

Wedding Packages



LIBERTY
MOUNTAIN
RESORT



The culinary & sales teams at Liberty Mountain Resort have designed complete wedding package options for your perfect day.

Wedding Packages Include

Hot or Cold Hors d'Oeuvres Service
Two Course Plated Dinner or Buffet Options
Champagne Toast for All Guests
Cake Cutting Service
Soda Bar
Bartender Set-up and Service for Reception
Coffee, Hot Tea, and Iced Tea Service for the Entire Event
Lighted Bridal and Cake Tables
Fine China, Glassware and Flatware
Elegant Floor Length Linens with Overlays
Dance Floor
Table Numbers
Centerpieces with Candles
Complimentary Menu Tasting for Two People
Best Available Guest Room Rates
Free Parking

At Liberty Mountain Resort, our goal is to meet your food service needs in every way. Please let us know if we can serve you in any of the following ways:

Special Dietary Needs

If someone in your group requires a vegetarian, low-sodium, gluten-free, or other specialized meal, please advise your sales representative in advance. We can provide an alternate selection for those individuals at no additional charge.

Combo Entrées

If you cannot decide on a single entrée, consider offering a combination of entrées to your guests. The combo option provides smaller portions of two entrées on one plate. Ask your sales representative to design a creative combination plate for your special event.

Executive Chef

Charles Rousey

Executive Sous Chef

Brandon Coldsmith

Food & Beverage Director

Dwayne Wishard

Director of Sales

Deanna Painter

Senior Sales Associate

Elizabeth Blocher

Wedding Sales Associate

Missy Stimer



Satin Wedding Package

Hors d'Oeuvres

Service for Forty-five Minutes

Display of Garden Vegetables

With House-made Herb Buttermilk Dressing

Stationary Hors d'Oeuvres

Choice of One

Domestic Cheese & Cracker Display

Domestic Cheeses including Cheddar, Colby, and Swiss
Served with Gourmet Crackers

Gourmet Meatballs

Choice of One

Swedish, Italian, or Sweet and Sour

Plated Dinner

Choice of Two Entrée Selections and One Vegetarian Entrée

Accompanied by Fresh Green Salad, Vegetable, Starch, Gourmet Hot Rolls, Butter, Iced Tea, Soda, and Coffee Service

Beef Au Poivre

Seared Tender, Shoulder Cut
With Green Peppercorn Cream Sauce

Chicken Piccata

Pan-seared Chicken Breast
With Lemon Caper Beurre Blanc

Maple Mustard Pork Loin

Tender Marinated Pork
With Maple Whole Grain Mustard Sauce

Santa Maria Beef

Tender Shoulder Cut, Sliced
With Santa Maria Salsa

Chicken Roulade

Chicken Breast Stuffed with Spinach,
Cream Cheese, and Sun-dried Tomatoes
With Chimichurri Sauce

Chicken Bianco

Sautéed Chicken Breast
With Prosciutto Ham, Provolone Cheese,
and Wild Mushroom Ragout

Stuffed Flounder

Crab Stuffed Flounder
With Roasted Red Pepper Sauce

\$61⁹⁵ Per Guest

Prices are not reflective of 6% Sales Tax and 19% Service Charge



Enhancement Table Displays

Decorative Displays

Service for One Hour

Hummus Display

Fresh Chickpea Hummus
With Pita Bread, Cucumber, Carrots,
Celery, and Broccoli

\$5⁹⁵ Per Guest

Fresh Fruit Display

Festive Arrangement of Fresh Cantaloupe,
Honeydew, Pineapple, Strawberries, and Grapes
Served with Homemade Fruit Dipping Sauce

\$5⁹⁵ Per Guest

Domestic Cheese and Cracker Display

A Blend of Domestic Cheese Including
Cheddar, Marble Jack and Swiss Cheeses
Served with Gourmet Crackers

\$6⁹⁵ Per Guest

Traditional Fondue Station

Creamy Cheese Sauce
Served Hot with Artisan Breads and Vegetables

\$7⁹⁵ Per Guest

Antipasti Tray

Grilled Vegetables with Balsamic, Roasted Pepper Salad,
Roma Tomatoes, Fresh Mozzarella, Capicola and Salami
with Fontina Cheese, and Grilled Lemon Broccoli

