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# The Calvin House

Welcome! Thank you for choosing the Calvin House to host your event. The Calvin House is a private dining and banquet facility that specializes in coordinating your private functions within an extension of our home. We specialize in catering at your site and quotations are available upon request. However, if you are considering on-site catering, transportation, service staff, and any additional equipment or rentals may add to the quote.

Our office hours for calls concerning menus, appointments and reservation information are between the hours of 10:00 a.m. and 4:00 p.m. We welcome your calls, but the Calvin House is our home and we request that you do not call during late evening hours.

Our Dining rooms have a combined seating capacity of 300 persons. We have rooms that are sized to accommodate your function's special needs. We will work with you in choosing a room that best meets your needs. We provide centerpieces, tableware and linens of our choice for all functions. For weekday bookings your final bill must be a minimum of \$200. For Saturday bookings additional deposit and minimums are required.

If your reservation totals less than 50 people please choose one entree. If your party is larger we offer a selection of two entrees. You may make your selection within a variety of price ranges. We would be happy to create a personalized, unique menu for your function. All buffet menu selections and pricing is determined upon consultation, beginning with a basic charge of \$22.00 per person.

We rely on the host/hostess to provide a total count for each entree. Alternate meals (for food allergies, special diets, vegetarians, nondairy, etc.) are available to guests who contact us within 24 hours of their reservation. The entree price includes an appetizer or soup, salad and dressings, rolls and butter, entree, potato or rice, vegetable, dessert, and beverages.

We welcome children at The Calvin House. Children under the age of ten may receive an entree at 1/2 price, while toddlers may eat at no charge. Menu selections for children will be appropriately portioned. The host/hostess may also choose a selection for the children not listed on our menu (ex., pizza, hot dogs, chicken nuggets, etc.). We request that children of any age remain under your supervision at all times to avoid injury and accidents.

The host/hostess is required to notify us at the time of reservation of any planned entertainment, programs, or ceremonies in order for us to coordinate the room setup. Any arrangement made with a disc jockey, band, chorus, or any other form of entertainment by the host/hostess should allow for setup prior to the arrival of guests. When a band, disc jockey, or dancing are requested, a fee of \$75.00 will be charged to cover additional costs incurred.

Reservations may be confirmed by phone; however, prompt receipt of a deposit, determined by your party size, is required. Deposits are deducted from your final bill. Final guest counts, complete menu selection, as well as arrival and eating times must be received no later than 48 hours prior to your reservation. Payment is due in full on the date of your function. Prices are subject to 6% Pennsylvania state sales tax and a 20% service charge. We hope this information will assist in your event planning. Please look through the following pages to make your selections.

