

THE SETTLERS INN



LACAWAC
S A N C T U A R Y
AND BIOLOGICAL FIELD STATION

CATERING PACKAGES

All of our packages focus on sourcing as much of the food as possible from local and regional sustainable farms. The options we present reflect foods that are typically available for that time of year.

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TheSettlersInn.com
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INTRODUCTION TO THE SETTLERS INN CATERING

A wedding reception by The Settlers Inn is a carefully crafted experience. You will find our thirty-five-year tradition of fine service and attention to detail throughout our creative menus and presentations. The cornerstone of the Inn is our rich regional cuisine. Each menu highlights our efforts to feature products of local organic farmers and producers to ensure the freshest ingredients. Let us cater your wedding reception and surpass your expectations.

ALL WEDDINGS INCLUDE

- A cocktail hour, including hors d'oeuvres & an open bar featuring premium brands of liquor, beer & wine
- Three additional hours of open bar during the reception
- Champagne Toast (a non-alcoholic option is available)
- All menus include a selection of our house made artisan breads
- Two-Three course farm to table dinner
- Custom wedding cake designed and created by The Settlers Inn pastry chef
- Professional wait staff & bartenders
- Event coordinator to assist with orchestrating your reception

SPECIAL CONSIDERATIONS

- All prices listed in this package **include** sales tax and service charges
- Prices in this package do **not** include rentals of tables, chairs, linens, flatware, dishes, etc.
- Final arrangements such as menu changes, estimated guest counts, and table arrangements are requested two weeks prior to your event
- 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 guest for everyone's safety and comfort
- Final guest counts, food selection counts & final payment are due 10 days in advance



OPEN BAR INCLUDES

4 Hour Open Bar Included in Package with Premium Liquors

5th Hour additional option | \$8 Per Person

PREMIUM BRANDS OF LIQUOR INCLUDES

Titos | Stolli Vodka | Tanqueray Gin

Southern Comfort | Jack Daniels | Jim Beam | Seagrams | Dewars

Montezuma Tequila | Captain Morgan Rum

PREMIUM BRANDS OF WINE

A Selection of Red and White

BEER

Budweiser | Yuengling Lager | Coors Lite | Amstel Light | Corona

UPGRADE TO TOP SHELF

Add \$5 Per Person for Top Shelf Liquor (Also Includes All Premium Brands)

Add \$8 Per Person for Top Shelf Liquor & Top Shelf Cordials

SEASONAL CRAFT BEER

Add \$5 Per Person for Craft Beer Package - 5 Hand Selected Rotating Seasonals

TOP SHELF BRANDS OF LIQUOR

Grey Goose | Kettle One | Bombay Sapphire

Meyers | Chivas | Johnnie Walker Red | Johnnie Walker Black | Jameson

Crown Royal | Makers Mark | Cuervo Gold | Patron Silver

TOP SHELF BRANDS OF CORDIALS

B & B | Courvoisier VS | Sambuca Romano | Baileys Irish Cream

Grand Marnier | Amaretto Di Saronno | Drambuie



All package comes with your choice of three passed hors d'oeuvres.
Sanctuary Package - Choose one stationary display.
Lake Lacawac Package and Watres Package - Choose two stationary displays.

PASSED HORS D'OEUVRES

Choose Three

Add an additional hors d'oeuvre for \$4 per person

MAY-JUNE

Peppadew Halves Stuffed with Goat Cheese and Balsamic*
New Potato Crisps with Spring Onion Balsamic, Fig Compote, and Herbed Cream Cheese
Local Strawberry & Mascarpone Tarts with Tamarind Glaze
Ahi Tuna on Crispy Rice with Wakame*
Smoked Blooming Grove Trout Mousse "Deviled Egg" Crostini

JULY-AUGUST

Tomato Cucumber Salad Shooter with Burrata & Red Wine Vinaigrette
Farm Lettuce Chicken Cobb Salad Shooters*
Forks Farm Chicken Sliders with Summer Slaw and Buttermilk Dressing*
Liedy's Farm Carolina BBQ Pulled Pork Sliders with Garden Cucumber Salsa
Petite Crab Cakes with Refreshing Peach Salsa

SEPTEMBER-OCTOBER

Lobster Salad in Savory Cream Puffs*
Open Face Brie and Roasted Apple Grilled Cheese with Balsamic Drizzle
Calkin's Creamery Melted Gouda Crostini with Pear Cranberry Compote
Local Tomato Bruschetta on housemade Crostini

STATIONARY DISPLAYS

Sanctuary Package - Choose one stationary display.
Lake Lacawac Package and Watres Package - Choose two stationary displays.
Add on additional display for price listed.

