

HAYWOOD'S CONTINENTAL BREAKFASTS

(Minimum of fifteen guests)

All served with chilled Orange and Cranberry Juice, and Coffee.

MORNING MIST \$7

Freshly baked breakfast favorites with Sweet Butter and Fruit Preserves

FIRST TRACKS \$8

Freshly Baked Breakfast Favorites with Sweet butter and
Fruit Preserves, Seasonal Fresh Fruit

HEALTHY START \$9

Assorted Muffins with Sweet Butter and Fruit Preserves Seasonal Fresh Fruit
Plain Yogurt, Crunchy Granola, Wild Flower Honey and Seasonal Berries

HOT BREAKFAST BUFFET

(Minimum of Twenty-five Guests, Priced Per Guest)

FARM HOUSE BREAKFAST \$10

Freshly Baked Breakfast Favorites w/ Sweet Butter and Fruit Preserves
Country Fresh Scrambled Eggs, Breakfast Potatoes
Country Cinnamon French Toast w/ Warm Maple Syrup
Your Choice Of Country Breakfast Links or Honey Smoked Bacon

Ala CARTE REFRESHMENTS

Freshly Brewed Coffee and Tea	\$16 per 1 gal
Chilled Orange, Grapefruit or Cranberry Juice	\$10 per pitcher
Lemonade	\$10 per pitcher
Iced Tea	\$10 per pitcher
Assorted Pepsi Sodas	\$2.00 each
Spring Bottled Water	\$2.00 each
Sparkling Water	\$3.00 each
Whole, Skim or Chocolate Milk	\$10 per pitcher
Non-Alcoholic Sparkling Fruit Punch	\$20 per gal.

Buffet Dinners

All dinners served with tossed salad (mixed greens with tomatoes, cucumbers, freshly baked croûtons, accompanied with French, Vinaigrette and Haywood's Ranch Dressings), Dinner Rolls and Butter, Cheesecake with Strawberries, Regular and Decaf Coffee, Iced Tea, Milk, and Soft Drinks

The Simply Perfect

\$20.95 per person

Braised Eye of Round with Pan Sauce and Roasted Vegetables, Chicken Selection of choice (Baked Chicken Florentine, California Stuffed Chicken Breast, or Chicken Four Seasons–topped with sautéed red & green peppers, onion and mushrooms), Baked Penne Alfredo, California medley of Vegetables, Herb Roasted Redskin Potatoes, and Display of Vegetable Crudities with Haywood's Ranch Dip

The Up To Par

\$24.95 per person

Chef Carved Prime Rib of Beef Au Jus, Prosciutto Chicken (breast smothered in a prosciutto, ham, artichoke and tomato cream sauce), Seafood Lasagna, Twice Baked Potatoes, California medley of Vegetables, Display of Vegetable Crudités with Haywood's Ranch Dip, Display of domestic Cheeses.

The Hole In One!

\$29.95 per person

Sliced Tenderloin of Beef with Bordelaise Sauce, Roasted Tom Turkey with Giblet Gravy, Vegetable Lasagna, Whipped Potatoes, with Gravy, Sage Stuffing, Spring Bean Blend, Pasta Salad, display of Vegetable Crudités with Haywood's Ranch Dip, Display of Domestic Cheeses and Fruits

Luncheon Buffets

The Turn

11.95 per person

Cold cut luncheon buffet – select two meats ham, turkey, salami, roast beef, or pastrami. Select two cheeses American, Provolone, Swiss, mozzarella, or Havarti. Choose two salads – potato, macaroni, pasta, or Cole slaw. Includes Kaiser rolls, lettuce, tomatoes, pickles, onions and condiments.

