

— THE —
BIGMOUNT
EST 2018
LODGE



Congratulations on your engagement!

The BigMount Lodge is a Two story Pennsylvania bank barn with accommodations up to 160 guests. Offering Picturesque Grounds including the Historic Lodge, and Smokehouse Saloon, providing an ideal venue for all couples.

BigMount Lodge has partnered exclusively with Altland House Hospitality Group to be the sole food and beverage provider.

For 50 years Altland House Hospitality Group has been providing the finest in hospitality service in South Central Pennsylvania. All menus are fully customizable.

Complimentary tastings are offered to couples that book at the BigMount Lodge.

Signature Package

Access to the venue starting on
Saturday 10am to 10pm

Set up & tear down of all tables and chairs

White Folding Chairs available for Ceremony

Mahogany Chiavari Chairs for Reception

High-top tables for Cocktail Hour

Round 60in tables for Reception

House Ivory Linen & Coordinating Linen Napkins

One-Night Stay in an Altland House Suite for the Newlyweds

Brunch for two at the Altland House

Getting Ready Room

Ceremony Location

\$4,000

OR

Paradise Package

Access to the venue starting on
Friday from 2pm to 10pm & Saturday 10am to 10pm

Set up & tear down of all tables and chairs

White Folding Chairs available for Ceremony

Mahogany Chiavari Chairs for Reception

High-top tables for Cocktail Hour

Round 60in tables for Reception

House Ivory Linen & Coordinating Linen Napkins

Two-Night Stay in an Altland House Suite for the Newlyweds

Brunch for two at the Altland House

Getting Ready Room

Ceremony Location

Rehearsal Dinner Location

\$6,500



I Do BBQ

COCKTAIL DISPLAYED HORS D' OEUVRES

Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

SERVED SALAD SELECTIONS CHOICE OF ONE

CAPRESE TOMATOES

Fresh Mozzarella Cheese on Bed of Boston Lettuce and Basil Pesto Finish, Balsamic Drizzle

FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion,
Pretzel Croutons, Creamy Caesar Dressing

FARMER'S GARDEN

Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber,
Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess

SERVED ENTRÉE SELECTIONS CHOICE OF TWO

BUTTERMILK FRIED CHICKEN

"Bone in" Chicken, Country sage Gravy

MARINATED BONELESS CHICKEN BREAST

BROWN SUGAR RUBBED FLANK STEAK

Chimichurri Sauce

PULLED PORK

Dry Rubbed, Slow Cooked, Served with Slider Rolls, BBQ Sauce

GRILLED SHRIMP SKEWERS

Red Onions, Bell Peppers & Center Square Brewery Ale Sauce

GRILLED STEAK BURGER

Potato Rolls, Traditional Toppings

SMOKED BEEF BRISKET

Grilled on Site

GRILLED SWEET ITALIAN SAUSAGE

Onions, & Peppers

BRAISED SHORT RIBS "BONELESS" +4.00 per person

BROILED SEAFOOD CAKE +4.00 per person

VEGETABLE & STARCH SELECTIONS- CHOICE OF TWO

Creamy Broccoli Salad – Creamy Coleslaw – Smoked Baked Beans – Baked Corn Custard – Street Corn on the Cob
Red Skin Potato Salad – Pasta Salad – White Cheddar Baked Macaroni – Baked Potatoes - House Made Chips

\$45.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Signature Package

COCKTAIL DISPLAYED HORS D'OEUVRES

Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

-OR-

Choose Three Passed Hors d'oeuvres (please see page 6)

SERVED SALAD SELECTIONS

CHOICE OF ONE

GORGONZOLA PEAR

Field Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears,
House Merlot Vinaigrette

FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion,
Pretzel Croutons, Creamy Caesar Dressing

FARMER'S GARDEN

Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber,
Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess

SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

TUSCAN CHICKEN

Mozzarella, Roasted Tomatoes, Spinach, Artichokes

APPLE JACK PORK LOIN

Sauteed Apples, Brandy Cream Sauce

CHICKEN CORDON BLEU

Jarlsberg Swiss, Applewood Smoked Ham, Herbed Panko, Mornay Sauce

HERB CRUSTED TOP ROUND OF BEEF

Traditional Filling, Natural Demi

SMOKEHOUSE CHICKEN

Applewood Smoked Bacon, Sharp Cheddar, BBQ Glaze

BISTRO STEAK MEDALLIONS

Grilled Portobello, Red Wine Demi Glaze

STUFFED CHICKEN BREAST

Sausage Apple Stuffing, Cider Glaze OR Bread Filling, Pan Gravy

FILLET OF HADDOCK

Panko and Parmesan Encrusted, Lemon Beurre Blanc

VEGETARIAN OPTIONS

GARDEN PARCEL

Roasted Vegetable & Black Bean Quinoa
Stuffed Red Bell Pepper, Charred Green &
Yellow Squash Ribbon, Chipotle Marinara

EGGPLANT PARMESAN TOWER

Tomato Fennel Dressing, Fresh
Mozzarella

GRILLED VEGETABLE CHEESE

TORTELLINI

Seasonal Vegetable, House Alfredo, Shaved
Parmesan, Herbed Breadcrumbs

VEGETABLE & STARCH SELECTIONS- CHOICE OF TWO

Broccoli Florets – Garlic Buttered Green Beans - Snip Top Baby Carrots – Baked Corn
Scalloped Potatoes - Rosemary Roasted Red Potatoes - Rustic Red Skin Potato Mash – Wild Rice Pilaf

\$55.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Deluxe Package

COCKTAIL DISPLAYED HORS D'OEUVRES

Table Display of Strawberries, Pineapples, Watermelon, Cantaloupe, Honey Yogurt Dipper
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

&

Choose Three Passed Hors d'oeuvres (please see page 6)

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS

CHOICE OF ONE

BERRY

Baby Lettuce, Strawberries, Blueberries, Toasted Almonds, Goat Cheese
Raspberry Vinaigrette

FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion
Pretzel Croutons, Creamy Caesar Dressing

APPLE HARVEST

Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries
House Honey Vinaigrette

SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

PARMESAN CRUSTED CHICKEN

Herbed Breadcrumbs, Vodka Cream Sauce

CHOCOLATE PORTER BRAISED BEEF MEDALLIONS

Rich Porter Jus

APPLE & BRIE STUFFED CHICKEN

Frangelica Glaze, Toasted Almonds

PRIME LORK LOIN

Apple cider marinade, whiskey bacon jam

PRETZEL CRUSTED CHICKEN

Maple Honey Drizzle

COVERED PORK SCHNITZEL

Gouda cream

BROWN SUGAR & CHILI CRUSTED FLANK STEAK

Chimichurri

HOUSE MADE CRAB CAKE

Old Bay aioli

NEW YORK STRIP STEAK

Bourbon Garlic Butter, Frizzled Onion Straws

BOURBON GLAZED SALMON

Northern Atlantic, Oven Seared

VEGETABLE & STARCH SELECTIONS

CHOICE OF TWO

Grilled Asparagus Spears - Broccoli Florets – Bacon Green Beans - Sautéed Seasonal Vegetables - Lemon Oil Snip Top Carrots
Parmesan Herb Risotto - Honey Butter Whipped Sweet Potatoes - Smoked Gouda Mashed Potato - Twice Baked Potato

LATE NIGHT SNACK

Your Choice of One (please see page 6)

\$75.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Premium Package

COCKTAIL DISPLAYED HORS D'OEUVRES

Display of Cured Meats, Market Cheeses, Berries, Grapes, Dijon Mustard, Orange Marmalade
Tomato Mozzarella Bruschetta, Mixed Olives
Garlic Hummus with Flatbreads, Crackers

&

Choose Three Passed Hors d'oeuvres (please see page 6)

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS-

CHOICE OF ONE

BOSTON BIBB & SPINACH

Hard Boiled Eggs, Mushrooms, Warm & Creamy Bacon Dressing

STRAWBERRY PECAN

Bibb Lettuce, Sliced Strawberries, Sugared Pecans, Sharp Cheddar, Strawberry Balsamic Vinaigrette

ENGLISH GARDEN

Mesclun Blend, Peas, Baby Carrots, Grape Tomatoes, Cucumbers, Parsley, Grated Pecorino, Lemon Mint Vinaigrette

