffet

*A Minimum of 25 Guests is required for a Buffet (Add \$3.00 per person if less than 25 people)
(for 1½ hr. Service Time)*

Healthy Start Breakfast Buffet

Scrambled Eggs
Assorted Oatmeal with Raisins & Brown Sugar
Toast, Butter & Preserves
Chilled Fruit and Vegetable Juices
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$8.50 per person
Add Cream of Wheat for \$1.00 per person
Add Fresh Sliced Fruit for an additional \$2.25 per person

Sunshine Buffet

Toast, Butter & Preserves
Scrambled Eggs
Choice of One: Crisp Bacon, Sausage Links, or Honey Cured Ham
Red Skin Home Fried Potatoes
Chilled Fruit and Vegetable Juices
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$11.25 per person
Add Fresh Sliced Fruit for an additional \$2.25 per person

The Atherton Hotel Breakfast Buffet

Assorted Oatmeal with Raisins & Brown Sugar
Assorted Fresh Breakfast Pastries
Scrambled Eggs
Cinnamon Scented French Toast with Maple Syrup
Choice of Two: Crisp Bacon, Sausage Links, or Honey Cured Ham
Red Skin Home Fried Potatoes
Chilled Fruit and Vegetable Juices
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$13.50 per person
Add Fresh Sliced Fruit for an additional \$2.25 per person

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Brunch

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Brunch Buffets

*A Minimum of 25 Guests is required for a Buffet (Add \$3.00 per person if less than 25 people)
(for 1½ hr. Service Time)*

Blue and White Brunch

Tossed Salad with Choice of Dressings
Seasonal Fruit Salad
Garden Fresh Pasta Salad
Assorted Fresh Breakfast Pastries
Scrambled Eggs
Cinnamon Scented French Toast
Crisp Bacon or Sausage Links
Red Skin Home Fried Potatoes
Roasted Breast of Chicken with Orange Champagne Sauce
Chef's Choice of Vegetable
Variety of Chilled Fruit and Vegetable Juices
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$21.00 per person

College Avenue Brunch

Tossed Salad with Choice of Dressing
Seasonal Fruit Salad
Assorted Breakfast Pastries
Scrambled Eggs
Cinnamon Scented French Toast
Fluffy Waffles with Butter & Syrup
Crisp Bacon or Sausage Links
Red Skin Home Fried Potatoes
Pasta Primavera
Chicken Breast Florentine
Chef's Choice of Vegetables
Variety of Chilled Fruit and Vegetable Juices
Columbian Coffee, Decaffeinated Coffee, and Specialty Teas
\$24.00 per person

*Omelets Made-to-Order for any Brunch for \$6.75 additional per person
A \$35.00 Attendant Fee for each attendant is required
(1 attendant for 50 people)*

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Brunch Buffets (cont.)

*A Minimum of 25 Guests is required for a Buffet (Add \$3.00 per person if less than 25 people)
(for 1½ hr. Service Time)*

Park Avenue Brunch

Seasonal Fruit Salad
Garden Fresh Pasta Salad
Spring Baby Greens with a Selection of Dressings
Assorted Cheese Display with Garnishes
Scrambled Eggs
Buttermilk Pancakes
Cinnamon Scented French Toast
Choice of two: Crisp Bacon, Sausage Links or Honey Cured Ham
Red Skin Home Fried Potatoes
Sautéed Breast of Chicken Veronique
Pasta with Gorgonzola Cheese & Fresh Basil
Grilled London Broil with Mushroom Demi Glace
Rice Pilaf
Fresh Seasonal Vegetables
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$30.00 per person

Royal Brunch

Seasonal Fruit Salad
The Chef's Fresh Soup Selection
Garden Fresh Pasta Salad
Mixed Baby Greens
Smoked Salmon Display with Tomato, Ripe Olives, Red Onions, Capers and Bagels
Assorted Cheese Display with Garnishes
Assorted Fresh Breakfast Pastries
Scrambled Eggs
Quiche Lorraine
Buttermilk Pancakes
Cinnamon Scented French Toast
Red Skin Home Fried Potatoes
Choice of Two: Crisp Bacon, Sausage Links, or Honey Cured Ham
Chicken Roullade with Spinach & Wild Mushroom Chevre
Grilled Rosemary Sirloin with Roasted Pepper Puree
Three Cheese Tortellini with Basil Pesto & Fresh Tomatoes
Rice Pilaf
Chef's Seasonal Vegetable Selection
Assorted Specialty Cakes
Variety of Chilled Fruit and Vegetable Juices
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$40.00 per person

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Lunch

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Luncheon Selections

All Entrees are accompanied by Chef's selection of Seasonal Vegetables,
Potato or Rice, Dessert and Warm Rolls and Butter
Colombian Coffee, Decaffeinated Coffee and Iced & Hot Specialty Teas

*Pasta Entrees served with Appetizer, & Dessert

**Select Entrees served with Appetizer, Starch, & Dessert

All prices are per person.

