



TO BOOK AN EVENT OR FOR MORE
INFORMATION PLEASE CONTACT:

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PLEASE INFORM STAFF OF ANY FOOD ALLERGIES*

THE FOLLOWING PRICES DO NOT INCLUDE THE ROOM RENTAL, A CUSTOMARY 18% SERVICE
CHARGE, OR 6% PA SALES TAX, WHICH WILL BE ADDED TO THE FINAL INVOICE.



Fresh **HARVEST**



CATERING GUIDE

(814) 288-2880

1600 CAMBRIDGE DR
DAVIDSVILLE PA 15928



BREAKFAST

The Continental----- \$6.95 per person

Fresh brewed regular and decaf coffee, hot tea with a variety of condiments, refreshing fruit juices, a selection of our very own breakfast pastries, and delicious fresh fruit.

The Big One----- \$11.95 per person

Fluffy scrambled eggs, crispy bacon, sausage, deliciously seasoned home-fried potatoes, and one choice of our fan-favorite pancakes, French toast, or golden brown Belgian waffles! Each comes with warmed syrup and is accompanied by seasonal fresh fruit and assorted breakfast pastries. All with the appropriate accompaniments. Freshly brewed regular or decaf coffee, hot tea with a variety of condiments, and your choice of two juices.

A Healthy Start ----- \$7.95 per person

Egg white, tomato, and spinach sandwich served on whole wheat bread. Accompanied with fresh fruit and yogurt plated. Freshly brewed regular or decaf coffee, hot tea with a variety of condiments, and your choice of two juices.

BRUNCH

The Buffet ----- \$14.95 per person

Fluffy scrambled eggs, crispy bacon, sausage, and one choice of our fan-favorite pancakes, French toast, or golden brown Belgian waffles! Each comes with warmed syrup and is accompanied by seasonal fresh fruit, and assorted breakfast pastries. All with the appropriate accompaniments. One choice of mouth-watering chicken marsala or cheesy chicken parmesan. One choice of homemade baked ziti or creamy fettuccine alfredo. Served along with freshly brewed regular or decaf coffee, hot tea with a variety of condiments, and your choice of two juices.

TABLE LINENS

The usage of Fresh Harvest's linen package is optional.

\$1 per napkin

\$5 per overlay

\$2.50 per chair covering

\$1.50 per sash

White, base tablecloths are free

Other packages are available upon request.

Renters are responsible for providing their own centerpieces.

YOUR CATERING IDEAS

Which services do you want to have?

Breakfast Brunch Lunch Dinner Hors D'oeuvres

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What do you want served? _____

Any food allergies? _____

Will you serve alcohol at your event?

Yes

No

If yes, please be sure to read our alcohol regulations page

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Will you be needing Fresh Harvest's
linens?

Yes

No

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ALCOHOL USE REGULATIONS

Laurel View Village reserves the right to limit the use of alcohol in public areas of the campus.

The following rules and regulations apply to all banquet areas on the campus:

- Wines and champagne are permitted at 20 oz or less per person
- Beer is permitted in 3-12 oz cans or bottles; no more than 36 oz per person will be permitted (The number of guests multiplied by 36 gives you the amount of beer permitted)
- Shots of hard liquor are permitted only for the bridal dance
- Signature drinks will be allowed at Fresh Harvest's discretion
- Kegs, open fountains, and pitchers are PROHIBITED
- All alcoholic beverages must remain in the banquet hall areas

The following rules apply to the handling of alcoholic beverages by Laurel View Village Staff:

- All alcohol will be dispensed by a RAMP CERTIFIED FH staff member
- FH staff have the right to ask for proper identification for guests being served alcohol to ensure they are over the age of 21
- Beer and wine will be poured into glasses by FH staff
- FH staff will not serve alcohol during meal service except for alcohol pertaining directly to the meal (champagne toast)
- At no time will FH buy or sell alcohol
- A service fee will be charged for handling of alcohol by FH staff

Customers must provide proof of liability insurance at a minimum of \$1 million.
Note: Most homeowners' policies will provide liability coverage at a minimal cost.

LUNCH

Deli Boards----- \$14.95 per person

Your choice of two meats, two salads, and two cheeses. Served with fresh lettuce, tomato, onion, and pickles. A variety of breads and condiments, house-made potato chips, and a decadent dessert.