\$7⁹⁵ Per Guest

International Cheese Display

Chef's Selection of Imported and Domestic Cheese
Served with Assorted Flatbreads, Crackers, and Nuts

\$8⁹⁵ Per Guest

Fresh Fruit and Domestic Cheese

Variety of Seasonal Fresh Fruits and Domestic Cheese
Served with Gourmet Crackers

\$8⁹⁵ Per Guest

Fresh Garden Vegetables, Fruit and Domestic Cheese Display

Assortment of Fresh Seasonal Fruit and
Vegetables with Dip and Domestic Cheese
Served with Crackers

\$9⁹⁵ Per Guest

Pasta Station

Penne with Chicken and House-made Pesto,
Diced Roma Tomatoes, Toasted Pine Nuts, Pecorino,
and Sun-dried Cherries

\$8⁹⁵ Per Guest (Chef Attended)

Artichoke and Spinach Dip

Classic Dip made with Sautéed Spinach,
Artichokes, Shallots, Leeks, and Cream Cheese
Served with Crostini

\$10⁹⁵ Per Guest

Crab Dip

Lump and Sweet Claw Crabmeat with Cream
Cheese and Old Bay, Served with Crostini

\$11⁹⁵ Per Guest

Deluxe Pasta Station

Grilled Chicken, Crabmeat and Bolognese,
with Alfredo, Marinara and Garlic & Oil Sauces,
over Linguini or Orecchiette Pasta.
Additional Toppings Include: Sautéed Mushrooms,
Diced Tomatoes, Grated Pecorino, Red Pepper Flakes
and Sautéed Spinach

\$11⁹⁵ Per Guest (Chef Attended)

Crab Cake Station

House-made Mini Crab Cakes with Toasted
Crostini, Fresh Mozzarella, Diced Roma Tomatoes,
Basil and Balsamic Glaze, and Citrus Aioli

\$8⁹⁵ Per Guest (Chef Attended)



Hors d' Oeuvres Enhancements

Priced Per 100 Pieces

These are available as an accompaniment to our Wedding Packages. Minimum 100 pieces per item.

Hot Hors d'Oeuvres

Mini Quiche Lorraine	\$75	Vegetable Spring Roll	\$175
Chicken Drumettes	\$75	Shrimp Toast	\$175
Pork and Pineapple Brochettes	\$100	Spanikopita	\$225
Andouille Sausage en Croute	\$100	Hibachi Beef Skewers	\$275
Chicken Brochettes	\$125	Coconut Shrimp	\$275
Tempura Coconut Chicken	\$125	Raspberry and Brie in Phyllo	\$325
Clams Casino	\$150	Crab Imperial Mushrooms	\$350
Italian Meatballs	\$175	Oysters Rockefeller	\$400
Sweet and Sour Meatballs	\$175	Lamb Lollipops	\$400
Swedish Meatballs	\$175	Applewood Smoked Bacon Wrapped Scallops	\$400
Beef Piroshki	\$175		

Cold Hors d'Oeuvres

Grilled Peach Bruschetta	\$50	Oyster Shooter with Mignonette	\$175
Deviled Eggs	\$50	Cucumber Crab Rondelles	\$175
Vegetable Finger Sandwiches	\$50	Shrimp Salad Finger Sandwiches	\$175
Melon Wrapped Prosciutto	\$75	Shrimp Salad on Potato Discs	\$175
Chicken Salad Finger Sandwiches	\$75	Basil Mozzarella Skewers	\$200
Cornucopias of Salami	\$100	Beef Carpaccio Crostini	\$250
Black Forest Ham and Asparagus	\$100	Chilled Crab Claws	\$275
Gravlax Crostini	\$100	Shrimp Cocktail	\$275
Tuna Salad Finger Sandwiches	\$125	Duck Confit Crostini	\$275

Entrée Accompaniments

Salads

Select One

Mixed Green Salad

Mixed Garden Greens, Tomatoes, Carrots, Green Peppers, Spanish Onions, and Croutons
Choice of Two Dressings

Roasted Beet Salad

Baby Arugula, Crumbled Goat Cheese, Grape Tomatoes, Toasted Walnuts, and Roasted Striped Beets, Choice of Two Dressings

Traditional Caesar Salad

Hearts of Romaine, Grated Parmesan Cheese, Drizzle of Caesar Dressing and Croutons