Appetizer

Choice of One

Garden Fresh Greens with Choice of Dressing

Caesar Salad

Soup du Jour

Chef Will's Cream of Tomato Soup

Fruit Cup

Entrees

**Asian Chicken Breast with Stir-fried Vegetables \$15.50

**Asian Marinated Beef Sirloin with Stir-fried Vegetables \$17.50

*Vegetable Lasagna with Béchamel Sauce \$15.00

*Pasta Primavera with Extra Virgin Olive Oil & Herbs \$14.75

Seared Chicken with Sauce Dijonnaise \$16.50

Pecan-Crusted Baked Cod \$17.50

Prosciutto Wrapped Chicken Florentine \$18.75

Poached Salmon Fillet with Saffron Beurre Blanc \$17.00

Barbeque London Broil with Fried Onions \$17.75

Herb Roasted Sirloin with Roasted Red Pepper Puree \$19.75

6 oz. Petite Filet with Peppercorn Demi-Glace \$21.00

Dessert

Choice of One

Creamy Chocolate Mousse

Vanilla Ice Cream Sundae

Chocolate Cake

Carrot Cake

Cheesecake

Apple Pie

Choose up to two selections at the listed entree prices.

In choosing more than two entrees, please add \$0.50 to each listed entree price, per entrée.

Please limit selection to a maximum of four entrees.

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Lunch Buffets

*A Minimum of 25 Guests is required for a Buffet (Add \$3.00 per person if less than 25 people)
(for 1½ hr. Service Time)*

Lite Fare Wraps

Soup du Jour
Garden Fresh Tossed Greens with Choice of Dressing
Choice of Three Assorted Wrap Sandwiches: Chicken, Beef, Seafood or Vegetarian
Potato Chips
Fresh Seasonal Sliced Fruit
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$14.00 per person

Pasta Buffet

Caesar Salad
Pastas to include: Fettuccini, Linguini & Penne
Choice of Three Sauces: Marinara, Alfredo, Roasted Garlic Cream Sauce or Vodka Sauce
Meatballs
Tiramisu & Cannoli
Garlic Bread
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$15.00 per person

Burrito and Taco Bar

Tossed Greens with Assorted Dressings
Seasoned Ground Beef
Grilled Marinated Sliced Chicken
Olives, Cheese, Lettuce, Salsa and Sour Cream
Spanish Rice
Refried Beans
Corn Taco Shells
Flour Tortillas
Berry Cheesecake
Churros with Chocolate Sauce
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$16.00 per person

For more luncheon buffet options, please look under “Specialty Buffets”

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Lunch Buffets (cont.)

*A Minimum of 25 Guests is required for a Buffet (Add \$3.00 per person if less than 25 people)
(for 1½ hr. Service Time)*

College Street Deli

Soup du Jour
Garden Fresh Tossed Greens with Choice of Dressings
Chilled Pasta Salad or Fresh Potato Salad
An Array of Fresh Deli Sliced Roast Beef, Ham and Turkey
Assorted Cheeses and Kosher Pickles
Bermuda Onion, Tomato Slices and Fresh Greens
Mustard and Mayonnaise
Assorted Breads
Assorted Sliced Cakes
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$15.50 per person

Philadelphia Feast

Choice of Two:
Garden Fresh Greens with Choice of Dressing, Classic Caesar Salad
Chilled Pasta Salad or Potato Salad
Choice of Three:
South Philly Italian Sausage
Broad Street Cheese Steak
Meatballs Marinara
Grilled Marinated Portabella Mushrooms
Sandwich Rolls
Cookies and Sliced Cakes
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$16.50 per person

Classic Luncheon

Choice of One:
Caesar Salad, Garden Fresh Tossed Greens with Assorted Dressings or Soup du Jour
Choice of Two:
Beef Tenderloin with Brandied Mushroom Sauce
Baked Cod with Citrus Beurre Blanc
Chicken Florentine
Chicken Cacciatore
Salmon with Raspberry Cream
Vegetable and Three Cheese Lasagna

