

THE HERDIC

407 W. 4TH STREET WILLIAMSPORT, PA

BANQUET MENU

Appetizers

A variety of items are available depending on our changing menu and the season. Please call to discuss selections.

Salads

Our salads vary seasonally—contact us for a full list of possibilities.

Simple Green Salad...included

Pear, Walnut and Gorgonzola Salad...\$3

Caesar Salad with toasted garlic croutons...\$2

Entrees

Please choose one or two items. Entree pricing includes housemade bread, green salad, housemade chocolate mousse cake and Alabaster Roasters coffee or hot tea.

Prime Rib of Beef (Minimum of 10 orders)...market

Grilled Filet Mignon either au poivre or with a horseradish cream...market

Sliced Tenderloin of Beef either au poivre or with a horseradish cream...market

Rack of Lamb in a rosemary and red wine demiglace...market

Lump Crab Cakes with grilled vegetables, served with lemon-caper creme fraiche...\$51

Pan-Seared Scallops with crispy prosciutto and a cherry tomato-sage brown butter...\$48

Parmesan Crusted Shrimp in a sherry and port reduction...\$44

Pan-Seared Wild-Caught Salmon in a dijon cream over sautéed greens...\$47

Landis Farm Chicken Breast in a champagne cream with mushrooms, grapes and toasted almonds...\$39

Landis Farm Chicken Breast Verdicchio over sautéed spinach with fried artichoke hearts...\$41

Fettuccine Alfredo with locally-made pasta, seasonal veggies and toasted breadcrumbs...\$36

Desserts

All entree prices include a slice of our Chocolate Mousse Cake with whipped cream and chocolate curls. We offer many other delicious desserts, all made in-house, including a wide variety of cakes and pies. Please call to discuss options and pricing!

The short list of items on the preceding page are dishes that have enjoyed long popularity with our diners—some have been in our repertoire since we opened! But we're also happy to provide banquet pricing for dishes on our current a la carte menu, or to work with you to create a menu specific to the farm season (near and dear to our hearts) or to your culinary tastes.

Please note: though we've been fortunate that working with local farm partners has shielded us from some of the wild activity in national markets, current market situations can still impact both availability of product and the price of that product. While we will do our best to provide an accurate price for your event when the menu is arranged, pricing may change due to circumstances beyond our control.

Please also note: the banquet menu is available only for groups of 20 people or more, and a complete order for all guests must be given a minimum of 5 days in advance. Please let us know of any dietary restrictions or allergies within your group at least 24 hours prior to arrival.

Prices do not include gratuity (we add a minimum 20% gratuity for groups over 8 people) and Pennsylvania sales tax of 6%