## 2008 Menu

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# Hors D'oeuvres Menu

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<b>Bruschetta</b> .....	<b>1.00 per person</b>
<i>Italian bread that has been marinated, then grilled. Served with red pepper relish.</i>	
<b>Cabbage Cutlet</b> .....	<b>1.00 per person</b>
<i>Shredded cabbage mixed with a spicy Indian garnishes, baked then served in small wedges.</i>	
<b>Cheddar cheese straws</b> .....	<b>1.00 per person</b>
<i>Piped paté a choux dough flavored with cheddar cheese and baked. (ONLY for groups of 25 or more)</i>	
<b>Chopped sautéed liver and onion paté</b> .....	<b>1.00 per person</b>
<i>Chicken liver paté, served with freshly baked cocktail rye and garnished with diced onion and chopped egg.</i>	
<b>Mini Corn-Dogs with honey mustard sauce</b> .....	<b>1.00 per person</b>
<b>Mushroom Tarts</b> .....	<b>1.00 per person</b>
<i>Sliced, sautéed, seasoned mushrooms on puff pastry/herbed glazed.</i>	
<b>Salad puffs</b> .....	<b>1.00 per person</b>
<i>Bite sized puffs filled with your choice of ham, egg salad or cheese spread.</i>	
<b>Stuffed celery and toasted pecan half</b> .....	<b>1.00 per person</b>
<i>Celery portions are filled with a maraschino flavored cream cheese and topped with an oven toasted pecan half.</i>	
<b>Stuffed Jalepino Peppers</b> .....	<b>1.00 per person</b>
<b>Asparagus wrapped In Ham</b> .....	<b>2.00 per person</b>
<i>Steamed asparagus tips wrapped in sliced baked ham with a mild horseradish spread.</i>	
<b>BBQ beef or chicken scrolls</b> .....	<b>2.00 per person</b>
<i>Meat rolled in puff pastry and baked.</i>	
<b>Beef or chicken fajitas</b> .....	<b>2.00 per person</b>
<i>Sliced grilled flank steak or chicken coated with a fajita style sauce, wrapped in flour tortillas and then baked.</i>	
<b>Blanketed sausages</b> .....	<b>2.00 per person</b>
<i>Kosher sausage wrapped in puff pastry with honey mustard, sliced then baked.</i>	
<b>Breadsticks and cheese fondue</b> .....	<b>2.00 per person</b>
<i>Freshly baked breadsticks with heated cheese fondue.</i>	
<b>Brown Rice &amp; Cheese Latkes</b> .....	<b>2.00 per person</b>
<i>Small silver dollar size pancakes. Served with sour cream/applesauce</i>	
<b>Carnival Delight</b> .....	<b>2.00 per person</b>
<i>A layered mold of refried beans, guacamole, diced tomato, and sliced scallion; then garnished with seasoned cream cheese and sour cream. Served with corn tortilla chips.</i>	
<b>Caviar and egg canapé</b> .....	<b>2.00 per person</b>
<i>Hard boiled egg salad on a base of freshly toasted herbed bread, topped with caviar.</i>	
<b>Chicken roulade (cordon bleu) canapé</b> .....	<b>2.00 per person</b>
<i>Sliced boneless breast of chicken rolled with Canadian bacon, Swiss cheese, and marmalade on a toasted bread base; garnished with orange cranberry sauce</i>	

# Hors D'oeuvres Menu

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<b>Cheese and ham loaf</b> .....	<b>2.00 per person</b>
<i>Grated Swiss cheese, ham, and Dijon mustard wrapped in bread dough then baked</i>	
<b>Cheese board</b> .....	<b>3.00 per person</b>
<i>A mixed variety of cheeses served with crackers, and mustard.</i>	
<b>Chicken livers in bacon</b> .....	<b>3.00 per person</b>
<i>Fresh chicken livers, cleaned then wrapped in bacon and baked.</i>	
<b>Cocktail reuben loaf</b> .....	<b>2.00 per person</b>
<i>Sliced corned beef, Swiss cheese and sauerkraut wrapped in rye bread dough then baked.</i>	
<b>Deviled eggs (traditional or spinach filled)</b> .....	<b>2.00 per person</b>
<b>Dried beef pinwheels</b> .....	<b>2.00 per person</b>
<i>Sliced dried beef rolled with mild horseradish spread sliced and served chilled.</i>	
<b>Herb seasoned brie in puff pastry</b> .....	<b>2.00 per person</b>
<i>Brie rubbed with herbs, then wrapped in puff pastry and baked. Served with crackers.</i>	
<b>Mexican Ranch Pinwheels</b> .....	<b>2.00 per person</b>
<i>Flour tortillas filled with seasoned cream cheese, mild jalapenos, grated cheddar cheese, scallions and herbs then sliced.</i>	
<b>Pizza wedges (with or without meats)-fresh vegetables</b> .....	<b>2.00 per person</b>
<i>Fresh vegetables, grated cheeses and tomato sauce are topped on a fresh crust and baked. Cut into bite sized pieces and served warm</i>	
<b>Prosciutto and melon canapé,</b> .....	<b>2.00 per person</b>
<i>Toasted triangles of bread covered with seasoned mayonnaise and sliced prosciutto and garnished with melon parisiennes.</i>	
<b>Quiche</b> .....	<b>2.00 per person</b>
<i>An egg custard based pie with an internal garnish of onion, bell pepper, Swiss cheese and chopped ham.</i>	
<b>Raw vegetables with dip</b> .....	<b>2.00 per person</b>
<i>Broccoli and cauliflower florets, red radishes, celery, carrots, bell peppers strips and scallion served chilled with Ranch and Thousand Island style dips.</i>	
<b>Spinach chicken pizza</b> .....	<b>2.00 per person</b>
<i>A mixture of diced chicken breast and vegetables in white sauce topped with grated cheeses and baked on a fresh crust. Cut into bite size portions and served warm.</i>	
<b>Spinach dip with pineapple bread</b> .....	<b>2.00 per person</b>
<i>A dip made with steamed spinach, vegetables and seasoning, served with freshly baked pineapple bread.</i>	
<b>Stuffed Belgian Endive</b> .....	<b>2.00 per person</b>
<i>With Apple Chutney or Ratatouille</i>	
<b>Stuffed Clams</b> .....	<b>2.00 per person</b>
<i>Clam stuffing baked in clam shells</i>	
<b>Stuffed Mushrooms</b> .....	<b>2.00 per person</b>
<i>Button mushroom caps filled with pepperoni flavored stuffing and then baked.</i>	

