

DUKES

Bar & Grille

CATERING MENU



313 South Front St. | Wormleysburg, PA 17043
(717) 737-1313 Fax (717) 737-2905



For those with a lighter appetite

CREATE YOUR OWN BUFFET...

Choose three items for \$18.95 per person

Choose four items for \$19.95 per person

Choose five items for \$20.95 per person
-plus tax and gratuity

In house catered events include soda, iced tea, coffee, and hot tea up to one hour after serving.



Items listed below can also be added as an appetizer to any buffet for \$3.95 per item

COLD ITEMS

- Fresh Fruit Tray (**seasonal fruits**)

- Fresh Vegetables Crudités

Fresh vegetables served with Ranch and Bleu Cheese dressing

- Meat and Cheese Tray with Crackers

- Bruschetta with Garlic Bread

- Antipasto Salad

(ham, cheese, assorted Italian meats, tomatoes, olives, peppers)

- *Chilled Steamed Shrimp served w/Cocktail Sauce
(priced per pound)

- Bite Sized Turkey or Italian Mini-Wraps

**Items with an (*) asterisk are not*

“all you can eat” and may be included

for an additional charge.

HOT ITEMS

- Buffalo Wings (Hot/BBQ) with Bleu Cheese and Celery

- Hand Breaded Boneless Buffalo Wings
with Bleu Cheese and Celery

- Breaded Mozzarella w/Marinara

- Jalapeño Cheddar Poppers w/Salsa & Sour Cream

- Willie’s Famous Assorted River Rocks w/Marinara
Dough filled with meatballs, sausage, Italian meats, and cheese

- Flatbread Pizza (Margherita, Vegetable, or Pepperoni)

- Fillo Dough Cups filled with artichoke dip

- *Fillo Dough Cups filled with crab dip (priced per dozen)

- Breaded Chicken Tenderloins

- Italian Chicken Tenderloins

(w/sauce, mozzarella & provolone cheese)

- Italian Meatballs w/Onions, Peppers, & Sauce

- Hot Italian and Hot Smoked Sausage
w/Onions, Peppers, & Sauce

- Chicken Quesadillas w/Salsa & Sour Cream

- Potato Skins w/Cheddar, Bacon & Sour Cream

- Nacho Bar (nachos with all the fixins’)

- Baked Artichoke Dip w/Italian Bread

- *Baked Crab Dip w/Italian Bread

- *Mushrooms Stuffed w/Crabmeat

- Portabella Quesadillas

- Philly Cheesesteak Eggrolls

- Sante Fe Chicken Eggrolls

Available until 4PM

Luncheon

OPTION 1: PREMADE

*Sandwiches Premade and on Assorted Platters
Served on a Variety of Fresh Breads, Rolls, and Wraps*
Roast Beef, Roasted Turkey, and Baked Ham

CHOOSE TWO:

Potato Salad • Cole Slaw
Pasta Salad • Macaroni Salad

SALAD STATION:

Fresh salad mix, cucumbers, tomatoes, onions, carrots,
mushrooms, cheese, bacon, & croutons,
with assorted dressings (3)

Includes potato chips and deli pickles
Assorted Cookies & Brownies

In-house catered events include soda, iced tea, coffee,
and hot tea up to one hour after serving.

\$19.95 + TAX AND GRATUITY

Cold

OPTION 2: BUFFET STYLE

*Fresh Sliced Meats, Cheeses and Toppings
Arranged on Trays for Guests*
Baked Ham, Roast Beef, and Fresh Roasted Turkey Breast
Includes two cheeses, lettuce, tomato, onions, condiments, deli
pickles, potato chips and deli rolls

CHOOSE TWO:

Potato Salad • Cole Slaw
Pasta Salad • Macaroni Salad

SALAD STATION:

Fresh salad mix, cucumbers, tomatoes, onions, carrots,
mushrooms, cheese, bacon, & croutons,
with assorted dressings (3)

Includes potato chips and deli pickles
Assorted Cookies & Brownies

In-house catered events include soda, iced tea, coffee,
and hot tea up to one hour after serving.

\$19.95 + TAX AND GRATUITY

HOT/COLD & DELUXE DINNER BUFFET

DUKES
Bar & Grille

Hot & Cold

INCLUDES...

- Choice of Soup (1)
- Chicken Corn Noodle
 - Chicken & Rice
 - Turkey & Rice
 - Ham & Bean,
 - Vegetable Beef
 - Chili
 - Clam Chowder

FRESH SLICED...

