

Catering Information

Weddings, Social Celebrations, Golf Outings, and More

Lykens Valley Golf Resort offers a variety of private function space capable of hosting wedding receptions, business meetings, and social celebrations. Our Event Coordinator will be happy to help you plan your next event, sure to impress.

Function rooms have a panoramic view of the well-maintained golf course and spectacular mountains of Northern Dauphin County. Our indoor event space can comfortably seat up to 40 people and our covered outside Pavilion and Patio, complete with our "On the Rocks Bar", can accommodate up to 125 people.

All events will be tailored to your individual needs. Events are executed with class by our certified, friendly, and accommodating staff.

Schedule your site visit today!
Call Michelle at 717-952-7008 or email her at michelle@lykensvalley.com



Overnight Accommodations Available

The Lodge at Lykens Valley combines the comfort of home with breathtaking views in a countryside setting. Two separate buildings house a total of 28 spacious guest rooms. Other amenities include continental breakfast, a seasonal in-ground swimming pool, flat screen TV, hair dryer, refrigerator, iron & ironing board, and a banquet room that can hold approximately 10-40 people for business meetings, showers, luncheons, and private parties.

Breakfast Selections

Light Continental \$10++ per person

Chilled Orange, Apple, and Cranberry Juices

Breakfast Pastries and Fruited Muffins

Freshly Brewed Coffee & Hot Tea Selection

Executive Continental \$12++ per person

Chilled Orange, Apple, and Cranberry Juices

Breakfast Pastries and Muffins Bagels with Cream Cheese, Butter, and Fruit Preserves

Seasonal Fresh Fruit and Berries

Freshly Brewed Coffee & Hot Tea Selection

Hot Breakfast Options - 25 - person minimum

Breakfast Buffet \$16++ per person

Chilled Orange, Apple, and Cranberry Juices

Scrambled Eggs, Country Home Fries

Hickory Bacon and Maple Sausage

Breakfast Pastries and Muffins

Seasonal Fresh Fruit and Berries

Freshly Brewed Coffee, Hot Tea Selection

Plated Breakfast \$15++ per person

Chilled Orange, Apple, and Cranberry Juices

Scrambled Eggs, Country Home Fries

Choice of: Hickory Bacon or Maple Sausage

Toast with Butter and Fruit Preserves

Fresh Fruit Garnish

Freshly Brewed Coffee, Hot Tea Selection

Individual Additions

Freshly Brewed Coffee and Hot Tea Selections	\$4++ per person
Freshly Brewed Coffee, Hot Tea, Iced Tea, or Lemonade	\$5++ per person
Lemonade and Iced Tea	\$3++ per person
Chilled Juices- Orange, Apple, Cranberry	\$5++ per person
Pitchers of Sodas, Iced Tea or Lemonade	\$5++ per item
Breakfast Pastries and Fruited Muffins	\$5++ per person
Bagels with Cream Cheese, Butter, and Fruit Preserves	\$5++ per person
Selection of Fruit Yogurts	\$3++ per item
Assorted 20oz Soft Drinks	\$3++ per item
Assorted Freshly Baked Cookies, Brownies, and Dessert Bars	\$5++ per person

All menu items subject to 20% gratuity and 6% sales tax

^{**}Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness

Brunch Buffet Options (25 - person minimum)

OPTION 1 \$22++ per person

Seasonal Fresh Fruit Display

Country French Toast with Maple Syrup

Choice of 2 Egg Selections:

Quiche with Spinach, Mushrooms & Cheddar Cheese

Quiche Lorraine with Bacon, Swiss Cheese and Onions

Ham OR Sausage Egg Casserole

Scrambled Eggs with Cheese

Roasted OR Grilled Red Potatoes

Assorted Juices, Freshly Brewed Coffee, Iced Tea & Water

OPTION 2 \$22++ per person

Choice of:

Seasonal Fresh Fruit Display OR Fresh Mixed Green Salad with Dried Cranberries, Bleu Cheese, Glazed

Walnuts and Poppy Seed Dressing

Country French Toast with Maple Syrup

Choice of:

Scrambled Eggs OR Sausage Egg Casserole

Fresh Bacon

Roasted or Grilled Red Potatoes

Assorted Juices, Freshly Brewed Coffee, Iced Tea & Water

Pavilion Buffets (25 - person minimum)

OPTION 1

Assorted Wraps OR Deli Sandwiches

\$19++ per person

Roast Turkey, Baked Ham & Tuna Salad

Choice of 2 Sides:

Amish Macaroni Salad, Cole Slaw, Potato Salad, Pasta Salad, Baked Beans, Garden Salad

