

American Legion Post 15

Banquet Menu



**63 East Main Street
Waynesboro PA
717-762-5520**

Call or Email for Inquiries and Pricing
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**Waynesboro American
Legion Post 15**



Joe Stickell

Appetizers

Priced Per Person

Buffalo Chicken Dip

Creamy Buffalo Chicken Dip topped with Bleu Cheese Crumbles. Served warm with Artisan Crackers and White Corn Tortilla Chips.

Spinach and Artichoke Dip

Creamy Spinach and Artichoke Dip with Caramelized Onions. Served warm topped with Monterey Jack and Cheddar Cheese Blend. Artisan Crackers and White Corn Tortilla Chips.

Customizable Meatballs

Beef and Pork Meatballs served with your choice of Sauce. Zesty Italian, Traditional Swedish, Spicy BBQ or Sweet Teriyaki Peppercorn.

*Add 2nd Flavor

Tapenade and Hummus

House Made Black Olive Tapenade, with Cold Pressed Olive and Traditional Roasted Garlic Hummus. Served with Toasted Flat Bread and Artisan Crackers.

Roma Tomato Bruschetta

Flavorful Roma Tomato, and Garden Fresh Basil blended with Roasted Garlic and Extra Virgin Olive Oil. Topped with Aged Parmesan and served with Toasted Baguettes.

Maryland Crab Dip

House Made with Lemon and Old Bay Seasoning. Served Warm Topped with Cheddar Monterey Jack Cheese Blend and White Corn Tortilla Chips.

Cured Meat and Domestic Cheese Display

A Wide Array of Sliced Meats and Cubed Cheeses Served with Whole Grain Dijon Mustard and Artisan Crackers.

Offerings subject to change depending upon product availability. Ask your event coordinator for details

Fresh Fruit and Vegetable Display

Garden Fresh Fruits and Vegetables Served with Strawberry Yogurt and French Onion Ranch.

Offerings subject to seasonality and availability. Ask your event coordinator for details

Assorted Cheese Display

A Variety of Cubed Cheese served with Honey Mustard Dip and Sweet Gherkin Pickles. Artisan Crackers on the side.

Offerings subject to change depending on product availability. Ask your event coordinator for details

Appetizers

***Priced Per Piece*
(50 Piece Minimum Order)**

Nashville Hot Chicken Sliders

House Breaded and Seasoned Chicken Breast on miniature Slider Rolls with Double Egg Mayo and House Pickles.

Philly Steak Sliders

Miniature Hoagie Rolls, stuffed with Thin Sliced Steak, Caramelized Onions and Creamy Cheddar Cheese Sauce.

Pork BBQ Sliders

Slow Cooked BBQ Pork, served on miniature Slider Rolls with Tangy BBQ Sauce and Southern Vinegar Slaw.

Teriyaki Chicken Skewers

Ginger Soy Marinated Chicken Breast cooked on a Bamboo Skewer and served with Black Peppercorn and Asian Peanut Sauces.

Teriyaki Beef Skewers

Ginger Soy Marinated Steak cooked on a Bamboo Skewer served with Black Peppercorn and Sweet Thai Chili Sauces.

Tuscan Sausage Kabobs

Fennel and Garlic Seasoned Sweet Italian Sausage, Bell Peppers and Onions. Grilled on Skewers with a Smoked Tomato Glaze.

Vegetable Spring Rolls

Crispy Vegetable Spring Rolls Served with Korean BBQ and Asian Peanut Sauces.

Petite Shrimp Tacos

Beer Poached Shrimp Served in a Small Soft Taco Shell with House Salsa and Avocado Lime Sour Cream

Smoked Chicken Tacos

House Smoked Shredded Chicken Presented in a 3 inch Corn Tortilla Shell with Pico D' Gallo and Chipotle Sauce

Mediterranean Vegetable Kabobs

Zucchini, Yellow Squash and Red Peppers Grilled to Perfection and Served with Fresh Basil and Roasted Garlic Pesto Sauce.

***Special Requests Are Always Welcome*
(Ask your Kitchen Manager for Options)**

Stations

Priced Per Person

Pasta For Everyone!