Tuscan Salad

Mixed Field Greens with Red Bell Peppers, Diced Roma Tomatoes, Spanish Onions, Kalamata Olives, House-made Mozzarella, Croutons, Choice of Two Dressings

Dressings: Herb Buttermilk, Italian, Blue Cheese, Caesar, Thousand Island, Honey Mustard, Balsamic Vinaigrette and Low-Cal Raspberry Vinaigrette
(All dressings made in-house, except Low-Cal Raspberry Vinaigrette)

Vegetables

Select One

- Honey Glazed Baby Carrots
- Green Beans Amandine
- Steamed Lemon Broccoli Florets
- Sugar Snap Peas and Baby Carrots
- Buttered Corn with Trinity and Herbs
- Parisian Medley (Green Beans and Roasted Red Peppers)
- Mediterranean-style Squash and Zucchini with Olives and Tomatoes
- Autumn Blend (Butternut Squash, Broccoli, Candied Striped Beets, and Carrots)
- Seasonal Medley of Vegetables (Zucchini, Yellow Squash, Spanish Onion, and Spinach)

Starches

Select One

- Wild Rice Blend
- Seasoned Parsley Potatoes
- Herb Roasted Red Potatoes
- Mashed Sweet Potatoes
- Risotto with Mushrooms and Asparagus
- Roasted Fingerling Potatoes
- Mashed Root Vegetables
- Plain or Garlic Mashed Potatoes (with Herb Butter)

Gourmet Roll Assortment

Served with Traditional or Honey Butter



Vegetarian Dinner Entrées

Select One

Eggplant Moussaka

Slow-roasted Eggplant Layered with Tomatoes, Fresh Oregano, Feta Cheese, and Ground Tempeh

Penne Pasta Primavera

Steamed Fresh Seasonal Vegetables, Blended in a Roasted Tomato Sauce over Penne Pasta, With Freshly Grated Parmesan Cheese

Stuffed Portabella Mushroom*

Portabella Mushroom Stuffed with Spaghetti Squash, Diced Vine-ripe Tomatoes, Roasted Garlic, Arugula, and Fresh Basil Pesto (nut free)

Butternut Squash Ravioli

Sautéed Ravioli Tossed with Granny Smith Apples, Toasted Walnuts, and Fresh Basil

Ginger Tofu*

Miso Glazed Tofu Seared with Scallions, Ginger, Baby Bok Choy, and Hoisin, Served over Rice

Vegetable Wellington*

Yellow Squash, Zucchini, Asparagus, Red Onion, and Mushroom Duxelles Wrapped in Puff Pastry, Drizzled with Roasted Carrot and Garlic Purée

*Indicates Vegan Entrée

Price is Based on the Wedding Package Selected

Prices are not reflective of 6% Sales Tax and 19% Service Charge



Wedding Package Buffets

Satin Wedding Package

\$65⁹⁵ Per Guest

Includes: Two Entrée Selections, Two Vegetables, One Starch, Salad Selection, Gourmet Hot Rolls, Butter, Iced Tea, Soda, and Coffee Service

Champagne Wedding Package

\$78⁹⁵ Per Guest

Includes: Two Entrée Selections, Two Vegetables, One Starch, Salad Selection, Gourmet Hot Rolls, Butter, Iced Tea, Soda, and Coffee Service

Crystal Wedding Package

\$87⁹⁵ Per Guest

Includes: Two Entrée Selections, Two Vegetables, One Starch, Salad Selection, Gourmet Hot Rolls, Butter, Iced Tea, Soda, and Coffee Service

Crystal Wedding Package

Hors d'Oeuvres

Service for Forty-five Minutes

A Festive Display of Seasonal Fresh Fruits, Antipasto, and Domestic Cheeses

Served with Gourmet Crackers and Assorted Dipping Sauces

Passed Hors d'Oeuvres Service

Choice of Three

- Hibachi Beef Skewers
- Scallops Wrapped with Bacon
- Duck Confit Crostini
- Shrimp with Cherry Tomato and Horseradish
- Crab Imperial Mushroom Caps
- Coconut Shrimp with Raspberry Dipping Sauce
- Asparagus in Crispy Phyllo with Asiago Cheese