Local & Regional Cheeseboard | \$5.50 per person
with Seasonal side & Fruits (All Seasons)

Heirloom Tomato, Mozzarella, and Basil Display | \$6.00 per person
with Focaccia, Pesto & Balsamic (July- October)

Charcuterie Board | \$6.00 per person
A Selection of Five Local Prosciuttos, Sausages, Cured Meats and Pates (All Seasons)

A Taste of Pennsylvania | \$6.50 per person
Blooming Grove Smoked Trout Mousse, Pennsylvania Mushroom Dip, Leraysville Cheddar Cheese, Cucumbers, Capers, Onions, Crostini, and Tait Farms Apple Pepper Jam (All Seasons)

*Indicates the dish is also available in other seasons



SANCTUARY PACKAGE

\$ 99 per person with bar

\$69 per person without bar

Includes 3 passed hors d' oeuvres and 1 Stationary display

FIRST COURSE

Choose One

The Settlers Inn Signature Salad

Mixed Greens in Cucumber Wrap with Cherry and Yellow Tomatoes, Minced Red Onion, Carrot Crisps, Amish Cheddar Cheese & Candied Pecans, Balsamic Vinaigrette

Classic Caesar Salad

With House Made Parmesan Croutons

ENTREES

Choose Two

Served Plated, Entrée Duo, Family Style OR Buffet

MAY-JUNE

Grilled Freebird Farm Chicken Breast with a Lemon Tarragon Sauce

Spring Herb Butter Braised Beef Sirloin with Roasted Peppers

Roast Liedy's Farm Pork Loin with Strawberry Cherry Jalapeño Sauce

Penne in light Spring Garlic Sauce with Spring Farm Vegetable

Roasted Jail Island Salmon with Apricot-Ginger Sauce

JULY-AUGUST

Roast Liedy's Farm Pork Loin with Scholl's Orchard Peach Jalapeño Sauce

Grilled Freebird Farms Chicken Breasts with Farm Pesto, Cheddar, Roasted Peppers & Tomatoes*

Roasted Jail Island Salmon with Nonnemacher's Cucumber Persimmon Salsa

Grilled Marinated Flank Steak in Garden Chimichurri

Penne with Farm Fresh Pesto & Heirloom Tomatoes

SEPTEMBER-OCTOBER

Slow Roasted Turkey Breast with Chestnut Cranberry Stuffing and Gingersnap Gravy

Almond Crusted Freebird Farms Chicken Breast with Smokey Honey Dijon Bacon Sauce

Grilled Jail Island Salmon in Cranberry Pinot Noir Reduction

The Settlers Inn Signature Smoked & Braised Beef Brisket in Chef Ben's Cola Sauce

Housemade Roasted Vegetable Lasagna

Rigatoni in Pesto Sauce with Last of the Season Roast Tomatoes



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...SANCTUARY PACKAGE CONTINUED

SIDES

Choose Two

MAY-JUNE

Spring Garlic Mashed Potatoes
Fresh Farm Vegetables
American Grain Salad
Potatoes with Herbs and Butter

JULY-AUGUST

Grilled Summer Corn
Corn and Heirloom Tomato Salad
Lemon and Thyme Mashed Potatoes
Fresh Farm Vegetables
Grilled Summer Squash

SEPTEMBER-OCTOBER

Smoked Gouda Mashed Potatoes
Cauliflower Au Gratin
Fresh Farm Vegetables
Butternut Squash Hash
Grilled Sweet Potatoes in Sage Brown Butter
American Grain Salad