(Choice of 2 Flavors)

(All Selections Served with Penne Pasta)

Meatball Marinara

Sicilian Sausage, Peppers and Onions

Chicken Carbonara with Bacon and Peas

Traditional Meat Sauce

Chicken Alfredo

Shrimp Scampi

Vegetable Lasagna

Primavera Vegetable

Cheese Tortellini with Pesto Cream

Hearth Baked Pizza Station

(Choice of 2 Flavors)

Hand Stretched Dough with Your Choice of Flavors:

Pepperoni

Classic Cheese

Hawaiian (Ham, Onion & Pineapple)

Sausage & Mushroom

Supreme (Sausage, Peppers & Onions)

Alfredo White

Pesto Vegetable with Parmesan

Cheeseburger Cheddar

Greek Chicken

Additional Flavors + per person

Build Your Own Burrito Bowl

(Choice of Chicken or Seasoned Ground Beef)

A Base of Mexican Red Rice and Black Beans with a wide

Array of Toppings:

Shredded Lettuce

Diced Tomato

Sliced Green Onions

Cheddar Monterey Jack Cheese

Traditional Salsa Rojas

Charred Corn Salad

Jalapeno Slices

Crispy Tortilla Strips

Chipotle Sour Cream

Jalapeno Ranch Dressing

Salsa Verde

Buffalo Sauce

Add Carne Asada Steak + per person

Main Courses

Priced Per Person

Each Choice Comes with 1 Starch, 1 Vegetable and 1 Salad Selection with Rolls and Butter.

1 Additional Side May Be Subbed Out for Salad Choice

1 Entree: per person

2 Entree: per person

***Additional Side Selection +\$1.50 per person**

BEEF

- Roasted Shoulder Steak Red Wine Mushroom Sauce
- Sliced Top Round with Classic Au Jus and Horseradish
- House Meatloaf with Smoked Tomato Glaze or Beef Gravy
- Sliced Shoulder Steak with Sweet and Sour Balsamic Glaze
 - Burgundy Beef Tips with Natural Pan Sauce
 - Savory Short Ribs with Garlic Rosemary Gravy
 - Hawaiian Flank Steak with Cajun Pineapple Glaze
- Roasted Shoulder Steak with Dijon Peppercorn Demi

POULTRY

- Pan Roasted Chicken Breast Mushroom Marsala Sauce
- Chicken Florentine with Creamy Spinach Cheese Sauce
 - Italian Herb Seared Chicken with Pepperoni Marinara
- Traditional Stuffed Chicken Breast with Natural Pan Gravy
- Sliced Roast Turkey Breast with Stuffing and Pan Gravy
- Cajun Spiced Grilled Chicken with Bleu Cheese Sauce

SEAFOOD

- Grilled Salmon with White Wine Rosemary Sauce
 - Seared Cod with Tomato Caper Relish
- Baked Haddock with Dijon Lemon Cream Sauce
- Caribbean Spiced Mahi Mahi with Pineapple Salsa
- Salmon Cakes with Roasted Red Pepper Tartar Sauce

PORK

- Grilled Pork Tenderloin with Apple Bacon Glaze
- Pork Roulade with French Bread Stuffing and Pan Sauce
 - Carving Board Ham with Orange Ginger Glaze
- Pork Medallions with Dijon Peppercorn Sauce
 - Braised Pork Stew with Italian Vegetables

Special Requests Are Always Welcome
(Ask your Kitchen Manager for Options)

Consuming raw or undercooked Eggs, Meat or Poultry products may increase your risk of food born illness

Starch/Vegetables

STARCH

- Homestyle Mashed Potatoes
- Red Bliss Mashed with Butter and Herbs
- Roasted Garlic/Parmesan Smashed
- Roasted Yukon Gold Wedges with House Seasoning
- Roasted Red Skin Potatoes with Sherry and Sage
- White Cheddar Au Gratin Potatoes
- White Rice with Extra Virgin Olive Oil and Sliced Almonds
- Wild Rice Blend with Aromatic Vegetables
- Asian Basmati Rice with Snap Peas and Fresh Ginger
- Macaroni and Cheese with Toasted Bread Crumbs
- Orzo Salad with Basil, Olive Oil and Tomato

VEGETABLES

- Corn and Green Bean Succotash
- Orange Glazed Baby Carrots
- Buttered Sweet Corn
- Cauliflower Gratin
- Roasted Squash Medley
- Baked Sweet Corn Casserole
- French Cut Green Beans with Sweet Onions
- Roasted Brussel Sprouts
- Green Bean Casserole
- California Medley
- Italian Ratatouille
- Broccoli Almondine

SALADS

GARDEN HOUSE SALAD:

Fresh cut Romaine and Iceberg Lettuce topped with Shredded Carrots, Shaved Red Onions, Sliced English Cucumbers, Grape Tomatoes and Artisan Croutons.

