



Event Menus

2025

136 E Main Street
Ligonier, Pa 15658
Phone: (724) 238-4199
Thekitchenonmain.com

House Policies

Rental Fee:

- *No room rental fee with minimum guest count or room minimum of \$1200.00*

Payment:

- *Balance to be paid in full prior to the event.*
- *Prices do not include applicable state tax or gratuity.*
- *15% service charge is included for set-up, supplies, linens and event space.*
- *20% Gratuity*
- *Prices subject to change without notice.*
- *3% surcharge for all credit card transactions*
- *\$35.00 Returned Check Fee*
- *If a group is sales tax exempt a copy of the Tax Exemption Certificate is required prior to the event.*

Deposits:

- *Non-Refundable deposit of \$300.00 is required to hold the room and date.*
- *The initial deposit must be received within seven days of booking to confirm the booking.*
- *If the deposit is not received within seven days of booking, The Kitchen on Main reserves the right to release the space for booking.*

Menu and Attendance:

- *Menu needed 14 days prior to event.*
- *Number of guaranteed guests is needed 10 days prior to event. In the event the guaranteed count is not provided, the expected count on the contract will be the guaranteed count.*
- *The Kitchen on Main cannot be responsible for more than 5% over the guaranteed guest count.*

Facilities:

- *The Wine Cellar's Maximum seating capacity is 64.*
- *This facility is not handicap accessible*

Decorations and Set Up:

- *The Kitchen does not permit anything nailed or taped to the walls or ceiling.*
- *Hanging decorations must have management approval prior to the day of the event.*
- *If required, the facility will be available 2 hours prior to the event for set up and decorating.*
- *A \$100.00 cleaning fee will be included for glitter and confetti.*

Food and Beverage:

- *All food, beverage, and spirits must be purchased through The Wine Cellar and consumed on premise..*
- *Excess food is the property of The Kitchen on Main.*

Breakfast Buffets

Buffet includes Fresh Brewed Coffee and Hot Tea

Minimum of 30 guest

The Business Brunch:

*Scrambled Eggs, Choice of Breakfast Meat, Potato, and Bread
(Ham, Bacon or Sausage Links)*

(Biscuit or Croissant)

\$25 per person

The Continental:

*Assorted Pastries, Assorted Breakfast Breads, Fruit, Yogurt
Parfait, Coffee & Juice.*

\$25/per person

Breakfast Scrambler or Quiche:

*Choice of 1 or 2 Egg Choices, Home Fried Potatoes, Choice of
Breakfast Bread, Yogurt Parfait*

1 Egg Option—\$25 Person; 2 Egg Options—\$27/Person

Scrambler or Quiche Options:

Ham & Cheese—Maple Glazed Ham & Cheddar Jack Cheese

Mediterranean—Mushrooms, Purple Onion, Feta Cheese & Spinach

Vegetarian—Onions, Tomatoes, Peppers & Mushrooms

Sweet Herb—Sweet Onions, Thyme, Chives, Parmesan & Goat Cheese

Carnivore—Bacon, Maple Glazed Ham, Sausage, & Cheddar Cheese

Deluxe Breakfast Buffet:

Scrambled Eggs Yogurt Parfait
Choice of Bread Coffee
Home Fried Potatoes Chilled Juice
Choice of 2 Breakfast Meats
\$30/Person

Mimosa Bar

\$15/Person

Includes: Choice of 3 juices, assorted fruits, and
refills!

Pancake Station:

