

# American Legion Post 15

## Banquet Menu



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

**\*Call or Email for Inquiries and Pricing\***  
**[kitchenmanager@waynesborolegion.com](mailto:kitchenmanager@waynesborolegion.com)**  
**[manager@waynesborolegion.com](mailto:manager@waynesborolegion.com)**



**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 on the side for Dipping.

## **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

## **Spanish Olive Tapenade**

Savory House Made Tapenade, with Cold Pressed Olive Oil and Fresh Herbs. Served with Toasted Sesame Flat Bread.

## **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.

## **House Made Hummus**

Your Choice of Roasted Garlic, Red Pepper, or Caramelized Shallot with Toasted Sesame Seeds. Served with Celery, Carrot Sticks and Artisan Crackers.

## **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

## **Caribbean Fish Tacos**

Citrus and Herbed Cod, Served on 3 inch Corn Taco Shells with Spicy Pineapple Relish and Creamy Cilantro Smoked Jalapeno Dressing.

## **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)

(Penne or Spaghetti 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

### **Heart Baked Pizza Station**

(Choice of 2 Flavors)

Hand Stretched Dough with Your Choice of Flavors:

Pepperoni

Classic Cheese

Hawaiian (Ham, Onion, and 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 Entree: per person**

**2 Entree: 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
- Tarditional 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 Brussels 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 Lettuce and Tomato.  
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

**\*ALL OF THE ABOVE COMES IN DISPOSABLE BOWLS  
AND/OR PLATTERS WITH SERVING UTENSILS\***  
(ADD DISPOSABLE PLATES, NAPKINS AND CUTLERY + 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

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increase your risk of food born illness\*

# 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 tables clothes.**

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

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