



The Hampton Banquet Hall

Thank you for your interest in the Hampton Banquet Hall, professionally staffed with a full time coordinator and an in-house Chef. We look forward to working with you step by step in helping you plan an organized and pleasurable event to remember.

Mon. – Thurs. Business Meeting 2016 Package Includes:

- ** Up to Eight Total Hours of hall rental with set-up and clean-up with Exclusive use of our facility at **\$750.00 / day**
- ** Fresh Brewed Coffee, Tea & Decaf all day ** Water Pitchers also available
- ** Podium and microphone(s) available and two projection screens
- ** Additional audio-visual equipment may be rented
- ** Our Total Seating Capacity is 50-300 people for the following seating arrangement options:
Open Round Table Seating, Conference, Theater Style; or Classroom (up to 70 guests).
- ** **Optional:** Professionally Catered Hot or Cold Lunch / Dinner and/or Continental Breakfast
All food packages are subject to 17% Service charge & 7% PA sales tax.

Continental Breakfast Buffet \$4.50/person: (30 person minimum charge)

Assorted Danishes, Assorted Muffins, croissants and Hot Bagels served w/butter, cream cheese & Jelly
Also included: assorted chilled juices \$1.00/person add fresh fruit displayed on trays

Our Business Cold Luncheon Menu Includes:

- **Refreshment Stations: Unlimited assorted Pops and Fruit Punch **during lunch** /Fresh Brewed Coffee, Tea & Decaf all day
- **Professional Staff to service your party with Complete Set-up and Clean Up

- ** **Optional Additional Cost Items:** Decorated Dessert Cake \$.95/person, Dessert Fantasy Bar \$1.75-\$2.95/person

2016 COLD LUNCHEON BUFFET MENU \$8.50 / PERSON:

(MINIMUM 50 PERSON CHARGE, 17% SERVICE CHARGE / 7% SALES TAX APPLIES)

ASSORTED DELI MEATS, ASSORTED CHEESES, AND RELISH TRAYS
(TOMATOES, DELI PICKLES & LETTUCE) WITH ASSORTED BREADS
(TURKEY, ROAST BEEF, HAM AND SALAMI WITH AMERICAN, SWISS, AND PROVOLONE)
PASTA SALAD WITH FRESH GARDEN VEGETABLES
ASSORTED FRESH FRUIT DISPLAYED ON TRAYS
FRESHLY TOSSED GARDEN GREEN SALAD WITH ASSORTED DRESSINGS

Plus: 1 Hour of cold refreshments plus All Day hot refreshments



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Continental Breakfast Buffet \$4.50/person:

Assorted Danishes, Assorted Muffins, croissants and Hot Bagels served w/butter, cream cheese & Jelly
Also included: assorted chilled juices \$1.00/person add fresh fruit displayed on trays

Our 2016 Business Hot Luncheon Menu Includes:

**Refreshment Stations: Unlimited assorted Pops and Fruit Punch during lunch /Fresh Brewed Coffee, Tea & Decaf all day
**China Dinner Settings (Hot lunch only) **Professional Staff to service your party with Complete Set-up and Clean Up

** Optional Additional Cost Items: Decorated Dessert Cake \$.95/person, Dessert Fantasy Bar \$1.75-\$2.95/person

BUFFET MENU #1:\$9.95/PERSON (MIN. 50 PERSON CHARGE; 17% SERVICE CHARGE / 7% SALES TAX APPLIES)

CHOICE OF ONE ENTREE:

HERBED BAKED CHICKEN (LARGE ¼ CHICKEN SELECTIONS LIGHTLY SEASONED)	STUFFED CABBAGE ROLLS
GLAZED BAKED HAM COOKED IN OUR SPECIAL PINEAPPLE-ORANGE SAUCE	OVEN FRIED BREADED CHICKEN
OUR FAMOUS STUFFED SHELLS W/ RICOTTA CHEESE	BARBECUED ROASTED CHICKEN
SEASONED SALISBURY STEAK W/ HOMEMADE MUSHROOM GRAVY	OUR FAMOUS SAUSAGE W/ SPECIAL TOMATO SAUCE