THIS PACKAGE INCLUDES

Four Hour Open Bar
Champagne Toast
Choice of Three Passed Hors D'oeuvres
Choice of One Stationary Display
Two Course Dinner
Wedding Cake
Sales Tax & Service Charge



LAKE LACAWAC PACKAGE

\$ 109 per person with bar

\$79 per person without bar

Includes 3 passed hors d'oeuvres and 2 Stationary displays

FIRST COURSE

Choose One

The Settlers Inn Signature Salad

Mixed Greens in Cucumber Wrap with Cherry and Yellow Tomatoes, Minced Red Onion, Carrot Crisps, Amish Cheddar Cheese, Candied Pecans, and Balsamic Vinaigrette

Classic Caesar Salad

With House Made Parmesan Croutons

Seasonal Starter

May-June: Strawberry & Burrata Salad

July-August: Caprese Heirloom Salad

September-October: Nonnemacher's Butternut Squash Soup with Pumpkin Seed Oil

ENTREES

Choose Three

Also Choose Any From Tier One

Served Plated, Entrée Duo, Family Style OR Buffet

MAY-JUNE

Pan Roasted Jail Island Salmon Oscar

Sliced Beef Tenderloin with Cherry Balsamic

Almond Crusted Chicken with Apricot Sauce

JULY-AUGUST

Grilled Swordfish with Caper Lemon Salsa

Sliced Beef Tenderloin with Tomato Chutney

Grilled Chicken with Fire Roasted Corn Alote Compote

SEPTEMBER-OCTOBER

Sliced Beef Tenderloin with Red Chermoula

Perch with Lemon Basil Sauce and Roasted Sweet Potatoes

Pan Roasted Chicken with Cider Apple Bacon Thyme Compote

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...LAKE LACAWAC PACKAGE CONTINUED

SIDES

Choose Two

MAY- JUNE

- Spring Garlic Mashed Potatoes
- Fresh Farm Vegetables
- American Grain Salad
- New Potatoes with Butter & Herbs

JULY-AUGUST

- Grilled Summer Corn
- Corn and Heirloom Tomato Salad
- Lemon and Thyme Mashed Potatoes
- Fresh Farm Vegetables
- Grilled Summer Squash

SEPTEMBER-OCTOBER

- Smoked Gouda Mashed Potatoes
- Cauliflower Au Gratin
- Fresh Farm Vegetables
- Butternut Squash Hash
- Grilled Sweet Potatoes in Sage Brown Butter
- American Grain Salad

THIS PACKAGE INCLUDES

- Four Hour Open Bar
- Champagne Toast
- Your Choice of Three Passed Hors D'oeuvres
- Your Choice of Two Stationary Displays
- Two Course Dinner
- Wedding Cake
- Sales Tax & Service Charge



WATRES PACKAGE

\$119 per person with bar

\$89 per person without bar

Includes 5 passed hors d' oeuvres and 2 stationary displays

FIRST COURSE

The Settlers Inn Signature Salad

Mixed Greens in Cucumber Wrap with Cherry & Yellow Tomatoes, Minced Red Onion, Carrot Crisps, Amish Candied Pecans, and Balsamic Vinaigrette

SECOND COURSE

Choose One

MAY - JUNE

Crispy Soft Shell Crab in Spicy Remoulade and Pea Shoots

Braised Veal in Fines Herbs Sauce

Strawberry Gazpacho Soup

Seasonal Charcuterie Plate

JULY - AUGUST

Ahi Tuna and Grilled Pineapple Poke Bowl

Heirloom Tomato Goat Cheese Flatbread

Seasonal Charcuterie Plate

SEPTEMBER - OCTOBER

Shrimp, Bacon and Butternut Squash Flatbread with Balsamic

Cider Braised Pork Belly on Manchego Puree

The Settlers Inn Signature Butternut Squash Soup

Seasonal Charcuterie Plate

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...WATRES PACKAGE CONTINUED

ENTREES

Choose Three

Plated or Duo Plate

MAY-JUNE

Grilled Freebird Farm Chicken Breast with Chardonnay Butter, Baby Fennel & Rosemary Risotto

