



# The Edison

## Banquet and Catering Menu

*The Edison, a Susquehanna Valley landmark, has provided quality dining for over 100 years. The newly renovated dining room captures the ambiance of the Edison's tradition and continues to offer fine food combined with old world charm. Located in downtown Sunbury, the Edison has private meeting and banquet rooms which can accommodate 10 to 150 people. The private bar, dance floor, and audiovisual equipment help to make any event one to remember.*

401 Market St, Sunbury, PA 17801 (570) 286-5605

# Hors D'œuvres Selections

(Items priced reasonably to accommodate 25 guests)

Garden Vegetable Crudités with Tarragon or Dill Dipping Sauce.....	\$45.00
Fresh Fruit Display.....	\$50.00
Spanakopita.....	\$50.00
Bruschetta with Parmesan Crostinis.....	\$45.00
Mediterranean Stuffed Mushrooms.....	\$60.00
Crab Stuffed Mushrooms.....	\$70.00
Stroganoff or Sweet and Sour Meatballs .....	\$55.00
Thai Veggie Spring Rolls with Sweet Chile Dipping Sauce.....	\$45.00
International Cheese Selections.....	\$55.00
Mini Chimichangas .....	\$45.00
Warm Brie .....	\$60.00
Fresh Steamed Shrimp with Cocktail Sauce.....	\$50.00
Barbeque Shrimp Wrapped in Bacon.....	\$60.00
Louisiana Crab Dip with Old Bay Crostinis.....	\$70.00
Zesty Cheese Dip with choice of Green Chili (\$45), Chicken (\$50), Shrimp (\$55), or Crab (\$60), served with corn tortilla chips.	

## Buffet

One (1) entrée, two (2) sides, and iced tea or coffee .....	\$16.95
Two (2) entrées, three (3) sides, and iced tea or coffee.....	\$18.95
Three (3) entrées, three (3) sides, and iced tea or coffee.....	\$20.95

\* Assortment of desserts option available upon request.

## Chicken Selections

### Herb-Stuffed Chicken

*A chicken breast stuffed with Italian bread and fresh herbs, highlighted with a white wine cream sauce.*

### Chicken Parmesan

*Parmesan and Panko-cruste chicken breast topped with a zesty home-style marinara and parmesan and mozzarella cheeses.*

### Jack Daniels BBQ Chicken

*Cajun-rubbed grilled chicken breast smothered in Jack Daniels BBQ sauce.*

### Greek Chicken Skewers

*Skewered grilled chicken breast marinated with fresh oregano, mint, and lemon.*

## **Beef Selections**

### Savory Top Round

*Slow roasted choice beef simmered in a Port wine mushroom sauce.*

### Beef Braciolo

*Hand-tenderized sirloin filled with an herb and mozzarella stuffing, pan seared, and braised in home-style marinara, or traditional dressing & a port wine mushroom sauce.*

### Beef Stroganoff

*Tender beef in a rich sauce of pan drippings, mushrooms and sour cream.*

### Swiss Steak

*Pan-seared sirloin roasted with stewed tomatoes.*

## **Pork Selections**

### Blackened Roasted Pork Loin

*Cajun-rubbed pork loin, blackened, then oven roasted. Served with a savory herb stuffing and Marsala brown sauce.*

### Country Pork

*Slow-roasted pork sirloin paired with baked apples and onion marmalade.*

### Italian Stuffed Pork Chop

*Boneless pork loin stuffed with a fresh herb, Asiago and Mozzarella cheese, and Focaccia bread stuffing. Oven roasted with a Bolognese sauce.*

## **Seafood Selections**

### The Edison Seafood Gumbo

*A rich blend of grilled sausage, chicken breast, and shrimp simmered in a savory Creole sauce. Served with saffron rice.*

### The Edison Crab Cakes

*Panko-crusting Chesapeake Bay lump crab cake.*

### Panko-Encrusted Haddock

*Panko bread crumb-crusting Haddock, pan seared and topped with an Old Bay butter sauce.*