SERVED ENTRÉE SELECTIONS

CHOOSE TWO

CHICKEN NAPOLEON

Layered Boursin Whipped Potatoes, Spinach,
Wonton Crisps, Natural Pan Jus

CHICKEN OSCAR

Lump crabmeat, asparagus, hollandaise sauce

PAN SEARED ROCKFISH

Ginger butter, honey soy glaze

PRIME RIB

Au jus, horseradish cream

SHRIMP STUFFED FLOUNDER

Cajun Creole Sauce

OR

CHOOSE ONE

HERB ROASTED TENDERLOIN &

STUFFED PORTOBELLO

Chef Carved Beef, Natural Demi & Spinach,
Parmesan Stuffing

FILET & CRAB CAKE

Horseradish Cream & Red Pepper Basil Aioli

LOBSTER TAIL & CHICKEN ROULADE

Chablis Butter Sauce & Spinach, Ricotta, Herb Panko

BRAISED BEEF SHORT RIB & SEARED SEA SCALLOPS

Red Wine Demi & Chimichurri Sauce

VEGETABLE & STARCH SELECTIONS

CHOICE OF TWO

Bacon Bundled Asparagus - Balsamic Brussels Sprouts - Green Bean Almondine - Honey Thyme Carrots - Broccolini Truffle Mash
Tri-Colored Roasted Potatoes - Asiago Pistachio Risotto Lemon Parsley Pearl Cous-Cous - Wild Mushroom Risotto - Potatoes Anna

LATE NIGHT SNACK

Your Choice of One (please see page 6)

\$95.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Passed Hors D' Oeuvres

CHOOSE ONE FROM EACH TIER
INCLUDED IN DELUXE & PREMIUM

TIER ONE

Baked Brie Bites – Raspberry Coulis
Crispy Cheese Ravioli – Marinara Dipper
Meatballs – Bourbon or Teriyaki Glaze
Caprese Skewer – Balsamic Drizzle
Zesty Sausage Stuffed Mushroom Cap
Mac & Cheese Bites – Blackberry Jalapeno
Tomato Bisque Shooter – Grilled Cheese Crouton
Artichoke, Parmesan, Oregano, EVOO Flatbread
Watermelon Gazpacho Shooter
Fig & Bleu Cheese Tart with Honey
Brussels, Bacon, Ricotta Toast

TIER TWO

Smoked Salmon & Cucumber Round
Pretzel Crusted Chicken Bites – Ale Sauce
Cheesesteak Egg Roll – Spicy Ketchup
Prosciutto Wrapped Melon Balls
Bistro Crostini – Brown Sugar & Chili Bistro
Beef Tender, Horseradish Cream, Arugula
Thai Curry Chicken Skewer – Mint Yogurt
Pork Dumplings – Ponzu Sauce
Deconstructed French Onion Bite
Grilled Watermelon Shooter –
Honey Lime Syrup, Blackberry
Shrimp Cocktail Shooter

TIER THREE

Mini Potato Latke – Sriracha, Sour Cream
Tempura Chicken – Chili Thai Sauce
Bacon Wrapped BBQ Shrimp
Seared Sea Scallop Crostini – Gremolata
Italian Crab & Roasted Red Pepper Shooter –
Parsley, Lemon, EVOO
Mini Crab Cake – Old Bay Aioli
Crab Bruschetta Crostini
Mustard Encrusted Beef Skewer
Avocado & Tuna Poke Wonton Chip
Mini Beef Wellington – Horseradish Cream

Late Night Snacks

ALL LATE-NIGHT SNACKS ARE \$7.50 PER GUEST
INCLUDED IN DELUXE & PREMIUM

POPCORN STATION

Featuring Popcorn Machine with Freshly
Popped Popcorn Accompanied by
Assorted Flavorings to Include
Kettle Corn, Cheddar, Caramel Corn, Ranch,
Old Bay & Butter

PRETZEL BAR

Soft Pretzels & Hard Pretzel Sticks,
Assortment of Dippers Including
Jalapeno Cheese, Ale Sauce,
Sweet Bavarian & Dijon Mustards

DELUXE SWEETS

Chef Selected Mini Desserts
Including Miniature Cheesecakes,
Dessert Bars & Freshly Baked Cookies