Haywood's Pizza and Wings

\$11.95

Assorted pizzas combined with Haywood's famous wings. Choose from any of Haywood's delicious sauces for your wings. Served with celery, blue cheese and ranch.

add tossed salad \$12.95

HOR D'OEUVRES

PRICES ON THIS PAGE ARE BASE ON APPETIZER SIZE PORTIONS IF YOUR FUNCTION SELECTS ONLY HOR D'OEUVRES ADDITIONAL FEES WILL APPLY

DISPLAYS SERVE 25

**BOLOGNA, CHEESE,
& CRACKER DISPLAY** \$60

**FRESH SEASONAL
FRUIT DISPLAY** \$50

**DISPLAY OF FRESH
VEGETABLES W/ DIP** \$55

**NACHO SUPREME
DISPLAY** \$55

SELECT 2 OF THE FOLLOWING

FOR 25 PEOPLE \$70

SELECT 3 \$100

BRUSHETTA

CHEESE STICKS

MINI EGG ROLLS

PUMPERNICKLE BREAD BOWL W/ SPINACH DIP

MEATBALLS MARINARA OR BARBEQUE

ASIAN POT STICKERS

MINI ASSORTED QUICHE

FRANKS IN BLANKETS

STUFFED SHROOMS

CHICKEN SATAY W/ PEANUT SAUCE

LARGE PEELED SHRIMP

100 PIECES \$100

BACON WRAPPED SCALLOPS

100 PIECES \$100

CHICKEN FINGERS

BARBEQUE - HONEY MUSTARD

FRANK'S HOT - RANCH

FOR 25 PEOPLE \$100

CHICKEN WINGS

HOT - MILD

BARBEQUE

FOR 25 PEOPLE \$110

Cookout Buffets

(Minimum of 24 people)

All Cookout Buffets include Regular & Decaf Coffee, Iced Tea, Milk, and Sodas

The Picnic Buffet

\$14.95 per person

Grilled Hamburgers, Grilled Hot Dogs, Smoked Kielbasa, Condiments, Potato Chips, Baked Beans with Bacon, Red Potato Salad, Pasta Salad, Corn on the Cob, and Apple Crisp

Grillin' On The Green

\$20.95 per person

Grilled 6 oz. Steaks, Grilled Marinated Chicken, Baked Penne Alfredo, California Medley of Vegetables, Baked Beans with Bacon, Red Potato Salad, Tossed Salad Bowl (mixed greens w/ tomatoes, cucumbers, freshly baked croûtons, accompanied with French, Vinaigrette and Haywood's Ranch dressings), Dinner Rolls and Butter, and Strawberry Shortcake

The Double Bogey

\$22.95 per person

BBQ Baby Back Ribs, Grilled mesquite Chicken, Baked Penne Alfredo, California Medley of Vegetables, Baked Beans with Slab Bacon, Red Potato Salad or Cole Slaw, Tossed Salad Bowl (mixed greens w/ tomatoes, cucumbers, freshly baked croûtons, accompanied with French, Vinaigrette and Haywood's Ranch dressings), and Peach Cobbler

Boxed Lunches

Boxed lunches are available for a minimum of 6 guests.

All Boxed Lunches include Potato Chips, Pasta Salad, Fresh Baked Cookie, Can of Soda or Bottled Water.

Chicken Salad Box

\$9.50 per person

Gourmet Walnut Chicken Salad Croissant Sandwich

Turkey Wrap Box

\$9.95 per person

Honey Mustard Glazed Turkey Breast, Pepper Jack Cheese, Lettuce, and Tomatoes Rolled in a Flour tortilla

Turkey or Ham Submarine Box

\$9.95 per person

Turkey and Cheddar Submarine Sandwich or Ham and Swiss Submarine Sandwich

Vegetable Wrap Boxed Lunch

\$9.95 per person

Zucchini, Squash, Red Peppers, and Broccoli Sautéed in Italian Dressing, Rolled in a Flour Tortilla

HAYWOOD'S PLATED DINNERS

Dinners served with – chef's choice of vegetable, tossed salad with Italian and Ranch dressings, dinner rolls and butter, cheesecake with strawberries, regular and decaf coffee, iced tea, milk, and soft drinks

–Make 2 entrée selections for your event, add \$2.00 per person–

Chicken Scaloppini \$17.95

Chicken Breast topped with a mushroom, garlic and white wine cream sauce with herb roasted redskin potatoes