# Deluxe Hors D'oeuvres

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<b>Fresh Fruit</b> .....	<b>2.50 per person</b>
<i>Five seasonal fruits, cleaned and sliced. Served chilled.</i>	
<b>Char-grilled marinated mixed vegetables with french bread rounds</b> .....	<b>3.00 per person</b>
<b>Chicken Burrito's</b> .....	<b>3.00 per person</b>
<i>Tortilla shells filled with diced chicken , shredded lettuce, cheddar cheese &amp; special sauce</i>	
<b>Seafood Pinwheels</b> .....	<b>3.00 per person</b>
<i>Seafood salad mixed with grated Swiss and parmesan cheeses, then rolled in puff pastry, sliced and baked.</i>	
<b>Tuna Carpaccio *</b> .....	<b>3.00 per person</b>
<i>Peppery spiced tuna steak, grilled, then marinated overnight. Sliced thin, served on melba with red &amp; white onion confit.</i>	
<b>Water chestnuts in bacon</b> .....	<b>3.00 per person</b>
<i>Whole water chestnuts wrapped in bacon, seasoned with oriental sauces and then baked until crisp.</i>	
<b>Whole poached salmon</b> .....	<b>3.00 per person</b>
<i>Fresh whole salmon is poached, skinned, and mounted on a platter with a garnish of sauce hollandaise, lemon, and cream cheese. Served with fresh melba rounds, and crackers.</i>	
<b>Asparagus wrapped in beef tenderloin</b> .....	<b>4.00 per person</b>
<i>Steamed asparagus tips wrapped in roasted beef tenderloin slices with a mild horseradish spread.</i>	
<b>BBQ baby back rib</b> .....	<b>4.00 per person</b>
<i>Baby pork ribs are marinated in our own barbecue sauce, grill charred and then roasted.</i>	
<b>Scallops in bacon</b> .....	<b>4.00 per person</b>
<i>Whole shelled scallops wrapped in bacon and baked.</i>	
<b>Salmon Grav Lox</b> .....	<b>5.00 per person</b>
<i>Sliced lox served with cream cheese, crackers and a classical garnish of chopped egg and capers.</i>	
<b>Shrimp bowl</b> .....	<b>8.00 per person</b>
<i>Jumbo gulf shrimp, cooked and shelled, served on ice with lemon and cocktail sauce.</i>	
<b>BBQ Shrimp</b> .....	<b>9.00 per person</b>
<i>Jumbo gulf shrimp, shelled and marinated in our own barbecue sauce, then grilled. Served warm.</i>	
<b>Marinated shrimp in filo dough with prosciutto</b> .....	<b>9.00 per person</b>
<i>Vodka marinated jumbo gulf shrimp wrapped individually in sliced prosciutto and filo dough then baked.</i>	

