BANQUET PACKAGES
2020

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Helpful Particulars

The Settlers Inn prides itself on providing a distinctive ambiance for your special event. For the safety and comfort of all guests, and to assure a pleasant and memorable experience, please take a moment to review this information.

- **Minimum number of guests is 30. Maximum number of guests is 125. Some options may be available to accommodate additional guests if required.**

- **All packages quoted include 6% Pennsylvania sales tax and service charges and are subject to a 3-5% increase per year.**

- **Gratuity is at your discretion.**

- **We require a $100 non-refundable deposit within 10 days of booking your event. Final payment is required on the day of the event by certified check or cash. A 3% processing fee will be added for credit cards used for final payment, or if final payment is not received 10 days in advance (in which case a credit card will need to be processed at the 10 day mark for the remaining balance plus processing fee).**

- **A credit card must be provided in advance for any additional charges or damages that may occur.**
  
  A temporary hold will be placed on this card on the day of your event.

- **Please deliver all items pertinent to your event such as favors, place cards, etc. at least twenty-four hours prior to your event. All decorations must be removed directly after the event. Kindly do not attach decorations or displays to walls, doors, windows, or ceilings.**

- **Final arrangements, such as menu selection, estimated guest counts and table arrangements are required one month prior to your event.**

- **Final guest counts and food selection counts are due 14 days in advance. Any increases in guest count must be communicated to your event planner immediately to ensure our team has enough time to prepare.**

- **We reserve the right to regulate the volume of the music.**

- **All food and beverage items must be prepared and presented by Settlers Hospitality, including celebration cakes and favors. No outside food or alcohol are permitted.**

- **Alcoholic beverages may not be removed from the premises and are permitted in the reception area, terrace, patio, and garden.**

- **We reserve the right to refuse alcohol beverage service to any guest at the function who is not 21 years of age and/or limit the consumption of any guests for everyone’s safety and comfort.**

- **The Settlers Inn is a non-smoking facility. No smoking is permitted on site, including on the terrace. A designated smoking area is located just off the terrace, as well as outside the front entrance.**

- **All special arrangements are subject to approval.**

- **Our experience prohibits us from allowing shots, sparklers, non-biodegradable confetti, and Chinese Lanterns.**
CONTINENTAL BREAKFAST

$10.50 per person
30 person minimum | fewer than 30 will be a $250 site fee | 7:30am-11am only

PRICE INCLUDES
Tax & Service Charge

ALL INCLUDED
Selection of House Made Breakfast Pastries
Coffee Station
Orange Juice & Cranberry Juice
“Save Your Life” Fruit Salad
House Made Granola & Yogurt

ADD A LITTLE SOMETHING EXTRA

Farm Fresh Hard Boiled Eggs | $1 per person
Chef’s Choice Quiche | $4.50 per person
Omelet Station | $5 per person
Celebration Cake | starting at $4.50 per person
Mimosa Bar | $6 per person | Served for one hour
Bloody Mary Bar | $10 per person | Served for one hour
Non-Alcoholic Punch Bowl | $25 per bowl
Champagne Punch | $35 per bowl
**Breakfast Buffet**

$23 per person  
30 person minimum | fewer than 30 will be a $250 site fee | 7:30am-11am only

**Price Includes**
- Tax & Service Charge
- Coffee, Tea, Orange Juice, Cranberry Juice
- Assorted Breakfast Pastries

**All Included**
- Fresh Fruit Salad
- Skillet Fried Potatoes
- French Toast Pudding
- Breakfast Quiche
- Scrambled Eggs
- Bacon
- Sausage

Four Varieties of Assorted Breakfast Pastries

**Add a Little Something Extra**

- **Farm Fresh Hard Boiled Eggs** | $1 per person
- **Chef’s Choice Quiche** | $4.50 per person
- **Omelet Station** | $5 per person
- **Celebration Cake** | starting at $4.50 per person
- **Mimosa Bar** | $6 per person | Served for one hour
- **Bloody Mary Bar** | $10 per person | Served for one hour
- **Non-Alcoholic Punch Bowl** | $25 per bowl
- **Champagne Punch** | $35 per bowl
Brunch Buffet
$36 per person
30 person minimum | fewer than 30 will be a $250 site fee | 11am-3pm only