Chef's Choice of Vegetable
Chef's Choice of Rice or Potato
Chef's Choice of Desserts
Warm Rolls & Butter
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$18.25 per person

Choose three entrees from the above for \$20.00 per person

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Soups, Salads and Sandwich Selections

Selections are for a Maximum of 25 Guests

Salads

Entrees are accompanied by Warm Rolls and Butter
Colombian Coffee, Decaffeinated Coffee and Iced & Hot Specialty Teas

Steak or Chicken Salad

Sauteed Beef Tips or Sliced Grilled Chicken on a Bed of Greens
Topped with Tomatoes, Cucumbers, French Fries, Shredded Cheese and Assorted Dressings
\$13.00 per person

Grilled Chicken Caesar

Caesar Salad topped with Grilled Marinated Chicken and finished with Croutons
\$12.50 per person
With Grilled Jumbo Shrimp
\$16.50 per person

Salmon Mediterranean

Seared Salmon over Baby Greens with Black Olives, Tomatoes, Capers,
Romano Cheese and Greek Vinaigrette
\$14.00 per person

Spinach Salad

Spinach, Red Onions, Mushrooms, Candied Pecans and
Goat Cheese with Assorted Dressings
\$10.00 per person

Fresh Fruit Plate

Sliced Fresh Fruit with Cottage Cheese, Greens, Candied Pecans
and Sweet Balsamic Reduction
\$11.00 per person

Choose up to two selections at the listed entree prices.

In choosing more than two entrees, please add \$0.50 to each listed entree price, per entree.

Please limit selection to a maximum of four entrees.

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Soups, Salads and Sandwich Selections

Selections are for a Maximum of 25 Guests

Sandwiches

All Sandwich Selections are served with Potato Chips
Colombian Coffee, Decaffeinated Coffee and Iced & Hot Specialty Teas

All prices are per person.

Turkey Croissant with Lingonberry Cream Cheese, Leaf Lettuce and Red Onion \$9.00

Pesto Grilled Chicken Breast with Provolone on Ciabatta Bread \$9.25

Cold Peppered Roast Beef with Cheddar on Kaiser Roll \$8.50

Beef or Chicken Cheese Steak \$9.25

Chicken Salad with Grapes & Almonds on a Croissant \$9.50

Hot Portabella Mushroom Sandwich with Chevre Cheese on Marbled Rye \$10.25

Cold Garden Vegetable & Hummus Wrap \$9.00

Crab Cake Sandwich with Roasted Tomato Alioli on Herb Focaccia \$13.00

Choose up to two selections at the listed entree prices.

In choosing more than two entrees, please add \$0.50 to each listed entree price, per entree.

Please limit selection to a maximum of four entrees.

Additional Selections

Chef's Soup Selection \$4.00

Tossed Salad \$3.00

Creamy Chocolate Mousse \$4.00

Vanilla Ice Cream Sundae \$4.00

Chocolate Cake \$4.50

Cheesecake \$4.50

Apple Pie \$4.00

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Express Carry Out Lunches

All Carry Out Lunches include:
Pickle, Condiments, Chips and Soda
Choice of One: Whole Seasonal Fruit or Chocolate Chip Cookie
In a Closable Tote Box

Roasted Turkey & Swiss on Croissant

\$12.00 per person

All American Hoagie

\$12.00 per person

Roast Beef & Cheddar on Kaiser Roll

\$12.00 per person

Ham & Provolone on Ciabatta

\$12.00 per person

Hummus & Garden Vegetable Wrap

\$12.00 per person

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Dinner

The Atherton Hotel Downtown State College's Premier Full-Service Hotel
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Dinner Selections

All Dinner Selections include Appetizer, Salad, Rice or Potato, Vegetable and Dessert,
Warm Rolls and Butter
Colombian Coffee, Decaffeinated Coffee and Iced Specialty Teas

Appetizer

Choice of One:

Fresh Fruit Salad
Soup Du Jour or Chef Will's Cream of Tomato Soup
Tomato & Fresh Mozzarella Bruschetta
with Balsamic Reduction
Shrimp Cocktail (\$8.75 additional)

Salads

Choice of One:

Tossed Greens with Assorted Dressing
Spinach Salad Mimosa
Classic Caesar Salad

Rice or Potato

Choice of One:

Roasted Red Bliss Potatoes
Whipped Potatoes
Smashed Red Skins
Baked Potato
Twice Baked Potato
Rice Pilaf
Wild Rice
Brown Rice

Vegetable

Choice of One:

Green Beans Amandine
Vegetable Medley
Steamed Broccoli with Lemon Butter
Chef's Choice
Honey Glazed Carrots

Desserts

Choice of One:

Chocolate Cake
Cheesecake
Carrot Cake
Apple Pie
Chocolate Mousse
Ice Cream Sundae
Sorbet

*Dessert Buffet – Chef's selection of assorted cakes and pies
Additional \$5.25 per person*

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Dinner Selections

*Pasta Primavera with Extra Virgin Olive Oil and Herbs
\$19.25 per person

*Vegetable Lasagna with Béchamel Sauce
\$19.50 per person

Whole Grain Honey Mustard Grilled Chicken Breast
\$22.00 per person

**Asian Chicken Breast with Stir Fried Vegetables
\$22.00 per person

Baked Cod with Roasted Tomato Fennel Sauce
\$22.50 per person

Six ounce Grilled Sirloin Steak topped with Parsley Chive Butter
\$25.00 per person

*Roasted Vegetable Napoleon with Mascarpone Cheese and Truffle Vinaigrette
\$21.50 per person

Grilled Salmon with Whole Grain Mustard Dill Sauce
\$25.50 per person

Grilled Chicken Breast with Sun-Dried Tomato Cream Sauce
\$22.50 per person

Chicken Breast with Wild Mushroom Stuffing
\$23.50 per person

**Asian Marinated Sirloin with Stir Fried Vegetables
\$24.50 per person

*Pasta is served with Appetizer, Salad and Dessert
**Select Entrée is served with Appetizer, Salad, Starch and Dessert

*Choose up to two selections at the listed entree prices.
In choosing more than two entrees, please add \$0.50 to each listed entree price, per entree.
Please limit selection to a maximum of four entrees.*

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Dinner Selections

Cornbread Stuffed Pork Chop with Andouille and Roasted Red Pepper Demi Glace
\$25.00 per person

Almond Crusted Chicken Breast with Sauce Veronique
\$25.00 per person

Rosemary Marinated Flank Steak with Honey Caramelized Onions
\$26.00 per person

Herbed Pork Loin with Apple Brandy Demi Glace
\$25.00 per person

Chicken and Shrimp Scampi
\$26.50 per person

Stuffed Flounder with Crabmeat topped with Citrus Beurre Blanc
\$28.00 per person

Herbed Roasted Prime Rib with Horseradish Au Jus
\$33.00 per person

Grilled Strip Steak with Wild Mushroom Demi Glace
\$32.50 per person

Pan Seared Veal Cutlets with Crabmeat Gratin and Tomato Coulis
\$36.50 per person

Lump Crab Cakes with Citrus & Herb Aioli
\$30.00 per person

Pan Roasted Beef Tenderloin with Roasted Garlic Demi Glace
\$38.00 per person

Beef Tenderloin and Butter Poached Lobster with Tarragon Crème Fraiche
Market Price per person

*Pasta is served with Appetizer, Salad and Dessert

**Select Entrée is served with Appetizer, Salad, Starch and Dessert

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Dinner Buffet

*A Minimum of 25 Guests is required for a Buffet. (Add \$3.00 per person if less than 25 people)
(for 1½ hr. Service Time)*

Grand Dinner Buffet

Choice of One:

Tossed Greens

Caesar Salad

Spinach Salad Mimosa

Choice of Two:

Pasta Primavera with Extra Virgin Olive Oil and Herbs
Vegetable and Three Cheese Lasagna

Baked Cod with Citrus Butter & White Wine Sauce

Chicken Florentine

Grilled Rosemary Marinated Pork Loin with Herb Glaze

Grilled Chicken with Sun-dried Tomato Cream

Sliced Sirloin with Roasted Garlic Jus

Marinated Grilled London Broil with Wild Mushroom Sauce

Sauteed Chicken with Lemon Pepper Beurre Blanc

Seasonal Vegetables

Chef's Selection of Potato or Rice

Chef's Dessert Selection

Warm Rolls and Butter

Colombian Coffee, Decaffeinated Coffee and Iced & Hot Specialty Teas

\$23.50 per person

Choose three entrees from the above for \$25.50 per person

Little Italy Buffet

Antipasto Salad

Caesar Salad or Tossed Garden Salad with Assorted Dressings

*Spaghetti, Cheese Tortellini & Penne Pasta

Choice of Three:

Marinara, Marinara with Meat, Alfredo Sauce,
Vodka Sauce, or Roasted Garlic & Butter Sauce

Ratatouille

Garlic Bread Sticks

Cannolis

Colombian Coffee, Decaffeinated Coffee and Iced & Hot Specialty Teas

\$19.00 per person

*Gluten Free Pasta choice available for \$2.00 per person

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Dinner Buffet (cont.)