# Entree Menu

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<b>Broiled cod filet almondine</b> .....	<b>22.00 per person</b>
<b>Chicken breast Florentine (spinach filling)</b> .....	<b>22.00 per person</b>
<b>Chicken breast with apple filling</b> .....	<b>22.00 per person</b>
<b>Filled chicken breast with gravy</b> .....	<b>22.00 per person</b>
<b>Grilled boneless breast of chicken</b> .....	<b>22.00 per person</b>
<b>Grilled Ham Steak</b> .....	<b>22.00 per person</b>
<b>Grilled tenderloin of turkey</b> .....	<b>22.00 per person</b>
<b>Lasagna (choice of vegetable only)</b> .....	<b>22.00 per person</b>
<b>Lightly Breaded pork cutlets with Dijon sauce</b> .....	<b>22.00 per person</b>
<b>Meatloaf</b> .....	<b>22.00 per person</b>
<b>Pork loin medallion with filling</b> .....	<b>22.00 per person</b>
<b>Pork MarsalaRoasted breast of turkey with filling</b> .....	<b>22.00 per person</b>
<b>Rump roast of beef</b> .....	<b>22.00 per person</b>
<b>Sliced flank steak with mushrooms au jus *</b> .....	<b>22.00 per person</b>
<b>Sliced, Grilled Pork Loin</b> .....	<b>22.00 per person</b>
<i>Seasoned with zesty ginger, orange and Dijon mustard sauce.</i>	
<b>Boneless pork loin with crabmeat filling</b> .....	<b>24.00 per person</b>
<i>Served with Champagne Sauce</i>	
<b>Chicken Marsala</b> .....	<b>24.00 per person</b>
<b>Herb roasted chicken white &amp; dark meat</b> .....	<b>24.00 per person</b>
<i>Served with roasted vegetable cognac sauce.</i>	
<b>Potato nested Seafood Crab Medley</b> .....	<b>24.00 per person</b>
<i>Topped with Bernáise Sauce</i>	
<b>Whole Cornish hen with rice filling</b> .....	<b>24.00 per person</b>
<b>6 oz. Beef tenderloin medallion and 4 oz. grilled chicken breast *</b> .....	<b>25.00 per person</b>
<b>Chicken breast cordon bleu</b> .....	<b>25.00 per person</b>
<b>Grilled Salmon Filet</b> .....	<b>25.00 per person</b>
<b>Leg of lamb</b> .....	<b>25.00 per person</b>

\* "May be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness."

# Entree Menu

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<b>Orange roughy filet with toasted almond butter .....</b>	<b>24.00 per person</b>
<b>Roasted prime rib of beef .....</b>	<b>24.00 per person</b>
<b>8 oz. beef tenderloin medallion * .....</b>	<b>28.00 per person</b>
<i>Char-grilled with our own barbecue sauce, served with herbed butter.</i>	
<b>Beef tenderloin shishkabbob with blended wild rice * .....</b>	<b>28.00 per person</b>
<b>Filet of beef and two stuffed shrimp * .....</b>	<b>28.00 per person</b>
<b>Grilled Lamb Chops with mint jelly .....</b>	<b>28.00 per person</b>
<b>Roasted/glazed breast of duck with onion confiture .....</b>	<b>26.00 per person</b>
<i>Crispy ,roasted, boneless duck breast with an onion and red wine relish.</i>	
<b>Stuffed, baked gulf shrimp (4 per serving) .....</b>	<b>28.00 per person</b>
<b>Surf and turf shishkabbob with blended wild rice .....</b>	<b>26.00 per person</b>
<b>Beef Tenderloin Roulade * .....</b>	<b>30.00 per person</b>
<i>Filet rolled and filled with spinach, diced tomato, rice and pinenuts</i>	
<b>8 oz. Tenderloin Medallion Diana * .....</b>	<b>30.00 per person</b>
<i>Filet wrapped in bacon and served with mushroom sauce</i>	
<b>8 oz. Tenderloin of Beef Wellington * .....</b>	<b>28.00 per person</b>
<i>Filet wrapped in puff pastry</i>	
<b>Lobster tail .....</b>	<b>Current Tariff</b>
<b>Surf and turf .....</b>	<b>Current Tariff</b>

Our entree price includes choice of a fruit plate or a soup, as well as one salad, one vegetable and one starch from the Entree Side Dish Menu. The entree price also includes one item from the Dessert Menu.

# Entree Side Dish Menu

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## Fruit Menu

### Fruit Plate

Four seasonal fruits cleaned and sliced

## Soup Menu

### Bean with Ham

### Chicken and Pastina

### Chicken and Rice

### Cream of Broccoli

### Cream of Leek

### Cream of Mushroom

### Cream of Potato

### Gourmet Soup

Tomato based broth with a garniture of bacon, parmesan cheese and parsley.