Add to any package for an additional \$6.00/per person

Choice of: Strawberries, Blueberries or Bananas

Includes: Homemade Whipped Cream

Real Maple Syrup

Whipped Butter

Powdered Sugar

Additional Toppings \$1.00 Each Per Person

Peanut Butter

Chocolate Chips

Jelly

Nutella

Toasted Coconut

Cinnamon Butter

Honey

Chocolate and Caramel Sauce

Strawberries

Blueberries

Bananas

Additional Toppings \$2.00 Each Per Person

Candied Walnuts

Honey Roasted Peanuts

Candied Bacon

Sausage Gravy

Brunch Menu

Minimum of 30 Guest

\$35pp for One Option

\$40pp for Two Options

\$45pp for Three Options

Breakfast Frittata: *Choose One/Two/Three*

Vegetarian

*Cremini Mushroom/Roasted Tomato/Spinach/Broccoli/
Onion/Mozzarella/Ricotta*

Ham & Cheese

Maple Glazed Ham/Smoked Cheddar Cheese

Sage & Fennel Sausage

Cremini Mushroom/Feta/Sage & Fennel Sausage

Mediterranean

*Spinach/Cremini Mushrooms/Spanish Onion/Roma
Tomato/Feta*

Breakfast Meat: *Choose One/Two/Three*

Applewood Smoked Bacon

Sage and Fennel Sausage

Honey Roasted Ham

Jack Daniels Chicken Tenders

Biscuits & Gravy

Lavender Roasted Chicken

Brunch Menu

Breakfast Potatoes: Choose One/Two/Three

Fresh Fruit Platter

Yukon Gold Home fries

Hashbrown Casserole

Granola Yogurt Parfait

Breakfast Sweet: Choose One /Two/Three

Pancakes

Brioche French Toast

Monte Cristo Roll w/Strawberry Sauce

Cinnamon Roll

Blueberry Bread Pudding French Toast

Breakfast Bread: Choose One/Two/Three

Chive & Cheddar Biscuits

Buttered Croissants

Assorted Bagels

Assorted Muffins

Banana Bread

Includes:

Coffee /Tea/Water/Juice

Hors D'oeuvres

Trays of 50 Unless Stated Otherwise

- Bacon Wrapped Scallops Market Price
- Coconut Shrimp w/ Pina Colada Sauce \$120.00
- Crab Stuffed Mushrooms Market Price
- Clams Casino Market Price
- Sweet & Sour Meatballs \$85.00
- Assorted Mini Quiche \$140.00
- Sweet & Spicy Cranberry Meatballs \$85.00
- Bacon Wrapped Water Chestnuts \$125.00
- Spinach & Parmesan Balls \$85.00
- Oysters Rockefeller Market Price
- Caprese Bites \$95.00
- Sausage & Goat Cheese Stuffed Mushrooms Market
- Asiago Cheese Dip \$90.00
- Buffalo Chicken Dip \$90.00
- Baked Crab Dip Market
- Fiesta Dip \$90.00
- Shrimp Cocktail Market Price
- Bruschetta
 - Shrimp Cilantro \$90.00
 - Mediterranean \$90.00
- Anti pasta Skewers \$125.00
- Vegetable Platter w/ Dip Market Price
- Fresh Fruit Platter Market Price
- Cheese Cubes & Mustard Dip \$100.00
- Spinach Dip w/ Pumpnickel \$80.00
- Cocktail Sandwiches Market Price
- Cubed Meat & Cheese Platter Market Price
- Shrimp Skewers w/ Tequila
 - Lime Sauce Market Price
- Cheese ball & Crackers Varies

Party Stations

Cheese Ball Station

Choose any 3 for \$200.00

- Cheddar, Bacon Cheese Ball \$80.00
- Cranberry Orange Cheeseball \$80.00
- Crab Cheese Ball with Cocktail Market
- Cake Butter Cheeseball \$80.00
- Peanut Butter Cheeseball \$80.00
- Sugar Cookie Cheeseball \$80.00
- Everything Cheeseball \$80.00

Dipping Station

Choose any 3 for \$210.00

- Asiago Cheese dip
- Baked Crab Dip
- Buffalo Chicken Dip
- Spinach Dip
- Fiesta Dip

Served with Garlic Toast, Tortilla Chips, Celery, and Carrots

Bruschetta Station

All 3 for \$210.00

- Mediterranean Bruschetta
- Shrimp Cilantro Bruschetta
- Seasonal Bruschetta
 - *Winter– Pear and Goat Cheese
 - *Spring– Strawberry Mint
 - *Summer– Watermelon Jalapeño
 - *Fall– Spiced Apple

Served with Garlic & Herb Toast, and Olive oil Toast

Party Packages

\$30.00/ Per Person

Mediterranean Bruschetta
Spinach Mozzarella Cheeseball
Vegetable Board
Cubed Cheese w/ Mustard
Sweet and Sour Meatballs