- Baked Ham
- Roast Beef
- Roasted Turkey Breast

Includes three cheeses, lettuce, tomato, onions, condiments, deli pickles, potato chips and assorted rolls

CHOOSE ONE: (HOT)

- Our Own Recipe Baked Beans
- Macaroni & Cheese
- Meatballs w/Sauce
- Penne Alfredo
- Italian Sausage w/Grilled Onions & Peppers
 - Baked Ziti

CHOOSE ONE: (COLD)

- Potato Salad
- Cole Slaw
- Macaroni Salad
- Pasta Salad
- Salad Station:

Fresh salad mix, cucumbers, tomatoes, onions, carrots, mushrooms, cheese, bacon, & croutons, with assorted dressings (3)

ASSORTED COOKIES & BROWNIES

In-house catered events include soda, iced tea, coffee, and hot tea up to one hour after serving.

\$22.95 + TAX AND GRATUITY

Deluxe

INCLUDES:

Fresh Baked Rolls and Salad Station:

Fresh salad mix, cucumbers, tomatoes, onions, carrots, mushrooms, cheese, bacon, & croutons, with assorted dressings (3)

CHOICE OF TWO: (ALL SERVED HOT)

- Fresh Carved Roast Beef
- Fresh Roast Turkey Breast w/Stuffing
 - Baked Ham
- Apple Rum Pork Tenderloin
- Penne Alfredo w/Broccoli
- Baked Haddock in Shrimp Sauce
- Special Recipe Fried Chicken
- Baked Ziti w/Meat Sauce, Italian Sausage, and Cheese
(Add \$3.00 for each additional selection)

CHOICE OF TWO:

- Baked Potato
- Scalloped Potatoes
- Garlic Mashed Potatoes
- Double Stuffed Potatoes
- Italian Redskin Potatoes
 - Rice Pilaf
- Garlic Herbed Redskin Potatoes
 - Macaroni & Cheese
- Mama's Sweet Potato Casserole
- Chef's Seasonal Vegetable Medley
 - Corn
 - Sweet Peas
- Assorted Green Beans w/Carrots
- Sweet Southern Carrots in our Special Sauce
(Add \$1.00 for each additional selection)

INCLUDES ICE CREAM FOR DESSERT

(add Apple Pie + \$2.50)

In-house catered events include soda, iced tea, coffee, and hot tea up to one hour after serving.

\$26.95 + TAX AND GRATUITY

CLASSIC DINNER BUFFET



INCLUDES:

Fresh Baked Rolls and Salad Station:

Fresh salad mix, cucumbers, tomatoes, onions, carrots, mushrooms, cheese, bacon, & croutons, with assorted dressings (3)

OR

Choice of Soup:

- Chicken Corn Noodle
- Chicken & Rice
- Turkey & Rice
- Ham & Bean,
- Vegetable Beef
 - Chili
- Clam Chowder

CHOOSE TWO:

- Filled Baked Chicken Breast (PA Dutch Filling)
 - Baked Ham
 - Pork Tenderloin w/Stuffing
- Oven Roasted Turkey Breast w/Stuffing
 - Fresh Carved Roast Beef
 - Chicken Cordon Bleu
 - Chicken Marsala
- Apple Rum Pork Tenderloin
- Hoisin Salmon on Rice Pilaf
- Penne Pasta Primavera w/Shrimp
- Baked Tortellini & Chicken Gratinati
- Chicken Parmesan over Rigatoni
 - Rigatoni Abruzzi

CHOOSE TWO:

- Baked Potato
 - Scalloped Potatoes
 - Garlic Mashed Potatoes
 - Double Stuffed Potatoes
 - Italian Redskin Potatoes
 - Rice Pilaf
 - Garlic Herbed Redskin Potatoes
 - Macaroni & Cheese
 - Mama's Sweet Potato Casserole
 - Corn
 - Sweet Peas
 - Assorted Green Beans w/Carrots
 - Sweet Southern Carrots in our Special Sauce
 - Chef's Vegetables
- (Broccoli, Cauliflower, Carrots, & Green Beans)
(Add \$1.00 for each additional selection)

INCLUDES ICE CREAM FOR DESSERT

(add Apple Pie + \$2.50)

In-house catered events include soda, iced tea, coffee, and hot tea up to one hour after serving.