### Pasta Fajoli

An Italian meatless pasta and bean soup

### Tomato

### Tomato vegetable

### Tomato with blended wild rice

### Vegetable Beef

### Wedding Soup

Chicken broth with a garniture of meatballs, chopped endive, parmesan cheese and chopped egg.

## Deluxe Soup Menu

**Avgre Lemonne** ..... add 1.00 per person

*A Greek, chicken-lemon soup with egg spaetzle.*

**Beef Chili** ..... add 1.00 per person

**Manhattan clam chowder** ..... add 1.00 per person

**New England Clam Chowder** ..... add 1.00 per person

**Puree de Mongol** ..... add 1.00 per person

*A creamed tomato base with a garniture of rice and sliced sausages.*

**Smoked turkey corn chowder** ..... add 1.00 per person

**Turkey chili** ..... add 1.00 per person

**French Onion** ..... add 2.00 per person

**Matzo ball** ..... add 2.00 per person

**Oyster stew** ..... add 2.00 per person

**Scruple** ..... add 2.00 per person

*Chicken broth over crepé roulades parmesan cheese and scallion*

**Seafood gumbo** ..... add 2.00 per person

**Shrimp bisque** ..... add 2.00 per person

# Entree Side Dish Menu

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## Starch Menu

Au gratin potatoes  
Baked russet (Idaho)  
Blended wild rice  
Dutch Stuffing  
Fruited rice  
Layonaise Potato  
Macaroni and cheese  
Mashed potato  
O'Brien Potatoes  
Onion crusted mashed potatoes  
Rice pilaf  
Roasted marinated russet  
Roasted red skin potatoes

## Deluxe Starches

Baked double stuffed potato ..... add 3.00 per person  
Kugel (Noodle Pudding) ..... add 3.00 per person  
Macaroni and Cheese ..... add 3.00 per person  
Potato Divan ..... add 3.00 per person  
Potato kugel ..... add 3.00 per person

## Vegetable Menu

Broccoli Normandy  
Broccoli spears  
Buttered golden kernel corn  
Green beans with onions and bacon  
Mixed vegetables  
Oriental stir fry  
Peas with mushrooms  
Sugar Peas  
Toasted walnut, honey glazed carrots

## Deluxe Vegetable Menu

Asparagus with hollandaise ..... add 1.50 per person  
Baked corn ..... add 1.50 per person  
Corn on the cob (in season) ..... add 1.50 per person  
Ratatouille ..... add 1.50 per person  
Tomato half with spinach souffle, filling ..... add 1.50 per person



# Entree Side Dish Menu

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## Salad Menu

### **Creamy slaw**

**Gelatin (with fruit or vegetable garniture)**

### **Lemon Pasta Salad**

*A seasoned rotini pasta salad with assorted beans and diced peppers dressed with a zesty honey-lemon sauce.*

### **Ramen noodle slaw**

*Slaw with oven toasted almonds toasted sesame seed dressing and crunchy oriental noodles.*

### **Tossed garden salad**

**Tossed greens with Mandarin maple/pecan dressing**

## Deluxe Salad Menu

**Anniversary Salad ..... add 2.00 per person**

*Mixed seasonal greens with poppyseed dressing and a garniture of sliced strawberries and orange slices.*

**Apple/Poppyseed Slaw ..... add 2.00 per person**

**Caesar ..... add 2.00 per person**

**Mixed Greens with basil (in season), herb vinaigrette and mozzarella ..... add 2.00 per person**

**Tomato and bleu cheese with raspberry vinaigrette..... add 2.00 per person**

### **Spinach salad**

*with hot bacon dressing, mushroom, cucumber and cherry tomato..... add 2.00 per person*

# Dessert Menu

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## Desserts

**Chocolate or Yellow cake with ice cream**  
**Glazed chocolate brownie with ice cream**  
**Ice cream or Sherbet**  
**Ice cream with hot fudge and cookie**  
**Pepsi-Cola Cake**