Chicken Cordon Bleu \$17.95

Chicken Breast stuffed with ham and Swiss cheese topped with Mornay sauce served with redskin potatoes

Chicken Kiev \$17.95

Chicken Breast stuffed with herb butter and topped with chive cream sauce served with wild rice

California Chicken \$17.95

Chicken Breast filled with a vegetable stuffing and topped with a supreme sauce served with herb roasted potatoes

Roasted Turkey \$16.95

Roasted Turkey with giblet gravy, sage stuffing, whipped potatoes and gravy

Char Grilled Salmon \$21.95

Char Grilled Pacific Rim Salmon with Bearnaise sauce and rice pilaf

Broiled Haddock \$17.95

Tender haddock fillet broiled with lemon butter served with herb roasted red skin potatoes

Stuffed Shrimp \$21.95

Large shrimp overflowing with crab stuffing baked in butter and white wine served with wild rice

Apple Stuffed Pork Loin \$20.95

Apple Stuffed Pork Loin with Calvados cream sauce and rosemary roasted redskin potatoes,

New York Strip Steak \$28.95

New York Strip Steak with sautéed mushrooms, baked potato with butter and sour cream

Roasted Beef Tenderloin \$28.95

Roasted Tenderloin of Beef with Bordelaise Sauce and duchess potatoes

Filet Mignon \$30.50

Char Grilled Filet Mignon with mushroom demi glace, baked potato with butter and sour cream

Pasta Primavera \$16.95

Fresh Vegetables Sautéed in Garlic and white wine, tossed with fettuccine and Alfredo sauce

Baked Penne Pasta \$17.95

Penne Pasta tossed with marinara sauce and chopped browned beef then topped with mozzarella and provolone and baked till golden brown bubbly and delicious or Penne Pasta tossed with Alfredo sauce and grilled chicken then topped with mozzarella and Parmesan and baked till golden brown bubbly and delicious

HAYWOOD'S BAR SERVICE

PLEASE NOTE THAT WE DO NOT SERVE UNDER ANY CIRCUMSTANCES ANY INDIVIDUALS UNDER THE AGE OF 21, AND ALL UNDERAGE DRINKING WILL BE DEALT WITH IN THE MANNER REQUIRED BY LAW. ACCORDINGLY, IT IS OUR POLICY NOT TO SERVE PITCHERS OF DRAFT BEER, AND NOT TO SERVE BOTTLES OF WINE ON THE TABLE DURING A SCHEDULED FUNCTION. WE WILL ONLY SERVE INDIVIDUAL DRINKS, AND WILL SERVE ONLY THOSE GUESTS WHO ARE OVER 30 YEARS OF AGE OR THOSE WHO ARE 21 TO 30 YEARS OF AGE WITH VALID PICTURE ID. WE MUST RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE WHO CANNOT PRESENT PROPER IDENTIFICATION. WHILE WE BELIEVE IT IS EACH INDIVIDUAL'S RESPONSIBILITY TO CONTROL THEIR USE OF ALCOHOL IN A RESPONSIBLE MANNER, MANAGEMENT RESERVES THE RIGHT TO DETERMINE WHETHER BAR SERVICE SHOULD BE ENDED AT A PARTICULAR FUNCTION TO PREVENT OVER CONSUMPTION OF ALCOHOL WITH IN THE GUIDELINES OF THE ACCEPTED SOCIAL STANDARDS AND/OR THE APPLICABLE LAWS OF THE STATE OF PENNSYLVANIA.