\$27.95 + TAX AND GRATUITY



Italian

Start with

Fresh Baked Rolls and Salad Station:

Fresh salad mix, cucumbers, tomatoes, onions, carrots, mushrooms, cheese, bacon, & croutons, with assorted dressings (3)

CHOOSE THREE:

- Penne Alfredo with Broccoli
- Blackened Chicken Alfredo
- Seafood Alfredo (+\$3.00)
- Baked Chicken in Creamy Parmesan Sauce
 - Chicken Marsala
 - Stuffed Shells in Marinara Sauce
- Baked Ziti (w/Meat Sauce, Italian Sausage, and Cheese)
- Italian Meatballs (w/ Onions, Peppers, and Marinara Sauce)
- Italian Sausage (w/Onions, Peppers, and Marinara Sauce)
 - Chicken Italiano (w/Chicken, It. Sausage, Onions, Peppers and Marinara Sauce)
 - Italian Chicken Breasts (w/Onions & Peppers)
 - Bowtie Pasta (w/Marinara)
- Penne Pasta (w/Chicken & Marinara or Meat Sauce)
 - Baked Tortellini & Chicken Gratinati
 - Chicken Parmesan over Rigatoni
 - Rigatoni Abruzzi

INCLUDES ICE CREAM FOR DESSERT

(add Apple Pie + \$2.50)

In-house catered events include soda, iced tea, coffee, and hot tea up to one hour after serving.

\$25.95 + TAX AND GRATUITY

Southwest

Start With

Fresh Baked Rolls and Salad Station:

Fresh salad mix, cucumbers, tomatoes, onions, carrots, mushrooms, cheese, bacon, & croutons, with assorted dressings (3)

OR

Our Famous Chili topped w/Cheddar Cheese & Onions

CHOOSE TWO:

- Stack of Ribs (Slow Cooked and Delicious!)
- BBQ Chicken Breasts ~
- Tuscan Chicken Breast (w/Mushrooms, Onions & Peppers)
 - Apple Rum Pork Tenderloin ~ Pulled Pork BBQ
 - Sirloin Tips w/Mushrooms, Onions & Peppers ~
 - Our Famous Chicken Fajitas w/All the Fixins'

CHOOSE ONE:

- Baked Potato
- Garlic Mashed Potatoes
- Double Stuffed Potatoes
- Garlic Herbed Redskin Potatoes
 - Southwest Rice Pilaf

CHOOSE TWO:

- "The Best" Baked Beans
- Assorted Green Beans w/Carrots
- Sweet Southern Carrots in Special Sauce
 - Southwest Corn and Peppers
 - Sweet Peas
 - Chef's Vegetables

(Broccoli, Cauliflower, Carrots, & Green Beans)

INCLUDES ICE CREAM FOR DESSERT

(add Apple Pie + \$2.50)

In-house catered events include soda, iced tea, coffee, and hot tea up to one hour after serving.

\$28.95 + TAX AND GRATUITY

INCLUDES:

- Fresh Baked Rolls and Salad Station:

Fresh salad mix, cucumbers, tomatoes, onions, carrots, mushrooms, cheese, bacon, & croutons, with assorted dressings (3)

CHOOSE ONE:

- New England Clam Chowder
 - Maryland Crab Soup
 - Lobster Bisque
- Shrimp & Roasted Corn Chowder
 - Salad Station Included

CHOOSE TWO:

- Baked Haddock in Shrimp Sauce
 - Seafood Alfredo
- Blackened Chicken Alfredo
 - Chicken Cordon Bleu
- Tuscan Chicken (w/Mushrooms, Onions & Peppers)
 - Baked Chicken in Creamy Parmesan Sauce
 - Sirloin Tips w/Onions & Peppers
- Sliced Prime Rib w/au jus & Horseradish Sauce
 - Seafood Macaroni and Cheese (w/Shrimp, Crab, Lobster, and five Cheese Sauce)
 - Citrus Salmon (Bacon Wrapped)
- Baked Stuffed Chicken or Pork Chops (PA Dutch Stuffing)

CHOOSE TWO:

- Baked Potato
 - Scalloped Potatoes
 - Garlic Mashed Potatoes
 - Double Stuffed Potatoes
 - Italian Redskin Potatoes
 - Rice Pilaf
 - Garlic Herbed Redskin Potatoes
 - Macaroni & Cheese
 - Mama's Sweet Potato Casserole
 - Corn
 - Sweet Peas
 - Assorted Green Beans w/Carrots
 - Sweet Southern Carrots in our Special Sauce
 - Chef's Vegetables (Broccoli, Cauliflower, Carrots, & Green Beans)
- (Add \$1.00 for each additional selection)*

INCLUDES ICE CREAM FOR DESSERT

(add Apple Pie + \$2.50)

In-house catered events include soda, iced tea, coffee, and hot tea up to one hour after serving.