Grilled Filet Mignon with Cabernet Sauce & Spring Tri Colored Potatoes in Herb Butter

Grilled Liedy's Farm Pork Tenderloin with Strawberry Jalapeño Sauce

Pan Roast Blooming Grove Trout stuffed with Arugula & Garlic on a bed of Wild Rice & Pilaf Lemon Chardonnay Sauce Kamut

Harissa Marinated Shrimp on Pistachio and Wild Rice Salad with Spring Farm Offerings

Sautéed Truly Wild Gathered Mushrooms in Bucatini with Roasted Garlic and Espellette

JULY-AUGUST

Grilled Filet Mignon with Heirloom Tomato Demi & Purple Mashed Potatoes

Crispy Skin Brined Petite Poulet Chicken with Thai Coconut Sauce, Pickled Lotus Root, Sticky Purple Rice

Pan Roast Barrumundi with Cucumber, Persimmon, Mint Salsa & Ginger Rice

Pistachio Crusted Liedy's Farm Pork Tenderloin in Pineapple Sesame Chutney with Grilled Eggplant and Zucchini Nuvo Ratatouille

SEPTEMBER-OCTOBER

Crispy Skin Half Roasted Duckling in Fig Balsamic Sauce, Lemon Garlic Mashed Potatoes

Grilled Filet Mignon with Smoked Bone Marrow Béarnaise & Sweet Potato Bacon Hash

Sage Rubbed Crispy Skin Petite Poulet with Fennel Cream, Pumpkin, and Chorizo Skillet Potatoes

Pan Roast Red Snapper with Asian Pear Salsa and Black Rice

Nonnemacher Farm Honeynut Squash Filled with Lentils and Rice

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...WATRES PACKAGE CONTINUED

SIDES

Choose Two

MAY- JUNE

Spring Garlic Mashed Potatoes
Fresh Farm Vegetables
American Grain Salad
New Potatoes with Butter & Herbs

JULY-AUGUST

Grilled Summer Corn
Corn and Heirloom Tomato Salad
Lemon and Thyme Mashed Potatoes
Fresh Farm Vegetables
Grilled Summer Squash

SEPTEMBER-OCTOBER

Smoked Gouda Mashed Potatoes
Cauliflower Au Gratin
Fresh Farm Vegetables
Butternut Squash Hash
Grilled Sweet Potatoes in Sage Brown Butter
American Grain Salad

THIS PACKAGE INCLUDES

Four Hour Open Bar
Champagne Toast
Your Choice of Three Passed Hors D'oeuvres
Your Choice of Two Stationary Displays
Three Course Dinner
Wedding Cake and Three Items for Dessert Display
Sales Tax & Service Charge



DESSERT OPTIONS

DESSERT DISPLAYS

Select Three for \$5 Per Person | Select Five for \$8 Per Person

Add Another: \$1.75 Per Item Per Person

Cream Puffs

Toffee Pudding with Caramel Sauce and Whipped Cream

Assorted Cookies and Brownies

Cheesecake Bars

Chocolate Covered Strawberries

Lemon Meringue Tart

Key Lime Tart

Crème De Menthe Brownie

Bavarian Chocolate Tarts

Truffles

Espresso Crème Brûlée Shooters

Vegan Peanut Butter Blondies

AFTER DINNER CORDIALS & COFFEE STATION

Add \$6 per person

Served for One Hour

Amaretto DiSorrano | Baileys Irish Cream | Campari

Jameson | Frangelica | Sambuca | Kahlua | Chambord

PLATED DESSERT OPTIONS AVAILABLE UPON REQUEST



WEDDING CAKES

CAKE FLAVORS

White | Yellow | Chocolate | Lemon
Marble | Carrot | Banana | Chocolate Chip

FROSTINGS | INCLUDED IN PACKAGE

Cream Cheese
Buttercream: Chocolate, Vanilla, Mocha, Espresso, Salted Caramel, Toasted Almond