*A rich, nut glazed chocolate, cola cake.*

**Pies with ice cream: (choose one)**

*Pumpkin, Apple, Peach, Cherry, Blueberry, Pecan*

<b>Banana Pudding with Meringue</b> .....	<b>add 2.00 per person</b>
<b>Chocolate Mousse</b> .....	<b>add 2.00 per person</b>
<b>Coconut custard pie</b> .....	<b>add 2.00 per person</b>
<b>English Trifle</b> .....	<b>add 2.00 per person</b>
<b>Fresh fruit compote</b> .....	<b>add 2.00 per person</b>
<b>German Chocolate cake</b> .....	<b>add 2.00 per person</b>
<b>Ice cream crepes</b> .....	<b>add 2.00 per person</b>
<b>Mud Pie</b> .....	<b>add 2.00 per person</b>
<b>Apple Dumplings with custard-caramel sauces</b> .....	<b>add 3.00 per person</b>
<b>Apple Strudel</b> .....	<b>add 3.00 per person</b>
<b>Baked Alaska</b> .....	<b>add 3.00 per person</b>
<b>Black forest Torte</b> .....	<b>add 3.00 per person</b>
<b>Cheese cake with topping</b> .....	<b>add 3.00 per person</b>
<b>Individual Apple tarts with vanilla sauce</b> .....	<b>add 3.00 per person</b>
<b>Raspberry glazed Pears</b> .....	<b>add 3.00 per person</b>
<b>Strawberry shortcake</b> .....	<b>add 3.00 per person</b>
<b>Swan cream puffs with crème anglaise</b> .....	<b>add 3.00 per person</b>

Painted plate presentations are available at no cost for our 3.00 selections.

All other selections - add \$1.00

## Deluxe Desserts

<b>Assorted gourmet cookies</b> .....	<b>add 3.00 per person</b>
<b>Fresh fruit</b> .....	<b>add 2.00 per person</b>
<b>Pastries/Cream Puffs/Tarts</b> .....	<b>add 4.00 per person</b>
<b>Cheesecake/Pecan Tarts/Fudge Cakes</b> .....	<b>add 6.00 per person</b>

**Sweet Table Package** ..... **3.00 per person** |

*Strawberries and chocolate fondue, ice cream, hot fudge fondue*

**Demi Tasse** ..... **1.00 per person** |

*Demi tasse coffee cups and cordial glasses serving assorted liquors (supplied by client) and whipped cream. Suggested liquors are Kalua, Irish Cream, Frangelica, Amaretto and Sambuca.*

# Luncheon Menu

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<b>Anti Pasta Salad</b> .....	<b>11.00</b> per person
<i>An assortment of Italian meats and cheeses tossed with roasted peppers and mixed greens.</i>	
<b>Club Sandwich</b> .....	<b>11.00</b> per person
<b>Chef's salad</b> .....	<b>11.00</b> per person
<i>Traditional chef's salad with meats and cheese. Also includes soup du jour.</i>	
<b>Chicken divan</b> .....	<b>11.00</b> per person
<i>Chicken breast filled with broccoli and served on rice with sauce. Also includes salad and roll.</i>	
<b>Chicken or beef pie</b> .....	<b>11.00</b> per person
<i>Deep dish pie served with salad and roll.</i>	
<b>Chicken salad stuffed tomato</b> .....	<b>11.00</b> per person
<i>Traditional or continental (grapes, almonds and sour cream).</i>	
<b>Crêpes filled with spinach soufflé</b> .....	<b>11.00</b> per person
<b>Crepes Florentine or Crepes Chicken</b> .....	<b>11.00</b> per person
<b>Freshly made Lasagna</b> .....	<b>11.00</b> per person
<i>Luncheon portion of lasagna with salad and roll.</i>	
<b>Ham and Cheese Quiche</b> .....	<b>11.00</b> per person
<i>includes soup and salad</i>	
<b>Meatballs and pasta</b> .....	<b>11.00</b> per person
<b>Quiche</b> .....	<b>11.00</b> per person
<b>Reuben sandwich</b> .....	<b>11.00</b> per person
<i>with potato chips and kosher dill pickle.</i>	
<b>Seasonal fresh fruit plate</b> .....	<b>11.00</b> per person
<i>Five seasonal fruits cleaned and sliced with nutbread and beverage.</i>	
<b>Turkey and ham with asparagus</b> .....	<b>11.00</b> per person
<i>Asparagus spears rolled in ham and turkey, then covered with cheese sauce also includes salad.</i>	
<b>Cod filet almondine</b> .....	<b>12.00</b> per person
<b>Deli sandwich w/ soup</b> .....	<b>12.00</b> per person
<i>Deli sandwich on a freshly baked roll.</i>	
<b>Grilled chicken breast salad</b> .....	<b>12.00</b> per person
<i>Grilled chicken breast sliced on a bed of salad and topped with toasted almond dressing</i>	
<b>Seafood filled crepé</b> .....	<b>12.00</b> per person
<i>Crepés filled with mixed seafood and topped with a white mushroom sauce.</i>	
<b>Shrimp cocktail</b> .....	<b>12.00</b> per person
<b>6 oz. Medallion of beef tenderloin</b> .....	<b>18.00</b> per person
<i>Includes salad, rolls and beverages.</i>	