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The Atherton Hotel Dinner Buffet

Choice of Two:

Tossed Greens

Spinach Salad Mimosa

Caesar Salad

Marinated Tomato & Mozzarella Salad with Pesto Vinaigrette

Soup du Jour

Fresh Fruit Salad

Choice of Three:

Cheese Tortellini with Kalamata Olives, Tomato and Basil Pesto Cream

Cheese Ravioli with Roasted Tomato Fennel Sauce

Pecan Crusted Cod

Poached Salmon with Sauce Veronique

Sautéed Chicken Breast with Saffron Cream

Herb Roasted Sirloin with Roasted Red Pepper Demi Glace

Medallions of Beef Tenderloin with Peppercorn Demi Glace

Smoked Pork Loin with Apple Brandy Demi Glace

Chicken Marsala

Fresh Seasonal Vegetables

Chef's Selection of Potato or Rice

Chef's Dessert Selection

Warm Rolls and Butter

Colombian Coffee, Decaffeinated Coffee and Iced & Hot Specialty Teas

\$29.00 per person

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Dinner Buffets

A Minimum of 25 Guests is required for a Buffet (Add \$3.00 per person if less than 25 people)

Mount Nittany Dinner Buffet

Soup du Jour
Fresh Pasta Salad
Tossed Salad with Assorted Dressings
Marinated Tomato and Mozzarella Salad with Pesto Vinaigrette

Choice of Three:

Beef Tenderloin with Bernaise Sauce
Sauteed Chicken Breast with Wild Mushroom Cream
Grilled Salmon with Raspberry Champagne Sauce
Roasted Tomato Stuffed with Spinach Cous Cous
Pork Tenderloin Fra Diabolo
Seafood Newburg

Choice of One:

Roasted Red Bliss Potatoes
Smashed Red Skin Potatoes
Baked Potato
Mashed Potatoes
Rice Pilaf
Wild Rice

Choice of One:

Green Beans
Vegetable Medley
Steamed Broccoli with Lemon Butter
Honey Glazed Carrots
Chef's Choice of Seasonal Vegetables

Assorted Desserts
Warm Rolls and Butter
Colombian Coffee, Decaffeinated Coffee and Iced & Hot Specialty Teas

\$38.00 per person

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Specialty Buffets

The Atherton Hotel Downtown State College's Premier Full-Service Hotel
(814) 231- 2100 ext. 110



Specialty Buffets

A Minimum of 25 Guests is required for a Buffet. (Add \$3.00 per person if less than 25 people)
(for 1½ hr. Service Time)

Caribbean Buffet

Choice of One:

Jicama Slaw

Tropical Fruit Salad

Black Bean Soup

Tossed Greens with Coconut, Chopped Nuts, Orange Segments and Assorted Dressings

Choice of Two:

Curried Coconut Mussels

Adobo Rubbed Tuna Steaks with Orange Mango Reduction

Grilled Mahi Mahi with Pineapple Plantain Chutney

Cilantro Lime Pork Loin with Black Bean Salsa

Chipotle Mango Glazed Vegetable Kabobs with Toasted Macadamia Nut Rice

Jerk Chicken

Rum Roasted Chicken Breast with Pineapple Relish

Roasted Sirloin with Tomato Ginger Vinaigrette

Mojo Marinated Grilled Flank Steak

Choice of One:

Roasted Corn Flan

Spiced Carrots

Butternut Squash Souffle

Julienne Zucchini & Yellow Squash

Choice of One:

Mashed Sweet Potatoes

Coconut Rice

Fried Plantains

Caribbean Beans and Rice

Choice of Two:

Pineapple Crème Brulee

Raspberry Cake

Coconut Cake

Key Lime Pie

Warm Rolls and Butter

Colombian Coffee, Decaffeinated Coffee and Iced & Hot Specialty Teas

Dinner Price \$26.00 per person

Dinner Price \$28.00 per person, choice of three entrees

Lunch prices are available from 11:00 a.m. to 2:00 p.m.