Price Includes
Tax & Service Charge
Coffee, Tea, Orange Juice, Cranberry Juice
Assorted Breakfast Pastries

Select Three
Fresh Fruit Salad | Mixed Green Salad | Skillet Fried Potatoes
French Toast Pudding | Breakfast Quiche | Scrambled Eggs

Select Two
Chicken Breast with Penne and Roasted Tomatoes Tossed in Pesto
Jail Island Salmon and Soba Noodle Pasta in Carrot Ginger Dressing
Tortellini with Peas and Sweet Sausage
Baked Ham with Apple Pepper Chutney
Breakfast Sausage and Bacon
Penne Pasta Primavera

Add a Little Something Extra
Farm Fresh Hard Boiled Eggs | $1 per person
Chef’s Choice Quiche | $4.50 per person
Omelet Station | $5 per person
Celebration Cake | starting at $4.50 per person
Mimosa Bar | $6 per person | Served for one hour
Bloody Mary Bar | $10 per person | Served for one hour
Non-Alcoholic Punch Bowl | $25 per bowl
Champagne Punch | $35 per bowl
**Afternoon Tea or Brunch**

$28 per person  
30 person minimum | fewer than 30 will be a $250 site fee | 11am-3pm only

**Price Includes**

- Tax & Service Charge
- Coffee, Tea, Soda

**Appetizers**

- “Save Your Life” Fruit Salad
- Vegetable Crudités

**Tea Sandwiches**

- Select Three
- Ham and Amish Swiss Cheese  
- Turkey with Lemon Herb Mayonnaise  
- Waldorf Chicken Salad  
- Curried Egg Salad  
- Tuna Salad  
- Mozzarella Cheese, Tomato, and Basil  
- Cucumber, Arugula, and Dill Aioli

**Sweet Selections**

- Select Three
- Assorted Cookies | Cream Puffs | Fudge Brownies with Espresso Ganache  
- Scones with Jam and Cream | Chocolate Covered Strawberries | Truffles  
- Bavarian Chocolate Tarts | Vegan Peanut Butter Blondies | Lemon Squares  

**OR**

- Celebration Cake

**Add a Little Something Extra**

- **Mimosa Bar** | Additional $6 per person | served for one hour  
- **Bloody Mary Bar** | Additional $10 per person | served for one hour  
- **Non Alcoholic Fruit Punch** | $25 per bowl  
- **Champagne Punch** | $35 per bowl  
- **Quiche Lorraine or Vegetarian** | $3.50 per person  
- **Spanakopita** | $3.50 per person  
- **Seasonal Green Salad** | $4 per person  
- **Soup Sip Served in Espresso Cup** | $3 per person
**Lunch Buffet**

$27.50 per person

30 person minimum | fewer than 30 will be a $250 site fee | 11am-3pm only

**Price Includes**
- Tax & Service Charge
- Coffee, Tea, Soda

**Salads and Sides**

*Select Three*
- Penne with Tomatoes, Pesto, Spinach and Parmesan Cheese
- Mixed Green Salad with House Vinaigrette | Caesar Salad with Croutons
- Herbed Yukon Gold Potato Salad in Extra Virgin Olive Oil Vinaigrette
- Traditional Potato Salad
- Corn and Tomato Salad with Cucumbers, Olives, Feta & Basil Vinaigrette
- Yukon Gold Mashed Potatoes | Chef’s Seasonal Vegetables
- “Save Your Life” Fruit Salad | “Save Your Life” American Grain Salad
- Warm Orzo with Basil, Olives, Tomato and Feta Cheese