Chips & Pretzels

Brownies & Cookies

Iced Tea & Water

OPTION 2

Grilled Hamburgers & Hot Dogs

\$18++ per person

Sliced Lettuce, Tomato & Onion Display

Appropriate Condiments, Assorted Sliced Cheese Display and Rolls

Choice of 2 Sides:

Amish Macaroni Salad, Cole Slaw, Potato Salad, Pasta Salad, Baked Beans, Garden Salad

Chips & Pretzels

Brownies & Cookies

Iced Tea & Water

All menu items subject to 20% gratuity and 6% sales tax

^{**}Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness

OPTION 3

Grilled Hamburgers & Grilled Chicken Thighs

\$20++ per person

Sliced Lettuce, Tomato & Onion Display

Appropriate Condiments, Assorted Sliced Cheese Display and Rolls

Choice of 2 Sides:

Amish Macaroni Salad, Cole Slaw, Potato Salad, Pasta Salad, Baked Beans, Garden Salad

Chips & Pretzels

Brownies & Cookies

Iced Tea & Water

OPTION 4

Pulled Pork OR Pulled Chicken BBQ OR Hamburger BBQ

\$19++ per person

Assorted Sliced Cheese Display and Rolls

Choice of 2 Sides:

Amish Macaroni Salad, Cole Slaw, Potato Salad, Pasta Salad, Baked Beans, Garden Salad

Chips & Pretzels

Brownies & Cookies

Iced Tea & Water

OPTION 5

Grilled Chicken Thighs & BBQ Baby Back Ribs

\$27++ per person

Choice of 3 sides:

Amish Macaroni Salad, Cole Slaw, Potato Salad, Pasta Salad, Baked Beans, Buttered Corn, Garden Salad

Chips & Pretzels

Choice of: Brownies & Cookies OR Cake

Iced Tea & Water

OPTION 6

Roasted ½ BBQ Chicken

\$20++ per person

Appropriate Condiments, Assorted Sliced Cheese Display and Rolls

Choice of 2 Sides:

Amish Macaroni Salad, Cole Slaw, Potato Salad, Pasta Salad, Baked Beans, Garden Salad, Baked Potato

Chips & Pretzels

Choice of: Brownies & Cookies OR Cake

Iced Tea & Water

OPTION 7

10oz Grilled New York Strip OR Flat Iron Steak

\$27++ per person

Sauteed Mushrooms & Onions

Baked Potato with Butter & Sour Cream

Choice of Vegetable

Rolls & Butter

Choice of: Brownies & Cookies OR Cake

Iced Tea & Water

Add – Cold Salad - \$3++ per person

Add – Special Dessert - \$5++ per person

OPTION 8

Soup & Salad Buffet \$15++ per person

Chef's Soup of the Day

Tossed Garden Salad or Caesar Salad

Assorted Dressings, Rolls, Butter & Crackers

Fresh Brewed Iced Tea & Water

Add: Grilled Chicken - \$6++ per person / Add: Special Dessert - \$5++ per person

OPTION 9

Petite Sandwich Buffet \$19++ per person

Applewood Smoked Ham, Roasted Turkey Breast, Roast Beef, Chicken Salad, and Tuna Salad served on a Mini Potato Roll or Wraps

Selection of One Soup:

Cream of Tomato, Cream of Broccoli, Chicken Noodle, Italian Wedding, Beef Vegetable or Minestrone Selection of Two Sides: Pasta Salad, Red Skin Potato Salad or Macaroni Salad, Classic Garden Salad, Caesar Salad or Chef's Specialty Salad of Mixed Greens, Cranraisins, Blue Cheese Crumbles and Candied Walnuts with our House-Made Honey Garlic Salad Dressing

Sweet Maui Onion Potato Chips

Fresh Brewed Iced Tea & Water

Add: Fresh Fruit w/ Fruit Dip \$4++ per person / Add: Special Dessert \$5++ per person Mini Cream Puffs, Chocolate Eclairs, Cookies, Brownie Bites, Filled Phyllo Cups with a variety of fillings

OPTION 10

Grab-N-Go Lunch sandwiches \$14++ per person

Lunches are available boxed or buffet style and include your choice of Sandwich, Snack, and Beverage Each Box includes Appropriate Condiments and Utensils

Sandwich Selection of Meats: Slice Ham, Smoked Turkey, or Roast Beef

Selection of Cheese: Swiss, Provolone, Cheddar, or American

Sandwiches served on a Kaiser Roll with your choice of one selection Potato Chips or Mini Pretzels Bottled Water, Soft Drink, or Sport Drink

Grab-N-Go Lunch Enhancements

Whole Apple \$2++ - per person
Two Freshly Baked Cookies \$2++ - per person
Potato or Macaroni Salad \$3++ - per person