Plated Dinner

Choice of Two Entrée Selections and One Vegetarian Entrée

Accompanied by Fresh Green Salad, Vegetable, Starch, Gourmet Hot Rolls, Butter, Iced Tea, Soda, and Coffee Service

Prime Rib

Slow-roasted Prime Rib Crusted with Fresh Garlic
With Horseradish Sauce

Petite Filet Oscar

A Tender 6oz. Filet Mignon
With Lump Crabmeat, Asparagus,
and Rich Béarnaise Sauce

Brie Chicken

Baked Airline Chicken Breast
Stuffed with Brie and Granny Smith Apple,
Drizzled with Honey Thyme Glaze

Crab Cakes

Two Broiled Lump Crab Cakes
With Citrus Caper Aioli

Grouper

Pan Seared Grouper
With Strawberry Basil Salad
and Citrus Beurre Blanc

Ruby Red Trout and Scallops

Pan-seared Trout Filet
With Scallop Bacon Cream Sauce

Bride and Groom Signature Dish

You will meet with our Chef and plan a custom
entrée for your special day

\$83⁹⁵ Per Guest

Prices are not reflective of 6% Sales Tax and 19% Service Charge



Champagne Wedding Package

Hors d'Oeuvres

Service for Forty-five Minutes

Display of Garden Vegetables & Seasonal Fruit

Served with House-made Herb Buttermilk Dressing and Fruit Dip

Passed Hors d'Oeuvres Service

Choice of Three

- Raspberry and Brie in Phyllo
- Fresh Basil, House Mozzarella, and Tomato Skewers
- Beef Carpaccio Crostini
- Shrimp Toast
- Coconut Chicken Tempura
- Beef Piroshki

Plated Dinner

Choice of Two Entrée Selections and One Vegetarian Entrée

Accompanied by Fresh Green Salad, Vegetable, Starch, Gourmet Hot Rolls, Butter, Iced Tea, Soda, and Coffee Service

Chicken Oscar

Boneless Chicken Breast
With Lump Crabmeat, Fresh Asparagus,
and Béarnaise Sauce

Mahi-Mahi or Salmon

Pan-seared, with Fresh Pesto Cream Sauce

Jack Daniels Bourbon Beef

A Tender Shoulder Cut
With Bourbon Glaze and Frizzled Onions

Mediterranean Chicken

Airline Chicken Breast, Stuffed with Fresh Roma
Tomatoes, Spinach, Kalamata Olives, and Feta Cheese

Beef Tenderloin

Grilled 5oz. Beef Tenderloin
With Lemon Caper Compound Butter

Grilled Flank Steak

Marinated Flank Steak
With Goat Cheese and Diced Heirloom Tomatoes

Pork Chops

Seared Pork Chops
With Bacon and Smoked Gouda Cheese

Chesapeake Chicken

Seared Airline Chicken Breast with Bacon and Old Bay
With Champagne Crab Sauce

\$74⁹⁵ Per Guest

Prices are not reflective of 6% Sales Tax and 19% Service Charge



Salad Enhancements

Caprese Salad

House-made Mozzarella with Fresh Basil, Sliced Seasonal Heirloom Tomatoes, and a Balsamic Reduction

\$4⁹⁵ Per Guest

Spinach & Endive Salad

Crispy Belgian Endive with Baby Spinach, Prosciutto Ham, Candied Walnuts, Blue Cheese Crumbles, and a Warm Apple Cider Dressing

\$4⁹⁵ Per Guest

Fried Chèvre Salad

Fried Chèvre with Mixed Greens, Julienned Red Bell Peppers, Bermuda Onion, Toasted Walnuts, Sliced Cucumbers, and Grape Tomatoes

\$4⁹⁵ Per Guest

Duck Confit and Chef's Garden Greens Salad

Slow Cooked Duck Confit with Dried Apricots, Diced Roma Tomatoes, Mandarin Oranges, and Toasted Almonds

\$7⁹⁵ Per Guest

Chef's Garden Salad

Petite Greens with Heirloom Tomatoes, Roasted Root Vegetables, and Candied Pecans

\$7⁹⁵ Per Guest

Dessert Enhancements

Interactive Table Displays

\$8⁹⁵ Per Guest

Includes Chef Attendant and One Hour of Service

Crêpes Station

Freshly Prepared Crêpes with Suzette or Strawberry Romanoff Sauce and Vanilla Whipped Cream