Choice of Ranch or Creamy Italian Vinaigrette

POST 15 CAESAR SALAD:

Fresh Chopped Romaine Lettuce Tossed in House Made Caesar Dressing topped with Shaved Parmesan and Garlic Butter Croutons.

LEGION SEASONAL SALAD:

This Offering Varies Based Upon Seasonal Availability of Ingredients. Ask your Kitchen Manager for Details

Business/Casual Luncheon

COCKTAIL SANDWICHES & WRAPS

CHOICE OF TWO: per person

- Ham and Swiss
- Turkey and Provolone
- Chicken Salad

*All Sandwiches and Wraps come with a separate Lettuce, Tomato and Onion Condiment Tray. Dijon Mustard and Mayonnaise on the Side

ADD ONS:

PRICED PER PERSON

- Potato Salad per person
- Greek Pasta Salad per person
- Italian Green Bean Salad per person
- Tri-Color Cole Slaw per person
- Creamy Cucumber Salad with Dill per person
- Broccoli Salad with Bacon and Cheddar per person

BARBECUE SELECTIONS

Choose 2 Main Courses and 2 Sides
per person

- Braised Beef Brisket (Sandwich Rolls Included)
- Pulled Pork (Sandwich Rolls Included)
- Pulled Chicken (Sandwich Rolls Included)
- Bone-In BBQ Chicken Pieces

SIDES:

- Potato Salad
- Macaroni Salad
- Honey Corn Bread
- Bourbon Baked Beans
- Italian Green Bean Salad
- Baked Sweet Corn Casserole

*ADD an extra side (Hot or Cold) +\$1.50 Per Person

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Room Rental/Service & Other Charges

Room Rental:

Main Ballroom (Seats 250)

\$450 for Club Members.

Downstairs Room (Seats 150)

\$125 for Club Members.

**Meeting Room (Cold Food Only)
(Seats 50)**

\$100 For Club Members

***Inquire within for Non Member/ Non Profit
Organization Pricing***

Hourly and Non Food Room Rates Vary

Service/Bar Staff Charges:

**\$15.00/HR per Staff Member (1-Per 30 Guests
Recommended)**

Leftover Food Policy:

**If the client(s) wishes to keep any and or all
leftover food products, the client(s) must
provide ALL containers for leftovers.**

Linen Services:

**We provide standard place setting with vinyl
or paper tableclothes.**

**You may rent polyester linen for an additional
charge.**

***20% Gratuity added to All Banquets Sales as
well as 6% State Sales Tax***

Packages

Disposable Package

-All Food and Drink Served in or on High Quality Disposable Plates with Chrome Like Silverware.



Save \$1.00 Per Person

Porcelain China Package

All Food and Beverage Served in or on Porcelain China with Stainless Steel Silverware.

ADD \$1.50 Per Person



Client(s) May Provide Their Own Disposable Products at No Additional Cost

Beverages

***Iced Tea with Sweeteners and Water
Provided with All Food Selections***

***ADD Lemonade \$0.75 Per Person**

***ADD Coffee (Regular and Decaf) with
Regular Creamer and Sweeteners \$0.95
Per Person**

Decorations

Candles:

**Candles are permitted as long as there
is an under liner of some kind (Metal
or Glass) to catch any falling wax,
ashes or embers.**

Centerpieces:

**All centerpieces must be provided by
the client and must be removed from
the building at the end of the event.**

Decorations:

**All decorations must be provided by
the client and removed from the
building at the end of the event. If
hanging decorations on the wall, 3M
Brand, non-residue, materials may be
used. (No thumb tacks, nails or
anything that will leave a hole or a
mark on any and all wall surface
areas)**