**Entrees**

*Select Two*
- Chicken Breast with Penne and Roasted Tomatoes Tossed in Pesto
- Roasted Salmon over Soba Noodle Pasta in Carrot Ginger Dressing
- Tortellini with Peas and Sweet Sausage
- Penne with Broccoli, Tomatoes, Roasted Garlic, and Basil
- Grilled Beef Sirloin over Sweet Potato Hash | Dragon Shrimp over Thai Noodles
- Chicken, Bacon, and Pea Parmesan Risotto | Cider Glazed Roast Pork Loin
- Grilled Chicken over Wild Rice and Pistachio Salad

**Dessert**

Assorted Dessert Platter Including Cookies, Brownies, and Other Favorites

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**Add a Little Something Extra**

- **Mimosa Bar** | $6 per person | served for one hour
- **Bloody Mary Bar** | $10 per person | served for one hour
- **Non Alcoholic Fruit Punch** | $25 per bowl
- **Champagne Punch** | $35 per bowl
- **Quiche Lorraine or Vegetarian** | $3.50 per person
- **Spanakopita** | $3.50 per person
- **Seasonal Green Salad** | $4 per person
- **Soup Sip Served in Espresso Cup** | $3 per person
**Working Lunch Buffet**

$25.50 per person  
30 person minimum | fewer than 30 will be a $250 site fee | 11am-3pm Monday-Friday only

**Price Includes**
Tax & Service Charge  
Coffee, Tea, Soda

**Salads**  
*Select Two*

“Save Your Life” Fruit Salad  
“Save Your Life” American Grain Salad  
Penne with Tomatoes, Pesto, Spinach, and Parmesan Cheese  
Mixed Green Salad with House Vinaigrette  
Caesar Salad with Croutons  
Herbed Yukon Gold Potato Salad in Extra Virgin Olive Oil Vinaigrette  
Traditional Potato Salad  
Corn and Tomato Salad with Cucumbers, Olives, Feta & Basil Vinaigrette

**Sandwiches**  
*Select Three*

Roasted Turkey, Spinach, and Cranberry Mayo LTO On Honey Oat Roll  
Roasted Turkey & Avocado BLT on Honey Oat Roll with Mayo  
Avocado Chicken Caesar Romaine, Caesar Dressing, Parmesan, Rosemary Ciabatta  
Warm Ham and Cheddar With Honey Mustard and LTO on Honey Oat Roll  
Ham and Provolone With Buttermilk Herbed Mayo and LTO on Honey Oat Roll  
“Save Your Life” Veggie Sandwich with Spinach, Tomatoes, Cucumbers, Pea Shoots, Portobellos, Onion, Zucchini, with Buttermilk Herbed Mayo and Sweet Peppers on Toasted Bird Seed Bread  
Chicken Salad On Croissant | Tuna Salad On Sourdough | Egg Salad On Honey Oat Roll

**Dessert**

Assorted Cookie Tray
BBQ Menu
$46 per person
30 person minimum | fewer than 30 will be a $250 site fee

Price Includes
Tax & Service Charge
Coffee, Tea, Soda

Salads and Sides
Grilled Corn and Poblano Elote Salad
Baked Beans
Watermelon and Cucumber Salad with Balsamic
Fresh Local Tomatoes and Mozzarella
(substitute out of tomato season with an organic greens salad)
Amish Cheddar and Sour Cream Biscuits with Honey Butter

Entrees
House Smoked Beef Brisket with Onion Heirloom Tomato Marmalade
Tequila Lime Grilled Mako Shark with Pineapple Mango Jalapeño Salsa
House Made Barbeque St. Louis Style Ribs
Honey Mustard and Scallion Chicken Quarters
Asian Barbeque Chicken Quarters

Dessert
Peach Cobbler with Fresh Cream
**Undercroft Plated Dinner**

$46 per person

30 person minimum | fewer than 30 will be a $250 site fee

**Price Includes**

- Tax & Service Charge
- Coffee, Tea, Soda
- Your Choice of Dessert (See Page 16)

**The Settlers Inn Signature Salad**

Organic Greens in Cucumber Wrap with Tomatoes, Minced Red Onions, Carrot Curls, Watermelon Radish & Toasted Pumpkin Seeds, Creamy Balsamic Vinaigrette