\$29.95 + TAX AND GRATUITY



WE OFFER DECORATED CAKES FOR YOUR SPECIAL OCCASIONS

Available in Chocolate, Yellow, and Half & Half
(Carrot and Red Velvet available for additional charge)

Choose between Butter Cream, Light Whipped Cream, Chocolate,
Peanut Butter or Cream Cheese Icings

¼ SHEET CAKE (10-15 SLICES) - \$40.00

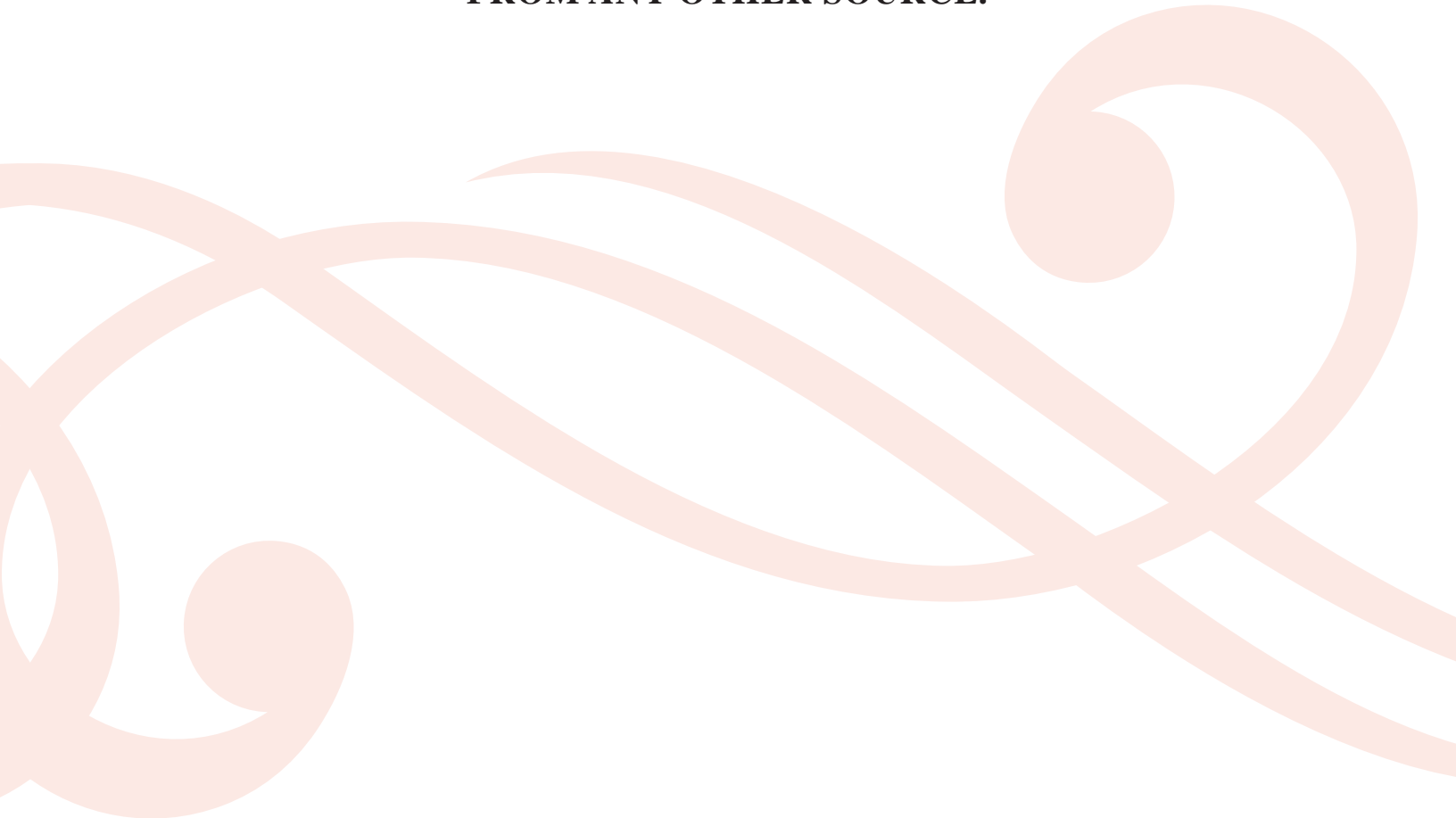
½ SHEET CAKE (25-30 SLICES) - \$60.00

FULL SHEET CAKE (55-60 SLICES) - \$90.00

Tax and gratuity are added to all desserts



**IN ORDER TO ENSURE AND MAINTAIN QUALITY CONTROL,
NO FOOD, BEVERAGE, OR ALCOHOL ARE PERMITTED TO BE BROUGHT IN
FROM ANY OTHER SOURCE.**





OUR CATERING MENU HAS BEEN PUT TOGETHER TO HELP YOU WITH YOUR DECISIONS.