\$35.00/ Per Person

Sweet & Sour Meatballs
Mediterranean Bruschetta
Cubed Cheese w/ Mustard
Hummus Board
Mini Cocktail Sandwiches
Spinach Dip and Pumpernickel Bread

\$35.00/ Per Person

Cheddar and Bacon Cheese Ball
Spinach Parmesan Balls
Anti Pasta Skewers
Hummus Board
Mediterranean Bruschetta
Sweet and Sour Meatballs

\$40.00/ Per Person

Hummus Board
Charcuterie Board
Caprese Skewers
Shrimp Cilantro Bruschetta
Cheddar and Bacon Cheese Ball
Asiago Cheese Dip

Party Extras

Carving Station

- *Roasted Top Sirloin* \$9.00
- *Prime Rib* Market
- *Pork Loin* \$7.00
- *Whole Pistachio Salmon Filet* Market
- *Roasted Turkey Breast* \$7.00
- *Honey Maple Glazed Ham* \$7.00
- *Crab Cakes* Market

Bread Display

\$400.00

Assorted Bread/Rolls/Sweet Bread/Herb Toast

- *Butter Board*
- *Olive Tapenade*
- *Spinach Dip*
- *Bruschetta*
- *Cheese Balls*
- *Smoked Salmon Dip*
- *Cheese Dip*

Salad Display

Choose 3 for \$220.00

- *Orzo*
- *Greek*
- *Bitter Sweet*
- *Kitchen Salad*
- *Watermelon/Feta/Basil*
- *Supper-Club Salad*

Plated Luncheons

(Choose Two)

Salmon Kitchen Salad -	\$30
<i>Mixed Greens, fresh mozzarella, candied almonds, berries sweet and sour vinaigrette</i>	
Mediterranean Greek Chicken Salad—	\$28
<i>Mixed Greens, Grilled Chicken, kalamata olives, cucumber, tomatoes, red onion, and lemon herb vinaigrette</i>	
Grilled Chicken Caesar—	\$28
<i>Chilled romaine heart, Asiago cheese, crispy bacon, garlic croutons</i>	
Spinach and Goat Cheese Chicken Breast—	\$30
<i>Boneless Chicken Breast Stuffed with A Blend of Spices, Spinach, and Goat Cheese</i>	
Stuffed Chicken Breast—	\$30
<i>Boneless Chicken Breast Stuffed with a Traditional Sage Stuffing</i>	
Mediterranean Pasta—	\$30
<i>Penne pasta, lemon-herb butter, sun-dried tomatoes, spinach, feta, asiago, and parmesan cheese.</i>	
Jumbo Lump Crab Cake —	Market Price
<i>Served with Jalapeño Lime Tartar</i>	
Genovese Pasta—	\$30
<i>Grilled Chicken and Bacon With Basil Pesto Cream Sauce</i>	
Glazed Salmon—	\$32
<i>A Bourbon Glazed Salmon</i>	

All Luncheon's include: (except Salad Entrees) Potato and Vegetable, Soup or Salad, Bread & Butter, Brownies

Luncheon Buffets

Minimum of 30 Guest

- 1.) 1 Entree, 1 Salad, 2 Accompaniments \$30
- 2.) 2 Entrees, 1 Salad, 2 Accompaniments \$34
- 3.) 3 Entrees, 1 Salad, 2 Accompaniments \$38

Salads

- Kitchen Salad
- Orzo Salad
- Bittersweet Salad
- Supper-Club Salad
- Broccoli Salad
- Caesar Salad
- Greek Salad
- Spinach Salad

Entrées

- Stuffed Chicken Breast
- Roasted Top Sirloin
- Lavender Roasted Chicken
- Roasted Turkey
- Bruschetta Chicken
- Spinach & Goat Cheese Stuffed Chicken
- Specialty Lasagna
- Chicken Parmesan
- Mediterranean Pasta
- Baked Ziti

Accompaniments

- Mashed Potatoes
- Cheddar Mashed Potatoes
- Broccoli Spears
- Green Bean Almandine
- Sugar Snap Peas
- Parsley Potatoes
- Penne w/sauce
- Roasted root Vegetables
- Sage Stuffing

All buffets include Coffee, Fresh Brewed Iced Tea, Bread & Butter.