There will be a \$60 fee if your event requires a bartender

Individual Drink Prices

<u>CASH PRICES</u>		<u>HOSTED</u>	
House Brands	\$3.75	House Brands	\$3.50
Call Brands	\$4.75	Call Brands	\$4.25
Premium Brands	\$5.75	Premium Brands	\$4.75
Bottled Beer	\$2.75/\$3.75	Bottled Beer	\$2.50/\$3.50
House Wine	\$4.75	Draft Beer	\$205.00

(per 1/2 barrel—approx. 140 – 16 oz servings)

Wine by the Bottle 1.5L

Woodbridge Riesling	\$28	Woodbridge Chardonnay	\$29
Woodbridge Pinot Grigio	\$28	Hazlett White Cat	\$28
Woodbridge Merlot	\$28	Hazlett Red Cat	\$28
Woodbridge Cab. Sauvignon	\$28	Sutter Home White Zin	\$22
Elmo Pio Asti Spumante (750ML)		\$24	

Reception Beverages

PER GALLON

SPARKLING CHAMPAGNE PUNCH	\$42	<u>NON-ALCOHOLIC</u>	
STRAWBERRY DAQUIRI PUNCH	\$47	CRANBERRY COOLER PUNCH	\$26
MIMOSA PUNCH	\$42	CITRUS FRUIT PUNCH	\$29
AMARETTO SOUR PUNCH	\$47	SPARKLING GRAPE JUICE	\$10 per bottle
FUZZY NAVEL PUNCH	\$47		
RUM & PEPSI COCKTAIL BOWL	\$47		

There are several beverage plans you may consider for your function.

Open Bar - You as the Host purchase all beverages for your event.

Cash Bar – Your guests purchase all beverages individually.

Limited Open Bar – You as the Host purchase beverages for a limited time period or to a certain dollar amount.

**Hosted Selections - The Host purchases only certain beverages one or more of:
Beer, Wine, Liquor**

HAYWOOD'S

ON THE GREEN CATERING CONTRACT

ALL RESERVATIONS AND AGREEMENTS are made upon, and are subject to, the rules and regulations of Haywood's and the following conditions:

CUSTOMER / GROUP NAME: _____

FUNCTION NAME: _____ CONTACT NAME: _____

ADDRESS: _____

VENUE/TYPE OF FUNCTION: _____

PHONE #: _____ FAX #: _____ EMAIL: _____

DAY: _____ DATE: _____

ARRIVAL TIME: _____ TIME OF SERVICE _____

Food & Beverage Minimum # of Guests _____

DEFINITE BOOKING

Once you sign and return this letter, along with the required deposit of \$ _____, your reservation will be confirmed and considered a definite booking. All deposits are non-refundable.

MENU _____

BEVERAGE SERVICE _____

SPECIAL REQUESTS _____

SIGNATURE OF EVENT REPRESENTATIVE: _____ DATE: _____

SIGNATURE OF HAYWOOD'S REPRESENTATIVE: _____ DATE: _____

Banquet & Catering Policies

Menu

To insure availability of chosen items and delivery of products by our vendors, menus must be finalized three weeks in advance of function. Entrée selections for all plated banquet menus will be limited to two choices unless dietary needs exist. Limited dietary substitutions may be made in advance. Exact counts for pre-selected menu items must be given 7 days in advance. Buffet menus are available for parties of 25 or more.

Food and Beverage

All food and beverages must be purchased through Haywood's with the exception of special event cakes. No food will be brought in or taken off premise. All alcoholic beverages must be purchased from Haywood's as it is a state law of Pennsylvania.

Special Items

Our chefs are skilled in a wide variety of food preparation. If the menus within do not meet your specifications, ask your event coordinator for any additional services you may require.

Guarantee

A final guarantee is required 7 business days prior to function. If no guarantee is received by Haywood's we will use the last number indicated and this will be the guarantee. Haywood's reserves the right to renegotiate the contract in the event the guarantee decreases more than 15%. Once we have a guaranteed number, we will be prepared to serve this guest count plus an additional 5%. Haywood's reserves the right to substitute other available food and services if necessary when the actual number of attendees exceeds the **guarantee** plus 5% or when the guaranteed number is received less than 72 hours prior to the event.

Pricing

Prices are guaranteed 90 days prior to the date of event. All prices are subject to a 6% Pennsylvania sales tax and 18% gratuity unless the price quoted is inclusive. Not-for-profit- and government groups who qualify to have the sales tax waved must provide a copy of their sales tax exemption two weeks before the scheduled function. Not-for-profit groups must pay by organization credit card or check drawn on the organization's account.