We will cater to your needs and accommodate almost any menu request. We feel our accommodations far exceed any in our area, and we strive to make our service and food the best you will find.

Our Banquet Room accommodates up to 150 people and is used for private functions of 35 or more guests. Duke's Lounge accommodates up to 40 guests and has seasonal availability. You will find the Banquet Room preferable for any catered event.

Both rooms are on the second floor with elevator access and have a spectacular view of the Susquehanna River.

We reserve the right to attach an additional \$50 per hour for additional usage after the first three hours.

The Banquet Room and Duke's Lounge are part of The Dukes Bar and Grille Restaurant. All P.L.C.B rules for alcohol consumption apply. It is unlawful to serve anyone who appears to be intoxicated. This is strictly enforced and party planners or group leaders are asked to help in this matter. Designated drivers are encouraged but this does not allow other guests to be over-served.

WE OBSERVE THE FOLLOWING POLICES:

- A \$100 deposit is required within 7 days from the date the reservation is arranged. Reservations are tentative until the \$100 deposit has been received. The deposit may be paid with cash, check, or credit card. Any cancellations must be made more than 30 days prior to the event or the deposit is forfeited. The balance due, must be paid with credit card, cash or certified check. No personal checks accepted.
- You must order off of our Catering Menu when using the banquet room which we can customize to suit your needs. Menu arrangements must be made 7 to 10 days prior to the functions.
- Parties between Thanksgiving and January 15th require a 50% non-refundable deposit 30 days prior to the event.
- An automatic 20% gratuity is added to all catered events.
- The minimum number of guests you will be charged for the Banquet Room and Duke's Lounge is 35 (thirty five). Should the number of guests in attendance be higher than the final headcount given, you will be billed for the number in attendance. Should the number of guests be lower than the final headcount given, you will be charged the final headcount. Your final headcount may be changed up to 48 hours prior to the reservation.
- All balances are due on the date of the function.
- Prices are subject to change and will be confirmed at the time the menu is determined.
- Alcoholic beverages are served from the Banquet Bar or Dukes Lounge Bar and are available by the glass. Beer is available by the glass or bottle. All alcoholic beverages are priced per consumption. **Happy Hour prices do not apply.**
- Duke's Lounge may be used for events coinciding with events booked for the Banquet Room. For larger parties, 100 or more, Dukes Lounge Bar and the Banquet Bar are made available.



WE OBSERVE THE FOLLOWING POLICES *(continued)*:

- Function Rooms are assigned according to the anticipated number of guests. We reserve the right to reassign rooms according to the size of the party.
- In order to ensure and maintain quality control, no food, beverage, or alcohol are permitted to be brought in from any source. If you must bring your own cake, a plate charge per person will be added for serving and clean up. The cake must be purchased from a commercial bakery.
- **Buffet items are not for take-out and may not be removed.**
- Tables are to be moved by staff members only.
- Table linens are offered for an additional charge. All tables are solid oak.
- Decorating may be done within two hours of the event. Please, no adhesives on the walls or ceiling, no confetti or glitter!
- Any band, disc jockey or other entertainment must be approved by management prior to the function. Once approved, they must provide their own equipment including tables.
- All minors under the age of 21 must have proper supervision.
- For smaller parties of Duke’s Lounge, a pre-arranged limited menu is strongly suggested for parties of 20-29.
- All parties are semi-private unless discussed with management.
- Due to the newly created Lounge Area, the arrangement of tables is limited. Please express your preferences when booking and every effort will be made to accommodate.

Have fun, enjoy your party, and our facilities!

The Banquet Room and Duke’s Lounge are part of The Dukes Bar and Grille Restaurant. All P.L.C.B rules for alcohol consumption apply. It is unlawful to serve anyone who appears to be intoxicated. This is strictly enforced and party planners or group leaders are asked to help in this matter. Designated drivers are encouraged but this does not allow guests to be over-served.

I have read and fully understand all of the policies set forth in the Duke’s Riverside Bar and Grille Catering Menu. I accept the catering contract and agree to pay all balances due on the date of the function unless other arrangements have been agreed upon.

_____ Signature

_____ Date

_____ Date of Event