## **Vegetarian Selections**

### Four Cheese Lasagna

*A blend of four cheeses, caramelized onions, garlic, and Italian seasonings. Served with home-style marinara.*

### Roasted Vegetable Lasagna

*Oven roasted zucchini, yellow squash, onions and sweet peppers combined with a cheese blend. Parmesan tomato cream sauce.*

### Pasta Primavera

*Fresh steamed garden vegetables tossed in an Asiago cream sauce and served over penne pasta.*

### Mediterranean Stuffed Portabellas

*Tomato, spinach, black olive, and feta cheese filled portabella mushrooms. Served with roasted vegetable couscous.*

## Side Selections

Field Salad with choice of dressings  
 Caesar Salad  
 Rosemary Roasted Potatoes  
 Sweet Potato Smash  
 Italian Penne Pasta  
 Twice Baked Mashed Potatoes  
 Candied Carrots  
 Asian Green Bean Stir-Fry

Baked Corn  
 Amish Potato Salad  
 Extra Sharp Mac and Cheese  
 Aldine Baked Beans  
 Country Cole Slaw  
 Seasonal Steamed Garden Vegetables  
 Saffron Rice Pilaf

## Sit-Down Plated Dinner

**Soup Selections** ..... \$3.50

Bacon Cheddar Potato	Cream of Roasted Red Pepper
Creamy Southwestern Chicken Corn Chowder	Spinach Alfredo
Roasted Butternut Squash	Beef Mushroom Barley
Shrimp Bisque*	New England Clam Chowder*
Creamy Corn	Italian Wedding Soup

*\*priced accordingly*

### Salad Selections

Caesar Salad.....	\$4.00
Field Salad.....	\$4.00
Cranberry Walnut Salad.....	\$5.00

## Entrée Choices

### Chicken Selections

Herb Stuffed Chicken.....	\$14.95
<i>Fresh herb and Italian bread-stuffed chicken breast highlighted with a white wine cream sauce and served with twice baked mashed potatoes and Asian green stir-fry.</i>	
Chicken Parmesan .....	\$14.95
<i>Parmesan and Panko bread crumb-crust chicken breast topped with a home-style marinara and Italian cheese blend. Served with garlic linguini.</i>	
Jack Daniels BBQ Chicken .....	\$14.95
<i>Cajun-rubbed grilled chicken breast smothered with Jack Daniels BBQ sauce. Served with roasted potato wedges and slaw.</i>	
Greek Chicken Skewers .....	\$14.95
<i>Skewered chicken breast marinated in fresh oregano and mint, highlighted with lemon juice and olive oil, grilled and plated with lemon parmesan risotto. Served with roasted asparagus.</i>	
Chicken Marsala .....	\$16.95
<i>Tender chicken breast medallions sautéed in butter and finished with a mushroom marsala sauce. Served with wild rice pilaf and grilled asparagus.</i>	
Chesapeake Bay Chicken .....	\$17.95
<i>A lump crab meat stuffed chicken rollade, panko bread crumb-crust, pan seared, and oven baked. Topped with an Old Bay butter sauce. Served with rice pilaf and roasted asparagus.</i>	
Coconut Chicken .....	\$14.95
<i>Crispy coconut and panko-crust chicken strips topped with a spicy Thai peanut sauce. Served with saffron rice pilaf and Asian green bean stir-fry.</i>	