## *A La Carte:*

<b>Homemade Soup</b> .....	<b>add 2.00</b> per person
<b>Fruit and cottage cheese</b> .....	<b>add 2.00</b> per person
<b>Tossed Garden Salad</b> .....	<b>add 3.00</b> per person
<b>Dessert from entree menu</b> .....	<b>add 2.50</b> per person

# Incidentals and Services

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## Deluxe Services

<b>Chair Covers</b> .....	<b>\$4.00 per chair</b>
<b>Chair Covers with Sashes and Bows</b> .....	<b>\$5.00 per chair</b>
<b>Deluxe Table Linens</b> .....	<b>\$10.00 Per Table</b>
<i>The finest floor length table linens and lace overlays. Linens are hand laundered and designed for extra special ambiance. Lace, gold print overlays or floral print cloths are available.</i>	
<b>Deluxe Lace Napkins and Linen Cloths</b> .....	<b>\$15.00 Per Table</b>
<i>The same fine table linens as above with the addition of deluxe lace napkins in napkin rings.</i>	
<b>Deluxe Gold Flatware</b> .....	<b>\$2.00 Per person</b>
<i>For up to 36 persons</i>	

## Bar Fees:

<b>Bartender fee</b> (1 per 100 guests)	
<b>Before Dinner</b> .....	<b>\$50.00 per 100 guests</b>
<b>Full Evening</b> .....	<b>\$100.00 per 100 guests</b>
<b>Table wine service</b> .....	<b>\$0.25 per person</b>
<b>Punch bowl service (Plain and Alcoholic offered)</b> .....	<b>\$1.00 per person</b>
<b>Beer, wine, ice, glasses(prior to dinners)</b> .....	<b>\$2.00 per person</b>
<b>Cocktail setups (glasses, ice, mixers, soda for entire event)</b> .....	<b>\$6.00 per person</b>

## Meetings:

<b>Morning meeting with coffee and pastries</b> .....	<b>\$4.00 per person</b>
<b>Afternoon meeting with refreshments</b> .....	<b>\$2.00 per person</b>
Meeting room fees by arrangement	

