



HOLIDAY *Celebrations*

OMNI

BEDFORD SPRINGS



Cocktail Hour

PRICED PER PERSON

Cold Hors D'oeuvres

GRILLED RARE BEEF | 8

port-soaked cherries, sourdough crostini

CRANBERRY AND GOAT CHEESE TARTLET | 7

micro sage

SMOKED SALMON | 9

cream cheese, pickled onion, capers, bagel chip

BEET, MOZZARELLA AND MINT SALAD | 7

wheatberry toast point, balsamic glaze

BUCKWHEAT BLINI | 10

crème fraîche, white sturgeon caviar

Hot Hors D'oeuvres

MINI CRAB CAKES | 9

lemon, cilantro cream

SEARED CHICKEN SATAY | 8

spiced apple, yogurt dip

BRIE & ORANGE ARANCINI | 7

INDIVIDUAL SHORT RIB POT PIE | 9

horseradish, chives

LOBSTER MAC & CHEESE BITES | 9

sweet chili sauce

BAKED SPANAKOPITA BITES | 8

fig & cranberry compote

Displays

ARTISANAL CHEESE BOARD | 25

local & international cheeses, dried fruits, toasted nuts, olives, honeycomb, local preserves, baguette, grissini, water crackers

CRUDITÉS | 15

buttermilk chive, spinach, dill

ANTIPASTI | 25

cured meats, cheeses, marinated vegetables, accoutrements

Plated Dinners

Plated dinners are based on a minimum of 10 guests and are served with freshly brewed regular and decaffeinated coffee, assorted Numi hot teas and freshly brewed iced tea.

Groups may order up to three entrées. Counts for each entrée are required 72 hours (not including weekends and holidays) prior to the function. Client to provide entrée cards. All meals charged at the highest entrée price.

Soup or Salad

Choose One | Includes Rolls & Butter

SHRIMP AND LOBSTER BISQUE
pumpkin spiced cream

ROASTED SQUASH SOUP
spicy pepitas

SPINACH AND POACHED PEAR SALAD
candied nuts, dried cherries, blue cheese crumbles, creamy lemon dressing

BABY LETTUCE SALAD
bacon, manchego, roasted beets, shaved fennel, cider vinaigrette

Entrees

8OZ FILET | 101
bourbon sweet potatoes, asparagus, herb demi glace

HERB ROASTED CHICKEN BREAST | 69
bacon laced fingerling potatoes, fricasseed mushrooms

POTATO GNOCCHI | 68
roasted winter squash, toasted chestnut, lemon zest, arugula pesto

SEARED FAROE ISLAND SALMON | 86
orange scented risotto, steamed asparagus spears, cranberry – cinnamon compote

PORT BRAISED SHORT RIBS | 96
truffled mashed potato, honey glazed baby carrots

Desserts

Choose One

WHITE CHOCOLATE CHEESECAKE
cranberry compote

CLASSIC PUMPKIN PIE

EGGNOG CRÈME BRULÉE
gingerbread

SPICED PUMPKIN CHEESECAKE



Dinner Buffets

All buffet dinners are based on a minimum of 25 guests and are served with freshly brewed regular and decaffeinated coffee, assorted Numi hot teas and freshly brewed iced tea. Prices are based on 90 minutes of continuous service.

CLASSIC BEDFORD HOLIDAY | 74

PUMPKIN BISQUE

spicy pepitas

BABY KALE SALAD

parsnip curls, hazelnuts, orange segments, honey lemon vinaigrette

SLICED ROAST TURKEY BREAST

cream gravy, fresh sage

SLICED CITRUS PORK LOIN

fresh cranberry sauce

GARLIC PARMESAN MASHED POTATOES

STEAMED FRENCH BEANS

sliced almonds, shallots

BROWN SUGARED BABY CARROTS

GOLDEN RAISIN AND WATER CHESTNUT DRESSING

DINNER ROLLS & BUTTER

PUMPKIN PIE

PECAN PIE

CRANBERRY CHEESECAKE

SHOBER'S RUN FEAST | 88

SHRIMP AND LOBSTER BISQUE

pumpkin spiced cream

BABY GREENS SALAD

roasted squash, walnuts, dried cranberries, queso blanco cheese, citrus vinaigrette

