## Yuletide Sample Menus

*Prices are for example purposes only, based on options offered for 2019 Yuletide events. Pricing and menus for the 2020 Yuletide season will be available in late March/early April 2020.*

### Yuletide Sandwich Buffet

**Package Includes:**
- Non-Alcoholic Beverages
- Soup & Salad
- Three Types of Sandwiches
- Dessert

$30 per guest

See full menu on page 2

Room set with round banquet tables

### Yuletide Cocktail Reception

**Package Includes:**
- Wine & Beer Bar
- Coffee Station
- Passed Hors d’Oeuvres
- Hors d’Oeuvres Station
- Three Desserts

$70 per guest

See full menu on page 4

Room set for partial seating with surrounding high-top tables

### Yuletide Buffet Luncheon

**Package Includes:**
- Non-Alcoholic Beverages
- Soup & Salad
- Three Hot Entrées
- Three Sides
- Two Desserts

$50 per guest

See full menu on page 2

Room set with round banquet tables

### Yuletide Reception + Buffet Dinner

**Package Includes:**
- Wine & Beer Bar
- Coffee Station
- Passed Hors d’Oeuvres
- Dinner Buffet
- Three Desserts

$82 per guest

See full menu on page 5

Room set with round banquet tables

### Beverage Upgrades

Bar packages and specialty beverage stations available

See upgrades for lunch packages on page 3; for evening on page 6

### Children’s Meals

Available upon request for children ages 12 and younger

$15 per guest

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### Room Set-up Includes:

- Coat Rack (Self-Serve)
- Food & Beverages Stations
- Tables & Chairs (set-up varies; see menus)
- Standard Linens, China, Glassware, and Flatware
- Yuletide Centerpieces and Decorations
- Seasonal Music and Photo Slideshow

### Additional Information:

- Based on a 2-hour event
- Located in the Terra Cotta Room at The Terrace (lower level)
- Catering contract for a minimum of 25 guests is required
- Maximum room capacity of 65 guests
- 6% Pennsylvania Sales Tax will be added to invoice
- Laptop, projector, screen, and microphone are available at no extra cost.
- Timed Gardens Admission Tickets are required (except for Members) and are not included
## Yuletide Sandwich Buffet

$ 30 per guest

### Soup
Longwood Gardens Mushroom Soup

### Salad
Longwood Gardens Salad, Seasonal Vegetables
Champagne Vinaigrette

### Sandwiches
- **Chicken Salad Sandwich**
  - with Sliced Grapes, Candied Pecans, Bibb Lettuce
  - Croissant
- **Ham Sandwich**
  - with Smoked Gouda, Honey Mustard
  - Pretzel Roll
- **Marinated Portobello Mushrooms**
  - with Boursin, Arugula, Roasted Red Peppers
  - Spinach Wrap

### Dessert
Mini Red Velvet Cupcakes

### Beverage Station
Assorted Soda and Bottled Water
Beverage Upgrades Available (see next page)

## Yuletide Buffet Luncheon

$ 50 per guest

### Soup
Longwood Gardens Mushroom Soup

### Salad
Local Green Salad, Winter Squash, Goat Cheese, Dried Cranberries and Candied Pecans
Red Wine Vinaigrette & Creamy Poppy Seed Dressing

### Hot Entrées
- **Garlic Caraway Roasted Pork Tenderloin**, Cranberry Orange Chutney
- **Marinated Airline Chicken Breast**, Roasted Butternut Squash, Apple Cider Reduction
- **Baked Cheese Tortellini**, Fire Roasted Cherry Tomatoes, Spinach Cream Sauce

### Sides
- **Smashed Red Bliss Potatoes**, Buttermilk & Chive
- **Brussels Sprouts & Glazed Heirloom Carrots**
- **Assorted Dinner Rolls**, Whipped Butter

### Desserts
- **Triple Chocolate Mousse Cup**
- **Miniature Red Velvet Cupcake**

### Beverages
Pre-set Water
Iced Tea, Assorted Sodas, Coffee & Tea Service
Beverage Upgrades Available (see next page)

*Sample Menus Only – Prices and menus will be updated for the 2020 Yuletide season and made available in late March/early April 2020.*
### Optional Beverage Upgrades for Lunch Packages