All menu items subject to 20% gratuity and 6% sales tax

**Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness

Plated Served Lunch Options – Available upon request

All menu items subject to 20% gratuity and 6% sales tax

^{**}Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness

Appetizers

Cold Appetizer Displays

Domestic and International Cheese Display \$6++ per person (15 person minimum)

Artistically Displayed Cheeses with Fresh Fruit Accents, Crackers and Flatbreads

Fresh Vegetable Display \$5++ per person (15 person minimum)
Artistically Displayed Garden Fresh Vegetables with Buttermilk Ranch and Sun-dried Tomato Dip

Seasonal Fruit Display \$5++ per person (15 person minimum)

Artistically Displayed Sliced Fruit and Berries with Flavored Yogurt Dip

Combination Platter \$13++ per person (15 person minimum)

Artistically Displayed Domestic and International Cheeses, Fresh Vegetables, and Seasonal Fruit Display

House-Made Crab Dip \$5++ per person (15 person minimum)

Our own Crab Dip Displayed with Tortilla Chips

House-Made Hummus Station \$7++ per person (15 person minimum)

Displayed with Tortilla Chips

Cheese & Smoked Meat Display \$8++ per person (15 person minimum)

Coopers Sharp Cheese and Assortment of Smoked Meats

Cheddar Cheese Ball with Assorted Crackers \$3++ per person (25 person minimum)

Chips & Pretzels \$9++ per 1lb Bag

Individual Appetizers (Price Provided upon Request)

Bavarian Soft Pretzel Bites with Stoneground Mustard

Boneless Wings

Our House Grilled Wings with a Variety of Sauces Available

Assorted Mini Quiche

Petite Chicken and Swiss Cordon Bleu

Meatballs - Choice of: Italian, Bourbon Sriracha or Sweet & Sour

Tomato, Basil, and Feta Cheeses Crostini

Pot Stickers with Asian Dipping Sauce

Shrimp Cocktail

Fried Coconut Crusted Shrimp with Horseradish Marmalade Dip

Mushrooms Stuffed with Crab Meat

Smoked Chicken Salad Tartlets

Scallops Wrapped in Bacon

Miniature Crab Cakes

Beef Tenderloin Kabobs

Dinner Selections

Dinner Entrée Buffet

\$29++ per person - (25 person minimum)

Includes:

Displayed Mixed Greens Salad with Choice of Two Dressings / Roll & Butter / Vegetable & Starch Choice of Two Entrée Selections:

- Stuffed Chicken Breast
- Chicken Marsala
- Chicken Parmesan
- Beef Tips in Demi-Glace
- Smoked Pit Ham with Brown Sugar & Honey
- Roasted Pork Loin with Apple Glaze
- Seafood Alfredo with Pasta
- Broiled Haddock
- Maryland Crab Cake / Add \$7++

Choice of One:

Mashed Potatoes / Roasted Red Potatoes / Baked Potato

Choice of One:

Buttered Corn / California Vegetable Blend / Steamed Broccoli / Asparagus

Freshly Brewed Coffee, Iced Tea & Water

Dessert: \$5++ per person / Selection Available upon request

Carving Station Enhancement:

Two Entrée Buffet with Carving Station \$38++ per person One of Two Entrée Choices:

- Roasted Prime Rib
- Flat Iron Steak with Demi-Glace

All menu items subject to 20% gratuity and 6% sales tax

**Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness

Served Dinner Menu Selections

Includes - Mixed Greens Salad with Choice of Two Dressings, Choice of Two Side Dishes, Roll & Butter

Entrée Choices:

•	Chicken Marsala	\$20++
•	Stuffed Chicken Breast	\$22++
•	8 oz. Filet Mignon	\$32++
•	12 oz. Roast Prime Rib of Beef	\$31++
•	Single Crab Cake	\$24++
•	Twin Crab Cakes	\$32++
•	Wild Caught Salmon	\$28++
•	8 oz. Flat Iron Steak with Demi-Glace	\$25++
•	Panko Herb Crust Haddock	\$24++

• Land & Sea Dinner - 8 oz. Flat Iron Steak with Sautéed Shrimp \$29++

Choice of Two Side Dishes:

Mashed Potatoes / Roasted Red Potatoes / Baked Potato
Buttered Corn / California Vegetable Blend / Steamed Broccoli / Asparagus

Extra Side Dish \$4++ per person

Freshly Brewed Coffee, Iced Tea & Water

Dessert: Selection Available upon request / Price based on selection

All menu items subject to 20% gratuity and 6% sales tax

**Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness

* Bar & Beverage options available upon request