FILLINGS | INCLUDED IN PACKAGE

Chocolate Mousse | Oreo Cookie | Lemon Curd
Vanilla Custard | Chocolate Custard | Cream Cheese
Flavored Buttercream

FROSTINGS | AVAILABLE UPGRADES

ADD \$1.00 PER PERSON
Burnt Orange Buttercream | Hazelnut Buttercream

FILLINGS | AVAILABLE UPGRADES

ADD \$1.00 PER PERSON
Cannoli | Fresh Fruit | Chocolate Truffle
Hazelnut | Coconut | Liqueur Fillings (Baileys, Amaretto, etc.)

SUGGESTED COMBINATIONS

ADD \$2.00 PER PERSON

Chocolate Cake, Frangelico Soak, Hazelnut Buttercream
Yellow Cake, Rum Soak, Cannoli Filling, Vanilla Buttercream
Banana Cake, Bourbon Banana Filling, Salted Caramel Buttercream
Chocolate Cake, Grand Marnier Soak Chocolate Truffle Filling, Burnt Orange Buttercream
Chocolate Cake, Amaretto Soak, Coconut Filling, Toasted Almond Buttercream

Fondant | \$.75 per person
Sugar Flowers | \$5 per decoration
*Additional Fees May Apply

FOR COMPLETE CUSTOM CAKE WE WILL CONNECT YOU WITH OUR EXECUTIVE PASTRY CHEF FOR PRICING



DROP OFF PACKAGES

BREAKFAST

\$15 per person plus \$50 Delivery and Set Up Fee
Quiche Lorraine | Roasted Pepper, Spinach, Tomato and Cheddar Quiche
Granola and Yogurt | Cranberry Orange Scones | Chocolate Croissants
Blueberry Muffins | Save your Life Fruit Salad

TEA

\$15 per person, plus \$50 Delivery and Set Up Fee
Hand Carved Ham and Leraysville Swiss Tea Sandwiches with St. Petersburg Sauce Egg Salad Tea Sandwiches
Quick Pickle Cucumber Sandwiches with Herbed Goat Cheese and Apple Slaw
Cheddar Scones | Nutella Braids | Blueberry Muffins | Save your Life Fruit Salad

WORKING LUNCH

\$17 per person, plus \$50 Delivery and Set Up Fee
Includes 3 Varieties of Sandwiches, 2 Sides, Bottled Water, and Soft Drinks
Roast Turkey, Spinach, and Cranberry Mayo | Turkey Avocado BLT | Sundried Tomato Avocado Chicken Caesar Warm
Ham and Cheddar Ham and Provolone | Chicken Salad | Tuna Salad | Egg Salad
Save Your Life Veggie Sandwich

SIDES

Save your Life Grain Salad | Save your Life Fruit Salad | Save your Soul Potato Salad
Caesar Salad | Mixed Green Salad

LUNCH BUFFET

\$19 per person, plus \$50 Delivery and Set Up Fee
Minimum 25 people
All Included
Penne with Chicken, Basil Pesto, and Blistered Baby Tomatoes | Caesar Salad | Save your Life Fruit Salad
Egg Salad and Crackers | Freebird Farms Chicken Salad Sandwiches on House Made Whole Wheat Rolls
Save your Soul Potato Salad

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...DROP OFF PACKAGES CONTINUED

DINNER BUFFET

\$29 per person, plus \$50 Delivery and Set Up Fee
Minimum 25 people
All Included

Almond Crusted Freebird Farms Chicken with Basil Pesto and Roasted Peppers

Roast Liedy's Farm Pork Loin in Warm Cider Glaze

Smoked Gouda Yukon Gold Mashed Potatoes

Quinoa and Wild Rice Masala Blend

Guacamole Avocado Chickpea Salad

The Settlers Inn Signature Organic Greens Salad

Lemon Garlic Greek Tortellini Salad

ADD LIMITED SERVICE OPTION

Add Limited Service for \$25 per hour per 20 people

FULL SERVICE OPTION

Add Full Service for \$500 Chef/Kitchen Fee and 20% Gratuity