Room Rental

Prices for private room rental as follows:

\$200.00 per 100 guests

Deposit

Haywood's requires a deposit upon confirmation of any event date. This deposit is refundable for 30 days from the date the deposit is placed. After that date the deposit is not refundable. Deposits for events booked within 30 days of the event are also non-refundable.

Payments

Corporate credit arrangements must be arranged 30 days prior to the event for open account billing. Unless credit arrangements have been previously made, final and full payment will be made the day of your event.

Cancellation

The client shall provide notice of any cancellation in writing. The deposit is only refundable if cancellation is received within the first 30 days of deposit being placed; if it is received after that date the deposit is non-refundable. Deposits for events booked within 30 days of the event are non-refundable.

Any function which is canceled within 72 hours (3 business days) of the event will be subject to a 50% cancellation fee based on the total cost of the event. Any function canceled between 4 business days and 14 business days of the event will be subject to a 25% cancellation fee based on the total cost of the event.

Table set-up

Rooms are set with seating for all guests, tables for food and any requested specialty tables. The cost is \$5.00 per table. This includes linens, silver, china and glassware. Standard color is ivory but other colors are available.

Decorations

Affixing anything to the walls, floors, columns, or ceilings in any function room is not permitted. Our banquet staff will be happy to hang banners for you in certain function rooms at no additional charge. Confetti is not permitted; any use of confetti will be subject to an hourly cleaning fee. All decorations must be removed within one hour after the end of the event. Any damages that occur will be the responsibility of the customer.

Liability and damages

Haywood's reserves they right to inspect and control all private functions. The property's security staff oversees all functions and operations. If additional security is necessary for your function, arrangements will be made for private guards to be hired at the customer's expense. Liability for any damage to the premises will be charged to the sponsoring organization. The party in charge of the function is responsible for the conduct of all those who attend.

Haywood's will not assume responsibility for the damage or loss of any merchandise or articles on the premises prior to or following function(s). this include decorations brought in by the client.

Entertainment/closing

Musicians, orchestras, florists, photographers, etc. may be booked by the client and will be solely their responsibility. If entertainment groups (as listed above) are to be included in your guaranteed meal count, please advise Haywood's 3 business days prior to the event. All bands must finish their last set by 12:00a.m. The banquet room must be emptied by 12:30a.m. Last call will be given on all cocktail service no later than 12:00a.m. Haywood's reserves the right to control all functions held on the premises, and to discontinue service of alcoholic beverages at any time, if, in the judgment of the management, it would be in the best interest of Haywood's, and the guests, to do so.

Haywood's will be happy to coordinate florists, musicians, orchestras, photographers, etc. for your event for an additional fee.

Outdoor functions

In the event of inclement weather, or the threat of inclement weather as broadcast by the national weather service, we reserve the right to move the function indoors, space permitting. The decision to move an outdoor function indoors will be made by Haywood's management at least 4 hours prior to the function's starting time.

Collection costs

Client agrees that in the event litigation or court action is commenced or Haywood's incurs costs or attorneys fees to collect fees due from client, the client will be responsible for all actual costs and attorneys fees incurred regardless of the outcome of such litigation or court action. A late fee of 2% per month will be imposed upon all amounts after each thirty (30) day period.

Excused non-performance

If Haywood's is unable to perform its obligations under this agreement for reasons beyond its control, including, but not limited to, strikes, labor disputes, accidents, government requisitions, restrictions or regulations on travel, facility operations, commodities, or supplies, acts of war or acts of nature, such non-performance is excused and Haywood's may terminate this agreement without further liability of any nature, upon return of the patron's deposit. In no event shall Haywood's be liable for the consequential damages of any nature for any reason. If the space reserved hereunder is not available for the event, Haywood's may substitute other space, similar or comparable, and the patron will agree to such substitution. In any event, Haywood's shall not be liable beyond the amount paid for the use of the rooms herein reserved.