## Incidentals

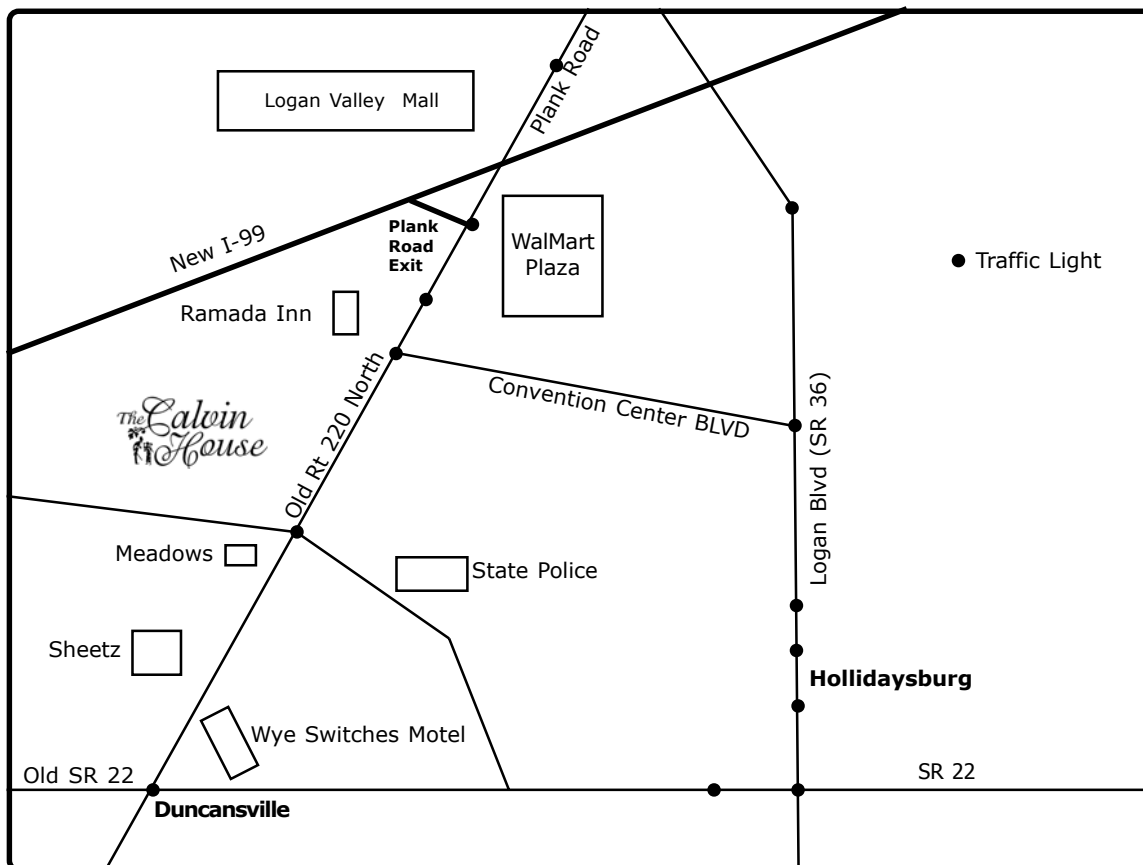
Reservations may be confirmed by phone, however, prompt receipt of a deposit, determined by your party size, is required. Deposits are deducted from your final bill. Please make your check payable to ".....The Calvin House" and mail to 2135 Old Route 220 North, Duncansville, PA 16635. Final guest counts, complete menu selections as well as arrival and eating times must be received no later than 48 hours prior to your function. Payment is due in full on the date of your function.

On weekend functions the minimum charge is the basic dinner menu cost plus service charge and tax. Luncheon menu is available Monday thru Friday only.

Saturday bookings for the Ballroom require an initial \$1,000 deposit and an additional \$1,000 deposit 90 days prior to the event with a minimum total bill of \$5,000. Buffet costs are comprised of a basic dinner cost and additional entree, salad or starch added ala carte.

WE DO NOT PROVIDE ALCOHOL. Alcoholic beverages may be brought to our facility and served by our bartenders and/or wait staff only. Guests may not act as bartenders. NO MINORS WILL BE SERVED ALCOHOLIC BEVERAGES AT ANY FUNCTION. Pennsylvania state law limits the possession and consumption of alcoholic beverages to those persons 21 years of age or older. Identification may be required. Guests who are found providing, in any fashion, alcoholic beverages to minors within our facility will be asked to leave.

# Directions



## From the South (Washington D.C. and Virginia)

I-270 to I-70 W to Breezwood.  
Take the turnpike 76 W. to  
Bedford exit. Take I-99 N. to  
Plank Road exit. Make right onto  
Old route 220. Go 1 mile and  
The Calvin House is on the right.

## From the East and North

Take I-80 W. to Route 220 S.  
Then follow I-99 S. to Altoona.  
At the Plank Road exit turn left  
onto Old Route 220. Go 1 mile  
and The Calvin House is on the  
right.

## From the West (Pittsburgh and Ohio)

Take Route 22 E. to I-99 N.  
Follow I-99 until Altoona and  
then take the Plank Road exit.  
Turn right onto Old Route 220.  
Go 1 mile and The Calvin House  
is on the right.

2135 Old Route 220 North  
Duncansville, PA 16635  
Phone: 814-695-4777  
Fax: 814-693-1179



[www.calvinhouse.com](http://www.calvinhouse.com)