ADDITIONAL CHOICE OF FOUR:

IMPORTED PASTA CHOICES: RIGATONI, SEA SHELLS OR PENNE	GLAZED CARROTS
W/ MEAT SAUCE, MARINARA OR SUN DRIED TOMATOES, BASIL & OLIVE OIL	ITALIAN BLEND OF VEGETABLES
IMPORTED LINGUINE W/ BUTTER AND PARMESAN CHEESE	FRESHLY TOSSED GARDEN GREEN SALAD
RICE PILAF	ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS
BAKED MACARONI W/ CHEDDAR CHEESE SAUCE	ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS
BUTTERED PARSLEY RED-SKIN POTATOES	GREEK TOMATO SALAD
ROASTED HERBED RED-SKIN POTATOES	BOW-TIE PASTA SALAD W/ VEGETABLES
MASHED POTATOES W/ HOMEMADE GRAVY	ELBOW MACARONI SALAD
GREEN BEANS W/ MUSHROOMS OR ALMONDS	BROCCOLI & CAULIFLOWER W/ CHEESE SAUCE ON THE SIDE

ALSO INCLUDES: ASSORTMENT OF FRESH HARD AND SOFT DINNER ROLLS W/ BUTTER

BUFFET MENU #2: \$11.95/PERSON (MIN.50 PERSON CHARGE; 17% SERVICE CHARGE / 7% SALES TAX APPLIES)

CHOICE OF ONE ENTREE:

ROAST SIRLOIN OF BEEF W/ AU JUS AND HOMEMADE GRAVY	STUFFED CHICKEN BREAST W/ MARSALA WINE SAUCE
SIRLOIN BEEF BURGUNDY TIPS -----(RICE SHOULD BE CHOSEN W/ THESE ITEMS) -----	SEAFOOD NEWBURG
VEAL PARMESAN	TORTELLINI W/ SAUTEED CHICKEN AND BROCCOLI
VEAL SCALLOPINI	TORTELLINI W/ SAUSAGE & SHERRIED MUSHROOM SAUCE
CHEESE LASAGNA W/ MARINARA OR MEAT SAUCE	BAKED PORK CHOP W/ HOMEMADE MUSHROOM SAUCE
ROAST TURKEY BREAST W/ GRAVY	FETTUCCHINE WITH A SAVORY BLEND OF HERBS, CHICKEN AND PEPPERS

ADDITIONAL CHOICE OF FOUR:

IMPORTED PASTA CHOICES: RIGATONI, SEA SHELLS OR PENNE	GLAZED CARROTS
W/ MEAT SAUCE, MARINARA, SUN DRIED TOMATOES, BASIL & OLIVE OIL	ITALIAN BLEND OF VEGETABLES
RICE PILAF	SCALLOPED POTATOES
CHEESE TORTELLINI W/ A LIGHT GARLIC BUTTER	AU GRATIN POTATOES
BAKED MACARONI W/ CHEDDAR CHEESE SAUCE	CANDIED YAMS
BUTTERED PARSLEY RED-SKIN POTATOES	FRESHLY TOSSED GARDEN GREEN SALAD
ROASTED HERBED RED-SKIN POTATOES	GREEK TOMATO SALAD
MASHED POTATOES W/ HOMEMADE GRAVY	ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS
GREEN BEANS W/ MUSHROOMS OR ALMONDS	ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS
BROCCOLI & CAULIFLOWER W/ CHEDDAR CHEESE SAUCE ON THE SIDE	COLE SLAW

ALSO INCLUDES: ASSORTMENT OF FRESH HARD AND SOFT DINNER ROLLS W/ BUTTER

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

****SIDE ITEMS MAY BE EXCHANGED FROM MENU #2 TO #1 AT NO CHARGE**

****MAIN ENTREES MAY BE UPGRADED FOR AN EXTRA CHARGE**

SIT-DOWN MENU IS AVAILABLE

\$200.00 DEPOSIT AND SIGNED CONTRACT RESERVATION REQUIREMENT (724)444-6770**



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Evening Business Meeting Includes Hall Rental Included:

- ** Up to Four hour hall rental with set-up and clean-up
- ** Exclusive use of our facility
- ** Refreshment Stations: Assorted Pops, Fresh Brewed Coffee, Tea & Decaf
- ** Water Pitchers also available
- ** Podium and microphone(s) available and two projection screens
- ** Additional audio-visual equipment may be rented
- ** Our Total Seating Capacity is 50-300 people for the following seating arrangement options:
Open Round Table Seating, Conference, Theater Style, or Classroom (up to 60 guests).
- ** Optional Additional Cost Items: Dessert Cake, Dessert Fantasy Bar, also available Wine or Alcoholic Beverages

BUFFET MENU #1: \$ 15.95/PERSON (MIN. 50 PERSON CHARGE; 17% SERVICE CHARGE / 7% SALES TAX APPLIES)

CHOICE OF ONE ENTREE:

HERBED BAKED CHICKEN (LARGE ¼ CHICKEN SELECTIONS LIGHTLY SEASONED)	STUFFED CABBAGE ROLLS
GLAZED BAKED HAM COOKED IN OUR SPECIAL PINEAPPLE-ORANGE SAUCE	OVEN FRIED BREADED CHICKEN
OUR FAMOUS STUFFED SHELLS W/ RICOTTA CHEESE	BARBECUED ROASTED CHICKEN
SEASONED SALISBURY STEAK W/ HOMEMADE MUSHROOM GRAVY	OUR FAMOUS SAUSAGE W/ SPECIAL TOMATO SAUCE

ADDITIONAL CHOICE OF FOUR:

IMPORTED PASTA CHOICES: RIGATONI, SEA SHELLS OR PENNE	GLAZED CARROTS
W/ MEAT SAUCE, MARINARA OR SUN DRIED TOMATOES, BASIL & OLIVE OIL	ITALIAN BLEND OF VEGETABLES
IMPORTED LINGUINE W/ BUTTER AND PARMESAN CHEESE	FRESHLY TOSSED GARDEN GREEN SALAD
RICE PILAF	ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS
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BUTTERED PARSLEY RED-SKIN POTATOES	GREEK TOMATO SALAD
ROASTED HERBED RED-SKIN POTATOES	BOW-TIE PASTA SALAD W/ VEGETABLES
MASHED POTATOES W/ HOMEMADE GRAVY	ELBOW MACARONI SALAD
GREEN BEANS W/ MUSHROOMS OR ALMONDS	BROCCOLI & CAULIFLOWER W/ CHEESE SAUCE ON THE SIDE

ALSO INCLUDES: ASSORTMENT OF FRESH HARD AND SOFT DINNER ROLLS W/ BUTTER

BUFFET MENU #2: \$17.95/PERSON (MIN. 50 PERSON CHARGE; 17% SERVICE CHARGE / 7% SALES TAX APPLIES)

CHOICE OF ONE ENTREE:

ROAST SIRLOIN OF BEEF W/ AU JUS AND HOMEMADE GRAVY	STUFFED CHICKEN BREAST W/ MARSALA WINE SAUCE
SIRLOIN BEEF BURGUNDY TIPS -----(RICE SHOULD BE CHOSEN W/ THESE ITEMS) -----	SEAFOOD NEWBURG
VEAL PARMESAN	TORTELLINI W/ SAUTEED CHICKEN AND BROCCOLI
VEAL SCALLOPINI	TORTELLINI W/ SAUSAGE & SHERRIED MUSHROOM SAUCE
CHEESE LASAGNA W/ MARINARA OR MEAT SAUCE	BAKED PORK CHOP W/ HOMEMADE MUSHROOM SAUCE
ROAST TURKEY BREAST W/ GRAVY	FETTUCINE WITH A SAVORY BLEND OF HERBS, CHICKEN AND PEPPERS

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BAKED MACARONI W/ CHEDDAR CHEESE SAUCE	CANDIED YAMS
BUTTERED PARSLEY RED-SKIN POTATOES	FRESHLY TOSSED GARDEN GREEN SALAD
ROASTED HERBED RED-SKIN POTATOES	GREEK TOMATO SALAD
MASHED POTATOES W/ HOMEMADE GRAVY	ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS
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