## Beef Selections

- Savory Top Round ..... \$12.95  
*Slow roasted choice beef simmered in a port wine mushroom sauce. Served with twice baked mashed potatoes, herb stuffing and Asian green bean stir-fry.*
- Beef Braciolo ..... \$14.95  
*Hand tenderized sirloin filled with an herb and mozzarella stuffing, pan seared, and braised in a home-style marinara or traditional dressing & a port wine mushroom sauce. Served over garlic linguini.*
- Beef Stroganoff ..... \$12.95  
*Tender beef in a rich sauce of pan drippings, wild mushrooms, and sour cream plated over bowtie pasta. Served with Asian green bean stir-fry.*
- Swiss Steak ..... \$14.95  
*Pan seared sirloin roasted with stewed tomatoes. Served over mashed potatoes.*
- Grilled Ribeye or NY Strip ..... \$18.95  
*12-ounce steak grilled to your liking highlighted with the Edison's own steak sauce. Served with twice baked mashed potatoes and grilled asparagus.*
- Grilled Filet ..... \$20.95  
*8-ounce beef tenderloin filet grilled to temperature, topped with roasted garlic and rosemary compound butter. Served with roasted potatoes and grilled asparagus.*
- Grilled Filet Oscar ..... \$22.95  
*8-ounce filet topped with Chesapeake lump crabmeat and an Old Bay butter sauce. Served with roasted potato wedges and slaw.*

## Pork Selections

- Blackened Roasted Pork Loin ..... \$14.95  
*Cajun rubbed pork loin, pan seared and oven roasted. Served with a savory herb stuffing and a marsala brown sauce. Plated with mashed potatoes and candied carrots.*
- Italian Stuffed Pork Chop ..... \$15.95  
*Boneless pork loin filled with a fresh herb and mozzarella stuffing, oven roasted, and topped with a Bolognese sauce. Served with roasted potatoes and sautéed zucchini and yellow squash.*
- Roasted Pork Tenderloin ..... \$16.95  
*Oven roasted pork tenderloin medallions finished with a brandy mushroom sauce. Served with twice baked mashed potatoes and Asian green bean stir-fry.*
- Cuban Pork Skewers ..... \$14.95  
*Cuban spice-rubbed pork sirloin skewers grilled and drizzled with a lime tomatillo and green chili cream sauce. Served with black bean and saffron rice pilaf.*

## Seafood Selections

- The Edison's Seafood Gumbo ..... \$14.95  
*A rich blend of grilled sausage, chicken, shrimp, and bay scallops simmered in a savory Creole sauce. Served with saffron rice.*
- Apple Cider Glazed Salmon ..... \$16.95  
*Pan seared salmon filet glazed with an apple cider reduction. Served with saffron rice pilaf and roasted asparagus.*
- Cajun Creole Catfish ..... \$15.95  
*Cajun Fried catfish accompanied with a spicy Creole sauce. Served over Cajun-style long grain and wild rice.*
- Shrimp Alfredo ..... \$16.95  
*Sautéed jumbo shrimp tossed in a rich parmesan cream sauce plated over garlic linguini. Served with Mediterranean marinated vegetables.*

Sweet Chili Glazed Salmon .....	\$16.95
<i>Grilled salmon filet brushed with an Asian sweet chili sauce. Plated with wasabi mashed potatoes and green bean stir-fry.</i>	
The Edison Crab Cakes .....	\$16.95
<i>Panko-crusted Chesapeake Bay lump crab cake. Paired with Cajun roasted potatoes and slaw.</i>	
Lemon Pepper Haddock .....	\$16.95
<i>Broiled haddock flavored with lemon-pepper seasonings. Served with a baked potato and roasted asparagus.</i>	
Grilled Mahi Mahi .....	\$16.95
<i>Grilled, spice-rubbed mahi mahi highlighted with a sweet and spicy pineapple mango salsa. Served with saffron rice pilaf.</i>	

### **Vegetarian selections**

Lasagnas .....	\$12.95
<i>Four Cheese - A blend of four cheeses, caramelized onions, garlic, and Italian seasonings. Served with home-style marinara.</i>	
<i>Roasted Vegetable - Oven roasted zucchini, yellow squash, onions, and sweet peppers combined with a cheese blend. Served with a parmesan tomato cream sauce.</i>	
Pasta Primavera .....	\$12.95
<i>Fresh steamed garden vegetables tossed in an Asiago parmesan cream sauce. Served over penne pasta.</i>	
Mediterranean Stuffed Mushroom .....	\$13.95
<i>A tomato, spinach, black olive, and feta cheese filled portabella mushroom.</i>	

### **Fondue Fountain**

Enhance your event with a fondue fountain. We have three fountains available that can be filled with dark chocolate, milk chocolate, white chocolate, cheese, ranch dressing, BBQ sauce, and more. Let your imagination “run” wild.