<table>
<thead>
<tr>
<th>Wine &amp; Beer Bar</th>
<th>Specialty Cocktails</th>
<th>Specialty Coffee Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Red &amp; White Wine</td>
<td>Pomegranate Mimosa</td>
<td>Assorted Syrups:</td>
</tr>
<tr>
<td>Imported &amp; Domestic Beer</td>
<td>Caramel Apple Mule</td>
<td>French Vanilla, Hazelnut, Cinnamon</td>
</tr>
<tr>
<td>Assorted Non-Alcoholic Beverages</td>
<td></td>
<td>Whipped Cream</td>
</tr>
<tr>
<td>$ 15 per guest +</td>
<td>$ 3 per guest</td>
<td>Cinnamon Sticks</td>
</tr>
<tr>
<td>$ 150 Bartender Fee</td>
<td></td>
<td>Bailey’s Irish Cream and Kahlua</td>
</tr>
<tr>
<td></td>
<td></td>
<td>$ 5 per guest</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Full Open Bar</th>
<th>Premium Open Bar</th>
<th>Hot Chocolate Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut Vodka, Tanqueray Gin,</td>
<td>Grey Goose, Bombay Sapphire,</td>
<td>Valrhona Hot Chocolate</td>
</tr>
<tr>
<td>Bacardi Rum, Dewars Scotch,</td>
<td>Bacardi, Captain Morgan, Myers</td>
<td>Marshmallows</td>
</tr>
<tr>
<td>Jack Daniels, Jim Beam, Jose Cuervo</td>
<td>Rum, Makers Mark, Johnny Walker</td>
<td>Crushed Peppermints</td>
</tr>
<tr>
<td>House Red &amp; White Wine</td>
<td>Red, Canadian Mist, Jose Cuervo</td>
<td>Spiced Whipped Cream</td>
</tr>
<tr>
<td>Imported &amp; Domestic Beer</td>
<td>House Red &amp; White Wine</td>
<td>Shaved Chocolate</td>
</tr>
<tr>
<td>Assorted Non-Alcoholic Beverages, Juice,</td>
<td>Imported &amp; Domestic Beer</td>
<td>$ 5 per guest</td>
</tr>
<tr>
<td>Mixers</td>
<td>Assorted Non-Alcoholic Beverages,</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Juice, Mixers</td>
<td><em>Add Flavored Liqueur:</em></td>
</tr>
<tr>
<td>$ 20 per guest +</td>
<td>$ 25 per guest +</td>
<td>Frangelico</td>
</tr>
<tr>
<td>$ 150 Bartender Fee</td>
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<td>Bailey’s Irish Cream</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Peppermint Schnapps</td>
</tr>
<tr>
<td></td>
<td></td>
<td>$ 3 per guest</td>
</tr>
</tbody>
</table>

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Yuletide Cocktail Reception

$ 70 per guest

Bar Service
- Passed Trays of House Red & White Wine
- Sparkling Water
- Open Wine & Beer Bar:
  - House Red and White Wine
  - Imported and Domestic Beer
  - Assorted Sodas, Sparkling Water

Coffee Station
- Freshly-brewed Regular & Decaf Coffee
- Assorted Teas

Passed Hors d’Oeuvres
Package price includes your selection of four (4) passed hors d’oeuvres
Choose all six at an additional $ 4 per guest
- Prosciutto Chicken Skewers, Pear Jam, Crispy Sage
- Roasted Winter Beet, Whipped Goat Cheese, Pumpernickel, Micro Celery
- Slow Braised Short Rib Pinwheel, Horseradish Aioli
- Old Bay Lump Crab Cakes, Citrus Remoulade
- Local Mushroom Tartlet, Crispy Black Trumpet, Port Wine Reduction
- Warm Brie, Fig Jam, Candied Walnuts, Toast

Hors d'Oeuvres and Dessert Buffet
Package price includes all of the following

Antipasto Station
Selection of Artisan Meats and Cheeses
(Served with Fresh Fruit and Seasonal Preserves)
- Variety of Marinated Vegetables
- Assortment of Crackers and Pita

Variety of Three Flatbreads
Local Mushrooms, Caramelized Onions, Arugula, Fontina
- Marinated Tomatoes, Sautéed Spinach, Prosciutto, Mozzarella, Pine Nuts
- Shaved Brussels Sprouts, Goat Cheese, Cranberry Jam, White Balsamic Glaze

Seasonal Crudités Platter & Assorted Dips

Dessert
- Triple Chocolate Mousse Cups
- Miniature Red Velvet Cupcakes
- Caramel Cheesecake Bites

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Yuletide Cocktail Reception + Buffet Dinner

$ 82 per guest

**Bar Service**
- Passed Trays of House Red & White Wine
- Sparkling Water
- Open Wine & Beer Bar:
  - House Red and White Wine
  - Imported and Domestic Beer
- Assorted Sodas, Sparkling Water

**Coffee Station**
- Freshly-brewed Regular & Decaf Coffee
- Assorted Teas

**Passed Hors d’Oeuvres**

*Package price includes your selection of four (4)*
*passed hors d'oeuvres*

*Choose all six at an additional $ 4 per guest*

- Prosciutto Chicken Skewers, Pear Jam, Crispy Sage
- Roasted Winter Beet, Whipped Goat Cheese, Pumpernickel, Micro Celery
- Slow Braised Short Rib Pinwheel, Horseradish Aioli
- Old Bay Lump Crab Cakes, Citrus Remoulade
- Local Mushroom Tartlet, Crispy Black Trumpet, Port Wine Reduction
- Warm Brie, Fig Jam, Candied Walnuts, Toast

**Dinner Buffet**

**Soup**
- Longwood Gardens Signature Mushroom Soup

**Salads**
- Green Salad – Local Greens Garden Salad, Honey Champagne Vinaigrette
- Caesar Salad – Chopped Romaine Salad, Radicchio, Crisp Parmesan, Multigrain Croutons, House Caesar Dressing

**Entrées**
- Citrus Brined Turkey Breast, Chestnut Brioche Stuffing, Rosemary Gravy
- Oven Roasted Salmon, Sautéed Spinach, Lemon Dill Velouté
- Baked Cheese Tortellini, Fire Roasted Cherry Tomatoes, Spinach Cream Sauce

**Sides**
- Smashed Red Bliss Potatoes, Buttermilk & Chive
- Haricot Verts, Pearl Onions & Baby Carrots
- Assorted Rolls with Whipped Butter

**Dessert**

*Served family-style during last hour of event*

- Triple Chocolate Mousse Cups
- Miniature Red Velvet Cupcakes
- Caramel Cheesecake Bites

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