Bananas Foster Station

Traditional Dessert Flamed-to-order with Sliced Bananas, Dark Rum, and Vanilla Ice Cream

Crème Brûlée Station

Traditional Crème Brûlée Caramelized-to-order with Chantilly Cream and Fresh Strawberries

Chocolate Fondue Table

Chocolate Ganache with Fresh Strawberries, Pineapple Chunks, Ghirardelli Double Chocolate Brownies, Pound Cake, Pretzel Rods, and S'more Marshmallows

Apple Bar

Granny Smith and Honey Crisp Apples (local when in season)

Choice of Two Topping Selections:

Chocolate and Coconut

Peanut and Caramel

Granola Cheesecake

S'mores



Children's Plated Selections

Children's Entrées

\$12⁹⁵ Per Guest

(This menu applies to children 12 & under)

Select One

Grilled Hot Dog

With Smiley French Fries, and Applesauce

Breaded Chicken Tenders

With Smiley French Fries, and Applesauce

Spaghetti with Marinara Sauce

With a Bread Stick, and Applesauce

Macaroni & Cheese

With Smiley French Fries, and Applesauce

Mini Cheese Pizza Pie

With Applesauce

Peanut Butter & Jelly Sandwich

With Smiley French Fries, and Applesauce

Late Night Snacks

To Be Served After Dessert

Mini Angus Burgers

Grilled, with Lettuce, Tomatoes,
Spanish Onions, Cheddar Cheese,
and Bacon Dill Spread

\$7⁹⁵ Per Guest

Grilled Cheese and Soup

Whole Wheat Bread and Aged Cheddar Cheese
With Tomato Basil Bisque

\$5⁹⁵ Per Guest

Potato Wedges and Truffle Ketchup

Fried Seasoned Potato Wedges
With Truffle Ketchup

\$3⁹⁵ Per Guest

Salted Pretzel Bites

Baked Salted Pretzel Bites with Whole Grain
and Dijon Mustards, and Cheese Sauce

\$3⁹⁵ Per Guest

Garlic Kettle Chips

Our Own House-fried Potato Chips,
With Ranch Dipping Sauce

\$2⁹⁵ Per Guest

Tortilla Chips and Dips

Fresh Tortilla Chips
With House Mild Salsa and Cheese Sauce

\$1⁹⁵ Per Guest

Slopeside Spirits

Premium Brand Liquor Selections

Vodka

Smirnoff
Tito's
Absolut Mandarin

Gin

Bombay Sapphire
Beefeater

Rum

Bacardi
Captain Morgan
Parrot Bay Coconut Rum

Bourbon

Bulleit
Jack Daniels

Whiskey

Crown Royal
Southern Comfort
Seagram's 7

Scotch

Johnny Walker Black

Tequila

1800 Silver

Schnapps

Peach
Apple Pucker

Cordials & Liqueurs

DiSaronno Amaretto
Jacquin's Amaretto
Kahlua
Baileys Irish Cream
Blue Curacao
Triple Sec
Dry Vermouth
Sweet Vermouth

House Brand Liquor Selections

Vodka

Smirnoff
Smirnoff Orange

Gin

Beefeater

Rum

Bacardi
Captain Morgan
Parrot Bay Coconut Rum

Bourbon

Jim Beam

Whiskey

Seagram's 7

Scotch

J&B

Tequila

Jose Cuervo

Schnapps

Peach
Apple Pucker

Cordials & Liqueurs

Kahlua
Sweet Vermouth
Dry Vermouth
Jacquin's Amaretto
Carolans Irish Cream
Triple Sec

Slopeside Spirits

Cash Bar Prices

Guests Pay for All Drinks

Premium Brand Mixed Drinks	\$7 ⁵⁰	Domestic Beer – by the Bottle	\$5 ⁰⁰
House Brand Mixed Drinks	\$6 ⁵⁰	Specialty Beer – by the Bottle	\$5 ⁷⁵
Premium Brand Cordials	\$7 ⁵⁰	Domestic Draft Beer	\$4 ⁵⁰
House Brand Cordials	\$6 ⁵⁰	Non-Alcoholic Beer	\$5 ⁰⁰
House Wine – by the Glass	\$6 ⁵⁰	Soft Drinks or Fruit Juice	\$2 ⁰⁰