*Dessert Selection available for an additional \$5.00 per-person.
Choose from: Assorted Fruit Pies, Cream Pies, Cakes*

Family Style Dinners

\$50/Person

Dinners include choice of Garden Salad, Caesar Salad, Greek Salad, or Spinach

Entrée's

(Choose Two)

*Stuffed Chicken Breast
Goat & Spinach Chicken
Sliced Turkey w/ gravy
Bruschetta Chicken
Roasted Top Sirloin
Zesty Greek Chicken
Chicken Cordon Bleu
Bourbon Glazed Salmon
Lavender Roasted Chicken*

Potato

(Choose One)

*Parsley Potatoes
Mashed Potatoes
Cheddar Mashed Potatoes
Scalloped Potatoes
Sweet Potatoes
Penne w/ Sauce
Garlic Mashed Potatoes
Sage Stuffing*

Vegetable

(Choose One)

*Green Bean Almandine
Buttered Corn
Glazed Carrots
Sugar Snap Peas
Sautéed Zucchini
Broccoli Spears
Roasted Root Veggies*

*Specialty Entrée Selections available-
Roasted Prime Rib, Mandarin Glazed Pork Loin,
Pistachio Glazed Salmon*

Market Price

All buffets include Fresh Brewed Coffee and Iced Tea, Bread and Butter.

*Specialty Dessert Selection available for an additional \$5.00 per-person.
Choose from: Assorted Fruit Pies, Cream Pies, Cakes*

Plated Dinners

(Choose Two)

<i>Crab Cakes & Jalapeño Lime Tartar</i>	<i>Market Price</i>
<i>Goat Cheese and Spinach Stuffed Chicken</i>	<i>\$37</i>
<i>Bourbon Glazed Salmon</i>	<i>\$42</i>
<i>Herb Crusted Prime Rib</i>	<i>Market Price</i>
<i>New York Strip w/ Sautéed Mushrooms and Onion</i>	<i>Market Price</i>
<i>Tomahawk Mandarin Glazed Chop</i>	<i>\$42</i>
<i>10 oz Filet Mignon</i>	<i>\$53</i>
<i>Lavender Roasted Chicken</i>	<i>\$37</i>
<i>Pistachio Glazed Salmon</i>	<i>\$42</i>
<i>18 Hour Beef Short Rib</i>	<i>\$45</i>
<i>Chicken Piccata</i>	<i>\$35</i>

*All Dinner's include: Potato and Vegetable, Soup or Salad,
Bread & Butter*

House-made desserts may be added for an additional cost

Includes 2 items from each category... \$22 pp

Includes 3 items from each category... \$30pp

Includes 5 items from each category... \$35pp

We will hand select items from each of the following categories to create a personalized charcuterie for your event.