**Entrees**

Select Two

- Chicken Parmesan | Chicken Breast with Sage Brown Butter Sauce
- Chicken Breast Roasted with Rosemary Lemon Thyme Sauce
- Chicken Breast Stuffed with Cheddar Cheese, Pesto, and Roasted Peppers
- Salmon Broiled with Lemon Caper Butter
- Salmon with Tarragon and Roasted Shallot Beurre Blanc
- Salmon with Sweet Chili Soy Glaze and Mango Salsa
- House Smoked Brisket with Chef Ben’s Cola Sauce
- Marinated Grilled Flank Steak with Chimichurri | Beef Stroganoff with Chive Cream Sauce
- Creamy Fettuccini Alfredo with Fresh Cracked Pepper & Parmesan | Penne a la Vodka
- Eggplant Parmesan | Roasted Vegetable Béchamel Lasagna Topped with Bread Crumbs

**Sides**

Select Two

- Traditional Mashed Potatoes | Roasted Garlic Mashed Potatoes
- The Settlers Inn Signature Corn Pudding | Sweet Potato & Chorizo Hash
- Potato Au Gratin | Cauliflower Au Gratin | Herb Roasted Red Potatoes
- Rosemary Thyme Stuffing | Basmati and Wild Rice Pilaf | Jade Rice Medley
- Farm Vegetable Medley

**Dessert**

Select One (See Page 17)

See Page 16 for Bar Options
Undercroft Dinner Buffet or Family-Style

$46 per person
30 person minimum | fewer than 30 will be a $250 site fee

**Price Includes**
- Tax & Service Charge
- Coffee, Tea, Soda
- Your Choice of Dessert (See Page 16)

**Salad**
The Settlers Inn Signature Mixed Green Salad

**Entrees**
*Select Two*
- Chicken Parmesan | Chicken Breast with Sage Brown Butter Sauce
- Chicken Breast Roasted with Rosemary Lemon Thyme Sauce
- Chicken Breast Stuffed with Cheddar Cheese, Pesto, and Roasted Peppers
- Salmon Broiled with Lemon Caper Butter
- Salmon with Tarragon and Roasted Shallot Beurre Blanc
- Salmon with Sweet Chili Soy Glaze and Mango Salsa
- House Smoked Brisket with Chef Ben’s Cola Sauce
- Marinated Grilled Flank Steak with Chimichurri | Beef Stroganoff with Chive Cream Sauce
- Steamship Baron Carving Station (Buffet Only)
- Creamy Fettucini Alfredo with Fresh Cracked Pepper & Parmesan | Penne a la Vodka
- Eggplant Parmesan | Roasted Vegetable Bechamel Lasagna topped with Bread Crumbs

**Side Selections**
*Select Two*
- Traditional Mashed Potatoes | Roasted Garlic Mashed Potatoes
- The Settlers Inn Signature Corn Pudding | Sweet Potato & Chorizo Hash
- Potato Au Gratin | Cauliflower Au Gratin | Herb Roasted Red Potatoes
- Rosemary Thyme Stuffing | Basmati and Wild Rice Pilaf | Jade Rice Medley
- Farm Vegetable Medley

**Dessert**
*Select One (See Page 17)*

See Page 16 for Bar Options
PASSED HORS D’ŒUVRES
$5 each per person

SETTLERS SIGNATURE
Smoked Trout and “Deviled Egg” Crostini Topped with Diced Red Onion, Egg & Fried Capers
Open Face Brie “Grilled Cheese” with Roasted Apples & Balsamic on Brioche | Bacon Wrapped Apricots
Fillo Cups Filled with Whipped Goat Cheese, Bacon & Caramelized Onions, Balsamic Drizzle

ELEGANT
Strawberry Mascarpone Puff Pastries with Balsamic Drizzle
Ahi Tuna on Wonton with Soy & Wakame
Sliced Tenderloin of Beef, Horseradish Cream and Pickled Red Onion
Warm Brie Crostini with Settlers House Made Strawberry Jam
Ahi Tuna Tartare in Cucumber Cup with Soy and Sweet Chili Sauce
Lobster Salad on a Savory Cheese Cream Puff

