



THE RICHLAND TOWNSHIP FIRE DEPARTMENT BANQUET HALL

Facility Coordinator

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Menu Planning Guide

MENU 1

- *Italian Wedding Soup*
 - *Tossed Salad with House Italian Dressing*
 - *Breaded Baked Chicken Breast*
 - *Penne Pasta with Rich Tomato Sauce*
- SERVES 25-35: \$400
SERVES 36-50: \$500

MENU 2

- *Finger Sandwiches (Chicken Salad, Egg Salad & Ham Salad)*
 - *Zesty Pasta Salad*
 - *Fresh Vegetable Tray with Ranch Dip*
- SERVES 25-35: \$300
SERVES 36-50: \$375

MENU 3

- *Deli Sandwich Platter (Turkey, Ham, Roast Beef, Provolone and American Cheeses) with Kaiser Sandwich Rolls*
 - *Creamy Potato Salad*
 - *Fresh Vegetable Tray with Ranch Dip*
 - *Condiment Tray (Lettuce, Tomato, Onion, Pickle)*
- SERVES 25-35: \$300
SERVES 36-50: \$375

ALSO AVAILABLE

- *1/2 Sheet Cake with Whipped Frosting*
 - *Fresh Vegetable Platter with Ranch Dip*
 - *Seasonal Fruit Platter with Caramel Dip*
 - *Cubed Meat and Cheese Platter with Mustard Dip*
- SERVES 35: \$25
SERVES 30: \$35
SERVES 30: \$60
SERVES 30: \$60

**ALL MENU CHOICES ARE ACCOMPANIED BY
FRUIT PUNCH AND FRESH HOT COFFEE**

*The following items are provided with each menu choice:
Disposable guest table covering, beverage cups, plastic ware,
8" foam plates, 6" foam dessert/appetizer plates & napkins.*

Sales tax and 15% gratuity will be added.

*Due to economic conditions, food prices are subject to uncontrollable market increases of no more than 5%.

SOLOMON RUN SPECIAL EVENTS