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.

4 Main Avenue | Hawley, PA 18428
TheSettlersInn.com
570.226.2993
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 | Stoli 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

<table>
<thead>
<tr>
<th>UPGRADE TO TOP SHELF</th>
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<tbody>
<tr>
<td>Add $5 Per Person for Top Shelf Liquor (Also Includes All Premium Brands)</td>
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<tr>
<td>Add $8 Per Person for Top Shelf Liquor &amp; Top Shelf Cordials</td>
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**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
- 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
HORS D’OEUVRES

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

CONTINUED ON NEXT PAGE...
...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 Arole 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

CONTINUED ON NEXT PAGE...
...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

CONTINUED ON NEXT PAGE...
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 & Kamut Pilaf Lemon Chardonnay Sauce
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

CONTINUED ON NEXT PAGE...
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 DiSorrono
- 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

CONTINUED ON NEXT PAGE...
...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