CLASSICS
Coconut Chicken with Honey Sriracha Sauce
Heirloom Tomato & Buffalo Mozzarella Skewers with Basil & Barrel Aged Balsamic
Scallops Wrapped in Bacon | Tomato Basil Bruschetta | Cocktail Franks in a Blanket
Petite Crab Cakes with Pineapple Salsa & Sriracha Aioli
Stuffed Mushroom Caps with Basil Pesto & Parmesan | Jumbo Shrimp Cocktail

VEGETABLE FOCUS
Quinoa Cakes with Lime Avocado Salsa
Vegetarian Beyond Sausage Tacos
Crostini with Roasted Garlic Custard and Fresh Mozzarella

LIGHT HEARTED
Kobe Beef Sliders with Kensington Ketchup | Mini Settlers Inn Signature Grilled Cheese
Pulled Pork Sliders with Creamy Slaw | Crispy Shrimp Tacos
Grandma Amparo’s Empanadas

Continued on Next Page
Stationary Hors D’oeuvre Displays

Artisanal Cheese Display | $5.50 per person
A Selection of 5 Different Local Cheeses including LeRaysville and Calkins Creamery
Fruits | Nuts | Crackers

Jumbo Shrimp Cocktail Display | $9 per person
~3 Shrimp Per Person

Raw Bar Display | $14 per person
Market Oysters | Shrimp | Clams | Ahi Tuna

Sliced Buffalo Mozzarella and Tomato Display | $5 per person
With House Made Pesto & Balsamic Drizzle | Focaccia | Olive Oil

Asian Display Station | $7.50 per person
Crispy Crab Won Tons | Miso & Honey Grilled Chicken Bites
Asian Style Dumplings in Sweet Chili Broth | Steamed & Salted Edamame

Charcuterie Board | $8 per person
A Selection of 5 Local Prosciuttos, Hams, Pates, & Sausages

Mediterranean Platter | $6.50 per person
Tomato Bruschetta & Garlic Crostini | Marinated Olives | Shrimp with Garlic & Oregano
Roasted Garlic Hummus | Mushrooms | Marinated Feta | White Bean Bruschetta | Baguette Toasts

Mexican Street Food Fiesta Display | $9 per person
Guacamole Terrine with Salsa & Sour Cream | Tortilla Chips
Pulled Chicken Tacos with Sour Cream, Pico de Gallo, and Spicy Slaw | Grandma Amparo’s Empanadas

A Taste of Pennsylvania | $7.50 per person
Aged Amish Cheddar with Apple Butter | Warm Wild Mushroom Spread & Toasted Baguette
Smoked Trout Mousse with Cucumber Chips, Red Onion & Capers
BANQUET BAR OPTIONS

Open Bar

One Hour: $16 per person
Each Additional Hour: $6 per person

Premium Brands of Liquor Includes
Tito’s | Stolichnaya | New Amsterdam | Tanqueray | Gordon’s
Jack Daniels | Jim Beam | Seagrams | Windsor | Dewar’s
Montezuma | Captain Morgan | Don Q | RumHaven

Premium Brands of Wine
A Selection of Red and White

Beer
Coors Light | Yuengling Lager | Lionshead | Amstel Light | Corona

Open Bar with Beer & Wine

UPGRADE TO TOP SHELF

Top Shelf Liquors  Add $5 per person
Top Shelf Liquors & Cordials  Add $8 per person

Top Shelf Brands of Liquor
Grey Goose | Ketel One | Bombay Sapphire
Myers | Chivas Regal | Johnnie Walker Black | Jameson
Crown Royal | Makers Mark | Cuervo Gold | Patron Silver

Cordials
B & B | Courvoisier VS | Sambuca Romano | Kerrygold Irish Cream
Southern Comfort
Grand Marnier | Amaretto Di Saronno | Drambuie | Tia Maria | Chambord

CRAFT BEER
See Page 16

SINGLE MALT SCOTCH
See Page 16

First Hour | $13 per person  Each Additional Hour | $5 per person
Open Bar Upgrades