Hourly Hosted*

Full Bar Service - Host Pays by the Hour

Full Selection - House Brands

\$17 per person / 2 hours

\$5 per person each additional hour

Two Domestic Keg Beer Selections, Rail Brand Liquor, House Wines (choice of four), Sodas & Juices

Full Selection - Premium Brands

\$21 per person / 2 hours

\$5 per person each additional hour

Two Domestic Keg Beer Selections, Premium Brand Liquor, House Wines (choice of four), and Sodas & Juices

The Basics

\$15 per person / 2 hours

\$5 per person each additional hour

Two Domestic Keg Beer Selections, Proverb House Wines (choice of four), Sodas and Juices

Keg Beer Selections

Domestics

Miller Light, Budweiser, Bud Light, Michelob Ultra, Coors Original, Coors Light, and Yuengling Lager

Specialty Brands

Price to be determined upon selection

A la Carte Beverages

Proverb House Wine	\$26	Non-alcoholic Citrus Punch by the Gallon	\$10 ⁹⁵
Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio, Rosé, Moscato		Half Keg of Domestic Beer	\$325
		Half Keg of Import or Specialty Beers	
		Price to be determined upon selection	

Specialty Beverage Selections

Red or White Sangria 1.5 liter \$48

A Selection of Alcoholic Punches is available upon request
\$90 per Gallon

Additional Bar

Full Service \$300
The Basics \$175

**All hourly hosted bars are based on consecutive hours of service*

Due to regulations of the Pennsylvania State Liquor Control Board, it is our policy that Liberty Mountain supply all alcoholic beverages. No outside alcohol will be permitted. All guests must be 21 years of age to consume alcohol and will be required to show proof of age. No shots will be allowed. We reserve the right to refuse the service of alcohol to any person at any time deemed appropriate by staff or management. Events will have a maximum of 5 hours of bar service.



Formal Plated Rehearsal Dinner

(Minimum of 25 guests required)

Appetizer

Select One

Shrimp Cocktail

Served with Iceberg Lettuce, Cocktail Sauce, and Lemon Wedges

Pan Seared Beef Tenderloin

Sliced and with Country Bruschetta and Fried Leeks

Tropical Grilled Chicken

Grilled Chicken with Mango and Pineapple Salsa, Served with Fried Tortilla Ribbons and Sliced Cucumber

Field of Greens

Select One

Fresh Mixed Green Salad

Choice of House-made Dressing

Traditional Caesar Salad

Tuscan Salad

Choice of House-made Dressing

Entrée Selections

Select Two

Roasted Airline Chicken

\$27

Roasted Airline Chicken Breast
With Rosemary Balsamic Jus

New York Strip Steak

\$47

Hand-cut 12oz Steak
With House-made Steak Sauce

Mixed Grill

\$36

Jumbo Lump Crab Cake and Petite Filet
With Tartar Sauce and Sautéed Mushrooms

New Zealand Rack of Lamb

\$30

Grilled Rack of Lamb Brushed with Dijon and Honey

Salmon Oscar

\$34

Pan-seared Salmon
With Crabmeat, Asparagus and Beurre Blanc

Seared Halibut

\$48

Toasted Arborio Encrusted Halibut
With Basil Oil and Roasted Tomatoes

**Accompanied by Vegetable, Starch,
Gourmet Hot Rolls and Butter,
Iced Tea and Coffee Service**

Buffet Rehearsal Dinner

\$29 Per Guest
(Minimum of 30 guests required)

Appetizer

Artichoke Dip

Served with Cucumbers, Bell Peppers, Carrots, Crostini, and Crackers

Salad

Served to the table, unless otherwise specified.

Select One

Fresh Mixed Green Salad

with Choice of House-made Dressing

Traditional Caesar Salad

Entrée Selections

Select Two

Accompanied by Vegetable, Starch, Gourmet Hot Rolls & Butter, and Iced Tea and Coffee Service.