Lunch Price \$20.00 per person

Lunch Price \$22.00 per person, choice of three entrees

*Please Note Prices are Subject to 18% Gratuity and 6% Sales Tax
Prices are subject to change and cannot be guaranteed more than six months in advance.*



Specialty Buffets

A Minimum of 25 Guests is required for a Buffet (Add \$3.00 per person if less than 25 people)

Mediterranean Buffet

Choice of One:

Green Bean, Tomato and Ricotta Salad
Mediterranean Cous Cous Salad
Baby Green Salad with Feta Cheese, Roasted Pepper, Capers
and Tomatoes tossed with Herb Vinaigrette

Choice of Two:

Pasta with Sun-dried Tomatoes, Kalamata Olives, Pine Nuts and Chevre Cheese
Herb Crusted Cod Fillet with Black Olive Cream
Greek Salmon with Zucchini, Capers & Tomatoes
Lemon Chicken Breast with Fried Capers and Olive Oil
Honey Roasted Chicken Breast with Arugula and Tomato Salad
Herb Roasted Leg of Lamb with White Bean Sun-dried Tomato Medley
Rosemary Strip Steak with Roasted Pepper Demi Glace

Choice of One:

Ratatouille
Green Beans
Eggplant Medley
Steamed Broccoli with Lemon Butter

Choice of One:

Saffron Risotto
Penne with Olive Oil Roasted Garlic
Boiled Potatoes tossed with Thyme,
Oregano and Butter

Choice of Two:

Amaretto Crème Bruleé
Cannolis with Mascarpone and Chocolate Chips
Tiramisu
Assorted Baklava

Warm Rolls and Butter

Colombian Coffee, Decaffeinated Coffee and Iced & Hot Specialty Teas

Dinner Price \$26.00 per person
Dinner Price \$28.00 per person, choice of three entrees

Lunch prices are available from 11:00 a.m. to 2:00 p.m.

Lunch Price \$20.00 per person
Lunch Price \$22.00 per person, choice of three entrees

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Specialty Buffets

A Minimum of 25 Guests is required for a Buffet (Add \$3.00 per person if less than 25 people)

Mexican Dinner Buffet

Choice of One:

Tossed Salad with Tomatoes, Corn, Olives, Tortilla Strips and Cheese
Black Bean Rice Salad
Southwestern Grilled Potato Salad
Tortilla Soup

Choice of Two:

Pulled Pork Enchiladas with Cheddar Cheese
Flank Steak with Green Chili Sauce
Monterey Picante Roasted Chicken
Tequila Chicken, Grilled with Peppers, Onions and Tequila Lime Cream Sauce
Cilantro Marinated Tuna, Grilled with Black Bean and Avocado Salsa
Roasted Corn, Black Beans and Tomatoes finished with Cream and Fresh Herbs tossed with Pasta

Choice of One:

Dirty Rice
Spanish Rice
Roasted Sweet Potato

Choice of One:

Southwest Corn
Mexican Vegetable Medley

Choice of Two:

Churros with Cinnamon Sugar
Rice Pudding
Berry Cheesecake
Citrus Chipotle Chocolate Terrine

Warm Rolls and Butter

Colombian Coffee, Decaffeinated Coffee and Iced & Hot Specialty Teas

Dinner Price \$23.00 per person
Dinner Price \$25.00 per person, choice of three entrees

Lunch prices are available from 11:00 a.m. to 2:00 p.m.

Lunch Price \$18.00 per person
Lunch Price \$20.00 per person, choice of three entrees

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Specialty Buffets

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South Seas Buffet

Choice of One:

Baby Greens with Cucumber, Shredded Daikon, Carrot and Assorted Asian Inspired Dressings
Wonton Soup
Egg Drop Soup

Choice of Two:

Vegetable Lo Mein
Salmon with Teriyaki Glaze
Pork Potstickers
Sesame Chicken or Beef
General Tso Chicken
Sweet & Sour Chicken
Beef & Broccoli

Choice of One:

Snow Peas
Asian Green Beans
Broccoli & Mushrooms

Choice of One:

White Rice
Brown Rice
Pork Fried Rice
Vegetable Fried Rice

Choice of Two:

Mango Pudding
Rice Pudding
Fruit Salad
Orange Ginger Crème Brulee
Fortune Cookies
Apple Sesame Tart

Warm Rolls and Butter

Colombian Coffee, Decaffeinated Coffee and Iced & Hot Specialty Teas

Dinner Price \$26 per person
Dinner Price \$28 per person, choice of three entrees

Lunch prices are available from 11:00 a.m. to 2:00 p.m.