Each fountain is \$125.00 for 1 hour, plus items to be dipped.

### **Family Style Menu**

Family Style Dinner includes an appetizer of homemade waffles and cranberry Jell-O salad, filling, mashed potatoes, hot lettuce with bacon dressing, a hot vegetable, and one dessert choice per person. Iced tea and coffee are included.

Choose any combination of meats for \$20.00 per person: **baked chicken, roast turkey, roast beef or fried ham.**

Children 11 and under – \$13.00

Children 4 and under – no charge

# Luncheon Buffet

(Minimum 20 guests)

Choice of two (2) sandwiches, two (2) sides, a cookie and brownie assortment and iced tea and coffee .....\$12.00

## Sandwich Selections

Southwest Turkey Wrap  
Greek Chicken Salad  
Country Ham with Bread and Butter Pickle Cream Cheese  
Roast Beef with Artichoke and Roasted Pepper Cream Cheese  
Roasted Vegetable Focaccia  
Beef on a Bun  
Pulled Pork with Country Slaw

## Side Selections

Amish Potato Salad  
Aldine Baked Beans  
Italian Penne Pasta  
Country Cole Slaw  
Field Salad  
Caesar Salad  
Extra Sharp Mac and Cheese

## Party Trays

*Party trays accommodate 25 guests.*

Fresh Vegetable Tray .....	\$45.00
Fresh Fruit Tray (When in season approx. May thru Sept.).....	\$50.00
Assorted Cheese & Cracker Tray.....	\$55.00
with Bologna .....	\$65.00
Sliced Turkey & Cheese Tray (with assorted rolls) .....	\$60.00
Sliced Ham & Cheese Tray (with assorted rolls) .....	\$60.00
Sliced Turkey, Ham & Cheese Tray (with assorted rolls).....	\$60.00
Lettuce, Tomato, Onion, Pickles, Olives, & Peppers.....	\$25.00
Salads for Sandwiches: Egg, Ham, Chicken & Tuna (with assorted rolls).....	\$55.00
Chicken Tenders.....	\$50.00
Buffalo Tenders .....	\$55.00
Buffalo Wings Platter with Bleu Cheese (100 on each platter) .....	\$60.00
Nacho Tray.....	\$55.00
Sweet & Sour Meatballs.....	\$55.00
Potato or Macaroni Salad .....	\$40.00
Baked Beans .....	\$45.00
Potato Chips or Pretzel Sticks .....	\$15.00
Cookie Tray .....	\$25.00

## Service Fees

Bar Fee for Open or Limited Bar (per 3 hours).....	\$75.00
Dance Floor Fee.....	\$75.00
Offsite Catering.....	\$150.00
Offsite Catering Server Fees for 4 hours per server.....	\$75.00
Offsite Catering Additional Server Fee Per Hour.....	\$12.00

18% Gratuity Added To All Events

Beer, wine, and liquor available for offsite catering. We are licensed to provide you with a full bar at your offsite venue that is not currently licensed by the PLCB. Prices subject to change.

# The Edison

## Banquet and Catering Policies

### Menu

To insure availability of chosen items and delivery of products by our vendors, menus must be finalized two weeks in advance of your function. Entrée selections for all plated banquet menus will be limited to three choices. Exact counts for pre-selected menu items must be given one week (five business days) in advance. The event host or hostess may provide place cards for meal selections. Place cards can be provided for an additional fee. Buffet menus are available for parties of 20 or more.

### Food and Beverage

All food and beverages must be purchased through The Edison with the exception of special event cakes. No food can be brought in or taken off the premises. All alcoholic beverages must be purchased from The Edison. All buffets are designed to provide service for up to one and a half hours.