Mahi-Mahi

Pan-seared Mahi-Mahi
With Pineapple Salsa and Tequila Lime Sour Cream

North Carolina Pulled Pork

House-made Smoked Pulled Pork
Choice of Eastern or Western BBQ Sauce

Mustard Glazed Pork Loin

Slow Baked Pork Loin
With Shallot Whole Grain Mustard and
Sweet Mustard Sauce

Jack Daniels Bourbon Beef

Tender Shoulder Cut with Bourbon Glaze and Frizzled Onions

Prime Rib

Sliced Prime Rib with Mushroom Au Jus
and Horseradish Sauce

Salmon

Grilled Atlantic Salmon Filet
With Lemon Dill Cream Sauce

Garlic Herbed Shrimp & Chicken Skewer

Shrimp and Chicken Skewers
with Green Peppers, Bermuda Onions,
Mushrooms, and Grape Tomatoes



Farewell Plated Breakfast

Served with orange or apple juice, freshly brewed coffee, assorted hot teas, and fresh fruit salad.
Children under 4 are free, children 4-11 are half price.

Texas Hot Plate

\$17⁹⁵

- Smoked Beef Brisket topped with BBQ Beast Sauce
- Southwestern Scrambled Eggs
- Skillet Potatoes
- Buttermilk Biscuits
- Whipped Butter and Jelly

Fairfield Breakfast

\$13⁹⁵

- Honey-glazed Sausage and Granny Smith Apples sautéed with Spanish Onions
- Cheddar Scrambled Eggs
- Skillet Potatoes
- Buttermilk Biscuits
- Whipped Butter and Jelly

Boulder Stack Breakfast

\$12⁹⁵

- Fresh Buttermilk Pancakes
- Warm Syrup, Whipped Butter, Whipped Cream, and Sliced Strawberries
- Sausage or Applewood Smoked Bacon
- Skillet Potatoes

Sunrise Breakfast

\$12⁹⁵

- Fresh Scrambled Eggs
- Sausage or Applewood Smoked Bacon
- Skillet Potatoes
- Buttermilk Biscuits
- Whipped Butter and Jelly

Liberty Mountain Resort proudly serves Weikert's cage free eggs from Gettysburg, PA



Farewell Hot Breakfast Buffets

Breakfast buffet selections require a minimum of 25 people, unless otherwise noted. A service charge of \$75⁰⁰ will be applied to any group falling below the required 25 guests minimum. Pricing is based on up to two hours of continuous service. May substitute Eggbeaters, turkey bacon and/or turkey sausage upon request. All buffets include chilled assorted juices, freshly brewed coffee and assorted hot teas. Pricing based on up to two hours of continuous service. Children under 4 are free, children 4-11 are half price.

The On The Go Breakfast

\$14⁹⁵

- Ham, Egg, and Cheese on Croissant
- Egg and Cheese on English Muffin
- Assorted Bagels and Muffins
- Whipped Butter and Cream Cheese
- Individual Cups of Greek Yogurt
- Whole and Sliced Fresh Fruit

The Italian Breakfast

\$17⁹⁵

- Sliced Salami and Prosciutto
- Shaved Parmesan
- Sliced Tomatoes
- Italian Bread
- Jams and Butter
- Roasted Potatoes and Basil
- Quiche with Wild Mushroom & Fresh Mozzarella
- Diced Fruit with Mint and Olive Oil

The Lodge Breakfast

\$16⁹⁵

- French Toast with Warm Syrup
- Scrambled Eggs
- Applewood Smoked Bacon and Sausage
- Skillet Potatoes
- Biscuits with Sausage Gravy
- Assorted Muffins and Pastries
- Fresh Fruit Salad

The Highland Sunrise

\$17⁹⁵

- Fresh Buttermilk Pancakes with Warm Syrup
- Scrambled Eggs
- Applewood Smoked Bacon and Sausage
- Skillet Potatoes
- Assorted Muffins and Pastries
- Oatmeal with Fruits
- House-made Granola and Nuts
- Fresh Fruit Salad

The Ultra Breakfast (minimum 40 guests)

\$23⁹⁵

Requires a chef attendant, additional fee

- Chef-attended Made-to-order Omelet Station
Featuring: Fresh Eggs, Assorted Meats and Cheeses
and Fresh Vegetables
- French Toast Casserole with Warm Syrup
- Scrambled Eggs
- Applewood Smoked Bacon and Sausage
- Skillet Potatoes
- Assorted Muffins, Pastries, and Bagels
- Butter and Cream Cheese
- Yogurt
- Whole and Sliced Fresh Fruits