Lunch Price \$21 per person
Lunch Price \$23 per person, choice of three entrees

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Specialty Buffets

A Minimum of 25 Guests is required for a Buffet (Add \$3.00 per person if less than 25 people)

All American Buffet

Choice of One:

Tossed Salad with Tomatoes, Cucumbers and Assorted Dressings

Potato Salad

Cucumber Salad

Smoked Chicken Corn Soup

Chili with Beef

Choice of Two:

Barbeque Chicken Breast

Cajun Flank Steak with Fried Onions

Beef Tips with Mushrooms

Fried Catfish with Fresh Tomato Salsa

Fried Chicken with Supreme Sauce

Macaroni and Cheese

Choice of One:

Green Beans

Fried Okra

Vegetable Medley

Corn on the Cob

Choice of One:

Oven Roasted Potatoes

Mashed Potatoes

Rice Pilaf

Choice of Two:

Cheesecake

Chocolate Cake

Carrot Cake

Apple Pie

Warm Rolls and Butter

Colombian Coffee, Decaffeinated Coffee and Iced & Hot Specialty Teas

Dinner Price \$22.00 per person

Dinner Price \$24.00 per person, choice of three entrees

Lunch prices are available from 11:00 a.m. to 2:00 p.m.

Lunch Price \$17.25 per person

Lunch Price \$19.25 per person, choice of three entrees

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Specialty Buffets

A Minimum of 25 Guests is required for a Buffet (Add \$3.00 per person if less than 25 people)

Atherton Tailgate Buffet

Choice of Two:

Tossed Salad with Tomatoes, Cucumbers and Assorted Dressings

Coleslaw

Potato Salad

Pasta Salad

Caesar Salad

Choice of Two or Three:

Hot Dogs (with condiments, etc.)

Hamburgers (with condiments, etc.)

Giant Sub - Turkey, Ham or Italian

Pulled Pork

Choice of Two:

Baked Beans

Corn on the Cob

Potato Wedges

Macaroni & Cheese

Cookies and Brownies

Dinner choice of 2: \$22.00 per person

Dinner choice of 3: \$24.00 per person

Lunch prices are available from 11:00 a.m. to 2:00 p.m.

Lunch choice of 2: \$17.00 per person

Lunch choice of 3: \$19.00 per person

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*Hors d'Oeuvres &
Specialty Stations*

*The Atherton Hotel Downtown State College's Premier Full-Service Hotel
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Hors d'Oeuvres

per 50 pieces

Recommended 5 pieces per guest

Additional orders are done in increments of 50

	per <u>50 pcs.</u>
Assorted Finger Sandwiches	\$75.00
Buffalo Wings	\$70.00
Cocktail Franks En Croute	\$75.00
Coconut Chicken with Orange Marmalade	\$110.00
Crab Meat Canapés	\$110.00
Crisp Mozzarella Sticks with Marinara	\$60.00
Crispy Chicken Tenders with Honey Mustard	\$80.00
Fried Ravioli with Marinara Sauce	\$70.00
Mini Assorted Quiche	\$80.00
Mini Crab Cakes with Roasted Tomato Aioli	\$145.00
Mini Egg Rolls with Honey Ginger Soy Sauce	\$75.00
Miniature Beef Wellingtons	\$175.00
Miniature Fruit Kabobs	\$60.00
Peppered Sirloin with Asparagus Tips	\$100.00
Cherry Tomato with Smoked Salmon Mouseline	\$110.00
Spanokopita	\$90.00
Gorgonzola Mushroom Tarts	\$100.00
Mini Tomato Fresh Mozzarella Bruschetta	\$75.00
Lobster Cheese Puffs	\$125.00
Bourbon Chicken Skewer	\$90.00
Mushroom Turnovers with Tarragon Crème Fraiche	\$100.00
Beef Carpaccio on Crostini	\$125.00
Curried Beef Skewer	\$100.00
Tuna Tartare Asiago Crisp	\$140.00
Andouille Wrapped Scallops with Honey Crème Fraiche	\$130.00
Crab Stuffed Mushroom Gratin	\$125.00
Chicken Liver Pate with Pistachio	\$80.00
Tempura Chicken with Pineapple Ginger Sauce	\$100.00
Cocktail Swedish Meatballs	\$75.00
Prosciutto Wrapped Pineapple	\$65.00
Apple Brie Puffs	\$80.00

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Gold Mirror Displays

Imported and Domestic Cheese

A selection of Imported and Domestic Cheeses
with an Assortment of Mustards
and Variety Crackers
\$5.25 per person

Domestic Cheese Display

An assortment of Domestic Cheeses Garnished with Fruit & Fresh Berries
with Dipping Mustard and Crackers
\$4.50 per person