Craft Beer Selection*
(Add $5 per person | select up to 3)
Lagunitas IPA | Victory Prima Pils | Blue Moon Belgian White | Magic Hat #9 | New Belgium Fat Tire
Shiner Bock | Stegmaier IPA | Great Lakes Edmund Fitzgerald | Yards IPA | Ballast Point Grunion
Sam Adams Boston Lager | Sam Adams Seasonal

Premium
(Add $8 per person | select up to 3)
Ballast Point Sculpin | Ommegang Witte | Weyerbacher Merry Monks | Crispin Hard Cider
Neshaminy Creek Churchville Lager | Victory Golden Monkey | Rusty Rail Wolfking Stout
Founders Porter | Ithaca Flower Power | Dogfish Head 60 Minute | Fullers London Pride | Stoudts Fat Dog

PA Proud
(Add $6 per person | select up to 3)
Victory Prima Pils | Victory Hopdevil IPA | Yards Brawler | Yards Love Stout
Nimble Hill Cluster Fuggle | Nimble Hill Midnight Fuggle | Weyerbacher Last Chance IPA
Wyndridge Farms Hard Ciders | Troeg’s Troegenator | Troeg’s Solid Sender | Stegmaier IPA
Susquehanna Brewing Company Hop Five IPA

Single Malt Scotch Selection*
(Add $10 per person | served for one hour)
Glenmorangie “The Original” 10 yr | Balvenie Double Wood 12 yr | Glenfiddich 12 yr
Glenlivet | Macallan 12 yr | Laphroaig 10 yr

*Customized options available upon request. Offerings dependent upon availability
**DESSERTS**

*Select One*

**English Toffee Pudding**
Topped with House Made Caramel Sauce and Whipped Cream

**New York Style Cheesecake**
Classic NY Style Cheesecake topped with Strawberries and Whipped Cream

**Chocolate Cake**
Chocolate Cake with a Savory Chocolate Icing

**Seasonal Fruit Crisp a la Mode**
Topped with Oatmeal Crisp, Vanilla Ice Cream, and Caramel Sauce

**Strawberry Shortcake**
Buttermilk Biscuit topped with Fresh Strawberries, Strawberry Sauce and Fresh Whipped Cream

**Brownie a la Mode**
Fudge Brownie topped with Vanilla Ice Cream, Chocolate Syrup, and Fresh Whipped Cream

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**Add a Little Something Extra**

**After Dinner Cordials & Coffee Station**
Add $6 per person | Served for one hour

B & B | Courvoisier VS | Sambuca Romana | Kerrygold Irish Cream | Southern Comfort
Grand Marnier | Amaretto Di Saronno | Drambuie | Tia Maria | Chambord
Celebration Cakes
Starting at $4.50 per person

Customize your cake with the following selections

Cake Flavors
Select One
White | Yellow | Chocolate | Lemon
Marble | Carrot | Red Velvet

Fillings | Included in Package
Select One
Chocolate Mousse | Oreo Cookie | Vanilla Custard | Cream Cheese
Flavored Buttercream (Mocha, Chocolate, Vanilla, Salted Caramel, Espresso)

Cakes, Fillings, and Soaks | Available Upgrades
Add $1 per person
Gourmet Fillings (Cannoli, Fresh Fruit, Chocolate Truffle, Lemon Curd, Nutella)
Liquor Soaks (Bailey’s, Rum, Amaretto, Whiskey, Kahlua)
Cakes (Funfetti, Chocolate Chip, Banana)

Decorations | Available Upgrades*
*Additional fees apply
Fondant | Sugar Flowers | Topsy Turvy | Beaded and Sprinkled Tiers
Quilting | Geode | Metallics | Birch Tree | Multiple Flavors
Ombre | Fondant Texture | Hand Painted Details

Add A Little Something Extra
Themed Cupcakes (with fondant figurine) | $5 per piece
Customized Sugar Cookies (served buffet style) | $5 per piece
Customized Sugar Cookie Favors (wrapped with bow) | $6 per piece

Have our Pastry Chef create a cake to match your invitation! | Priced accordingly