### Special Items

Our catering staff is available to assist you in planning any special menu if the enclosed menus are not entirely to your specifications. Ask your coordinator for details on the services that you may require. The Edison will provide additional staff, per your request, for an additional fee.

### Guarantee

A final guarantee is required five business days prior to your function. You will be charged for the actual number served or the guarantee, whichever is greater. If no guarantee is received by The Edison catering staff within the five business day period, The Edison will use the last indication of the number of attendees and this will be considered the guarantee and charges will be made accordingly. The Edison reserves the right to substitute other available food and services if necessary when the actual number of attendees exceeds the guarantee, or when the guaranteed number is received less than five business days prior to the event.

### Pricing

Prices are guaranteed 90 days prior to the date of the event. All prices are subject to a 6% Pennsylvania sales tax and 18% gratuity charge unless the price quoted is inclusive. Not-for-Profit and government groups who qualify to have the sales tax waived must provide a copy of their sales tax exemption two weeks before the scheduled function. Not-for-Profit groups must pay by organization credit card or check drawn on the organization's account.

### Deposit

The Edison requires a standard non-refundable fee of \$100 per room upon confirmation of your event date. Additional deposit may be required for certain services (bar, dance floor, etc.) Deposits will not be credited toward the total bill at the time of payment.

### Payments

Payment is expected at the conclusion of the event, with the exception of corporate and house accounts which must make prior billing arrangements.



## **Cancellation**

In the instance of a cancellation, the room fee is non-refundable and will be retained.

## **Table Set-Up**

Each room is set with seating for all guests, tables for food service, and up to four miscellaneous tables for your needs, with our standard linen tablecloths, and napkins. Other types of linen, centerpieces, and additional tables are available at an additional charge. Event rooms and tables are set approximately 2 hours before scheduled event start time.

## **Decorations**

Affixing anything to the walls, floors, columns, or ceilings in any banquet room is not permitted. Our banquet staff will be happy to hang banners for you in certain banquet rooms at no additional charge. Confetti is not permitted; any use of confetti will be subject to an hourly cleaning fee in addition to the cost of replacing any vacuuming equipment damaged by the confetti. All decorations must be removed within one hour after the end of the event. Any damages that occur will be the responsibility of the customer.

## **Liability and Damages**

The Edison reserves the right to inspect and control all private functions. The Edison's security staff has the right to oversee all functions and operations. If additional security is necessary for your function, arrangements will be made at the customer's expense. Liability for any damage to the premises will be charged to the sponsoring organization. The party in charge of the function is responsible for the conduct of all those who attend. No motorized vehicles or heavy equipment may be brought into the building without prior approval.

The Edison will not assume responsibility for the damage or loss of any merchandise or articles on the premises prior to or following function(s). This includes decorations brought in by the client. Arrangements for security of exhibits, merchandise, or articles set up for display can be made prior to the planned event.

## **Entertainment/Vendors**

Musicians, orchestras, florists, photographers, etc. may be booked by the client and will be solely their responsibility. If entertainment groups or other vendors are to be included in your guaranteed meal count, please advise The Edison when providing your guaranteed figure. All bands must finish their last set by 1:00 a.m. The Edison will be happy to coordinate florists, musicians, orchestras, photographers, etc. for your event for an additional fee.

## **Event Times**

Each event type is allotted a specified time. If the facilities are required for a longer period, per hour fees will apply. For all events the banquet room must be emptied by 1:30 a.m. Last call will be given on all cocktail service no later than 1:00 a.m. The Edison reserves the right to control all functions held on the premises, and to discontinue service of alcoholic beverages at any time, if, in the judgment of hotel management, it would be in the best interest of the hotel and the guests to do so.

## **Audio Visual**

We can provide each group standard audio visual services at no additional charge. These services include use of floor and tabletop podiums and microphone. Additional services are available at additional charge; please contact your event coordinator at least one week prior to your function. Special electrical, telephone, and internet hookups must be arranged prior to the function.