Meat: Oven roasted turkey, deli ham, or roast beef

Salad: Broccoli salad, coleslaw, cucumber salad, fruit salad, house salad, macaroni salad, pasta salad, or potato salad

Cheese: American, cheddar, provolone, or swiss

Dessert: Homemade cookies, brownies, or gob cake

Picnic Package One ----- \$12.95 per person

Hamburgers and hot dogs served with delicious baked beans and a platter of fresh lettuce, tomato, onion, pickle, and American cheese. Your choice of one salad and one dessert. Assorted beverages are included.

Salad: Broccoli salad, coleslaw, cucumber salad, fruit salad, house salad, macaroni salad, pasta salad, or potato salad

Dessert: Homemade cookies, brownies, or gob cake

Picnic Package Two----- \$14.95 per person

Grilled chicken and pulled BBQ pork, served with your choice of delicious baked beans or juicy corn on the cob. Served with homemade cornbread and your choice of two salads and one dessert. Assorted beverages and rolls are included.

Salad: Broccoli salad, coleslaw, cucumber salad, fruit salad, house salad, macaroni salad, pasta salad, or potato salad

Dessert: Homemade cookies, brownies, or gob cake

Deli Party Buffet----- \$12.95 per person

Your choice of one tasty soup, two sandwiches served on a croissant, your choice of one salad, and one dessert. Includes our chef's choice of Italian wraps and house-made chips.

Soup: Chicken noodle, loaded potato, cheddar broccoli, or Italian wedding

Sandwich: Turkey, bacon, and provolone, egg salad, ham salad, tuna salad, or chicken salad

Salad: Broccoli salad, coleslaw, cucumber salad, fruit salad, house salad, macaroni salad, pasta salad, or potato salad

Dessert: Homemade cookies, brownies, or gob cake

DINNER BUFFET

Choice of two entrees (prices differ depending on tier selected), two sides, and one dessert. Ask about our plate services.

Tier 1 Entrées ---- \$22.95 per person

- Roast beef with gravy
- Stuffed chicken breast
- Chicken Parmesan
- Roasted turkey
- Potato crusted cod
- Baked ham
- Baked tilapia
- Baked Ziti

Tier 2 Entrées ----\$25.95 per person

- Beef tips with Portobello mushrooms
- Roasted pork tenderloin with apple jam
- Chicken Marsala
- Pasta Primavera
- Tuna steak
- Mahi Mahi

Tier 3 Entrées ---- \$34.95 per person

- Medallions of beef tenderloin
- Broiled crab cakes
- Baked salmon with citrus hollandaise
- Stuffed flounder
- Any entrée from tier 1 or 2

Side Options

- Glazed carrots
- Green bean almandine
- Roasted vegetable medley
- Broccoli
- Garlic or buttered mashed potatoes
- Baked potato
- Baked sweet potato
- Baked penne
- Roasted red potatoes
- Wild rice
- Rice Pilaf
- Cookie tray
- Gob cake
- Carrot cake
- Cheesecake
- Coconut cake
- Assorted fruit pie

HORS D'OEUVRES

HOT HORS D'OEUVRES

\$75 per 50 pieces | \$125 per 100 pieces

- Buffalo wings (bone in or out) with assorted sauces
- Sausage stuffed mushrooms
- Burgundy meatballs
- Fried ravioli in marinara sauce
- Franks in a blanket
- Mini egg rolls
- Baked brie with crostini
- Spinach and artichoke dip

\$150 per 50 | \$250 per 100 pieces

- Mini beef Wellington with horseradish cream
- Mini crab cakes
- Fried shrimp
- Bacon wrapped scallops

COLD HORS D'OEUVRES

\$75 per 50 pieces | \$125 per 100 pieces

- Asparagus wrapped with prosciutto
- Grilled chicken caesar croustades
- Caprese skewers
 - Fresh mozzarella and tomatoes with basil

\$150 per 50 pieces | \$250 per 100 pieces

- Shrimp cocktail
- Brioche crostini topped with lump crab meat

COLD PLATTER DISPLAYS

- Vegetable crudités with dip ----- \$3.50 per person
- Seasonal fresh fruit ----- \$5.00 per person
- Domestic and international cheese with crackers -- \$6.00 per person