Fresh Vegetable Crudité

Selection of Fresh Vegetables
with Dipping Sauce
\$3.75 per person

Sliced Fresh Seasonal Fruit

Fresh Fruit and Ripe Berries
\$4.00 per person

Chilled Gulf Shrimp

Served with Lemon Wedges and Cocktail Sauce
\$250.00 per 100 pieces

Bourbon Cured Salmon Display

with Capers, Red Onions, Ripe Olives, Citrus Gremolata,
Chopped Egg, Tomatoes and Mini Cocktail Breads
\$10.00 per person

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Gold Mirror Displays

Raw Bar

Seafood Display to include Fresh Oysters, Clams, Mussels and Shrimp
Flown in daily
Market Price per person

Antipasta Display

Hummus, Cheese, Meats, Veggies, Olives, Crackers, Breads and Dips
\$7.25 per person

Assorted Dessert Display

Assorted Tarts, Chocolates, Cookies and other Gourmet Treats
Colombian Coffee, Decaffeinated Coffee and Specialty Teas
\$9.75 per person

Seafood Display

Snow Crab Legs, Stone Crab Claws, Chilled Shrimp with Butter, Lemon & Cocktail Sauce
Market Price per person

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.*

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Specialty Stations

A \$35.00 Attendant Fee for each Station is required.
(for 1½ hr. Service Time)

Steamship Round of Beef with Garlic au Jus
with Horseradish, Whole Grain Mustard and Assorted Artisan Rolls
\$6.50 per person with a minimum of 125 persons

Herb Roasted Turkey Breast
with Whole Grain Aioli and Rolls
\$6.00 per person

Peppercorn Beef Tenderloin with Horseradish au Jus
with Tomato Chutney and Rolls
\$9.00 per person

Smoked Pork Loin
with Apple Brandy Demi Glaze
\$6.00 per person

Pasta Station
Choice of Two Pastas and Two Sauces
Pastas: Farfalle, Penne, Tortellini, Ravioli or Orichette
Sauces: Alfredo, Marinara, Pesto, Vodka or Garlic & Oil
\$5.50 per person
with Meat Sauce add \$2.00 per person

Stir-fry Station
Beef, Chicken and Vegetables Stir-fried with a variety of Veggies,
Sautéed with Sesame Oil and Finished with a Teriyaki Glaze
\$12.50 per person

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Banquet Bar Packages

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Banquet Bars

Cash Bars

Cash Bars: There is a \$25.00 fee for the first hour and \$15.00 for each additional hour, per bartender. We recommend one (1) bartender for every 75 people.

Open Bars

Open Bars are Host sponsored and based on consumption. House Brands will be used for all open banquet bars unless Premium or Top Shelf Brands are specified by the Host. A service fee of \$25.00 will apply if a bar bill is less than \$250.00 in total sales.

House Brand Cocktails	\$5.00 - \$6.00 per drink
House Brand Specialty Cocktails*	\$6.00 - \$7.00 per drink
Premium Brand Cocktails	\$6.00 - \$7.00 per drink
Premium Brand Specialty Cocktails*	\$7.00 - \$8.00 per drink
Top Shelf Cocktails	\$8.00 & up per drink
Top Shelf Specialty Cocktails*	\$10.00 & up per drink
Domestic Bottled Beer	\$4.00 per bottle
Imported Bottled Beer	\$4.50 per bottle
House Wine by the Glass	\$5.00 per glass
House Wine by the Bottle (1.5 L)	\$60.00 per bottle
Chardonnay Cabernet Sauvignon	
White Zinfandel	
Soft Drinks or Chilled Juice	\$2.00
Atherton Punch	\$15.00/gallon (minimum 3 gallons)
Sangria Punch (alcoholic)	\$60.00/gallon (minimum 3 gallons)
Other Punches Available	(prices vary)

**Specialty Cocktails denotes drinks that use multiple liquors to include Long Island Iced Teas, Martinis, Manhattans and others.*

Beer by the Keg

Kegs Available Upon Request (prices vary)

**For Bars having (3) kegs of beer a fee of \$50.00 will apply.*

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Audio Visual Equipment

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Audio Visual Equipment

Screen

\$15.00

\$5.00 Each Additional Day

Flip Chart

\$25.00 per day

TV Monitor

\$40.00

\$20.00 Each Additional Day

VCR/DVD Player

\$40.00 First Day

\$20.00 Each Additional Day

Lavalier Microphone

\$20.00

\$10.00 Each Additional Day

Standing Podium

No Charge

LCD Projector

\$150.00 per day

Hotel has WiFi throughout