WINTER CAPRESE SALAD

roasted beet slices, fresh mozzarella cheese, mint, smoked sea salt, balsamic glaze

NY STRIP

red currants, roasted cipolini onions

SEARED FAROE ISLAND SALMON

sundream farm mushrooms, sweet corn butter

SLICED ROASTED TURKEY BREAST

cream gravy, fresh sage

HERB ROASTED FINGERLING POTATOES

GARLIC ROASTED BROCCOLINI

GNOCCHI

brown butter and lemon zest

DINNER ROLLS & BUTTER

PUMPKIN BRULEE CAKE

CRANBERRY TARTLETS

SPICED DOUBLE CHOCOLATE TARTS

Carving Stations

Requires one culinary attendant per 75 guests at +195 per attendant.

HAND CARVED SMOKED SALT

RUBBED PRIME RIB | 700

horseradish cream, glaze de viande sauce, silver dollar rolls

FEEDS 25-30 PEOPLE

ROAST CURRIED TURKEY BREAST | 300

apple and sage gravy, cornbread, dried fruit dressing

FEEDS 15-20 PEOPLE

MAPLE GLAZED PORK LOIN | 325

orange-cranberry relish, assorted flatbread crackers, hawaiian rolls

FEEDS 15-20 PPL



Consumption Based Hosted Bar

PRICED PER DRINK

+125 bartender charge per bartender, per hour with one bartender per 75 guests. Cashier setup fee of +175 per event.

SIGNATURE HOLIDAY COCKTAILS | 18

CRAFT BRANDS | 16

PREMIUM BRANDS | 14

CALL BRANDS | 12

DOMESTIC BEER | 7

IMPORTED & CRAFT BEER | 8

HOUSE WINE | 12

PREMIUM WINE | 14

DECOY WINE | 18

SOFT DRINKS | 6

Hosted Bar Packages

PRICED PER PERSON

+125 bartender charge per bartender, per hour with one bartender per 75 guests. All package bars include choice of three domestic and three imported/craft beers, house wines, juices, soft drinks and bottled water.

CRAFT

One hour	45
Two hours	70
Three hours	95
Four hours	120

CALL

One hour	30
Two hours	46
Three hours	61
Four hours	76

PREMIUM

One hour	38
Two hours	57
Three hours	79
Four hours	95

BEER AND WINE

One hour	18
Two hours	30
Three hours	40
Four hours	50

ADD SIGNATURE HOLIDAY COCKTAILS

+5 PER PERSON, PER HOUR.

Brands

CRAFT

Tito's Handmade Vodka
The Botanist Gin
Sailor Jerry Rum
Maker's Mark Bourbon
Monkey Shoulder Scotch
Patrón Silver Tequila
Hennessy VSOP Cognac

PREMIUM

Absolut Vodka
Beefeater Gin
Bacardi Rum
Old Forester Bourbon
Johnnie Walker Red Label Scotch
Milagro Silver Tequila
Hennessy VS Cognac

CALL

Svedka Vodka
Seagram's Gin
Castillo Rum
Jim Beam Bourbon
J&B Scotch
Sauza Blanco Tequila
Hennessy VS Cognac

DOMESTIC BEER

CHOOSE THREE

Yuengling Lager
Miller Lite
Coors Light
Michelob Ultra

IMPORTED & CRAFT BEER

CHOOSE THREE

Heineken
Corona
Dos Equis
Blue Moon Belgian White
Stella Artois
Tröegs Perpetual IPA

OMNI

BEDFORD SPRINGS

CALL TODAY TO CONNECT WITH A CATERING MANAGER.

(814) 624-5616

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OMNIHOTELS.COM/BEDFORD

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.