The Cheeses

Stilton Blue

Triple Cream Brie

Aged Cheddar

Havarti

Apricot Stilton

Gouda

Port Wine

Asiago

Gruyere

Black Pepper Parmesan

Goat Cheese

Pecorino

The Meats

Salami

Prosciutto

Sweet Soppressata

Red Pepper Soppressata

Herb Soppressata

Black Pepper Soppressata

Pancetta

Hot Capicola

Sweet Capicola

Andouille

Pepperoni

Mortadella

Chorizo

Go Nuts

Glazed Pecans

Marcona Almonds

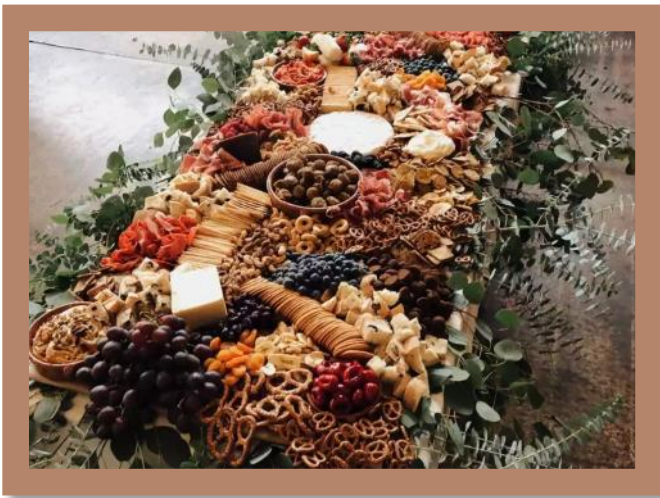
Salted Almonds

Walnuts

Cashews

Pistachios

Grazing Tables



Fruits and Vegetables

Cucumber

Heirloom Tomatoes

Sugar Snap Peas

Olives

Roasted Red Pepper

Artichoke Hearts

Sweet Peppers

Multi-colored Carrots

Watermelon Radish

Peppadew

Blackberries

Blueberries

Strawberries

Raspberries

Kiwi

Starfruit

Dried Apricots

Dried Dates

Dried Figs

Grapes

Jams, Mustards, and Honey

Kitchen Pumpkin Butter

Kitchen Peach Mojito Jam

Stone Ground Mustard

Dijon Mustard

Port Wine Mustard

Hot Pepper Mustard

Caramelized Onion Mustard

Maple Champagne Mustard

Locally Sourced Honeycomb

Hot Honey

The Crunch

Assorted Crackers

Crostini

French Baguette

Herb Crisp

Bread Sticks

Flatbread

Naan

Pretzels

Boards

Boards Serve 50 Guests

Choose 3 Hummus Varieties

*Includes Naan, Breadsticks,
& Fresh Vegetable Assortment
\$225*

Hummus Boards

Roasted Red Pepper

Roasted Beet

Cilantro Pistachio Pesto

Black Bean

Grilled Artichoke

Roasted Sweet Potato

Sweet Pea

White Bean

Mediterranean Hummus Platter

*Grilled Artichoke Hummus/ Greek Olives/ Roasted Red Pepper/
Charred Grape Tomatoes/Feta/Red Onion/English Cucumbers/Fig
Balsamic Reduction. Served with Garlic Crostini
\$225*

Dessert Boards

Cookies

Petite Fours

Cupcakes

Macaroons

Candies

Chocolates

Bon Bons

Brownie Bites

Dipped Pretzels

Donuts

Dipped Strawberries

Cheesecake Bites

Caramel Popcorn

Grapes

Berries

Truffles

Mini Tarts

Cannoli

Cake Pops

Almond Bark

Dipped Wafers

Pralines

**Each dessert board is hand crafted from the list above
(products may vary)*

Board for 10-15...\$150

Board for 20-30...\$275

Board for 35-45...\$375

Cocktails

Open Bar

	<i>Lower Shelf</i>	<i>Upper Shelf</i>
<i>Two Hours</i>	\$18.00	\$21.00
<i>Three Hours</i>	\$20.00	\$23.00
<i>Four Hours</i>	\$22.00	\$25.00

**Priced Per person and includes bartender, mixers, Miller Lite & Yuengling, four house liquors, and three house wines.*

Cash Bar - *Allows guests to purchase drinks on an individual basis.*

Host Bar - *All drinks are paid for by the host on a per drink/consumption basis.*

Cash and Host Bar Require:

\$35.00 Set-up fee

\$15.00 an hour for bartender

More than 50 people will require two bartenders.

Includes: *4 House Liquors, Miller Lite & Yuengling, and 3 Wines*

***The Wine Cellar does not provide shots of liquor**

<i>House Brands</i>	\$8.00
<i>Call/Name Brands</i>	\$10.00
<i>Premium Brands</i>	\$12.00
<i>Cordials</i>	\$8.00
<i>Domestic Bottled Beer</i>	\$6.00
<i>Imported Bottled Beer</i>	\$8.00
<i>House Wines</i>	\$9.00
<i>Juices</i>	\$4.00
<i>Sodas</i>	\$4.00
<i>Seasonal Sangria (serves 25)</i>	\$125.00



Let us do all the work

