

Lantern Lodge

Elegant Wedding Dinner

Dinner Includes: Choice of Two Hot & Two Cold Hors D'Oeuvres,
Soup or Appetizer, Salad, Potato & Vegetable, Bread & Butter, Dessert, Coffee or Tea

Hors D'Oeuvres

Fresh Vegetable Crudités	Imported Cheeses & Fruit Display	Cheese Ball & Crackers
Chicken Tikka & Raita	Cocktail Frank in Puff Pastry	Scallops Wrapped in Bacon
Fried Shrimp	Chicken Tenders	Swedish Style Meatballs
Stuffed Mushrooms w/ Crabmeat	Cocktail Meats & Cheeses	Bruschetta

Soups - Appetizers

French Onion	Cuban Black Bean	Carrot & Dill
Beef Jardinière	Tomato & Basil	Cream of Broccoli
Chicken Celestine	Italian Wedding	Potato Leek
Smoked Ham & Lentil	Sharp Cheddar & Bacon	Fresh Fruit Cocktail

Surcharged Soups

The Following Soups are Subject to a \$1.75 Surcharge

Shrimp Bisque	Smoked Brie & Wild Rice	Crab Bisque
Chilled Mango	New England Clam Chowder	Lobster Bisque

Surcharged Appetizers

Melon Ball Cocktail with Honey Yogurt	\$1.00
Smoked Salmon Canapé	\$3.95
Shrimp Cocktail	\$4.95

Salads

Tossed Garden Salad with House Dressing
Spinach Salad with Mushrooms, Croutons, and Dill Dressing
Boston Salad with Citrus Almandine Dressing
Classic Caesar Salad

Children & Vegetarian Entrees

Children's Meal (12 & Under)	\$13.95
Grilled Vegetables with Penne Pasta and Pesto Cream Sauce	\$25.95

Choice of 2 Entrees

Beef & Veal Entrees

New York Sirloin Steak with Pommery Mustard Sauce	\$36.95
Roast Prime Rib Au Jus	\$36.95
Roasted Tenderloin of Beef with Sautéed Mushrooms & Cabernet Sauce	\$38.95
Filet Mignon with Sautéed Mushrooms & Béarnaise Sauce	\$39.95

Poultry Entrees

Stuffed Breast of Chicken with Potato Filling	\$27.95
Chicken Petaluma	\$26.95
Chicken Picatta	\$26.95
Stuffed Breast of Chicken with Sausage & Sage	\$28.95
Chicken Cordon Bleu	\$28.95
Roasted Duck Breast ala Orange	\$29.95

Seafood Entrees

Orange Roughy with Tomato Basil Relish	\$30.95
Mediterranean Halibut with Dill Tomato Caper Sauce	\$31.95
Poached Salmon Filet with Herb Butter Sauce	\$31.95
Stuffed Flounder with Crabmeat	\$33.95
Crab Cakes with Tartar Sauce	\$33.95
Orange Roughy & Shrimp with Pistachio Cream Sauce	\$33.95
Shrimp Magnolia with Champagne Sauce	\$33.95

Pork Entrees

Roast Loin of Pork Lyonnaise	\$28.95
Roasted Center Cut Pork Loin with Plum Sauce	\$28.95
Grilled Pork Chop Epinard with Three Peppercorn Sauce	\$30.95
Stuffed Loin of Pork with Dry Fruit and Madeira Sauce	\$30.95

Combination Entrees

Grilled Chicken Breast & Single Crab Cake	\$34.95
Filet Mignon & Shrimp Magnolia	\$41.95
Filet Mignon & Lobster Tail	\$MP

Dessert

Cut & Serve Your Wedding Cake with Ice Cream

All Prices Subject to 6% PA Sales Tax and 20% Gratuity
(Final Counts Due 14 Business Days Prior to Function)
(Guaranteed Counts Due 7 Business Days Prior To Function)

Beverage Selection

Open Bars Billed to Master Account of Host
Charges Based on Consumption plus Gratuity, see Cash Bar Pricing

Cash Bar

Guests are Individually Charged

Sodas	\$1.50
Fruit Juice	\$2.00
Domestic Beer	\$3.00
Imported Beer	\$4.00
House Brands	\$4.50
Premium Brands	\$5.00
House Wines	\$5.00

Open Bar

Billed To Master Account

1 Hour	House-\$10.00	Call-\$11.00
2 Hours	House-\$14.00	Call-\$16.00
3 Hours	House-\$17.00	Call-\$21.00
4 Hours	House-\$20.00	Call-\$26.00
5 Hours	House-\$23.00	Call-\$31.00
6 Hours	House-\$25.00	Call-\$35.00

Beer Kegs

	$\frac{1}{4}$	$\frac{1}{2}$
Domestic	\$85.00	\$170.00
Premium	N/A	\$225.00

Premixed Cocktails and Punches

\$65.00 per gallon

Whiskey Sour	Fuzzy Navel
Daiquiri	Mimosa
Bloody Mary	Sea Breeze
Champagne	Sangria

Non-Alcoholic Punches

Fruit Punch	\$20.00 per gallon
Flavored Iced Tea, Lemonade, Cranberry Lemonade, Polar Sunrise	\$25.00 per gallon

After Dinner Cordial Cart \$5.50 per person

*There is a \$100.00 Cash Bar Set-Up Fee for Outdoor Bars that Don't Exceed Sales of \$200.00

All Prices Subject to 20% Gratuity

Non-Alcoholic Drinks Subject to 6% PA Sales Tax

General Manager: Jeff Hollenbach

Hotel 717-866-6536

Restaurant 717-866-9345

www.thelanternlodge.com

411 N. College Street (Routes 501 & 422), Myerstown, PA 17067